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Installation  
and  
Operating  
Instructions

2M-7559 Rev. H. 12/6/95

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## DESIGNER SERIES COUNTER GAS FRYERS MODELS 215B AND 216



## GENERAL INSTALLATION DATA



### CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

The Star Designer Series Gas Appliance installation must conform with the NATIONAL ELECTRICS LATEST CODES AND NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION".

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG. For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

FRYER SHOULD BE RESTRAINED TO PREVENT TIPPING WHEN INSTALLED TO AVOID SPLASHING OF HOT LIQUID

### FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. KEEP THE APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES.

### AIR SUPPLY

Provisions for adequate air supply must be provided.

### AIR INTAKES IN BOTTOM

Make certain that the air intake opening in the bottom of the appliance is not obstructed. It is essential for proper combustion and operation of the appliance.

### LEVELING UNIT

Level unit by adjusting the (4) feet which have an adjustment of 1". Four extensions with studs are provided and should be installed for ease of cleaning. **CAUTION: DO NOT INSTALL WITHOUT FEET.**

### CLEARANCE

Clearances from combustible and non-combustible material must be a minimum of 48" from the top of the appliance and 6" from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

### EXHAUST CANOPY

It is essential that facilities be provided to carry off fumes and gases.

## **ELECTRICAL CONNECTION**

120V, AC, two wire single phase service only. DO NOT CONNECT TO DIRECT CURRENT. WARNING: ELECTRICAL GROUNDING INSTRUCTIONS - This appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug. See card attached to service cord. Grounding must comply with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-1984. A wire diagram is located on the inside door liner of this appliance.

## **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 L.P. 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 its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt. Do not remove the seal until actual connection is made to the gas supply line.

## **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. Each unit is supplied with a gas pressure regulator adjusted for use with the gas specified on the nameplate. To connect gas supply, attach pipe nipple provided with unit. Attach both the pressure regulator to nipple and the gas supply to the regulator. For pressure requirements and adjustment of regulator, see GAS PRESSURE REGULATOR.

## **MANUAL SHUT OFF VALVE**

A manual shut off valve should be installed upstream from the union and within six feet of the appliance.

## **CHECKING FOR GAS LEAKS**

Soap and water solution, or other material acceptable for the purpose of locating gas leaks shall be used. MATCHES, CANDLES, FLAME OR OTHER SOURCES OF IGNITION SHALL NOT BE USED FOR THIS PURPOSE.

## **GAS PRESSURE REGULATOR**

The regulator is factory set as specified on the rating plate. If it should be necessary to check the manifold pressure, remove the 1/8" pipe plug from the top part of the burner manifold and attach a pressure gauge. To adjust gas pressure, remove cap from pressure regulator and turn screw to the right to increase and left to decrease the gas pressure to its proper setting. Replace cap.

## **LIGHTING INSTRUCTIONS**

1. Wait 5 minutes before relighting pilot.
2. Turn thermostat to "OFF" position and raise thermostat control unit until it locks in the up position.
3. Unit Cold - Remove crumb tray and kettle.  
Unit Hot - Open front door.
4. Turn valve handle to "PILOT". Push red button in. Light pilot through kettle opening on front of unit. Hold button in for sixty seconds or until pilot remains lit.
5. Replace kettle and crumb tray or close front door.
6. Lower thermostat control unit and add liquid fat as required.
7. Turn valve handle "ON". 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 the right or left to decrease or increase pilot flame. (Flame must surround thermocouple tips by approximately 1/2".)
4. Replace slotted screw cap tightly to prevent gas leakage.

## THERMOSTAT RECALIBRATION

1. To determine whether or not the thermostat should be recalibrated, use an accurate thermometer located approximately in the center of the kettle with the bulb 1" below the top of the fat.
2. Set thermostat to 350°F and check the thermometer reading when pilot light goes off. Temperature should be approximately 5°F less than the thermostat dial setting.
3. If not:
  - a. Without disturbing thermostat, pull knob forward and remove from shaft.
  - b. Turn screw in center of shaft clockwise to decrease temperature or counterclockwise to increase temperature. NOTE: 1/4 turn of this screw will result in a change of approximately 30°F.
  - c. Replace knob.
4. Repeat steps 1, 2 and 3 until correct.

