

STAR MANUFACTURING COMPANY
Division of Hercules Galion Products, Inc.
9325 Olive Blvd., St. Louis, Mo. 63132

STAR-MASTER SERIES ELECTRIC APPLIANCE MODEL 301A & 301HL ELECTRIC COUNTER FRYERS

GENERAL INSTALLATION DATA

The Star-Master Series electric appliance is equipped for the voltage and wattage indicated on the nameplate mounted on the rear of the unit. This appliance is designed for use on alternating current (AC) only.

DO NOT CONNECT TO DIRECT CURRENT (DC)

INSTALLATION:

The installation of this appliance should conform to the:

National Electric Code and all electric codes and ordinances
and the Local Electric Company rules and regulations.

For your protection, we recommend that a qualified electrician install this appliance. He should be familiar with electrical installations and all electrical codes.

POWER SUPPLY:

This unit is wired for operation on single phase power supply only. The supply circuit should be properly fused and equipped with a means of disconnection, as required by local electrical code. The body of the appliance should be grounded. Do not ground to a gas supply line. Proper connections and power supply are essential for efficient performance. The external wiring should be in a flexible conduit or an approved flexible cable suitable for operation at 90°C and the proper size to carry the load.

CONNECTION:

A large connection compartment is located at the rear of the fryer. Remove the lower back panel for access to this compartment. A 7/8" diameter hole is located in the bottom of this compartment for attaching the conduit or cable with the proper clamp.

All wires must be so spliced or joined as to be electrically or mechanically secure and be covered with an insulation equal to that of the wire. Loose connections, or ones improperly made, can result in arcing which in turn can easily cause a fire.

LEVELING UNIT:

Level unit by adjusting the (4) feet which have an adjustment of 1 inch for accurate leveling and perfect line up with other Star-Master Series units.

OPERATING INSTRUCTIONS

1. Clean kettle thoroughly before using. Remove baskets, grasp element lift handle, and push catch (located on the left side of element housing) down and hold it there. Now raise elements to an almost vertical position. Grasp the kettle by the two handles and raise straight up to remove it from the body. The kettle may be washed in the sink like any other pot or container.

OPERATING INSTRUCTIONS

To lower heating elements: Grasp element lift handle and release the catch by pushing it down and holding it there. Now lower heating elements down into the kettle.

