

COUNTERTOP COOKING EQUIPMENT

GRIDDLES • CHARBROILERS • HOT PLATES • FRYERS

Star and Toastmaster griddles, charbroilers, hot plates, and fryers are designed to stand up to the demands of constant use, high-volume operations, and repeated heat-up and cool-down cycles.





HEAVY-DUTY GRIDDLE BUYING GUIDE





Star Ultra-Max Griddles

Plate thickness 1"

Plate depth 24"

Plate width 24-72"

BTU/foot (gas) 30,000

kW/foot (elec) 4.35

Embedded

Yes

Thermostat (gas) Mechanical Snap-Action

Thermostat (electric) Electric Snap-Action

+/-15°F Set temperature

Chrome option Yes



Star Star-Max Griddles

Plate thickness 1"

Plate depth 201/2"

15-48" Plate width

BTU/foot (gas) 28,300

kW/foot (elec) **3.0**(208V) **4.0**(240V)

Embedded Yes Thermostat (gas) Modulating

Thermostat (electric) Electric Snap-Action

Set temperature +/-30°F

Chrome option Yes



Toastmaster **Griddles**

Plate thickness 3/4"

Plate depth 201/2"

24-48" Plate width

BTU/foot (gas) **20,000**

kW/foot (elec) **3.0**(208V) **4.0**(240V)

Embedded No Thermostat (gas) **Modulating**

Thermostat (electric) Electric Snap-Action

+/-40°F Set temperature

Chrome option No







GRIDDLE FEATURES

1" & 3/4" THICK PLATES Griddle plate thickness drives surface temperature, performance, and consistency. 1" thick griddle plates will retain more heat for faster recovery. 1" thick plates allow the thermostat probes to be mounted deep within the griddle plate, resulting in improved performance. Our heavy-duty 3/4" griddle plate models have bottom-mounted temperature probes

PLATE DEPTH Deeper griddle plates offer more cooking area and usable space. Balance specific production needs with size constraints in the kitchen. Different depths available on select model families



CHROME SURFACE In-addition to the exceptional mirror finish of chrome, our chrome plates don't require seasoning with oil, they clean up faster. Wait, there's more ... chrome notibly reduces kitchen heat load, and chrome nearly eliminates flavor transfer!

OPTIMAL PERFORMANCE & EASY CLEAN UP

GRIDDLE THERMOSTATS

MECHANICAL SNAP-ACTION THERMOSTAT

MECHANICAL controls cycle the griddle burner completely ON-or-OFF as demanded by griddle surface temperature changes. Controls are heat, water and grease resistant, with no power required. Temperature control ranges from 150°F-550°F for embedded probes with a surface temperature control ±15°F to set point



ELECTRIC SNAP-ACTION THERMOSTAT

Electric powered controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Temperature control ranges from 150°F-450°F for embedded probes with a surface temperature control ±15°F to set point



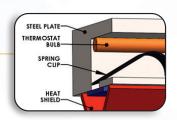
MODULATING THERMOSTAT

MECHANICAL diaphragm and probe controls the burner. Controls are heat, water and grease resistant, and require no power. Temperature control ranges from 150°F-450°F for embedded probes with a surface temperature control ± 30 °F to set point, ± 40 °F for bottom mounted



EMBEDDED THERMOSTAT

Embedded thermostat reacts more quickly to changes on the cooking surface providing better performance than probes on the bottom of the plate







ULTRA-MAX GRIDDLES







♦ STAR ULTRA-MAX

GAS MANUAL & EMBEDDED SNAP-ACTION GRIDDLES

MECHANICAL

JUSA

	MANUAL	Snap-A Therm								
Series No.	Griddle Type: MA Polished Steel Plate	Griddle Type: TA Polished Steel Plate	Griddle Type: TCHSA CHROME Plate	BTU	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
824	\$6,832	\$9,020	\$16,282	60,000	24	24	32.38	18.00	300	85
836	\$9,304	\$12,072	\$22,943	90,000	24	36	32.38	18.00	435	85
848	\$11,878	\$15,044	\$29,413	120,000	24	48	32.38	18.00	520	85
860	\$14,715	\$18,987	\$36,178	150,000	24	60	32.38	18.00	656	85
872	\$17,847	\$24,815	\$44,393	180,000	24	72	32.38	18.00	780	85
All prices F.O.B Smithville, TN Specify Natura				al Gas or Propa	ne and Ele	vation requ	irements w	hen ordering	J	

