



SM80G Super Marathon Gas Fryer

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

SM80G Super Marathon Gas Fryer

Models

SM80G



SM80G
Shown with optional casters.

Standard Features

- 80-100 lb. (40-50 liter) frypot oil capacity
- 165,000 Btu/hr input
- Millivolt pilot system - requires no electrical hookup
- Stainless steel frypot, front, and door
- Stainless steel over-the-flue basket hanger and two fry baskets 6.12" x 8.75" x 17" (16 x 22 x 43 cm) with insulated handles
- Wide cold zone
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Stainless steel side panels
- Oil filtration system - Super Cascade (UFF) or Cascade (SUFF)
- Matching cabinet and dump station with or without filtration
- Casters

Specifications

Designed for volume frying and products requiring longer cook times

Maximize your profits by combining more efficiency with more capacity. The big 20" x 20" (51 x 51cm) 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 baffles. The energy is forced into the oil, with less going unused up the vent. The benefits are quick heat-up times, low idle costs and low gas consumption per load of product cooked.

The SM80G uses only 80-100 lbs. (40-50 L) of oil for optimum cooking power. Plus, Dean's wide cold 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 fast and easy.

Assure rapid recovery with Dean's accurate mechanical thermostat, and 165,000 BTUs (41,562 kcal) (48.3 kW) of input power, which eliminates time lost in waiting between loads and requires no electrical hookup.

Build on our versatility by combining two or more units into a battery. Add optional filtration for safe and fast oil filtering.

Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.



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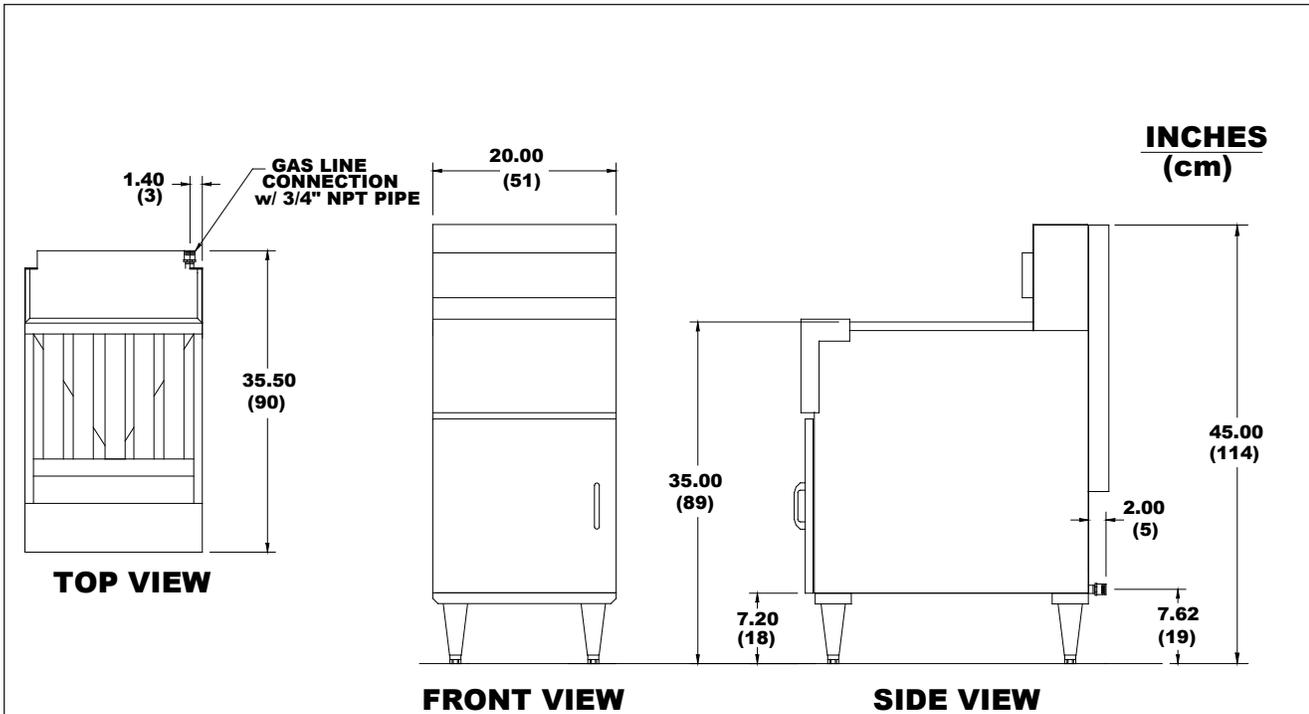
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Enodis®



SM80G Super Marathon Gas Fryer

Model # _____
CSI Section 11400



DIMENSIONS

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/m³)
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT						
80-100 lbs. (40-50 L)	22" (56)	36.50" (93)	45" (114)	35" (89)	1.25" (3)	20" (51)	5	20" x 20" (51 x 51)	85	255 lbs./28 (116/0,79)

POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
165,000 BTU/hr. (41,562 kCal/hr.) (48.3 kW)	3/4" N.P.T. regulator not required	NONE

SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model SM80G. Only 20" (51 cm) wide, 80-100# (40-50 L) oil capacity, requiring 165000 BTU (41,562 kcal) (48.3 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

ORDERING DATA

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

NOTE:
DO NOT CURB MOUNT.

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