


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	ELECTRIC FLOOR FRYER  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 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.	\$1,340.95	\$1,340.95
			Merchandise	\$1,340.95
			Installation	\$250.00
			Total	\$1,590.95

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
Bulletin No. 830-0083
Revised 8/4/15

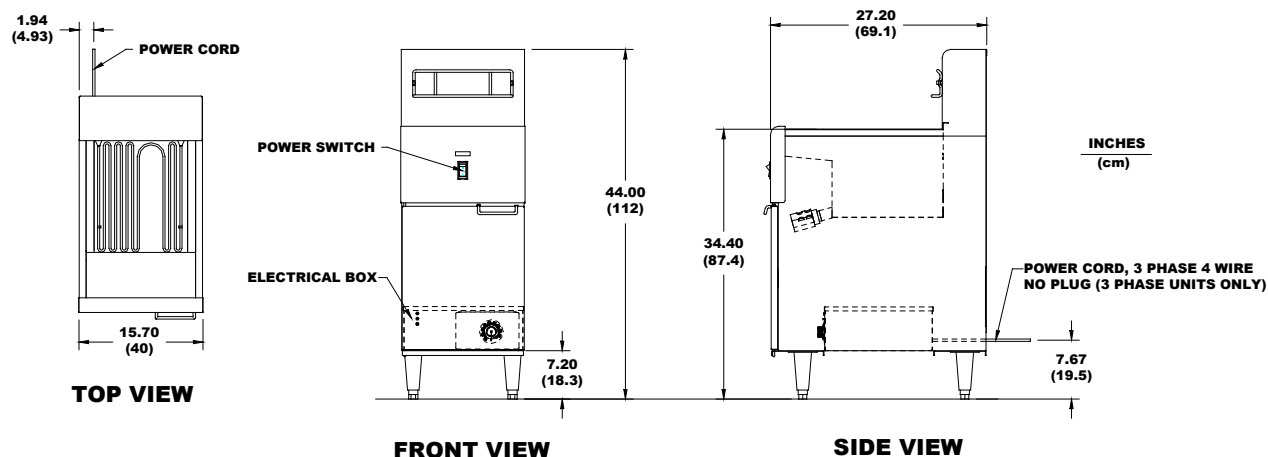


SR114E Super Runner Value Electric Fryer



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.

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Shreveport, LA 71106
USA

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