



THERMAL-VECTION™ HEAT AND HOLD DRAWER **Models TVD30 & TVD50**

Features/Benefits:

- ★ Heat and hold drawer to preheat roller grill products. It's the perfect compliment to your roller grill!
- ★ Convection fan evenly distributes air and heat to speed heating throughout the cabinet which helps to minimize power usage.
No competitor offers this feature!
- ★ Electronic control features programmable controls for heat and hold temperatures and times with easy to see digital readout.
- ★ Electronic thermostat control maintains optimal temperatures to maximize product hold times.
- ★ Stainless steel pans are 1-1/2" deep and are easily removable without tools for easy cleaning, or placing in a dish machine.
- ★ Model 50 features two pans to prevent flavor transfer between products.
- ★ Each pan has sliding cover to reduce product dryness and increase hold times. Pans also prevents product from resting in juices.
- ★ Heavy-duty drawer slides for ease of operation.
- ★ 0 – 240 minute timer with a hold time of up to 4 hours. Temperature ranges from 140°F - 325°F.
- ★ Cool to the touch outside surfaces.



Model TVD50
shown with roller grill
(sold separately)

Applications:

Star Thermo-Vection™ Drawers, Roller Grills, Bun Boxes and Sneeze Guards combine to make the leading "Hot Dog Center" in the industry. These units perfectly complement your roller grill with no loss of counterspace. They are perfect for use in snack bars, convenience stores, recreational facilities, stadiums, and virtually any venue where fast food is sold.

Quality Construction:

Thermo-Vection™ Drawer is constructed of heavy gauge stainless steel. Drawers are equipped with removable stainless steel pans. Electronic time and temperature controls for accurate cooking and holding from low to high. Units ship standard with a 6' cord and plug.

Warranty:

Star Thermo-Vection™ Drawers are covered by Star's one-year parts and labor warranty.



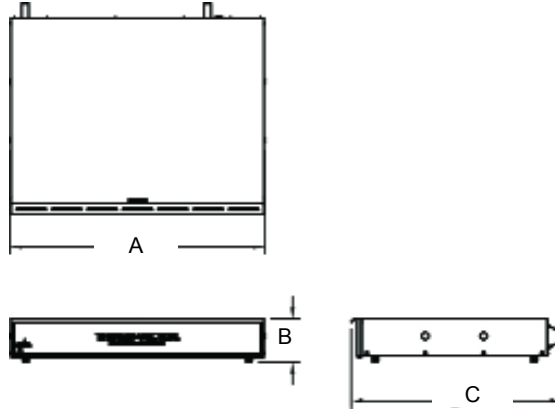


Star Manufacturing

Thermal Vection™ Heat and Hold Drawer

THERMAL-VECTION™ HEAT AND HOLD DRAWER

Models TVD30 & TVD50

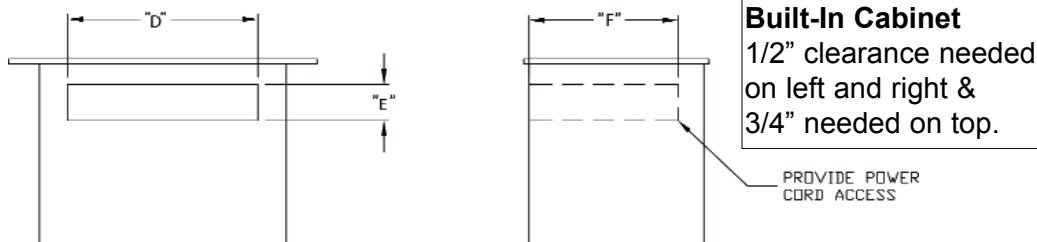


Model Specifications

MODEL NO.	(A) WIDTH	(B) HEIGHT	(C) DEPTH	VOLTAGE	WATTAGE	AMPS	PLUG TYPE	Approximate Weight	
								SHIPPING	INSTALLED
								(LBS)	(LBS)
TVD30	24"	6.25"	29.75"	120V	700	5.8	NEMA 5-15P	70	54
TVD50	36"	6.25"	29.75"	120V	1370	11.4	NEMA 5-15P	110	79

Typical Specifications

Thermo-Vection™ Drawers are constructed with stainless steel cabinet, drawer slides and removable pans. Units feature a convection air fan that evenly distributes heat. Units have electronic temperature controls with easy to read digital readouts that provide accurate heat and holding from low to high. Timer ranges from 0 to 240 minutes. Temperatures range from 140°-325°F. Drawer pans are 1-1/2" deep, can be easily removed and feature sliding cover to reduce product dryness. Model 50 features two pans. Surface is cool to the touch. Units have 6 ft. lead-in cord with plug NEMA #5-15P. Printed in the U.S.A.



MINIMUM BUILT-IN CABINET COMPARTMENT DIMENSIONS

MODEL	WIDTH ("D")	HEIGHT ("E")	DEPTH ("F")
	IN. (CM)	IN. (CM)	IN. (CM)
TVD30	25.0 (63.5)	7.0 (17.8)	29.0 (73.7)
TVD50	37.0 (94.0)	7.0 (17.8)	29.0 (73.7)

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.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com