



Star Manufacturing 2011 Price List

Effective January 1, 2011



COOKING • BAKING • TOASTING • CONCESSION • WARMING • STEAMING • MERCHANDISING



ABOUT STAR

Star International Holdings, Inc. has been designing, manufacturing and marketing reliable, quality commercial foodservice equipment since 1921! Star, with headquarters in St. Louis, MO, has grown into one of the world's leading producers of foodservice equipment, providing solutions for a variety of operators in the foodservice industry.

Throughout the years Star's product line has grown to include a wide variety of equipment from our leading line of Star-Max® cooking equipment to our line of hot dog roller grills to meet the needs of our valued customers. This growth has been supplemented by company acquisitions.

In 1997, Star through acquisition added drawer warmers, waffle bakers, pop-up toasters and sandwich grills to our product offering. The addition of Holman Cooking Equipment in 2000, added the number one line of conveyor toasters, conveyor ovens and finishing ovens to our product portfolio.

Star prides itself on producing high quality equipment at a reasonable price, thus providing valuable products for our customers. Today, Star manufactures a variety of equipment within the following categories:

- **Cooking Equipment**
- **Baking Equipment**
- **Toasting Equipment**
- **Concession Equipment**
- **Merchandising and Warming Equipment**

Foodservice operators depend on Star's products in many different environments including restaurants, convenience stores, concession stands, schools, taverns, arenas and hotels. From the largest national restaurant chains to the local diners, foodservice operations count on Star to provide their operation with effective equipment solutions.

Star products are handled by Authorized Star Dealers throughout the world. Should you have any questions regarding Star products or need the name of a dealer near you, please feel free to contact the Star Representative for your area & our Customer Service/Sales Department or visit our website at www.star-mfg.com.

Our ISO 9001 certified office, manufacturing facility and systems ensure quality products every day.

Star's nationwide service network features over 200 qualified service centers to service your equipment. For the name of a service agency near you, or to place an order for parts, please contact our Service Department. For warranty information please turn to page 60, contact our Service Department or visit our website at www.star-mfg.com.

HISTORY IN THE MAKING...



TO PLACE ORDERS

3

TO PLACE ORDERS

Customer Service or to Place an order:

U.S. and Canada

Phone: 800-264-7827
Fax: 800-264-6666

International

Phone: 314-781-2777
Fax: 314-781-3636

Parts and Service

Phone: 800-264-7827
Fax: 800-396-2677
Phone: 314-781-2777
Fax: 314-781-2714

EMAIL: orders@star-mfg.com

MAIL ORDER TO:

STAR INTERNATIONAL HOLDINGS, INC.
P.O. BOX 430129
10 SUNNEN DRIVE
ST. LOUIS, MO 63143-3800



Please provide the following information on your purchase orders

- ★ Purchase order number
- ★ Complete ship to address (we cannot ship to a P.O. address)
- ★ Complete bill to address
- ★ Phone number including area code
- ★ Contact name or purchasing agent
- ★ Complete model number
- ★ Quantity for each model
- ★ Complete description of each model
- ★ Specify voltage or gas type
- ★ Special shipping instructions

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COOKING EQUIPMENT

Griddles, Ultra-Max® Gas	.9
Griddles, Ultra-Max® Gas Chrome Surface	.9
Griddles, Ultra-Max® Electric	.9
Char-Broilers, Ultra-Max® Gas	.11
Hot Plates, Ultra-Max® Gas	.13
Equipment Stands, Ultra-Max®	.13
Accessories, Ultra-Max®	.13
Griddles, Star-Max® Electric	.17
Griddles, Star-Max® Electric Chrome Surface	.17
Griddles, Star-Max® Gas	.17
Griddles, Star-Max® Gas Chrome Surface	.17
Hot Plates, Star-Max® Electric	.19
Hot Plates, Star-Max® Gas	.19
Char-Broilers, Star-Max® Electric	.19
Char-Broilers, Star-Max® Gas, Lava Rock & Radiant	.19
Fryers, Star-Max® Electric	.21
Fryers Star-Max® Gas	.21
Finishing Ovens, Star-Max® Electric	.21
Equipment Stands, Star-Max®	.21

CONVEYOR OVENS

Conveyor Ovens, Holman Ultra-Max® Electric	.25
Conveyor Ovens, Holman Ultra-Max® Gas	.25
Accessories, Holman Ultra-Max® Conveyor Ovens	.25
Turbo-Max™ High Speed Conveyor Ovens	.25
Holman® Conveyor Ovens	.26
Accessories, Holman Conveyor Ovens	.26

COUNTERTOP CONVECTION OVENS

Counter Top Convection Ovens	.27
------------------------------	-----

CONVEYOR AND POP-UP TOASTERS

QCS1 Compact Conveyor Toaster	.30
QCS2 Conveyor Toasters	.30
QCS3 Conveyor Toasters - High Volume	.30
QCS® Bagel Fast® Conveyor Toasters	.30
QCS® Conveyor Toasters - Security	.31
QCS® Conveyor Toasters - Electronic	.31
QCS® Conveyor Toasters - Wall Mounted	.31
Accessories for QCS® Conveyor Toasters	.31
Holman® Pop-Up Toasters	.31

SANDWICH & TORTILLA GRILLS

Pro-Max® Sandwich Grills, Two-Sided, Smooth	.35
Pro-Max® Sandwich Grills w/Electronic Controls, Two-Sided, Smooth	.35
Specialty Grills	.35
Pro-Max® "Panini" Grills, Two-sided Grooved	.36
NEW Pro-Max® "Panini" Grills w/Electronic Controls, Two-sided Grooved	.36
Grill Accessories	.36
Tortilla Grills	.36
Portable Grill	.36
Grill Express™ Sandwich Grills	.37

DRAWER WARMERS

Drawer Warmers	.37
Drawer Warmers w/Individual Controls	.37
Drawer Warmers, Narrow	.37
Drawer Warmers, Narrow w/Individual Controls	.37
Drawer Warmer Accessories	.37

FAST STEAMERS

Fast Steamers	.39
---------------	-----

WAFFLE BAKERS

Waffle Bakers, Standard	.39
Waffle Cone Baker	.39
Waffle Bakers, Belgian	.39
Waffle Cone Baker Accessory	.39

HOT DOG/CONDIMENT

Roller Grills	
- Grill-Max [®] Electronic	43
- Grill-Max [®] Electronic with Built-In Bun Drawer	43
- Grill-Max [®] Standard	44
- Grill-Max [®] with Built-In Bun Drawer	44
- Grill-Max [®] with Clear Door	45
- Grill-Max [®] Flat	45
Bun Boxes	45
Bun Warmers	46
Sneeze Guards, Single Door	46
Sneeze Guards, Double Door	46
Sneeze Guard Accessories	46
Roller Grill Accessories	46
NEW Grill-Max [®] Express Roller Grills & Bun Warmers	47
Broil-O-Dogs w/Heated Drawer	49
Broil-O-Dog Accessories	49
Hot Dog Steamers	49
Hot Dog Steamer Accessories	49

POPCORN EQUIPMENT

Poppers, <i>Mini JetStar</i> [®] 4 oz	53
Poppers, <i>JetStar</i> [®] 6 oz	53
Poppers, Super <i>JetStar</i> [®] 8 oz	53
Poppers Galaxy [®] 8, 12, 14 & 18 oz	53
Popcorn Warmers	53
Chief's Choice Popcorn	53
Butter Dispenser	53

SPECIALTY WARMERS

Round Warmers	56
Square Warmers 3-1/2 Quart, Stainless	56
Square Warmers 3-1/2, 7 & 11 Quarts, Lighted	56
Pumps	57
Stainless Steel Bowls	57
Ladles	57

DISPENSING EQUIPMENT

Dispensers, Peristaltic	57
-------------------------	----

DISPLAY MERCHANDISING EQUIPMENT

Display/Merchandisers	58
Pretzel Display/Merchandiser	58
Nacho Chip Merchandisers	58
Humidified Cabinets	59
Humidified Cabinet Accessories	59

MISCELLANEOUS

Warranty, Product Information	60
Plug Configurations	61
Product Index	62 & 263
Sales Representative Locator	64 & 65
Notes Page	66 & 67



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MAXIMUM PERFORMANCE

LIKE ULTRA-MAX[®] HEAVY-DUTY COOKING EQUIPMENT



STAR's sizzling line of heavy duty Ultra Max[®] back kitchen equipment offers a perfect blend of features, fresh thinking and exquisite engineering – setting new standards with every detail. Featuring maximum-duty construction and ultra-efficient heating, the Ultra-Max line is designed to outlast and outperform any and all competition and exceed the expectations of even the most seasoned chefs.

