



Job \_\_\_\_\_ Item No. \_\_\_\_\_

# Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating 30STBDE 45STBDE 50STBDE 75STBDE

Electronic Control/Duratec Coating 30SCBDE 45SCBDE 50SCBDE 50SCHDE 75SCBDE

Electronic Control/Chrome Coating 50CBDE 50CHDE 75CBDE

Analog Control/Staltek Coating 30STBD 45STBD 50STBD 75STBD

Analog Control/Duratec Coating 30SCBD 45SCBD 50SCBD 75SCBD

Analog Control/Chrome Coating 30CBD 50CBD 75CBD

Analog Control/Duratec Coating/Clear Drawer 30SCBBC 50SCBBC 75SCBBC

Analog Control/Chrome Coating/Clear Drawer 30CBBC



75CBDE

## 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 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 temperature control options to fit any operation
- Slim design offers maximum grill space with a minimum footprint
- Built-in bun drawer for sanitary and space-saving bun storage.
- Angled [stadium seating style] configuration for best presentation

## OPTIONS & ACCESSORIES

- Roller coatings—chrome, Duratec, or Staltek.
- Analog or electronic controls
- Polycarbonate sneeze guards

### ROLLER GRILL MODEL FORMULA

**hot dog capacity** 30 45 50 70

**roller coating** chrome [C] Duratec [SC] Staltek [ST]

**bun drawer type** standard [BD] heated [HD] clear [BC]

**controls** analog [no letter] electronic [E]

## CERTIFICATIONS



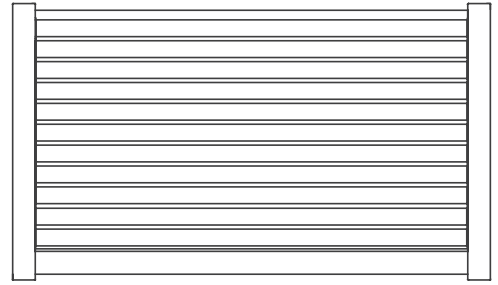
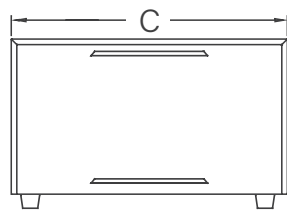
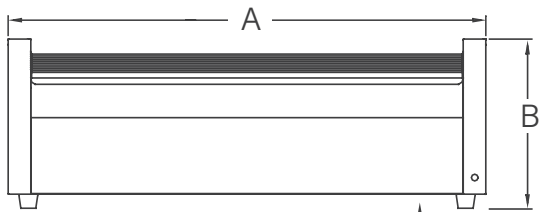
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Printed in the U.S.A. • 2M-Z21313 • Rev - • 09.2016  
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- Analog Control/Chrome Coating □30CBD □50CBD □75CBD
- Analog Control/Duratec Coating/Clear Drawer □30SCBBC □50SCBBC □75SCBBC
- Analog Control/Chrome Coating/Clear Drawer □30CBCBC



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

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 (BUNS) | WIDTH (A)              | HEIGHT (B)            | DEPTH (C)             | VOLTS                                  | WATTS                             | AMPS                       | NEMA PLUG  | APPROX. SHIP WEIGHT  | APPROX. WEIGHT INSTALLED |
|-------------------------|------------------------|-----------------------|-----------------------|--|-----------------------------------|----------------------------|--|----------------------|--------------------------|
| 30 Hot Dogs<br>32 Buns  | 23.75 in.<br>(60.3 cm) | 12.5 in.<br>(31.8 cm) | 20.6 in.<br>(52.3 cm) | 120<br>230                             | 1150<br>1150                      | 9.6<br>5                   | 5-15P<br>CEE 7/7   | 61 lb.<br>(27.7 kg)  | 45 lb.<br>(20.4 kg)      |
| 45 Hot Dogs<br>32 Buns  | 23.75 in.<br>(60.3 cm) | 12.5 in.<br>(31.8 cm) | 28.5 in.<br>(72.4 cm) | 120<br>230                             | 1650<br>1650                      | 13.6<br>7.2                | 5-15P <sup>1</sup><br>CEE 7/7  | 80 lb.<br>(36.3 kg)  | 62 lb.<br>(28.1 kg)      |
| 50 Hot Dogs<br>48 Buns  | 35.75 in.<br>(90.8 cm) | 12.5 in.<br>(31.8 cm) | 20.6 in.<br>(52.3 cm) | 120 [BD]<br>120 [HD]<br>230<br>208/240 | 1535<br>1635<br>1535<br>1250/1670 | 12.8<br>13.6<br>6.7<br>6/7 | 5-15P <sup>1</sup><br>5-15P <sup>3</sup><br>BS1363 <sup>2</sup><br>6-15P | 81 lb.<br>(36.7 kg)  | 64 lb.<br>(29 kg)        |
| 75 Hot Dogs<br>48 Buns  | 35.75 in.<br>(90.8 cm) | 15.5 in.<br>(39.4 cm) | 28.5 in.<br>(72.4 cm) | 120<br>220<br>208/240                  | 1730<br>2016<br>1810/2400         | 14.4<br>9.2<br>8.7/10      | 5-15P <sup>1</sup><br>CEE 7/7<br>6-20P                                   | 120 lb.<br>(54.4 kg) | 87 lb.<br>(39.5 kg)      |

<sup>1</sup>5-20P for CSA    <sup>2</sup>with 10-amp fuse    <sup>3</sup>not CSA/cUL certified

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