



# SR62G Super Runner Gas Fryer

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

SR62G Super Runner Gas Fryer

## Models

SR62G



SR62G  
Shown with optional casters.

## Standard Features

- 60-75-lb (30-37 liter) frypot oil capacity
- 150,000 Btu/hr. input
- Thermo-tube design
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets  
6" x 8-3/4" x 16-3/4" (15.24 x 22.23 x 42.5 cm) insulated handles
- Wide cold zone
- Millivolt pilot system - requires no electrical hookup
- 6" (15 cm) adjustable steel legs

## Options & Accessories

- Stainless steel sides
- Casters -- set of 4

## Specifications

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

Maximize your profits by combining more efficiency with more capacity in this all-purpose, affordable fryer.

Fry a wide variety of products with the full size 18" x 18" (46 x 46 cm) fry area which easily accommodates items from french fries to main entree menu selections.

Make the most of your energy dollars with our exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Controlled flow tube baffles maximize oil heat absorption. As a result, more energy is transferred to the oil and less goes unused up the vent. The benefits are quick heat-up time, low idle costs and low gas consumption per load of product cooked. The 1.25" (3.175 cm) drain valve makes cleaning fast and easy.

Minimize costly oil usage with the SR62 which utilizes only 60-75-43 lbs. (30-37 L) of oil for optimum cooking efficiency with a cook depth of 4.50 inches. Plus, Dean's wide cold zone design protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Assure rapid recovery with Dean's accurate mechanical thermostat which reduces time lost between loads and requires no electrical hookup.

Invest in a product built to last with Dean's SR62 fryers which achieve long and dependable life through simplicity of design -- durable stainless steel baffles and rugged cast iron burners keep maintenance to a minimum.



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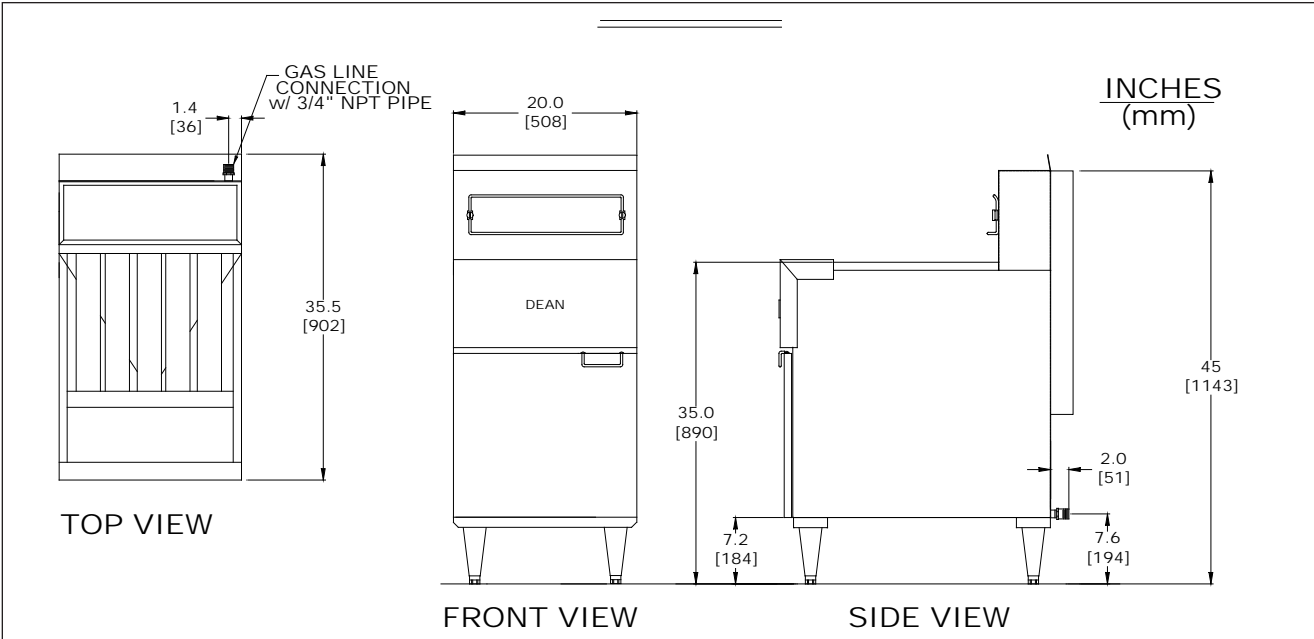
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Enodis®



# SR62G Super Runner Gas Fryer

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



### DIMENSIONS

MIN./MAX. OIL CAPACITY	OVERALL SIZE (cm)				DRAIN VALVE (cm)	DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	FRYING AREA (cm)	APPROXIMATE SHIPPING DIMENSIONS				
	WIDTH	DEPTH	OVERALL HEIGHT	WORK HEIGHT					CLASS	SHIPPING lbs./cu.ft. (kg/m <sup>3</sup> )	DIMENSIONS (cm)		
60-75 lbs. (34-42 L)	20" (51)	35.5" (91)	45" (114)	35" (89)	1.25" (3.175)	19.75" (50)	5	18 x 18" (46 x 46)	85	255 lbs./28 (116/0,79)	H 48.5" (123)	W 20.5" (52)	L 36" (91)

### POWER REQUIREMENTS

NATURAL OR LP GAS INPUT RATING	GAS CONNECTION	ELECTRICAL REQUIREMENT
150,000 BTU/hr. (37,783 kcal/hr.) (44 kW)	3/4" N.P.T. regulator not required	NONE

### SHORT TERM SPECIFICATION

Shall be DEAN free-standing cool zone deep fat fryer, Model SR62G. Only 20" (51 cm) wide, 60-75# (34-42 L) oil capacity, requiring 150,000 BTU (37,783 kcal/hr.) (44 kW) natural or LP gas input (3/4" N.P.T. connection) and mechanical controls.

### ORDERING DATA

Please specify:  
Natural or propane gas  
Altitude -- if above 2000 ft. (610 m)

### NOTE:

DO NOT CURB MOUNT.

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