

SM60G Super Marathon Gas Fryer

Models		
∐ SM60G		
SM60G Shown with optional casters.	 Standard Features 60-75 lb. (30-37 liter) frypot oil capacity 150,000 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 filtra- tion Casters

Project.

CSI Section 11400

Approval_ Date ____

Item _____ Quantity_

Specifications

Designed for volume frying and products requiring longer cook times

Maximize your profits by combining 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 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 SM60G has a 60-75 lb. (30-37 liter) oil capacity 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 150,000 Btu/hr. (37,783 kcal) (44 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. These features keep maintenance to a minimum.





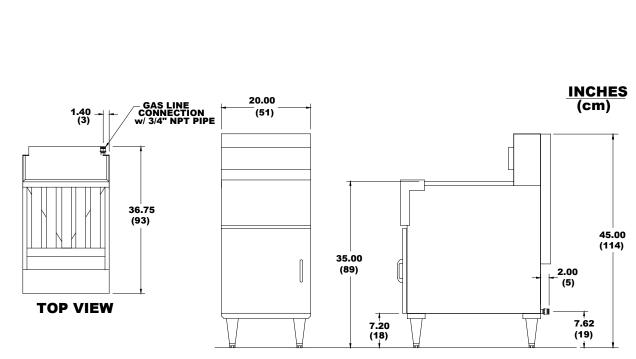
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FRONT VIEW

SIDE VIEW

DIMENSIONS

MIN./MAX. OIL CAPACITY	WIDTH	OVERA DEPTH	LL SIZE (cm) OVERALL HEIGHT	WORK HEIGHT	DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	CLASS	SHIPPING lbs./cu.ft. (kg/m³)
60-75 lbs. (30-37 L)	20″ (51)	36-3/4″ (93)	45″ (114)	35″ (89)	1-1/4″ (3)	19-3/4" (50)	5	18" x 18" (46 x 46)	85	255 lbs./28 (116/0,79)

POWER REQUIREMENTS

NATURAL OR LP GAS	GAS	ELECTRICAL
INPUT RATING	CONNECTION	REQUIREMENT
150,000 Btu/hr. (37,783 kcal/hr.) (44 kW)	3/4" N.P.T. regulator not required	NONE

SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model SM60G. Only 20" (51 cm) wide, 60-75 lb. (30-37 liter) oil capacity, requiring 150,000 Btu/hr. (37,783 kcal) (44 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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