

Super Runner Value Gas Fryers -- Domestic & Export

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** -- 105,000 (26,481 kcal) (30.8 kw) (3-tube)
 - SR152G** -- 120,000 (30,600 kcal) (35.2 kw) (4-tube)
 - SR162G** -- 150,000 (37,783 kcal) (44 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.

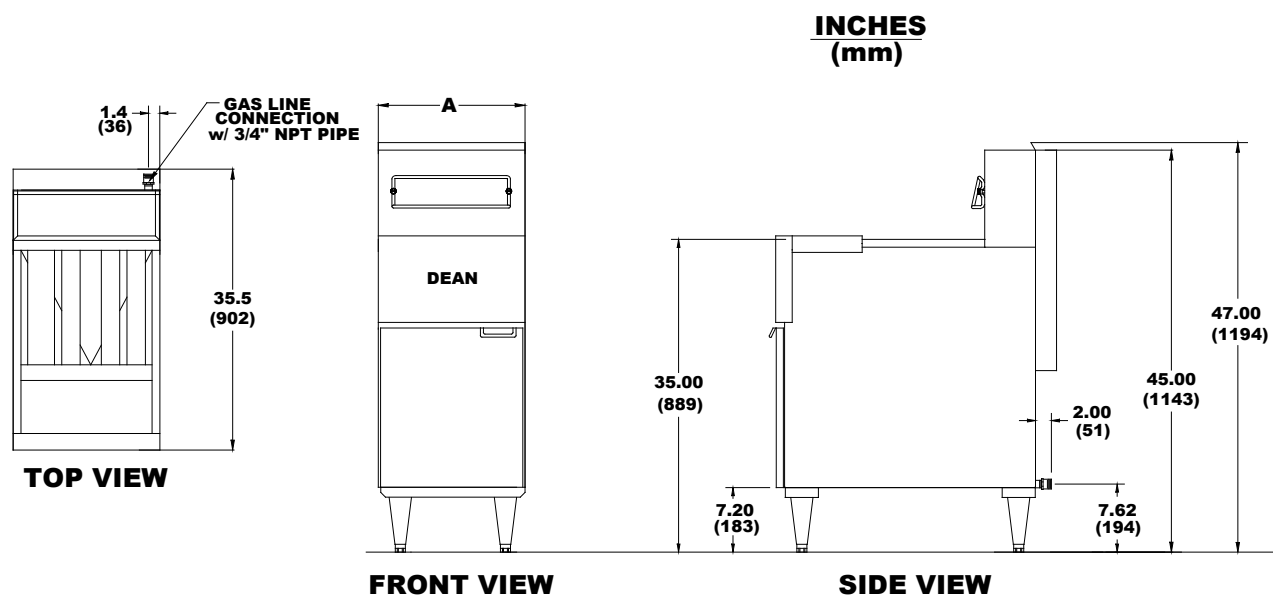
Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing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



SR142 and
SR162 Approved
for Australia



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	NONE
SR152G	Regulator not required for manifold pressure. See note*.	
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.