Ultra-Max® Griddle Competitive Information

Feature	Star/	Wolf	Vulcan	Imperial
Optional Chrome Finish	YES	NO	NO	NO
Three Temperature Control Options	YES	YES	NO	NO
BTU's Per Foot	30,000	25,000	30,000	24,000
Plate Thickness	1"	1"	1"	1"
Spatula Wide Grease Trough	YES	YES	YES	NO
Internal Plate Sensor System	YES	YES	NO	YES
Field Convertible From NAT-LP	YES	NO	NO	NO
Stainless Steel Front & Sides	YES	NO	YES	YES

Ultra-Max® Char-Broiler Competitive Information

Feature	Star	Wolf	Vulcan	Imperial
Largest Grill Space In Class	YES	36% Less	36% Less	30% Less
Highest BTU Rating Per Foot	40,000	29,000	29,000	30,000
Steel Drip Deflector	YES	NO	NO	NO
Steel Radiant w/ Flavor Grooves	YES	NO	NO	NO
Field Convertible from NAT-LP	YES	NO	NO	NO
Stainless Steel Front & Sides	YES	NO	YES	YES
3-Sides 5" Splash Guards	YES	NO	NO	NO
Controls Every 6"	YES	YES	YES	YES

The STARs of Your Back-Kitchen Operation

Ultra-Max® Griddles, Char-Broilers and Hot Plates.



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Ultra-Max® Griddles

Ultra Fast, Ultra Easy and Ultra Performance, Year After Year.

- 24", 36", 48", 60" and 72" widths
- Models available in gas or electric
- Manual, throttling, snap-action and electric controls
- Gas models feature 30,000 BTU burners every 12"
- Electric models feature custom designed 4350-watt elements every 12"
- 1" thick ultra-smooth steel or chromium griddle plate



1 Ultra-Maximum Griddle Surface

Ultra-Max griddles feature an ultra-thick 1" plate, offering optimal heat distribution, retention, and energy efficient cooking consistency. Plus, our high-capacity 24" deep cooking surface is ideal for high volume operations.

2 Chrome Plating

Our chrome plating, micropolished hardened griddle surface reduces energy consumption by as much as 30% by minimizing radiated heat off the cooking surface. Micropolishing and chrome plating closes pores on the griddle surface for quick and simple cleaning reducing labor costs dramatically.

3 Internal Plate Sensor

Ultra-Max griddles are designed with internal plate sensors that measure the temperature of the griddle plate 3/16" from the griddle surface. A specially grooved area in the bottom of the griddle plate holds temperature sensors that react rapidly to surface temperatures, ensuring instant response and ultra-fast temperature recovery. (Not available on manual griddles.)

4 30,000 BTU Tubular "U" Shaped Steel Burners or Custom-Designed 4350-Watt Elements

Either way, they're positioned at 12" increments of width to provide a superior cooking performance. You'll quickly see how evenly heat is distributed over the entire cooking surface and how fast temperature recovers. In short, ultra-efficient, maximum productivity is yours with *Ultra-Max*.

UltraMax

5 Cool to the Touch

Cool to the touch technology for comfort and safety. Keeps heat away from hands and protects the controls. Vented stainless steel front panel and large bull nose for cooler operating zone.

6 Variety of Temperature Control Options

Ultra-Max griddles are available in a variety of temperature control options that control the temperature every 12" of griddle width.

- Manual control with standing pilot
- Throttling thermostatic control with standing pilot
- Snap-action thermostatic control system with safety pilot
- Electric thermostatic control

7 Tapered Steel Splash Guards

The 5" stainless steel splash guard wraps around 3 sides, offering your operators maximum protection from grease and spills – and protecting other equipment in your kitchen as well.

8 Grease Management

All units come with an over-sized, 3-1/2" spatula-sized front grease trough and grease chute. The 24", 36" and 48" units have a 6 quart stainless steel grease drawer while the 60" and 72" units feature two 6 quart drawers for the ultimate in operating ease.

9 Heavy-Duty Construction

Ultra-Max griddles feature an all welded body construction, Eurostyle curved stainless steel front panel and durable polycarbonate control panel graphic. Stainless steel side panels are double-wall construction to allow for installation within 6" of combustible surfaces.

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GRIDDLES

ULTRA-MAX® GAS GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Gas Type	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Manual Control										
824M	24" Griddle	573 Sq. In.	24	32-3/8	18	Nat./L.P.	60,000	286	85	\$ 2,600.00
836M	36" Griddle	860 Sq. In.	36	32-3/8	18	Nat./L.P.	90,000	399	85	\$ 3,544.00
848M	48" Griddle	1,146 Sq. In.	48	32-3/8	18	Nat./L.P.	120,000	522	85	\$ 4,528.00
860M	60" Griddle	1,433 Sq. In.	60	32-3/8	18	Nat./L.P.	150,000	635	85	\$ 5,608.00
872M	72" Griddle	1,719 Sq. In.	72	32-3/8	18	Nat./L.P.	180,000	787	85	\$ 7,014.00
Throttling Thermostatic Control										
824T	24" Griddle	573 Sq. In.	24	32-3/8	18	Nat./L.P.	60,000	290	85	\$ 3,438.00
836T	36" Griddle	860 Sq. In.	36	32-3/8	18	Nat./L.P.	90,000	389	85	\$ 4,600.00
848T	48" Griddle	1,146 Sq. In.	48	32-3/8	18	Nat./L.P.	120,000	520	85	\$ 5,736.00
860T	60" Griddle	1,433 Sq. In.	60	32-3/8	18	Nat./L.P.	150,000	656	85	\$ 7,240.00
872T	72" Griddle	1,719 Sq. In.	72	32-3/8	18	Nat./L.P.	180,000	780	85	\$ 9,752.00
Snap Action Thermostatic Control with Safety Pilot (requires electric)										
824TS	24" Griddle	573 Sq. In.	24	32-3/8	18	Nat./L.P.	60,000	300	85	\$ 4,392.00
836TS	36" Griddle	860 Sq. In.	36	32-3/8	18	Nat./L.P.	90,000	435	85	\$ 5,916.00
848TS	48" Griddle	1,146 Sq. In.	48	32-3/8	18	Nat./L.P.	120,000	520	85	\$ 7,188.00
860TS	60" Griddle	1,433 Sq. In.	60	32-3/8	18	Nat./L.P.	150,000	656	85	\$ 8,442.00
872TS	72" Griddle	1,719 Sq. In.	72	32-3/8	18	Nat./L.P.	180,000	785	85	\$ 10,934.00



848M



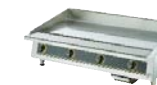
848T



848TS

ULTRA-MAX® CHROME GAS GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Gas Type	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chromium Plate with Snap Action Control and Safety Pilot (requires electric)										
824TSCHS	24" Griddle	573 Sq. In.	24	32-3/8	18	Nat./L.P.	60,000	305	85	\$ 7,158.00
836TSCHS	36" Griddle	860 Sq. In.	36	32-3/8	18	Nat./L.P.	90,000	409	85	\$ 10,080.00
848TSCHS	48" Griddle	1,146 Sq. In.	48	32-3/8	18	Nat./L.P.	120,000	524	85	\$ 12,666.00
860TSCHS	60" Griddle	1,433 Sq. In.	60	32-3/8	18	Nat./L.P.	150,000	688	85	\$ 15,824.00
872TSCHS	72" Griddle	1,719 Sq. In.	72	32-3/8	18	Nat./L.P.	180,000	794	85	\$ 18,632.00



848TSCHS

ULTRA-MAX® ELECTRIC GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Gas Type	WATTS	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Thermostat Control										
724T	24" Griddle	573 Sq. In.	24	35-5/8	18	208V or 240V	8,700	290	85	\$ 3,874.00
736T	36" Griddle	860 Sq. In.	36	35-5/8	18	208V or 240V	13,050	389	85	\$ 5,040.00
748T	48" Griddle	1,146 Sq. In.	48	35-5/8	18	208V or 240V	17,400	520	85	\$ 6,590.00
760T	60" Griddle	1,433 Sq. In.	60	35-5/8	18	208V or 240V	21,750	656	85	\$ 8,200.00
772T	72" Griddle	1,719 Sq. In.	72	35-5/8	18	208V or 240V	26,100	780	85	\$ 10,640.00



748T

Note: Electric griddle available with **chrome** griddle plate. Contact factory for price.

