

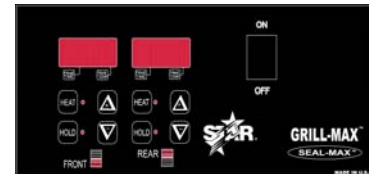
GRILL-MAX[®] ELECTRONIC ROLLER GRILLS WITH BUILT-IN BUN DRAWER *Models 30STBDE, 50STBDE & 75STBDE*

Features/Benefits:

- ★ Star's patent pending electronically controlled Grill-Max roller grills provide the latest technology for heating and holding hot dogs and other specialty products.
- ★ Grill-Max roller grills are designed with a unique built-in bun drawer for space savings, lower equipment cost and sanitary storage of buns.
- ★ Our unique electronic controls significantly improve multi-zone temperature control throughout the entire grill surface. This technology breakthrough significantly improves food safety and minimizes product waste as a result of accurate temperature control.
- ★ Industry first LED display provides temperature reading of grilled product for both the cook and hold cycles improving food safety and grill management.
- ★ Unique heating cycle allows the operator to load the grill and the electronic control will cook product for a preset time and return to hold setting automatically taking the guesswork out of preparing a variety of menu items. An audible alarm will alert the operator that the product has reached its serving temperature and is ready to be served. Plus this feature allows the product to be brought up to temperature without over heating and shortening the shelf life of the product.
- ★ Stadium seating slanted roller design provide a 3° to 5° slope for the best presentation of your products increasing sales and impulse purchases.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Our exclusive Staltek[™] coated non-stick rollers are the best non-stick high performance coating for today's high volume operations. Staltek[™] rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new roller grill snack foods.
- ★ All Star roller grills feature Seal-Max, Star's exclusive superior heavy duty roller bearing and seal combination. Seal-Max provides smoother operation, longer life, low maintenance and grease-free internal compartments.



Model 50STBDE



Applications:

Star's Grill-Max electronic roller grill combines the highest quality and performance with the latest technology providing the most advanced roller grill in the industry. Electronic roller grills are available in a variety of sizes and are perfect for snack bars, convenience stores, recreational facilities, stadiums and virtually any foodservice application.

Quality Construction:

Electronic roller grills are constructed of stainless steel and use Staltek[™] non-stick coated rollers and tubular stainless steel sheath elements. Heavy-duty motor provides 360° rotation of rollers. Star exclusive Seal-Max seal and bearing combination are standard. Units are 120V and 240V and come with 6' cord.

Warranty:

Grill-Max Pro electronic roller grills are covered by Star's one-year parts and labor warranty. Five Year warranty on Staltek[™] roller coating.



STALTEK[™] COATING

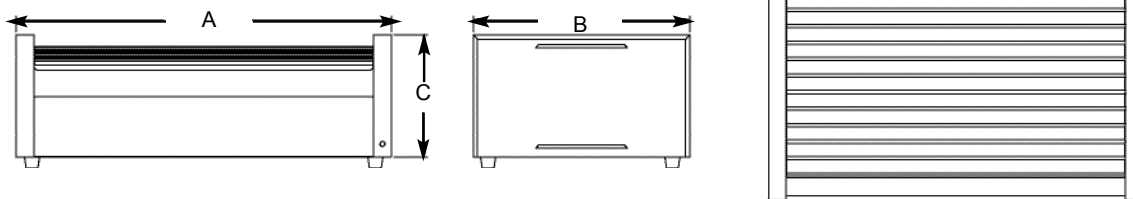




Star Manufacturing

Grill-Max® Electronic Roller Grills

GRILL-MAX® ELECTRONIC ROLLER GRILLS WITH BUILT-IN BUN DRAWER Models 30STBDE, 50STBDE & 75STBDE



Model Specifications

Model No.	Capacity Inches	Dimensions			Voltage	Wattage	Amps	Plug	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height (cm)					Shipping lbs. (kg)	Installed (kg)
Roller Grills with Built-in Bun Drawer										
30STBDE	30 Hot Dogs 32 Buns	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120	1150	9.6	5-15P	61 (24.9)	45 (20.4)
50STBDE	50 Hot Dogs 48 Buns	35-3/4 (90.8)	20- 5/8 (52.4)	12-1/2 (31.8)	120	1535	12.8	5-15P*	81 (34)	64 (29)
75STBDE Duratec	75 Hot Dogs 48 Buns	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.4)	120 240	1730 2400	14.4 10	5-20P 6-15P	120 (53.9)	87

*Available with 5-20P NEMA plug for Canada

Typical Specifications

Grill-Max electronic roller grills are constructed of all stainless steel and use StalTek™ non-stick coated rollers and tubular stainless steel sheath elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Electronic temperature controls provide accurate cooking and holding. The holding temperature ranges from 145°F to 190°F. The cooking temperature ranges from 145°F to 220°F. Unit has a heavy-duty motor and provides 360° rotation of rollers. The roller grill incorporates Seal-Max, Star's exclusive seal and bearing combination. Designed with stainless steel drawer slides and stainless steel pan for sanitary storage of buns. The unit has a pilot light, the 120V units have a 6' lead in cord with NEMA 5-15P (model 175 has 5-20P). UL-Sanitation to NSF Std. #4 approved and UL listed. Printed in the U.S.A. Star Grill-Max is patent number 6,393,971.

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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