



Job _____ Item No. _____

Star® Hot Dog & Bun Steamers

□35SSA □35SSC □75SSA



35SSA

35SSC

DESCRIPTION

Star's hot dog and bun steamers are ideal for snack bars, stadiums, ball parks, arenas, convention centers, fast food chains or any other high volume foodservice application. Star's line of hot dog and bun steamers offer you just the right model for any foodservice operation. 35SSA holds 170 dogs & 18 buns (w/ Juice Tray). 35SSC holds 130 dogs & 30-40 buns. 70SSA holds 230 dogs & 36 buns (w/ Juice Tray).

SPECIFICATIONS

Models 35SSA & 70SSA are constructed of corrosion resistant stainless steel and has pull down door to provide easy access to hot dogs and buns. Units have a stainless steel water pan and is supplied with a convenient front drain valve, low water indicator, juice tray and tempered glass. The unit is equipped with powerful tubular immersion type element, adjustable thermostat, on-off switch, and 6 ft. lead in cord with grounded NEMA 5-15P. Steamer approved by ULS, UL and CUL. Model 35SSC side-by-side hot dog steamer is constructed of stainless steel with two individual removable stainless steel lids on both sides of unit for easy and safe access to hot dogs and buns. Unit has a six quart capacity stainless steel water pan and supplied with a convenient front drain valve. The unit is equipped with a 1000 watt tubular immersion type element, adjustable thermostat, on-off switch and 6ft. lead-in cord with grounded plug. Unit is UL and NSF approved.

WARRANTY

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

FEATURES

- Steamers for every occasion! Steamers are perfect for hot dogs and buns or a variety of other food products suitable for steaming
- Features pull down & top loading for easy, safe access and displaying of products, buns and more
- Side by side design provides more control of heat and humidity for all of your steaming needs. Hot dog compartment features a shelf for sectional control. Bun compartment features a humidity control system and a bun rack to keep buns warm and fresh
- Powerful tubular element for faster heat up and more consistent temperature and humidity control
- Adjustable thermostat for accurate temperature control.
- Large capacity water pan for all day steaming. 35SSA holds 11 quarts 35SSC holds 6 quarts and the 70SSA holds 14 quarts
- Low water indicator light is standard on both models for convenience and longer element life
- Adjustable thermostat for accurate temperature control
- Front drain valve for easy cleaning
- Hot dog juice tray (standard on both models) helps keep your water pan cleaner

OPTIONS & ACCESSORIES

- 8A-35T: Juice Tray

STEAMING CAPACITY

MODEL	Capacity & JUICE TRAY DETAILS
35SSA	170 dogs, 18 buns (w/ Juice Tray)
35SSC	130 dogs, 30-40 buns **
70SSA	230 dogs, 36 buns (w/ Juice Tray)
** 35SSC does not come w/ Juice Tray standard. Juice Tray must be ordered separately (accessory # 8A-35T)	

