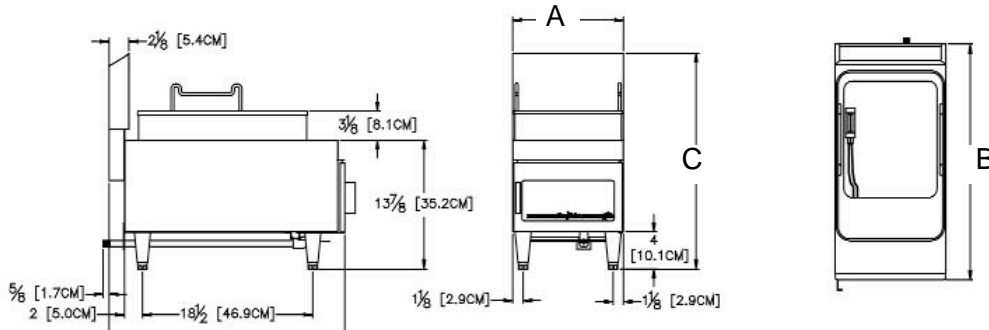




Star Manufacturing International, Inc

STAR-MAX[®] GAS FRYERS Models 615FD & 630FD



Performance Data

Model No.	Pre-Heat to 350°F (177°C)	Fat Capacity lbs. (kg)	Pounds of French Fries Per Hour lbs. (kg)	BTU's Per Hour To Maintain 350°F (177°C)
615FD	14 Minutes	15 (6.8)	28 (12.7)	4900
630FD	12 Minutes	30 (13.6)	65 (29.5)	5500

Dimensions & Weight

Model No.	Overall Dimensions			Approximate Weight	
	(A) Depth Inches (cm)	(B) Height Inches (cm)	(C) Height Inches (cm)	Installed lbs. (kg)	Shipping lbs. (kg)
615FD	12 (30.5)	25-1/8 (64)	23-3/8 (59)	64 (29.1)	75 (34.1)
630FD	24 (61)	25-1/8 (64)	23-3/8 (59)	110 (50)	118 (54)

Model No.	Fat Container			Foam Compartment		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
615FD	10-1/5 (26.7)	12-1/2 (31.8)	4-3/4 (12.1)	11-1/2 (29.2)	18 (45.7)	2-3/4 (7)
630FD	20-7/8 (53)	12-1/2 (32)	4-3/4 (12)	21-7/8 (56)	18 (46)	2-3/4 (7)

Gas Data

Model No.	BTU Rating		Type Connection
	Natural	Propane	
615FD	30,000/HR	30,000/HR	3/8" N.P.T Female (1 cm)
630FD	70,000/HR	65,000/HR	1/2" N.P.T. Female

Typical Specifications

Fryers have nickel plated steel kettle with a 1/4 turn drain valve. Kettle has copper fins attached to the bottom for maximum heat transfer and efficiency. Fryers are equipped with one-piece in shot burners, gas thermostat, hi-limit safety thermostat, twin baskets and a universal valve that is a combination safety valve, pilot control and main burner valve, 4" high die cast legs with a 1-3/8" adjustment are standard. Fryers available for use on natural gas or propane. Units are AGA certified and listed by the National Sanitation Foundation and certified by CGA. 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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Star-Max Gas Underfired Fryer