



# SM40G Super Marathon Gas Fryer

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

SM40G Super Marathon Gas Fryer

## Models

- SM40G



### Standard Features

- Stainless steel frypot, front and door, enamel sides
- Wire form basket hanger and two fry baskets 5.62" x 5.62" x 13.25" (14 x 14 x 34 cm) insulated handles
- Cool zone fry vessel construction
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

### Options & Accessories

- Stainless steel sides
- Casters
- Oil filtration system - see Super Cascade (UFF), or Cascade (SUFF) spec sheet for details and electrical requirements
- Basket hangers
- See Dean Price List for optional accessories

## Specifications

### Basic Frying At Its Best Designed For All-Purpose Usage With Oil Filter Systems

**Maximize your profits** - combine more efficiency with more capacity in this all-purpose, affordable fryer.

**Fry a wide variety of products** - the full size 14" x 14" (35 x 35 cm) fry area easily accommodates items from french fries to large size menu selections.

**Make the most of your energy dollars** with our exclusive Thermo-Tube design. The 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. Sloped bottom with 1.25" (3.175 cm) drain valve makes cleaning fast and easy.

- Quick heat-up time relative to gas consumption.
- Low idle cost per hour during slow periods.

• Low gas consumption per load of product cooked.

**Minimize costly oil usage** - utilizes only 35-43 lbs. (20-24 L) of oil for optimum cooking efficiency. Plus, Dean's cool zone design reduces wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination.

**Assure rapid recovery** - Dean's accurate mechanical thermostat eliminates time lost in waiting between loads and requires no electrical hookup.

**Build a system** - Combine two or more units into a battery. Add built-in filtration for fast and trouble free oil filtering.

**Invest in a product built to last** - 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, door, and enamel sides.



ISO 9001:2000

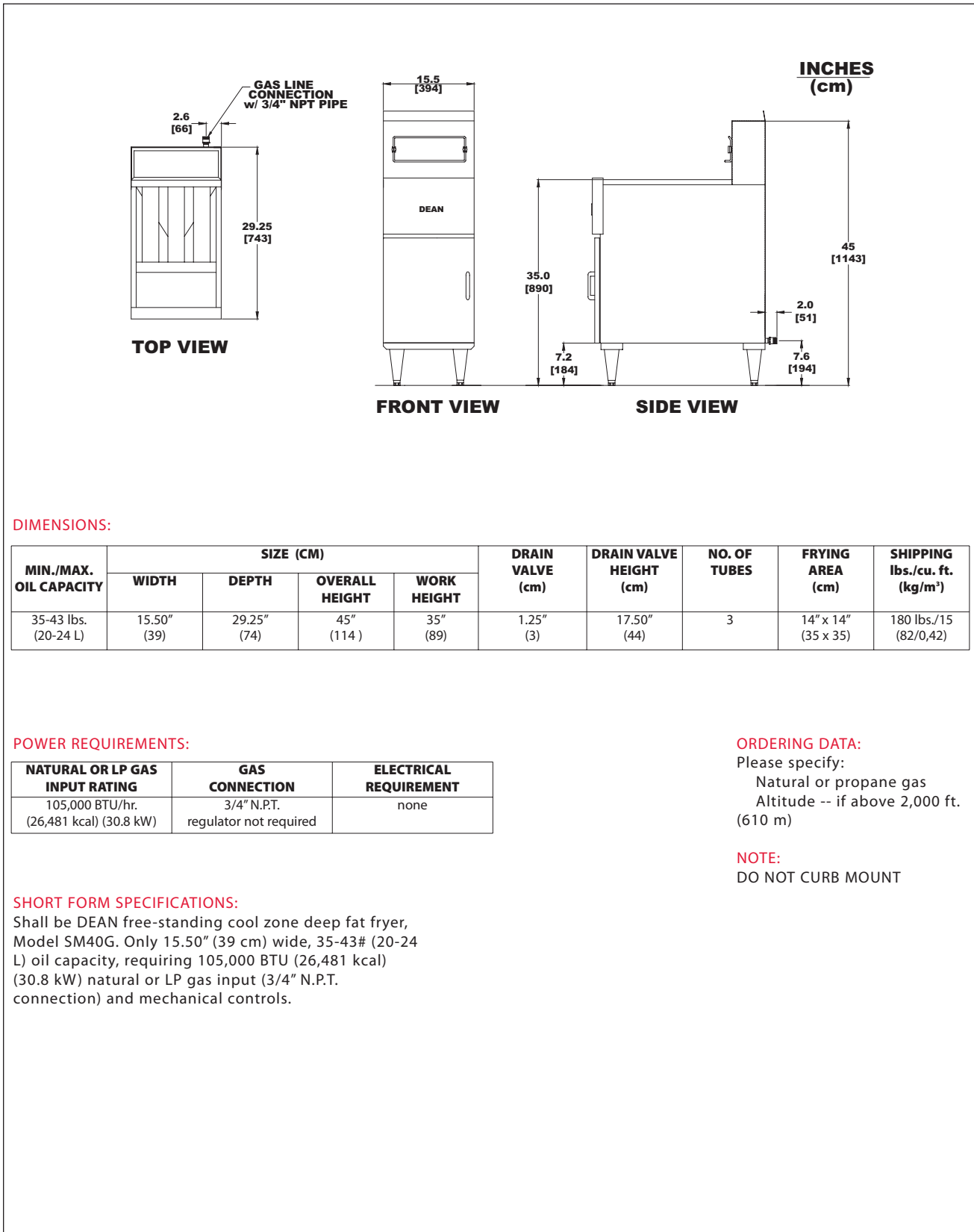


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**DIMENSIONS:**

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 <sup>3</sup> )
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT					
35-43 lbs. (20-24 L)	15.50" (39)	29.25" (74)	45" (114)	35" (89)	1.25" (3)	17.50" (44)	3	14" x 14" (35 x 35)	180 lbs./15 (82/0,42)

**POWER REQUIREMENTS:**

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
105,000 BTU/hr. (26,481 kcal) (30.8 kW)	3/4" N.P.T. regulator not required	none

**ORDERING DATA:**

Please specify:  
 Natural or propane gas  
 Altitude -- if above 2,000 ft. (610 m)

**NOTE:**  
 DO NOT CURB MOUNT

**SHORT FORM SPECIFICATIONS:**

Shall be DEAN free-standing cool zone deep fat fryer, Model SM40G. Only 15.50" (39 cm) wide, 35-43# (20-24 L) oil capacity, requiring 105,000 BTU (26,481 kcal) (30.8 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.