



Job No. _____

Item No. _____

Quantity _____

SM5020G

Full/Half-Size Gas Fryers



SM5020G Gas Fryer

SM5020G standard with 170,000 BTU (43,194 kCal) (49.8 kW).
Shown w/optional casters.

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 - the full-size 14" x 14" (35 x 35 cm) fry area 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 our exclusive gas Thermo-Tube design. The heating tubes are surrounded by oil and heat absorption is maximized with controlled flow tube diffusers. As a result, the gas flame is efficiently transferred into the oil with minimal energy loss.

- Quick heat-up time relative to gas consumption.
- Low idle cost per hour during slow periods.
- Low gas consumption per load of product cooked.

Minimize costly oil usage - SM20 utilizes only 20-23 lbs. (9-11 L) of oil and the SM50 utilizes only 35-50 lbs. (17-25L) of oil for optimum cooking efficiency. Plus, Dean's cool zone design reduces oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. Sloped bottom and 1.25" (3.175 cm) drain valve makes cleaning fast and easy.

Assure rapid recovery - Dean's accurate mechanical thermostats eliminate time lost in waiting between loads and requires no electrical hook up.

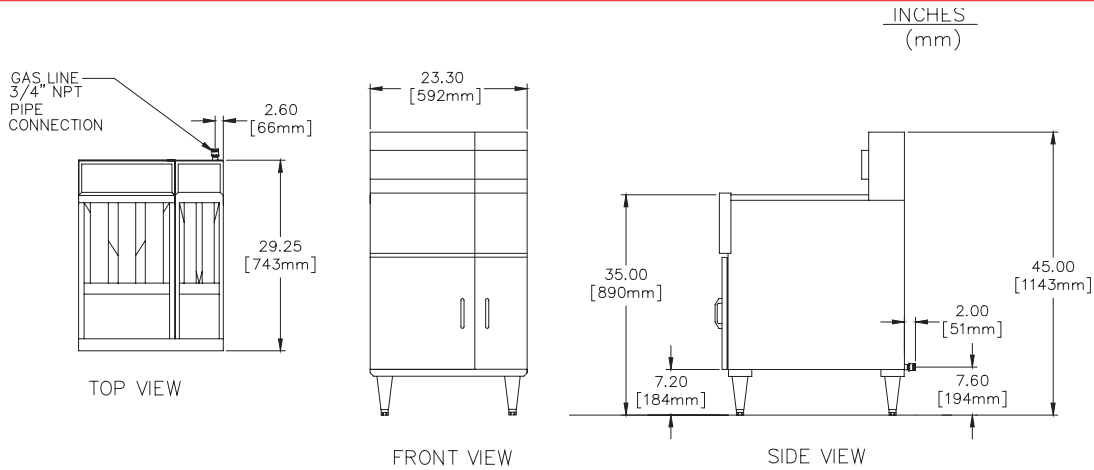
Invest in a product built to last - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel frypot, front, door, and sides.



ISO 9001:2000



SM5020G Full/Half-Size Gas Fryers



SPECIFICATIONS

Model	Min./Max Oil Capacity	Width	Size (cm)			Drain Valve (cm)	Drain Valve Height (cm)	No. of Tubes	Frying Area (cm)	Shipping lbs./cu. ft. (kg/m ³)
			Depth	Overall Height	Work Height					
SM20G	20-23 lbs. (9-11 L)	7.75" (19)	29.25" (74)	45" (114)	35" (89)	1" (2.54)	17.50" (44)	2	6.75" x 14" (17 x 35)	450/54 (204/1.42)
SM50G	35-50 lbs. (17-25 L)	15.50" (39)	29.25" (74)	45" (114)	35" (89)	1.25" (3.175)	17.50" (44)	4	14" x 14" (35 x 35)	

POWER REQUIREMENTS

Model	Natural or LP Gas Gas Input Rating	Gas Connection	Electrical Requirement
SM20G	50,000 BTU (12,594 kcal) (14.6 kW)	3/4" N.P.T.	NONE
SM50G	120,000 BTU (30,600 kcal) (35.2 kW)	3/4" N.P.T.	NONE

SHORT FORM SPECIFICATION

Shall be DEAN cool zone deep fat full/half-size fryer, Model SM5020G. Only 23.25" (58 cm) wide, 55-73# (26-36 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.

DEAN, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

STANDARD FEATURES

- Stainless steel frypot, front, door, and sides
- Basket hangers and three fry baskets (5.375" x 6.375" x 12.06") (13.65 x 16.19 x 30.6 cm)
- Cool zone fry vessel construction
- 6" (15 cm) adjustable steel legs
- Millivolt pilot system - requires no electrical hook up
- Mechanical thermostat

ORDERING DATA

Gas - Please specify:
Natural or LP gas
Altitude -- if above 2000 ft. (610 m)

DO NOT CURB MOUNT

OPTIONS

- Stainless steel fry vessel
 - Casters
- See Dean price list for optional accessories

