

## How Would You Like That?

STAR condiment dispensers are the perfect complement to our grab-n-go equipment.

**HPDE1** - Single peristaltic heated condiment dispenser

**\*HPDE2** - Double peristaltic heated condiment dispenser

**CD1PG** - 1 condiment pump (1 gallon) fits over gallon jug or #10 tin

**CD2P-DM** - 2 condiment pumps, 2 1/6th size pans

**CD2P-3** - 2 condiment pumps, 2 1/6th size pans, 3 1/9th size pans with brackets for ice packs, 3 blue ice packs, 3 condiment ladles

**\*CD2PG-3** - 2 condiment pumps, 3 1/9th size pans with brackets for ice packs, 3 blue ice packs, 3 condiment ladles

**CD3F** - 3 1/9th size pans, brackets for ice packs, 3 blue ice packs, 3 condiment ladles

**CD5** - 5 1/9th size pans with brackets for ice packs, 5 blue ice packs, 5 condiment ladles, 1 plastic cover

**\*PCD-5** - Packaged condiment holder (5 slots)

**CD-IP** - Blue ice pack (pack of 6)

**CD-L** - Ladle (pack of 6)

**CDSP** - Condiment pump

\* shown below



## Grill, Steam Or Broil!

It's Easy To Get Cooking With STAR.



STAR MANUFACTURING INTERNATIONAL, INC.  
10 Sunnen Drive • St. Louis, Missouri 63143 USA  
Toll Free: 800-264-7827 • Fax: 800-264-6666 • E-mail: info@star-mfg.com • www.star-mfg.com



# Our Ideal Serving Suggestion?

## Start Everything With STAR.

For over 40 years, Star has been leading the way with our wide range of hot dog equipment and accessories. Today, Star makes cooking everything from hot dogs to egg rolls to breakfast sausages safe, easy and profitable by offering the most extensive range of makes and models in the industry. Grill, steam or broil, we've got you covered, including the brilliantly designed, patented Grill-Max™ electronic roller grill.



## Ready? Pre-Set. Grill!

Now you can dramatically improve your food safety and enhance food quality, as well as save on labor and reduce food waste thanks to the built-in intelligence of Star's electronic roller grills. These industry-first electronic controls cook food products for a preset length of time at a preset temperature.

When the product reaches serving temperature, an audible alarm sounds and the grill automatically switches to the hold setting, eliminating guesswork for employees.

• Programmable cook and hold controls improve product quality and significantly extends the life of grill products

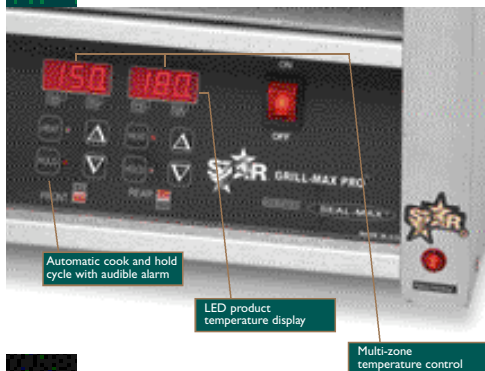
• Precise, multi-zone temperature control throughout the entire grilling surface delivers a product temperature range of 145; F - 190; F

• The 145; F lowest setting holds food at a safe serving temperature

• The easy-to-read LED display provides product temperature for both cook and hold cycles, whether it's for hot dogs, breakfast sausages, breaded products, egg rolls, bratwursts or other popular products

• Tamper-proof design keeps customers from adjusting controls

• Available in a range of sizes



# Broiled to Perfection

## Broil hot dogs and other grab-n-go snacks to perfection with great presentation capabilities.

Star offers four different models of broilers, two featuring a cradle design, the other two with the stainless steel spike style. Either way, you can't go wrong with ease of operation, preparation and merchandising appeal.

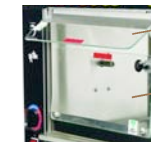


- Stainless steel spike style spears hot dogs and rotates for thorough cooking
- Illuminated cabinets for better visibility
- Built-in heated bun warmer keeps buns warm, moist and ready to serve



- Cradle design is ideal for merchandising hot dogs
- Colorful graphics build impulse sales
- Built-in heated bun warmer keeps buns warm, moist and ready to serve

## Accessories



- 175SGA
- Sneeze Guard - Provides sanitary view of hot dogs
- 175SSDA
- Self-Serve Door - For self-serving applications

Shown on 175CBA

### Broiler Specifications

Model	Capacity	Overall Dimensions W x D x H	Voltages
Cradle Wheel 174CBA	18 Hot Dogs/12 Buns	13-1/2" x 14-1/2" x 24"	120V & 230V
Spike Wheel 174SBA	24 Hot Dogs/12 Buns	13-1/2" x 14-1/2" x 24"	120V & 230V
Cradle Wheel 175CBA	36 Hot Dogs/32 Buns	19-1/2" x 14-1/2" x 24"	120V & 230V
Spike Wheel 175SBA	48 Hot Dogs/32 Buns	19-1/2" x 14-1/2" x 24"	120V & 230V

# The Steam Team

## Cook and hold hot dogs and buns while keeping them fresh and moist.

Our hot dog steamers are built for easy access and easy operation. Our industry leading steamers are designed for commercial foodservice operations and will provide years of trouble-free service plus our colorful graphics are great for building impulse sales.



