



GRILL-MAX® FLAT ROLLER GRILLS

Models 30CF, 30SCF, 50CF, 50SCF, 75CF & 75SCF

Features/Benefits:

- ★ Flat roller design provides a flexible work environment with the capability to serve from both sides.
- ★ Slim-line design provides more grill surface in the same space. Increased capacity means additional sales and greater profits.
- ★ Infinite temperature controls provide more linear heat control for better performance.
- ★ Easy access control knobs provide sectional heating for front and rollers.
- ★ Exclusive optional Duratec® coated non-stick rollers are the best non-stick high performance coating for today's high volume operations. Duratec® rollers meet the demands for improved durability, cleanability and feature superior grip for improved rollability of today's new roller grill snack foods.
- ★ The standard chrome rollers provide a durable cooking surface designed for traditional cooking operations.
- ★ Seal-Max®, Star's exclusive superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.



Models 30CF

Applications:

Grill-Max flat roller grills combined with Star Bun Warmers and Sneeze guards are the perfect combination for island operations with access from both sides. These versatile units can be used for hot dogs, breakfast sausages, burritos and many other items. These units are available in a variety of styles and sizes, and are perfect for self-serve applications like snack bars, convenience stores, recreational facilities, stadiums and virtually any venue where fast food is sold.

Quality Construction:

Constructed of all stainless steel with Duratec non-stick coated rollers or chrome rollers with tubular stainless steel sheath elements. Infinite temperature controls, heavy-duty motor and pilot light are standard on all units. Units have a 6' cord with 120V units supplied with a NEMA 5-15P (NEMA 5-20P for Canada), 208 or 240V units supplied with a NEMA 6-15P and 230V units supplied with a CEE7-7 plug.



Models 75SCF

Optional Accessories:

Merchandising door with high impact graphic is available to increase product awareness and help build impulse sales while concealing the control panel.

Bun warmers and bun boxes. Bun warmers have thermostatic control providing precise temperature control from 80°F to 200°F.

Single and pass-thru sneeze guards constructed of polycarbonate meet health department requirements.

Warranty:

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



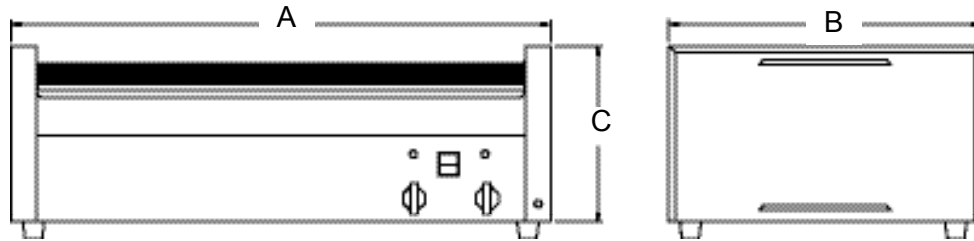


Star Manufacturing International, Inc.

Grill -Max Flat Roller Grills

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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)
30CF & 30SCF	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	9-13/16 (24.9)	120	1150	9.6 5	5-15P CEE7-7	53 (22.7)	40 (18.1)
					230					
50CF & 50SCF	50 Hot Dogs	35-3/4 (90.8)	20-5/8 (52.4)	9-13/16 (24.9)	120	1535	12.8 12.8 6.7	5-15P 5-20P* CEE7-7	69 (31.1)	53 (24)
					120					
					230					
75CF & 75SCF	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	12-3/16 (32.5)	120	1730	14.4 8.7/10	5-20P 6-15P	108 (48.6)	78 (35.3)
					208/240					

Merchandising Door Model Specifications

Model No.	Roller Grill Models
30RGMD-F	Models 30CF, 30SCF Merchandising Door2 lbs.
50RGMD-F	Models 50CF, 50SCF, 75CF, 75SCF Merchandising Door4 lbs.

*Canadian Requirement

Typical Specifications

Roller Grills are constructed of stainless steel and uses 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 Roller Grill incorporates Seal-Max, Star's exclusive seal and bearing combination. Units have a 6' cord and 120V units are supplied with NEMA 5-15P (NEMA 5-20P for Canada), 208 or 240V units are supplied with NEMA 6-15P and CEE7-7 for 230V units. UL Sanitation to NSF Std. #4 approved and UL listed. Star Grill-Max patent #6393971. 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.

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