



**Super Runner 38 Series Electric Fryers**  
**Installation & Operation Manual**



**DEAN**



Dean, a member of the Commercial Food Equipment Service Association, recommends using CFESA Certified Technicians.

**24-Hour Service Hotline 1-800-551-8633**

**Price: \$6.00**

**819-5646  
09-98**

This product has been certified as commercial cooking equipment and must be  
Installed by professional personnel as specified.

We suggest installation, maintenance and repairs should be performed by your  
Local Dean Factory Authorized Service Agency.

**WARNING!**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR  
MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE  
INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY  
BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

**IMPORTANT**

SAFE AND SATISFACTORY OPERATION OF YOUR EQUIPMENT DEPENDS ON ITS  
PROPER INSTALLATION. INSTALLATION MUST BE PLANNED IN ACCORDANCE  
WITH ALL APPLICABLE STATE AND LOCAL CODES OR IN THE ABSENCE OF  
LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, NFPA 70-1984 (OR  
LATEST EDITIONS).

**WARNING!**

DO NOT INSTALL SWIVEL CASTERS ON THIS UNIT. UNIT MAY TIP AND CAUSE  
SEVERE INJURY. LEGS OR A COMBINATION OF REAR FIXED CASTERS AND  
FRONT LEGS MAY BE INSTALLED ON THIS UNIT ONLY.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR  
OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY  
OF THIS OR ANY OTHER COOKING APPLIANCE.

Cover Photo

SR38E w/6" (15cm) Legs

# *DEAN SUPER RUNNER 38 ELECTRIC FRYER*

## INSTALLATION & OPERATION

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## **1. PARTS ORDERING AND SERVICE INFORMATION**

### **1.1 ORDERING PARTS:**

Customers may order parts directly from their local Authorized Parts Distributor. For this address and phone number, contact your Maintenance & Repair Center or call the factory. The factory address and phone numbers are on the cover of this booklet.

To speed up your order, the following information is required:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Type of Voltage \_\_\_\_\_  
Item Part Number \_\_\_\_\_  
Quantity Needed \_\_\_\_\_

### **1.2 SERVICE INFORMATION:**

Call the “800” number on the cover of this booklet for the location of your nearest Maintenance & Repair Center or contact the factory direct. Always give the model and serial numbers of your filter and fryer.

To assist you more efficiently, the following information will be needed:

Model Number \_\_\_\_\_  
Serial Number \_\_\_\_\_  
Voltage \_\_\_\_\_  
Nature of the Problem \_\_\_\_\_  
Any other information which may be helpful in solving your service problem.

## 2. IMPORTANT INFORMATION

**2.1 DESCRIPTION:** The Dean Super Runner Series 38 electric fryers are energy-efficient, electrically heated units, listed by the Underwriter's Laboratory and manufactured to their basic performance and application specifications.

Units are shipped completely assembled with any accessories packed inside the fryer vessel. They are adjusted, tested, and inspected at the factory prior to crating for shipment. Sizes, weights and input rates are listed in this manual.

### 2.2 DESIGN SPECIFICATIONS:

- a. **VESSEL CONSTRUCTION:** Welded, heavy gauge steel with three heater elements fixed inside the vessel with a protective, chromed wire mesh crumb screen over the elements. Drain tapped into front right corner of vessel with front-controlled manual drain valve.
- b. **BODY CONSTRUCTION:** An aluminized steel base with stainless steel front and enamel sides. The frame is supported by 6" adjustable legs or optional 6" rigid rear casters.
- c. **OPERATING CONTROLS:** Unit is shipped standard with a liquid filled bulb thermostat. The temperature control is mounted in the cabinet behind the front door on the bottom left side of the cabinet.
- d. **AUTOMATIC SAFETY FEATURE:** High temperature detection to shut-off electric heater elements should the controlling thermostat fail.
- e. **RATING PLATE:** This is attached to the inside front door panel. Information provided includes the

kilowatt (KW) output of the heater elements and electrical requirements.