## HIGH LIMIT THERMOSTAT

These units are equipped with a manual reset high temperature limit type thermostat. This thermostat will shut off the electric current to the magnetic gas valve, which shuts off the gas if the fat temperature reaches 450° F. The fryer will not operate until the red reset button is pushed in. The reset button is located in the back of the thermostat housing, and can be reached when housing is in raised position.

Should the high temperature limit thermostat operate, the temperature regulating thermostat should be checked for malfunctions.

## 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. Where locking strips are not applicable, this appliance should be installed in an alcove in counter top.



**CAUTION**

**DO NOT REMOVE FEET!**

## OPERATING INSTRUCTIONS

### OPERATING PROCEDURE



**CAUTION**

**HOT FAT IS POTENTIALLY DANGEROUS. DO NOT COME IN DIRECT CONTACT WITH HOT FAT.**

1. **CLEAN KETTLE** thoroughly before using. Remove baskets, raise thermostat control 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 kettle.
3. **ADD FAT** - A fat level line on the rear of the kettle will guide you in determining the minimum fat level (12" fryers have a 15 lb. fat capacity, 24" fryers have a 30 lb. fat capacity). A higher fat level can be used when frying bulky foods, such as chicken or fish cakes. The level should be chosen carefully so that the foaming action does not spill out of the kettle. 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 28 to 30 lbs. of fat in the kettle (Note: solid fat must be carefully packed to the sides and bottom of the kettle) turn the thermostat knob to 200°.
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 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. Now set the bell timers to desired frying time and the timer will give a bell signal at the end of the frying time. If the frying time is less than two minutes, set timer by turning knob past two minutes and then set desired frying time.
9. **DRAIN** - After the food has finished frying, raise the baskets and hang them on the handles of the kettle. Allow excess fat to drain back into the kettle.
10. **IDLING** - During idle periods, 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 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 counterclockwise to the "OFF" position. The pilot will remain lit.

12. **TO DRAIN KETTLE** - Turn thermostat dial to the "OFF" position. Remove baskets and crumb tray. Siphon the oil out of the kettle. Do not attempt to remove the kettle filled with hot oil. If you do not have a siphon, dip the oil out of the kettle. After oil is drained, remove kettle for cleaning.

13. **CLEANING THE EXTERIOR** - The exterior surfaces can be kept clean and attractive by regularly wiping 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 its opening. Replace crumb tray and lower thermostat control unit down into the kettle.

15. **OVERNIGHT SHUTDOWN** - Turn handle on combination control to the "PILOT" position and raise the thermostat bulb out of the kettle and lock it in the up position. This will maintain the safety pilot and also prevent any gas from reaching the main burner. To activate unit, lower the thermostat bulb back into the kettle and turn the combination control handle to the "ON" position.

16. **COMPLETE SHUTDOWN** - 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.**

## **LOSS OF POWER**

In the event of a power failure, no attempt should be made to operate this appliance. Place the thermostat in the "OFF" position until power is restored.

## **REPAIRS AND SERVICE**

This appliance should only be repaired or serviced by the factory or factory authorized personnel.

## **AIR INTAKE 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.



## **CAUTION**

**Moving this fryer with hot liquid is extremely hazardous and can cause serious burns. Before moving fryer, drain oil.**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Part No. 2M-7559

Rev. H 12/6/95

# CAUTIONS FOR ALL DEEP FAT FRYERS

NEVER LEAVE AN OPERATING FRYER UNATTENDED

REMEMBER HOT OIL IS DANGEROUS – **RESPECT IT!**



## WARNING – INSTALLATION

- Locate your fryer in a protected place so that it cannot be tipped over or knocked off its support. A mechanical restraint should be installed to prohibit the fryer from tipping or moving. Consult your local codes for allowable methods of restraint.
- Install an automatic fire extinguisher over the fryer and in the exhaust duct.
- Be sure your power supply is installed properly and in accordance with the local and national codes.
- Install a shut-off switch or gas valve close to the fryer. It must turn off the fryer immediately.
- Failure to add a mechanical restraint can result in oil splashing out and contacting the skin, leading to serious injury or death!