Ultra-Max Plate Shelf options on page 12

Stand options on page 12

ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES

ELECTRIC Snap-Action Thermostat

STAR ULTRA-MAX

Series No.	Griddle Type: TA Polished Steel Plate	Griddle Type: TCHSA² Chrome Plate	Watts ¹ 208V or 240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
724	\$9,867	-	8,700	24	24	33.69	18.00	220	85
736	\$12,833	\$23,382	13,050	24	36	33.69	18.00	330	85
748	\$16,768	\$30,705	17,400	24	48	33.69	18.00	440	85
760	\$20,862	\$37,540	21,750	24	60	33.69	18.00	550	85
772	\$27,064	\$46,643	26,100	24	72	33.69	18.00	660	85

^{1 -} Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3- phase service

Ultra-Max Plate Shelf options on page 12

Stand options on page 12

MODEL NAME FORMULA

MODEL NAME =

Series No. + Griddle Type

		Griddle Type: MA	Griddle Type: TA
Ser	ies	Polished Steel	Polished Steel
N	o.	Plate	Plate
82	4	824MA	824TA

^{2 -} TCHSA models - chrome only available in 240V for the 760TCHSA & 772TCHSA









MANUAL & EMBEDDED THERMOSTATIC GAS GRIDDLES

	MANUAL	EMBEI Modulating		EMBEDDED Modulating Thermostat w/ Pilot Safety	
Series No.	Griddle Type: MF Polished Steel Plate	Griddle Type: TF Polished Steel Plate	Griddle Type: TCHSF CHROME Plate	Griddle Type: TSPF Polished Steel Plate	BTU¹
615	\$2,980	\$3,973	-	-	28,300
624	\$3,522	\$5,689	\$10,235	\$7,140	56,600
636	\$4,432	\$7,259	\$14,074	\$9,019	84,900
648	\$5,977	\$9,419	\$18,508	\$11,485	113,200
All prices F.O.B Smithvil	D.B Smithville, TN 1 - All units ship for Natural Gas service. Propane conversion kits included				

Stand options on page 12

STAR-MAX

SNAP-ACTION ELECTRIC GRIDDLES

Series No.	Griddle Type: TGF Polished Steel Plate	Griddle Type: CHSF CHROME Plate	Watts ² 208V/240V
515	\$3,570	-	3,000/4,000
524	\$4,883	\$8,520	6,000/8,000
536	\$5,787	\$11,240	9,000/12,000
548	\$8,082	\$14,444	12,000/16,000
2 - 208/240V se	ervice for all models	All units must be hard-wi	red at installation for 1-phase & 3-phase service



JSA MADE IN THE

Stand options on page 12

STAR-MAX GRIDDLE SPECIFICATIONS

Series No.	Plate Depth [in.]	Width [in.]	Gas Unit Depth [in.]	Electric Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
615 / 515	20.5	15	29.00	27.88	15.5	126	85
624 / 524	20.5	24	29.00	27.88	15.5	186	85
636 / 536	20.5	36	29.00	27.88	15.5	250	85

MODEL NAME FORMULA

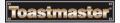
MODEL NAME = Series No. + Griddle Type

Griddle
Type: TGF
No. Polished Steel Plate

515 515TGF

524 524TGF





TOASTMASTER GRIDDLES





TOASTMASTER MANUAL & THERMOSTATIC GRIDDLES - GAS & ELECTRIC | MODULATING | ELECTRIC Griddle

	MANUAL GAS	GAS Thermostat		w/ SNAP-ACTION Thermostat							
Series No.	Griddle Type: TMGM Polished Steel Plate	Griddle Type: TMGT Polished Steel Plate	BTU¹	Griddle Type: TMGE Polished Steel Plate	Watts 208V/240V	Plate Depth [in.]	Width [in.]	Unit Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
24	\$3,334	\$4,225	40,000	\$3,912	6,000/8,000	20.5	24	27.81	15.50	158	85
36	\$4,208	\$5,594	60,000	\$5,149	9,000/12,000	20.5	36	27.81	15.50	236	85
48	\$4,918	\$6,852	80,000	\$6,274	12,000/16,000	20.5	48	27.81	15.50	315	85

All prices F.O.B Smithville, TN

Stand options on page 12

MODEL NAME FORMULA

MODEL NAME = Griddle Type + Series No.

