

**To:**  
Dennis Seal  
7437 Lapalco Blvd  
Marrero, LA 70072

**Project:**  
King's Grant - fryer  
3805 15th Street  
Harvey, LA 70058

**From:**  
Artie Hyde  
NOLA Restaurant Supply & Design  
234 Harbor Circle  
New Orleans, LA 70126  
504-834-1521  
985-249-9394

Item	Qty	Description	Sell	Sell Total
1	1 ea	<b>ELECTRIC FLOOR FRYER</b> Dean Industries Super Runner Value Fryer, electric, floor model, 40 lb. capacity, durable temperature probe, power switch, indicator light, includes: rack-type basket support, basket hanger & twin baskets, stainless steel frypot, front & door, aluminized sides, 6" adjustable steel legs, 14.0 kW, NSF, cULus, TUV	\$1,340.95	\$1,340.95
	1 ea	Note: Select Program models available with standard features only		
	1 ea	240v/60/1, 59.0 amps, 2 wire, field wired, no cord or plug		
	1 ea	Fryer: 6" adjustable steel legs, std.		
		Merchandise		\$1,340.95
		Installation		\$250.00
		<b>Total</b>		<b>\$1,590.95</b>

**Prices are only Valid 30 days from the date of this Quote.**

To initiate this purchase, NOLA Restaurant Supply & Design will accept a client issued Purchase Order or a signed copy of this quote. **A 50% deposit of the grand total must be received before any drawings or orders will be submitted. Following the receipt of equipment at NOLA warehouse, 40% of the grand total will then be billed. Large projects with several different shipments will have 40% billed out weekly for all shipments that arrive within that week. This 40% bill must be paid before any deliveries will be made. The remaining 15% will be due upon completion of work.**

A service charge of 4% will be added to all credit card charges over \$2500. Any purchases under \$5,000 require full payment at time of purchase. If items are returned, a minimum of 25% re-stocking fee will be applied, plus shipping. Special order/Custom items may not be returned unless agreed to under separate written contract. Past due invoices will be charged a late fee of 1.5% per day of the balance. If the order is a "direct ship," full payment is due at the time of order. Deliveries require an approved signature on site and damage must be reported upon receipt of goods. NOLA is not responsible for customer's downtime & product.

Signature below by the purchaser acknowledges the acceptance of all terms and conditions as set forth in this legal and binding contract. Signature also acknowledges that he/she represents and has the authority to execute this document and its contents on behalf of the purchaser.

Thank you for choosing NOLA Restaurant Supply & Design to provide your food service

equipment.

Acceptance: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_



# SR114E Super Runner Value Electric Fryer

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 CSI Section 11400 \_\_\_\_\_  
 Approval \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

SR114E



SR114E  
Shown with optional casters.

## Standard Features

- 40-lb (20 liter) frypot oil capacity
- 14 kw
- Frying area 13-3/4" x 13-3/4" x 5-1/4" (34.8 x 34.8 x 13.3 cm)
- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and back-splash/flue cover, aluminized sides
- Basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment
- Basket support rack

## Options & Accessories

- Frypot cover
- Casters
- Full basket
- Top connecting strip

## Specifications

### **Basic Frying At Its Best -- Designed For All-Purpose Affordable Frying**

Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package. Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

Dean's wide cool zone design minimizes wasteful oil deterioration by trapping debris under the cooking area, preventing carbonization of particles and oil contamination. The sloped bottom permits fast, easy draining of oil and sediment.

Assure rapid recovery with Dean's durable temperature probe which reacts quickly to changes in load conditions and helps eliminate loss of time incurred waiting between loads.



8700 Line Avenue  
Shreveport, LA 71106  
USA

Tel: 318-865-1711  
Tel: 1-800-221-4583  
Fax: 318-868-5987  
E-mail: info@frymaster.com

[www.frymaster.com](http://www.frymaster.com)  
Bulletin No. 830-0083  
Revised 8/4/15

