



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
- Combinaton 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.



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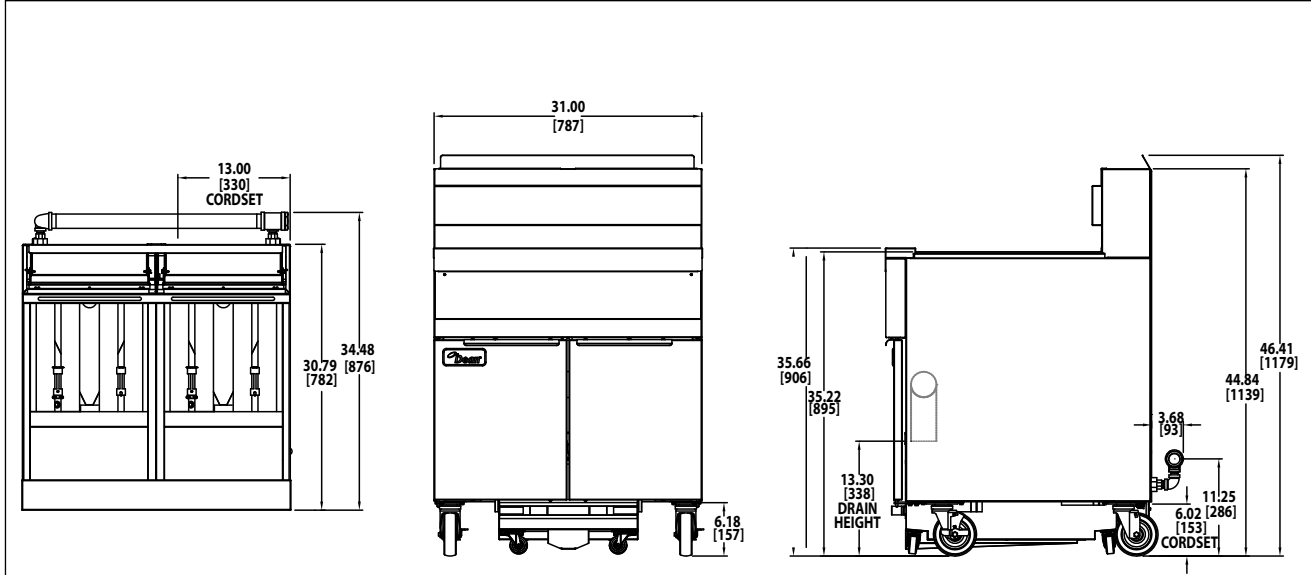
[www.frymaster.com](http://www.frymaster.com)  
 Bulletin No. 830-0130  
 Revised 1/19/16



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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)		
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	<b>W</b> 38 (96.5)	<b>D</b> 36" (91)	<b>H</b> 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

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CSI Section 11400

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Bulletin No. 830-0130  
Revised 1/19/16  
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