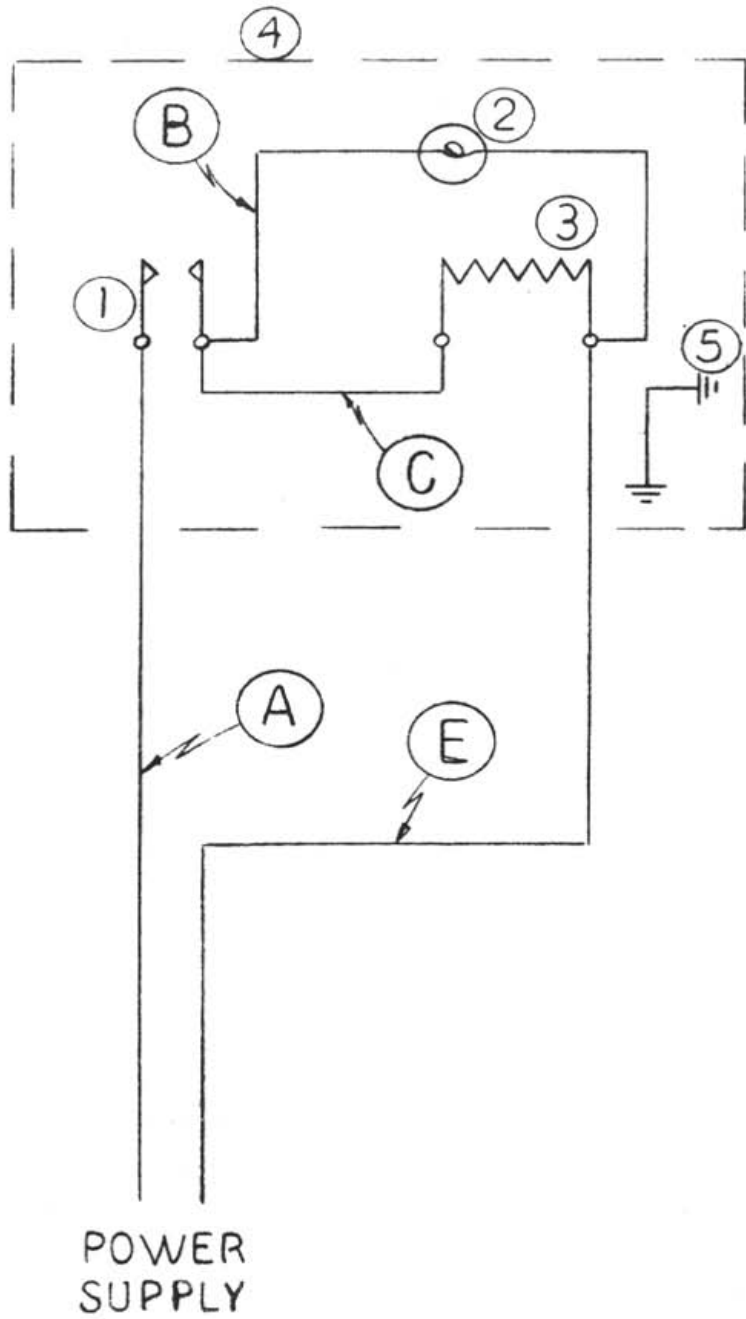
3. Temperature control: The thermostat is a combination on-off switch and heat control. The signal light next to it indicates when the electric heating elements are on. When the fat reaches the temperature set on the thermostat knob, the signal light will go out. The off position will turn off the electric current to the heating elements.
 4. Add Fat: Place 8 to 15 lbs. of fat into the fryer kettle. A fat level line on the rear of the kettle will guide you in determining the 15 lb. maximum cold fat level. If solid fat is used, pack the solid fat carefully around the electric heating elements. Turn the on-off switch knob to the on position and the thermostat dial knob to 200°.
 5. Fry: When the fat has melted, turn the thermostat knob to the desired temperature required to properly fry the foods, as well as procedures and coating suggestions. Do not fry more food, per batch, than you can fry efficiently. Too much per batch causes excessive temperature drop, wastes fat, and nothing is gained in capacity.
 6. Lowering Basket: When the fat has reached the proper temperature, the signal light will go out. After this has occurred, lower the basket and food slowly into the fat. When moist food is lowered too quickly into hot fat, the fat will foam and spatter excessively.
 7. Drain: After the food has finished frying, raise the baskets and hang them on the handles of the kettle. Allow the excess fat to drain back into the kettle.
 8. Idling: During idle period, lower the temperature setting of the thermostat to approximately 200°. It is not necessary to maintain full cooking temperature during idle periods, for the fat can be re-heated quickly to the desired temperature. This practice will result in longer fat life and less power consumption.
- To Turn the Fryer Off: Turn the thermostat switch knob to the "Off" position.
- To Drain the Kettle: Turn the thermostat dial knob to the "Off" position and remove the baskets. Raise the heating elements up until they lock in the drain position. After they have drained, grasp the element handle and release the catch by pushing it down. Now raise the heating elements until they lock in a vertical position. Syphon the oil out of the kettle. DO NOT ATTEMPT TO REMOVE THE KETTLE FILLED WITH HOT OIL. If you do not have a syphon, dip the oil out of the kettle. After the oil is drained, remove the kettle for cleaning.
11. Cleaning the Exterior: The exterior surfaces can be kept clean and attractive with regularly wiping it with a clean soft cloth. Any discoloration can be removed by nonabrasive cleaner.
 12. Reassembling: After the kettle has been cleaned and the fryer body wiped off, return the kettle to its opening. Grasp the element handle and release the catch by pushing down and holding it there. Now lower the elements down into the kettle.

