



STAR-MAX® GAS FRYER

Model 404D

Features/Benefits:

- ★ Star-Max gas tube type countertop fryer is perfect for frying a variety of menu items.
- ★ Heavy-duty all welded 18 pound steel kettle with front access drain valve for easy maintenance.
- ★ Tube-type fryer design for optimum performance providing a cool zone extending the life of frying oil.
- ★ Two high performance tube-type burners totaling 24,000 BTU's, per hour provide even heat distribution, optimal heat transfer and fast recovery.
- ★ Thermostat ranges from 200°F to 375°F and provides quick response to temperature change.
- ★ Two nickel plated steel mesh front hanging baskets (4-33/64"W x 4-25/32"D x 10-13/64"L) provide continuous flow of product during peak periods.
- ★ Easy 1/4 turn front drain valve for fast draining of kettle.
- ★ Automatic pilot light for quick and easy ignition.
- ★ Compact design requires only 12" of counter space and fits almost anywhere.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.

Applications:

Star-Max gas countertop fryer is a perfect addition to your foodservice operation. Breakfast, lunch or dinner, Star's high performance fryer is great in restaurants, snack bars, or wherever you want perfectly fried food. Easy to operate and clean, Star-Max fryer delivers maximum performance year after year.

Quality Construction:

Fryer features a stainless steel cabinet with a large 18 lb. fat capacity welded steel kettle and two heat tubes. Two large capacity rear hanging nickel plated baskets are included. Kettle equipped with 1/4 turn front drain valve, gas thermostat, manual reset type hi-limit thermostat and automatic safety pilot.

Warranty:

Star-Max gas fryer is covered by Star's one year parts and labor warranty.



Model 404D

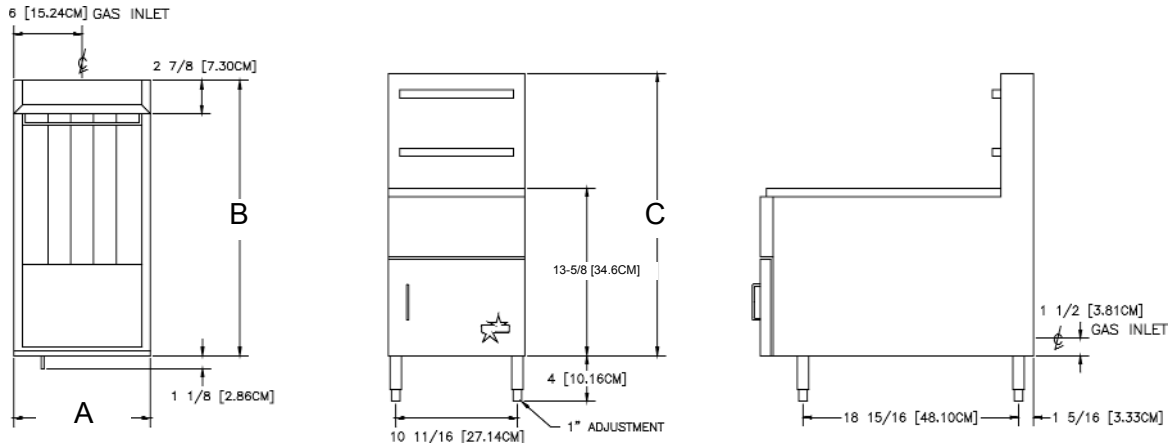




Star Manufacturing International, Inc.

Star-Max® Tube Type Gas Fryer

STAR-MAX® GAS FRYER Model 404D



Performance Data

| Model No. | Pre-Heat to 350°F(177°C) | Fat Capacity lbs. (kg) | Servings Per Load 2 Oz. Servings | Pounds of french fries per hour | BTU's per hour to Maintain 350°F (177°C) |
|-----------|--------------------------|------------------------|----------------------------------|---------------------------------|--|
| 404D | 12 Minutes | 18 (8.2) | 8 | 20 | 4825 |

Dimensions & Weight

| Model No. | Overall Dimensions | | | Cooking Surface | Approximate Weight | |
|-----------|-----------------------|-----------------------|------------------------|--------------------|---------------------|--------------------|
| | (A) Width Inches (cm) | (B) Depth Inches (cm) | (C) Height Inches (cm) | Height Inches (cm) | Installed lbs. (kg) | Shipping lbs. (kg) |
| 404D | 12 (30.5) | 24 (61.0) | 24-5/8 (62.6) | 17-5/8 (44.8) | 64 (29.0) | 73 (33.1) |
| Model No. | Fat Container | | | Foam Compartment | | |
| | Width Inches (cm) | Depth Inches (cm) | Height Inches (cm) | Width Inches (cm) | Depth Inches (cm) | Height Inches (cm) |
| 404D | 10-3/4 (27.3) | 13 (33.0) | 10 (25.4) | 10-3/4 (27.3) | 20 (50.8) | 1-1/4 (3.2) |

Gas Data

| Model No. | BTU Rating | | Type Connection |
|-----------|------------|-----------|--------------------|
| | Natural | Propane | |
| 404D | 24,000/HR | 24,000/HR | 3/8" (1 cm) N.P.T. |

Typical Specifications

Gas fryer is constructed with an all stainless steel cabinet with 4" high die-cast legs with a 1-3/8" adjustment. Fryer has an 18 lb. (8.16 kg) fat capacity welded steel kettle, tube type, with two welded heat tubes. Tubes have stainless steel radiants heated by two in shot burners. Kettle has large foam area and large cold zone, and has a 1/4 turn front drain valve. Fryer has a gas thermostat, manual reset type hi-limit thermostat and automatic safety pilot. Two large capacity nickel plated rear hanging baskets are supplied as standard equipment. Gas connection is 1-1/2" (3.81 cm) N.P.T. male. Available in natural or propane gas. Unit is AGA Certified, CGA and NSF listed. 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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