

DESIGNER SERIES COUNTER GAS FRYER 215A

DESIGNER SERIES GAS APPLIANCE

GENERAL INSTALLATION DATA

THE STAR DESIGNER GAS APPLIANCE IS EQUIPPED FOR THE TYPES OF GAS INDICATED ON THE NAME PLATE MOUNTED ON THE INSIDE OF THE CABINET DOOR.

INSTALLATION

THE INSTALLATION OF THE APPLIANCE SHOULD CONFORM TO THE AMERICAN STANDARD FOR THE INSTALLATION OF GAS APPLIANCES AND GAS PIPING AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

FOR YOUR PROTECTION, WE RECOMMEND THAT A QUALIFIED INSTALLING AGENCY INSTALL THIS APPLIANCE. THEY SHOULD BE EXPERIENCED IN SUCH WORK, FAMILIAR WITH ALL PRECAUTIONS REQUIRED, AND HAVE COMPLIED WITH ALL THE REQUIREMENTS OF THE AUTHORITY HAVING JURISDICTION.

LEVELING UNIT

LEVEL UNIT BY ADJUSTING THE (4) FEET, WHICH HAVE AN ADJUSTMENT OF 1 INCH FOR ACCURATE AND PERFECT LINE-UP OF OTHER DESIGNER SERIES UNITS. CAUTION: - DO NOT REMOVE FEET!

LOCKING STRIPS

GREASE TIGHT LOCKING STRIPS ARE AVAILABLE TO JOIN THIS APPLIANCE TO ANY OTHER DESIGNER SERIES UNITS TO FORM A SOLID BANK. SPECIFY WHICH MODELS ARE TO BE BANKED AND THEIR ORDER IN THE LINE-UP WHEN ORDERING STRIPS.

AIR INTAKES IN BOTTOM

MAKE CERTAIN THAT THE AIR INTAKE OPENINGS IN THE BOTTOM OF THE APPLIANCE ARE NOT OBSTRUCTED. THEY ARE ESSENTIAL FOR PROPER COMBUSTION AND OPERATION OF THE APPLIANCE.

EXHAUST CANOPY

IT IS ESSENTIAL THAT FACILITIES BE PROVIDED TO CARRY OFF FUMES AND GASES.

GAS PIPING

GAS PIPING SHALL BE NEW, CLEAN, AND OF SUCH SIZE AND SO INSTALLED AS TO PROVIDE A SUPPLY OF GAS SUFFICIENT TO MEET THE FULL GAS INPUT OF THE APPLIANCE. IF THE APPLIANCE IS TO BE CONNECTED TO EXISTING PIPING IT SHALL BE CHECKED TO DETERMINE IF IT HAS ADEQUATE CAPACITY. JOINT COMPOUND (PIPE DOPE) SHALL BE USED SPARINGLY AND ONLY ON THE MALE THREADS OF THE PIPE JOINTS. SUCH COMPOUNDS SHALL BE RESISTANT TO THE ACTION OF LP GASES. **WARNING:** ANY LOOSE DIRT OR METAL PARTICLES WHICH ARE ALLOWED TO ENTER THE GAS LINES ON THE APPLIANCE WILL DAMAGE THE AUTOMATIC VALVE AND AFFECT IT'S OPERATION. WHEN INSTALLING THIS APPLIANCE, ALL PIPE AND FITTINGS MUST BE FREE FROM ALL INTERNAL LOOSE DIRT.

MANUAL SHUT OFF VALVE

A MANUAL SHUT OFF VALVE SHOULD BE INSTALLED UP-STREAM FROM THE UNION AND WITHIN SIX FEET OF THE APPLIANCE.

CONNECTING GAS SUPPLY LINE

THE GAS INLET ON THIS APPLIANCE IS SEALED AT THE FACTORY TO PREVENT ENTRY OF DIRT. DO NOT REMOVE THIS SEAL UNTIL ACTUAL CONNECTION IS MADE TO THE GAS SUPPLY LINE.

