# SR114

## SUPER RUNNER ELECTRIC FRYER

Combine efficiency and capacity in this all-purpose, electric economy fryer with a 350 x 350 mm frying area, and oil capacity of 20-23 liters.

Fully submersed element allows for maximum heat absorption by full contact with the oil, allowing quick heat-up time and lower energy consumption per kilogram of product cooked.

Dean's cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Dean's snap action thermostat reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.

Dean's fryers achieve long and dependable life through simplicity of design with fully submersed elements that are safe and efficient. Shipped standard with stainless steel frypot and front, aluminized sides, and legs.

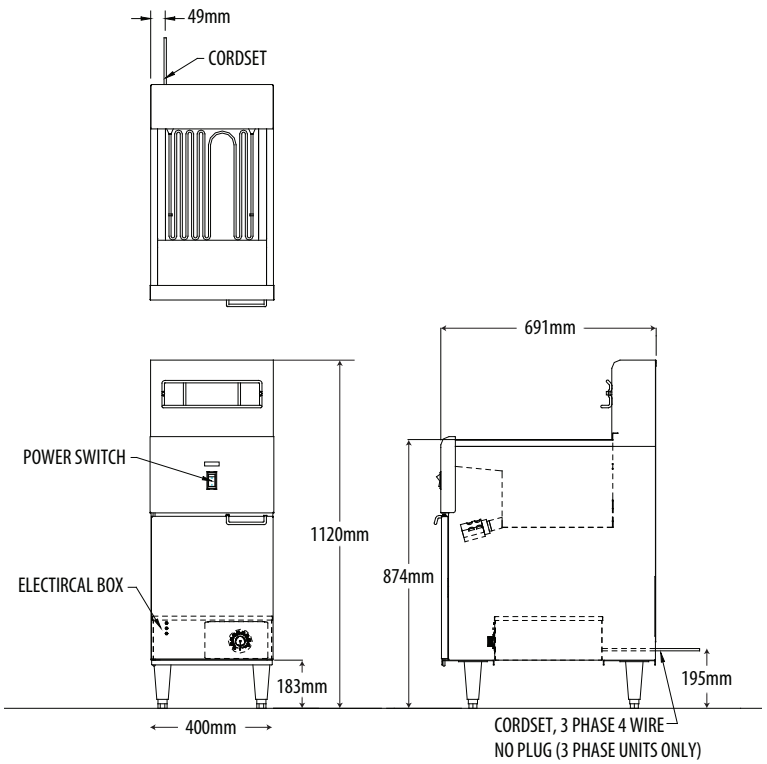
### STANDARD FEATURES

- Stainless steel fry pot
- Stainless steel door and front, aluminized sides
- Basket hanger and two fry baskets
- 150mm adjustable steel legs
- Drain extension

### OPTIONAL FEATURES

- Castors

shown with optional castors

| DIMENSIONS |
|---|
| External: 400W x 740D x 1120H mm |
| Clearance: Sides and rear 152mm, Front 610mm |
| **TECHNICAL DATA** |
| Power Supply: 415V, 3 Phase, 50Hz, 20amp |
| Total Output: 14kW |
| Drain Height: 584mm |
| **PRODUCTION CHIPS FROM FROZEN** |
| 25kg per hour |
| **CONTROLLER AS STANDARD** |
| Thermostat inside |

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