



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

Super Marathon Gas Fryer -- CE

Super Marathon Gas Fryer -- CE

Model

SM150G



SM150G
Shown with optional casters.

Standard Features

- Thermo-tube design heat transfer system
- 50 lb. (25 liter) oil capacity
- G20, G25 & G31 gas =102,400 Btu/hr. (25,794 kcal) (30 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.



Meets CE food contact requirements.

8700 Line Avenue
Shreveport, LA 71106
USA

Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

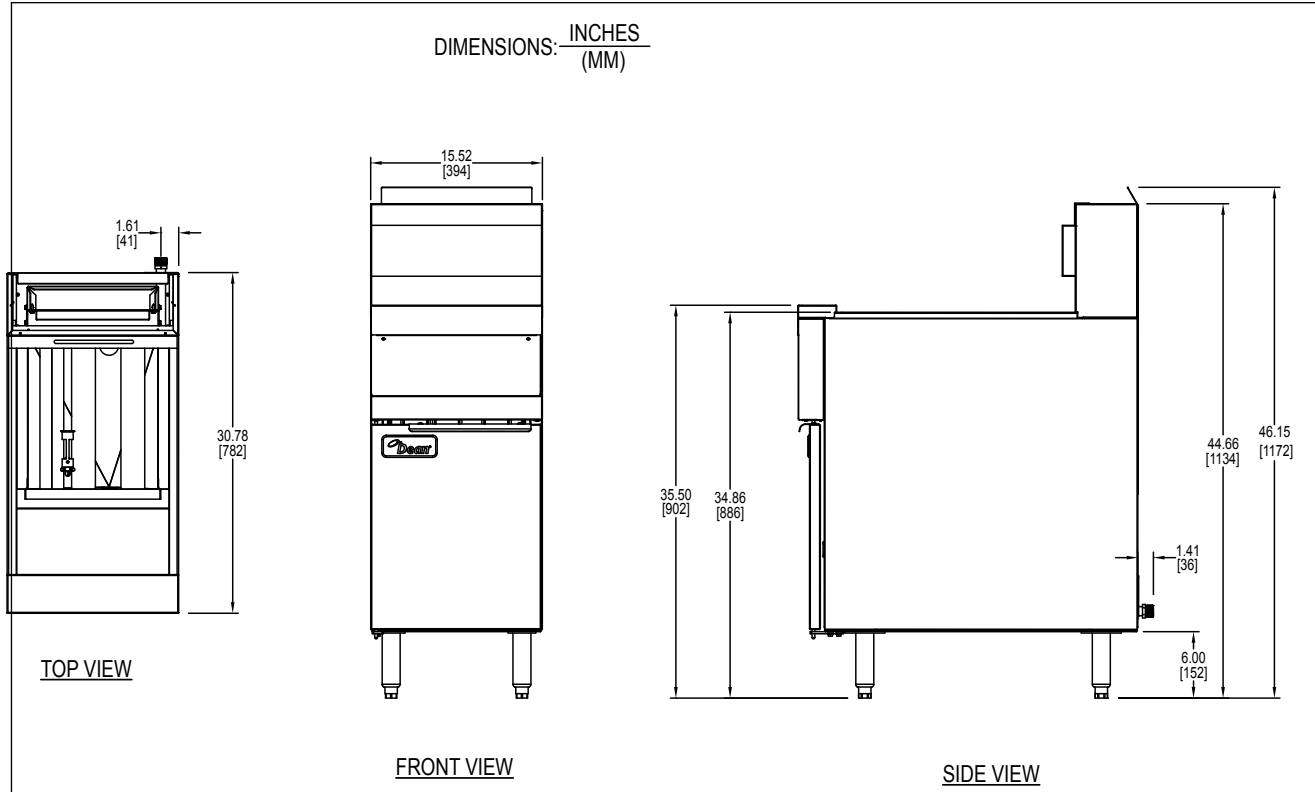
www.frymaster.com
Bulletin No. 830-0131
Revised 11/2/15





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DIMENSIONS

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

POWER REQUIREMENTS

MODEL NO.	OPTION CE
	FILTER ONLY
SM150G	230V 4 A

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.

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

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Shreveport, LA 71106
USA

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