\$158.00 UPCHARGE FOR 230V

Ultra-Max® Char-Broilers

Maximum Performance. Maximum Control.

- Heavy-duty steel radiants or natural lava rock briquettes
- 24", 36", 48", 60" and 72" widths
- 20,000 BTU steel burners every 6"
- Heavy-duty cast iron, fully adjustable grates



1 Ultra-Maximum Grill Space

The *Ultra-Max* high-capacity design allows for 30% more cooking space than competitive models thanks to its extra-deep 25" cooking surface. So you can cook a lot more increasing the potential volume in your operations.

2 Heavy-Duty Adjustable Cast Iron Grates

Can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Plus, our grates are reversible with a thin side for searing and a thick side for more delicate menu items. Round grates are also available.

3 Superior Performance Steel Radiants

Offering a superior heat source for maximum heat and even heat distribution, our exclusive full-length radiants are constructed of the highest quality steel alloy and are backed by a three-year warranty. They provide greater radiant heat transfer representing a dramatic improvement over outdated technology found in cast iron radiants and twice the emissivity of stainless steel. A special groove design in the sides of the radiant disperses grease, providing additional searing for enhanced broiled food flavoring.

4 20,000 BTU Straight Steel Tubular Burners

Experience true zone cooking by controlling each burner/grate section separately. *Ultra-Max* custom designed burners with 20,000 BTUs are positioned every 6" of width and include standing pilot lights as standard equipment.

5 Cool to the Touch

Cool to the touch technology for comfort and safety. Keeps heat away from hands and protects the controls. Vented stainless steel front panel and large bull nose for cooler operating zone.

6 Steel Drip Deflector

A specially designed steel drip deflector located under the burners deflects grease before it falls into the water pan. The deflector not only reflects heat upward toward the cooking surface, but grease smokes off the deflector to enhance flavor of the grilled product. The deflectors also keep heat away from the water pan to reduce the likelihood of flare-ups.

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CHAR-BROILERS

ULTRA-MAX® GAS CHAR-BROILERS

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Lava Rock										
8024CB	24" Char-Broiler	603 Sq. In.	24	30-5/8	18	Nat./L.P.	80,000	260	85	\$ 3,504.00
8036CB	36" Char-Broiler	906 Sq. In.	36	30-5/8	18	Nat./L.P.	120,000	350	85	\$ 4,762.00
8048CB	48" Char-Broiler	1209 Sq. In.	48	30-5/8	18	Nat./L.P.	160,000	438	85	\$ 6,122.00
8060CB	60" Char-Broiler	1512 Sq. In.	60	30-5/8	18	Nat./L.P.	200,000	543	85	\$ 7,654.00
8072CB	72" Char-Broiler	1815 Sq. In.	72	30-5/8	18	Nat./L.P.	240,000	665	85	\$ 8,512.00
LR-SM8	Replacement Lava Rock (One 5 lb. bag needed per every 12" width)							5	85	\$ 54.00
Radiant										
8124RCB	24" Char-Broiler	603 Sq. In.	24	30-5/8	18	Nat./L.P.	80,000	243	85	\$ 3,504.00
8136RCB	36" Char-Broiler	906 Sq. In.	36	30-5/8	18	Nat./L.P.	120,000	328	85	\$ 4,762.00
8148RCB	48" Char-Broiler	1,209 Sq. In.	48	30-5/8	18	Nat./L.P.	160,000	399	85	\$ 6,122.00
8160RCB	60" Char-Broiler	1,512 Sq. In.	60	30-5/8	18	Nat./L.P.	200,000	503	85	\$ 7,654.00
8172RCB	72" Char-Broiler	1,815 Sq. In.	72	30-5/8	18	Nat./L.P.	240,000	625	85	\$ 8,512.00
UMRGRATES	6" Wide Round Grate Sections							14	85	\$ 182.00



8036CB



8124RCB on ES-UM24SF Stand



**CREATE PERFECTION
TIME AFTER TIME!**

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Ultra-Max® Hot Plates

The Perfect Complement to Our Char-Broilers and Griddles

- 12", 24", 36" and 48" widths
- 2, 4, 6 and 8 burner styles
- 30,000 BTU 2-piece cast iron burners
- Heavy-duty cast iron grates



1 Heavy-Duty Construction

Ultra-Max hot plates are designed for constant use, high volume and repeated heat up and cool down cycles. Features all welded body construction with stainless steel front, side panels, bull nose and splash guard.

2 Cast Iron Burners

Features 30,000 BTU 2-piece anti-clogging cast iron burners for superior performance, cleanability and reliability. Its continuous pilot allows for instant ignition and has an anti-clogging pilot shield.

3 Cast Iron Grates and Non-Tilt Top Design

The 12" x 12" heavy-duty cast iron grates are built for high volume use, stability and long life. Our non-tilt top design makes it easy to slide pots from section to section.

4 Cool to the Touch

The vented stainless steel front panel and large bull nose creates a cooler operating zone providing both comfort and safety.

5 Stylish Design

Eurostyle curved stainless steel front panel provides easier viewing of controls. The extra heavy-duty oversized legs add a stylish appearance as well as stability and safety to your workplace.

6 Crumb Tray

Minimize your maintenance with a large crumb tray allowing spills and crumbs to be held safely and easily cleaned at the end of the day.

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HOT PLATES & ACCESSORIES

ULTRA-MAX® GAS HOT PLATES

Model No.	Description	Width Inches	Depth Inches	Height Inches	Gas Type	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
802H	12" 2-Burner Hot Plate	12	30-5/8	14-7/8	Nat./L.P.	60,000	108	85	\$ 1,316.00
804H	24" 4-Burner Hot Plate	24	30-5/8	14-7/8	Nat./L.P.	120,000	194	85	\$ 1,982.00
806H	36" 6-Burner Hot Plate	36	30-5/8	14-7/8	Nat./L.P.	180,000	219	85	\$ 2,612.00
808H	48" 8-Burner Hot Plate	48	30-5/8	14-7/8	Nat./L.P.	240,000	283	85	\$ 3,326.00



806H

Note: Ultra-Max® counter top griddles, char-broilers and hot plates can be converted to floor models by ordering floor model stands listed below.

ULTRA-MAX® EQUIPMENT STANDS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Floor Model Stands							
ES-UM24SF	24" Stainless Steel Floor Model	23	24-1/4	25	31	110	\$ 1,028.00
ES-UM36SF	36" Stainless Steel Floor Model	35	24-1/4	25	36	110	\$ 1,126.00
ES-UM48SF	48" Stainless Steel Floor Model	47	24-1/4	25	47	110	\$ 1,612.00
ES-UM60SF	60" Stainless Steel Floor Model	59	24-1/4	25	54	110	\$ 1,698.00
ES-UM72SF	72" Stainless Steel Floor Model	71	24-1/4	25	121	110	\$ 1,872.00
Pre-Cut Floor Stands (for use with casters)							
ES-UM24SFC	24" Stainless Steel Floor Model	23	24-1/4	19	51	110	\$ 1,190.00
ES-UM36SFC	36" Stainless Steel Floor Model	35	24-1/4	19	68	110	\$ 1,264.00
ES-UM48SFC	48" Stainless Steel Floor Model	47	24-1/4	19	88	110	\$ 1,820.00
ES-UM60SFC	60" Stainless Steel Floor Model	59	24-1/4	19	105	110	\$ 1,908.00
ES-UM72SFC	72" Stainless Steel Floor Model	71	24-1/4	19	122	110	\$ 1,998.00
Equipment Stands							
ES-UM24S	24" All Stainless Steel	24	30	24	51	110	\$ 1,112.00
ES-UM36S	36" All Stainless Steel	36	30	24	68	110	\$ 1,244.00
ES-UM48S	48" All Stainless Steel	48	30	24	88	110	\$ 1,466.00
ES-UM60S	60" All Stainless Steel	60	30	24	105	110	\$ 1,712.00
ES-UM72S	72" All Stainless Steel	72	30	24	122	110	\$ 2,028.00
SM-CAST	Caster Kit (4 in a set) (Casters will add 6" to height of stand).				10	85	\$ 448.00



Model ES-UM36SF Floor Stand Shown with 836T (equipment not included)



ES-UM36S Stand w/optional casters

ACCESSORIES FOR ULTRA-MAX® EQUIPMENT

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
UMS24	7" Extended Plate Shelf for 24" Model	6	85	\$ 156.00
UMS36	7" Extended Plate Shelf for 36" Model	9	85	\$ 216.00
UMS48	7" Extended Plate Shelf for 48" Model	12	85	\$ 270.00
UMS60	7" Extended Plate Shelf for 60" Model	13	85	\$ 370.00
UMS72	7" Extended Plate Shelf for 72" Model	16	85	\$ 434.00

Note: Towel bars are available, please contact factory for price.



