

# DEAN<sup>®</sup> SUPERRUNNER<sup>®</sup>

## SR114

VALUE ELECTRIC FRYER



SR114E

The DEAN SR114E is an all-purpose electric fryer that delivers reliable performance with a full-size frying area ideal for everything from appetizers to fresh or frozen chicken. Its fully submersed, ribbon-style elements ensure fast heat-up and energy efficiency, while the wide cold zone helps preserve oil quality. A sloped bottom and responsive temperature probe make draining and recovery quick and easy.

**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.

**Efficient Heat, Lower Costs:** Fully submersed, ribbon-style elements maximize heat absorption for faster heat-up and reduced energy use per pound of food cooked.

**Clean Oil, Better Taste:** DEAN's wide cold 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**

SR114E

**CONTROLLERS**

Millivolt (standard)

| SPECIFICATIONS              |  |
|-----------------------------|--|
| <b>OIL CAPACITY</b>         | 40-lbs. (20 liters) PER FRYPOT   |
| <b>FRYING AREA</b>          | 13.7" × 13.7" × 5.25" (34.8 x 34.8 x 13.3 CM) PER FRYPOT   |
| <b>POT TYPE</b>             | Open Pot   |
| <b>PLUG</b>                 | DOMESTIC NEMA 15-60P OPTIONAL  |
| <b>POWER</b>                | 14 KW PER FRYPOT   |
| <b>STANDARD FEATURES</b>    | <ul style="list-style-type: none"> <li>▪ Ribbon style fixed electrical elements</li> <li>▪ Wide cold zone</li> <li>▪ Durable temperature probe</li> <li>▪ Power switch indicator light</li> <li>▪ Stainless steel frypot and door with aluminized sides</li> </ul> |
| <b>STANDARD ACCESSORIES</b> | <ul style="list-style-type: none"> <li>▪ (2) Twin baskets PER FRYPOT</li> <li>▪ Wire basket hanger</li> <li>▪ Basket support rack</li> <li>▪ 6"-7" (15-17 cm) adjustable steel legs</li> </ul>   |

Liter conversions are for liquid shortening @ 70° F



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| DIMENSIONS | MODEL  | OIL CAPACITY PER FRYPOT | OVERALL SIZE   |                  |              | DRAIN HEIGHT  |
|------------|--------|-------------------------|----------------|------------------|--------------|---------------|
|            |        |                         | WIDTH          | DEPTH            | HEIGHT       |               |
|            | SR114E | 40-lbs. (20 liters)     | 15.75" (40 cm) | 27.25" (69.1 cm) | 44" (112 cm) | 23" (58.4 cm) |

| CRATED | MODEL  | WEIGHT           | WIDTH         | DEPTH       | HEIGHT         | CU. FT. | CLASS |
|--------|--------|------------------|---------------|-------------|----------------|---------|-------|
|        | SR114E | 180-lbs. (82 kg) | 20.5" (52 cm) | 36" (91 cm) | 48.5" (123 cm) | 21      | 85    |

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

| POWER | REGION   | kW | ELEMENTS PER FRYPOT |                                  |                      | CONTROLS PER FRYPOT | FILTER PER FRYPOT | BASKET LIFTS PER FRYPOT |
|-------|----------|----|---------------------|----------------------------------|----------------------|---------------------|-------------------|-------------------------|
|       |          |    | VOLTAGE             | *SINGLE PHASE                    | ***3 PHASE           |                     |                   |                         |
|       | DOMESTIC | 14 | 208V<br>240V        | 68 A<br>59 A                     | 39 A<br>34 A         | —                   | —                 | —                       |
|       | EXPORT   | 14 | 220V<br>230-400V    | 220/380V<br>230/400V<br>240/415V | 22 A<br>21 A<br>20 A | —                   | —                 | —                       |

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

Plug is optional on all units shipped with a cord. Canada is an exception; and cord, where available, must have a plug attached.

Cord length and gauge as well as plug type and style available vary depending upon fryer model, voltage, kW, destination, and customer specifications. Consult local codes or contact factory.

#### 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).

#### WARRANTY

##### Frypot

**5 years: Pro-Rated**

(No warranty for mobile kitchen applications)

##### All Other Parts

**1 year: Parts + Labor**

