

Models

Super Marathon Gas Fryers

Project	
Item	_
Quantity	_
CSI Section 11400	
Approval	
D-4-	
Date	

☐ SM40G					
ElEthy					
)					

SM40G Shown with optional casters.

Standard Features

- Thermo-tube design heat transfer system
- Oil capacity

☐ SM50G

- 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)

☐ SM60G

- SM50G -- 120,000 Btu/hr. (30,600 kcal) (35.3 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" (35 x 35 cm)
 - SM50G -- 14" x 14" (35 x 35 cm)
- SM60G -- 18" x 18" (46 x 46 cm)
- SM80G -- 20" x 20" (51 x 51 cm) • Millivolt controller - requires no
- electrical hookup
- Durable temperature probe
- · Stainless steel frypot, door and sides
- Two twin baskets
- 3/4" NPT gas connection on single units

- Combinaton gas valve with regulator
- Wide cold zone

☐ SM80G

• 6" (15 cm) steel legs with 1" adjustment

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 batteried 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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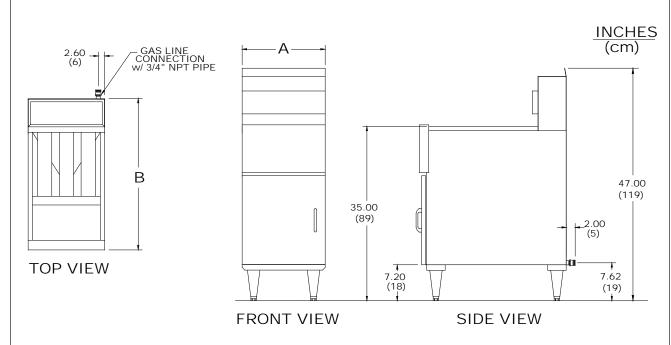
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www.frymaster.com

Bulletin No. 830-0120 Revised 4/17/12







DIMENSIONS

DIMENSIC	7117											
	OII	OVERALL SIZE (cm)		DRAIN N	NO.	NO. SHIPPING INFORMATION						
MODEL	CAPACITY	WIDTH (A)	DEPTH (B)	HEIGHT	HEIGHT OF TUBES	WEIGHT	CLASS	CU. FT.	DIM	ENSIONS	(cm)	
SM40G	43 lbs. (21 liter)	15-1/2" (39)	29-1/4" (74)	45" (114)	17-1/2" (44)	3	180 lbs. (82 kg)	85	22	W 22" (56)	D 36" (91)	H 48-1/2" (123.2)
SM50G	50 lbs. (25 liter)	15-1/2" (39)	29-1/4" (74)	45" (114)	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" (51)	37" (94)	45" (114)	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)	20" (51)	5	260 lbs. (118 kg)	85	40	29" (74.0)	43" (109)	55" (140.0)

POWER REQUIREMENTS, PER FRYPOT

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

ORDERING DATA

Please specify: Natural or propane gas Altitude -- if between 2,000 - 6,000 feet

NOTE:

DO NOT CURB MOUNT

HOW TO SPECIFY

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

SM40G
 SM50G
 SM60G
 SM60G
 SM80G
 M80G
 M90G
 M90G

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