35SSC

- Lid opens to the side for safe and easy entry and exit of hot dogs and buns
- Top loading design for easy access
- Two full-view tempered glass windows on the operator's and customer's side
- High-capacity water pan for all-day steaming

- Pull-down, full-view tempered glass door for safe and easy access
- Space saving design holds maximum amount of hot dogs and buns compared to other steamers
- Low water indicator light for convenience



35SSA

## Accessories



35B  
Bun Basket -  
Converts 35SSA unit  
to a bun warmer



35T  
Juice Tray -  
Keeps water pan  
clean

### Steamer Specifications

Model	Capacity	Overall Dimensions W x D x H	Voltages
35SSC	130 Hot Dogs/40 Buns	18" x 15" x 15-5/8"	120V & 230V
35SSA	170 Hot Dogs/18 Buns	14 3/4" x 16-1/2" x 15-5/8"	120V & 230V
70SSA	230 Hot Dogs/36 Buns	18 3/4" x 16-1/2" x 17-5/8"	120V & 230V

# Getting Better All The Time

As industry needs change and evolve, so do our products. Here's how we've improved the world's most popular roller grills to give you greater reliability, durability and overall performance.

A new and improved formula for our Duratec® roller coating dramatically increases "roll-ability" for non-uniform products such as taquitos, egg rolls, burritos, breakfast rolls and other bakery products.



50SCE



Star's high-performance motor is designed for 24/7 operations, plus we developed a unique chain tension system that prevents the chain from becoming loose over time. And our new, advanced tooth design allows for more efficient and fluid roller movement.

Quick and easy front and side access to inside components improves serviceability and accessibility without turning the equipment upside down.



We improved our Seal-Max® system by adding an industry-first secondary seal - the only dual seal system on the market; one internal and one external seal at each roller thus eliminating the potential for grease and food particles to enter the drive system.



# Fresh Off Our Grills

## Featuring ideal presentation capabilities, great appetite appeal and menu flexibility.

All Star Grill-Max™ roller grills are designed to handle high-volume demand. Grills are available in a variety of sizes accommodating capacities from 20 to 75 hot dogs to meet your counter space needs. Each can be configured with built-in bun warmers or placed on top of bun drawers and accessorized with a number of sneeze guard options. Our roller grills are designed for 24/7 operations providing reliable performance day after day.



**50SCBBC**  
Shown with clear door and optional divider

¥ Grill more than hot dogs: burritos, sausages, egg rolls, breaded products and much more

¥ Stadium seating - Slanted at a 3 $\frac{1}{2}$  to 5 $\frac{1}{2}$  slope which is ideal for showcasing products

¥ Built-in Bun Drawers - Roller grills with built-in bun drawers maintain a lower profile while saving space, reducing cost and providing efficient space to store buns



**30SC**



**75SCBB**  
With built-in bun drawer

¥ Flat version available - ideal for island configurations

¥ Choice of Finishes:  
Duratec® finish - The best non-stick high-performance coating for high-volume operations; Superior grip provides flexibility for today's diverse roller grill snack food  
Chrome finish - Provides stable cooking surface for traditional cooking operations



**45C**

¥ Wide rolling area lets you cook more with no additional counter space required

¥ Infinite temperature control allows flexibility of cooking and holding temperatures

## Accessories



**50SCBBE**  
With optional pass-through sneeze guard and merchandising panel

¥ Bun warmers & bun boxes - Bun warmers keep buns fresh and warm; Bun boxes are unheated and provide sanitary storage space for wrapped and unwrapped buns; Bun boxes are available with a clear door for improved merchandising

¥ Sneeze guards - Available in serve, self-serve and pass-through models; Provide sanitary space, a clear view of hot dogs, and maintains cooking and warming temperatures

¥ Tong holder - Provides convenient placement of tongs

¥ Merchandising door - Colorful graphics build impulse sales and panel hides controls and grease tray

¥ Divider kits - Improve your offering with a grill divider to segment day parts and prevent cross-over of flavors



**SST-50**  
Bun warmer



**SS50BB**  
Bun box



**SS50BBC**  
Bun box with clear door

## Specifications

### Roller Grills

Model	Capacity	Width
20 Series	20 Hot Dogs	17-1/8"
30 Series	30 Hot Dogs	23-3/4"
45 Series	45 Hot Dogs	23-3/4"
50 Series	50 Hot Dogs	35-3/4"
75 Series	75 Hot Dogs	35-3/4"

### Bun Warmers

Model	Capacity	Width
SST-20	32 Buns	17-1/8"
SST-30	48 Buns	23-3/4"
SST-50	64 Buns	35-3/4"

### Combination Roller Grill/Bun Drawer

Model	Capacity	Width
30 Series	30 Hot Dogs/32 Buns	23-3/4"
45 Series	45 Hot Dogs/32 Buns	23-3/4"
50 Series	50 Hot Dogs/48 Buns	35-3/4"
75 Series	75 Hot Dogs/48 Buns	35-3/4"

### Bun Boxes

Model	Capacity	Width
SS30BB	48 Buns	23-3/4"
SS30BBC (clear door)	96 Buns	23-3/4"
SS50BB	64 Buns	35-3/4"
SS50BBC (clear door)	152 Buns	35-3/4"

Most units are available in both 120V