

STAR MANUFACTURING COMPANY
DIVISION OF PEABODY INTERNATIONAL CORPORATION
9325 OLIVE BLVD., P.O. Box 8492
ST. LOUIS, MO 63132

STARMASTER COUNTER GAS FRYER MODEL 403
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 FRYER IS EQUIPPED FOR THE TYPES OF GAS INDICATED ON THE NAMEPLATE MOUNTED ON THE INSIDE OF THE FRONT DOOR PANEL.

GAS INPUT OF FRYER

FOR NATURAL GAS - 28,000 BTU/HR

FOR PROPANE GAS - 28,000 BTU/HR

THE INSTALLATION OF THE APPLIANCE SHOULD CONFORM TO THE
NATIONAL FUEL GAS CODE ANSI Z223.1-1984 AND NFPA 70-1984
AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS

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.

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". CAUTION: DO NOT REMOVE FEET.

CLEARANCE

CLEARANCES FROM 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 SERVICING.

EXHAUST CANOPY

IT IS ESSENTIAL THAT FACILITIES BE PROVIDED OVER THE FRYER TO CARRY OFF FUMES AND GASES. HOWEVER, THE UNIT SHOULD NOT BE DIRECTLY CONNECTED TO A FLUE OR STACK.

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 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.

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 TO GAS SUPPLY. FOR PRESSURE REQUIREMENTS AND ADJUSTMENT OF REGULATOR, SEE GAS PRESSURE REGULATOR.

MANUAL SHUT OFF VALVE

A MANUAL SHUT OFF VALVE SHOULD BE INSTALLED UP STREAM FROM THE FRYER WITHIN SIX FEET OF THE APPLIANCE AND BE READILY ACCESSIBLE.

LIGHTING AND SHUTDOWN INSTRUCTIONS

1. TURN THERMOSTAT OFF. (COUNTERCLOCKWISE AS FAR AS POSSIBLE)
2. WAIT 5 MINUTES TO CLEAR OUT GAS BEFORE RELIGHTING.
3. TURN VALVE HANDLE TO "PILOT".
4. TURN SWITCH TO "ON" POSITION.
5. PUSH RED BUTTON IN AND LIGHT PILOT.
6. HOLD BUTTON IN FOR 60 SECONDS OR UNTIL PILOT REMAINS LIT WHEN BUTTON IS RELEASED.
7. TURN VALVE HANDLE "ON".
8. SET THERMOSTAT KNOB AT DESIRED TEMPERATURE.
9. TO TURN ALL GAS OFF, PULL OUT LOCKING BUTTON AND TURN VALVE HANDLE "OFF".

GAS SAFETY PILOT

1. IF PILOT FLAME BURNS YELLOW, CLEAN PILOT ORIFICE AND PILOT BURNER TO INSURE STEADY BLUE FLAME. THE ORIFICE CAN BE CLEANED BY WASHING IN A SOLVENT SUCH AS TRICHLOROETHYLENE AND/OR BLOWING OUT.
2. FLAME MUST SURROUND THERMOCOUPLE TIP FOR APPROXIMATELY 1/2".
3. THERMOCOUPLE LEAD CONNECTION TO SAFETY VALVE MUST BE TIGHT, CLEAN AND FREE OF GREASE. THIS IS AN ELECTRICAL CONNECTION.

TO ADJUST PILOT GAS

1. OPEN THE CABINET 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 TIP APPROXIMATELY 1/2").
4. REPLACE SLOTTED CAP TIGHTLY TO PREVENT GAS LEAKAGE.

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 AND REPLACE CAP.

