



SM5020G Full/Half-Size Gas Fryers

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

Models

SM20G

SM50G



SM5020G Gas Fryer
Shown with optional casters.

Standard Features

- 20-23 (10-12 L) (SM20G) and 35-50 (17-25 L) (SM50G) capacities
- 50,000 BTU/hr. (12,594 kCal/hr.) (14.6 kW) for SM20G and 120,000 BTU (30,600 kCal/hr.) (35.2 kW) for SM50G
- Millivolt pilot system - requires no electrical hook up
- Mechanical thermostat
- Stainless steel frypot, front, door and sides
- Stainless steel over-the-flue basket hangers and three fry baskets (5.375" x 6.375" x 12.06") (13.65 x 16.19 x 30.6 cm)
- Wide cold zone

- 3/4" NPT gas connection on single units
- Combination gas regulator
- 6" (15 cm) adjustable steel legs

Options & Accessories

- Oil filtration system - Cascade (SUFF), located under SM50G; and Super Cascade (UFF) -- one SM50G and two units (20G) minimum
- Matching cabinet and dump station available with and without filtration)
- Automatic basket lifts
- Casters

Specifications

Designed for high volume and menu flexibility

Maximize your flexibility with a full size and a half-size fryer together, which allows you to expand your fried food menus.

Fry a wide variety of products with the full-size 14" x 14" (35 x 35 cm) fry area which is perfect for high production of various products while the half-size 6.75" x 14" (17 x 35 cm) fry area easily accommodates such items as appetizers or individual products without flavor transfer.

Make the most of your energy dollars with Dean's exclusive gas 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 time, low idle costs and low gas consumption per load of product cooked.

The SM20 utilizes only 20-23 lbs. (10-12 L) of oil and the SM50 utilizes only 35-50 lbs. (17-25 L) of oil for optimum cooking efficiency and minimize costly oil usage. Plus, Dean's wide cold zone design reduces oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Positive sloped bottom and 1.25" (3.175 cm) drain valve allows quick oil and sediment draining.

Assure rapid recovery with Dean's accurate mechanical thermostat which eliminates time lost in waiting between loads and requires no electrical hook up.

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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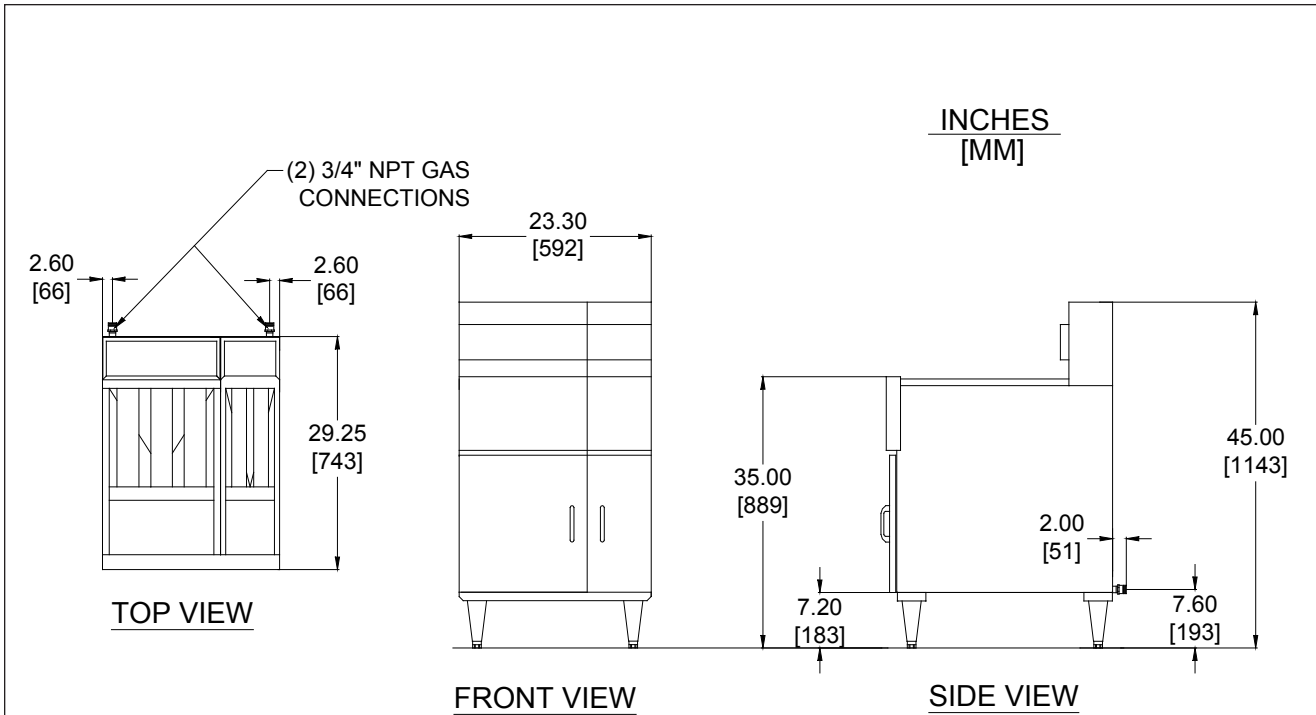
Enodis®

SM5020G Full/Half-Size Gas Fryers



SM5020G Full/Half-Size Gas Fryers

Model # _____
CSI Section 11400



DIMENSIONS

MODEL	MIN./MAX OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (mm)	DRAIN VALVE HEIGHT (mm)	NO. OF TUBES	FRYING AREA (mm)	CLASS	SHIPPING lbs./cu.ft. (kg/m ³)
		WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT						
SM20G	20-23 lbs. (10-12 L)	7.75" (197)	29.25" (743)	45" (1143)	35" (890)	1" (25)	17.50" (445)	2	6.75" x 14" (171 x 356)	85	450 lbs./54 (204/1,42)
SM50G	35-50 lbs. (17-25 L)	15.50" (394)	29.25" (743)	45" (1143)	35" (890)	1.25" (32)	17.50" (445)	4	14" x 14" (356 x 356)	85	

POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SM20G	50,000 BTU/hr. (12,594 kcal/hr.) (14.6 kW)	3/4" N.P.T.	NONE
SM50G	120,000 BTU (30,600 kcal/hr.) (35.2 kW)	3/4" N.P.T.	NONE

SHORT TERM SPECIFICATION

Shall be DEAN cool zone deep fat full/half-size fryer, Model SM5020G. Only 23.25" (58 cm) wide, 55-73# (27-36 L) oil capacity requiring 170,000 BTU (43,194 kcal) (49.8 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls. SM20 not sold as a single free-standing unit.

ORDERING DATA

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

DO NOT CURB MOUNT.

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