### DANGER

THE FRYER MUST BE CONNECTED ONLY TO THE TYPE OF ELECTRICAL SERVICE IDENTIFIED ON THE ATTACHED RATING PLATE.

### 2.3 PRE-INSTALLATION:

- a. **GENERAL:** A licensed electrician should install any electrically heated equipment.
- b. **CLEARANCES:** The fryer area must be kept free and clear of all combustibles. This unit is design-certified for the following installations:
  1. Other than household use;
  2. Non-combustible floor installation equipped with factory-supplied 6" (15 cm) adjustable legs or optional 6" (15 cm) rigid rear casters;
  3. Combustible construction with a minimum clearance of 6" (15 cm) side and 6" (15 cm) rear, and equipped with factory-supplied 6" (15 cm) adjustable legs or 6" (15 cm) casters.

### CAUTION

LOCAL BUILDING CODES USUALLY PROHIBIT A FRYER WITH ITS OPEN TANK OF HOT OIL FROM BEING INSTALLED BESIDE AN OPEN FLAME OF ANY TYPE, WHETHER A BROILER OR THE OPEN BURNER OF A RANGE.

- c. **STANDARDS:** All electrical cooking appliances must be electrically connected and grounded in accordance with local codes, or in the absence of local codes, with the latest editions of:

U.S. Standards:

- 1. National Electric Code Standards  
ANSI/ NFPA # 70.

American National Standards  
Institute  
1430 Broadway  
New York, NY 10018

- 2. NFPA Standards #96 and #211.

National Fire Protection Association  
470 Atlantic Avenue  
Boston, MA 02110

Canadian Standards:

- 1. Canadian Electrical Code C22.1, Part I  
Canadian Standards Association  
178 Rexdale Boulevard  
Rexdale, ONT M9W 1R3
- 2. CAN 1-B149 Installation Codes  
Canadian Gas Association  
55 Scarsdale Road  
Don Mills, ONT M3B 2R3

## 2.4 AIR SUPPLY & VENTILATION:

The area around the fryer must be kept clear to prevent any obstruction to ventilation air flow as well as for service and maintenance. Never use the interior of the fryer's cabinet for storage.

- a. A commercial, heavy-duty fryer should be vented to the outside of the building.
- b. Filters and drip troughs should be part of any industrial hood, but consult local codes before constructing and installing any hood.

## 2.5 RECEIVING AND UNPACKING:

Check that the container is upright. Unpack the fryer carefully and remove all accessories from the carton. Do not discard or misplace these, as they will be needed.

After unpacking, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, contact the carrier and file the appropriate freight claims. Do not contact the factory, as the responsibility of shipping damage is between the carrier and the dealer or end-user.

If your equipment arrives damaged:

- a. File claim for damages immediately – Regardless of extent of damage.
- b. Visible loss or damage – Be sure this is noted on the freight bill or express receipt and is signed by the person making the delivery.
- c. Concealed loss or damage – If damage is unnoticed until equipment is unpacked, notify freight company or carrier immediately, and file a concealed damage claim. This should be done within fifteen (15) days of date of delivery. Be sure to retain container for inspection.

**NOTE: DEAN DOES NOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS INCURRED IN TRANSIT.**

### 3. INSTALLATION

#### 3.1 POSITIONING:

- a. Initial Installation: If installed with legs, do not push against any unit edges to adjust its position. Use a pallet or lift jack to lift it slightly and place it where it is to be installed.
- b. Relocating The Fryer: If relocating a fryer installed with legs, remove all weight from each leg before moving.

**If a leg becomes damaged during movement, contact your service agent for immediate repair/replacement of that leg.**

#### CAUTION

THIS FRYER MAY TIP AND CAUSE PERSONAL INJURY IF NOT SECURED IN A STATIONARY POSITION. REMOVE ALL SHORTENING BEFORE MOVING FRYER AS IT MAY CAUSE SEVERE BURNS UPON CONTACT.

