

DEAN[®] SUPERRUNNER[®]

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	
OIL CAPACITY	40-lbs. (20 liters) PER FRYPOT
FRYING AREA	13.7" × 13.7" × 5.25" (34.8 x 34.8 x 13.3 CM) PER FRYPOT
POT TYPE	Open Pot
PLUG	DOMESTIC NEMA 15-60P OPTIONAL
POWER	14 KW PER FRYPOT
STANDARD FEATURES	<ul style="list-style-type: none"> ▪ Ribbon style fixed electrical elements ▪ Wide cold zone ▪ Durable temperature probe ▪ Power switch indicator light ▪ Stainless steel frypot and door with aluminized sides
STANDARD ACCESSORIES	<ul style="list-style-type: none"> ▪ (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



REVISED SPRING 2026



318-865-1711
1-800-221-4583
info@frymaster.com

8700 Line Avenue
Shreveport, LA 71106-6800, USA
FRYMASTER.COM



DIMENSIONS	MODEL	OIL CAPACITY PER FRYPOT	OVERALL SIZE			DRAIN HEIGHT
			WIDTH	DEPTH	HEIGHT	
	SR114E	40-lbs. (20 liters)	15.7" (39.8 cm)	28.0" (71.2 cm)	43.9" (111.5 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 240V	68 A	39 A	—	—	—	
			59 A	34 A	—	—	—	
EXPORT	14	220V 230-400V	220/380V 230/400V 240/415V	22 A 21 A 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

