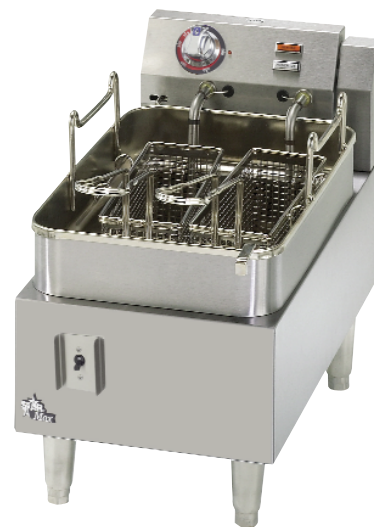


New **STAR-MAX® 15 lb. ELECTRIC FRYERS**

Models 515F & 515EF

Features/Benefits:

- ★ Star-Max® 15lb. electric fryer offers excellent frying flexibility for any type of menu item sealing in the flavor.
- ★ Model 515F is rated at 5750 watts and can fry 32 lbs. of french fries per hour. Our economy model 515EF is rated at 4600 watts and can fry 25 pounds of french fries per hour.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ 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.



Model 515F

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.

New

Warranty:

Star-Max® electric fryers are covered by Star's **TWO YEAR** parts and labor warranty.

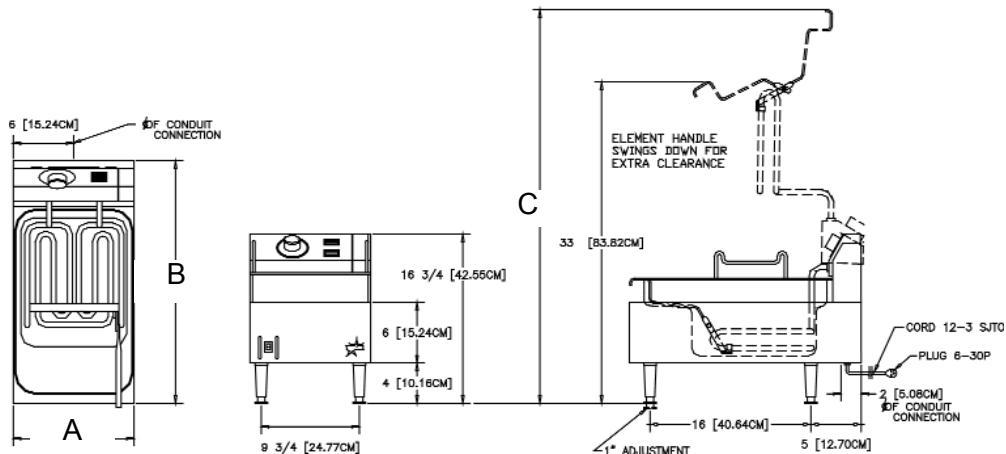




Star Manufacturing

Star-Max® 15 lb. Electric Fryer

New STAR-MAX® 15 lb. ELECTRIC FRYERS Models 515F & 515EF



Performance Data

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

Dimensions & Weight

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

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

Electrical Data

Model No.	Rated Wattage		Nominal 208V	Amps 240V
	208V	240V		
515F	4319	5750	20.8	24.0
515EF	3455	4600	16.6	19.2

Typical Specifications

Electric fryer has a stainless steel body. 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, UL Classified to NSF STD 4. 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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