

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. This fryer is available in 21L oil capacity .

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 mechanical thermostat assures prompt recovery which reduces time lost between loads and requires no electrical hook-up. Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners. The fryers carry a one-year warranty - parts and labour with a five-year limited warranty on the frypot.

STANDARD FEATURES

- Stainless steel fry pot
- Stainless steel door and front, aluminized sides
- Basket hanger and two fry baskets
- 150mm adjustable steel legs
- Drain extension

OPTIONAL FEATURES

- Castors
- Flexible gas hose with quick disconnect and restraining kit



Shown with optional castors

DIMENSIONS	
External: 394W x 743D x 1194H mm	
Clearance: Sides and rear 152mm, Front 610mm	
TECHNICAL DATA	
Gas Type: Natural or LP	
Total Output: 110MJ	
Gas Connection: 3/4"	
Drain Height: 467mm	
Shipping weight: 68kg	
PRODUCTION CHIPS FROM FROZEN	
26kg per hour	
CONTROLLER AS STANDARD	
Millivolt (thermostat inside)	
AGA approval number	
5832	
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.	