PROVEN PERFORMANCE

Like Star-Max® Countertop Cooking Equipment.



Year after year Star-Max has demonstrated its reliability by being voted "Best in Class" by dealers, consultants and broadliners. With 60 plus models of heavy duty, affordable char-broilers, griddles, hot plates, fryers and finishing ovens that work together as a team, it's easy to see how Star-Max can perform at the highest level in your kitchen.



Star-Max® Gas Griddle Competitive Information

Features	Star-Max	APW	Radiance
Cool-To-Touch Front Edge Protects Operator from Burns	YES	NO	NO
BTU Rating Per Foot	20,000	25,000	22,000
Optional Chrome Finish	YES	NO	NO
Double Wall Construction	YES	NO	NO
One (1) Control & Pilot Light Per Foot	YES	NO	YES
Fully Enclosed Bottom	YES	NO	NO
Backsplash on 3 Sides	YES	YES	YES
Standard 4" Legs	YES	YES	Optional

Star-Max® Gas Char-Broiler Competitive Information

Features	Star-Max	APW	Radiance
Cool-To-Touch Front Edge Protects Operator from Burns	YES	NO	NO
BTU Rating Per Foot	40,000	40,000	30,000
Burner Type	Cast Iron	Tubular	Cast Iron
1" Thick Cast Iron Grates	YES	NO	YES
Double Wall Construction	YES	NO	NO
One (1) Control & Pilot Light Per Foot	YES	NO	YES
Fully Enclosed Bottom	YES	NO	NO
Backsplash on 3 Sides	YES	YES	NO
Standard 4" Legs	YES	YES	Optional

High End Quality at Affordable Prices

Star-Max® Griddles, Char-Broilers, Hot Plates, Fryers and Finishing Ovens



Made in the
U.S.A.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com



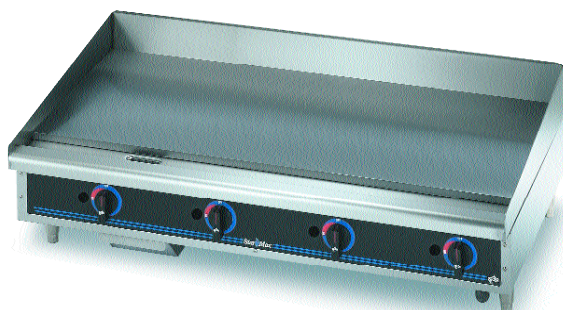
Star-Max® Griddles

Precise temperature control, superior cooking performance — a great value for any foodservice venue

- 3/4" thick ultra-smooth steel
- Available in 15", 24", 36" and 48" models
- Gas controls available in manual or thermostatic control with throttling thermostat
- Gas models feature "U" shaped burners providing flame every 6" of grill space
- Electric griddles feature snap-action thermostat from 150° to 450°F every 12" of width
- Cool-to-the-touch bullnose, stainless steel 4-1/2" high-tapered splash guards, large capacity grease drawer and heavy-duty legs
- All gas units shipped natural gas with LP conversion kit




Made in the
U.S.A.



648MD
Gas



636TCHSD
Gas

Star-Max® Griddles are available with chrome!

Our hardened, micropolished chrome plated steel cooking surface ensures lower labor costs for cleaning and reduced energy consumption.

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GRIDDLES



Made in the U.S.A.

COOKING EQUIPMENT

STAR-MAX® ELECTRIC GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
515TGD	15" Griddle	304 Sq. In.	15	29	15-1/2	208/240V	3,004 4,000	125	85	\$ 1,594.00
524TGD	24" Griddle	498 Sq. In.	24	29	15-1/2	208/240V	6,008 8,000	175	85	\$ 2,056.00
536TGD	36" Griddle	747 Sq. In.	36	29	15-1/2	208/240V	9,012 12,000	262	85	\$ 2,586.00
548TGD	48" Griddle	996 Sq. In.	48	29	15-1/2	208/240V	12,016 16,000	350	85	\$ 3,610.00



536TGD

STAR-MAX® CHROME ELECTRIC GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
524CHSD	24" Griddle	498 Sq. In.	24	29	15-1/2	208/240V	6,008 8,000	175	85	\$ 3,652.00
536CHSD	36" Griddle	747 Sq. In.	36	29	15-1/2	208/240V	9,012 12,000	262	85	\$ 4,766.00
548CHSD	48" Griddle	996 Sq. In.	48	29	15-1/2	208/240V	12,016 16,000	350	85	\$ 6,134.00



536CHSD

STAR-MAX® GAS GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Manual Controls										
615MD	15" Griddle	304 Sq. In.	15	29	15-1/2	Nat./L.P.	20,000	126	85	\$ 1,252.00
624MD	24" Griddle	498 Sq. In.	24	29	15-1/2	Nat./L.P.	40,000	186	85	\$ 1,478.00
636MD	36" Griddle	747 Sq. In.	36	29	15-1/2	Nat./L.P.	60,000	250	85	\$ 1,862.00
648MD	48" Griddle	996 Sq. In.	48	29	15-1/2	Nat./L.P.	80,000	350	85	\$ 2,516.00
Thermostat Controls										
615TD	15" Griddle	304 Sq. In.	15	29	15-1/2	Nat./L.P.	20,000	126	85	\$ 1,672.00
624TD	24" Griddle	498 Sq. In.	24	29	15-1/2	Nat./L.P.	40,000	186	85	\$ 2,398.00
636TD	36" Griddle	747 Sq. In.	36	29	15-1/2	Nat./L.P.	60,000	250	85	\$ 3,058.00
648TD	48" Griddle	996 Sq. In.	48	29	15-1/2	Nat./L.P.	80,000	350	85	\$ 3,970.00
Thermostat Controls and Safety Pilot										
624TSPD	24" Griddle	498 Sq. In.	24	29	15-1/2	Nat./L.P.	56,600	186	85	\$ 3,186.00
636TSPD	36" Griddle	747 Sq. In.	36	29	15-1/2	Nat./L.P.	84,900	250	85	\$ 4,032.00
648TSPD	48" Griddle	996 Sq. In.	48	29	15-1/2	Nat./L.P.	113,200	350	85	\$ 5,096.00



636MD



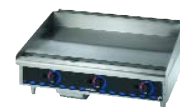
636TD



648TSPD

STAR-MAX® CHROME GAS GRIDDLES

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chromium with Thermostat Controls and Safety Pilot										
624TCHSD	24" Griddle	498 Sq. In.	24	29	15-1/2	Nat./L.P.	56,600	186	85	\$ 4,552.00
636TCHSD	36" Griddle	747 Sq. In.	36	29	15-1/2	Nat./L.P.	84,900	250	85	\$ 5,962.00
648TCHSD	48" Griddle	996 Sq. In.	48	29	15-1/2	Nat./L.P.	113,200	350	85	\$ 7,818.00



636TCHSD

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Star-Max® Char-Broilers

#1 Selling Char-Broiler in its class!
Star-Max® is unsurpassed in performance and reliability



Made in the
U.S.A.

- Gas lava rock or radiant models feature high-performance 40,000 BTU H-style cast iron burners every 12" for superior heat distribution and high performance
- Electric versions are designed with two high-performance incoloy sheath elements positioned every 12" for superior radiation and conduction heat transfer
- Gas models feature heavy-duty stainless steel radiant for maximum heat transfer and protection for burners
- Heavy-duty cast iron grates designed for years of service — Gas models feature reversible grates for a variety of menu items and can be positioned flat or slanted
- Cool-to-the-touch bullnose, stainless steel splash guards, large capacity water pan and heavy-duty legs
- Gas models available in 15", 24", 36" and 48" widths and electric models available in 24" and 36" widths
- All gas units shipped natural gas with LP conversion kit



6136RCBD
Gas



5124CD
Electric

Star-Max® Hot Plates

Reliable cooking and sautéing performance

Gas

- Available in 2, 4 and 6 burner configurations in both flat and step-up models
- High-performance 22,000 BTU cast iron burners with standing pilot light
- Heavy-duty cast iron grates stand up to constant use
- All gas units shipped natural gas with LP conversion kit

Electric

- Coil-type elements for fast heat-up or sealed cast iron elements for fast, even heat distribution and easy maintenance
- Compact design requires only 12" of counter space
- Operates on 208/240 volts

Gas Stock Pot Range

- High-performance 110,000 BTU two-piece ring-type cast iron burner
- Heavy-duty one-piece cast iron grate handles a variety of pots and stands up to constant use
- Floor model design with 6" legs



604HD
Gas



601SPRD

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CHAR-BROILERS & HOT PLATES



Made in the U.S.A.

