



*New* **STAR-MAX® 30 lb. ELECTRIC FRYER**  
**Model 530FF**

**Features/Benefits:**

- ★ Star-Max® 30 lb. electric countertop fryer is designed for high volume operations and offers excellent frying flexibility for many types of menu items.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ One-piece 30 lb. lift-out nickel plated steel kettle for easy straining of oils.
- ★ Immersion tubular heating elements provide even heat distribution and swing up making cleaning a snap.
- ★ Snap-action thermostat ranges from 200°F to 375°F and provides quick response to temperature change.
- ★ Hi-limit safety thermostat, on/off switch and two indicator lights provide safe and easy operation.
- ★ Two large nickel plated steel mesh side hanging baskets (8-3/4"W x 5-1/4"D x 10"L) provide continuous flow of product during peak periods
- ★ All stainless steel cabinet for maintenance free operation.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.



**Model 530FF**

**Applications:**

Star-Max® 30lb. electric fryer requires only 24" of counter space and designed for high volume operations. No matter what the menu items; onion rings, fries, chicken or fish, Star-Max electric fryer will meet your operation's demand.

**Quality Construction:**

Star-Max® 30lb. electric fryer features all stainless steel construction. Snap-action thermostat ranges from 200°F to 375°F. A one-piece nickel plated steel lift-out kettle with tubular two position swing up elements. A terminal block for making line connections is provided, fryer operates on 208 or 240 volts.

*New*  
**Warranty:**

Star-Max® electric fryer is covered by Star's **TWO YEAR** parts and labor warranty.





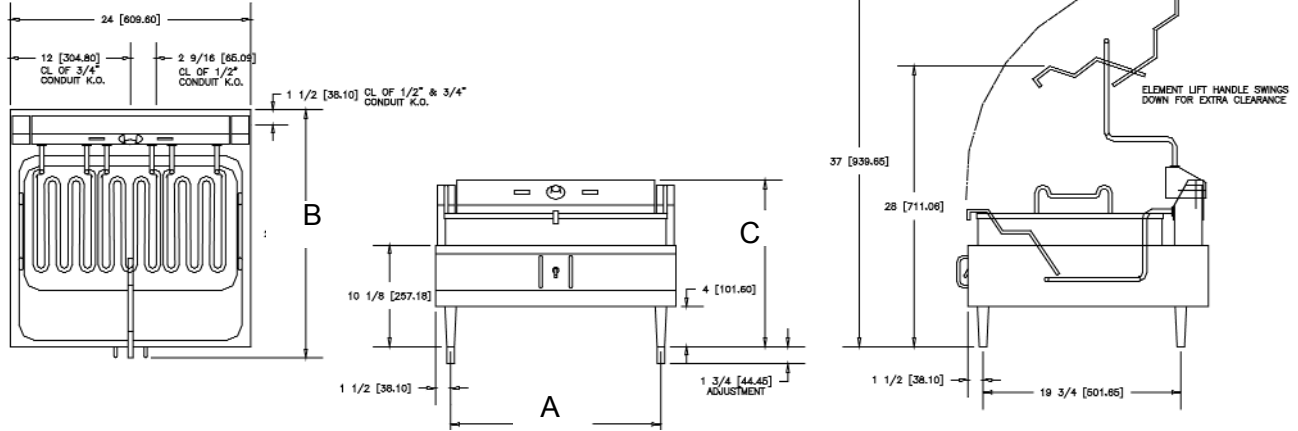
Star Manufacturing

Star-Max® Electric Fryer

*New*

# STAR-MAX® 30 lb. ELECTRIC FRYER

Model 530FF



### Performance Data

Model No.	Pre-Heat to 350°F	Fat Capacity	Pounds of French Fries Per Hour	Watts to Maintain 350°F Per Hour
530FF	5 Minutes	30 lbs. (13.6 kg)	65 lbs. (29 kg)	860

### Dimensions & Weight

Model No.	Overall Dimensions			Cooking Surface Height Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)		Installed lbs. (kg)	Shipping lbs. (kg)
530FF	24 (61.0)	24-3/4 (62.9)	16-5/8 (42.3)	10-1/2 (26.7)	63 (28.6)	92 (41.75)
Model No.	Fat Container			Foam Compartment		
	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
530FF	20-7/8 (53.0)	12-1/2 (31.6)	4-3/4 (12.1)	21-7/8 (55.6)	18 (45.7)	2-3/4 (7.0)

Legs Adjustable 4" to 5-3/8" (10.2 cm to 13.7 cm)

### Electrical Data

Model No.	Rated Wattage		Nominal Amps Per Line			
	208V	240V	Single Phase		Three Phase	
	208V	240V	208V	240V	208V	240V
530FF	8640	11500	41.5	47.9	24	27.7

### Typical Specifications

Electric fryer has a stainless steel body. A 200°F - 375°F (93°C - 191°C) adjustable thermostat and a hi-limit safety thermostat, and a separate on-off switch are standard. A one piece nickel plated, lift out 30 lb. (13.5 kg) capacity steel kettle and 4" heavy-duty adjustable legs are standard. Unit has a tubular type, two position, swing-up element with a rated wattage of 11,500 watts on 240 volts. Two side mounted nickel plated, perforated steel mesh baskets are provided as standard. A terminal block for making line connections is provided, fryer operates on 208 or 240 volts. UL listed to US and Canadian standards. UL Classified to NSF STD 4. 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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