

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





SR52 gas fryer shown with optional casters

SR62 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.