COOKING EQUIPMENT

STAR-MAX® ELECTRIC CHAR-BROILERS

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
5124CD	24" Char-Broiler	396 Sq. In.	24	25-5/8	14-1/4	208V or 240V	6,600	129	100	\$ 3,412.00
5136CD	36" Char-Broiler	594 Sq. In.	36	25-5/8	14-1/4	208V or 240V	9,900	186	100	\$ 4,524.00



5124CD

STAR-MAX® GAS CHAR-BROILERS

Model No.	Description	Grid Area	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Lava Rock										
6015CBD	15" Char-Broiler	300 Sq. In.	15	25-3/4	15-1/2	Nat./L.P.	40,000	121	85	\$ 1,380.00
6024CBD	24" Char-Broiler	480 Sq. In.	24	25-3/4	15-1/2	Nat./L.P.	80,000	186	85	\$ 1,580.00
6036CBD	36" Char-Broiler	720 Sq. In.	36	25-3/4	15-1/2	Nat./L.P.	120,000	230	85	\$ 2,216.00
6048CBD	48" Char-Broiler	960 Sq. In.	48	25-3/4	15-1/2	Nat./L.P.	160,000	350	85	\$ 3,062.00
LR-SM8	Replacement Lava Rock (one 5 lb. bag needed per every 12" width)							5	85	\$ 54.00
Radiant										
6115RCBD	15" Char-Broiler	300 Sq. In.	15	25-3/4	15-1/2	Nat./L.P.	40,000	103	85	\$ 1,868.00
6124RCBD	24" Char-Broiler	480 Sq. In.	24	25-3/4	15-1/2	Nat./L.P.	80,000	166	85	\$ 2,224.00
6136RCBD	36" Char-Broiler	720 Sq. In.	36	25-3/4	15-1/2	Nat./L.P.	120,000	211	85	\$ 3,102.00
6148RCBD	48" Char-Broiler	960 Sq. In.	48	25-3/4	15-1/2	Nat./L.P.	160,000	350	85	\$ 4,218.00



6036CBD



6136RCBD

STAR-MAX® ELECTRIC HOT PLATES

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
502D	2-Burner (Coil) Hot Plate	2	28	11-5/8	208/240V	3,150	40	85	\$ 966.00
502FD	2-Burner (Solid Top) Hot Plate	12	28	11-5/8	208/240V	3,900	45	85	\$ 1,118.00



502D

STAR-MAX® GAS HOT PLATES

Model No.	Description	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
602HD	2-Burner Hot Plate	12-3/16	28-7/8	11-15/16	Nat./L.P.	44,000	75	85	\$ 1,014.00
602HWD	2-Burner Hot Plate	24-3/16	17	11-15/16	Nat./L.P.	44,000	75	85	\$ 1,014.00
604HD	4-Burner Hot Plate	24-3/16	28-7/8	11-15/16	Nat./L.P.	88,000	125	85	\$ 1,576.00
606HD	6-Burner Hot Plate	36-3/16	28-7/8	11-15/16	Nat./L.P.	132,000	200	85	\$ 2,314.00



604HD

Step-Up Hot Plates

602HD-SU	2-Burner Hot Plate	12-3/16	28-7/8	15-15/16	Nat./L.P.	44,000	84	85	\$ 1,412.00
604HD-SU	4-Burner Hot Plate	24-3/16	28-7/8	15-15/16	Nat./L.P.	88,000	156	85	\$ 1,984.00
606HD-SU	6-Burner Hot Plate	36-3/16	28-7/8	15-15/16	Nat./L.P.	132,000	220	85	\$ 2,724.00



604HD-SU

Stock Pot Range

601SPRD	Stock Pot Range	18-1/8	26	25-11/32	Nat./L.P.	110,000	141	85	\$ 1,494.00
HP-WR	10" Stainless Steel Wok Ring						4	85	\$ 124.00



601SPRD

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Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com



Star-Max® Fryers

Top selling, compact, high-capacity, versatile gas or electric fryers for your volume needs

- Electric versions range from 120V to 240V
- Gas versions range from 25,000 to 70,000 BTUs
- Available in 10, 15, 18 and 30 pound kettle capacities
- Available in 11", 12", 18" and 24" widths
- Snap-action thermostat ranges from 200° to 375°F
- Nickel-plated steel kettle to maximize performance and minimize clean-up on 10, 15 and 30 pound units
- Electric models feature one- and two-piece lift-out kettles
- Gas versions feature stationary kettle with drain



630FD
Gas

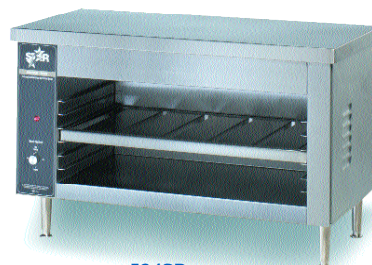


Made in the
U.S.A.

Star-Max® Finishing Ovens

Star-Max® offers a wide selection of finishing ovens ideal for melting, warming, finishing and reheating a variety of menu items

- Electric quartz infrared heaters provide fast and consistent heating
- Energy-efficient operation with power-saver switch reduces electricity consumption
- Adjustable pull-out shelves on certain models allow for flexibility when finishing a variety of dishes
- Toaster and warming ovens feature timers for easy preparation of products
- Operates on 120, 208 and 240V



524SB



526TO

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143

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FRYERS, FINISHING OVENS & EQUIPMENT STANDS



Made in the U.S.A.

COOKING EQUIPMENT

STAR-MAX® ELECTRIC FRYERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
301HLD	15 lb. Fryer, Single Pot, Twin Baskets	18	20	17	208/240V	4,130 5,300	50	85	\$ 1,712.00
510FD	10 lb. Fryer, Single Pot, Twin Baskets	11	18	14	120V	1,800	25	85	\$ 1,202.00
510FD CSA	10 lb. Fryer, Single Pot, Twin Baskets	11	18	14	120V	1,800	25	85	\$ 1,228.00
515D	15 lb. Fryer, Single Pot, Twin Baskets	12	24	16-3/4	208/240V	4,319 5,750	47	85	\$ 1,722.00
515ED	15 lb. Fryer, Single Pot, Twin Baskets	12	24	16-3/4	208/240V	3,455 4,600	47	85	\$ 1,610.00
530FD	30 lb. Fryer, Single Pot, Twin Baskets	24	24-5/8	16-1/2	208/240V	8,640 11,500	80	85	\$ 2,932.00
530FD CSA	30 lb. Fryer, Single Pot, Twin Baskets	24	24-5/8	16-1/2	208/240V	8,640 11,500	80	85	\$ 2,956.00
530TD	30 lb. Fryer, Twin Pots, Single Baskets	24	24	16-3/4	208/240V	8,638 11,500	80	85	\$ 2,996.00
530TD CSA	30 lb. Fryer, Twin Pots, Single Baskets	24	24	16-3/4	208/240V	8,638 11,500	80	85	\$ 3,018.00
530TED	30 lb. Fryer, Twin Pots, Single Baskets	24	24	16-3/4	208/240V	6,910 9,200	80	85	\$ 2,818.00
530TED CSA	30 lb. Fryer, Twin Pots, Single Baskets	24	24	16-3/4	208/240V	6,910 9,200	80	85	\$ 2,838.00



301HLD



515ED



530TD



404D



630FD



518CMA



524SBA



526TOA

STAR-MAX® GAS FRYERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Gas Type	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
404D	18 lb. Fryer, Tube Type, Twin Baskets	12	24	24-5/8	Nat. or L.P.	24,000	73	85	\$ 2,560.00
615FD	15 lb. Fryer, Under Fired, Twin Baskets	12	25-1/8	23-3/8	Nat. or L.P.	30,000	74	85	\$ 2,972.00
630FD	30 lb. Fryer, Under Fired, Full Baskets	24	25-1/8	23-3/8	Nat. or L.P.	70,000(Nat.) 65,000(L.P.)	140	85	\$ 3,658.00

