

SR42G

SUPER RUNNER FRYER

The SR42G is economically priced for basic frying at its best -- combining efficiency with more capacity. It is designed for all-purpose usage to fry a variety of products like french fries, egg rolls and other menu selections, in lower volumes. This unit offers quick heat-up time relative to gas consumption, low idle cost per hour during slow periods and low gas consumption per load of product cooked.

The wire form basket hanger allows for ease of cleaning as food particles can be trapped in other basket hanger designs.

Also, the backsplash/flue cover is now made of stainless steel, which is easier to clean and maintain and adds an aesthetic value to this popular fryer.

- 105,000 BTU (26,481 kcal) (30.8 kW)
- Stainless Steel Fry Tank, Front, Door and Backsplash/Flue Cover
- Wire Form Basket Hanger and 2 Fry Baskets
- Available for Natural Gas or Propane Gas
- Economically Priced



SR42G
shown with
optional casters



5489 Campus Drive • Shreveport, LA 71129, USA

Sales: 1.800.221.4583 • Service: 1.800.551.8633 • Phone: 318.865.1711 • Fax: 318.868.5987

Bulletin No. 830-0075