



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

Super Marathon Gas Fryer With Built-in Filtration -- Domestic & Export

Model

☐ SCFSM250G



SCFSM250G Standard

Features

- Thermo-tube design heat transfer system
- Oil Capacity:
 - Two 50-lb. (25 liter) frypots
- Btu/hr. input:
 - 240,000 Btu/hr. (60,453 kcal) (70.3 kw)
 - 120,000 Btu/hr. (30,226 kcal) (35.2 kw)/per frypot
- Frying Area:
 - Two 14" x 14" (35 x 35 cm)
- Millivolt temperature control
- Durable temperature probe
- Built-in filtration
- Stainless steel frypot, door and sides
- Four twin baskets
- 1-1/4" NPT gas connection with 1" bushing
- Combination gas valve with regulator
- Wide cold zone
- Casters

Options & Accessories

- ☐ External oil discharge
- ☐ Frypot covers
- ☐ Spreader cabinet
- ☐ Holding station
- ☐ Full basket
- ☐ Triplet basket
- ☐ Crisper tray
- ☐ Sediment tray
- ☐ Splash shield
- ☐ Top connecting strip
- ☐ Front work shelf
- ☐ Marine edge
- ☐ Piezo ignitor

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 of each frypot 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.

Built-in filtration makes it easy to preserve oil life and maintain food quality. The built-in filter utilizes a 4 GPM (15 LPM) pump and is equipped with a 1-1/4" (3.175 cm) drain valve and a 3" (7.61 cm) drain line, making filtering fast, safe and easy. The "built-in" feature puts filtration within the fryer battery where it's most convenient to use.

Requires 120V connection.



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. 830-0130
Revised 1/19/16

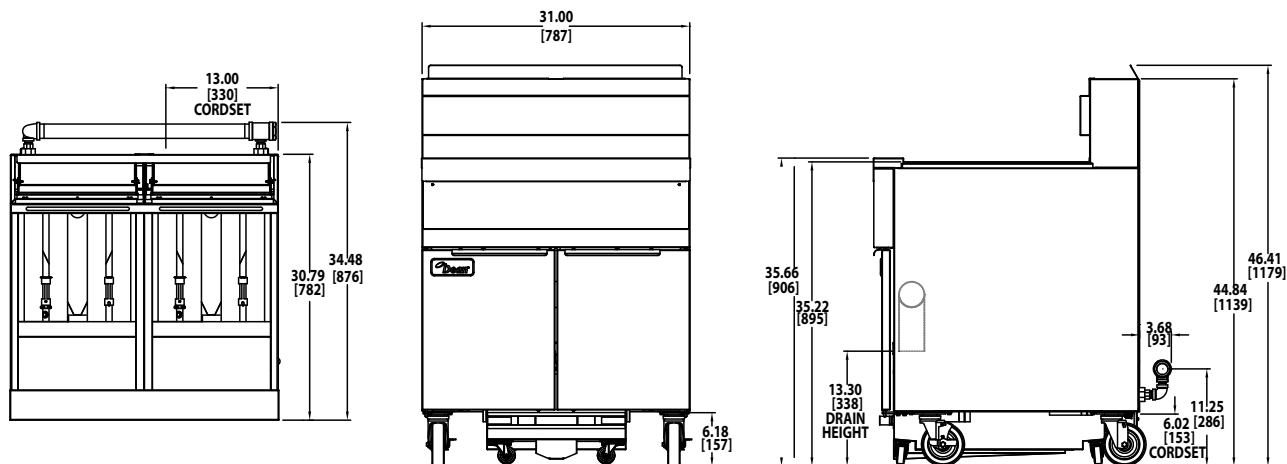


Super Marathon Gas Fryer With Built-in Filtration -- SCFSM250G -- Domestic & Export



Super Marathon Gas Fryer With Built-in Filtration --SCFSM250G -- Domestic & Export

Model #
CSI Section 11400



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	NO. OF TUBES	SHIPPING INFORMATION					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SCFSM250G	50 lbs. (25 liter) per frypot	31" (79)	34-1/2" (88)	46-3/8" (118)	19-3/4" (50)	4 per frypot	650 lbs. (295 kg)	77.5	22	W 38 (96.5)	D 36" (91)	H 48-1/2" (123.2)

POWER REQUIREMENTS

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	FILTER ELECTRICAL REQUIREMENT
SCFSM250G	240,000 Btu/hr. (60,453 kcal) (70.3 kw) 120,000 Btu/hr. (30,226 kcal) (35.2 kw) each frypot	1-1/4" NPT with 1" bushing Do not exceed 1/2 PSI	120V 8 A

ORDERING DATA

Please specify:
Natural or propane gas
Elevation -- 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:

SCFSM250G A battery of two 50-lb. tube-type gas fryers with millivolt controllers, durable temperature probes and built-in filtration

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

<http://dean.enodis.com>
Bulletin No. 830-0130
Revised 1/19/16
Litho in U.S.A. ©Frymaster



We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold. Check www.frymaster.com for updates.