



DEAN

Job No. _____

Item No. _____

Quantity _____

SM50G Super Marathon Gas Fryer



SM50G gas fryer standard with 120,000 BTU (30,600 kcal) (35.2 kW) burners and 35-50 lbs. (20-28 L) oil capacity (shown with optional casters).

Basic Frying Made Better
Designed for general purpose usage
with plenty of power for peak
production demands

Use this frying workhorse to profitably fry “full-size” products, including Mexican foods and chicken, as well as fries and breaded products - fresh or frozen.

Make the most of your energy dollars with our exclusive thermo-tube design. The four heating tubes are surrounded by oil and heat absorption is maximized with controlled flow tube diffusers. The energy is forced into the oil, with less going unused up the vent. This provides quick heat-up time relative to gas consumption, low idle cost per hour during slow periods, and low gas consumption per pound of product cooked.

Save on your bill - use only 35-50 lbs. (20-28 L) of oil for optimum cooking efficiency. Plus, Dean’s cool zone design minimizes oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Sloped bottom with 1.25” (3.175 cm) drain valve makes cleaning fast and easy.

Enjoy powerful recovery - Dean’s accurate mechanical thermostat and 120,000 BTUs (30,600 kcal) (35.2 kW) of input power eliminate time lost in waiting between loads and requires no electrical hookup.

Build in a filter, add a dump station, or combine units to form a fry battery. Dean’s versatility and flexibility are unsurpassed!

Make a smart investment - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel frypot, front and door, enamel cabinet.



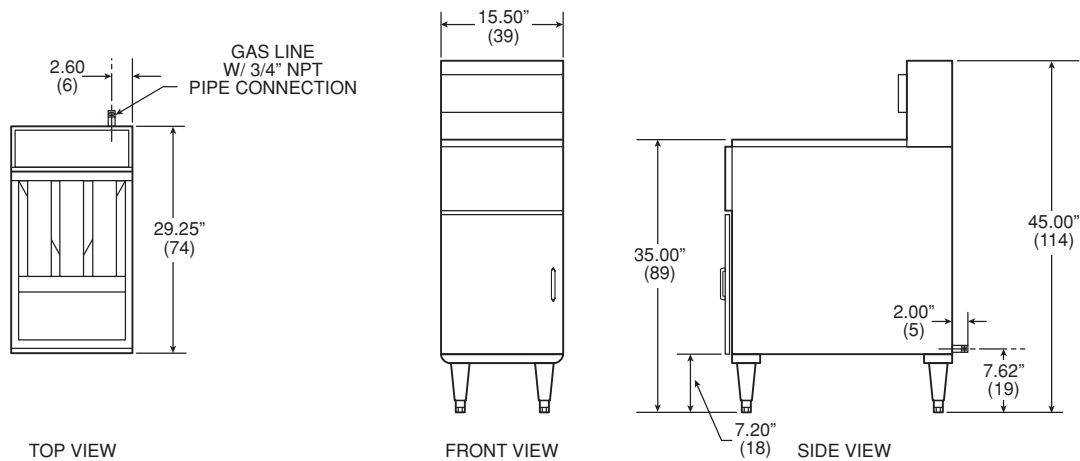
ISO 9001:2000



SM50G

Super Marathon

Gas Fryer



SPECIFICATIONS

Min./Max. Oil Capacity	Size (cm)				Drain Valve (cm)	Drain Valve Height (cm)	No. of Tubes	Frying Area (cm)	Shipping lbs./cu.ft. (kg/m ³)
	Width (A)	Depth	Overall Height	Work Height					
35-50 lbs. (20-28 L)	15.50" (39)	29.25" (74)	45" (114)	35" (89)	1.25" (3.175)	17.50" (44)	4	14" x 14" (35 x 35)	180 lbs./15 (82/0,42)

POWER REQUIREMENTS

Natural or LP Gas Input Rating	Gas Connection	Electrical Requirement
120,000 BTU/hr. (30,600 kcal) (35.2 kW)	3/4" N.P.T. regulator not required	NONE

SHORT FORM SPECIFICATIONS

Shall be DEAN free-standing cool zone deep fat fryer, Model SM50G. Only 15.50" (39 cm) wide, 35-50# (20-28 L) oil capacity, requiring 120,000 BTU (30,600 kcal) (35.2 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

DEAN, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

STANDARD FEATURES

- Stainless steel frypot, front and door, enamel sides
- Basket hanger and two fry baskets
5.37" x 6.37" x 12.06" (14 x 16 x 30 cm) insulated handles
- Cool zone fry vessel construction
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

ORDERING DATA

Please specify:
Natural or propane gas
Altitude -- if above 2000 ft. (610 m)

NOTE:

DO NOT CURB MOUNT.

OPTIONS

- Stainless steel sides
- Casters
- Oil filtration system - see Super Cascade (UFF) or Cascade (SUFF) spec sheet for details and additional electrical requirements. Matching cabinet and dump station available.
- See Dean Price List for optional accessories

