

# Super Marathon Gas Fryer -- Domestic & Export

| Project           |
|-------------------|
|                   |
| Item              |
| Quantity          |
| CSI Section 11400 |
| Approval          |
| •                 |
| Date              |

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☐ SM150G



SM150G Shown with optional casters.

## Standard Features

- Thermo-tube design heat transfer system
- 50 lb. (25 liter) oil capacity
- 120,000 Btu/hr. (30,600 kcal) (35.2 kw)
- 14" x 14" x 3-1/2" (35 x 35 x 8.9 cm) frying area
- Millivolt controller requires no electrical hookup
- Durable temperature probe
- Stainless steel frypot, door and sides
- Two twin baskets
- · Combinaton gas valve with regulator
- Wide cold zone
- 6" (15 cm) steel legs with 1" adjustment
- Basket hanger
- Basket support rack
- 3/4" gas connection

# Options & Accessories

|  |  | Stand-alone | spreader | cabinet |
|--|--|-------------|----------|---------|
|--|--|-------------|----------|---------|

- ☐ Piezo ignitor
- Frypot covers
- ☐ Casters
- ☐ Full basket ☐ Triplet basket
- ☐ Crisper tray
- Sediment tray
- ☐ Splash shield ☐ Top connecting strip
- ☐ Front work shelf
- ☐ Marine edge

# Specifications

# Designed for versatile frying production and solid performance

These all-purpose fryers feature outstanding Dean reliability and durability. Super Marathon fryers achieve long and dependable life through simplicity of design. The 50-lb oil capacity accommodates 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.









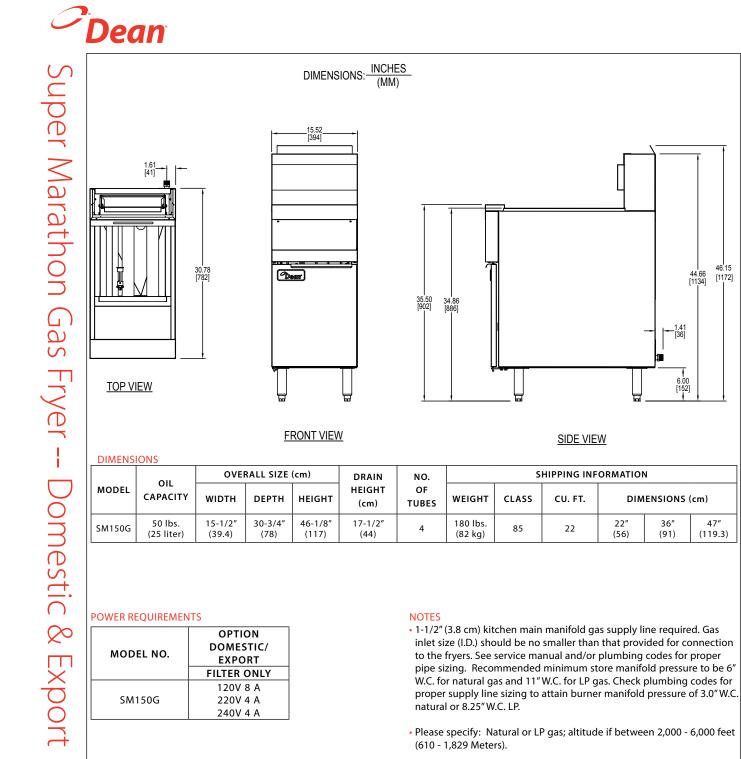
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Bulletin No. 830-0120 Revised 11/2/15







|        | OIL<br>CAPACITY       | OVERALL SIZE (cm) |                 | DRAIN            | NO.             | SHIPPING INFORMATION |                     |       |         |                 |             |                |
|--------|-----------------------|-------------------|-----------------|------------------|-----------------|----------------------|---------------------|-------|---------|-----------------|-------------|----------------|
| MODEL  |                       | WIDTH             | DEPTH           | HEIGHT           | HEIGHT<br>(cm)  | OF<br>TUBES W        | WEIGHT              | CLASS | CU. FT. | DIMENSIONS (cm) |             |                |
| SM150G | 50 lbs.<br>(25 liter) | 15-1/2"<br>(39.4) | 30-3/4"<br>(78) | 46-1/8"<br>(117) | 17-1/2"<br>(44) | 4                    | 180 lbs.<br>(82 kg) | 85    | 22      | 22"<br>(56)     | 36"<br>(91) | 47"<br>(119.3) |

### **POWER REQUIREMENTS**

| MODEL NO. | OPTION      |  |  |
|-----------|-------------|--|--|
|           | DOMESTIC/   |  |  |
|           | EXPORT      |  |  |
|           | FILTER ONLY |  |  |
| SM150G    | 120V 8 A    |  |  |
|           | 220V 4 A    |  |  |
|           | 240V 4 A    |  |  |

### **HOW TO SPECIFY**

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

SM150G 50-lb. tube-type gas fryer with millivolt controller and durable temperature probe

## **NOTES**

- 1-1/2" (3.8 cm) kitchen main manifold gas supply line required. Gas inlet size (I.D.) should be no smaller than that provided for connection to the fryers. See service manual and/or plumbing codes for proper pipe sizing. Recommended minimum store manifold pressure to be 6" W.C. for natural gas and 11" W.C. for LP gas. Check plumbing codes for proper supply line sizing to attain burner manifold pressure of 3.0" W.C. natural or 8.25" W.C. LP.
- Please specify: Natural or LP gas; altitude if between 2,000 6,000 feet (610 - 1,829 Meters).
- DO NOT CURB MOUNT

### **CLEARANCE INFORMATION**

• A minimum of 24" (61.0 cm) should be provided at the front of the unit for servicing and proper operation, and 6" (15.2 cm) between the sides and rear of the fryer to any combustible material.

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