MODEL 301HL ONLY

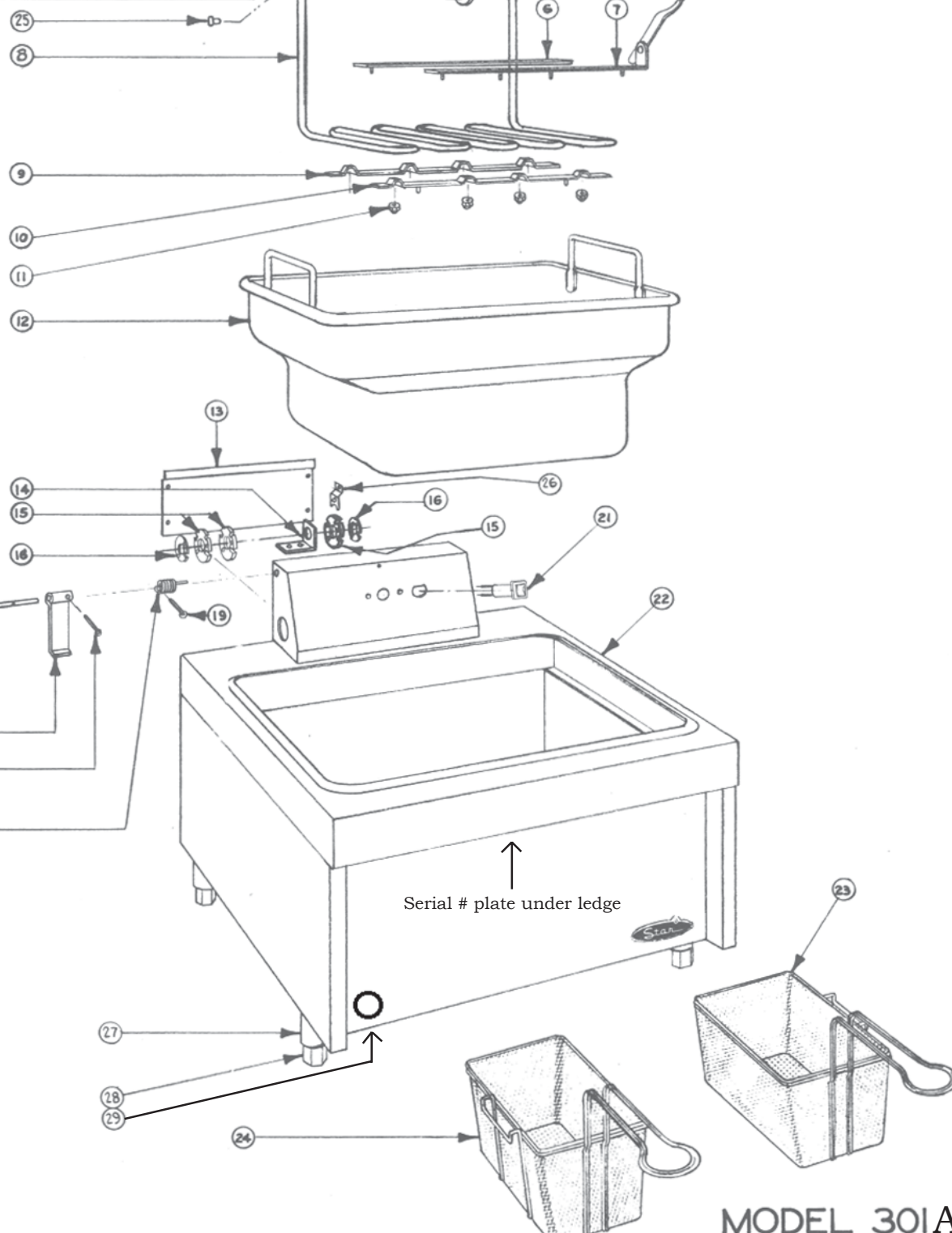
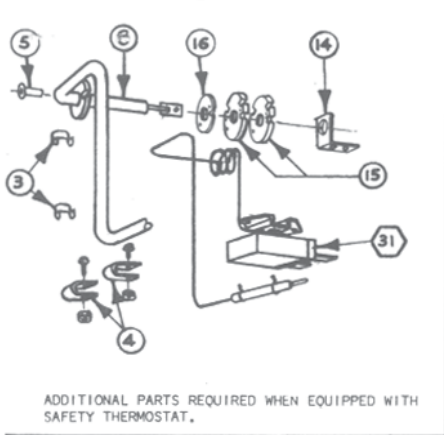
This unit is equipped with a high temperature limit control. The high limit control turns the fryer off if for any reason the fat temperature rises above 425°F. To re-activate the fryer, push the re-set button located on the back side of the fryer body.

