



Super Marathon Gas Fryers

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Super Marathon Gas Fryers

Models

SM40G

SM50G

SM60G

SM80G



SM40G
Shown with optional casters.

Standard Features

- Thermo-tube design heat transfer system
- Oil capacity
 SM40G -- 43 lb. (21 liter)
 SM50G -- 50 lb. (25 liter)
 SM60G -- 75 lb. (37 liter)
 SM80G -- 100 lb. (50 liter)
- Btu/hr. input
 SM40G -- 105,000 Btu/hr. (26,481 kcal) (30.8 kw)
 SM50G -- 120,000 Btu/hr. (30,600 kcal) (35.2 kw)
 SM60G -- 150,000 Btu/hr. (37,783 kcal) (44 kw)
 SM80G -- 165,000 Btu/hr. (41,562 kcal) (48.3 kw)
- Frying area
 SM40G -- 14" x 14" x 3-1/4" (35 x 35 x 8.3cm)
 SM50G -- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm)
 SM60G -- 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
 SM80G -- 20" x 20" x 3-3/4" (51 x 51 x 9.5 cm)
- Millivolt controller - requires no electrical hookup
- Durable temperature probe
- Stainless steel frypot, door and sides
- Two twin baskets
- Combination gas valve with regulator
- Wide cold zone

- 6" (15 cm) steel legs with 1" adjustment
- Basket hanger
- Basket support rack
- Gas connection -- see chart on back

Options & Accessories

- Built-in filtration available on single frypot fryers
- Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- SM50GDD model to use as match for D60G or SM60G
- Spreader cabinet and holding station available with and without filtration
- External oil discharge -- available on built-in filter batteries of 2 or more frypots or a frypot/spreader -- must specify front or rear connection
- Piezo ignitor
- Frypot covers
- Casters

Specifications

Designed for versatile frying production and solid performance

These all-purpose fryers feature outstanding Dean reliability and durability. Whether it's a single fryer, a fryer with a built-in filter or a battery of fryers with a filtration system, Super Marathon fryers achieve long and dependable life through simplicity of design. Oil capacity options accommodate a wide range of frying needs -- everything from French fries, breaded products and specialty foods to bone-in chicken.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes efficiently transfer the fryer's energy input into the oil with less going unused up the vent.

Dean's wide cold zone and forward sloping bottom help collect and remove sediment from the frypot to safeguard oil quality and support routine frypot cleaning.

Durable temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

Build on Dean's versatility by combining two or more units into a battery. Add an optional oil filtration system for easy, quick and convenient oil filtering.

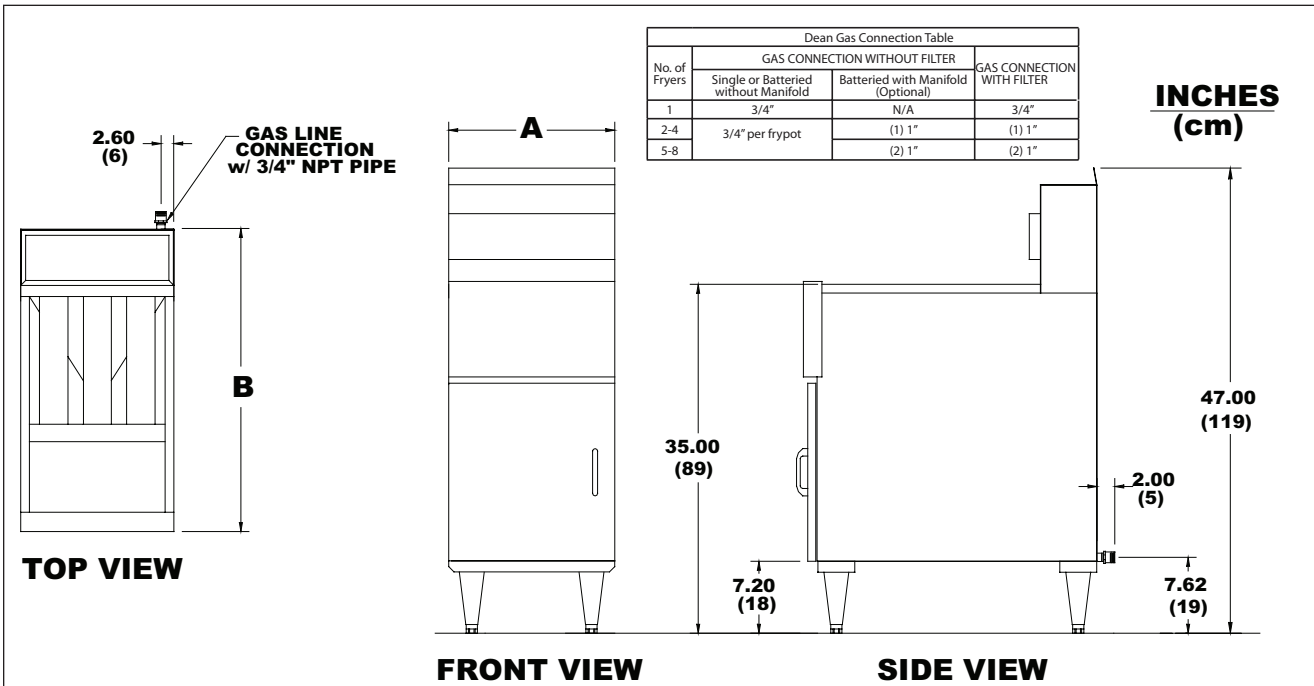


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Dean Gas Connection Table			
No. of Fryers	GAS CONNECTION WITHOUT FILTER		GAS CONNECTION WITH FILTER
	Single or Battered without Manifold	Battered with Manifold (Optional)	
1	3/4"	N/A	3/4"
2-4	3/4" per frypot	(1) 1"	(1) 1"
5-8		(2) 1"	(2) 1"

DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH (A)	DEPTH (B)	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
										W	D	H
SM40G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44)	3	180 lbs. (82 kg)	85	22	22" (56)	36" (91)	48-1/2" (123.2)
SM50G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44)	4	180 lbs. (82 kg)	85	22	22" (56)	36" (91)	48-1/2" (123.2)
SM60G	75 lbs. (37 liter)	20" (50.8)	37" (94)	45" (114.3)	19-3/4" (50)	5	255 lbs. (116 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)
SM80G	100 lbs. (50 liter)	22" (56)	37" (94)	45" (114.3)	20" (50.8)	5	260 lbs. (118 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)

POWER REQUIREMENTS

MODEL NO.	OPTION DOMESTIC
	FILTER
SM40G/SM50G/SM60G/SM80G	120V 8 A
MODEL NO.	OPTION EXPORT/CE
	FILTER
SM40G/SM50G/SM60G/SM80G	220V 4 A 230V 4 A 240V 4 A

NOTES

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for L.P. gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. L.P.

- POWER CORDS: On 1 to 2 battery units, 1 power cord supplied
On 3 to 4 battery units, 2 power cords supplied
On 5 to 6 battery units, 3 power cords supplied

- Please specify: Natural or LP gas; altitude if between 2,000 - 6,000 feet (610 - 1,829 Meters).

DO NOT CURB MOUNT

CLEARANCE INFORMATION

- A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

- SM40G 43-lb. tube-type gas fryer with millivolt controller and durable temperature probe
- SM50G 50-lb. tube-type gas fryer with millivolt controller and durable temperature probe
- SM60G 75-lb. tube-type gas fryer with millivolt controller and durable temperature probe
- SM80G 100-lb. tube-type gas fryer with millivolt controller and durable temperature probe

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