THERMOSTAT CALIBRATION

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° AND CHECK THE THERMOSTAT WHEN PILOT LIGHT GOES OFF. TEMPERATURE SHOULD BE APPROXIMATELY 5° F LESS THAN THE THERMOSTAT DIAL SETTING.
3. IF NOT:
 - A. 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

THIS FRYER IS EQUIPPED WITH A MANUAL RESET FIXED TEMPERATURE HIGH LIMIT THERMOSTAT. IF THE FAT TEMPERATURE REACHES 450°F, THIS THERMOSTAT WILL SHUT OFF THE ELECTRIC CURRENT TO THE MAGNETIC GAS VALVE, WHICH STOPS GAS FLOW TO THE BURNERS. THE THERMOSTAT WILL HAVE TO BE MANUALLY RESET BY PUSHING IN ON THE RED BUTTON OF THE THERMOSTAT BEFORE THE FRYER WILL OPERATE. ALLOW THE FAT TO COOL BEFORE RESETTING THIS THERMOSTAT AND HAVE THE PRIMARY TEMPERATURE REGULATING THERMOSTAT CHECKED FOR MALFUNCTION. THE HIGH LIMIT THERMOSTAT IS LOCATED ON THE FRONT CONTROL PANEL.

OPERATING INSTRUCTIONS

OPERATING PROCEDURE

CLEAN KETTLE

CLEAN PROTECTIVE OIL FROM INTERIOR OF KETTLE WITH A SOLUTION OF WASHING SODA OR EQUAL. DRAIN THROUGH VALVE IN BOTTOM AND RINSE THOROUGHLY WITH CLEAR WATER AND DRY COMPLETELY BEFORE FILLING WITH OIL.

DRAIN VALVE

MAKE CERTAIN IT IS CLOSED BEFORE ADDING FAT. CAUTION: DO NOT HEAT AN EMPTY KETTLE.

ADD FAT

KETTLE HOLDS APPROXIMATELY 18 LBS. OF FAT. MELT SOLID FAT OR SHORTENING BEFORE FILLING FRYER. NEVER ATTEMPT TO USE SOLID SHORTENING TO FILL KETTLE. FILL KETTLE 2" ABOVE TUBES. 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 OF THE FAT DOES NOT SPILL OUT OF THE KETTLE.

LIGHTING INSTRUCTIONS

1. TURN THERMOSTAT OFF. (COUNTERCLOCKWISE AS FAR AS POSSIBLE)
2. WAIT 5 MINUTES TO CLEAR OUT GAS BEFORE RELIGHTING.
3. TURN VALVE HANDLE TO "PILOT".
4. TURN SWITCH TO "ON" POSITION.
5. PUSH RED BUTTON IN AND LIGHT PILOT.
6. HOLD BUTTON IN FOR 60 SECONDS OR UNTIL PILOT REMAINS LIT WHEN BUTTON IS RELEASED.
7. TURN VALVE HANDLE "ON".
8. SET THERMOSTAT KNOB AT DESIRED TEMPERATURE.
9. TO TURN ALL GAS OFF, PULL OUT LOCKING BUTTON AND TURN VALVE HANDLE "OFF".

TO TURN GAS "OFF" TO MAIN BURNER AND PILOT BURNER - PULL OUT LOCKING BUTTON AND TURN VALVE TO "OFF" POSITION.

OVERNIGHT SHUTDOWN

TURN SWITCH TO "OFF" POSITION AND HANDLE OF COMBINATION CONTROL TO THE "PILOT" POSITION. THIS WILL MAINTAIN THE SAFETY PILOT AND ALSO PREVENT ANY GAS FROM REACHING THE MAIN BURNER. TO REACTIVATE THE UNIT, TURN THE COMBINATION CONTROL HANDLE AND SWITCH TO THE "ON" POSITION. CAUTION: TO NOT ATTEMPT TO FORCE THE RESET BUTTON HANDLE ON BASOTROL VALVE UNDER ANY CIRCUMSTANCES.

CAUTION: HOT FAT IS POTENTIALLY DANGEROUS - DO NOT COME IN DIRECT CONTACT WITH HOT FAT.

LOSS OF POWER

IN THE OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE. PLACE THE "ON/OFF" SWITCH IN THE "OFF" POSITION UNTIL POWER IS RESTORED.

