



Cascade Single Under Fryer Filter (SUFF) Built-in Oil Filter

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

Cascade Single Under Fryer Filter (SUFF)

Models

50SUFF

85SUFF

100SUFF



Cascade built-in oil filter shown in cabinet of one D50G gas fryer

Standard Features

- 4 GPM (15 LPM) filter pump with powerful 1/3 HP motor
- Rear oil return flushes crumbs into filter pan
- Drain safety switch on Decathlon fryers
- Internally plumbed 1-1/2" (3.8 cm) oil drain and return lines
- 3/4" (1.9 cm) rear gas connection without shut-off valve
- Perforated filter crumb tray
- Casters

- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Heavy gauge stainless steel construction

Options & Accessories

- 8 GPM (30 LPM) filter pump
- Drain flush option for cleaning heavy sediment drain manifold
- Filter heater for solid shortening use - Add 1.3 Amps
- 5' (152 cm) wash down hose and nozzle assembly
- See Dean Price List for filter paper and optional accessories

Specifications

Designed for trouble-free filtering of single fryers without wasting valuable space

Dean's renowned, built-in filtration puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

The filtering process is fast and easy, encouraging frequent filtering -- a critical part of maximizing oil life, especially with trans-fat free oils. It is engineered with features that allow added convenience and ease of use.

This system is enhanced with a gravity draining system that allows residual oil to drain into the filter pan so that drain lines are always open. The filter, housed beneath one specially plumbed Dean fryer can filter one fifty-pound fryer in about four minutes.

This filter comes standard with a powerful 4 GPM pump to maximize filtering efficiency and minimize clogging. The stainless steel filter pan is equipped with casters and an automatic connection for ease of access.

Perform complete filtering quickly and efficiently:

- Automatic, hands-free connection
- Two-step filtration process -- Step one: open drain valve, open return valve to activate filter pump . Step two: Close drain valve; close return valve to turn off pump
- Ramp supports engage and lift filter pan off floor to effortlessly clear floor mats
- Large sump with secure hold-down ring ensures proper vacuum and superior oil filtration
- Rear-flush rear return makes for ease of cleaning



ISO 9001:2000



5489 Campus Drive
Shreveport, LA 71129 USA

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

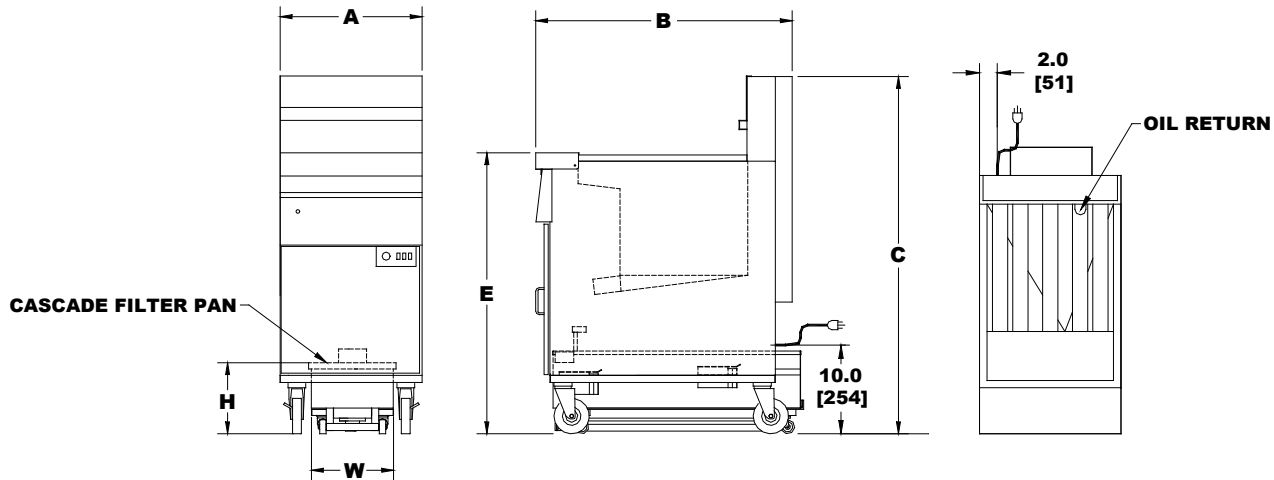
<http://dean.enodis.com>
Bulletin No. 830-0008 11/07
Litho in U.S.A. ©Frymaster, LLC

Enodis®



Cascade Single Under Fryer Filter (SUFF)

DIMENSIONS INCHES
[MM]



DIMENSIONS*

MODEL	MAX. OIL CAPACITY	FILTER DIMENSIONS (cm)			APPROXIMATE WEIGHT LBS. (kg)	FRYER DIMENSIONS (cm)			
		W	B	H			SM40, SM50, D50	SM60, D60	SM80, D80, 18UE
50SUFF	50 lbs. (25 L)	8" (20)	34.57" (88)	11.25" (28.5)	100 (45)	A	15.5" (39)	20" (51)	22" (56)
85SUFF	85 lbs. (39 L)	12.58" (32)	36.2 (92)	11.91" (30.2)	110 (49)	B	32.5" (83)	36.5" (93)	36.5" (93)
100SUFF	100 lbs. (45 L)	14.57" (37)	36.2" (92)	11.91" (30.2)	125 (57)	C	45" (114)	45" (114)	45" (114)
						E	35" (89)	35" (89)	35" (89)

POWER REQUIREMENTS*

(All Models): 120V/60Hz/1 Ph - 6.2A

SHORT TERM SPECIFICATION

Shall be DEAN built-in oil filter, Model # _____
 Only _____" wide x _____" deep, maximum _____ # oil capacity, requiring 120V/6.2A, built to fit inside cabinet of one specially plumbed Dean fryer.

ORDERING DATA

Please specify:
 Fryer and filter model numbers, SUFF available with SM40G, SM50G, SM60G, SM80G, D50G, D60G, D80G, 18UE

DO NOT CURB MOUNT

***Information on SUFF filters only** -- for fryer specs and power requirements, see individual fryer spec sheets.

The 85SUFF filter is completely contained inside the fryer cabinet; for total floor space required, see individual fryer spec sheets.

For floor space requirements on the 50SUFF, add approximately 4.25" (11 cm) to fryer depth.

For floor space requirements on the 85SUFF, add approximately 2.50" (6 cm) to fryer depth.

Model # _____
 CSI Section 11400

5489 Campus Drive
 Shreveport, LA 71129 USA

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

<http://dean.enodis.com>
 Bulletin No. 830-0008 11/07
 Litho in U.S.A. ©Frymaster, LLC

Enodis