## WARNING – HOT OIL

- Hot oil is dangerous – Severe burns can result when hot oil contacts the skin.
- Hot oil is flammable – Keep open flames away from hot oil and its vapors.
- Never allow water or ice to get in hot oil.  
**IT CAN EXPLODE!**



## WARNING - ENVIRONMENT

- Keep your floors clean and free of grease and all other substances so no one slips accidentally and contacts the hot fryer.
- Keep areas and filters clean above your fryers – Oil soiled lint or dust can ignite easily and flames will spread rapidly.



## WARNING – MAINTENANCE

- Have your equipment checked regularly to insure its safe and properly functioning.
- If your fryer starts to smoke or boil abnormally, cut off the power supply immediately and determine the reason for the smoking or boiling before attempting to use it again.



## WARNING – TRAINING

- Train all personnel to understand the hazards of hot oil. Instruct them on the proper action to take if something does not seem to be acting properly.
- Instruct your personnel on what to do if there is an oil fire. Do not use water on an oil fire! Use only fire extinguishers of the approved type and never direct such extinguishers so as to blow the oil out of the oil container.

## CARE OF FAT

In three to six months you may spend as much for fat as you paid for your kettle. So fat is an item you want to know all about; how to select it; how to manage it. The more production you can get from each pound of fat, the more profitable your frying operation will be.

To get a high rate of production per pound of fat you have to avoid two things. One is early breakdown and spoilage of the compound so that you have to throw it away before it does enough work to "earn its keep." The other is excessive sponging up of fat by the food being fried.

The main cause of fat breakdown is excessive heat. On the other hand abnormal absorption is caused by frying too long at too low temperatures. One answer to both problems is exact control of heat — so that fat neither smokes up nor soaks up.

Of course, no fat "keeps" forever. Not only heat, but air and moisture, salt particles and crumbs of food work to break it down. But you can slow up fat deterioration by maintaining proper temperatures and by draining your kettle, filtering or straining the fat once or twice a day and by keeping the kettle itself absolutely clean.

A number of commercial devices and materials are available to aid in eliminating fat impurities. There are several excellent models of pressure filters as well as strainer-type filters, which, if used regularly, will prolong life of fat.

However, no purification device will renew broken down or rancid fat or put new life into it. Once you have allowed fat to break down it becomes unsuitable for frying — in fact browning is impossible.

In addition to filtration, you can prolong the usefulness of fat by sweetening it with fresh compound every day - replacing about 15% of the bulk you started with. If you do enough frying so that normal absorption of fat in food amounts to 15% to 20% of the capacity of your kettle every day - then you can call that your turn-over food. It means you can add the recommended 15% of fresh fat without discarding any of the old.

### 10 POINT PROGRAM TO PRESERVE FAT AND PRODUCE THE FINEST FRIED FOODS

1. Choose a fat that does not break down quickly. Hydrogenated shortening, corn, and peanut oils are less likely to break down under high temperatures.
2. Do not fry foods at temperatures above those recommended. The higher the fat temperature, the more rapid the rate of fat deterioration. Above 400°F fats quickly deteriorate.
3. During short intervals between frying, turn the heat down. Do not keep heat on for long periods between batches.
4. Keep fat clean. Strain or filter daily or at end of each shift. Add at least 15% fresh fat to your kettle daily.
5. At least once a day, cool a small amount of fat and taste it to see if it has picked up foreign flavors.
6. Discard fat that tends to bubble excessively before food is added.
7. Do not overload baskets-pieces should not touch when frying. Shake baskets to prevent food from sticking together. Fry similar sizes together.
8. Never salt foods directly over fat, salt in fat reduces its life.
9. Raw, wet foods, such as potatoes and oysters, should be drained or wiped dry before frying to extend the life of the frying fat. Have foods to be fried at room temperature.
10. Keep fat temperatures below smoking point to minimize frying odors.

