



Job _____ Item No. _____

Star-Max® Countertop Electric Fryer

Single Pot/Twin Baskets □301HLF □514LL □515F □530FF

Twin Pots/Single Basket □530TF



530FF

DESCRIPTION

Star-Max® electric fryers are built for maximum efficiency and quick product turn-around. These units come in a variety of sizes and are designed for countertop operation to fit a variety of operations and locations.

SPECIFICATIONS

Star-Max® electric fryers will be constructed with a stainless steel body and will have a nickel-plated steel kettle on 530FF models or a stainless steel kettle on 301HLF, 514LL, 515F, and 530TF models. These will use immersion heating elements, which swing up for easy cleaning. Fryers will have a removable stainless steel kettle for easy straining of oil/fat. The fryers will use snap-action thermostats that allow for a temperature range of 200°F (93°C) to 375°F (191°C). Two baskets will be supplied with each fryer. 301HLF, 514LL, and 515F models will come wired with an appropriate plug based on the model's power ratings and certification requirements. 530FF and 530TF models will be set up to hard wire and will not included a cord or plug. All units will be single phase, except 530FF models which can be wired single or three phase. All units will have a built in high limit safety thermostat. 301HLF, 515F, 530FF, and 530TF models will be UL and cUL certified. 514LL models will be UL certified only.

WARRANTY

These units come with a two [2] year warranty for parts and labor.

FEATURES

- Snap-action thermostats provide responsive temperature control from 200°F (93°C) to 375°F (191°C)
- Immersion-type heating elements provide even heat distribution and swing up for simple maintenance
- Removable baskets allowing for easy rotation and cleaning
- Kettles are easily removable for straining
- Compact design for maximum cooking while using minimal counter space
- Safety thermostat to avoid potentially dangerous temperatures
- Durable, heavy-duty metal knobs

MODEL	301HLF	514LL	515F	530FF	530TF
OIL CAPACITY	15 lb. (6.8 kg)	14 lb. (6.4 kg)	15 lb. (6.8 kg)	30 lb. (13.6 kg)	30 lb. (13.6 kg)

OPTIONS & ACCESSORIES

- Extra fry baskets [left side ends in L, right side in R]
 - 301FBL/301FBR**—Same as those that come with 301HLF models
 - 514FB**—Same as those that come with 514LL models
 - 515FBL/515FBR**—Same as those that come with 515F model and as a pair can replace one 530TBL or one 530TBR on 530TF models
 - 530FBL/530FBR**—Same as those that come with 530FF and 530TF models and can replace a pair of 515TBL and 515TBR baskets on 515F models

CERTIFICATIONS



*514LL is not cUL/CSA certified



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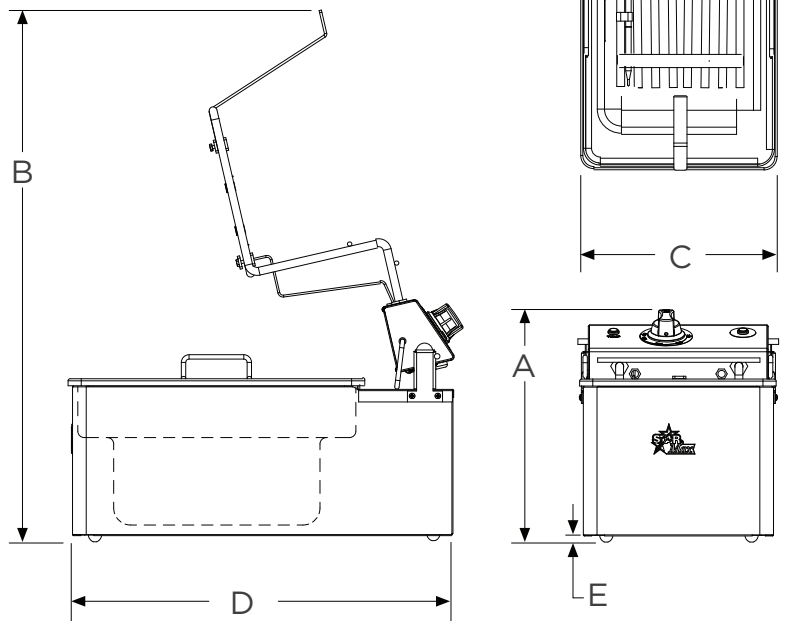
Printed in the U.S.A. • 2M-Z21417 • Rev A • 03.2017
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Countertop Electric Fryer

Single Pot/Twin Baskets □301HLF □514LL □515F □530FF
Twin Pots/Single Basket □530TF

514LL shown



MODEL	DISTANCE TO ELECTRICAL CONNECTION		
	FROM LEFT	FROM BOTTOM [located on back]	FROM BACK [located on bottom]
301HLF	8.95 in. (227 mm)		1.5 in. (38 mm)
514LL ²	2.5 in. (64 mm)	11.4 in. (290 mm)	
515F	6 in. (152 mm)		1.25 in. (32 mm)
530FF	12 in. (305 mm)		1.3 in. (33 mm)
530TF	12 in. (305 mm)		1.3 in. (33 mm)
MODEL	DISTANCE FROM LEGS TO EDGE OF BODY		
	FRONT	BACK	SIDE
301HLF	1 in. (25 mm)	1 in. (25 mm)	0.2 in. (5 mm)
514LL ²	1.4 in. (36 mm)	1 in. (25 mm)	1.3 in. (33 mm)
515F	1.9 in. (48 mm)	4 in. (102 mm)	0.3 in. (8 mm)
530FF	2.1 in. (53 mm)	4.1 in. (104 mm)	0.3 in. (8 mm)
530TF	2.1 in. (53 mm)	4.1 in. (104 mm)	0.3 in. (8 mm)

MODEL	OPERATING [A]/CLEANING [B] HEIGHT in. (mm)	WIDTH [C] in. (mm)	DEPTH [D] in. (mm)	LEG HEIGHT [E] in. (mm)	VOLTS	kW	AMPS [1 Φ]	NEMA PLUG	APPROX. SHIPPING WEIGHT	APPROX. DRY WEIGHT INSTALLED
301HLF	17.1/32.2 (434/818)	17.9 (455)	21.2 (538)	4 (102)	208/240	4.1/5.5	19.9/22.9	6-30P	50 lb.	40 lb.
514LL ²	13.3/30.4 (338/772)	11.4 (290)	21.8 (554)	0.375 (10)	120	1.8	15	5-15P	34 lb.	31 lb.
515F	16.6/37.8 (422/960)	12 (305)	24.8 (630)	4 (102)	208/240	4.3/5.8	20.8/24.2	6-30P	47 lb.	38 lb.
530FF	16.6/37.8 (422/960)	24 (610)	24.8 (630)	4 (102)	208/240	8.6/11.5	41.5/47.9	not included	80 lb.	65 lb.
530TF	16.6/37.8 (422/960)	24 (610)	24.8 (630)	4 (102)	208/240 230	8.6/11.5 8.5	41.5/47.9 ³ 37 ³	not included	80 lb.	65 lb.

²not cUL/CSA approved ³for 3-phase power L1, L2, and L3 would have a balanced load with 24 amps per line at 208 V, 26.5 amps at 230 V, and 27.7 amps at 240 V

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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Printed in the U.S.A. • 2M-Z21417 • Rev A • 03.2017
Please refer to the owner's manual for information regarding installation or use.