



SM5020G Full/Half-Size Gas Fryer

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

SM5020G



SM5020G Gas Fryer
Shown with optional casters.

Standard Features

- Thermo-tube design heat transfer system
- Oil Capacity
SM20G -- 23 lbs. (12 liter)
SM50G -- 50 lbs. (25 liter)
- Btu/hr. input
SM20G -- 50,000 (12,594 kcal)
(14.6 kW)
SM50G -- 120,000 (30,600 kcal)
(35.2 kW)
- Frying area
SM20G -- 6-3/4" x 14" (17 x 35 cm)
SM50G -- 14" x 14" (35 x 35 cm)
- Millivolt controller - requires no electrical hook up
- Durable temperature probe
- Wide cold zone
- Stainless-steel frypot, front, door and sides
- Stainless-steel, over-the-flue basket hangers and three fry baskets (5-3/8" x 6-3/8" x 12") (13.65 x 16.19 x 30.6 cm)
- Drain valve
SM20G -- 1"
SM50G -- 1-1/4"
- 3/4" NPT gas connection on single units
- Combination gas regulator
- Drain safety switch
- 6" (15 cm) steel legs with 1" adjustment

Options & Accessories

- Oil filtration system - Super Cascade (UFF) -- with matching cabinet, or additional SM20G fryer or SM50G fryer
- Spreader cabinet and holding station available with and without filtration
- Piezo ignitor
- Frypot covers
- Casters

Specifications

Designed for versatile frying production and solid performance

Dean's SM5020G is specifically designed to meet the frying needs of space constrained operations that offer menu items with different frying needs. A full-size (50 lb.) frypot and a half-size (20 lb.) frypot are combined in a single battery to provide frying versatility in a small footprint.

Fry a wide variety of products with the full-size frypot which is perfect for high production of various products while the half-size fry area easily accommodates such items as appetizers or individual portions without flavor transfer.

Exclusive Thermo-tube heat exchange tubes have durable stainless steel heat diffusing baffles which efficiently transfer the energy input to the surrounding oil with less going unused up the vent.

Dean's wide cold zone design traps sediment away from the cooking area, safeguarding the quality of the oil and the foods being cooked. Positive sloped bottom and 1-1/4" (3.175 cm) drain valve allows quick oil and sediment draining.

Dean's durable thermostat probe assures accurate temperatures for heat-up, cooking and recovery. Electrical hookup is not required.



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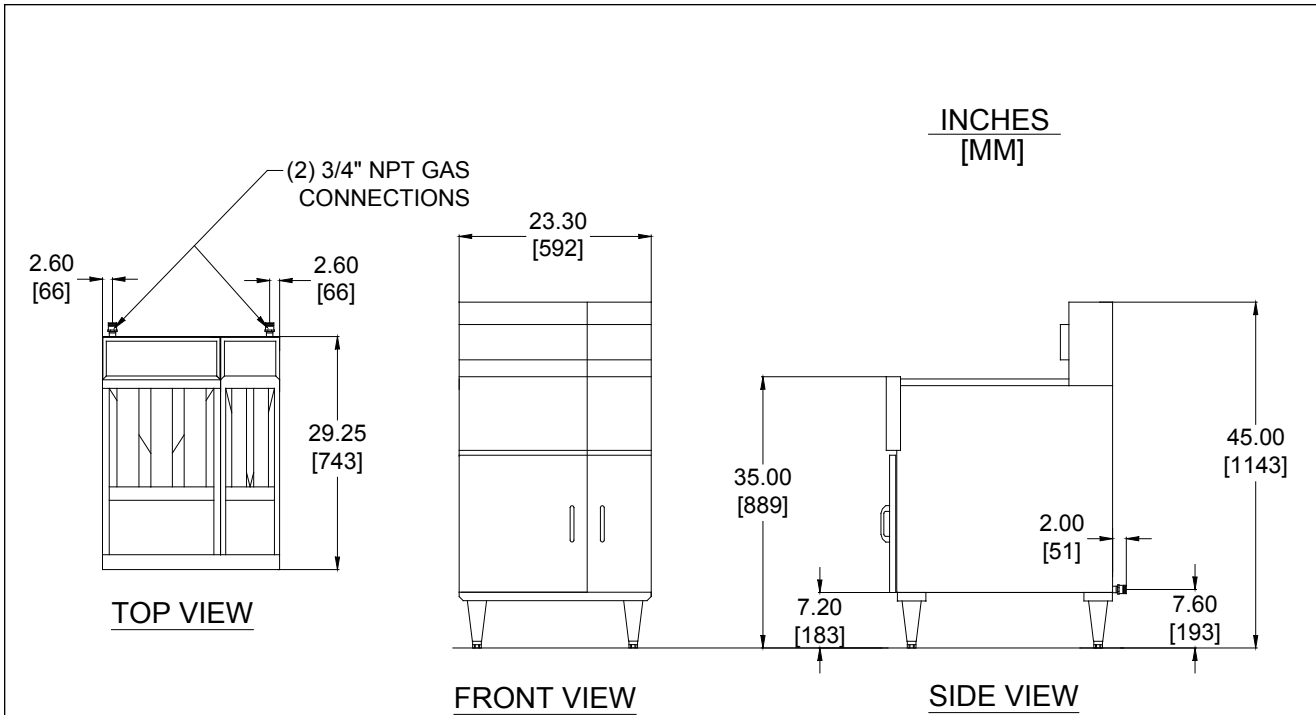


SM5020G Full/Half-Size Gas Fryer



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Model # _____
CSI Section 11400



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	SHIPPING INFORMATION						
		OVERALL HEIGHT	WIDTH	DEPTH				WEIGHT	CLASS	CU. FT.	DIMENSIONS			
SM5020G														
SM50G frypot	50 lb. (25 liter)	45" (114.3)	15-1/2" (39.4)	29-1/4" (74.3)	17-1/2" (44.5)	4	14" x 14" (35.6 x 35.6)	295 lbs. (134 kg)	85	40	H	W	L	
SM20G frypot	23 lb. (12 liter)		7-3/4" (19.7)		17-1/2" (44.5)	2	6-3/4" x 14" (17.1 x 35.6)				55" (140.0)	29" (74.0)	43" (109.0)	

POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM5020G			
SM20G	50,000 Btu/hr. (12,594 kcal/hr.) (14.6 kW)	3/4" N.P.T.	NONE
SM50G	120,000 Btu/hr. (30,600 kcal/hr.) (35.2 kW)		

HOW TO SPECIFY

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

SM5020G Tube-type gas full/half-size fryer, Model SM5020G. Only 23-1/4" (58 cm) wide, 73 lb. (36 liter) oil capacity requiring 170,000 Btu/hr. (43,194 kcal) (49.8 kW) natural or LP gas input (3/4" N.P.T. connection), and mechanical controls. SM20 not sold as a single free-standing unit.

ORDERING DATA

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

DO NOT CURB MOUNT.

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