

DESCRIPTION

Star-Max Cheesemelters are designed and engineered for the high volume food service operation keeping value and efficiency in mind. These units are ideal for melting, warming, finishing and reheating a variety of menu items.

SPECIFICATIONS

Star-Max Heavy Duty Cheesemelters are designed to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. High performance quartz infrared heaters for superior heating performance and reliability. Model 526CMA is furnished with a 6' cord, standard NEMA 5-15 plug (5-20 on 526CMA for Canada) and 2-1/2" adjustable legs. Models 524SBA & 536SBA are furnished with 4" adjustable legs, 6' cord and a standard NEMA 6-30 plug for plug in installation in a grounded 208, or 240V outlet. Unit should be located 2" away from other units or wall to protect fan. Available in countertop and wall mount units.

WARRANTY

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

Star-Max[®] Electric Cheesemelters

□526CMA □524SBA □536SBA

FEATURES

- Star-Max® Cheesemelters are perfect for melting, warming, finishing and reheating a variety of menu items
- Forced Convection keeps the Cheesemelters cool-to-the-touch and extends life of critical components. The forced convection increases productivity by circulating, pre-heated air into the oven chamber
- Quartz Infrared Elements, provide faster more consistent heating compared to traditional metal heating elements
- 526CMA features five pull out shelf positions, a 15-min timer and 4-inch adjustable legs
- 524SBA and 536SBA features six position pull out shelf to allow minimum/maximum height adjustment for products, and 2.5-inch adjustable legs
- Energy efficient operation with power saver feature reduces electricity consumption by 75%

OPTIONS & ACCESSORIES

• Wall Mount Kit for 524SBA and 536SBA - Model WMK-SBA

CERTIFICATIONS





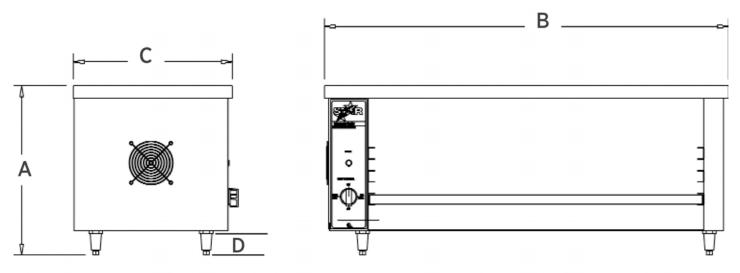
STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143 Telephone 800 264 7827 • Fax 314 781 5445 www.star-mfg.com Printed in the U.S.A. • 2M-Z2xxxx • Rev - • 3.2017 Specifications are subject to change without notice and are not intended for installation purposes.



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CLEARANCES

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		PRODUCT DIMS				PRODUCT OPENING								
MODEL	CAPACITY	HEIGHT [A] in. (mm)	WIDTH [B] in. (mm)	DEPTH [C] in. (mm)	LEG HEIGHT [D] in. (mm)	HEIGHT in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTS	HZ 1-PH	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT
526CMA*	Two 10" plates	13.0 (330)	25.75 (654)	12.9 (328)	2.5 (64)	6.13 (156)	20.25 (514)	10.5 (267)	120	60	13.8	1,600	5-15P ¹	37 lb. (17 kg)
524SBA*	Two 10" plates	19.13 (486)	30.0 (762)	16.5 (419)	4.0 (102)	23.0 (584)	14.0 (356)	9.5 (241)	208 240	50 60	14.9 13.0	3,000	6-30P	75 lb. (35 kg)
536SBA*	Three 12" plates	19.13 (486)	42.0 (1,067)	16.5 (419)	4.0 (102)	35.0 (889)	14.0 (356)	9.5 (241)	208 240	50 60	19.7 17.2	4,000	6-30P	99 lb. (46 kg)

15-20P, Canadian requirement * Wall mount feature available upon request. Please contact factory for details.



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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