#### 3.2 LEGS:

- a. Install legs (or optional fixed casters) near where the fryer is to be used, as neither is secure for long transit. Unit can be curb mounted or equipped with the legs or casters provided.
- b. After unpacking, use a pallet or lift jack to raise the fryer about a foot before installing the legs.



INSTALLING LEG INTO LEG SUPPORT ASSEMBLY

- c. Insert the threaded leg screw into leg support coupling.



HAND-TIGHTEN THE LEG

- d. Turn the leg clockwise until the leg is hand tight against the leg support assembly.
- e. Then lower gently to prevent undue strain to the legs and internal mounting hardware. Using a pallet or lift jack to lift rather than tilting is recommended.
- f. Proceed to 3.4 Leveling and follow instructions to ensure the fryer is level before using.



#### WARNING

DO NOT INSTALL SWIVEL CASTERS ON THIS FRYER. THE FRYER MAY TIP AND CAUSE PERSONAL INJURY.

#### 3.3 CASTERS:

- a. If casters are desired, install fixed-type casters only on the rear of this fryer.
- b. Install fixed-type casters near where the fryer is to be used, as casters are not secure for long transit. Unit can be curb mounted or equipped with either the legs or casters provided. After unpacking, use a pallet or lift

jack to raise the unit about a foot before installing the casters.

- c. Position the caster assembly against the leg support assembly. Align the holes in the caster assembly plate with the corresponding holes in the leg support assembly on the fryer. Insert the threaded caster bolts through the caster assembly plate into the leg support assembly. Hand tighten each bolt the base of the caster and tighten the caster by hand, turning clockwise, until it is snug against the leg support assembly.
- d. Tighten the fixed caster assembly against the leg support assembly by using an adjustable crescent wrench.
- e. Rear rigid casters are not adjustable. The floor where the fryers are installed must be level.



**WARNING!**

A FRYER MUST BE LEVEL BEFORE FILLING WITH OIL. IF THE FRYER IS NOT LEVEL, THE FRYER MAY TIP OVER AND MAY CAUSE INJURY TO THE OPERATOR.

### 3.4 LEVELING:

- a. Place a carpenter's spirit level across the top of the fryer and level the unit both front-to-back and side-to-side. If it is not level, the unit may not function efficiently, the oil may not drain properly for filtering and in a line-up it may not match adjacent units.
- b. Legs (Only):
  1. If the floor is smooth and level, level the unit by using the leg screw threads; adjust to the high

corner and measure with the spirit level. The legs have about one inch of adjustment thread.

2. Adjust leg height with an adjustable or 1-1/16" open end wrench.



ADJUST LEG HEIGHT WITH AN ADJUSTABLE WRENCH

3. When leveling the unit, the leg body should be held firmly to keep the leg from rotating while turning the hex bullet foot to the required height.
- c. If the floor is uneven or has a decided slope, a smooth platform is recommended for placing the unit on and not relying on leg/caster thread adjustment.
  - d. If the fryer is moved, re-level the fryer following the instructions given in Section 3.4.
  - e. This fryer must be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation, such as connection to a battery of appliances or installing the fryer in an alcove, or by separate means, such as adequate ties. A bracket has been provided on the fryer back panel for this purpose.

The install must be reviewed at the time of installation to ensure it meets the intent of these instructions. The on-site supervisor and/or operator(s) should be made aware there is a restraint on the appliance and, if disconnection of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its originally installed position.

### 3.5 ELECTRICAL CONNECTIONS:

Plan and carry out installation in accordance with local codes.