ACCESSORIES FOR FRYERS

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
530TBL	Twin Basket (Left Hand) for 515D, 515ED, 530TD, 530TED, & 615FD	4	85	\$ 168.00
530TBR	Twin Basket (Right Hand) for 515D, 515ED, 530TD, 530TED, & 615FD	4	85	\$ 168.00
216FBL	Full Basket (Left Hand) for 515D, 515ED, 530FD, 530TD, 530TED, & 630FD	7	85	\$ 214.00
216FBR	Full Basket (Right Hand) for 515D, 515ED, 530FD, 530TD, 530TED, & 630FD	7	85	\$ 214.00
301TBL	Twin Basket (Left Hand) for 301HLD	4	85	\$ 130.00
301TBR	Twin Basket (Right Hand) for 301HLD	4	85	\$ 130.00
404TB	Twin Basket for 404D	4	85	\$ 144.00
510FB	Full Basket for 510FD	2	85	\$ 234.00
510TBL	Twin Basket (Left Hand) for 510FD	2	85	\$ 142.00
510TBR	Twin Basket (Right Hand) for 510FD	2	85	\$ 142.00
To replace single basket on model 530TD & 530TED with a set of twin baskets, add per set				\$ 70.00

STAR-MAX® FINISHING OVENS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
518CMA	Cheese Melter Capacity: One 10" plate	18-1/2	12-7/8	13	120V	5-15P	1,200	30	85	\$ 2,238.00
526CMA	Cheese Melter Capacity: Two 10" plates	25-3/4	12-7/8	13	120V	5-15P	1,600	37	85	\$ 2,456.00
526CMA-CUL	Cheese Melter Capacity: Two 10" plates	25-3/4	12-7/8	13	120V	5-20P	1,600	37	85	\$ 2,482.00
524SBA	Heavy-Duty Cheese melter Capacity: Two 10" plates	30	16-1/2	19-1/8	208V 240V	6-30P	3,000	76	85	\$ 3,400.00
536SBA	Heavy-Duty Cheese melter Capacity: Three 12" plates	41-7/8	16-1/2	19-1/8	208V 240V	6-30P	4,000	97	85	\$ 4,046.00
526TOA	Toaster Oven	25-3/4	12-7/8	13	208V 240V	6-20P	2,600	37	85	\$ 2,758.00
WMK-SBA	Wall Mount Kit for 524SBA and 536SBA									\$ 84.00
WMK-FOA	Wall Mount Kit for 526CMA, and 526TOA									\$ 72.00

STAR-MAX® EQUIPMENT STANDS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN	
ES-SM15	15" All Galvanized Stand	15	24	24	25	110	\$ 462.00	
ES-SM15S	15" Stand w/Stainless Steel Top	15	24	24	25	110	\$ 730.00	
ES-SM24	24" All Galvanized Stand	24	24	24	41	110	\$ 596.00	
ES-SM24S	24" Stand w/Stainless Steel Top	24	24	24	41	110	\$ 952.00	
ES-SM36	36" All Galvanized Stand	36	24	24	41	110	\$ 702.00	
ES-SM36S	36" Stand w/Stainless Steel Top	36	24	24	41	110	\$ 1,162.00	
ES-SM48	48" All Galvanized Stand	48	24	24	65	110	\$ 834.00	
ES-SM48S	48" Stand w/Stainless Steel Top	48	24	24	65	110	\$ 1,410.00	
SM-CAST	Caster Kit (4 in a set)					10	85	\$ 448.00



ES-SM36 & ES-SM48 Stands w/optional casters (equipment not included)

NOTE: Casters add 6" to height





STOCK PHOTO.COM/H11475

INCREDIBLY FAST

LIKE THE NEW TURBO-MAX™ CONVEYOR OVEN

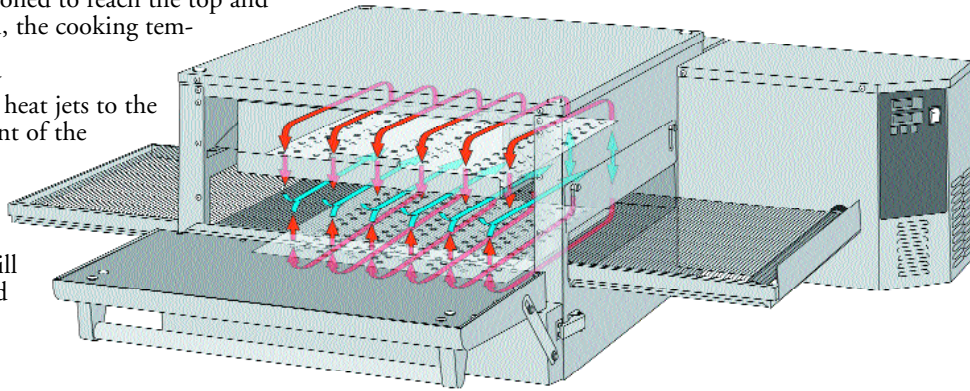
Nothing compares to the speed, consistency and baking of the Holman Turbo-Max Conveyor Oven. The Turbo-Max oven incorporates Rapid Cook technology that delivers a hot, toasted sandwich in less than 40 seconds! Compact and powerful this oven requires only 40 inches of counter-space and can meet the needs of the highest volume sandwich shop. Additional innovative features such as our programmable electronic control with eight menu options and reversible belt are what you have come to expect from Holman.



How We Make Impingement Cooking Work For You

Pressurized hot air is jetted at food items on a conveyor moving through the oven at a speed programmed according to cooking times. Because the jets are positioned to reach the top and bottom of each food item, the cooking temperature is uniform.

The air nozzles apply hundreds of independent heat jets to the product and the movement of the conveyor spreads heat uniformly across the product. Regardless of the size or shape of the food item, the product will be cooked thoroughly and consistently.



The Result?

- More efficient heat transfer
- Food cooks faster at lower temperatures
- Food items cook evenly with no overcooked surfaces, no undercooked middle
- Flavor and moisture are sealed in
- Texture is enhanced
- Freshness is preserved

Holman and Star's renowned engineering and innovation are evident throughout the Ultra-Max Impingement Oven line, making your investment a long-term winner and your bottom line significantly more attractive.

Ultra-Max® Electric Impingement Oven Competitive Information

Features	Holman	Lincoln 1300	Lincoln 2500
Full Stainless Exterior	YES	YES	YES
Front Removable Columnating & Orifice Plates	YES	NO	NO
Digital Controls	YES	NO	YES
150° to 550° F Temperature Control	YES	200-550	90-600
90 Second to 30 Minute Bake Times	YES	1-24 Minutes	30 Sec - 15 Minutes
Secondary Cooling Fan To Ensure Control Operation Life	YES	NO	NO
Reversible Conveyor Direction	YES	YES	YES

Ultra-Max® Gas Impingement Oven Competitive Information

Features	Holman	Lincoln 1100
Full Stainless Exterior	YES	YES
Front Removable Columnating & Orifice Plates	YES	YES
Digital Controls	YES	YES
150° to 550° F Temperature Control	YES	250-575
90 Second to 30 Minute Bake Times	YES	1-30 Minutes
Secondary Cooling Fan To Ensure Control Operation Life	YES	NO
Reversible Conveyor Direction	YES	YES

Holman® Miniveyor & Proveyor Oven Competitive Information

Features	Holman	Lincoln Fusion
Full Stainless Exterior	YES	NO
Quartz Element Heaters	YES	NO
Forced Convection Air Flow	YES	NO

High Performance impingement ovens that will change the way you cook!

Ultra-Max® Ovens

Ultra-Max® Gas Impingement Oven



Take complete control of your kitchen operations with the one oven engineered to make your life easier and your business more profitable. The Ultra-Max Gas Impingement Oven will meet the requirements of your present menu and enable you to expand the variety of foods you offer.

Prepare pizzas, sandwiches, cookies, beef, fish, oven fries, cinnamon rolls and more! Your oven will seal in flavor and moisture while cooking food thoroughly and consistently no matter how great the volume.

