

Nominal Heat Inputs ( $Q_n$ ), Gas Type, Orifice Size, Pressures and Adjustments, Orifice Quantity, and Pilot Markings are listed in the table below:

MODEL*	NOMINAL HEAT INPUT- $Q_n$ (BTU)	GAS TYPE	ORIFICE SIZE (MM)	MANIFOLD GAS PRESSURE (INCH W.C.)	ORIFICE QUANTITY	PILOT MARKING
SM80 GM	165	NAT	2.40(#42)	4	5	26N
		LP	1.51(#53)	11	5	16LP
SM60 GM	150	NAT	2.53(#39)	4	5	26N
		LP	1.51(#53)	11	5	16LP
SM50 GM	120	NAT	2.53(#39)	4	4	26N
		LP	1.51(#53)	11	4	16LP
SM40 GM	105	NAT	2.80(#35)	4	3	26N
		LP	1.70(#51)	11	3	16LP
SM20 GM	50	NAT	2.18(#44)	4	2	26N
		LP	1.40(#54)	11	2	16LP

\*SM prefix- Super Marathon Series  
 \*GM suffix- gas millivolt system with no electrical supply connections required

**NOTE:** The gas supply (service) line must be the same size or greater than the fryer inlet line.

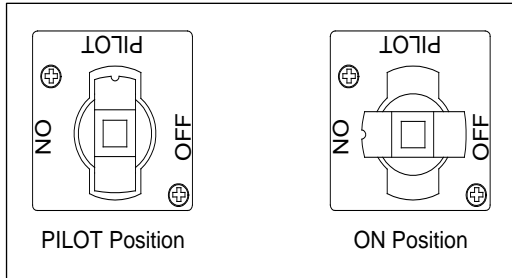
SM Series



8700 Line Avenue,  
Shreveport, Louisiana 71106

# Initial Startup

## Turn On Gas Valve



1. Rotate the knob counter-clockwise to the ON or PILOT positions.
2. Depress and rotate the knob clockwise to turn the valve OFF.
3. Turn off the manual shut-off valve on the incoming gas supply line.
4. Turn the operating thermostat to the OFF position.
5. Depress and turn the gas valve knob to the OFF position.
6. Wait at least 5 minutes for any accumulated gas to disperse.
7. Fill the frypot with oil, shortening or water to the bottom OIL LEVEL line scribed on the frypot back. Ensure heating tubes are covered in liquid prior to engaging burners.
8. **NOTE:** If solid shortening is used, pack the shortening into the frypot, ensuring the shortening is packed beneath, between and above the tubes prior to operating fryer.

9. Open the manual shut-off valve on the incoming gas supply line and rotate the gas valve knob to the PILOT position.
10. Push and hold the knob in and apply a lighted match or taper to the pilot burner head. Continue to hold the knob in for about 60 seconds after the flame appears on the pilot. Release the knob. The pilot should remain lit.

## Daily Operation

1. Ensure the frypot is filled with oil or shortening to the lower of the two oil level lines embossed on the back wall of the frypot. **NOTE:** If solid shortening is used, pack the shortening into the frypot, ensuring the shortening is packed beneath, between and above the tubes prior to operating fryer.
2. With the pilot lit, push down and slowly turn the gas valve knob to the ON position.
3. Rotate the operating thermostat knob to the desired frying temperature. The burner should light and burn with a strong blue flame.

## Fryer Shutdown

- For temporary shutdown, turn the operating thermostat to the OFF position and cover the frypot.
- For complete shutdown, turn the operating thermostat to the OFF position, turn the gas valve knob to the OFF position.



**Warning**  
Water and hot oil can  
cause severe burns.

## Preventive Maintenance

1. Do not allow grease to accumulate or harden on the frame, body, or flue of the fryer. Clean the fryer inside and out with a solution of detergent and hot water daily.
2. Filter the cooking oil by draining the frypot through a filter cone at least daily. After the oil has been drained from the frypot, remove any residue from the pot, using a scraper if necessary.
3. Clean the frypot at least once each week by filling it to just below the upper oil level mark with water. Add one cup of detergent and bring the solution to a boil. Allow the solution to simmer for 10-15 minutes, then drain and rinse the frypot with clean water twice. Add ¼ cup of white vinegar to the last rinse to neutralize any alkalinity remaining from the detergent. Wipe the frypot surfaces with a dry towel before refilling with cooking oil. If the fryer is not to be used immediately after cleaning, it is suggested that the inside of the frypot be wiped down with a light coat of cooking oil to prevent rust and the pilot be extinguished.