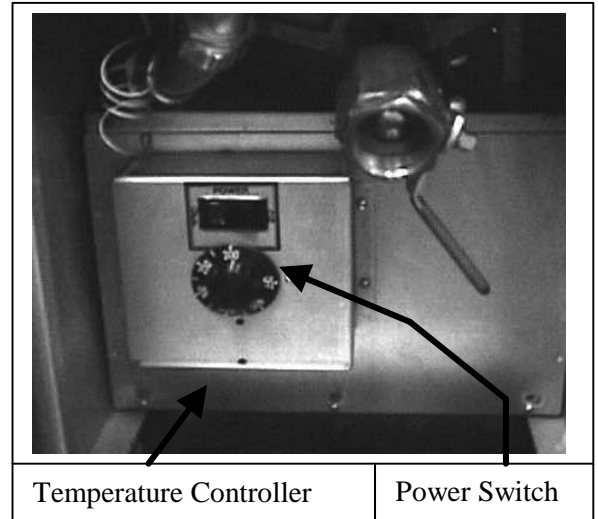
- a. Connections: Connections to the terminal block and grounding lug should be made through the hole provided for this purpose in the junction box.
- b. Wiring Diagram: It is attached to the inside of the fryer door. Amperage for each unit depends on the type of installation and accessories supplied with the unit.

### 3.6 INITIAL START-UP:

- a. CLEANING: New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process, then coated lightly with oil. Wash thoroughly with hot, soapy water to remove any film residue and dust or debris before food preparation, then rinse out and wipe dry. Wash also any accessories shipped with the unit. Close the drain valve completely and remove the crumb screen. Make sure the screws holding the thermostat and limit control sensing bulbs into the vessel are tight.
- b. HEATING THE VESSEL: This step checks heater element operation, initial

thermostat calibration, and cleans the vessel for initial food production.

1. Fill the fryer vessel with hot or cold water to the oil level line scribed in the back of the tank.
2. Set the thermostat/temperature controller dial to 220°F, just above that of boiling water.



3. Toggle the power switch “ON”. The heater elements will begin heating.
4. When the water starts to boil, turn the dial to below 210°F. The elements will turn off and the water will stop boiling.
5. When satisfied that the heaters and thermostat operate properly, drain the vessel of water and dry thoroughly. Refill fry vessel with shortening as directed in section 3.7, Final Preparation.

### 3.7 FINAL PREPARATION:

- a. When using liquid shortening (cooking oil), fill the fryer to the “oil level” line scribed into the back of the fryer vessel.
- b. When using solid shortening, either melt it first, or cut into small pieces



and pack into cool zone (bottom) of the frying vessel. Be careful to not leave any air spaces or disturb the sensing bulbs. Melt shortening by turning the heaters “ON” for about five or ten seconds, “OFF” for a minute, repeating cycle until shortening is melted. If oil starts to smoke while melting this way, shorten the “ON” cycle and lengthen the “OFF” cycle. Smoke shows that you are scorching the shortening and cutting its useful life.

**NOTE: NEVER MELT A SOLID BLOCK OF SHORTENING BY SETTING IT IN THE VESSEL. THIS IS UNSAFE, INEFFICIENT AND DANGEROUS.**

- c. When the fryer vessel is filled and the shortening melted, replace the crumb screen over the heater elements.
- d. Before starting operation, turn the temperature controller to the probable working temperature; wait for the temperature to stabilize then check with a high-quality immersion thermometer.



### **WARNINGS**

NEVER OPERATE FRYER WITHOUT ENOUGH COOKING COMPOUND OR WATER IN THE VESSEL TO COVER THE HEATING ELEMENTS.

ALWAYS WEAR OIL-PROOF, INSULATED GLOVES WHEN WORKING WITH THE FRYER FILLED WITH HOT OIL.

ALWAYS DRAIN HOT OIL INTO A METAL CONTAINER. HOT OIL CAN MELT PLASTIC BUCKETS AND CRACK GLASS CONTAINERS.

## 4. DAILY OPERATION

**4.1 OPENING:** At opening time, always visually check that the power switch and the thermostat are “OFF”.

### CAUTION

IF ELECTRICAL POWER SERVICE IS INTERRUPTED FOR MORE THAN A FEW SECONDS, TURN FRYER OFF. THIS WILL PREVENT THE FRYER FROM ACCIDENTALLY HEATING OIL WHEN POWER SERVICE IS RESUMED.