	/	\
Series	Griddle Type: TMGM Polished	Griddle Type: TMGT Polished
No.	Steel Plate	Steel Plate
24	TMGM24	TMGT24



^{1 -} All gas units ship for Natural Gas service. Propane conversion kits included

^{2 -} All 208/240V units must be hard-wired at installation for 1-phase or 3-phase service



EQUIPMENT STANDS & ULTRA-MAX PLATE SHELVES

HEAVY-DUTY EQUIPMENT STANDS with CASTERS

Model No.	Price F.O.B Smithville, TN	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
STAND/HC-24	\$2,704	24.00	30.00	24.00	25	85
STAND/HC-36	\$3,029	36.00	30.00	24.00	68	85
STAND/HC-48	\$3,558	48.00	30.00	24.00	88	85
STAND/HC-60	\$4,158	60.00	30.00	24.00	105	85
STAND/HC-72	\$4,919	72.00	30.00	24.00	122	85

7-INCH PLATE SHELF

for Ultra-Max Griddles/Charbroilers

Unit Size	Model No.	7" Plate Shelf	Ship Wt. [lb.]	Freight Class
24"	UMSA24	\$403	6	85
36"	UMSA36	\$550	9	85
48"	UMSA48	\$689	12	85
60"	UMSA60	\$944	13	85
72"	UMSA72	\$1,098	16	85
All prices F	O.B Smithville,	TN		



2-SIDED GRILLS PANINI SANDWICH

GROOVED & SMOOTH OPTIONS **ALUMINUM & CAST IRON PLATENS**

THE HOTTEST 2-SIDED GRILL IN THE INDUSTRY

Star Panini Sandwich grills feature more production per hour than any other grill due to faster heat recovery.

Star Sandwich grills unique "ANYWHERE COOKING TECHNOLOGY" boasts even temperatures across the grill.

This innovative feature means consistent, full-surface heat allowing you to cook anywhere on the grill surface for maximum performance and output





click for







SANDWICH/PANINI GRILL BUYING GUIDE

PLATENS





ALUMINUM vs. CAST IRON

ALUMINUM & CAST IRON WILL PERFORM DIFFERENTLY

- · Aluminum will distribute heat more evenly, but lose heat faster and require more cycling
- Cast Iron requires more power to heat (due to higher density), but can retain temperature better for faster recovery in appropriate applications
- Both materials clean about the same, and though all iron products can rust, simple oiling and seasoning will prevent

CRITERIA THAT FAVOR ALUMINUM

- Warming (tortillas, quesadillas, mild re-therm)
- Heating/Marking Bread products
- Low power available (120V, 1700W maximum)
- Split-Top (Aluminum only)

CRITERIA THAT FAVOR CAST IRON

- Cooking applications (chicken, burgers etc...)
- Hybrid uses (protein breakfasts, quesadilla lunches)
- High power available (208/240V, up to 7200W)
- 28" unit (Cast Iron only)

GROOVED vs. SMOOTH

- A menu decision based on the look/feel of the finished product
- 'Panini' sandwiches are marked with grooves, by definition
- Less surface contact from grooves may increase cook times

Alternative: Smooth Bottom, Grooved Top - the best of both worlds!





PST7

FLAT LANDING for OPTIMAL HEATING

3-INCH 'FLAT LANDING' OPENING for LARGE SANDWICHES (PST models only)

Perfect contact front-to-back for optimal heating

• Prevents contents from being squeezed out

HINGE TYPES

Our exclusive **Torsion Spring Hinge** STAYS PUT at whatever position you leave it, and has been tested to over 4 MILLION cycles, so you can count on it day-after-day, year-after-year!

