GRILL-MAX ELECTRONIC ROLLER GRILLS
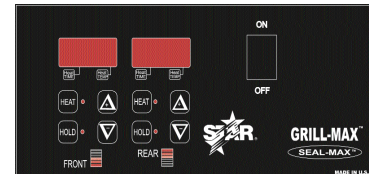## Models 30CE, 30SCE, , 45SCE, 45SCRE, 50CE, 50SCE, 75CE, 75SCE, 75SCRE

Features/Benefits:

★ Star's *patent pending* electronically controlled Grill-Max roller grills provide the latest technology for heating and holding hot dogs, bakery sticks and other specialty products designed for roller grills.

★ Our unique electronic controls significantly improve multi-zone temperature control throughout the entire grill surface. This technology breakthrough significantly improves food safety and minimizes product waste as a result of accurate temperature control.

★ Industry first LED display provides temperature reading of grilled product for both the cook and hold cycles improving food safety and grill management.

★ Unique heating cycle allows the operator to load the grill and the electronic control will cook product for a preset time and return to hold setting automatically taking the guesswork out of preparing a variety of menu items. An audible alarm will alert the operator from across the room that the product has reached its serving temperature and is ready to be served. Plus this feature allows the product to be brought up to temperature with out overheating and shortening the shelf life of the product.

★ Stadium seating slanted roller design provide a 3° to 5° slope for the best presentation of your products increasing sales and impulse purchases.

★ Slim-line design provide more grill surface in the same space. Increased capacity means additional sales and greater profits.

★ Our exclusive 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.

★ A chrome roller surface is available to provide a stable cooking surface for traditional cooking operations.

★ All Star roller grills feature Seal-Max, Star's exclusive superior heavy-duty roller bearing and seal combination. Seal-Max provides smoother operation, longer life, low maintenance and grease-free internal compartments.

Model 50SCE

Applications:

Star's Grill-Max Electronic Roller Grill combines the highest quality and performance with the latest technology providing the most advanced roller grill in the industry. Combine Star's Electronic Roller Grills with our Bun Warmers, Sneeze Guards and Condiment Dispensers. Star is your One-Stop-Shop for all of your roller grill and accessory needs. Electronic roller grills are available in a variety of styles and sizes and are perfect for snack bars, convenience stores, recreational facilities, stadiums, and virtually any venue where need fast food.

Quality Construction:

Stainless steel construction with Duratec non-stick coated rollers or chrome rollers and stainless steel sheath elements. Heavy-duty motor provides 360° rotation of rollers. Star exclusive Seal-Max® seal and bearing combination and pilot light are standard. Units are 120V, 230V and 240V and come with 6' cord.

Warranty:

Grill-Max Electronic Roller Grills are covered by Star's one-year parts and labor warranty.
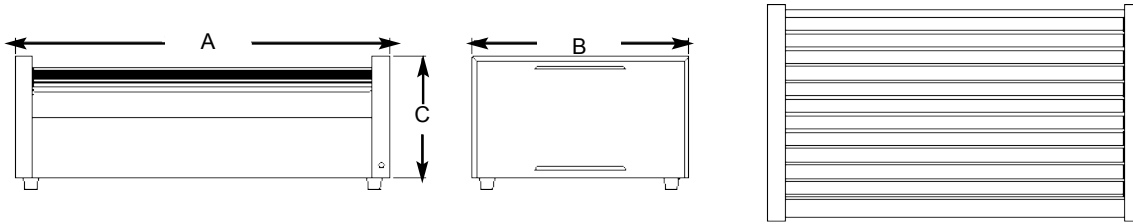
⭐ Star Manufacturing International, Inc.

GRILL-MAX ELECTRONIC ROLLER GRILLS
Models 30CE, 30SCE, , 45SCE, 45SCRE, 50CE, 50SCE, 75CE, 75SCE, 75SCRE

Model Specifications

Model No.	Surface	Capacity	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Voltage	Wattage	Amps	Plug	Shipping lbs. (kg)	Installed lbs. (kg)
			Dimensions							**Approximate Weight**	
30CE	Chrome	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120 230	1150	9.6 5	5-15P CEE7-7	61 (24.9)	45 (20.4)
50CE	Chrome	50 Hot Dogs	35-3/4 (90.8)	20- 5/8 (52.4)	12-1/2 (31.8)	120	1535	12.8	5-15P*	81 (34)	64 (29)
75CE	Chrome	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.4)	120 240	1730 2400	14.4 10	5-20P 6-15P	120 (53.9)	87 (39.4)
30SCE	Duratec	30 Hot Dogs	23-3/4 (60.3)	20-5/8 (52.4)	12-1/2 (31.8)	120 230	1150	9.6 5	5-15P CEE7-7	61 (24.9)	45 (20.4)
45SCE	Duratec	45 Hot Dogs	23-3/4 (60.3)	28-1/2 (72.4)	12-1/2 (31.8)	120 230	1650	13.8 7.2	5-15P* CEE7-7	81 (34)	64 (29)
50SCE	Duratec	50 Hot Dogs	35-3/4 (90.8)	20- 5/8 (52.4)	12-1/2 (31.8)	120	1535	12.8	5-15P*	69 (29)	53 (24)
75SCE	Duratec	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.4)	120 240	1730 2400	14.4 10	5-20P 6-15P	108 (49)	78 (35.4)

Roller Grills with Reverse Slant

Model No.	Surface	Capacity	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Voltage	Wattage	Amps	Plug	Shipping lbs. (kg)	Installed lbs. (kg)
45SCRE	Duratec	45 Hot Dogs	23-3/4 (60.3)	28-1/2 (72.4)	15-1/2 (39.4)	120	1650	13.8	5-15P*	81 (34.0)	64 (29.0)
75SCRE	Duratec	75 Hot Dogs	35-3/4 (90.8)	28-1/2 (72.4)	15-1/2 (39.4)	120 240	1730 2400	14.4 10	5-20P 6-15P	120 (53.9)	87 (39.4)

*Available with 5-20P NEMA plug for Canada

Typical Specifications

Grill-Max Electronic Roller Grills are constructed of all stainless steel and use Duratec non-stick coated rollers or chrome rollers and tubular stainless steel sheath elements. Elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Electronic temperature controls provide accurate cooking and holding. The holding temperature ranges from 145°F to 190°F. The cooking temperature ranges from 145°F to 220°F. Unit has a heavy-duty motor and provides 360º rotation of rollers. The Roller Grill 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 or 5-20P. CE models have CEE7-7 plug. UL-Sanitation to NSF Std. #4 approved and UL listed. Units with 230 volts are CE approved. Printed in the U.S.A. Star Grill-Max is patent number 6,393,971.

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.