VERTICAL CLEARANCE

A VERTICAL DISTANCE OF NOT LESS THAN 48 INCHES SHALL BE PROVIDED BETWEEN THE TOP OF THE APPLIANCE AND COMBUSTIBLE MATERIAL.

OPERATING INSTRUCTIONS

1. CLEAN KETTLE THOROUGHLY BEFORE USING. REMOVE BASKETS, RAISE THERMOSTAT CONTROL UNIT UNTIL IT LOCKS IN THE UP POSITION, REMOVE CRUMB TRAY, 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.
2. TO LOWER THERMOSTAT GRASP THERMOSTAT HOUSING AND PUSH CATCH (LOCATED ON THE LEFT SIDE OF THE FLUE) TO THE LEFT. NOW LOWER THERMOSTAT CONTROL UNIT DOWN INTO THE KETTLE.
3. ADD FAT: PLACE 8 TO 15 LBS. OF FAT INTO THE FRYER KETTLE. A FAT LEVEL LINE ON THE RAR 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 TO THE SIDES AND BOTTOM OF THE KETTLE BEFORE TURNING THE TEMPERATURE CONTROL KNOB TO THE "ON" POSITION.
4. TURN THE VALVE HANDLE TO "ON" POSITION.
5. TEMPERATURE CONTROL: THE THERMOSTAT IS A COMBINATION SWITCH AND HEAT CONTROL. THE "OFF" POSITION WILL TURN OFF THE ELECTRIC CURRENT WHICH CLOSES THE GAS VALVE. WITH 8 TO 15 LBS. OF FAT IN THE KETTLE, SOLID FAT MUST BE CAREFULLY PACKED TO THE SIDES AND BOTTOM OF THE KETTLE, TURN THE THERMOSTAT KNOB TO 200⁰.
6. CRUMB TRAY: WHEN THE FAT HAS MELTED, RAISE THERMOSTAT CONTROL UNIT AND REPLACE CRUMB TRAY. LOWER THERMOSTAT CONTROL UNIT DOWN INTO THE KETTLE.
7. TURN THE THERMOSTAT KNOB TO THE DESIRED FRYING TEMPERATURE. SEE THE HANDY FRYING CHART ATTACHED FOR RECOMMENDED TEMPERATURE AND TIME REQUIRED TO PROPERLY FRY VARIOUS FOODS, AS WELL AS PROCEDURES AND COATING SUGGESTIONS. DO NOT FRY MORE FOOD PER BATCH THAN YOU CAN FRY EFFICIENTLY. TOO MUCH FOOD PER BATCH CAUSES EXCESSIVE TEMPERATURE DROP, WASTES FAT, AND NOTHING IS GAINED IN CAPACITY.
8. LOWERING BASKET: WHEN THE FAT HAS REACHED THE PROPER TEMPERATURE, 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.
9. 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.
10. IDLING: DURING IDLE PERIODS, LOWER THE TEMPERATURE SETTING OF THE THERMOSTAT TO APPROXIMATELY 200⁰. IT IS NOT NECESSARY TO MAINTAIN FULL COOKING TEMPERATURE DURING IDLE PERIODS, FOR THE FAT CAN BE REHEATED QUICKLY TO THE DESIRED TEMPERATURE. THIS PROCEDURE WILL RESULT IN LONGER FAT LIFE AND LESS GAS CONSUMPTION.
11. TO TURN THE FRYER OFF: TURN THE THERMOSTAT DIAL-KNOB COUNTER-CLOCKWISE TO THE "OFF" POSITION. THE PILOT WILL REMAIN LIT.
12. TO DRAIN KETTLE: TURN THE THERMOSTAT DIAL TO THE OFF POSITION. REMOVE BASKETS AND CRUMB TRAY. 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 FOR CLEANING.