## HANDY FRYING CHART

FOOD	COATING	PROCEDURE	TEMP	TIME IN MINUTES
<b>POTATOES</b>				
Standard French Fries		Cut in uniform pieces 1/2" square the long way	350°	5-7
Blanch Only			350°	3-1/2
Brown Only			350°	3-1/2
Long Branch		Cut in uniform pieces 3/4" square the long way	350°	7-10
Julienne (shoe string)		Cut in uniform pieces 1/8" to 1/4" square the long way	350°	3-6
Chips		Soak in cold running water until water does not run milky	350°	2-3
<b>CHICKEN</b>				
Large Pieces	Batter or	Some prefer rolling in	325°	9-11
Small Pieces	Breading	seasoned flour, dipping in egg	340°	7-10
Pre-cooked		wash, and frying	350°	3-4
<b>FISH</b>				
Fillets (Large)	Breading	Select fillets of uniform	350°	4
Fillets (Small)	or Batter	size, skin out and dry.	350°	3
Oysters	Breading	Use Oyster liquor in batter		
	or Batter	or breading	350°	5
Clams	Batter		350°	1
Scallops	Breading		350°	4
Shrimp	Batter	Some prefer soaking 1/2 hour in cold seasoned milk	350°	3
Smelts	Breading	Cut spinal cord several places to prevent curling	350°	4
<b>MEATS</b>				
Chicken Fried Steak	Breading	Sever all connecting membranes at one inch intervals to prevent curling	360°	3-4
Cutlets	Breading		350°	3-4
Chops	Breading		340°	3-4
Meat Balls	Breading or			
	rolled in flour		340°	4-6
Brains	Breading		340°	3-5
<b>VEGETABLES</b>				
Asparagus	Batter or crumbs	Pre-cook in salted water	350°	3
Cauliflower	Batter or crumbs	Pre-cook and separate flowers	350°	3
Egg Plant	Crumb Breading	Peel, cut cross-wise into 1/4" slices	350°	3
Onions	Light batter	Slice thin, soak in milk for two hours	350°	3
<b>FRITTERS</b>				
Fruit (bananas, pineapples, apricots, berries)		Serve with fruit juice	350°	3-5
Corn	Batter	Serve with syrup or jelly	350°	3-5
Vegetable (peas, green beans)		Serve with tomato cheese sauce	350°	5-8
<b>MISCELLANEOUS</b>				
Croquettes	Breading		360°	3
Chinese Noodles			375°	1-2
French Toast			375°	1
<b>DOUGHNUTS</b>				
Cake			375°	1-1/2 - 2
Yeast, raised			375°	1