### 4.2 GENERAL USE:

- a. For consistent quality product, convenience and long-term savings, use a high-quality liquid frying compound.



### WARNING

IF USING SOLID SHORTENING, NEVER MELT A BLOCK OF SHORTENING BY SETTING IT WHOLE IN THE FRYER VESSEL. THIS IS DANGEROUS AND CAN EASILY CAUSE THE SHORTENING TO OVERHEAT, SCORCH, DAMAGE THE ELEMENTS OR POSSIBLY A FIRE

- b. Although a temperature of 350°F (177°C) is recommended for most cooking operations, set the fryer at the lowest possible temperature which produces a high quality end product while ensuring maximum life of frying compound.

When the fryer is not in use, the thermostat should be set lower than that used during cooking.

### 4.3 TURN ON PROCEDURES:

- a. If fryer is empty, pour enough frying compound into the vessel to fill the vessel to the "oil level" line scribed on the rear wall. If solid shortening is to be used, melt enough in a separate container to cover the heating elements in the bottom of the vessel, then melt the

rest in the vessel by turning power switch off and on.

- b. Turn the power switch on; set temperature controller to 350°F (177°C). In less than 30 minutes, the frying compound temperature will stabilize and be ready for production.

### 4.4 FILTERING:

- a. Filter the frying compound at least once daily or more frequently if cooking is heavy. Prior to filtering, align the filter unit with the drain valve. Attach the drain valve extension to ensure frying compound flows into the filter unit safely.
- b. Filtering the frying compound assures a better taste to the food being prepared, minimizes flavors being transferred from batch to batch, and increases frying compound lifespan.
- c. If using solid shortening, clear return lines before turning off the filter motor and hang any flexible lines up to drain. As it cools, solid shortening solidifies and clogs lines.

### CAUTION

WHEN FILTERING, NEVER LEAVE THE FILTER UNATTENDED. ALWAYS POINT THE FLEXIBLE OIL RETURN HOSE NOZZLE DOWN INTO THE FRY VESSEL TO PREVENT THE SPRAYING OF HOT OIL WHICH MAY CAUSE SEVERE BURNS.

**4.5 CLOSING:** When closing at night, filter oil in all fryers and drain the filter lines. Cover the open tanks of oil. Turn power switch “OFF”.

**4.6 SHUTDOWN:** When shutting down for periods longer than overnight, drain the frying compound and clean the vessel thoroughly. Either discard the frying compound or return it filtered to the vessel and then cover it. Turn both the power switch and temperature controller “OFF”.

## 5. CLEANING & MAINTENANCE



### WARNING

IF FRYER IS NOT COMPLETELY EMPTY OF OIL, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE AND PERSONAL INJURY.

**5.1 GENERAL:** Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. The fryer must be kept clean during the working day and thoroughly cleaned at the end of each day.

**5.2 DAILY:** Wash all removable parts. Clean all exterior surfaces of the body. Do not use cleansers, steel wool, or any other abrasive material on the stainless steel. Filter the cooking oil and replace if necessary. The oil should be filtered more often than daily under heavy use conditions.

**5.3 ACCESS FOR SERVICING:** The appliance is equipped with a bracket attached on the center of the structural back to connect a restraining device supplied by the installer. The restraining device should meet the requirements specified in section 3.4.e of this manual. In addition, if the fryers installed have casters provided by Dean Industries, both rear casters come with a locking mechanism that prevents the fryer from moving when the lever or each mechanism is turned "ON".

To gain access for servicing, the restraining device has to be removed from the bracket and both front casters locking mechanisms have to be turned "OFF".

To return the unit to its previous installed position see sections 3.4 and 5.3 of this manual.

### 5.4 WEEKLY:

- a. Completely drain the oil from the fry vessel into either the filter or a steel container. Do not use a plastic bucket or glass container.
- b. Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
- c. Close the drain valve and refill with either the cleaning solution or water and detergent.
- d. Set operating thermostat to 220° F (104°C). Bring to a rolling boil, then turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with the Teflon brush.
- e. Scrub tank walls, bottom and heating tubes. Then drain vessel and rinse in clear water.