Features That Will Change The Way You Cook:

- State-of-the-art, digital controls with built in programming and diagnostics, plus large LED control panel can be read at-a-glance
- Precision digital conveyor speed and temperature control for consistent, accurate cooking time
- Unique front access hinged door for easy placement of food items requiring manual placement in cooking chamber
- Extra large 3.5" x 18.9" product opening and 28" baking chamber will accommodate a variety of products from sub sandwiches to pizzas
- Stainless steel removable conveyor belt, 18" x 54" can easily handle 18" pizzas
- Conveyor belt is driven with a heavy-duty brushless DC reversible motor for years of reliable service
- Powerful steel centrifugal fan/motor combination provides hot air flow to cooking chamber
- 40,000 BTU stainless steel burner with automatic ignition for superior cooking performance
- Optional accessories include floor stand, quick connect hose, restraining cable and extended conveyor shelves

Ultra-Max® Countertop Electric Impingement Ovens



The Ultra-Max Countertop Electric Impingement Ovens are designed to handle the most rigorous foodservice demands while cooking menu items to perfection. Our ovens will meet the requirements of your present menu and enable you to expand it.

Unlike other electric impingement ovens, Holman's Ultra-Max electric ovens feature an 18" wide conveyor belt, as well as the same quality motor and other components found in our gas model. Plus, our ovens are just as compact as our competitors'.

Prepare pizzas, sandwiches, cookies, fish and more! Your oven will seal in flavor and moisture while cooking food thoroughly and consistently.

Outstanding Features Include:

- Compact in design, big in volume — 37.2" x 30.4" footprint fits most commercial countertops
- Industry leading 4" x 18.9" product opening and 24" baking chamber to handle a variety of products from sub sandwiches to pizzas
- Stainless steel removable conveyor belt, 18" x 33" or 50", easily moves 18" pizzas through oven
- Easy-to-use electronic control eliminates guess work
- Precision digital conveyor speed and temperature control for consistent, accurate cooking time
- Large LED display for at-a-glance reading of time and temperature
- Powerful steel centrifugal fan/motor combination and 6,000 watt metal element provides hot air flow to cooking chamber
- Front panel removes easily for cleaning inside baking chamber
- Optional accessories include floor stands and 6-50R receptacle

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IMPINGEMENT CONVEYOR OVENS

HOLMAN® ULTRA-MAX® ELECTRIC CONVEYOR OVENS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
UM1833A	Conveyor Oven	37.2	30.4	20.0	208V or 240V	6-50P	6400	272	85	\$ 8,088.00
UM1850A	Conveyor Oven	50.0	30.4	20.0	208V or 240V	6-50P	6400	290	85	\$ 8,532.00
UM1850AT	Conveyor Oven with Teflon coated belt	50.0	30.4	20.0	208V or 240V	6-50P	6400	290	85	\$ 9,266.00

NOTE: ABOVE MODELS AVAILABLE IN 230V ADD \$150.00



UM1850A

HOLMAN® ULTRA-MAX® GAS CONVEYOR OVEN

Model No.	Description	Width Inches	Depth Inches	Height Inches	Type Gas	BTU	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
UM1854	Conveyor Oven	60.6	39.3	23.3	Nat or Prop.	40,000	352	85	\$ 13,732.00

NOTE: ABOVE MODELS AVAILABLE WITH CE APPROVAL - ADD \$ 70.00



UM1854 on optional Equipment Stand with optional casters

HOLMAN® ULTRA-MAX® CONVEYOR OVEN EQUIPMENT STANDS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
ES-UM-1854	Standard Stand (Gas)	27.7	26.2	18.3	31	110	\$ 1,638.00
ES-UM-1854L	Low Profile Stand (Gas) (for 3 stack ovens)	38.9	32.9	10.8	82	110	\$ 2,244.00
ES-UM36S	36" Stand (Electric)	36	30	24	68	110	\$ 1,244.00
SM-CAST	Caster Kit				10	85	\$ 448.00

ACCESSORIES FOR HOLMAN® ULTRA-MAX® CONVEYOR OVENS

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
UMGCK	Gas Connection & Restraining Cable Kit	7	85	\$ 690.00
UMEXIT11	Conveyor Exit Shelf 11"	3	85	\$ 90.00
UMEXIT8	Conveyor Exit Shelf 8"	4	85	\$ 90.00
UMEXIT8D	Conveyor Exit Shelf 8" Drop	3	85	\$ 96.00
UMENTRY6	Conveyor Entry Shelf 6"	3	85	\$ 106.00
UMGNT-111	Gas Oven Nozzle Plate, Top, Full Open	8	85	\$ 154.00
UMGNT-000	Gas Oven Nozzle Plate, Top, Full Closed	8	85	\$ 154.00
UMGNT-001	Gas Oven Nozzle Plate, Top, Right Open	8	85	\$ 154.00
UMGNT-010	Gas Oven Nozzle Plate, Top, Middle Open	8	85	\$ 154.00
UMGNT-100	Gas Oven Nozzle Plate, Top, Left Open	8	85	\$ 154.00
UMGNB-111	Gas Oven Nozzle Plate, Bottom Full Open	8	85	\$ 154.00
UMGNB-000	Gas Oven Nozzle Plate, Bottom, Full Closed	8	85	\$ 154.00
UMGNB-001	Gas Oven Nozzle Plate, Bottom, Right Open	8	85	\$ 154.00
UMGNB-010	Gas Oven Nozzle Plate, Bottom, Middle Open	8	85	\$ 154.00
UMGNB-100	Gas Oven Nozzle Plate, Bottom, Left Open	8	85	\$ 154.00
UMENT-0	Electric Oven Nozzle Plate, Top, Closed	5	85	\$ 154.00
UMENB-0	Electric Oven Nozzle Plate, Bottom, Closed	5	85	\$ 154.00
UMLK	4" Leg Kit	10	85	\$ 100.00
NEMA 6-50R	NEMA 6-50R 50 Amp Receptacle	5	85	\$ 96.00

TURBO-MAX™ HIGH SPEED CONVEYOR OVENS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Amps	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
HSCO14	Turbo-Max™ Conveyor Oven 14"W belt, 20" bake chamber	39.5	30.8	17.8	33.1/38.2	208V/240V	3PH 15-50	13,800/15,900	244	85	\$11,466.00
HSCO16	Turbo-Max™ Conveyor Oven 16"W belt, 20" bake chamber	41.8	32.8	17.8	33.1/38.2	208V/240V	3PH 15-50	13,800/15,900	293	85	\$11,760.00
NEW! HSCO16P	Turbo-Max™ Conveyor Oven 16"W belt, 20" bake chamber	41.8	32.8	17.8	33.1/38.2	208V/240V	3PH 15-50	13,800/15,900	293	85	\$11,760.00



HSCO14






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COUNTERTOP CONVEYOR OVENS & ACCESSORIES


HOLMAN CONVEYOR OVENS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
 210HX	Miniveyor® Multi-Purpose Oven 10"W x 31"D S/S conveyor belt Quartz sheathed heater	31	15-7/16	14	120V	5-15P	1,700	60	Ships UPS	\$ 3,680.00
					208V	6-20P	2,800			
					240V	6-20P	2,800			
 214HXA	Miniveyor® Multi-Purpose Oven 14"W x 31"D S/S conveyor belt Quartz sheathed heater	31	19-7/16	14	208V	6-30P	4,000	66	Ships UPS	\$ 3,996.00
 314HX Stacked	Proveyor® Multi-Purpose Oven 14"W x 38"D S/S conveyor belt Quartz sheathed heater	38-11/16	21-1/4	16-1/8	208V	6-30P	5,400	115	85	IPH \$ 7,426.00
					240V	6-30P	5,400			3PH \$ 7,678.00
 318HX	Proveyor® Multi-Purpose Oven 18"W x 38"D S/S conveyor belt Quartz sheathed heater	38-11/16	24-7/8	16-1/8	208V	6-30P	6,200	130	85	IPH \$ 8,288.00
					240V	6-30P	6,200			3PH \$ 8,540.00
 414HXMA	*414HXMA Proveyor® Sandwich Toaster Oven 14"W x 60"D S/S conveyor belt Quartz sheathed heater	60	19-1/2	17-1/4	208V	6-30P	6,600	123	85	\$ 8,589.00

Metal sheathed heaters available at no additional charge.

ABOVE MODELS AVAILABLE WITH CE APPROVAL - ADD \$120.00

ACCESSORIES FOR HOLMAN CONVEYOR OVENS

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
 SF-210HX	SSK-210HX	22	85	\$ 578.00
	SSK-214HX	24	85	\$ 578.00
	SSK-314HX	38	85	\$ 740.00
	SSK-318HX	40	85	\$ 740.00
	ES-314HX	30	110	\$ 1,324.00
	ES-318HX	30	110	\$ 1,324.00
	ES-318HXL	30	110	\$ 1,324.00
	SF-210HX	4	85	\$ 262.00
	SF-214HX	4	85	\$ 262.00

NOTE:

- ★Oven must be installed six inches (6"-15.3cm) from any vertical, combustible surface.
- ★Stacking spacer required when stacking two ovens. Please indicate belt direction.
- ★Stainless steel stacking stand - optional. Please indicate model.
- ★Standard conveyor belt travels left to right, however, ovens can be ordered with conveyor belt traveling right to left at no additional charge.
- ★Specify voltage and phase when ordering.