INTERNAL

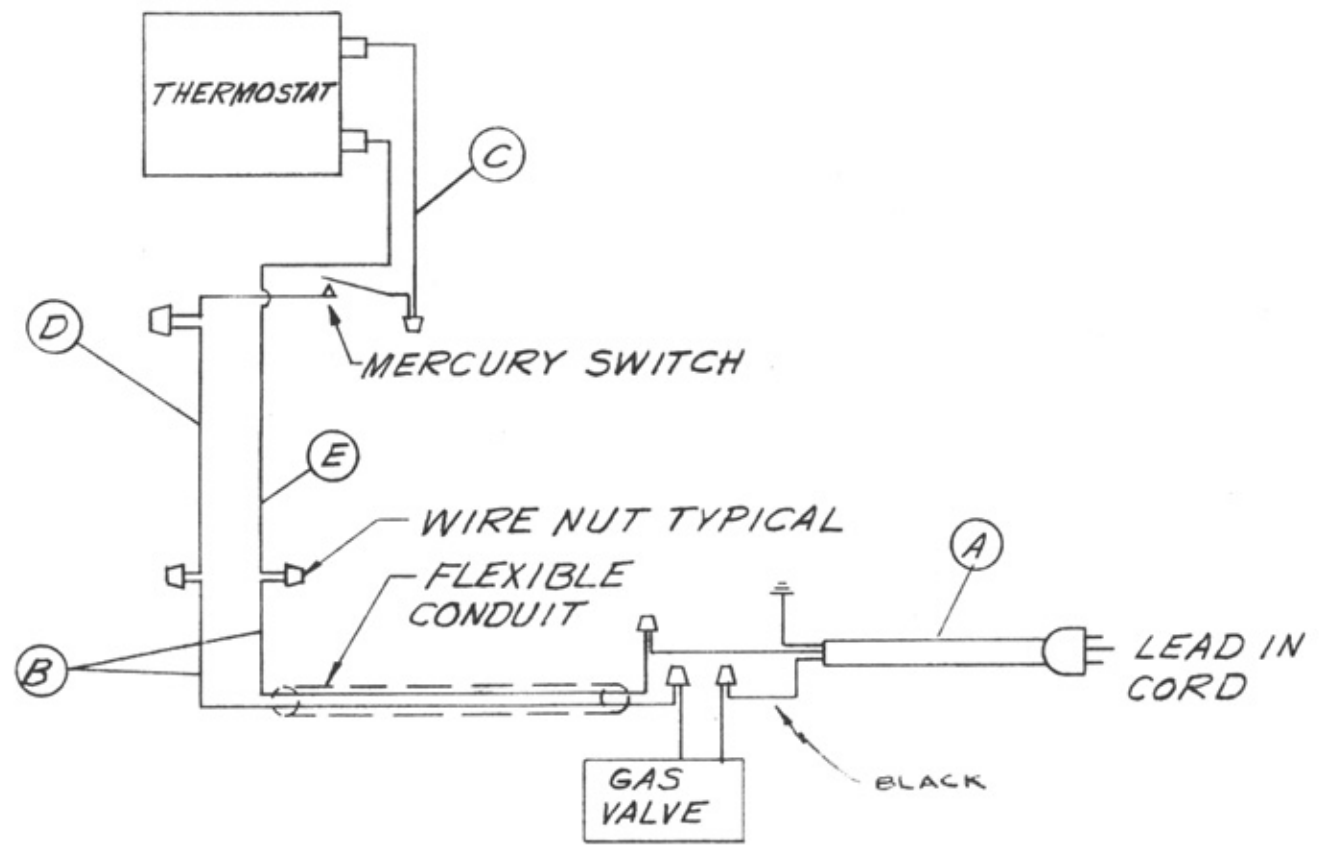
215A-  
216

DATE 6-18-64  
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MANUFACTURING CO.

WIRING DIAGRAM 115V 60 CY.

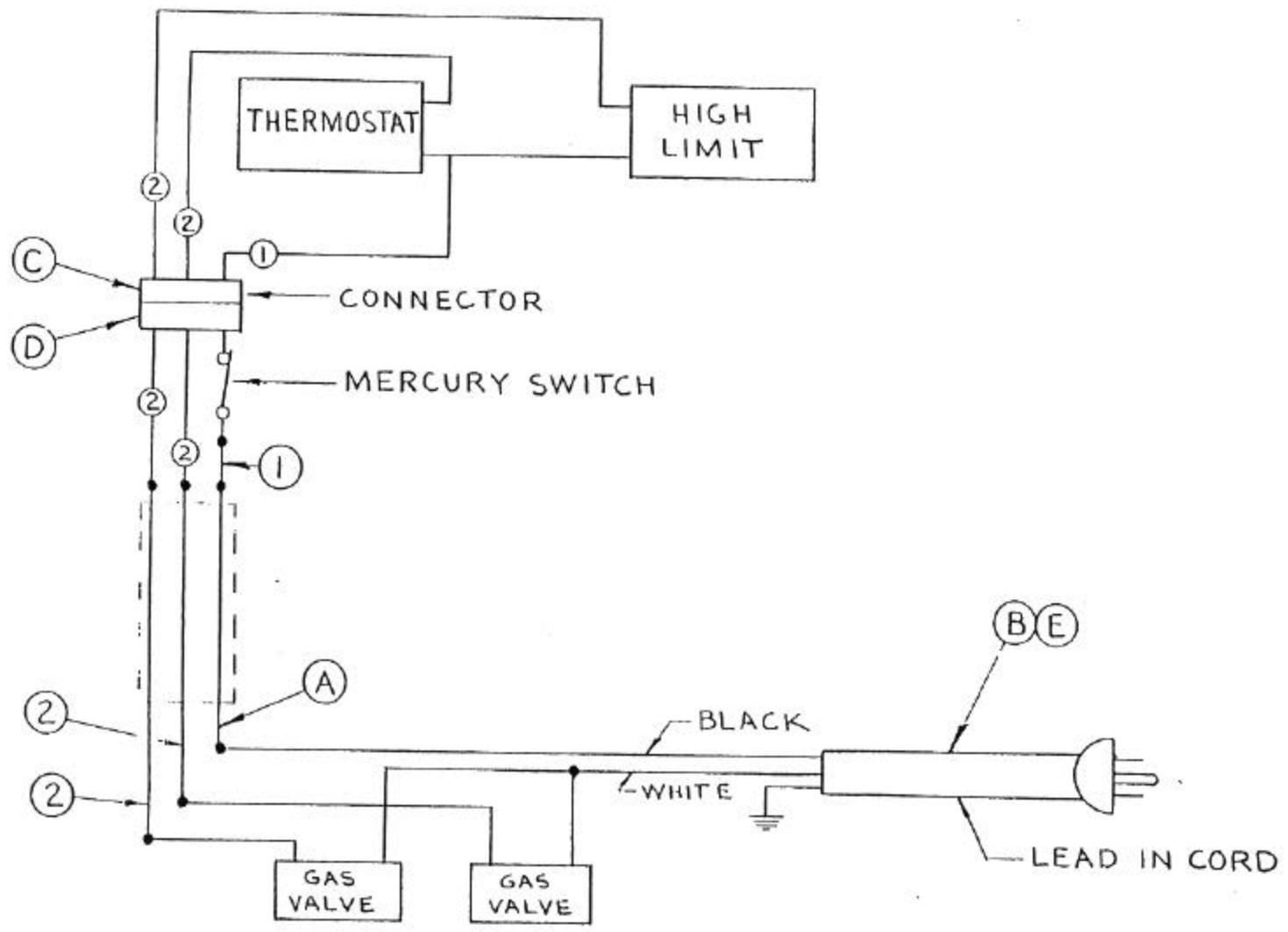
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A	3-2-65	ADDED MODEL 215A	R T
B	10-8-70	REROUTED WIRES	R T