**DO NOT DRAIN WATER INTO FILTER. WATER WILL DAMAGE THE FILTER PUMP.**

- f. Refill with clear water, set operating thermostat to 220°F (104°C), and boil again. Once boiling is completed, turn operating thermostat "OFF", drain, rinse, and dry thoroughly.

### CAUTION

**DO NOT LET WATER BOIL DOWN TO THE POINT THAT ELEMENTS ARE EXPOSED AS THIS WILL DAMAGE THEM.**

- g. Immediately refill with cooking oil or frying compound as directed in Section 4.3.



## WARNING

DO NOT LET WATER SPLASH INTO THE TANK OF HOT OIL. IT WILL SPLATTER AND CAN CAUSE SEVERE BURNS.

**5.5 PERIODIC:** The fryer should be checked and adjusted periodically by qualified service personnel as part of a regular kitchen maintenance program.

**5.6 STAINLESS STEEL:** All stainless steel fryer body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

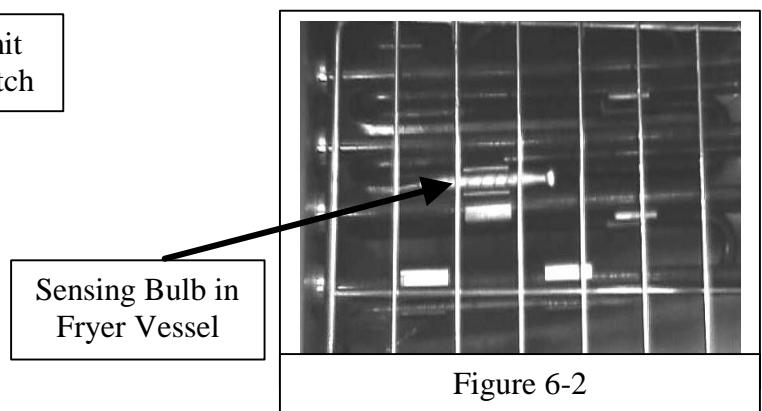
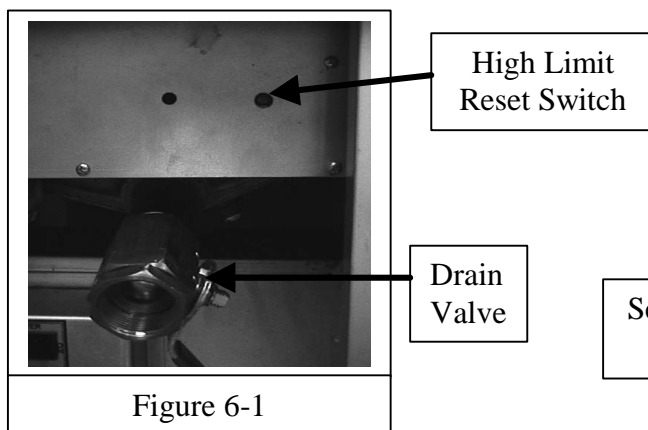
- a. Do not use steel wool, abrasive cloths, cleansers or powders!
- b. Do not use a metal knife, spatula or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.
- c. If it is necessary to scrape the stainless steel to remove any encrusted materials, soak the area first to loosen the material, then use a wood or nylon scraper only.

## 6. TROUBLESHOOTING GUIDE

These troubleshooting procedures must be carried out only by a Factory Authorized Service Center or a local service company specializing in hotel and restaurant cooking appliances. The problems and possible solutions given below cover those most commonly encountered.