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.

GENERAL FRYING DATA

FOR BEST FRYING RESULTS

1. STRAIN BREADING AND BURNED PARTICLES FROM THE FAT AT LEAST ONCE A DAY, MORE OFTEN IF NECESSARY. USE FILTER BAG, FILTER CONE OR THE STAR MECHANICAL FILTER.
2. DO NOT SALT FOODS OVER THE FRY KETTLE.
3. DO NOT HOLD THE FRYING FAT AT FRYING TEMPERATURE FOR LONG PERIODS OF TIME WITHOUT ANY FRYING TAKING PLACE.
4. ALWAYS USE THE BEST FRYING OILS.

BEFORE FRYING

1. HAVE THE FOODS FREE FROM TOO MANY LOOSE CRUMBS, TO HELP PREVENT BUILD UP OF CARBONIZED MATERIAL IN FRY KETTLE.
2. HAVE THE FOODS FREE FROM AN EXCESSIVE AMOUNT OF MOISTURE TO ELIMINATE TOO MUCH BUBBLING.
3. USE THE PROPER BREADING OR BATTER TO BROWN THE FOODS PROPERLY. IF PREPARED BREADING MIXES ARE USED, SELECT GOOD QUALITY BREADING MIX AND FOLLOW THE DIRECTIONS ON THE PACKAGE.
4. DO NOT OVERLOAD BASKETS. PIECES SHOULD NOT TOUCH WHEN FRYING. SHAKE BASKET TO PREVENT FOOD FROM STICKING TOGETHER. FRY SIMILAR SIZE FOOD PIECES AT THE SAME TIME TO SERVE UNIFORMLY FINISHED SERVINGS.

FRYING INSTRUCTIONS

TURN THE THERMOSTAT KNOB TO THE DESIRED TEMPERATURE.

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.

DRAINING BASKET

AFTER THE FOOD HAS FINISHED FRYING, RAISE THE BASKETS AND HANG THEM UP TO ALLOW EXCESS FAT TO DRAIN BACK INTO KETTLE.

IDLING

DURING IDLE PERIODS, LOWER THE TEMPERATURE SETTING OF THE THERMOSTAT TO APPROXIMATELY 250°F. 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.

NOTE: SEE THE HANDY FRYING CHART FOR RECOMMENDED TEMPERATURE AND TIME REQUIRED TO PROPERLY FRY VARIOUS FOODS AS WELL AS PROCEDURES AND COATING SUGGESTIONS.

GENERAL MAINTENANCE TIPS

1. DO NOT FIRE WITH FAT LEVEL BELOW TOP OF TUBES.
2. DO NOT FRY FOODS IN EXCESS OF 385°F.
3. DO NOT OVERFILL YOUR FRY KETTLE.
4. DO NOT ALLOW BURNED CRUMBS TO ACCUMULATE.
5. DO MELT SOLID FAT OR SHORTENING BEFORE FILLING FRYER.
6. DO KEEP KETTLE FILLED TO CAPACITY AT ALL TIMES (2" ABOVE TUBES).
7. DO USE CORRECT FRY FATS AND SHORTENING, AND FOLLOW TEMPERATURE RECOMMENDATIONS.
8. DO FILTER FAT AND CLEAN FRY KETTLE DAILY.

DRAINING KETTLE

REMEMBER - HOT OIL IS DANGEROUS - TAKE CARE - TURN FRYER "OFF"

DRAIN FAT FROM KETTLE ONLY WHEN FAT IS UP TO COOKING TEMPERATURE AND FAT UNDER TUBES IS HOT AND LIQUID. A COLD FRYER HEATED UP WILL NOT DRAIN PROPERLY. USE A STICK, IF NECESSARY, TO STIR UP COLD FAT IN BOTTOM OF KETTLE.