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 TOLERANCES UNLESS OTHERWISE NOTED  
 FRACTIONS ± 1/64 DECIMALS ± .005

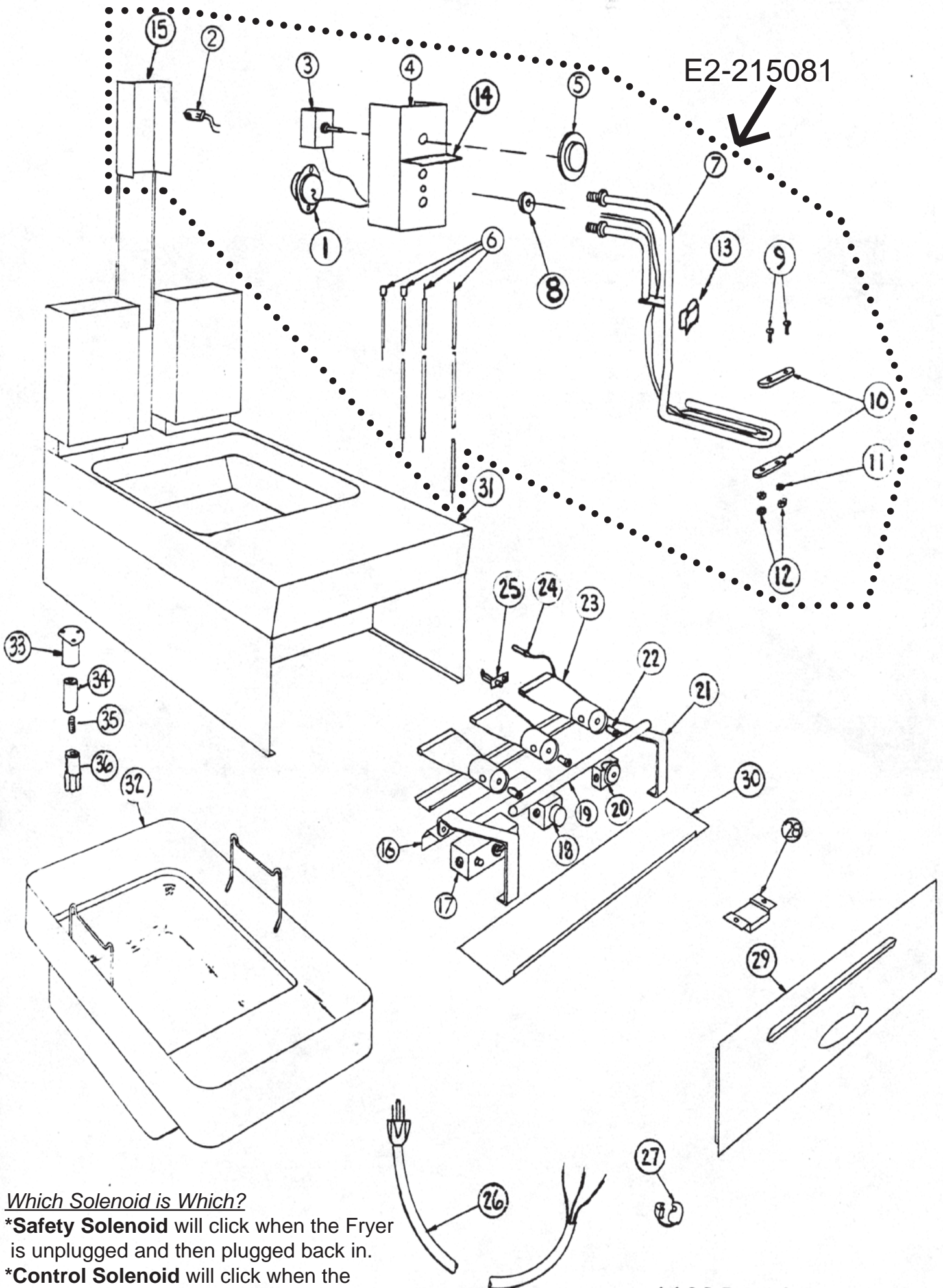
STAR MANUFACTURING CO.  
 9325 OLIVE BOULEVARD ST. LOUIS MO., 63132

