



# 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

- Thermo-tube design heat transfer system
- 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
- Durable temperature probe
- Stainless steel frypot, door and sides

- Two twin baskets
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator
- Wide cold zone
- 6" (15 cm) steel legs with 1" adjustment

## Options & Accessories

- Built-in filtration available on single frypot fryers
- Built-in filtration available on single frypot fryers including a spreader cabinet and on multiple frypot batteries -- 2 to 6 fryers can be battered to right side of filter
- SM50GDD model to use as match for D60G or SM60G
- Spreader cabinet and holding station available with and without filtration
- External oil discharge
- Piezo ignitor
- Frypot covers
- 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.

Durable temperature probe 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.



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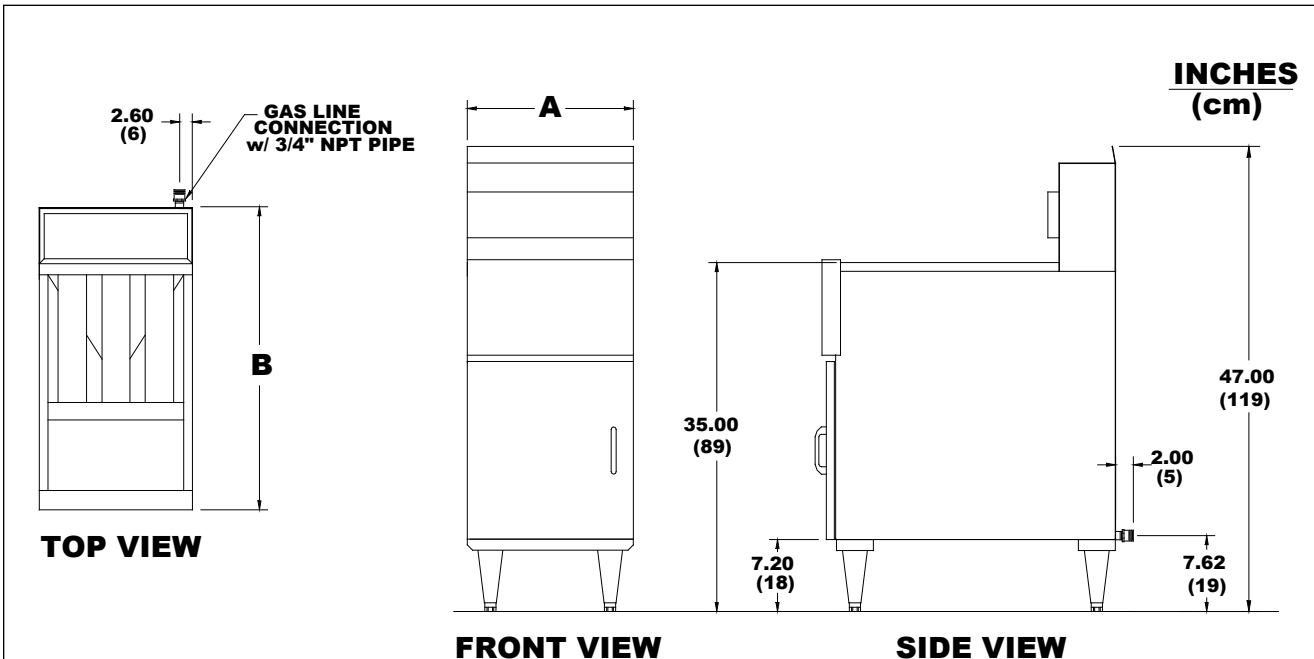
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# Super Marathon Gas Fryers



### DIMENSIONS

| MODEL | OIL CAPACITY        | HEIGHT    | OVERALL SIZE (cm) |              | DRAIN HEIGHT (cm) | NO. OF TUBES | SHIPPING INFORMATION |       |         |                   |            |            |
|-------|---------------------|-----------|-------------------|--------------|-------------------|--------------|----------------------|-------|---------|-------------------|------------|------------|
|       |                     |           | WIDTH (A)         | LENGTH (B)   |                   |              | WEIGHT               | CLASS | CU. FT. | DIMENSIONS (cm)   |            |            |
| SM40G | 43 lbs. (21 liter)  | 45" (114) | 15-1/2" (39)      | 29-1/4" (74) | 17-1/2" (44)      | 3            | 180 lbs. (82 kg)     | 85    | 22      | H 48-1/2" (123.2) | W 22" (56) | L 36" (91) |
| SM50G | 50 lbs. (25 liter)  | 45" (114) | 15-1/2" (39)      | 29-1/4" (74) | 17-1/2" (44)      | 4            | 180 lbs. (82 kg)     | 85    | 22      | 48-1/2" (123.2)   | 22" (56)   | 36" (91)   |
| SM60G | 75 lbs. (37 liter)  | 45" (114) | 20" (51)          | 37" (94)     | 19-3/4" (50)      | 5            | 255 lbs. (116 kg)    | 85    | 40      | 55" (140.0)       | 29" (74.0) | 43" (109)  |
| SM80G | 100 lbs. (50 liter) | 45" (114) | 22" (56)          | 37" (94)     | 20" (51)          | 5            | 260 lbs. (118 kg)    | 85    | 40      | 55" (140.0)       | 29" (74.0) | 43" (109)  |

### POWER REQUIREMENTS

| MODEL | NATURAL OR LP GAS INPUT RATING          | GAS CONNECTION                       | ELECTRICAL REQUIREMENT |
|-------|---|--------------------------------------|------------------------|
| SM40G | 105,000 Btu/hr. (26,481 kcal) (30.8 kw) | 3/4" N.P.T.<br>Do not exceed 1/2 PSI | NONE                   |
| 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) |                                      |                        |

### ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if between 2,000 - 6,000 feet

**NOTE:**  
DO NOT CURB MOUNT

### HOW TO SPECIFY

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

- SM40G 43-lb. tube-type gas fryer with millivolt controller, and durable temperature probe
- SM50G 50-lb. tube-type gas fryer with millivolt controller and durable temperature probe
- SM60G 75-lb. tube-type gas fryer with millivolt controller and durable temperature probe
- SM80G 100-lb. tube-type gas fryer with millivolt controller and durable temperature probe

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