



# SR14E Super Runner Value Electric Fryer

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

SR14E Super Runner Value Electric Fryer

## Models

SR14E



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 back-splash/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 & 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.



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USA

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Bulletin No. 830-0083  
Revised 1/15/15



**TOP VIEW**  
 1.94 (4.93) POWER CORD  
 15.70 (40)

**FRONT VIEW**  
 POWER SWITCH  
 ELECTRICAL BOX  
 44.00 (112)  
 7.20 (18.3)

**SIDE VIEW**  
 27.20 (69.1)  
 34.40 (87.4)  
 7.67 (19.5)  
 POWER CORD, 3 PHASE 4 WIRE NO PLUG (3 PHASE UNITS ONLY)

INCHES  
(cm)

**DIMENSIONS**

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

**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

**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.

**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.

Model # \_\_\_\_\_  
 CSI Section 11400

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