

# SR14E Super Runner Value Electric Fryer

Project
Item
Quantity
CSI Section 11400
Approval
Date

## Models

☐ SR14E



### Standard Features

- 40-lb (20 liter) frypot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" (34.8 x 34.8 cm)
- Snap-action thermostat
- · Wide cold zone
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- · Wire form basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment

## Options & Accessories

- ☐ Frypot cover
- Casters

## Specifications

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

Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide 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.

Assure rapid recovery with Dean's durable temperature probe which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.









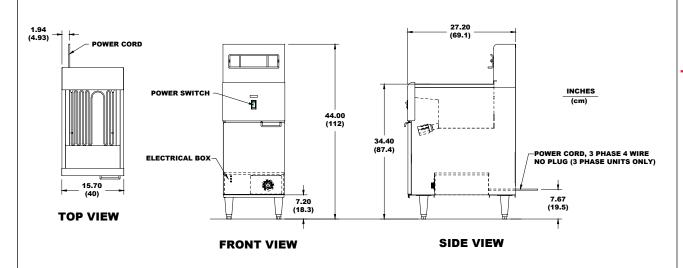
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#### DIMENSIONS

	MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DDAIN	APPROXIMATE SHIPPING DIMENSIONS					
			HEIGHT	WIDTH	LENGTH	DRAIN HEIGHT (cm)	WEIGHT	CLASS	CU. FT.	DI	MENSIONS (cm)	5
	SR14E	40 lb. (20 liter)	44" (112)	15-3/4" (40)	27-1/4" (69.1)	23" (58.4)	180 lbs. (82 kg)	85	21	H 48-1/2" (123)	<b>W</b> 20-1/2" (52)	L 36" (91)

#### **POWER REQUIREMENTS**

INPUT	NOMINAL AMPS PER LINE									
KW	208 VAC 60 Hz 3 phase 3 wire	220 VAC 50 Hz 3 phase 3 wire	240 VAC 60 Hz 3 phase 3 wire	230/400 VAC 50 hz 3 phase 4 wire	240 VAC 60 Hz 1 phase 2 wire	208 VAC 60 Hz 1 phase 2 wire	220 VAC 50 Hz 1 phase 2 wire			
14	39	37	34	21	59	68	64			

#### **HOW TO SPECIFY**

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

SR14E 40-lb (20-liter) oil capacity, 14 kw electric fryer with power switch and indicator light.

#### NOTE

- •3-phase units with cord only -- no plug provided.
- •1-phase units to be field wired, no cord or plug provided.
- •All Canadian and single phase units sold without cordset.

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