



ELECTRIC 15 LB. COUNTER FRYER - HIGHER PRODUCTION

SPC
870852

APN
9349440



SPC: 870852
APN: 9349440

SUPERIOR WARRANTY
1 YEAR LABOR
1 YEAR PARTS

Superior
COOKING
Products are
Certified to
NSF Standard

4

Made in the U.S.A.



SPECIFICATIONS/FEATURES

Construction

- Superior electric counter fryer feature all stainless steel construction with black control panel.
- 15 Lb., lift-out, nickel plated kettle for easy cleaning.
- Adjustable 4" to 5 $\frac{1}{2}$ " legs.
- 2-Side mounted nickel plated 5 $\frac{1}{8}$ "W x 5 $\frac{3}{32}$ "D x 10 $\frac{7}{8}$ "L perforated steel mesh baskets.
- Knob guards protect switches.

Elements

- Unit has a tubular, two position, swing-up element with a rated wattage of 5500 watts on 240 volts, and 4130 watts on 208 volts.
- Powerful tubular type element for fast recovery.
- Two position swing-up element for easy access.
- Adjustable snap action thermostat provides instant response to temperature changes.
- High limit safety thermostat for accurate temperatures.

Application

- Produces up to 28 lbs. of fries per hour (raw to finish).
- This versatile electric fryer features a kettle design that accommodates large twin style baskets to fry almost any product including french fries, onion rings, fish fillets, and chicken.

Electrical Information

- These fryers operate on either a 208 or 240V supplied with a 6' cord and NEMA 6-30P, 240V, 30 amp plug for easy "out of box" installation.

Specifications

Electric fryer has an all stainless steel body. A 200° - 375°F (93° - 191°C) adjustable thermostat and a hi-limit safety thermostat are provided. A separate on-off switch is standard. A one piece nickel plated, lift-out 15 lb. (6.8kg) capacity steel kettle is provided. Unit has a tubular, two position, swing-up element with a rated wattage of 5500 watts on 240 volts. Two side mounted nickel plated; perforated steel mesh baskets are provided as standard. A 6 ft. (182.9cm) lead-in cord and plug - NEMA #6-30P, 250V, 30A are standard. Unit carries approval of Underwriters' Laboratories (UL), and National Sanitation Foundation (NSF) and CSA.

Warranty (USA)

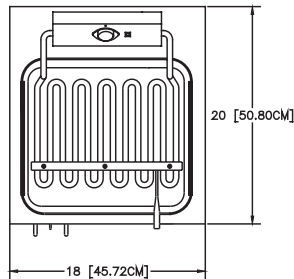
- 1 Year parts and labor warranty.

Specifications subject to change without notice.

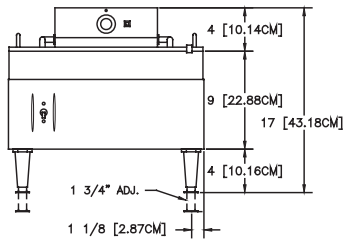


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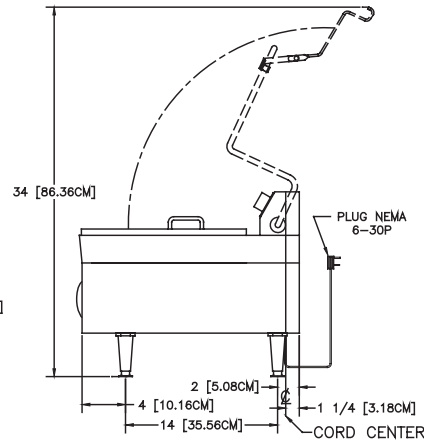
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Top View



Front View



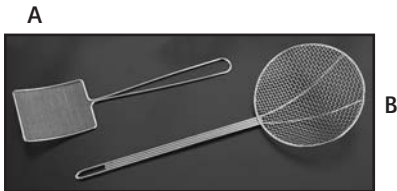
Side View

ROUGH-IN DATA

SPC	APN	Dimensions W x D x H	Volts	Watts	Nominal Amps	Cooking Surface	Fat Container W x D x H	Foam Composition	Installed Weight	Crated Weight
870852	9349440	18" x 20" x 17"	208/240	4130/5500	19.9/22.9	11"	13" x 12" x 3 ³ / ₄ "	16" x 13" x 3 ³ / ₈ "	37 lbs.	47 lbs.
Legs Adjustable from 4" to 5 ¹ / ₂ "							Made exclusively for Next Day Gourmet® by Star Mfg.			

PERFORMANCE DATA

SPC	APN	Pre-Heat to 350° F (177°C)	Fat Capacity	Pounds of Raw to Finish French Fries Per Hour	Watts Per Hour to Maintain 350° F (177°C)
870852	9349440	5 Minutes	15 lbs. (6.8 kg)	28 lbs. (12.7 kg)	430



OPTIONAL ACCESSORIES

Wire Mesh Skimmers

A versatile reinforced skimmer of all welded construction. Wire Mesh has 3 openings to an inch. Retinned, heavily plated.

- A. SPC: 808063 APN: 7329451 5" x 6", Fine mesh 20" O.A. length
- B. SPC: 805909 APN: 5329776 Round, 7" dia. mesh 20" O.A. length
- ❑ SPC: 805918 APN: 1329788 Round 9" dia. mesh 24" O.A. length



803481



800219



D



E

C. Fry Scoops

- ❑ SPC: 803481 APN: 5009048 Aluminum french fry scoop, right handed
- ❑ SPC: 800219 APN: 4348967 Polysulfane bagging scoop, right handed

D. Fryer Cleaner

Dissolves fat and grease quickly and easily. Prolongs shortening life.

- ❑ SPC: 703904 APN: 6348890 Fryer cleaner

E. Star Heat Lamp

Keeps foods piping hot for serving! Use for fish, fries, chicken, shrimp, and other fried foods. Great for pastries too. Adjustable height 20" to 29". 14"W x 20"L. 120V, 60 cycle, two 250 watts white bulbs included.

- ❑ SPC: 834387 APN: 1348523 Heat lamp

ALSO AVAILABLE

- ❑ Timers
- ❑ Filtration system
- ❑ Heat lamps
- ❑ Speciality fryer baskets
- ❑ Equipment stand with casters
- ❑ Floor model fryers
- ❑ Equipment stand
- ❑ Gas fryers