New STAR-MAX® TWIN POT ELECTRIC FRYERS

Models 530TF & 530TEF

Features/Benefits:

- ★ Star-Max 30lb. twin pot electric fryer offers excellent frying flexibility with two independent 15lb. kettles. Dual kettles eliminate taste transfer and conserve energy during non-peak hours.
- ★ Model 530TF is rated at 11,500 watts and can fry 64 pounds of french fries per hour. Our economy model 530TEF is rated at 9,200 watts and can fry 50 pounds of french fries per hour.
- ★ Removable 15 lb. nickel plated steel kettles are standard for easy straining of oils.
- ★ Independent temperature control for each kettle provide optimum cooking performance.
- ★ All stainless steel construction and front panel for long lasting attractive appearance and ease of cleaning.
- ★ Immersion-type 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.
- ★ High-limit safety thermostat, on/off switch and four electric indicator lights provide safe and easy operation.
- ★ Two large nickel-plated steel side hanging steel baskets provide continuous flow of product during peak periods.
- ★ All stainless steel cabinet construction for maintenance free operations.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.
- ★ Accessory twin baskets available (2 required per kettle).

Model 530TF

Applications:

Star-Max twin pot electric fryers offer tremendous frying flexibility with two independent kettles. Fry fish and french fries simultaneously without taste transfer, plus conserve energy during non-peak hours by turning off one kettle.

Quality Construction:

Star's twin pot electric fryers feature all stainless steel construction. Two separate control housings with indicator lights, adjustable snap-action thermostat, hi-limit safety thermostat and immersion type elements are standard.

New Warranty:

Star-Max twin pot electric fryers are covered by Star's **TWO YEAR** parts and labor warranty.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (314) 678-6303 - FAX: (314) 781-5445 - www.star-mfg.com

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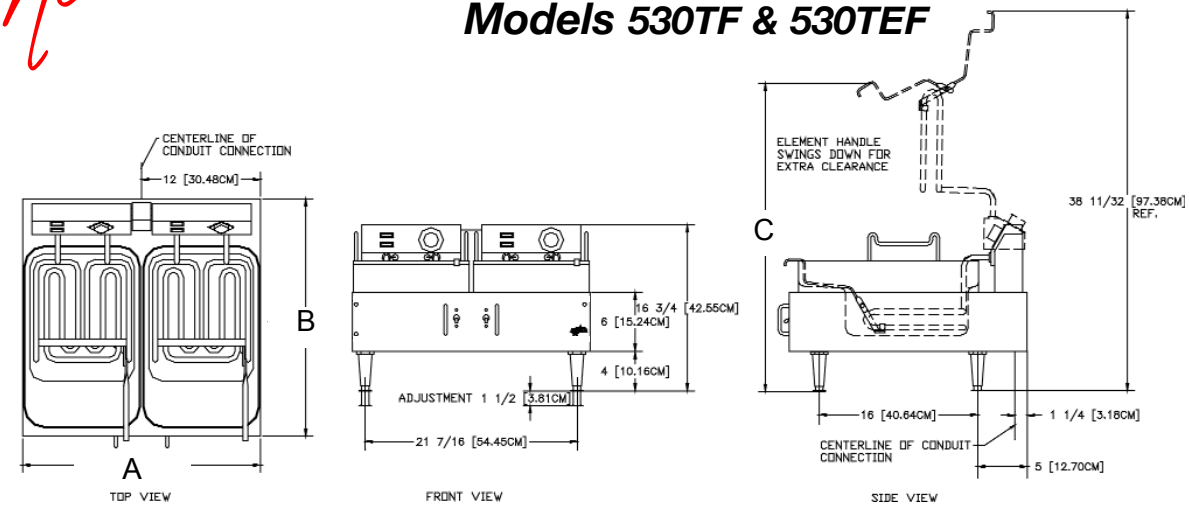

Performance Data

Model No.	Pre-Heat to 350°F	Fat Capacity lbs. (kg)	Pounds of French Fries Per Hour lbs. (kg)	Watts Per Hour to Maintain 350°F
530TF	4 1/2 Minutes	30 (13.6)	64 (29.0)	430
530TEF	6 1/2 Minutes	30 (13.6)	50 (22.7)	430

Dimensions & Weight

Model No.	Overall Dimensions Width (A) Inches (cm)	Depth (B) Inches (cm)	Height (C) Inches (cm)	Cooking Surface Height Inches (cm)	Approximate Weight Installed lbs. (kg)	Shipping lbs. (kg)
530TF/530TEF	24 (61.0)	24 (61)	16-3/4 (42.5)	10 (25.4)	69 (31.3)	81 (36.7)

Model No.	Fat Container Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Foam Compartment Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)
530TF/530TEF	10-1/2 (26.7)	12-1/2 (31.8)	4-3/4 (12.1)	11-1/2 (29.2)	18 (45.7)	2-3/4 (7)

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

Electrical Data

Model No.	Rated Wattage 208V	240V	Nominal Amps 208V	240V
530TF	8638	11500	41.5	47.9
530TEF	6910	9200	33.2	38.3

Typical Specifications

Electric fryer has a stainless steel body. A 200° - 375° (93°C - 191°C) adjustable thermostat and a hi-limit safety thermostat, and a separate on-off switch are standard. Two nickel plated, lift out 15 lb. (6.8 kg) capacity steel kettles and 4" heavy-duty legs are standard. Unit has two tubular type, two position, swing-up element with two side mounted nickel plated, perforated steel mesh baskets. Unit carries approval of Underwriters' Laboratories, CUL, 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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