



Super Runner Value Gas Fryers -- CE

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

Super Runner Value Gas Fryers -- CE

Models

SR142G

SR152G

SR162G



SR162G
Shown with optional casters.

Standard Features

- Tube-type frypot design
- Oil capacity
 SR142G -- 43 lb. (21 liter)
 SR152G -- 50 lb. (25 liter)
 SR162G -- 75-lb. (37 liter)
- Btu/hr. input
 SR142G -- G20 = 76,800 Btu/hr. (19,345 kcal) (22.5 kw) G25 and G31 = 85,300 Btu/hr. (21,486 kcal) (25 kw) (3 tube)
 SR152 -- G20, G25, G31 gas = 102,400 Btu/hr. (25,794 kcal) (30 kw) (4 tube)
 SR162 -- G20, G25 gas = 128,000 Btu/hr. (32,242 kcal) (37.5 kw) G31 gas = 102,400 Btu/hr. (25,794 kcal) (30 kw) (5 tube))
- Frying area
 SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)
 SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)
 SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe
- Millivolt control system - requires no electrical hookup
- Thermo-tube design

- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

Options & Accessories

- Casters
- Frypot covers
- Natural and LP gas
- Full basket
- Triplet basket (SR162 only)

Specifications

Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's durable temperature probe assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.



Meets CE food contact requirements.

8700 Line Avenue
Shreveport, LA 71106
USA

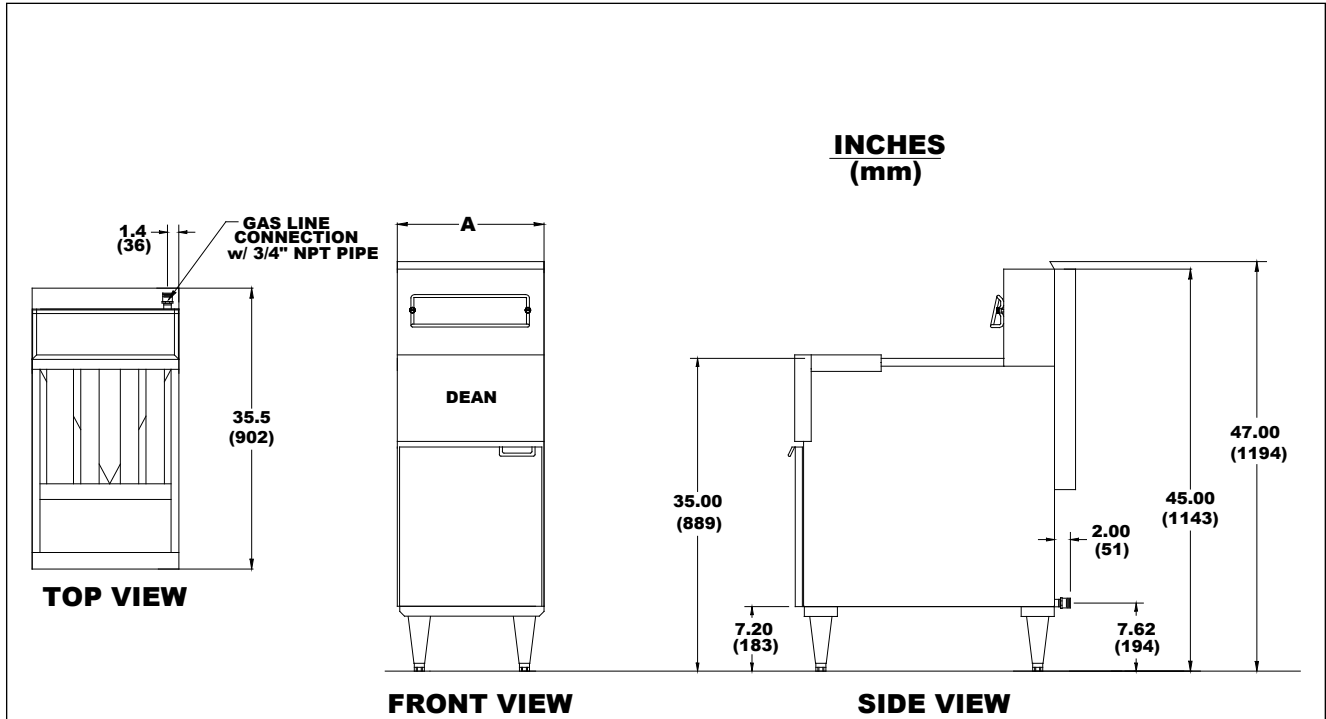
Tel: 318-865-1711
Tel: 1-800-221-4583
Fax: 318-868-5987
E-mail: info@frymaster.com

www.frymaster.com
Bulletin No. 830-0133
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Super Runner Value Gas Fryers -- CE



DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SR142G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22	W 20-1/2" (52.1)	D 36" (91.4)	H 48-1/2" (123.2)
SR152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

POWER REQUIREMENTS

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR142G	3/4" NPT Regulator not required for manifold pressure. See note [*] .	NONE
SR152G		
SR162G		

HOW TO SPECIFY

The following description will assist with ordering the features desired for this equipment:

- SR142 43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR152 50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR162 75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

ORDERING DATA

Please specify:
 Natural or propane gas
 Altitude -- if between 2,000 - 6,000 ft. (610 - 1,829 Meters)

NOTE:

DO NOT CURB MOUNT.
^{*}SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.
 No warranty for mobile kitchen applications.

Model # _____
CSI Section 11400

8700 Line Avenue
 Shreveport, LA 71106
 USA

Tel: 318-865-1711
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 Fax: 318-868-5987
 E-mail: info@frymaster.com

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