**FOR DETAILED TROUBLESHOOTING AND SERVICE-RELATED INFORMATION, CALL THE DEAN SERVICE HOTLINE AT 1-800-551-8633.**

PROBLEM	CORRECTIVE ACTION
Operator hears click sound when the temperature controller dial is turned but vessel remains cold. No evidence that elements are warming the vessel.	<p>With the power switch "ON":</p> <ol style="list-style-type: none"> <li>1. Manually reset the high temperature limit switch (push red button on the panel above the drain valve). See Figure 6-1.</li> <li>2. Check branch or main circuit breakers or fuses are not tripped or blown.</li> </ol>
Poor temperature control on the cold side; excessive warm-up time; temperature recovery is slow or inadequate when vessel is loaded; or uneven heating.	<p>Check thermostat adjustment:</p> <ol style="list-style-type: none"> <li>1. Check that the thermostat bulb/probe in the vessel has not been knocked loose from its operating position. It should be clamped to the 2<sup>nd</sup> element with 1/16 inch spacing. See Figure 6-2.</li> <li>2. Place the sensing bulb of a high quality immersion thermometer about 1-1/2 inches above the thermostat sensing bulb and set the temperature controller dial to 350°F.</li> <li>3. Wait at least 30 minutes for the oil temperature to stabilize.</li> <li>4. If temperature is not within +/- 10°F of the dial setting, call service for a new operating thermostat/temperature controller.</li> </ol>
Poor temperature control on the hot side; excessive temperature overshooting during warm-up; scorching; overheating; or high limit switch must be reset often.	<p>Check thermostat adjustment:</p> <ol style="list-style-type: none"> <li>1. Check that the thermostat bulb/probe in the vessel has not been knocked loose from its operating position. It should be clamped to the 2<sup>nd</sup> element with 1/16 inch spacing.</li> <li>2. Place the sensing bulb of a high quality immersion thermometer about 1-1/2 inches above the thermostat sensing bulb and set the temperature controller dial to 350°F.</li> <li>3. Wait at least 30 minutes for the oil temperature to stabilize.</li> <li>4. If temperature is not within +/- 10°F of the dial setting, call service for a new operating thermostat/temperature controller.</li> </ol>