STRAINING FAT

SLIP FILTER BAG OVER END OF DRAIN VALVE NIPPLE AND TIE IN PLACE WITH A BOW KNOT SO IT WILL NOT SLIDE OFF. PLACE A RECEPTACLE UNDER BAG AND SLOWLY OPEN DRAIN VALVE. WHEN THE KETTLE IS EMPTY, USE A SMALL POT TO POUR HOT OIL VIGOROUSLY AROUND SIDES, TUBES AND BOTTOM OF KETTLE TO WASH OUT CRUMBS, ETC. CONTINUE TO POUR UNTIL ALL CRUMBS, ETC. ARE WASHED INTO FILTER BAG. REMOVE FILTER BAG AND WASH FOR NEXT USE. CLOSE DRAIN VALVE, AND POUR FAT BACK INTO KETTLE.

PROPER CLEANING OF KETTLE

CAUTION: DO NOT ALLOW WATER TO GET IN HOT FAT. IT CAN EXPLODE.

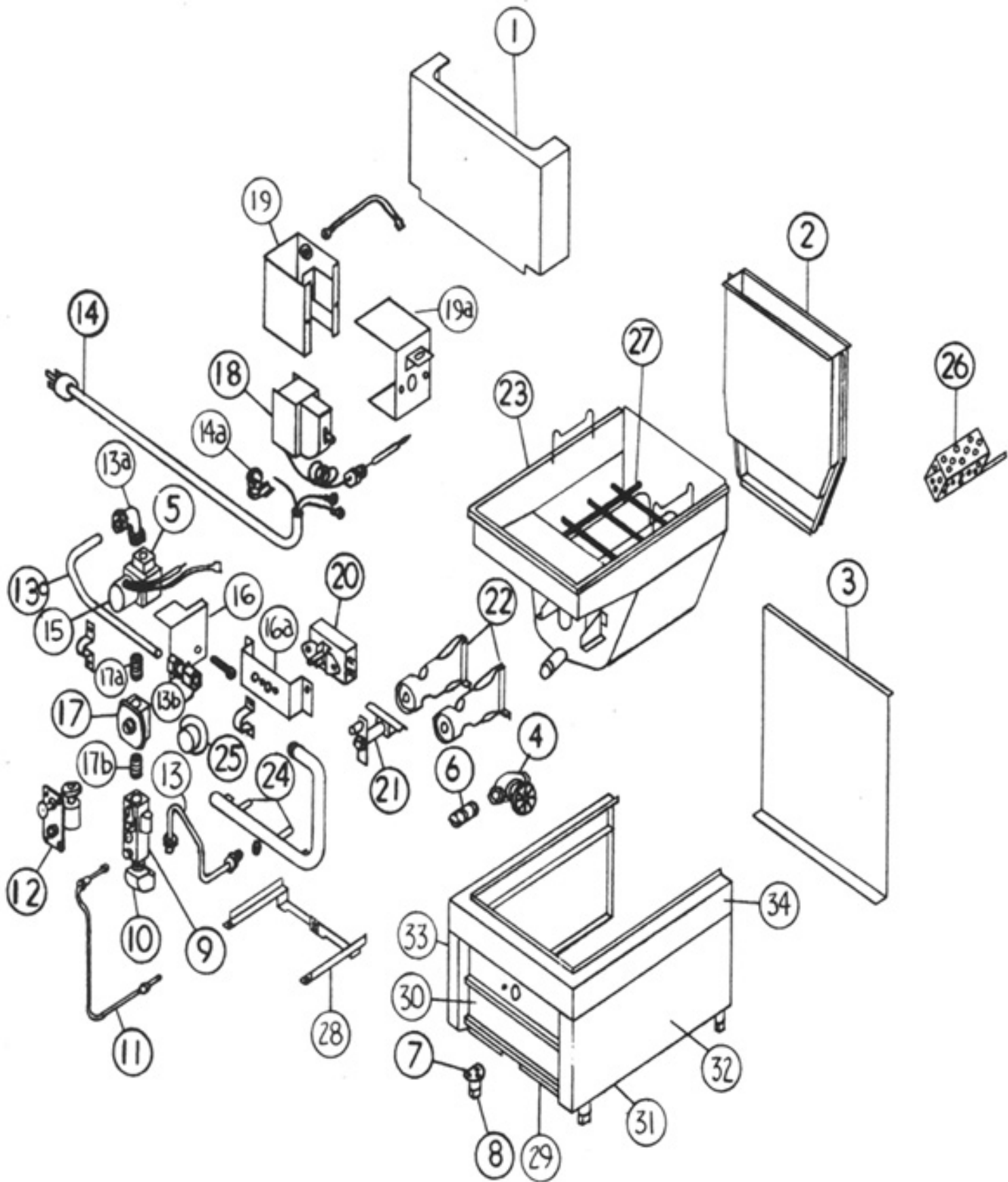
1. DRAIN FAT FROM FRYER WHILE IT IS UP TO COOKING TEMPERATURE.
2. RINSE TO REMOVE ALL LOOSE RESIDUE AND CRUMBS.
3. FILL WITH WATER. BRING TO A BOIL AND ADD A FRYER CLEANER. BOILING TIME WILL DEPEND ON CONDITION OF THE FRYER (30 MINUTES TO 2 HOURS OR UNTIL CLEAN).
4. TURN HEAT OFF, DRAIN AND RINSE WITH WATER UNTIL CLEAN.
5. USE A VINEGAR RINSE (2 TO 3 CUPS) STIR, DRAIN AND RINSE THOROUGHLY WITH CLEAR WATER.
6. WIPE KETTLE WITH A SOFT CLOTH AND ALLOW TO THOROUGHLY DRY.
7. ADD FAT. MELT SOLID FAT OR SHORTENING BEFORE FILLING FRYER. NEVER ATTEMPT TO USE SOLID SHORTENING TO FILL KETTLE. THE SHORTENING MUST BE LIQUID. FILL KETTLE A MINIMUM OF 2" ABOVE TUBES.

