



Super Runner Fryers (Gas and Electric)

Outpace the Competition in Performance and Value



SR42 gas fryer shown with optional casters



SR14 electric fryer shown with optional casters

- 1. Meet varied production capacity needs.** Model offerings provide 40-75 lb. oil capacity options.
- 2. Can be utilized in operations with gas or electric utilities.** There are four models, three gas and one electric.
- 3. Offer two gas frypot sizes: 14" x 14" and 18" x 18".**
- 4. Have a low warranty failure rate.**
- 5. Have sturdy, long-lasting construction** that includes stainless-steel frypot, door, and backsplash/flue cover.
- 6. Require no electrical hook-up for gas models.**
- 7. Offer an electric model that helps the kitchen stay cool.** Electric elements transfer heat directly to the oil so the kitchen stays cooler.
- 8. Protect against high-heat ignition with reliable high-limit probe.** Gas flow automatically shuts off if temperature exceeds the upper limit.
- 9. Support frying operations with durable accessories** including frypot covers, full size baskets, fine mesh screen, and casters. Triplet baskets are available for the SR62 model's 18" x 18" frypot.

Super Runner Fryers are the front running value fryer of choice.

For more information, contact Customer Service at 1-800-221-4583 or visit www.frymaster.com.



SR52 gas fryer shown with optional casters



SR62 electric fryer shown with optional casters