



HOT DOG STEAMERS

Model 35SSA & 70SSA

Features/Benefits:

- ★ Steamers for every occasion! The 35SSA and 70SSA steamers are perfect for hot dogs and buns or a variety of other food products suitable for steaming.
- ★ Features pull down full view tempered glass door for easy, safe access and displaying of products, buns and more.
- ★ Side by side design provides more control of heat and humidity for all of your steaming needs. Hot dog compartment features a unique shelf for sectional control. Bun compartment features a humidity control system and a bun rack to keep buns warm and fresh.
- ★ Powerful tubular element for faster heat up and more consistent temperature and humidity control.
- ★ Adjustable thermostat for accurate temperature control.
- ★ Large capacity water pan for all day steaming. 35SSA holds eleven quarts and the 70SSA holds 14 quarts.
- ★ Low water indicator light is standard on both models for convenience and longer element life.
- ★ Adjustable thermostat for accurate temperature control.
- ★ Front drain valve for easy cleaning.
- ★ Hot dog juice tray (standard on both models) helps keep your water pan cleaner.
- ★ Attractive scratch resistant graphics build impulse sales.



Model 35SSA

Application:

Ideal for snack bars, stadiums, ball parks, arenas, convention centers, fast food chains or any other high volume foodservice application. Star's line of hot dog and bun steamers offer you just the right model for any foodservice operation.

Quality Construction:

Constructed of stainless steel and pull down clear tempered glass door. Equipped with powerful tubular immersion type element. Shipped with a six foot lead-in cord and NEMA 5-15 ground plug for easy "out of box" installation.

Warranty:

Hot dog steamers are covered by Star's one year parts and labor warranty.

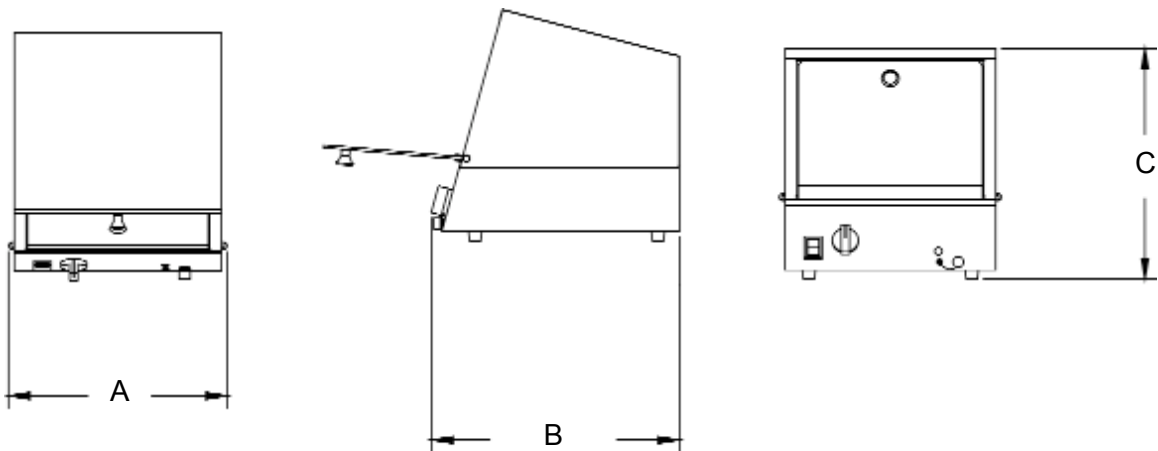


Model 70SSA





HOT DOG STEAMERS Model 35SSA & 70SSA



Capacity

| Model No. | Hot Dogs Per Load (Standard Size) | Buns Per Load | Water Pan | Water Pan with Hot Dog Tray |
|-----------|--------------------------------------|---------------|-----------|-----------------------------|
| 35SSA | 170* | 18* | 11 qts. | 9.5 qts. |
| 70SSA | 230* | 36* | 4 qts. | 12.5 qts. |

*Capacities will vary according to types and brands of hot dogs, bratwurst, etc.

Specifications

| Model No. | Dimensions | | | Voltage | Wattage | NEMA Plug # | Approximate Weight | |
|-----------|--------------------------------|--------------------------------|---------------------------------|--------------|---------|-----------------|--------------------|-------------------|
| | (A) Width Inches (cm) | (B) Depth Inches (cm) | (C) Height Inches (cm) | | | | Installed (kg) | Shipping (kg) |
| 35SSA | 14-3/4" (37.5) | 16-1/2" (41.9) | 15-5/8" (39.7) | 120V 230V | 800 | 5-15P CEE7-7 | 21 lbs. (9.5) | 30 lbs. (13.5) |
| 70SSA | 18-3/4" (47.6) | 16-1/2" (41.9) | 17-5/8" (44.7) | 120V 230V | 1000 | 5-15P CEE7-7 | 23 lbs. (10.4) | 38 lbs. (17.1) |

Accessories

| Model No. | Description |
|-----------|--|
| 35B | Bun Basket for 35SSA-(To convert unit to bun steamer <u>only</u>) |
| 70B | Bun Basket for 70SSA-(To convert unit to bun steamer <u>only</u>) |
| 35D | Hot Dog Tray-(To convert unit to hot dog steamer <u>only</u>) |
| 70D | Hot Dog Tray-(To convert unit to hot dog steamer <u>only</u>) |

Typical Specifications

Hot dog steamer is constructed of corrosion resistant stainless steel and has pull down door to provide easy access to hot dogs and buns. Unit has a stainless steel water pan and is supplied with a convenient front drain valve, low water indicator, juice tray and tempered glass. The unit is equipped with powerful tubular immersion type element, adjustable thermostat, on-off switch, and 6 ft. lead in cord with grounded NEMA 5-15P (CEE7-7 for 230V). Steamer approved by ULS, UL and CUL. Printed in the 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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