



SR42G

SUPER RUNNER GAS TUBE FRYER

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. This fryer is available in 21L oil capacity .

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 hook-up. 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 labour with a five-year limited warranty on the frypot.

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
- Flexible gas hose with quick disconnect and restraining kit



Shown with optional castors

DIMENSIONS

External: 394W x 743D x 1194H mm

Clearance: Sides and rear 152mm, Front 610mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output: 110MJ

Gas Connection: 3/4"

Drain Height: 467mm

Shipping weight: 68kg

PRODUCTION CHIPS FROM FROZEN

26kg per hour

CONTROLLER AS STANDARD

Millivolt (thermostat inside)

AGA approval number

5832

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

