



### Dean Gas Floor Fryer 35 - 43 lbs. Oil Capacity

#### Model Number: SR42G

Maximize you profits  
combine more efficiency with more capacity  
in this all-purpose, affordable fryer

Fry a wide variety of products  
the full size 14"X14" (35 X 35cm) fry area easily accommodates items from  
French Fries to large size menu selections

Make the most of your energy dollars;  
with our exclusive. Thermo-tube design,the heating tubes are surrounded by oil,  
and heat absorption is maximized with controlled flow tube diffusers. As a result,  
the gas flame is efficiently transferred into the oil with minimal energy loss.  
Sloped bottom with 1.25"(3.175cm) drain valve makes cleaning fast and easy  
Quick heat-up time relative to gas consumption  
Low idle cost per hour during slow periods  
Low gas consumption per load of product cooked

Minimize costly oil usage  
utilizes only 35-43 lbs. (20-25L) of oil for optimum cooking efficiency. Plus,  
Dean's cool zone design reduces wasteful oil deterioration by trapping debris  
under the cooking area, preventing carbonization of particles and oil  
contamination

Assure rapid recovery, Dean's accurate mechanical thermostat eliminates  
time lost in waiting between loads and requires no electrical hookup

Invest in a product built to last  
Dean fryers achieve long and dependable life through simplicity of design,  
durable stainless steel front, door, and sides

#### Standard Features

SR42G gas fryer standard with 105,000 BTW  
Stainless steel fry vessel  
Stainless steel front, door and backsplash/flue cover, stainless sides  
Wire form basket hanger and two fry baskets  
5.62" X 5.62" X 13.25" (14 X 14 X 34cm) insulated handles  
Cool zone fry vessel construction  
Millivolt pilot system-requires no electrical hookup  
6" (15cm) adjustable steel legs

Ordering Data: Please specify natural or propane gas altitude

Shipping Information: SR42G - 150Lbs.



### Dean Gas Floor Fryer 60-75 lbs. Oil Capacity

#### Model Number: SR62G

Maximize you profits

combine more efficiency with more capacity in this all-purpose, affordable fryer, with a 60-75 lbs.(34-42L) oil capacity

Fry a wide variety of products

the full size 18"X18" (46 X 46cm) fry area with a 4.5"(11.43cm) cooking depth easily accommodates items from French Fries to large size menu selections

Make the most of your energy dollars;

with our exclusive. Thermo-tube design, the heating tubes are surrounded by oil, and heat absorption is maximized with controlled flow tube diffusers. As a result, the gas flame is efficiently transferred into the oil with minimal energy loss.

Sloped bottom with 1.25"(3.175cm)drain valve makes cleaning fast and easy

Quick heat-up time relative to gas consumption

Low idle cost per hour during slow periods

Low gas consumption per load of product cooked

Minimize costly oil usage

utilizes up to 75 lbs.(42L) of oil for optimum cooking efficiency. Plus, Dean's cool zone design reduces oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination.

Assure rapid recovery, Dean's accurate mechanical thermostat eliminates time lost in waiting between loads and requires no electrical hookup

Invest in a product built to last. Dean fryers achieve long and dependable life through simplicity of design, durable stainless steel diffusers and rugged cast iron burners keep maintenance to a minimum. Shipping standard with stainless steel tank, front, door, backsplash/flue cover and sides

#### Standard Features

SR62G gas fryer standard with 150,000 BTW

Stainless steel fry vessel

Stainless steel front, door and backsplash/flue cover, stainless sides

Wire form basket hanger and two fry baskets

5.375" X 6.375" X 12.06"(13.65 X 16.19 X 30.6cm) insulated handles

Cool zone fry vessel construction

Millivolt pilot system-requires no electrical hookup

6" (15cm) adjustable steel legs

Ordering Data: Please specify natural or propane gas altitude

Shipping Information: SR62G - 255Lbs.



*Bakery Equipment & Supplies Bar Supplies Beverage Equipment  
& Supplies Cooking Equipment Cookware & Ovenware Concession  
Equipment Furniture Glassware Holding & Serving Equipment  
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies  
Preparation Equipment Refrigeration Safety Sanitation Scales  
Smallware Storage & Transport Tabletop & Service Textiles  
Walk-In Coolers & Freezers Work Tables & Sinks*



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Equipment Furniture Glassware Holding & Serving Equipment  
Ice Machines Janitorial & Brushes Kitchen Utensils Pizza Supplies  
Preparation Equipment Refrigeration Safety Sanitation Scales  
Smallware Storage & Transport Tabletop & Service Textiles  
Walk-In Coolers & Freezers Work Tables & Sinks*

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