



# PRO-MAX<sup>®</sup> SMOOTH SPECIALTY TWO-SIDED GRILL WITH PRO-LIFT<sup>™</sup> HINGE

## Model GR14STE

### Features/Benefits:

- ★ Expand your menu with Star's Pro-Max speciality two sided grill. Prepare burritos, quesadillas, sandwiches and many other menu items quickly and easily while maximizing space.
- ★ Split top design cooks a variety of products at the same time while allowing maximum control of different temperatures.
- ★ Electronic programmable timer with two controls to set different time and temperatures. The timer counts down and is equipped with an audible alarm to signal when timer reaches zero.
- ★ Heavy-duty aluminum platens provide superior performance and long life.
- ★ The Star Pro-Lift hinge system provides for unmatched reliability with safe and effortless operation. The top platens lift parallel to the bottom platen for a full three (3) inches before rotating up so that thin tortillas or tall sandwiches and burritos cook evenly.
- ★ Easy to read digital thermostat is rated from 250°F (79°C) to 550°F (302°C).
- ★ Front grease trough and drawer for easy cleaning.
- ★ Stainless steel burn guard protects from accidental contact.



### Applications:

Star's two-sided grill can prepare sandwiches, burritos, quesadillas and many other menu items quickly and easily. Split-top design provides maximum menu flexibility and cooking production.

### Quality Construction:

The rugged body is constructed of 18 gauge stainless steel. The grill is supplied with grease trough and stainless steel grease drawer. The Pro-Lift<sup>™</sup> Hinge System is constructed from hardened aluminum. The 6 foot lead-in cord has a special covering that is resistant to water and oil and the wires are protected by metallic braiding. Cord comes complete with plug (see typical specifications).

### Warranty:

Two-sided grill is covered by Star's one year parts and labor warranty.

Model GR14SPT



Kitchen Innovations 2011 Award presented by the National Restaurant Association Restaurant, Hotel-Motel Show

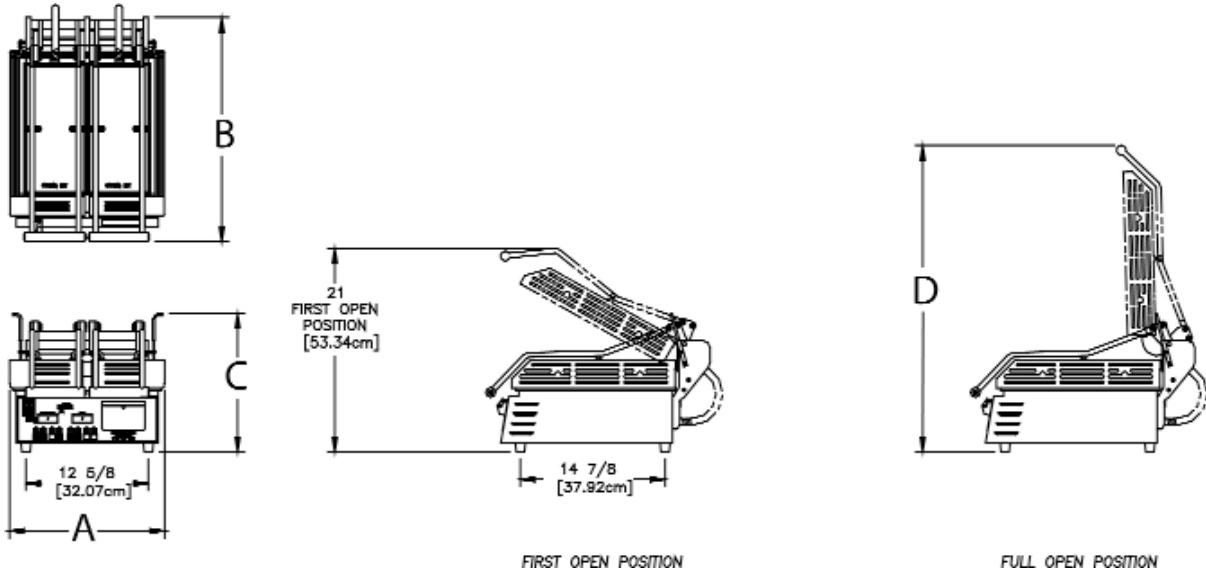




Star Manufacturing International, Inc.

# PRO-MAX<sup>®</sup> SMOOTH SPECIALTY TWO-SIDED GRILL WITH PRO-LIFT<sup>™</sup> HINGE

Model GR14STE



Pro-Max<sup>®</sup> Smooth Specialty Two-Sided Grill

## Model and Specifications

Model No.	(A) Grid Surface	(B) Width Inches (cm)	Height (C) Depth Inches (cm)	Height (D) Closed Inches (cm)	Open Inches (cm)	Voltage	Wattage	Amps	NEMA Plug	Approximate Weight	
										Shipping lbs. (kg)	Installed lbs. (kg)
GR14SPTE	Alum.	16	23-1/8	14-1/4	31-5/8	120	2300	19.2	5-20P*	81	68
						120	2300	19.2	5-30P**		
		(40.6)	(58.7)	(36.3)	(80.3)	208/240	1725/2300	8.3/9.6	6-15P	(37.8)	(30.9)
						230	2,100	9.2	CEE-7V/11		

\*Not CUL approved. For use on individual branch circuit only.

\*\*Canadian Requirements

## Typical Specifications

Two-sided grill is constructed with a stainless steel body and aluminum smooth or grooved platens. Designed with electric controls for precise temperature control and digital timer for select menu items. The Pro-Lift<sup>™</sup> Hinge System provides easy operation of both top platens. Grilling height between platens is up to 3" with the Pro-Lift<sup>™</sup> Hinge System providing 3-4 pounds of pressure to the cooking product placed on bottom platen. Metal sheathed tubular elements and adjustable non-skid feet are standard. Unit has pilot light, six foot power cord with NEMA plug. 230V has a detachable power cord with a CEE-7V11 plug. Units approved with UL, UL Sanitation or UL Canada Standards. 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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