

CSI Section 11400 Cascade Filtration System for Dean Single Fryers

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☐ 50SUFF (HD50G, D50G, SM40G, SM50G

☐ 85SUFF (HD60G, HD63G, D60G, ☐ 100SUFF (SM80G, D80G) SM60G)

Quantity_

Cascade built-in oil filter shown in cabinet of one D50G gas fryer

Standard Features

- Oil capacity: 50SUFF = 50 lbs. (25 liter); 85SUFF = 85 lbs. (42 liter); 100SUFF = 100 lbs. (50 liter)
- Space-saving filter fits inside fryer cabinet which houses one frypot
- Filter pan is lightweight and easy to remove for cleaning
- · Sloped drain pan leaves minimal oil in the pan after filtering
- Filter cycle is complete from start to finish in under 5 minutes
- 1-1/4" full-port drain valve standard on HD50G, D50G, SM40G and SM50G. 1-1/2" full-port drain valve standard on HD60G, HD63G, D60G, SM60G, SM80G, and
- · Drain safety switch on all Dean filter systems
- · Rear oil flush
- 1/3 H.P. filter motor
- · 4 GPM (15 LPM) filter pump

- · Stainless steel crumb catcher
- Filter starter kit
- Casters

Options & Accessories

☐ Shortening Disposal Unit

See Dean fryer spec sheets for fryer options.

See Dean Price List for filter paper and optional accessories

Specifications

Designed for trouble-free filtering of single fryers without wasting valuable space

Dean's renowned, built-in filtration puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is engineered with features that allow added convenience and ease of use.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath one specially plumbed Dean fryer can filter one fifty-pound fryer in about four minutes.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

Filtration process is two steps:

Step one: open drain valve, open return valve to activate filter pump.

Step two: close drain valve; close return valve to turn off pump.













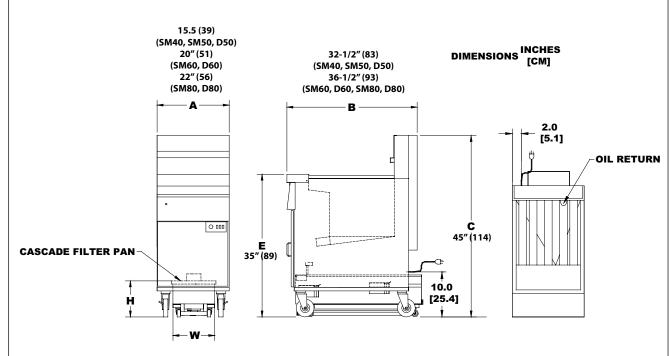


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DIMENSIONS*

MODEL	OIL CAPACITY	FILTER DIMENSIONS (cm)			FILTER WEIGHT LBS.
		W	В	Н	(kg)
50SUFF	50 lbs. (25 L)	8" (20)	34-1/2" (88)	11-1/4" (28.6)	100 (45)
85SUFF	85 lbs. (39 L)	12-1/2" (32)	36-1/4 (92)	11-7/8" (30.2)	110 (49)
100SUFF	100 lbs. (45 L)	14-1/2" (37)	36-1/4" (92)	11-7/8" (30.2)	125 (57)

POWER REQUIREMENTS FOR FILTER ONLY

(All Models): Domestic: 120V 8 A; Export/CE: 230/400V 4 A

NOTES:

*Information on SUFF filters only -- for fryer specs and power requirements, see individual fryer spec sheets.

The SUFF filter is completely contained inside the fryer cabinet; for total floor space required, see individual fryer spec sheets.

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HOW TO SPECIFY

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

50SUFF 50-lb oil capacity single filtration for models HD50G,

D50G, SM40G and SM50G

85SUFF 85-lb oil capacity single filtration for models HD60G,

HD63G, D60G, SM60G

100SUFF 100-lb oil capacity single filtration for models SM80G

and D80G

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