MODEL NO. 215B & 216 PART NO.  
 TITLE WIRING DIAGRAM  
 CHANGES LTR DATE CHANGE



2875

E2-215081



Which Solenoid is Which?

\***Safety Solenoid** will click when the Fryer is unplugged and then plugged back in.

\***Control Solenoid** will click when the Thermostat Knob is turned up.

MODEL 215B & 216

# PARTS LIST

EFFECTIVE 12-06-02 RB

8E

MODEL 215B & 216 Gas Counter Fryer

Key Number	Part Number	Number Per Unit	Description
<b><u>Serial # 2156323 &amp; Above, All 216 Units</u></b>			
1-15	E2-215081	1	Thermostat & Control Housing Assembly w/Hi-Limit (# 2159360, # 2162820 & Below <b>MUST</b> replace with E2-215081) <i>(old style Safety Thermostat had thin Black reset button)</i>
1	2T-Y1668	1	Safety Thermostat <i>(new style Hi-Limit has large Red reset button)</i>
2	E2-215049	1	Mercury Switch Assembly (215A also)
3	2T-6598	1	Thermostat (215A also)
4	E2-215080	1	Thermostat Housing Cover Assembly
5	2R-9263	1	Thermostat Knob (215A also)
7	E2-215029	1	Capillary Bulb Shield Assembly
8	2I-5659	2	Grommet-Capillary Tube
9	2C-1496	4	Screw-Machine (8-32 x 3/4)
10	E2-7445	4	Bulb Clamp
11	2C-1825	4	Washer-Shake (#8)
12	2C-2556	4	Nut-Hex (8-32)
13	2P-7946	1	Clip-Capillary Tube
14	E2-Y2603	1	Shield-Thermostat Knob
	E2-215055	1	Thermostat Housing Back Assembly <i>(not shown)</i>
15	E2-215079	1	Thermostat Spacer & Bracket Assembly ( <b>Hinged</b> )
	E2-7462	1	Conduit - Flexible <i>(not shown)</i>
16-18,	E2-215074	1	Manifold Assembly Complete <b>NAT</b> 215B
21-25	E2-215073	1	Manifold Assembly Complete <b>LP</b> 215B
	E2-216021	1	Manifold Assembly Complete <b>NAT</b> 216
	E2-216022	1	Manifold Assembly Complete <b>LP</b> 216
16	E2-7749	1	Shield-Control 215B
	E2-Y3167	1	Shield-Control 216
17	2J-8958	1	Valve-Safety Control (3/8" inlet) 215B
	2J-8579	1	Valve-Safety Control (1/2" inlet) 216
18	2J-8959	1	Control-Solenoid (3/8" in/out, 120V, 60Hz, 5W, .05A) 215B (Qty. 2 used on # 21513198 & Above) ( <b>Basotrol H91EA-16</b> )
	2J-8580	1	Control-Solenoid (1/2" in/out, 120V, 60Hz, 5W, .05A) 216 (Qty. 2 used on # 2165163 & Above) ( <b>Basotrol H91-EA3D</b> )
21	E2-7411	2	Support
22	E2-Y1255	3	Orifice-Hood <b>NAT</b> (#52) 215B
	E2-7757	6	Orifice-Hood <b>NAT</b> (#51) 216
	2A-7756	3/6	Orifice-Hood (#63) 215B/216
23	E2-215024	3/6	Burner Assembly <b>NAT/LP</b> 215B/216
24	2J-6726	1	Thermocouple (215A also)