TORSION SPRING HINGE



Our **Counter-Balance Hinge**The Counter-Balance Hinge
mechanism is constructed
from hardened aluminum

COUNTER BALANCE HINGE





SANDWICH/PANINI GRILL BUYING GUIDE

SIZE OPTIONS

Size	7-in Series	14-in Series	28-in Series		
Cooking Surface [in.]	7.5 x 14.2	14.5 x 14.2	28.3 x 14.2		
Footprint Dims [in.]	10.38 x 23.30	16.50 x 23.30	34.30 x 23.30		
Platens	Single 7" Platen	Single 14" Platens or Dual 7" Platens	Dual 14" Platens		

SANDWICH GRILL SIZE SELECTION

- Available counter-space may decide for you!
- Size of the cooked product is most important
- Standard tortillas come in 6"-14" diameters
- Bread/sandwich and protein batch sizes should be considered



- Flexible split top option is great for varied menus and high volume applications
- Independent electronic controls and timers for each individual platen with convenient side-bar handles



CONTROL OPTIONS



ANALOG

Dial thermostat, 1-10, for simplicity and operations with limited functional needs



ANALOG with TIMER

For more dynamic menus or busier locations where operators can get distracted



ELECTRONIC

Programmable for dozens of product time and temperature settings For high-volume operations with varied menus Easier to train operators, ensuring consistent results

CLEANING TIPS



Aluminum and Cast Iron surfaces are porous. Carbon and oils can penetrate and discolor the surface while creating unwanted carbon and grease accumulation.

Cleaning your sandwich grill effectively requires soapy water, a brush, and an abrasive pad. When just soapy water isn't doing the trick, you can use commercial high-temperature grill cleaner. Grill cleaner is effective, especially when dealing with heavy accumulation.





PRO-MAX 2-SIDED GRILLS

STAR PRO-MAX PANINI SANDWICH GRILLS with TORSION SPRING HINGE



	ANALOG Control NO TIMER		ANALOG Control ELECTRONIC TIMER		ELECTRONIC Control and TIMER					
Series No.	Type: A Aluminum	Type: I Iron	Type: T Type: IT Aluminum Iron		Type: E Aluminum	Type: IE Iron	Type: D Aluminum Split-Top			
SMOOTH PANINI GRILLS										
PST7	\$4,735	\$6,875	-	-	\$6,188	\$8,590	-			
PST14	\$4,774	\$6,914	\$5,690	\$7,778	\$6,228	\$8,625	\$11,392			
GROOVED	GROOVED PANINI GRILLS									
PGT7	\$4,735	\$6,875	-	-	\$6,188	\$8,590	-			
PGT14	\$4,774	\$6,914	\$5,690	\$7,778	\$6,228	\$8,625	\$11,392			
GROOVED	GROOVED TOP, SMOOTH BOTTOM PANINI GRILLS									
Series No.		Type: IGT		Type: ITGT All prices F.O.B Smithville, TN						
PST14	-	\$6,914	-	\$7,778	See page 28 for a list of					
230V available for some models - Add \$107 to list price & specify when ordering VOLTAGES AVAILABLE per model										

STAR PRO-MAX PANINI SANDWICH GRILLS with COUNTER-BALANCE HINGE

	ANALOG Control NO TIMER	ANALOG Control ELECTRONIC TIMER	ELECTRONIC Control and TIMER	
Series No.	Type: I - Iron	Type: IT - Iron	Type: IE - Iron	
SMOOTH PANINI G	RILLS			
PSC28	\$13,110	\$14,408	\$15,678	
GROOVED PANINI	GRILLS			
PGC28	\$13,110	\$14,408	\$15,678	
GROOVED TOP, SN	100ТН ВОТТО	M PANINI GRILI	LS	
Series No.	Type: IGT	Type: ITGT	Type: IEGT	
PSC28	\$13,110	\$14,408	\$15,678	
All prices F.O.B Smithville, TN	See page 28 for a list of VOLTAGES AVAILABLE per model			







