

SR14E Super Runner Value Electric Fryer

Models SR14E



Shown with optional casters.

Standard Features

- 40-lb (20 liter) frypot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" x 5-1/4" (34.8 x 34.8 x 13.3 cm)
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- Basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment
- Basket support rack

Options &

Project.

Approval_ Date

Item Quantity_ CSI Section 11400

Accessories

- Frypot cover □ Casters Full basket
- Top connecting strip

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.









Super Runner Value Electri

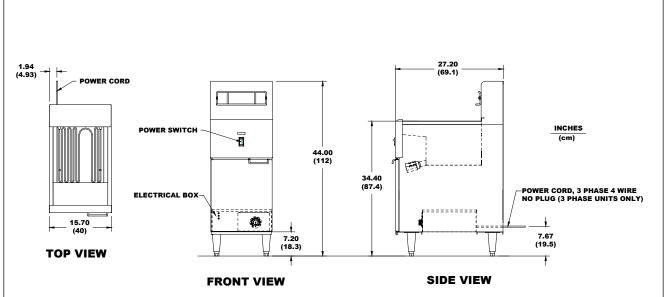
8700 Line Avenue Shreveport, LA 71106 USA

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www.frymaster.com Bulletin No. 830-0083 Revised 1/15/15







DIMENSIONS OVERALL SIZE (cm) APPROXIMATE SHIPPING DIMENSIONS DRAIN OIL HEIGHT CAPACITY WIDTH DEPTH HEIGHT WEIGHT CLASS CU. FT. DIMENSIONS (cm) (cm) w D н 40 lb. 15-3/4" 27-1/4" 44″ 23″ 180 lbs. 20-1/2 36' 48-1/2" 85 21 (20 liter) (40) (69.1) (112)(58.4) (82 kg) (91) (52) (123)

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.

POWER REQUIREMENTS

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		
		VOLTAGE	3 PHASE*	1 PHASE**
SR14E	14	208V 240V	39 A 34 A	68 A 59 A
BASIC EXPORT	kw			
SR14E	14	220V 230V/400V	37 A 21 A	64 A N/A

*3 PH/3 Wire/Plus Ground Wire **1 PH/2 Wire/Plus Ground Wire

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.

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Model #_____ CSI Section 11400