



STAR-MAX® 15 lb. ELECTRIC FRYER Model 301HLD

Features/Benefits:

- ★ Star's #1 selling 15 pound electric fryer offers excellent frying flexibility and fits almost any countertop requiring minimal space.
- ★ A 15 lb. lift-out nickel plated steel kettle for easy removal of grease or other cooking oils.
- ★ Immersion-type tubular heating elements provide even heat distribution and swing up design makes cleaning a snap.
- ★ 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 indicator light provide safe and easy operation.
- ★ Two large nickel plated steel mesh side hanging baskets (5-5/32"W x 5-3/32"D x 10-11/16"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.



Model 301HLD

Applications:

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

Quality Construction:

Star's electric fryer features 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 Fryer is covered by Star's one year parts and labor warranty.

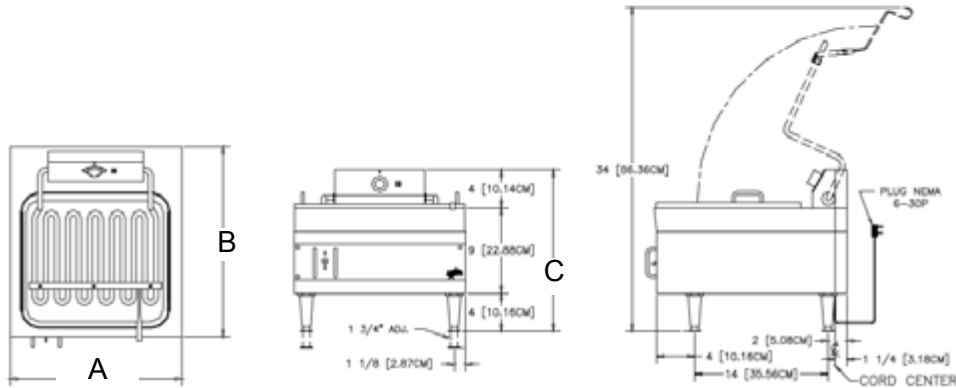




Star Manufacturing International, Inc

Star-Max® 15 lb. Electric Fryer

STAR-MAX® 15 lb. ELECTRIC FRYER Model 301HLD



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) |
|-----------|---------------------------|------------------|---------------------------------|--|
| 301HLD | 5 Minutes | 15 lbs. (6.8 kg) | 28 lbs. (12.7 kg) | 430 |

Dimensions & Weight

| Model No. | Overall Dimensions | | | Cooking Surface Height | Approximate Weight | |
|-----------|--------------------|-------------|-------------|------------------------|--------------------|-----------|
| | (A) Width | (B) Depth | (C) Height | | Installed | Shipping |
| | Inches (cm) | Inches (cm) | Inches (cm) | lbs. (kg) | lbs. (kg) | lbs. (kg) |
| 301HLD | 18 (45.7) | 20 (50.8) | 17 (43.2) | 11 (27.9) | 37 (16.8) | 47 (21.3) |

| Model No. | Fat Container | | | Foam Compartment | | |
|-------------|---------------|-------------|-------------|------------------|-------------|-------------|
| | Width | Depth | Height | Width | Depth | Height |
| Inches (cm) | Inches (cm) | Inches (cm) | Inches (cm) | Inches (cm) | Inches (cm) | Inches (cm) |
| 301HLD | 13 (33.0) | 12 (30.4) | 3-3/4 (9.5) | 16 (40.6) | 13 (33.0) | 3-3/8 (8.6) |

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

Electrical Data

| Model No. | Rated Wattage | | Nominal Amps | | NEMA Plug |
|-----------|---------------|------|--------------|------|-----------|
| | 208V | 240V | 208V | 240V | |
| 301HLD | 4130 | 5500 | 19.9 | 22.9 | 6-30P |

Typical Specifications

Electric fryer has a stainless steel body with black polycarbonate trim on the front panel. A 200° - 375° (93°C - 190°C) adjustable thermostat and a hi-limit safety thermostat, and a separate on-off switch are standard. A one piece nickel plated, lift out 15 lb. (6.8 kg) capacity steel kettle and 4" nickel-plated die cast legs are standard. Unit has a tubular type, two position, swing-up element with a rated wattage of 5500 watts on 240 volts. 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. UL listed to US and Canadian standard. 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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