Job _____ Item No. _____

Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating ☐30STBDE ☐45STBDE ☐50STBDE ☐ 75STBDE
Electronic Control/Duratec Coating ☐30SCBDE ☐45SCBDE ☐50SCBDE ☐50SCHDE ☐75SCBDE
Electronic Control/Chrome Coating ☐50CBDE ☐50CHDE ☐75CBDE
Analog Control/Staltek Coating ☐30STBD ☐45STBD ☐50STBD ☐75STBD
Analog Control/Duratec Coating ☐30SCBD ☐45SCBD ☐50SCBD ☐75SCBD
Analog Control/Chrome Coating ☐30CBD ☐50CBD ☐75CBD
Analog Control/Duratec Coating/Clear Drawer ☐30SCBBC ☐50SCBBC ☐75SCBBC
Analog Control/Chrome Coating/Clear Drawer ☐30CBBC

75SCBDE

DESCRIPTION

Star's Grill-Max® roller grills combine the highest quality and lasting performance with the latest technology—providing the most advanced roller grill in the industry. Roller grills are available in a variety of sizes and are perfect for snack bars, convenience stores, recreational facilities, stadiums, and virtually any other food service application.

SPECIFICATIONS

Grill-Max® roller grills are constructed of stainless steel and use tubular stainless steel sheath elements and your choice of roller coating where available. Heating elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Optional electronic temperature controls provide holding temperature ranges from 145°F to 190°F and cooking temperatures up to 220°F. The heavy-duty motor provides 360° rotation of rollers. The units will incorporate Seal-Max, Star's exclusive seal and bearing combination. These units have an eight [8] foot cord and come with an appropriate NEMA plug to match their power usage and certification standards.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- Exclusive heavy-duty roller bearing design for longer life, smoother operation, and minimal grease-free maintenance
- Optional non-stick coatings offer increased durability
- Optional electronic controls allow for ideal cooking performace, sensing temperature changes and automatically adjusting
- Sectional heat control for mixed product flexibility
- Analog or digital temperature control options to fit any operation
- Slim design offers maximum grill space with a minimum footprint
- Built-in bun drawer for sanitary and space-saving bun storage.
- Angled [stadium seating style] configuration for best presentation

OPTIONS & ACCESSORIES

- Roller coatings—chrome, Duratec, or Staltek.
- Analog or electronic controls
- Polycarbonate or glass sneeze guards

ROLLER GRILL MODEL FORMULA
hot dog capacity ☐30 ☐45 ☐50 ☐70
roller coating ☐chrome [C] ☐Duratec [SC] ☐Staltek [ST]
bun drawer type ☐standard [BD] ☐heated [HD] ☐clear [BC]
controls ☐analog [no letter] ☐electronic [E]

CERTIFICATIONS

CLASSIFIED UL EPH

c UL us LISTED

MADE IN THE USA

STAR MANUFACTURING INTERNATIONAL INC.
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Telephone 888 356 5362 • Fax 314 781 5445
www.star-mfg.com

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Specifications are subject to change without notice and are not intended for installation purposes.

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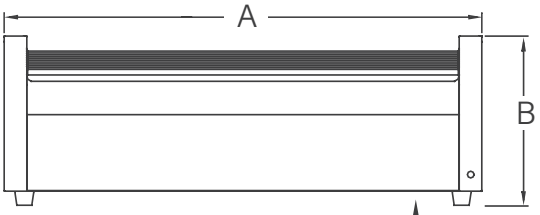

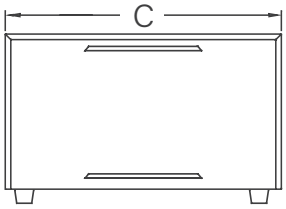

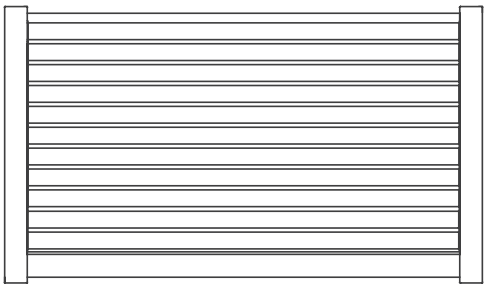

The power cord exits the bottom of the case here.
The location is 3.7 inches (94 mm) from the right side edge and 3.9 inches (99 mm) from the front edge.

LEG HEIGHT AND OFFSET

30, 45, and 50 hot dog capacity units have one [1] inch (25 mm) tall legs, while 75 hot dog capacity models have four [4] inch (102 mm) tall legs. The legs are set in 0.75 inch (19 mm) from the left and right side and 2.5 inches (64 mm) from the front and back of the unit.

HOT DOG CAPACITY (BUNS)	WIDTH (A)	HEIGHT (B)	DEPTH (C)	VOLTS	WATTS	AMPS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
30 Hot Dogs 32 Buns	23.75 in. (60.3 cm)	12.5 in. (31.8 cm)	20.6 in. (52.3 cm)	120 230	1150 1150	9.6 5	5-15P CEE 7/7	61 lb. (27.7 kg)	45 lb. (20.4 kg)
45 Hot Dogs 32 Buns	23.75 in. (60.3 cm)	12.5 in. (31.8 cm)	28.5 in. (72.4 cm)	120 230	1650 1650	13.6 7.2	5-15P[1] CEE 7/7	80 lb. (36.3 kg)	62 lb. (28.1 kg)
50 Hot Dogs 48 Buns	35.75 in. (90.8 cm)	12.5 in. (31.8 cm)	20.6 in. (52.3 cm)	120 [BD, BC] 120 [HD] 230 208/240	1535 1635 1535 1250/1670	12.8 13.6 6.7 6/7	5-15P[1] 5-15P[3] BS1363[2] 6-15P	81 lb. (36.7 kg)	64 lb. (29 kg)
75 Hot Dogs 48 Buns	35.75 in. (90.8 cm)	15.5 in. (39.4 cm)	28.5 in. (72.4 cm)	120 220 208/240	1730 2016 1810/2400	14.4 9.2 8.7/10	5-15P[1] CEE 7/7 6-20P	120 lb. (54.4 kg)	87 lb. (39.5 kg)

[1]5-20P for CSA [2]with 10-amp fuse [3]not CSA/cUL certified—some models available with 5-20P plug to meet CSA/cUL specifications

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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Please refer to the owner's manual for information regarding installation or use.