



Job _____ Item No. _____

Grill-Max® Roller Grills

- Electronic Control/Staltek Coating 30STE 45STE 50STE 75STE
- Electronic Control/Duratec Coating 30SCE 45SCE 50SCE 75SCE
- Analog Control/Staltek Coating 30ST 45ST 50ST 75ST
- Analog Control/Duratec Coating 20SC 30SC 45SC 50SC 75SC
- Analog Control/Chrome Coating 20C 30C 45C 50C 75C



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 (2.44 m) 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 performance, sensing temperature changes and automatically adjusting
- Sectional heat control for mixed product flexibility
- Analog or digital control options to fit any operation
- Slim design offers maximum grill space with a minimum footprint
- Angled configuration for best presentation

OPTIONS & ACCESSORIES

- Roller coatings—chrome, Duratec, or Staltek.



Staltek coating

- Glass or polycarbonate sneeze guards
- Analog or electronic controls



electronic controls

ROLLER GRILL MODEL FORMULA

- hot dog capacity 20 30 45 50 70
- roller coating chrome [C] Duratec [SC] Staltek [ST]
- controls analog [no letter] electronic [E]

CERTIFICATIONS



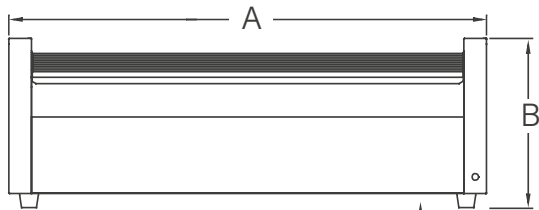
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Specifications are subject to change without notice and are not intended for installation purposes.



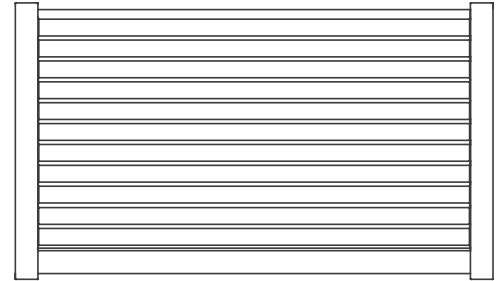
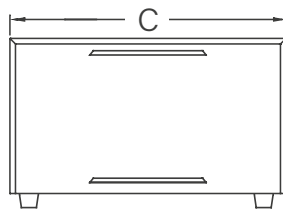
Grill-Max[®] Roller Grills

- Electronic Control/Staltek Coating □30STE □45STE □50STE □75STE
- Electronic Control/Duratec Coating □30SCE □45SCE □50SCE □75SCE
- Analog Control/Staltek Coating □30ST □45ST □50ST □75ST
- Analog Control/Duratec Coating □20SC □30SC □45SC □50SC □75SC
- Analog Control/Chrome Coating □20C □30C □45C □50C □75C



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

20, 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 | WIDTH [A] | HEIGHT [B] | DEPTH [C] | VOLTS | WATTS | AMPS | NEMA PLUG | APPROX. SHIP WEIGHT | APPROX. WEIGHT INSTALLED |
|------------------|-------------------------|-----------------------|-------------------------|-----------------------|---------------------------|-----------------------|---|----------------------|--------------------------|
| 20 Hot Dogs | 17.125 in. (43.5 cm) | 12.5 in. (31.8 cm) | 20.625 in. (52.4 cm) | 120 230 | 930 930 | 7.75 4 | 5-15P CEE 7/7 | 45 lb. (20.4 kg) | 35 lb. (15.9 kg) |
| 30 Hot Dogs | 23.75 in. (60.3 cm) | 12.5 in. (31.8 cm) | 20.625 in. (52.4 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 | 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 | 35.75 in. (90.8 cm) | 12.5 in. (31.8 cm) | 20.625 in. (52.4 cm) | 120 230 | 1535 1535 | 12.8 6.7 | 5-15P ¹ BS1363 ² | 81 lb. (36.7 kg) | 64 lb. (29 kg) |
| 75 Hot Dogs | 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) |

¹5-20P for CSA ²with 10-amp fuse

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.