



# Super Runner Value Gas Fryers

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

Super Runner Value Gas Fryers

## Models

SR42G

SR52G

SR62G



SR62G  
Shown with optional casters.

## Standard Features

- Tube-type frypot design
- Oil capacity  
 SR42G -- 43 lb. (21 liter)  
 SR52G -- 50 lb. (25 liter)  
 SR62G -- 75-lb. (37 liter)
- Btu/hr. input  
**SR42G** -- 105,000 (26,481 kcal)  
 (30.8 kw) (3-tube)  
**SR52G** -- 120,000 (30,600 kcal)  
 (35.2 kw) (4-tube)  
**SR62G** -- 150,000 (37,783 kcal)  
 (44 kw) (5-tube)
- Frying area  
 SR42G 14" x 14" (35 x 35 cm)  
 SR52G 14" x 14" (35 x 35 cm)  
 SR62G 18" x 18" (46 x 46 cm)
- Mechanical snap-action thermostat

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless-steel sides
- Casters -- set of 4
- Natural and LP gas

## 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 mechanical thermostat 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.

The fryers carry a one-year warranty -- parts and labor with a five-year limited warranty on the frypot. Warranty does not apply to fryers installed in any type of mobile/concession kitchen.

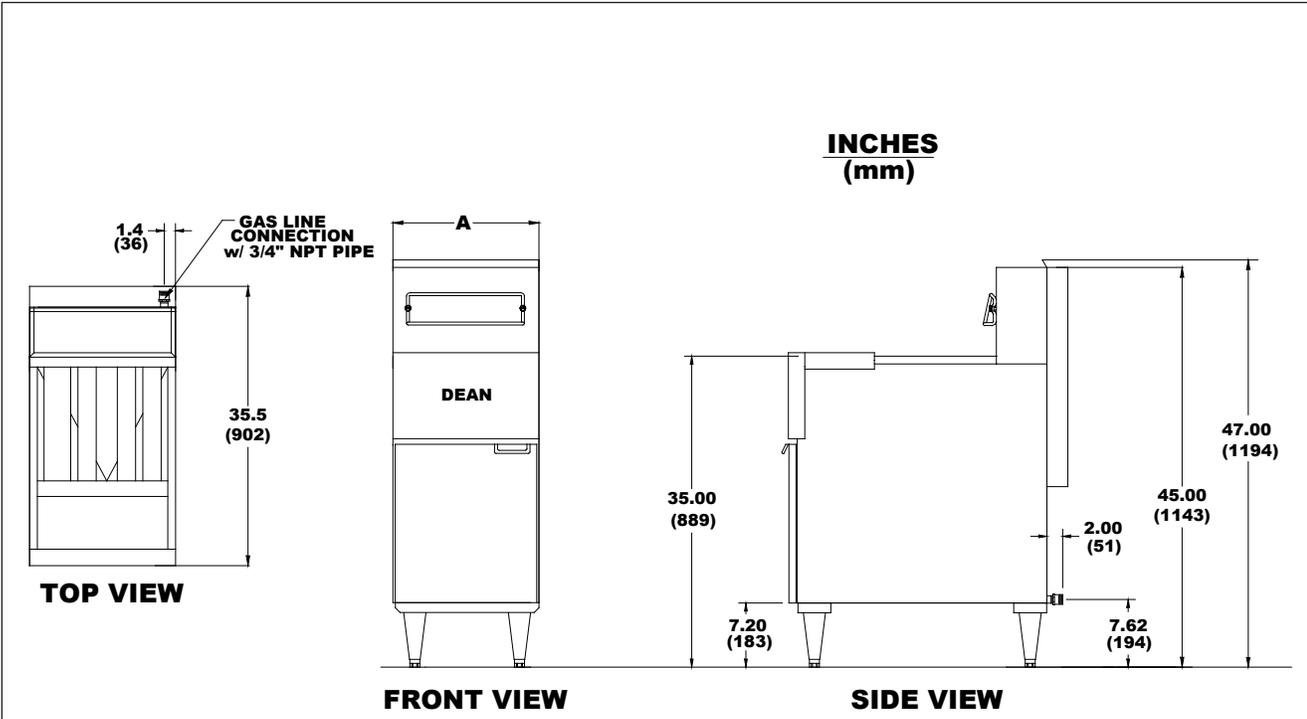


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**DIMENSIONS**

MODEL	MIN./MAX. OIL CAPACITY	OVERALL SIZE (mm)				DRAIN VALVE (mm)	DRAIN VALVE HEIGHT (mm)	NO. OF TUBES	FRYING AREA (mm)	APPROXIMATE SHIPPING DIMENSIONS				
		OVERALL HEIGHT	WORK HEIGHT	WIDTH (A)	LENGTH					CLASS	SHIPPING lbs./cu.ft. (kg/m³)	DIMENSIONS (mm)		
SR42G	35-43 lbs. (17-32 liter)	45" (1143)	35" (890)	15-1/2" (394)	29-1/4" (743)	1" (25)	18-3/8" (467)	3	14" x 14" (356 x 356)	85	150 lbs./15 (68/0,42)	48-1/2" (1232)	20-1/2" (521)	36" (914)
SR52G	35-50 lbs. (17-25 liter)	45" (1143)	35" (890)	15-1/2" (394)	29-1/4" (743)	1-1/4" (32)	17-1/2" (445)	4	14" x 14" (356 x 356)	85	180 lbs./15 (82/0,42)	48-1/2" (1232)	20-1/2" (521)	36" (914)
SR62G	60-75 lbs. (34-42 liter)	45" (1143)	35" (890)	20" (508)	35-1/2" (902)	1-1/4" (32)	19-3/4" (501)	5	18 x 18" (457 x 457)	85	255 lbs./28 (116/0,79)	H 48-1/2" (1232)	W 20-1/2" (521)	L 36" (914)

**POWER REQUIREMENTS**

MODEL	NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR42G	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	3/4" N.P.T. Regulator not required for manifold pressure. See note below.*	NONE
SR52G	120,000 Btu/hr. (30,600 kcal) (35 kw)		
SR62G	150,000 Btu/hr. (37,783 kcal/hr.) (44 kw)		

**SHORT TERM SPECIFICATION**

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

Shall be DEAN free-standing cool zone deep fat fryer, Model \_\_\_\_\_, Only \_\_\_\_\_ wide, \_\_\_\_\_ # oil capacity, requiring \_\_\_\_\_ Btu/hr. natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

**ORDERING DATA**

Please specify:  
 Natural or propane gas  
 Altitude -- if above 2000 ft. (610 m)

**NOTE:**

DO NOT CURB MOUNT.  
 \*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2 PSI.

Model # \_\_\_\_\_  
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