

Specifications

09/10/2025

Project
Gonzo's Fryer Specification

From
Associated Food Equip & Supplies
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ITEM 1 - GAS FLOOR FRYER (1 REQ'D)

Frymaster/Dean Model SR152G Dimensions: 45(h) x 15.5(w) x 29.25(d)

Dean® Super Runner Value Fryer, gas, floor model, 50 lbs. capacity, durable temperature probe, millivolt control system (requires no electrical hookup), includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 120,000 BTU, CSA Star, CSA Flame, cCSAus, NSF



- 1 ea Note: Prices listed are for within the USA only. Please contact the factory for pricing if quoting outside of the USA
- 1 ea Note: Select Program models available with standard features only
- 1 ea Natural gas (If ordering for elevation above 2,000 ft, high elevation kit is required. Contact local service agent to order kits.)
- 1 ea NOTE: If elevation is greater than 2,000 feet above sea level, contact customer service for availability
- 1 ea Fryer: 6" adjustable steel legs, std.

GAS				
	SIZE	MBTU	KW	CONN
1	3/4"	120.0		

STEAM					
	INLET SIZE	RETURN SIZE	LB/HR	PSIG (MIN)	PSIG (MAX)
1					

AFESCO thanks you for the opportunity to provide pricing. Please carefully review the quoted equipment, finishes, and accessories. Unless otherwise stated, freight and sales tax are not included and will be assessed as applicable. Potential future requests for order modifications, returns, or cancellations will be considered at the sole discretion of AFESCO and will follow the individual manufacturer's return and restocking policy.

Unless otherwise specified by contract, requests for payment terms will require a credit application, and credit card payments will result in a 3% processing fee. Approval of this quote indicates full acceptance of these terms and authorizes AFESCO to order the equipment as quoted.



Super Runner Value Gas Fryers -- Domestic & Export

Project _____
 Item _____
 Quantity _____
 CSI Section 11400 _____
 Approval _____
 Date _____

Models

SR142G

SR152G

SR162G



SR162G
Shown with optional casters.

Standard Features

- Tube-type frypot design
- Oil capacity
 SR142G -- 43 lb. (21 liter)
 SR152G -- 50 lb. (25 liter)
 SR162G -- 75-lb. (37 liter)
- Btu/hr. input
SR142G -- 105,000 (26,481 kcal)
 (30.8 kw) (3-tube)
SR152G -- 120,000 (30,600 kcal)
 (35.2 kw) (4-tube)
SR162G -- 150,000 (37,783 kcal)
 (44 kw) (5-tube)
- Frying area
 SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)
 SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)
 SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe

- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

Options & Accessories

- Casters
- Frypot covers
- Natural and LP gas
- Full basket
- Triplet basket (SR162 only)

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 durable temperature probe 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.



SR142 and SR162 Approved for Australia

8700 Line Avenue
 Shreveport, LA 71106
 USA

Tel: 318-865-1711
 Tel: 1-800-221-4583
 Fax: 318-868-5987
 E-mail: info@frymaster.com

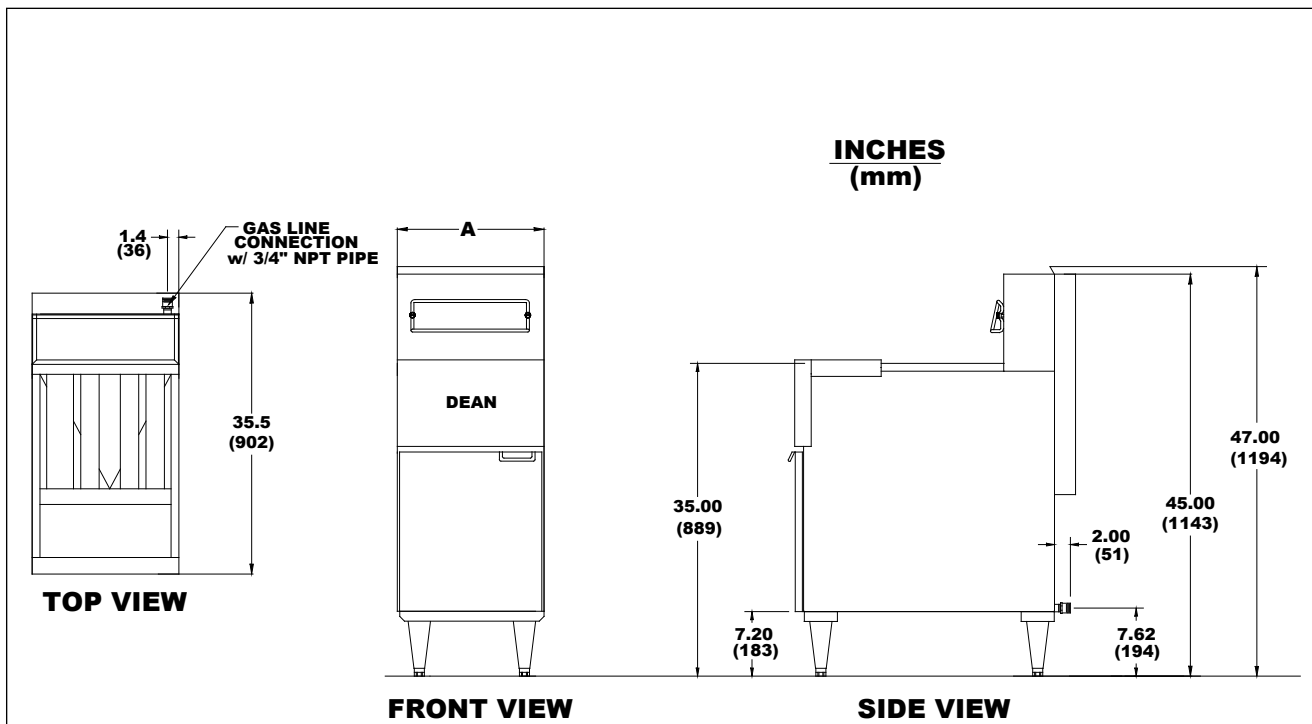
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Super Runner Value Gas Fryers -- Domestic & Export



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DIMENSIONS

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SR142G	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22	W 20-1/2" (52.1)	D 36" (91.4)	H 48-1/2" (123.2)
SR152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22	20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

POWER REQUIREMENTS

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR142G	3/4" NPT	NONE
SR152G	Regulator not required for manifold pressure.	
SR612G	See note ^x .	

ORDERING DATA

Please specify:
 Natural or propane gas
 Altitude -- if between 2,000 - 6,000 ft. (610 - 1,829 Meters)

NOTE:

DO NOT CURB MOUNT.
 *SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.
 No warranty for mobile kitchen applications.

HOW TO SPECIFY

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

- SR142 43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR152 50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR162 75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

Model # _____
CSI Section 11400

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We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.