13. CLEANING THE EXTERIOR: THE EXTERIOR SURFACES CAN BE KEPT CLEAN AND ATTRACTIVE BY WIPING IT REGULARLY WITH A CLEAN SOFT CLOTH. ANY DISCOLORATION CAN BE REMOVED WITH A NON-ABRASIVE CLEANER.
14. REASSEMBLING: AFTER THE KETTLE HAS BEEN CLEANED AND THE FRYER BODY WIPED OFF, RETURN THE KETTLE TO IT'S OPENING. REPLACE CRUMB TRAY AND LOWER THERMOSTAT CONTROL UNIT DOWN INTO THE KETTLE.
15. TO TURN GAS "OFF" TO MAIN BURNERS AND PILOT BURNER: PULL OUT LOCKING BUTTON AND TURN VALVE HANDLE TO "OFF" POSITION.

CAUTION: DO NOT ATTEMPT TO FORCE THE RESET BUTTON OR HANDLE ON THE BASOTROL VALVE UNDER ANY CIRCUMSTANCES.

DESIGNER SERIES GAS FRYER 215A

THE FRYER IS EQUIPPED FOR THE TYPES OF GAS INDICATED ON THE NAME PLATE MOUNTED ON THE INSIDE OF THE FRONT DOOR PANEL.




GAS INPUT OF FRYER

FOR NATUARAL GAS - 33,000 BTU/HR.
FOR L.P. GAS - 28,000 BTU/HR.

NATURAL GAS UNITS ARE EQUIPPED WITH A GAS PRESSURE REGULATOR. IT IS SET FOR 3.5" WATER COLUMN PRESSURE. IF IT SHOULD BE NECESSARY TO CHECK THE PRESSURE REGULATOR, A 1/8" PLUG CAN BE REMOVED FROM THE FRONT OF THE BURNER MANIFOLD FOR ATTACHING A PRESSURE GAUGE. REMOVE THE "SNAP-ON" CAP FROM THE PRESSURE REGULATOR AND TURN THE SCREW TO THE RIGHT OR LEFT TO INCREASE OR DECREASE THE GAS PRESSURE TO IT'S PROPER SETTING (3.5" WATER COLUMN.) REPLACE CAP ON REGULATOR.

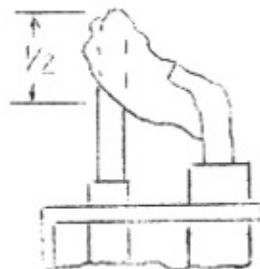
LIQUIFIED PETROLEUM GAS UNITS ARE NOT EQUIPPED WITH A GAS PRESSURE REGULATOR. HOWEVER, BE SURE THAT THE PRESSURE REGULATOR ON THE BOTTLE OR TANK OF L.P. GAS IS SET FOR 11" WATER COLUMN PRESSURE AND CHECK MANIFOLD PRESSURE WHEN ALL UNITS ON THE LINE ARE OPERATING.

LIGHTING INSTRUCTIONS

1. WAIT 5 MINUTES TO CLEAR OUT GAS BEFORE RELIGHTING PILOT.
2. TURN THERMOSTAT TO OFF POSITION AND RAISE THERMOSTAT CONTROL UNIT UNTIL IT LOCKS IN THE UP POSITION.
3. REMOVE CRUMB TRAY AND KETTLE.
4. TURN VALVE HANDLE DOWN  PUSH RED BUTTON IN AND LIGHT PILOT THROUGH KETTLE OPENING. HOLD BUTTON IN FOR SIXTY SECONDS OR UNTIL PILOT REMAINS LIT.
5. REPLACE KETTLE AND CRUMB TRAY.
6. LOWER THERMOSTAT CONTROL UNIT AND ADD LIQUID FAT.
7. TURN VALVE HANDLE ON  AND SET THERMOSTAT TO DESIRED TEMPERATURE.
8. TO TURN ALL GAS OFF PULL OUT LOCKING BUTTON AND TURN VALVE HANDLE OFF. 

TO ADJUST PILOT

1. OPEN THE FRONT DOOR PANEL.
2. REMOVE SLOTTED SCREW CAP ADJACENT TO PILOT GAS OUTLET.
3. TURN INNER SCREW TO RIGHT OR LEFT TO DECREASE OR INCREASE PILOT FLAME. (FLAME MUST SURROUND THERMOCOUPLE TIPS FOR APPROXIMATELY 1/2 INCH)
4. REPLACE SLOTTED SCREW CAP TIGHTLY TO PREVENT GAS LEAKAGE.