PRO-MAX 2-SIDED GRILLS

MADE IN THE



STAR PRO-MAX SPECIFICATIONS

Series Size	Volts ¹	Watts	NEMA Plug	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
7-inch	120 230* 240 1310 1425		5-15P CEE7/7 6-15P	10.38	23.30	26.6 - open 10.0 - closed	55 (alum) 69 (iron)	85
14-inch SINGLE	120 120 (CSA) 230 (alum)* 230 (iron)* 208/240 (alum) 208/240 (iron)	1,800 1,800 (CSA) 1650 3306 1,350/1,800 2,700/3,600	5-15P 5-20P (CSA) CEE7/7 CEE7/7 6-15P 6-20P	16.50	23.30	26.6 - open 10.0 - closed	75 (alum) 109 (iron)	85
14-inch SPLIT-TOP ALUMINUM	120 120 (CSA) 230* 208/240	2,300 2,300 (CSA) 2,112 1,728/2,300	5-20P 5-30P (CSA) CEE7/7 6-15P	16.50	23.30	26.6 - open 10.0 - closed	75 (alum) 109 (iron)	85
28-inch IRON	208/240 208/240 (CSA)	5,400/7,200 5,400/7,200 (CSA)	6-30P 6-50P (CSA)	34.25	23.30	26.6 - open 10.0 - closed	206 (iron)	85

^{1 -} Specify 120V, 208/240V or 230V and Canadian applications when ordering. Not all voltages available on all models. See page 28 for a list of voltages by model

²³⁰V Options available for some PST/PGT models - SPECIFY 230V when ordering



GRILL-EXPRESS 2-SIDED GRILLS





STAR GRILL EXPRESS PANINI SANDWICH GRILLS

Series No.	Type: IS Smooth Iron	Type: IG Grooved Iron	Type: IGS Grooved LEFT Smooth RIGHT	Surface [in.]	Volts	Watts	NEMA Plug	Width [in.]	Depth [in.]	Height [in.]	Ship Wt. [lb.]	Freight Class
GX10	\$2,075	\$2,075	-	10x10	120	1,350	5-15P	15.75	19.88	21.4 - open 10.9 - closed	65	85
GX14	\$2,390	\$2,390	-	14x10	120	1,800	5-15P	19.63	23.30	21.4 - open 10.9 - closed	74	85
GX14	\$2,888	\$2,888	-	14x10	208/240	2,100/2,800	6-15P	19.63	23.30	21.4 - open 10.9 - closed	74	85
GX20	\$4,754	\$4,754	\$4,754	Dual 10x10	208/240	2,700/3,600	6-20P	34.25	23.30	21.4 - open 10.9 - closed	115	85





PRO-MAX 2-SIDED GRILL - VOLTAGES

STAR PRO-MAX PANINI SANDWICH GRILL VOLTAGES AVAILABLE (listed by model)

_										
	Series No.	Type: A Aluminum	Type: I Iron	Type: T Aluminum	Type: IT Iron	Type: E Aluminum	Type: IE Iron	Type: D Alum Split-Top		
	PST7	120V, 230V*	208/240V, 230V*	ı	-	208/240V	208/240V, 230V*	-		
	PST14	120V, 120(CSA), 208/240V, 230V*		120V, 230V*	208/240V	120V, 208/240V, 230V*	120V, 208/240V	120V, 120(CSA), 208/240V, 230V*		
	PGT7	120V	120V, 230V*			120V, 208/240V	208/240V, 230V*	-		
	PGT14	120V, 120V, 120(CSA), 120(CSA), 208/240V 208/240V		120V, 240V	208/240V, 230V*	120V, 120(CSA), 208/240V, 230V*	120V, 240V, 230V*	120V, 208/240V, 230V*		
	PSC28	-	208/240V, 208/240(CSA)	1	208/240V, 208/240(CSA)	-	208/240V	-		
	PGC28	-	208/240V, 208/240(CSA)	-	208/240V, 208/240(CSA)	-	208/240V, 208/240(CSA)	-		
	Series No.		Type: IGT		Type: ITGT		Турє	e: IEGT		
	PST14	-	120V, 120(CSA), 208/240V	-	208/240V	-	208,	/240V		
	PSC28	-	208/240V, 208/240(CSA)	1	208/240V	-	208,	/240V		