



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

## Pro-Max 2.0® Sandwich Grill

- PGT7  PGT7E  PGT7I  PGT7IE  PST7  PST7E  PST7I  PST7IE  PGT14
- PGT14D  PGT14E  PGT14I  PGT14IE  PGT14IEGT  PGT14IT  PGT14T  PST14
- PST14D  PST14E  PST14I  PST14IE  PST14IT  PST14IEGT  PST14IGT
- PST14ITGT  PST14T  PGT28I  PGT28IE  PGT28IEGT  PGT28IGT  PGT28IT
- PGT28ITGT  PST28I  PST28IE  PST28IT



PGT14T

### DESCRIPTION

The Star Pro-Max 2.0® sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. These grills can come with smooth, grooved, or combination surfaces, made of aluminum or iron. The available electronic temperature control and timer are industry leading options.

### SPECIFICATIONS

The PST- and PGT-series sandwich grills will be constructed in the U.S.A. with a corrosion-resistant stainless steel body. The hinge mechanism will use a heavy-duty torsion spring design. Depending on model, the grill will come with grooved, smooth, or combination smooth bottom/grooved top cooking surface. The plates will also be either aluminum or iron depending on model. The grill's "flat landing" opening will provide consistent contact heating to items up to three [3] inch (762 mm) thick. The grill will operate between 175°F (79°C) and 550°F (288°C). The power will be single phase. Each unit will come with a pre-wired six [6] foot (183 cm) cord with a standard NEMA plug consistent with the certification and amperage of the unit.

### WARRANTY

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

### FEATURES

- Heavy-duty spring hinge system tested to millions of cycles for a lifetime of durable, problem free operation
- Three [3] inch (762 mm) "flat landing" opening accommodates the largest sandwiches with consistent contact and heating
- Aluminum or cast iron cooking surfaces
- Grooved, smooth or combination smooth bottom/grooved top cooking surfaces
- Multiple control options— analog temperature with or without digital timer, or electronic.
- Heavy-gauge oil and water resistant conduit protects electrical connections

### OPTIONS & ACCESSORIES

- Aluminum or iron cooking surfaces [7-inch and 14-inch only]
- single plate or split top for two-sided use [14-inch only]
- smooth, grooved, or combination smooth bottom/grooved top cooking surface
- electronic temperature control and timer or electronic timer only

### SANDWICH GRILL MODEL FORMULA

**plate style**  grooved [PGT]  smooth [PST]

**grill width**  7 [7]  14 [14]  28 [28]

**plate material**  aluminum [no letter]  iron [I]

**options**  no timer [no letter]  electronic timer [T]

electronic temp. control and timer [E]

**specialty options**  smooth bottom/grooved top [GT]

split-top [D, includes "E" option]

