



DEAN

Job No. _____

Item No. _____

Quantity _____

SM60G Super Marathon Gas Fryer



SM60G gas fryer standard with 150,000 BTU (37,783 kcal) (44 kW) burners and 60-75 lbs. (34-42 L) oil capacity (shown with optional casters).

Volume Frying Made Better
Designed for volume frying and products requiring longer cook times

Maximize your profits - combine more efficiency with more capacity. The big 18" x 18" (46 x 46 cm) fry area easily accommodates everything from large loads of french fries to chicken, specialty foods, or any breaded products.

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. You benefit with quick heat-up times, low idle costs, and low gas consumption per load of product cooked.

Make the most of your oil - utilizes only 60-75 lbs. (34-42 L) of oil for optimum cooking power. Plus, Dean's cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Sloped bottom with 1.25" (3 cm) drain valve makes cleaning easy and simple.

Enjoy rapid recovery - Dean's accurate mechanical thermostat, harnessed to 150,000 BTUs (37,783 kcal) (44 kW) of energy input, eliminates time lost in waiting between loads and requires no electrical hookup.

Build on our versatility - single fryer or two or more fryers can be combined with built-in filtration for safe and fast oil filtering and to save valuable kitchen space.

Enjoy lasting satisfaction - 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.



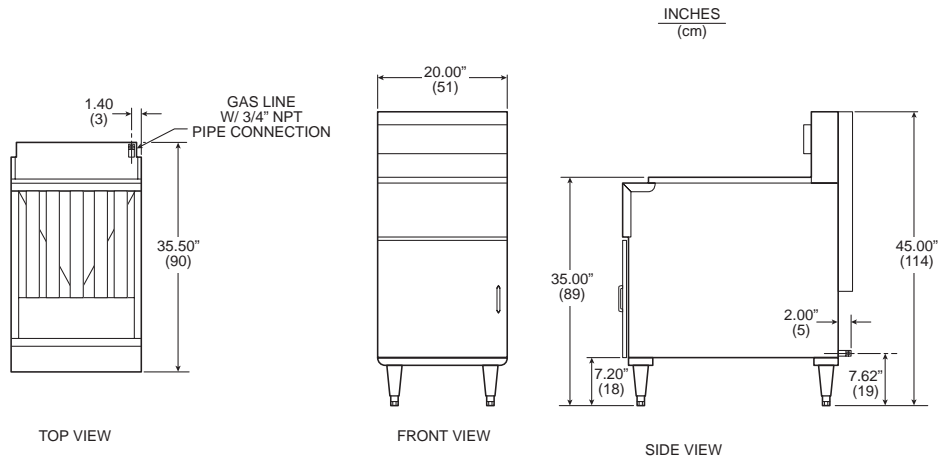
ISO 9001:2000



SM60G

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	Depth	Overall Height	Work Height					
60-75 lbs. (34-42 L)	20" (51)	35.50" (91)	45" (114)	35" (89)	1.25" (3)	19.75" (50)	5	18" x 18" (46 x 46)	255/28 (116/0,79)

POWER REQUIREMENTS

Natural or LP Gas Input Rating	Gas Connection	Electrical Requirement
150,000 BTU/hr. (37,783 kcal) (44 kW)	3/4" N.P.T. regulator not required	NONE

SHORT FORM SPECIFICATIONS

Shall be DEAN free-standing cool zone deep fat fryer, Model SM60G. Only 20" (51 cm) wide, 60-75# (34-42 L) oil capacity, requiring 150,000 BTU (37,783 kcal) (44 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
- Basket hanger and two fry baskets
6.12" x 8.75" x 17" (16 x 22 x 43 cm) insulated handles
- Cool zone fry vessel construction
- Millivolt pilot system - requires no electrical hookup
- Easily removable door for cleaning or servicing
- 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 side panels
- Casters
- Oil filtration system - see Super Cascade (UFF) or Cascade (SUFF) spec sheets for details and electrical requirements
- See Dean Price List for optional accessories

