



GRILL-MAX® ROLLER GRILLS WITH BUILT-IN BUN DRAWER

Model 30CBD, 30SCBD, 45CBD, 45SCBD, 50CBD, 50SCBD, 75CBD & 75SCBD

Features/Benefits:

- ★ The Star Grill-Max® line of roller grills take presentation and performance to its fullest potential morning, noon, and night.
- ★ Built-in bun drawer saves space, reduces cost and provides sanitary storage of bun.
- ★ Unique “stadium seating” rollers slanted at 3° to 5° for the best presentation of your products increasing sales and impulse purchases.
- ★ 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 rear rollers.
- ★ Exclusive Duratec coated non-stick rollers, 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.
- ★ Chrome rollers provide a durable cooking surface designed for traditional cooking operations and easy cleanability.
- ★ Seal-Max superior heavy-duty roller bearing and seal combination provides smoother operation, longer life, low maintenance and grease-free internal compartments.
- ★ Colorful merchandising graphics to build impulse sales.



Model 30SCBD with Sneeze Guard



Model 50CBD with Sneeze Guard

Applications:

Star Grill-Max Roller Grills, Bun Drawers and Sneeze Guards combine to make the leading “Hot Dog Center” in the industry. These units, available in a variety of styles and sizes, are perfect for use in snack bars, convenience stores, recreational facilities, stadiums, and virtually any venue where fast food is sold.

Quality Construction:

Constructed of heavy gauge stainless steel with options of Duratec or Chrome rollers with incoloy sheath elements. Infinite temperature controls for accurate cooking and holding from low to high. Heavy-duty motor provides 360 rotation of rollers with stadium seating. Units ship standard with a 6’ cord and plug.

Accessories:

Sneeze guards are formed polycarbonate and meet health department requirements.

Warranty:

Grill-Max Roller Grills are covered by Star’s one-year parts and labor warranty.



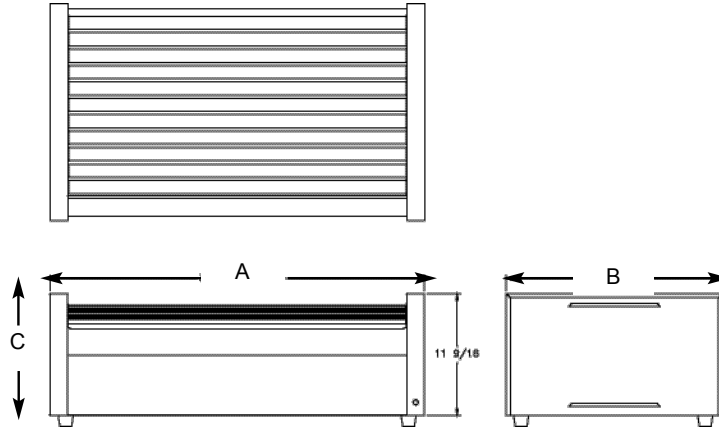


Star Manufacturing

Grill-Max Roller Grills with built in Bun Drawer

GRILL-MAX ROLLER GRILLS WITH BUILT-IN BUN DRAWER

Model 30CBD, 30SCBD, 45CBD, 45SCBD, 50CBD, 50SCBD, 75CBD & 75SCBD



Model Specifications

| Model No. | Capacity | Dimensions | | | Voltage | Wattage | NEMA Plug | Amps | Approximate Weight | |
|----------------|-------------|--------------------------------|--------------------------------|---------------------------------|------------|-----------|------------------|-------------|--------------------------|---------------------------|
| | | (A) Width Inches (cm) | (B) Depth Inches (cm) | (C) Height Inches (cm) | | | | | Shipping lbs. (kg) | Installed lbs. (kg) |
| 30CBD & 30SCBD | 30 Hot Dogs | 23-3/4 | 20-5/8 | 12-1/2 | 120 | 1150 | 5-15P | 9.5 | 61 | 45 |
| | 32 Buns | (60.3) | (52.4) | (31.8) | 230 | | CEE7-7 | 5 | (24.9) | (20.4) |
| 45CBD & 45SCBD | 45 Hot Dogs | 23-3/4 | 28-1/2 | 12-1/2 | 120 | 1650 | 5-15P** | 13.8 | 78 | 62 |
| | 32 Buns | (60.3) | (72.4) | (31.8) | 230 | | CEE7-7 | 7.2 | (33.1) | (28.1) |
| 50CBD & 50SCBD | 50 Hot Dogs | 35-3/4 | 20- 5/8 | 12-1/2 | 120 | 1535 | 5-15P | 12.8 | 81 | 64 |
| | 48 Buns | (90.8) | (52.4) | (31.8) | 120 230 | 1535 | 5-20P* CEE7-7 | 12.8 6.7 | (34.0) | (29.0) |
| 75CBD & 75SCBD | 75 Hot Dogs | 35-3/4 | 28-1/2 | 15-1/2 | 120 | 1730 | 5-20P | 14.4 | 120 | 87 |
| | 48 Buns | (90.8) | (72.39) | (39.3) | 208/240 | 1810/2400 | 6-15P | 8.7/10 | (53.9) | (39.4) |
| | | | | | 230 | 2210 | CEE7-7 | 9.6 | | |

*Canadian Requirements **Not CUL Approved

Typical Specifications

Roller Grills are constructed of all stainless steel and utilizes Duratec non-stick coated rollers or chrome rollers and tubular incoloy sheath 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°, and a graphic door provides better merchandising. The Roller Grill incorporates Seal-Max®, Star's exclusive seal and bearing combination. Units have a pilot light and 6' lead in cord with NEMA plug. UL-Sanitation to NSF Std. #4 approved and UL listed. Printed in the U.S.A. Star Grill-Max grills patent #6,393,971 & #6,782,802. Printed in 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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