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com

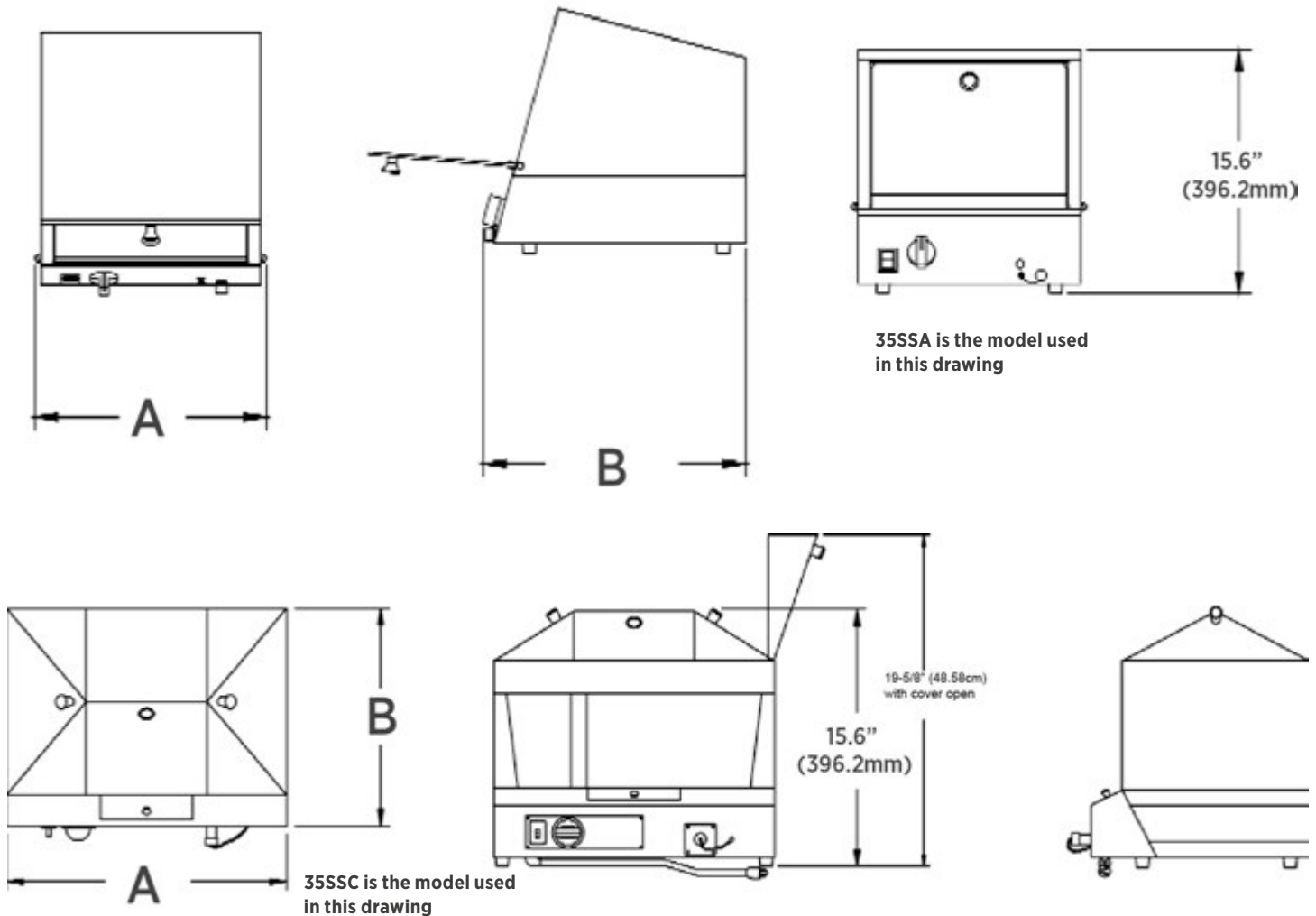
Printed in the U.S.A. • 2M-ZZxxx • Rev - • 3.2017

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



Star® Hot Dog & Bun Steamers

□35SSA □75SSA



MODEL	DESCRIPTION ²	WATER PAN	HEIGHT in. (mm)	WIDTH [A] in. (mm)	DEPTH [B] in. (mm)	VOLTS	WATTS ¹	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
35SSA	170 dogs, 18 buns (w/ Juice Tray)	11 qts.	15.6 (396.2)	14.75 (374.7)	16.5 (419.1)	120V	800	5-15P	30 lb. (13.5kg)	21 lb. (9.5 kg)
35SSC	130 dogs, 30-40 buns **	6 qts.	15.6 (396.2)	18.00 (457.2)	15.0 (381.0)	120V	1,000	5-15P	26.5lb. (67.3 kg)	22 lb. (55.9 kg)
70SSA	230 dogs, 36 buns (w/ Juice Tray)	14 qts.	15.6 (396.2)	18.75 (476.3)	16.5 (419.1)	120V	1,000	5-15P	38 lb. (17.1 kg)	23 lb. (10.4 kg)

¹NEMA 5-15P plug standard for 120V applications ²Capacities will vary according to types and brands of hot dogs, bratwurst, etc.

** 35SSC does not come w/ Juice Tray standard. Juice Tray must be ordered separately (accessory # 8A-35T)

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 INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com

Printed in the U.S.A. • 2M-ZZxxxx • Rev - • 3.2017
Please refer to the owner's manual for information regarding installation or use.