ELECTRICAL CONNECTION

THE UNIT IS EQUIPPED WITH AN APPROVAL LEAD-IN-CORD WITH A THREE PRONG
GROUNDING TYPE CAP FOR 120V. AC TWO WIRE SINGLE PHASE SERVICE ONLY.
DO NOT CONNECT TO DIRECT CURRENT.

S T A R M A N U F A C T U R I N G C O M P A N Y
DIVISION OF HERCULES GALION PRODUCTS, INC.
9325 OLIVE BLVD. - ST. LOUIS, MO. 63132

PART NO. 7752

ORIGINAL

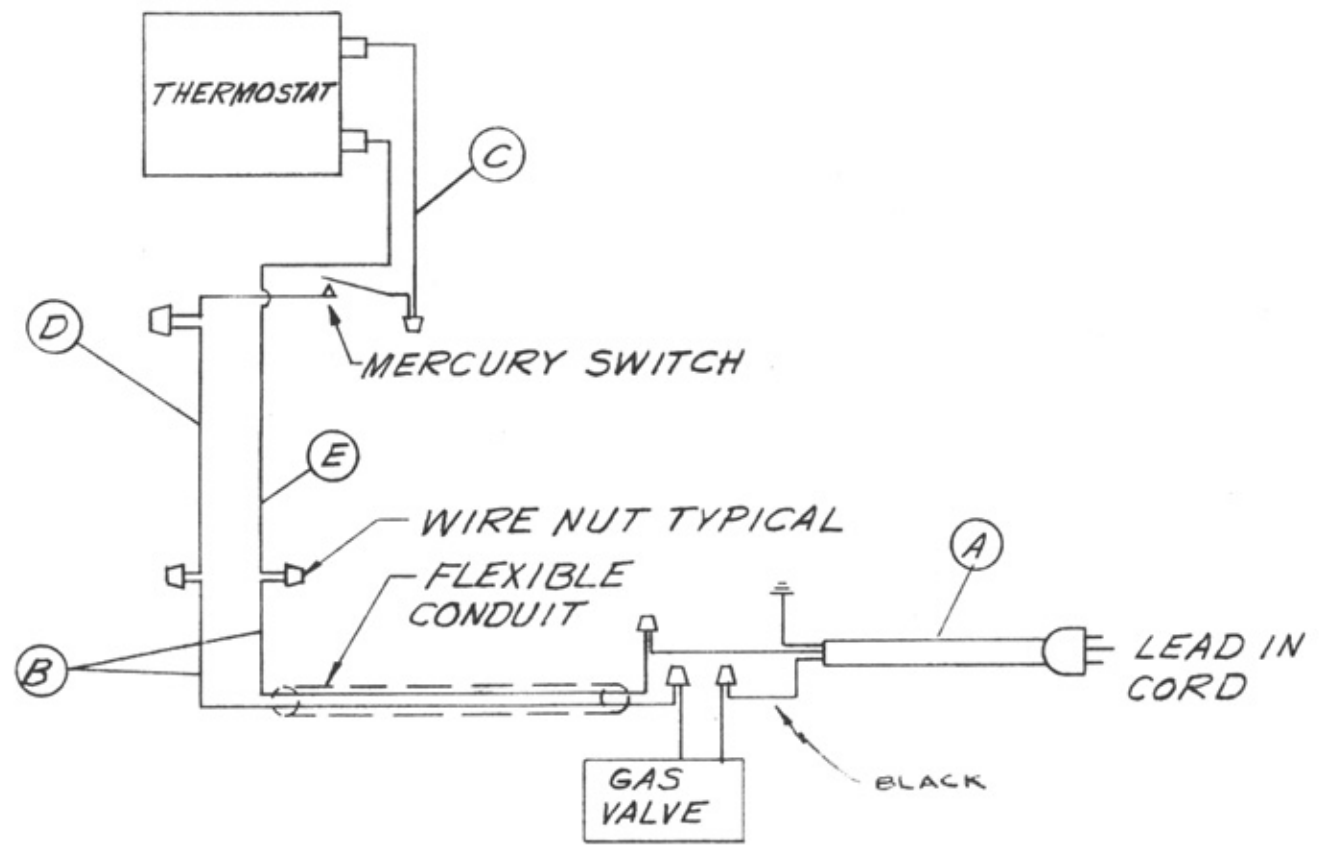
215A-
216

DATE 6-18-64
LIMITS UNLESS OTHERWISE NOTED
FRANCE 1964

MANUFACTURING CO.
INC.

WIRING DIAGRAM 115V 60 CY.

	DATE	CHANGE	BY
A	3-2-65	ADDED MODEL 215A	RT
B	10-8-70	REROUTED WIRES	RT



PARTS PRICE LIST

EFFECTIVE - ~~NOVEMBER 1, 1974~~

MODEL #215A
 DESIGNER SERIES 12" GAS FRYER
 SERIAL #2153451 TO #2157323

MAR 81

KEY NUMBER	PART NUMBER	DESCRIPTION	NUMBER PER UNIT
	7755	MANIFOLD ONLY	1
8	215024	BURNER ASSEMBLY L.P. OR NAT.	3
9	7757	HOOD BURNER (DRILL #51) NAT.	3
9	7756	HOOD BURNER (DRILL #63) L.P.	3
1	6723	PILOT	1
17*	Y1039	POWER UNIT (FOR SAFETY VALVE) N/A (see 8958)	1
15*	6881	MAGNETIC VALVE MECHANISM (FOR SAFETY VALVE)	1
13*	Y1786	PRESSURE REGULATOR (NAT. GAS ONLY)	1
1	6724	PILOT ORIFICE L.P.	1
1	8958	Safety Control (Must also send 8959 Control Solenoid + 3670 Fitting)	1
1	6725	PILOT ORIFICE NAT.	1