### CERTIFICATIONS

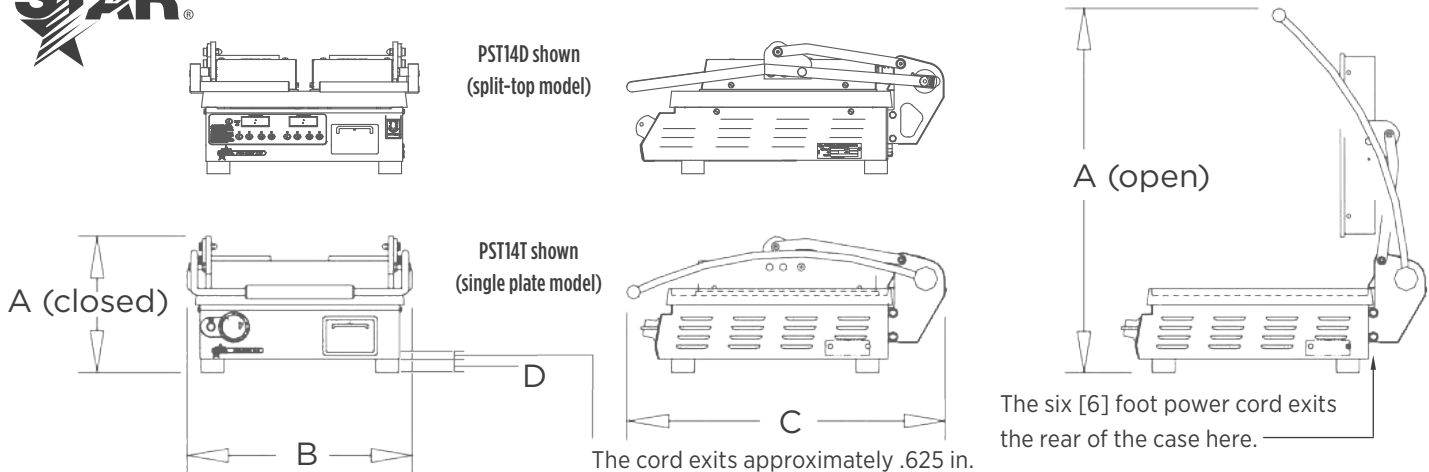


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# Pro-Max 2.0® Sandwich Grill



The cord exits approximately .625 in.

(159 mm) up from the base of each model and from the right side [looking from the front] the cord is 1.5 in. (38 mm) from the side on the 7-in. model, 3.375 in. (86 mm) on the 14-in. model, and 16.375 in. (416 mm) on the 28-in. model.

GRILL SIZE	VOLTS	WATTS	AMPS	PLUG	TWO-SIDED COOKING SURFACE	LOWER PLATEN SURFACE
7 in.	120 230	1,425 1310	11.9 5.7	5-15P CEE7-7	13.4 in. x 6.5 in. (340 mm x 165 mm)	7.5 in x 14.2 in. (191 mm x 361 mm)
14 in. single	120 230 [aluminum] 230 [iron] 208/240 [aluminum] 208/240 [iron]	1,800 1650 3306 1,350/1,800 2,700/3,600	15 7.2 14.4 6.5/7.5 13/15	5-15P <sup>1</sup> CEE7-7 CEE7-7 6-15P 6-20P	13.5 in. x 13.5 in. (343 mm x 343 mm)	14.5 in x 14.2 in. (368 mm x 361 mm)
14 in. split-top	120 230 208/240	2,300 2,112 1,728/2,300	19.2 9.2 8.3/9.6	5-20P <sup>2</sup> CEE7-7 6-15P	13.4 in. x 6.5 in. (340 mm x 165 mm) <sup>6</sup>	14.5 in x 14.2 in. (368 mm x 361 mm)
28 in.	208/240	5,400/7,200	26/30	6-30P <sup>3</sup>	13.5 in. x 13.5 in. (343 mm x 343 mm) <sup>6</sup>	29 in x 14.2 in. (737 mm x 361 mm)

<sup>1</sup>5-20P for CSA

<sup>2</sup>5-30P for CSA

<sup>3</sup>6-50P for CSA

<sup>6</sup>this model uses two [2] platens this size



GRILL SIZE	HEIGHT CLOSED-OPEN [A]	WIDTH [B]	DEPTH [C]	LEG HEIGHT [D]	WEIGHT SHOWN BELOW AS ALUMINUM [IRON]	
					APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
7 in.	10 in.-26.6 in. <sup>5</sup> (254 mm-676 mm) <sup>5</sup>	10.375 in. (264 mm)	23.3 in. (592 mm)	1 in. (25 mm)	55 lb. [69 lb.] (24.9 kg [31.3 kg])	44 lb. [58 lb.] (20 kg [25.9 kg])
14 in.	10.5 in.-27.125 in. <sup>5</sup> (267 mm-827 mm) <sup>5</sup>	16.5 in. (419 mm)	23.3 in. (592 mm)	1 in. <sup>5</sup> (25 mm) <sup>5</sup>	75 lb. [108.5 lb.] <sup>4</sup> (34 kg [49.2 kg])	62 lb. [95.5 lb.] <sup>4</sup> (28.1 kg [43.3 kg])
28 in.	12.75 in.-29.4 in. (324 mm-747 mm)	34.3 in. (871 mm)	23.6 in. (599 mm)	2.5 in. (64 mm)	[206 lb.] ([93.4 kg])	[190 lb.] ([93.4 kg])

<sup>4</sup>split-top weight approx. 81 lb. (36.7 kg) installed, approx. 94 lb. (42.6 kg) shipped      <sup>5</sup>add 1.5 inches (38 mm) for iron plate models

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