CLEANING THE EXTERIOR (STAINLESS STEEL ONLY)

THE EXTERIOR SURFACE CAN BE KEPT CLEAN AND ATTRACTIVE BY REGULARLY WIPING IT WITH A CLEAN SOFT CLOTH. ANY DISCOLORATION CAN BE REMOVED WITH A NON-ABRASIVE CLEANER.

MAINTENANCE AND REPAIRS

THIS APPLIANCE SHOULD ONLY BE REPAIRED OR SERVICED BY THE FACTORY OR FACTORY AUTHORIZED PERSONNEL. CONTACT THE FACTORY OR ONE OF ITS REPRESENTATIVES OR A LOCAL SERVICE COMPANY FOR SERVICE OR MAINTENANCE IF REQUIRED.



MODEL 403

PARTS LIST

MAY 1992

EFFECTIVE—

8E

403

MODEL _____
STARMaster GAS COUNTER FRYER

KEY NUMBER	PART NUMBER	NUMBER PER UNIT	DESCRIPTION
1	E4-401035	1	FLUE FRONT ASSEMBLY
	E4-401046	1	FLUE COVER ASSEMBLY
2	E4-Y1978	1	BACK FLUE
3	E4-Y1979	1	BACK PANEL
4	2V-1796	1	DRAIN VALVE
5, 15	2J-8959	X 2	SOLENOID ASSEMBLY (ELECTRIC)
6	E4-Y2459	1	DRAIN FITTING (EXTENSION)
7	Z1-115006	4	LEG ASSEMBLY (LESS FOOT)
8	2A-7612	4	FOOT
	2A-9347	4	EXTENSION FOOT
	2C-9348	4	STUD
9, 12	2J-8958	1	SAFETY CONTROL (BASO H43AB4) Manual Valve
10	2K-Y1760	1	FITTING - 90° STREET ELL (BRASS)
11	2J-6726	1	THERMOCOUPLE (BASO K16BC-012)
13	E4-Y1976	1	PILOT TUBE
13a	2K-2675	1	FITTING COMP. ELBOW MALE
13b	2E-Y1745	1	FITTING COMP. CONNECT
13c	E4-Y2648	1	TUBE MANIFOLD
14	E4-403009	1	LEAD IN CORD ASSEMBLY
14a	2K-H5417	1	BUSHING
16	E4-Y2690	1	SHIELD - HEAT
17	2J-Y3898	1	PRESSURE REGULATOR (NAT ONLY)
	2J-Y6531	1	PRESSURE REGULATOR (PROP ONLY)
17a	2K-3670	1	FITTING NIPPLE 3/8" CLOSE (TOP)
17b	2K-Y4403	1	FITTING NIPPLE 3/8" x 1-1/4" (BOTTOM)
18	2T-Y1860	1	SAFETY THERMOSTAT
20	2T-Y2647	1	THERMOSTAT (ROBERTSHAW KX-31)

*SUGGESTED PARTS STOCKING—

IMPORTANT: WHEN ORDERING SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER—(1) MINIMUM PARTS ORDER—\$5.00

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OF 2



Star Manufacturing International, Inc.

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PARTS LIST

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8E

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MODEL _____
 STARMASTER GAS COUNTER FRYER

KEY NUMBER	PART NUMBER	NUMBER PER UNIT	DESCRIPTION
21	2J-Y2294	1	SAFETY PILOT (BASO J995FTA-1)
	2A-Y2017	1	PILOT ORIFICE (NAT ONLY) - DRILL #.023
	2A-9159	1	PILOT ORIFICE (PROP ONLY) - DRILL #.013
	E4-403006	1	MANIFOLD ASSEMBLY (NAT) (INCLUDES BURNER ASSEMBLY)
	E4-403007	1	MANIFOLD ASSEMBLY (PROP) (INCLUDES BURNER ASSEMBLY)
22	E4-401038	2	BURNER ASSEMBLY (NAT ONLY)
	E4-403012	2	BURNER ASSEMBLY (PROP ONLY)
23	E4-401042	1	KETTLE ASSEMBLY
24	2A-Y2666	2	BURNER ORIFICE (NAT ONLY) - DRILLED #48
	2A-Y1587	2	BURNER ORIFICE (PROP ONLY) - DRILLED #56
25	2R-9790	1	THERMOSTAT KNOB
26	E4-401036	2	RADIANT ASSEMBLY
27	E4-401043	1	BASKET RACK ASSEMBLY
	E4-403031	1	SINGLE BASKET (NOT SHOWN)
	2B-Y1975	1	TWIN BASKET - RIGHT (NOT SHOWN)
	E4-XX-404012	1	TWIN BASKET - LEFT (NOT SHOWN)
	E4-XX-404013	1	TWIN BASKET - LEFT (NOT SHOWN)
28	E4-401037	1	BURNER SUPPORT ASSEMBLY
29	E4-401049	1	DOOR HANDLE ASSEMBLY
30	E4-403003	1	DOOR ASSEMBLY
30a	E4-403026	1	CONTROL PANEL ASSEMBLY
30b	2E-Y3070	1	SWITCH, ON-OFF (NOT SHOWN) (S/N # 4034693 & UP)
31	E4-401053	1	BOTTOM PANEL ASSEMBLY
32	E4-Y1982	1	RIGHT SIDE PANEL
33	E4-Y1983	1	LEFT SIDE PANEL
34	E4-403005	1	TOP ASSEMBLY
	2C-9788	1	MAGNETIC CATCH (NOT SHOWN)
	2C-3796	1	BULLET CATCH (NOT SHOWN)
	2G-Y2057	1	CARTON & LINERS (NOT SHOWN)

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