



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) (35.3 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 temperature control - requires no electrical hookup
- Durable temperature probe
- Stainless steel frypot, door and sides

- Two twin baskets
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- Wide cold zone
- 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 battered to right side of filter
- Spreader cabinet and holding station available with and without filtration
- External oil discharge
- 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.

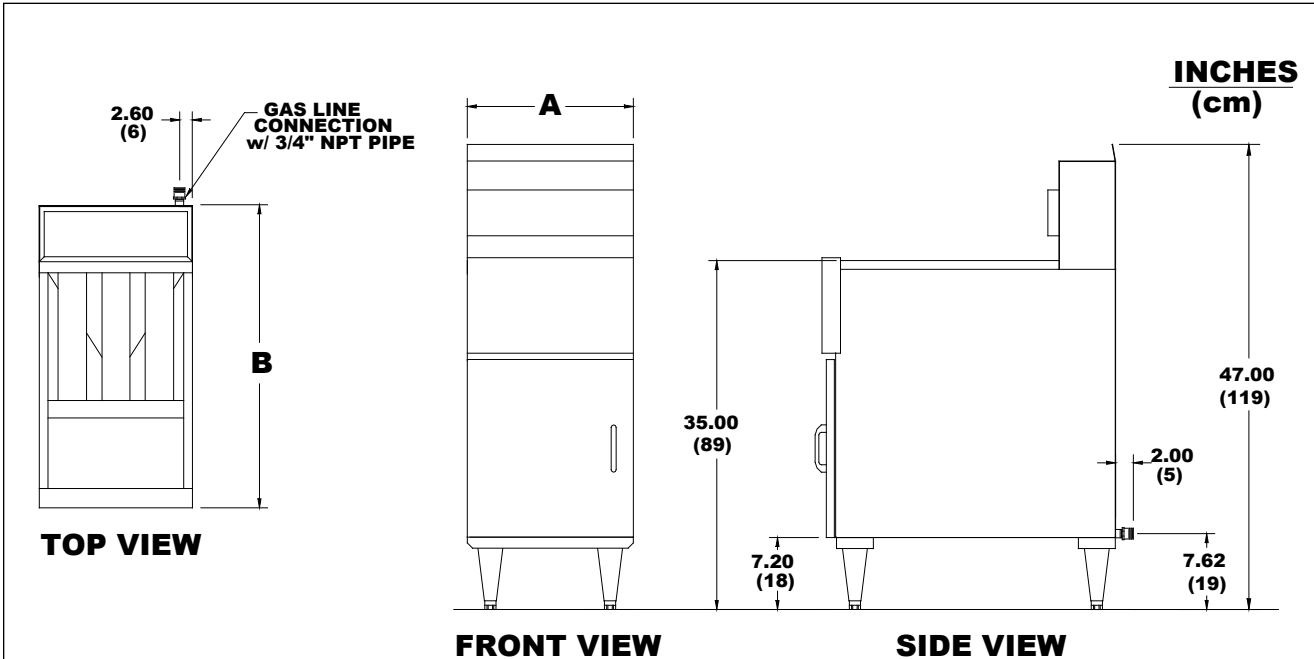
Durable temperature probe assures accurate temperatures for efficient heat-up, cooking and recovery.

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.





Super Marathon Gas Fryers



DIMENSIONS

MODEL	OIL CAPACITY	HEIGHT	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION				
			WIDTH (A)	LENGTH (B)	WEIGHT			CLASS	CU. FT.	DIMENSIONS (cm)		
SM40G	43 lbs. (21 liter)	45" (114)	15-1/2" (39)	29-1/4" (74)	17-1/2" (44)	3	180 lbs. (82 kg)	85	22	H 48-1/2" (123.2)	W 22" (56)	L 36" (91)
SM50G	50 lbs. (25 liter)	45" (114)	15-1/2" (39)	29-1/4" (74)	17-1/2" (44)	4	180 lbs. (82 kg)	85	22	48-1/2" (123.2)	22" (56)	36" (91)
SM60G	75 lbs. (37 liter)	45" (114)	20" (51)	37" (94)	19-3/4" (50)	5	255 lbs. (116 kg)	85	40	55" (140.0)	29" (74.0)	43" (109)
SM80G	100 lbs. (50 liter)	45" (114)	22" (56)	37" (94)	20" (51)	5	260 lbs. (118 kg)	85	40	55" (140.0)	29" (74.0)	43" (109)

POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM40G	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	3/4" N.P.T. Do not exceed 1/2 PSI	NONE
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)		

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 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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