MODEL 301-A

WIRING DIAGRAM



- ① THERMOSTAT
- ② SIGNAL LIGHT
- ③ HEATING ELEMENT (5500 WATTS)
- ④ ELEMENT HOUSING
- ⑤ GROUND



MODEL 301A

STAR MANUFACTURING COMPANY

ST. LOUIS, MO. 63132 DIVISION OF HERCULES GALION PRODUCTS INC.



MODEL 301A, except Safety/Hi-Limit Thermostat

Key Number	Part Number	Number Per Unit	Description
1	2T-Z7268	1	Thermostat
2	2R-9263	1	Knob, Thermostat
3	2P-5737	5	Clip, Capillary Tube
4	E1-7363	4	Clamp, Thermostat Bulb
5	E3-9288	2	Bushing - Split
6	E3-9280	1	Clamp - Element, Rear
7	301010 = NLA	1	Handle and Clamp Assembly
8	2N-Z2920	1	Element, 208/240V
9	9303 = NLA	1	Strap - Element, Rear
10	301008 = NLA	1	Strap - Element, Front
11	2C-2555	8	Nut, Acorn (8-32)
12	2D-301007	1	Kettle Assembly
13	E3-9262	1	Back, Element Housing
14	E3-7674	2	Angle - Retainer
15	E3-9270	3	Plate - Element Support
16	E3-9269	4	Bearing, Pivot
17	2A-301005	1	Release Rod Assembly
17a	9572 = NLA	1	Release Arm
18	E3-9276	1	Arm - Pawl
19	2A-5401	2	Pin - Cotter
20	2P-9274	1	Spring - Release
21	Z1-301013	1	Pilot Light Assembly
22	301001 = NLA	1	Top Assembly
23	2B-301042	1	Basket Assembly, Right Hanger
24	2B-301041	1	Basket Assembly, Left Hanger
26	2P-Y1621	1	Clip - Ground
27	Z1-115006	4	Leg Assembly (<i>Less Foot</i>)
28	2A-7612	4	Foot
29	2E-3966	1	Switch - Rotary, On/Off
			<i>(Serial # 30117443 & Below must purchase New Switch & Element, 1981 > 1990)</i>
29a	2R-Y2303	1	Knob, Switch (<i>not shown</i>)
31	2T-Z3209	1	Safety Thermostat (<i>short bulb</i>)
<u>PARTS REQUIRED TO ADD SAFETY THERMOSTAT</u>			
3	2P-5737	1	Clip, Capillary Tube
4	E1-7363	2	Clamp, Thermostat Bulb
5	E3-9288	1	Bushing - Split
14	E3-7674	1	Angle - Retainer
16	E3-9269	1	Bearing, Pivot

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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OF 1

Some items are included for illustrative purposes only and in certain instances may not be available.



Star Manufacturing International, Inc.