11	6726	THERMOCOUPLE	1
	5737	CAPILLARY TUBE CLIP	2
3	6598	THERMOSTAT	1
	Y2022	(SR.# 2157323 1st w/Safety Thermostat)	
	Y4410--	SAFETY-THERMOSTAT-W/INSTRUCTIONS - NOT AVAILABLE (see 215090)	
	-215077-	SAFETY-THERMOSTAT NOT AVAILABLE (see 215090)	
5	9263	SAFETY-THERMOSTAT-KIT-(PROVIDE-SERIAL-NUMBER) N/A (see 215090)	1
	215040	THERMOSTAT KNOB	1
	6722	Thermostat + Control Housing (Includes Safety Thermo.)	
		BASOTROL-CONTROL NOT AVAILABLE - (See 8958)	
		(REPLACED BY * ABOVE)	
2	215049	MERCURY SWITCH ASSEMBLY	1
	Y1660	BASKET, SINGLE - HANGER, LEFT	1
	Y1661	BASKET, SINGLE - HANGER, RIGHT	1
	Y1666	BASKET - LEFT	1
	Y1667	BASKET - RIGHT	1
	215070	CRUMB TRAY ASSEMBLY	1
21	216018	LEAD IN CORD ASSEMBLY	1
18	215067	KETTLE ASSEMBLY COMPLETE	1
19	115006	LEG ASSEMBLY (LESS FOOT)	4
24	7612	FOOT	4
	9347	FOOT EXTENSION	4
28	8845	DOOR CATCH	1
28	8842	DOOR STRIKE	1
	215065	CAPILLARY BULB & SHIELD ASSEMBLY	1
	215071	COMBUSTION CHAMBER INSULATION SET	1
	215068	WIRE ASSEMBLY	1
	215069	WIRE ASSEMBLY	1

PRICES SUBJECT TO CHANGES WITHOUT NOTICE.

(1) MINIMUM PARTS ORDER - \$3.00

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

PAGE _____
 OF _____

STAR MANUFACTURING COMPANY

DIVISION OF BEARBODY GILSON CORPORATION

