

DEAN[®] SUPERRUNNER[®]

SR142

VALUE GAS FRYER



SR142

DEAN's Super Runner gas fryers are built for all-purpose use, handling everything from French fries to entrée items with oil capacities of 43, 50, or 75 lbs. The exclusive Thermo-Tube design ensures efficient heat transfer and oil preservation, while the wide cold zone traps debris to maintain oil quality. Simple, durable construction with fast recovery makes these fryers a dependable choice for high-volume kitchens.

Versatile, Affordable Frying: Easily fry everything from appetizers to chicken and breaded items—fresh or frozen—with a full-size frying area designed for all-purpose use.

Energy Efficiency that Translates to Savings: DEAN's Thermo-Tube design provides an additional 2" of tube height and 36% more heat transfer surface area. This reduces the heat per square inch on the oil by 22%, for more efficient heat transfer and longer lasting oil life.

Clean Oil, Better Taste: DEAN's wide cool zone traps debris below the cooking area to protect oil quality, while the sloped bottom allows fast, easy draining of oil and sediment.

Fast Recovery, Consistent Results: DEAN's responsive temperature probe quickly adjusts to load changes, minimizing wait time between batches and ensuring steady cooking performance.

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

MODELS

☐ SR142

CONTROLLERS

☐ Millivolt (standard)

SPECIFICATIONS

OIL CAPACITY	43-lbs. (21 liters) PER FRYPOT
FRYING AREA	14" × 13.75" × 4.5" (35 x 34.9 x 10.7 CM) PER FRYPOT
POT TYPE	Tube
GAS TYPE	Natural Gas Propane Mix
POWER	105,000 BTU/HR PER FRYPOT
STANDARD FEATURES	- Thermo-Tube heat-transfer design - Wide cold zone - Durable temperature probe - Combination gas valve with regulator - No electric connection required - Stainless steel frypot and door and aluminized sides
STANDARD ACCESSORIES	(2) Twin baskets PER FRYPOT - Wire basket hanger - Basket support rack 6"-7" (15-17 cm) adjustable steel legs

Liter conversions are for liquid shortening @ 70° F



Frymaster[®]

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WELBILT[®]
 an Ali Group Company

REVISED SPRING 2026

DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	SR142	43-lbs. (21 liters)	15.7" (39.8 cm)	32.2" (81.8 cm)	45.9" (116.6 cm)	17.5" (44 cm)

CRATED	MODEL	WEIGHT	WIDTH	DEPTH	HEIGHT	CU. FT.	CLASS
	SR142	150-lbs. (68 kg)	20.5" (52.1 cm)	36" (91.4 cm)	48.5" (123.2 cm)	22	85

Information is APPROXIMATE and may vary at time of shipment due to options/add-ons

GAS REQ.	GAS TYPE	INC. GAS PRESSURE	POWER
	NATURAL GAS	6" W.C.—14" W.C.	105,000 BTU/HR PER FRYPOT
	LIQUID PROPANE	9" W.C.—14" W.C.	
	MIXED GAS	11" W.C.—14" W.C.	

GAS CONNECTION	
FRYPOTS	SIZE NPT
1	(1) 3/4"

CLEARANCE INFORMATION

Front: 36" (91.4 cm) for servicing and proper operation.
Sides & Rear: 6" (15.2 cm) from any combustible material.

VENTILATION REQUIREMENTS

When installing any fryer, NFPA Standard No. 96 must be strictly followed.

NOTES

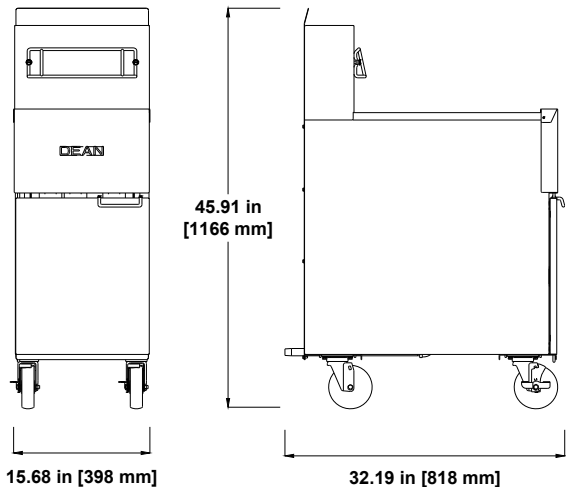
- DO NOT CURB MOUNT

HOW TO SPECIFY

Electric or gas, gas type (if applicable), pot type, energy output, oil capacity, number of frypots, controller, filtration type, and optional feature(s).
Elevation: Must specify elevation if between 2,000 – 6,000 ft. (Fryer may not perform at optimum levels above 6,000 ft.)

WARRANTY

Frypot
5 years: Pro-Rated
(No warranty for mobile kitchen applications)
All Other Parts
1 year: Parts + Labor



Frymaster reserves the right to make changes to the design or specifications without prior notice. REVISED SPRING 2026