

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

## 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	
<b>OIL CAPACITY</b>	43-lbs. (21 liters) PER FRYPOT
<b>FRYING AREA</b>	14" × 13.75" × 4.5" (35 x 34.9 x 10.7 CM) PER FRYPOT
<b>POT TYPE</b>	Tube
<b>GAS TYPE</b>	Natural Gas   Propane   Mix
<b>POWER</b>	105,000 BTU/HR PER FRYPOT
<b>STANDARD FEATURES</b>	<ul style="list-style-type: none"> <li>▪ Thermo-Tube heat-transfer design</li> <li>▪ Wide cold zone</li> <li>▪ Durable temperature probe</li> <li>▪ Combination gas valve with regulator</li> <li>▪ No electric connection required</li> <li>▪ Stainless steel frypot and door and 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



REVISED SPRING 2026



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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.	
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**

