

# STAR-MAX<sup>®</sup> 15 Ib. ELECTRIC FRYERS Models 515D & 515ED

## Features/Benefits:

- ★ Star-Max 15lb. Electric Fryer offers excellent frying flexibility for any type of menu item sealing in the flavor.
- ★ Model 515D is rated at 5750 watts and can fry 32 lbs. of french fries per hour. Our economy model 515ED is rated at 4600 watts can fry 25 pounds of french fries per hour.
- ★ One-piece 15 lb. lift out nickel plated steel kettle is standard for easy straining of oils.
- ★ Immersion-type tubular heating elements provide even heat distribution and precise temperature control.
- ★ Snap-action thermostat ranges from 200°F to 375°F and provides quick response to temperature change.
- ★ High-limit safety thermostat, on-off switch and two indicator lights provide safe and easy operation.
- ★ Two large nickel-plated steel mesh side hanging baskets (4"W x 4-3/4"D x 11"L) provide continuous flow of product during peak periods.
- ★ All stainless steel cabinet for maintenance free operation.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.
- ★ Accessory full basket (8-3/4"W x 5-1/4"D x 10"L) available.

## **Applications:**

Star-Max single pot electric fryers have a wide variety of frying capabilities and are perfect for today's diverse menu selections. No matter what the menu items; onion rings, fries, chicken or fish, Star-Max electric fryers cook food sealing in the flavor.

## **Quality Construction:**

Star's Electric 15 lb. Fryer features all stainless steel construction. A control housing with indicator light, adjustable snap-action thermostat, hi-limit safety thermostat and immersion type elements are standard. Housing swings up to allow 15 lb. fat capacity kettle to be removed. Fryers operate on 208 or 240 volts with a 6' cord and plug.

## Warranty:

Star-Max Electric Fryers are covered by Star's one year parts and labor warranty.



Star-Max<sup>®</sup> 15 lb. Electric

Model 515D/515ED



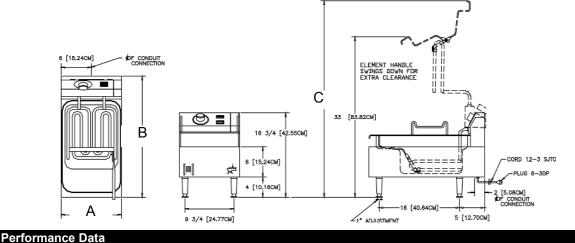
Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800 Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

S102/0107



# Star Manufacturing International, Inc

## STAR-MAX<sup>®</sup> 15 Ib. ELECTRIC FRYERS Models 515D & 515ED



#### Model No Pre-Heat to **Fat Capacity Pounds of French Fries Per Hour** Watts Per Hour To 350°F(177°C) Maintain 350°F (177°C) 515D 4-1/2 Minutes 15 lbs. (6.8 kg) 32 lbs. (14.5 kg) 430 515ED 6-1/2 Minutes 15 lbs. (6.8 kg) 25 lbs. (11.3 kg) 430

### **Dimensions & Weight**

	Overall Dimensions					
	(A)	(B)	(C)	Cooking Surface	Approxim	nate Weight
	Width	Depth	Height	Height	Installed	Shipping
Model	Inches	Inches	Inches	lbs.	lbs.	lbs.
No.	(cm)	(cm)	(cm)	(kg)	(kg)	(kg)
515D/515ED	12	24	16-3/4	10	38	47
	(30.5)	(61.0)	(42.5)	(25.4)	(21.3)	(20.9)
	Fat Container			Foam Compartment		
	Width	Depth	Height	Width	Depth	Height
Model	Inches	Inches	Inches	Inches	Inches	Inches
No.	(cm)	(cm)	(cm)	(cm)	(cm)	(cm)
515D/515ED	10-1/2	12-1/2	4-3/4	11-1/2	18	2-3/4
	(26.7)	(31.8)	(12.1)	(29.2)	(45.7)	(7.0)
Lana adhiata A		0		•	4	

Legs adjusts 4" to 5-3/8" (10.2 cm to 13.7 cm)

Electrical Data								
Model	Rated Wattage	Nominal Amps						
No.	208V 240V	208V 240V						
515D	4319 5750	20.8 24.0						
515ED	3455 4600	16.6 19.2						
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## **Typical Specifications**

Electric fryer has a stainless steel body with black polycarbonate trim on the front panel. A 200° - 375° (93°C - 191°C) adjustable thermostat and a hi-limit safety thermostat, with a separate on-off switch are standard. A one piece nickel plated, lift out 15 lb. (6.8 kg) capacity steel kettle and 4" high nickel plated legs are standard. Unit has a tubular type, two position, swing-up element. Two side mounted nickel plated, perforated steel mesh baskets are provided as standard. A 6 ft. (182.9 cm) lead-in cord and plug with a NEMA 6-30P. Unit carries approval of Underwriters' Laboratories, National Sanitation Foundation. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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