

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to schnitzels. The fryers are available 21 litre 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 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

- Tube-type frypot design
- Oil capacity 21 litre,
- Frying area 350 x 350 mm,
- Mechanical snap-action thermostat

OPTIONAL FEATURES

- Fish Plate
- Gas Hose with Quick Disconnect
- Castors



DIMENSIONS
External: 394W x 743D x 1143H mm
Clearance: Sides and rear 152mm, Front 610mm (from combustible walls)
Weight: 54kg
TECHNICAL DATA
Gas Type: Natural or Propane
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 G
SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