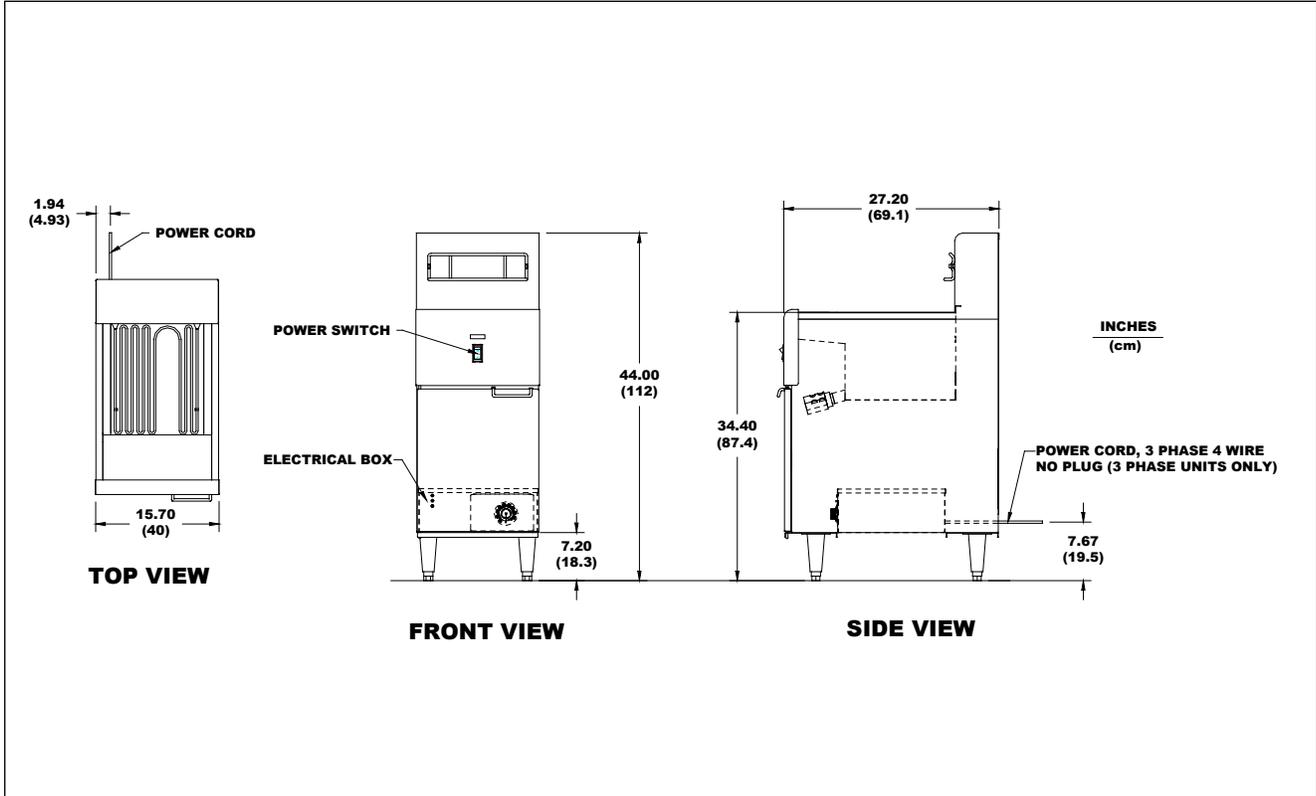


SR114E Super Runner Value Electric Fryer



SR114E Super Runner Value Electric Fryer

Model # \_\_\_\_\_  
CSI Section 11400



**DIMENSIONS**

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN HEIGHT (cm)	APPROXIMATE SHIPPING DIMENSIONS					
		WIDTH	DEPTH	HEIGHT		WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)		
SR114E	40 lb. (20 liter)	15-3/4" (40)	27-1/4" (69.1)	44" (112)	23" (58.4)	180 lbs. (82 kg)	85	21	W 20-1/2" (52)	D 36" (91)	H 48-1/2" (123)

**POWER REQUIREMENTS**

BASIC DOMESTIC	kw	ELEMENTS/FRYPOT		
		VOLTAGE	3 PHASE*	1 PHASE**
SR114E	14	208V 240V	39 A 34 A	68 A 59 A
BASIC EXPORT	kw			
SR114E	14	220V 230V/400V	37 A 21 A	64 A N/A

\*3 PH/3 Wire/Plus Ground Wire  
 \*\*1 PH/2 Wire/Plus Ground Wire

**NOTE:**

- 3-phase units with cord only -- no plug provided.
- 1-phase units to be field wired, no cord or plug provided.
- All Canadian and single phase units sold without cordset.

**HOW TO SPECIFY**

The following description will assist with ordering the features desired for this equipment:

SR114E 40-lb (20-liter) oil capacity, 14 kw electric fryer with power switch and indicator light.

8700 Line Avenue  
 Shreveport, LA 71106  
 USA

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