



GRILL-MAX[®] ROLLER GRILLS

Model 20C, 20SC, 30C, 30SC, 45C, 45SC, 50C, 50SC, 75C, & 75SC

Features/Benefits:

- ★ Star's Grill-Max Roller Grills are designed to handle high-volume demand. Grills are available in a variety of sizes accommodating capacities from 20 to 75 hot dogs to meet your counter space needs.
- ★ Star's high-performance motor is designed for 24/7 operations and features a unique chain tension system that prevents the chain from becoming loose over time. Our advanced tooth design allows for more efficient and fluid roller movement.
- ★ Exclusive new and improved Duratec[®] coating dramatically improves "roll-ability" for non-uniform products such as taquitos, egg rolls and other bakery products. The best non-stick high performance coating for today's high volume operations.
- ★ Standard chrome rollers provide a durable cooking surface designed for traditional cooking operations.
- ★ Star has improved our Seal-Max[®] system adding an industry-first secondary seal-the only dual seal system on the market. One internal and one external seal at each roller thus eliminates the potential for grease and food particles to enter the drive system.
- ★ Quick and easy front and side access to inside components improves serviceability and accessibility without turning the equipment upside down.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Unique stadium seating slanted roller design provides the best presentation of your products increasing sales and impulse purchases.
- ★ Easy access control knobs provide sectional heating for front and rear rollers.



Models 20C

Applications:

Star's Grill-Max Roller Grills are available in a variety of styles and sizes and are perfect for use in snack bars, convenience stores, recreational facilities, stadiums and virtually any venue where you need fast food.

Quality Construction:

Constructed of all stainless steel body for low maintenance, Duratec non-stick rollers or chrome rollers with tubular stainless steel sheath elements, and heavy-duty motor and chain drive system providing 360° rotation of rollers. Star's patented Seal-Max seal and bearing combination and pilot light is standard.



Models 30SC

Accessories:

- ★ Optional merchandising door to increase merchandising opportunities and conceal the control panel.
- ★ Heated bun warmers have thermostatic controls providing precise temperature control from 80° to 200°F.
- ★ Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

Grill-Max and Grill-Max Pro roller grills are covered by Star's one year parts and labor warranty.

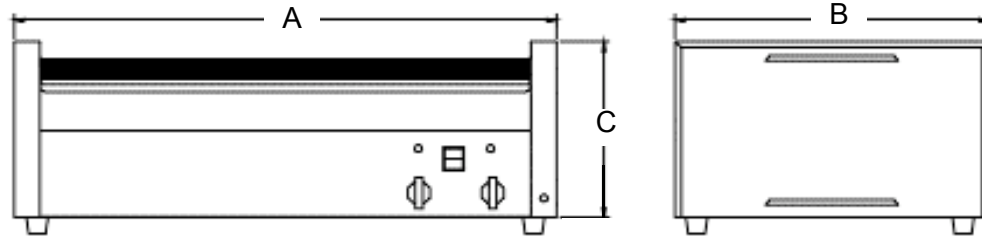
Star Grill-Max patent #6,659,574 & #6,659,574





GRILL-MAX® ROLLER GRILLS

Model 20C, 20SC, 30C, 30SC, 45C, 45SC, 50C, 50SC, 75C, & 75SC



Model Specifications

Model No.	Capacity	Dimensions			Voltage	Wattage	Amps	NEMA	Approximate Weight	
		(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Shipping lbs. (kg)	Installed lbs. (kg)
20C 20SC	20 Hot Dogs	17-1/8 (43.5)	20-5/8 (52.4)	12-1/2 (31.8)	120V	930	7.8	5-15P	44 (19.5)	35 (15.9)
30C 30SC	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120V 230V	1150	9.5 5	5-15P CEE7-7	53 (22.7)	40 (18.1)
45C 45SC	45 Hot Dogs	23-3/4 (60.3)	28-1/2 (72.4)	12-1/2 (31.8)	120V* 230V	1650	13.8 7.2	5-15P CEE7-7	70 (29.4)	54 (24.5)
50C 50SC	50 Hot Dogs	35-3/4 (90.8)	20-5/8 (52.4)	12-1/2 (31.8)	120V* 230V	1535	12.8 6.7	5-15P CEE7-7	69 (29.0)	53 (24.0)
75C 75SC	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.3)	120V 230V 208V 240V	1730 2210 1810 2400	14.4 9.6 8.7 10	5-20P CEE7-7 6-15P 6-15P	108 (49.0) 108 (49.0)	78 (35.4) 78 (35.4)

* NOT CUL APPROVED

Merchandising Door Model Specifications

Model	Roller Grill Models	Weight
20RGMD	Models 20C and 20SC Merchandising Door	3 lbs.
30RGMD	Models 30C, 30SC, 45C, 45SC Merchandising Door	2 lbs.
50RGMD	Models 75C, 75SC, 50C, 50SC Merchandising Door	4 lbs.

Typical Specifications

Roller Grills are constructed of all stainless steel and utilizes Duratec® non-stick coated rollers or chrome rollers and tubular stainless steel elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Infinite temperature controls provide accurate cooking and holding from low to high. Unit has a heavy-duty motor and provides 360° rotation of rollers. The rollers are arranged in stadium seating with a slope of 3° to 5° providing better merchandising. Roller grills incorporates Seal-Max®, Star's exclusive seal and bearing combination. The unit has a pilot light, the 120V units have a 6' lead in cord with NEMA 5-15P, 5-20P for 75 models and CEE7-7 for 230V models. UL Sanitation to NSF Std. #4 approved and UL listed. Star Grill-Max patent #6,393,971 & #6,782,802. Printed in the U.S.A.

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 - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com