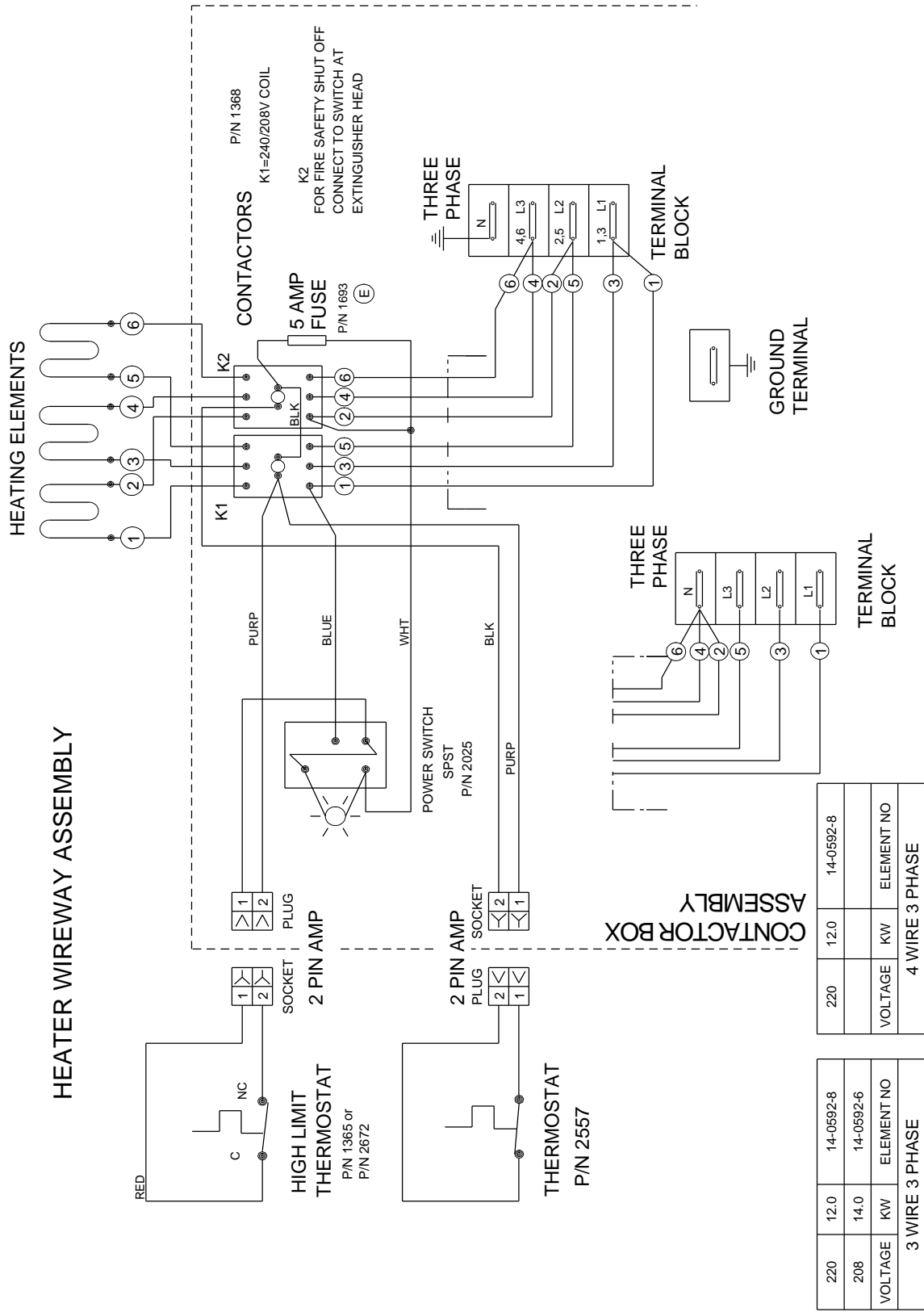


## 7. COMPONENT LISTING AND INSTALLATION STANDARDS

The following is a selection of listing and installation standards applicable to non-cooking components often supplied as part of food service equipment. The selection is not intended to be complete and other nationally recognized standards may be appropriate. This listing was current as of the revision date shown on the cover of this manual.

<b>COMPONENT</b>	<b>LISTING STANDARD</b>	<b>INSTALLATION STANDARD</b>
Grease Extractor	ANSI/UL 710-1990	ANSI/NFPA 96-1991
Power Ventilators	ANSI/UL 705-1984	ANSI/NFPA 96-1987
Filter Unit	ANSI/UL 900-1987 ANSI/UL 586-1990	ANSI/NFPA 96-1987 ANSI/NFPA 96-1987
Fire Ext. (CO <sub>2</sub> )	ANSI/UL 154-1990 CAN/ULC-S503-M90	ANSI/NFPA 12-1989
Fire Ext. (Dry Chemical)	ANSI/UL 299-1990 CAN/ULC-S504-M89	ANSI/NFPA 17-1990
Fire Ext. (Water)	ANSI/US 626-1990 CAN4-S507-M83	ANSI/MFPA 13-1989
Fire Ext. (Foam)	ANSI/NFPA 11-1988	
Automatic Sprinklers	ANSI/UL 199-1990	ANSI/MFPA 13-1989
Smoke Detectors	ANSI/UL 521-1988 CAN/ULC-S530-1978	ANSI/NFPA 72B-1986
Heat Detectors for Fire Protective Signaling Devices	ANSI/UL 521-1988 ULC-S530-1978	ANSI/NFPA 72B-1986

# 8. WIRING DIAGRAM





**Dean Industries, 14501 South Broadway, Gardena, California 90248**

**TEL 1-310-323-5000**

**FAX (Parts) 1-310-327-3343**

**FAX (Tech Support) 1-318-219-7135**

**PRINTED IN THE UNITED STATES**

**SERVICE HOTLINE  
1-800-551-8633**

**Price: \$6.00  
819-5646 09-98**