



# 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

- Tube-type frypot design
- 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
- Mechanical, snap-action thermostat

- Stainless-steel frypot, front and door, enamel sides -- SM40G and SM50G
- Stainless-steel frypot, front, door and sides -- SM60G and SM80G
- Stainless-steel, over-the-flue basket hanger and two fry baskets with insulated handles
- Wide cold zone
- 3/4" NPT gas connection on single units
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless-steel sides, SM40G and SM50G
- Oil filtration system - Super Cascade (UFF) or Cascade (SUFF)
- Matching cabinet and dump station available
- 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.

Mechanical "snap-action" thermostat 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.

These fryers carry a one-year warranty -- parts and labor with a ten-year limited warranty on the frypot.



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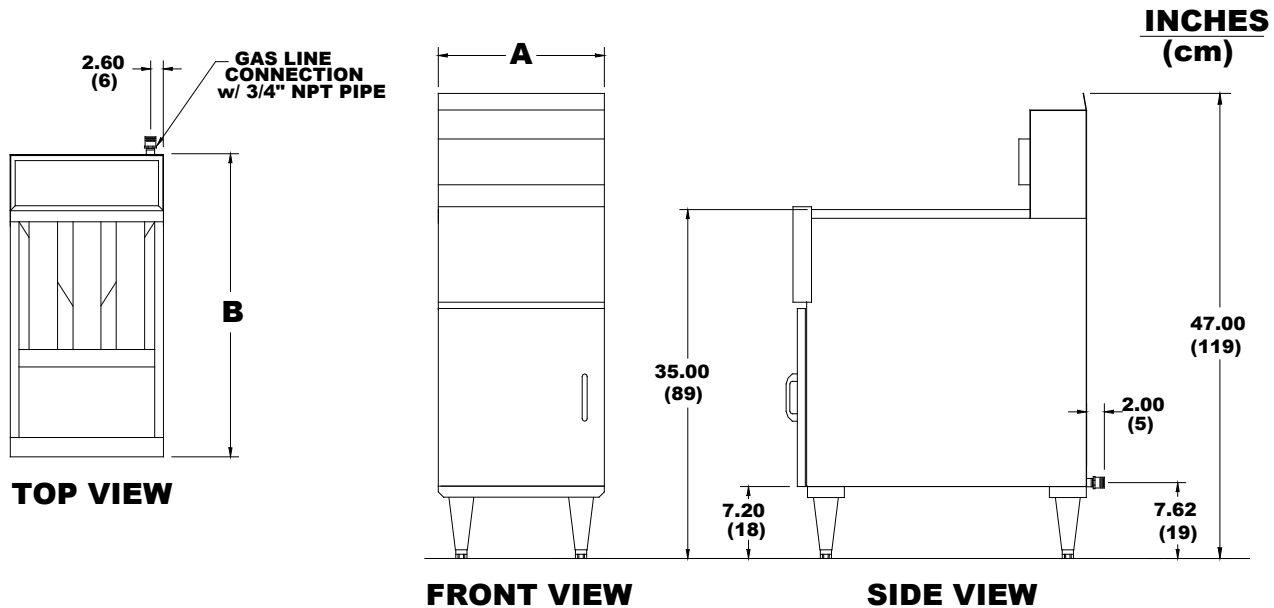
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# Super Marathon Gas Fryers



### DIMENSIONS

MODEL	MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	CLASS	SHIPPING lbs./cu.ft. (kg/m <sup>3</sup> )
		WIDTH (A)	DEPTH (B)	OVERALL HEIGHT	WORK HEIGHT						
SM40G	35-43 lbs. (17-21 liter)	15-1/2" (39)	29-1/4" (74)	45" (114)	35" (89)	1-1/4" (3.175)	17-1/2" (44)	3	14 x 14" (35 x 35)	85	180 lbs./15 (82/0,42)
SM50G	35-50 lbs. (17-25 liter)	15-1/2" (39)	29-1/4" (74)	45" (114)	35" (89)	1-1/4" (3.175)	17-1/2" (44)	4	14 x 14" (35 x 35)	85	180 lbs./15 (82/0,42)
SM60G	60-75 lbs. (30-37 liter)	20" (51)	37" (94)	45" (114)	35" (89)	1-1/4" (3.175)	19-3/4" (50)	5	18 x 18 (46 x 46)	85	255 lbs./28 (116/0,79)
SM80G	80-100 lbs. (40-50 liter)	22" (56)	37" (94)	45" (114)	35" (89)	1-1/4" (3.175)	20" (51)	5	20 x 20 (51 x 51)	85	260 lbs./35 (118/0,99)

### POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM40G	105,000 Btu/hr. (26,481 kcal/hr.) (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)	3/4" N.P.T. Do not exceed 1/2 PSI	NONE
SM60G	150,000 Btu/hr. (37,783 kcal) (44 kw)	3/4" N.P.T. Do not exceed 1/2 PSI	NONE
SM80G	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	3/4" N.P.T. Do not exceed 1/2 PSI	NONE

### ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if above 1,999 ft. (609 m)

**NOTE:**  
DO NOT CURB MOUNT

### SHORT TERM SPECIFICATION

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

Shall be DEAN floor model, tube-type deep fat fryer, Model \_\_\_\_\_.  
Only \_\_\_\_\_ wide, \_\_\_\_\_ oil capacity, requiring \_\_\_\_\_  
Btu/hr. natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

Model # \_\_\_\_\_  
CSI Section 11400

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