



# Super Cascade Filtration System for Dean Fryer Batteries

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- 75UFF (HD50G, D50G, SM40G, SM50G)
- 85UFF (HD50GDD, HD60G, HD63G, HD65G, D50GDD, D60G, SM50GDD, DM60G, 2424G)
- 100UFF (SM80G, D80G)



D260GSCF  
Shown with optional CM3.5 controller

## Standard Features

- Oil capacity: 75UFF = 75 lbs. (37 liter); 85UFF = 85 lbs. (42 liter) or 100-lb (50 liter) oil capacity
- Space-saving filter fits inside fryer cabinet which houses two or more frypots or one frypot and spreader
- Large capacity filter pan removes easily for cleaning
- Sloped drain pan leaves minimal oil in the pan after filtering
- Large 3" (8.0 cm) round drain line allows oil to drain freely
- Filter cycle is complete from start to finish in under 5 minutes, while other frypots in the system are in use
- Filters up to 6 fryers in one battery
- 1-1/4" (3.2 cm) full-port drain valve standard on HD50G, D50G, SM40G, SM50G
- 1-1/2" (3.8 cm) full-port drain valve standard on HD60G, HD63G, HD65G, HD50GDD, D60G, D80G, D50GDD, SM60, SM80
- Drain safety switch on all Dean filter systems

- Rear oil flush
- 1-1/4" (3.2 cm) diameter, one-point end connection, rear manifold gas line without shut-off valve
- 1/3 H.P. filter motor
- 4 GPM pump (15 LPM) pump
- Stainless steel crumb catcher
- Filter starter kit
- Casters

## Options & Accessories

- External oil discharge -- available on two or more frypots with filtration -- must specify front or rear connection. Must be ordered when equipment order is placed.
- Shortening Disposal Unit

See Dean fryer spec sheets for fryer options.

See Dean domestic price list for other available option and accessories.

## Specifications

### Designed for trouble-free filtering of fryer batteries without wasting valuable space

Dean's renowned, built-in filtration system 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 also sequential, so one fryer may be filtered while the others are still in use. 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 two Dean fryers or one fryer and

a spreader, is capable of filtering up to six fryers, individually, without having to be moved from fryer to fryer, saving valuable labor. One fifty-pound fryer can be filtered in about four minutes, while other fryers in the battery keep on cooking.

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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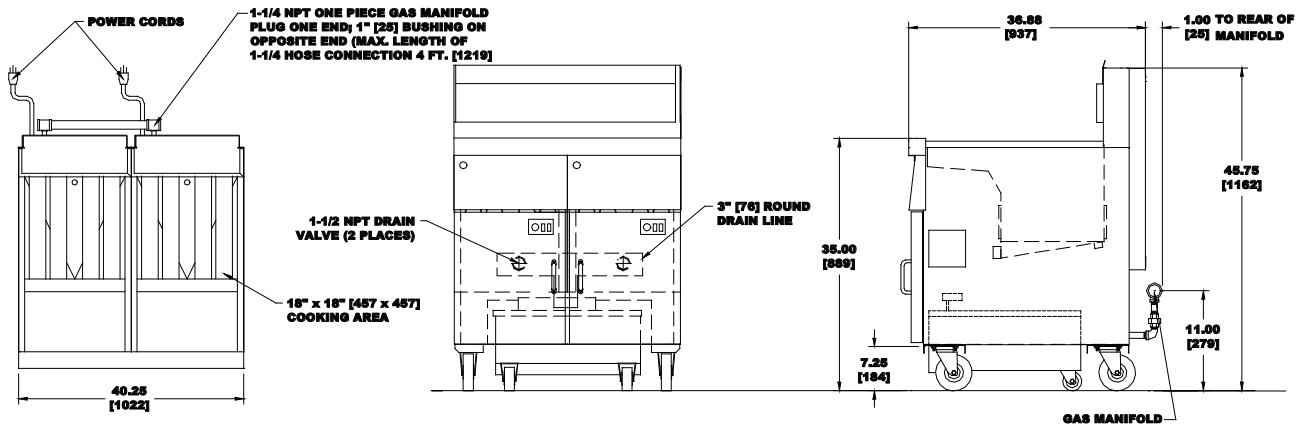
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DIMENSIONS INCHES  
MM



**DIMENSIONS\***

MODEL NO.	NET WEIGHT	FILTER DIMENSIONS (cm)		
		W	D	H
75UFF	200 (91 kg)	16-1/4" (41 cm)	25-5/8" (65 cm)	10-1/4" (26 cm)
85UFF	210 (95 kg)	16-1/4" (41 cm)	29-5/8" (75 cm)	10-1/4" (26 cm)
100UFF	230 (104 kg)	20" (51 cm)	29-5/8" (75 cm)	11-3/4" (27 cm)

**POWER REQUIREMENTS FOR FILTER ONLY**

**Domestic:** 120V 8 A; **Export/CE:** 230/400V 4 A

**NOTES:**

Contact Customer Service at 1-800-221-4583 inside USA; +1-318-865-1711 outside USA for other voltages.  
 FOR FRYER SPECIFICATIONS, FEATURES AND OPTIONS. SEE INDIVIDUAL SPEC SHEETS.

**ORDERING DATA**

Provide fryer and filter model numbers, including number of fryers desired (2, 3, 4, 5 or 6).

The SM20G can be used in a filter system in combination with an SM50, and a D20 can be used in a filter system in combination with a D50.

**CLEARANCE INFORMATION**

A minimum of 24" (61 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.