



# SR42G Super Runner Gas Fryer

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

SR42G Super Runner Gas Fryer

## Models

SR42G



SR42G gas fryer standard with 105,000 BTU (26,481 kCal/hr.) (30.8 kW) burners and 35-43 lbs. (20-25 L) oil capacity. Shown with optional casters.

## Standard Features

- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets
- 5.62" x 5.62" x 13.25" (14 x 14 x 34 cm) insulated handles
- Cool zone fry vessel construction
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless steel sides
- Casters -- set of 4
- See Dean Price List for optional accessories

## Specifications

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

**Maximize your profits** - combine more efficiency with more capacity in this all-purpose, affordable fryer.

**Fry a wide variety of products** - the full size 14" x 14" (35 x 35 cm) fry area easily accommodates items from french fries to main entree menu selections.

**Make the most of your energy dollars** with our exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Controlled flow tube diffusers maximize oil heat absorption. As a result, more energy is transferred to the oil and less goes unused up the vent and into the kitchen. The 1" (2.54 cm) drain valve makes cleaning fast and easy.

- Quick heat-up time relative to gas consumption.
- Low idle cost per hour during slow periods.
- Low gas consumption per load of product cooked.

**Minimize costly oil usage** - utilizes only 35-43 lbs. (20-25 L) of oil for optimum cooking efficiency with a cook depth of 4.25 inches. Plus, Dean's cool zone design protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

**Assure rapid recovery** - Dean's accurate mechanical thermostat reduces time lost between loads and requires no electrical hookup.

**Invest in a product built to last** - Dean fryers achieve long and dependable life through simplicity of design -- durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipped standard with stainless steel front, door, backsplash/flue cover and aluminized sides.



ISO 9001:2000

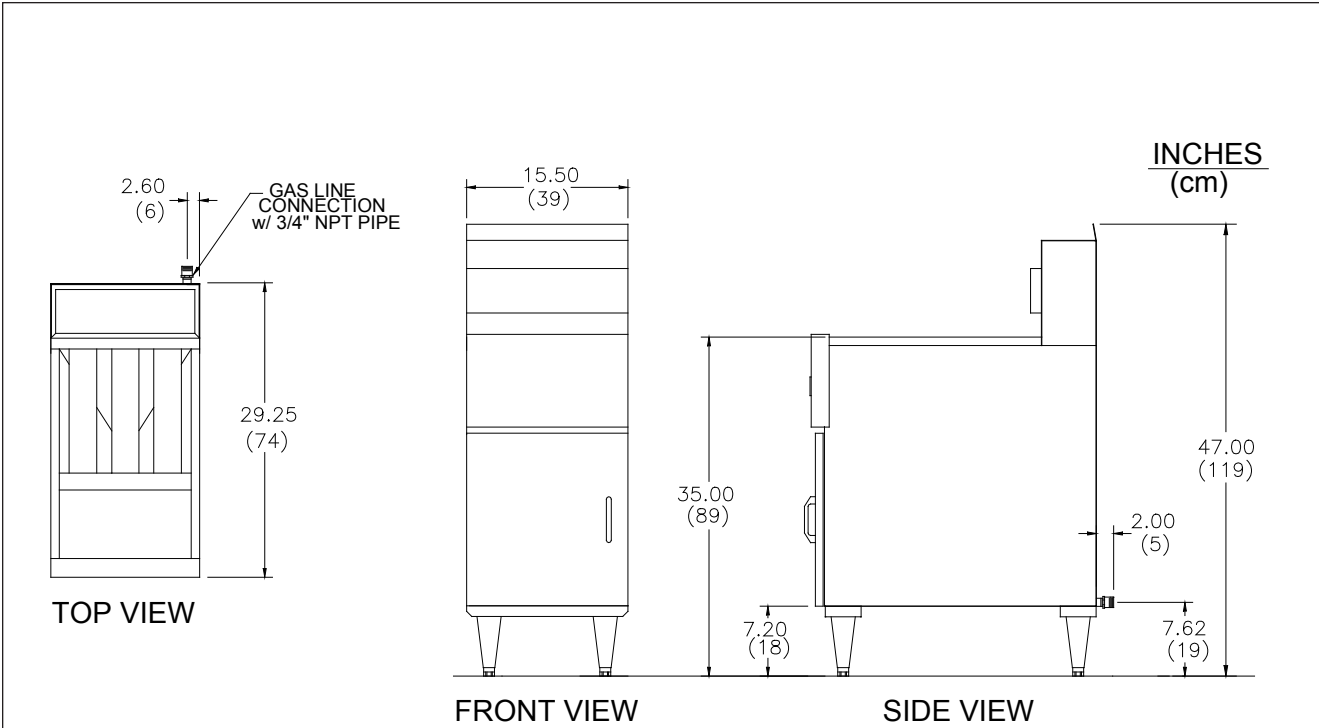


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**DIMENSIONS**

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT					CLASS	SHIPPING lbs./cu.ft. (kg/m³)	DIMENSIONS (cm)		
35-43 lbs. (20-25 L)	15.50" (39)	29.25" (74)	45" (114)	35" (89)	1" (2.54)	18.4" (47)	3	14 x 14" (35 x 35)	85	150 lbs./15 (68/0,42)	H 48.5" (123)	W 20.5" (52)	L 36" (91)

**POWER REQUIREMENTS**

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
105,000 BTU/hr. (26,481 kCal/hr.) (30.8 kW)	3/4" N.P.T. regulator not required	NONE

**SHORT TERM SPECIFICATION**

Shall be DEAN free-standing cool zone deep fat fryer, Model SR42G. Only 15.50" (39 cm) wide, 35-43# (20-25 L) oil capacity, requiring 105,000 BTU (26,481 kcal/hr.) (30.8 kW) 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.