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

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



**Star Manufacturing International, Inc.**

# PARTS LIST

EFFECTIVE 12-06-02 RB

8E

MODEL 215B & 216 Gas Counter Fryer

Key Number	Part Number	Number Per Unit	Description	
<b><u>Serial # 2156323 &amp; Above, All 216 Units</u></b>				
25	2J-6723	1	Pilot-Gas (215A also)	
	2A-6725	1	Orifice-Pilot <b>NAT</b> (#011) (215A also)	
	2A-6724	1	Orifice-Pilot <b>LP</b> (#007) (215A also)	
20	2J-Y6530	1	Pressure Regulator <b>NAT</b> (215A also)	215B
	2J-Y6531	1	Pressure Regulator <b>LP</b> (215A also)	215B
	2J-Y6741	1	Pressure Regulator <b>NAT</b>	216
	2J-Y4150	1	Pressure Regulator <b>LP</b>	216
26	Z1-216018	1	Lead-In Cord Assembly (215A also)	215B
	E2-215085	1	Lead-In Cord Assembly	216
27	2K-H5417	1	Bushing-Heyco	
28	2C-9788	1/2	Magnet - Door Catch	215B/216
29	E2-215076	1	Door Assembly	215B
	E2-216023	1	Door Assembly	216
31	E2-215051	1	Top Assembly	215B
	E2-216003	1	Top Assembly	216
32	E2-215067	1	Kettle Assembly (27 Lbs ship weight) (215A also)	215B
	E2-216008	1	Kettle Assembly	216
	E2-215070	1	Crumb Tray Assembly (not shown)	215B
	E2-216020	1	Crumb Tray Assembly (not shown)	216
33	Z1-115006	2/4	Foot Assembly	215B/216
	E2-Y4915	2	Foot Bracket - Back (not shown)	215B
34	2A-9347	4	Extension-Foot	
35	2C-9348	4	Stud	
36	2A-7612	2	Foot (2")	
	2A-7877	2	Foot (1")	
	2B-115774	1	Basket - Left (4" Wide) (530TBL)	215B
	2B-115775	1	Basket - Right (4" Wide) (530TBR)	215B
	2B-Y8847	1	Basket - Left (8" Wide) (216FBL)	216
	2B-Y8846	1	Basket - Right (8" Wide) (216FBR)	216
	E2-215071	1	Combustion Chamber Insulation Kit (14 Lbs ship weight) (215A also)	215B
	E2-216024	1	Combustion Chamber Insulation Kit (14 Lbs ship weight)	216
	6B-Q2301	1	Wet Air Mortar Cement (included in Insulation Kit)	
	2P-7413	2	Bell Timer (15 Min.) (not shown)	216
	2R-7412	2	Bell Timer Dial (not shown)	216
	2R-4717	2	Bell Timer Knob (not shown)	216

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

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