Ask about our customized pita baking conveyor ovens!

Holman offers two fresh pita baking conveyor ovens. Our **Proveyor®** based pita oven features no air movement for a more traditional baking environment.

Our **Turbo-Max™** based oven features both radiant and impingement heating. Both ovens bake fresh pita dough with perfect rising of the pita pocket every time.

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COUNTERTOP CONVECTION OVENS

HOLMAN CONVECTION OVENS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
CCOQ-3	Convection Oven, 1/4 size baking pans (3) rack/slides	19	20.4	15	120V	5-15P	1,440	51	70	\$ 1,032.00
CCOH-3	Convection Oven, 1/2 size baking pans, broiler feature (3) rack/slides	24.4	21.5	23.4	120V	5-15P	1,440	108	70	\$ 1,674.00
CCOH-4	Convection Oven, 1/2 size baking pans, (4) rack/slides	24.4	26.6	24.8	208V/ 240V 230V	6-15P	2,380/ 2,830 2,600	141	70	\$ 2,274.00
CCOF-4	Convection Oven, full size baking pans, steam injection feature, (4) rack/slides	32.1	30.9	23.8	208V/ 240V 230V	6-30P	4,900/ 6,530 6,000	209	70	\$ 3,916.00



CCOH-3



CCOF-4



**BAKE
PERFECT GOODNESS**

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CONVECTION OVENS

Think All Toasters Are Alike?



Available with programmable electronic controls!

The Holman® QCS® Series Will Change Your Mind.

No matter how you slice it, there are a lot of good reasons to choose a Holman QCS (quartz-convection system).

Start with reliability. We design and construct every Holman conveyor toaster to stand up to the most rigorous foodservice demands. You can count on your toaster to work properly 24/7. Fact: Holman toasters have been setting the standard for reliability, quality and technological innovation for more than a quarter of a century.

Our commitment to innovation continues with our industry-first programmable electronic controls. Whether you use the pre-programmed settings from the factory or your own customized settings, electronic controls take the guesswork out of temperature and

speed control.

You'll appreciate the difference the forced convection system makes. Only Holman toasters have it. The system keeps your toaster cooler to the touch and extends the life of critical components. Our quartz heaters ensure consistent toasting and require minimal heat-up time.

If your toaster should ever require service, we offer technical support 24 hours per day, 7 days a week.

Foodservice operators worldwide choose Holman.

If you know which side your bread is buttered on, you will too. To learn more about our extensive line of toasters, call or visit www.star-holman.com.



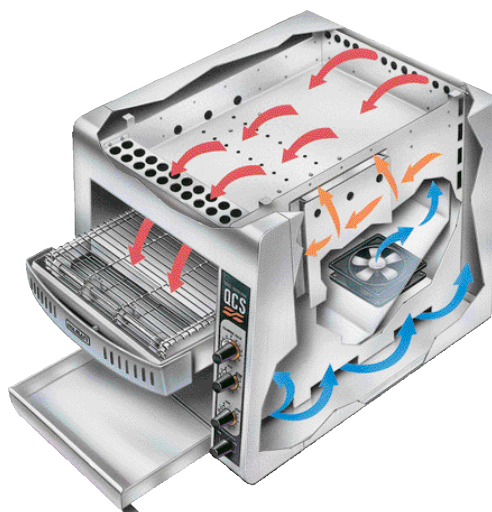
Holman® QCS® Competitive Information

Features	Holman	APW	Hatco	Belleco
Full Stainless Exterior	YES	NO	NO	YES
Quartz Element Heaters	YES	NO	NO	YES
Heat Resistant Burn Guard	YES	NO	NO	NO
75% Energy Savings Mode	YES	NO	NO	YES
Louvers On Ends	NO	YES	NO	NO
Forced Convection Air Flow	YES	NO	NO	YES
Ergonomic Sloped Front with Rounded Edges	YES	NO	NO	NO

No Matter How You Slice it, Consistent Quality, High Capacity and Energy - Efficiency is a Piece of Toast

All Holman toasters are designed with our advanced quartz convection system technology offering superior performance and reliability. Quartz infrared heaters provide faster, more consistent heating than metal heating elements. Holman, the most reliable toaster in the industry!

An Inside Look At Our Quartz Convection System (QCS)



- 1 When you turn on your new QCS toaster, a fan immediately activates drawing air into the unit. This air is forced around the drive motor, power switch, speed control and other components protecting them from over-heating.
- 2 Next, the air is pushed up between the side walls and around terminals and bushings. The natural insulating barrier of air that results keeps sides and top surfaces cool to the touch, without louvers. Terminals and bushings operate longer at safe temperatures.
- 3 As air flows into the top area it is heated and then forced through air ducts and into the toasting chamber.
- 4 As the heated air is forced into the toasting chamber it accelerates the toasting process and improves productivity.

HOLMAN® QCS® TOASTERS

Model No.	Description	Max Slices Per Hour	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
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QCS1 COMPACT CONVEYOR TOASTER



QCS1-350

QCS1-350	Conveyor Toaster 10" Wide Belt (2 Slices) 1-1/2" Product Opening	350	14-1/4	18-7/8	13-1/4	120V	5-15P	1,600	44	Ships UPS	\$ 958.00
QCS2-500	Conveyor Toaster 10" Wide Belt (2 Slices) 1-1/2" Product Opening	350	14-1/2	22-3/8	15-5/8	120V	5-15P 5-20P (Canada)	1,700 1,400 (Canada)	64	Ships UPS	\$ 2,068.00

QCS2 CONVEYOR TOASTERS



QCS2-800A

QCS2-600HA	Conveyor Toaster 10" Wide Belt (2 Slices) 3" Product Opening	600	14-1/2	22-3/8	15-5/8	208V 240V	6-20P 6-20P	2,800 2,800	64	Ships UPS	\$ 2,358.00
QCS2-800A	Conveyor Toaster 10" Wide Belt (2 Slices) 1-1/2" Product Opening	800	14-1/2	22-3/8	15-5/8	208V 240V	6-20P 6-20P	2,800 2,800	64	Ships UPS	\$ 1,988.00

QCS3 HIGH VOLUME CONVEYOR TOASTERS



QCS3-1000A

QCS3-1000A	Conveyor Toaster 14" Wide Belt (3 Slices) 1-1/2" Product Opening	1000	18-1/2	22-3/8	15-5/8	208V 240V	6-20P 6-20P	3,200 3,200	68	Ships UPS	\$ 2,542.00
QCS3-950HA	Conveyor Toaster 14" Wide Belt (3 Slices) 3" Product Opening	950	18-1/2	22-3/8	15-5/8	208V 240V	6-20P 6-20P	3,200 3,200	68	Ships UPS	\$ 2,620.00
QCS3-1300	Conveyor Toaster 14" Wide Belt (3 Slices) 1-1/2" Product Opening	1300	18-1/2	22-3/8	15-5/8	208V 240V	6-30P 6-30P	3,600 3,600	68	Ships UPS	\$ 3,048.00
QCS3-1400BH	Conveyor Bun Toaster 14" Wide Belt (3 Slices) 3" Product Opening	1400	18-1/2	22-3/8	15-5/8	208V 240V	6-30P 6-30P	3,400 3,400	68	Ships UPS	\$ 3,276.00
DT14	Double Conveyor Toaster Two 14" Wide Belts (3 Slices) Top 1 - 2-1/4" Product Opening Bottom 1-3/4" Product Opening	1000	19-1/2	23-11/16	24-1/16	208V 240V	6-30P 6-30P	4,800 4,800	102	85	\$ 5,140.00



DT14

QCS® BAGEL FAST TOASTERS



QCS2-1200B

Model No.	Description	Max Slices Per Hour	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
QCS1-500B	Conveyor Bagel Toaster 10" Wide Belt (2 Slices) 1-1/2" Product Opening	500	14-1/4	18-7/8	13-1/4	120V	5-15P	1,600	44	Ships UPS	\$ 1,788.00
QCS2-1200B	Conveyor Bagel Toaster 10" Wide Belt (2 Slices) 1-3/4" Product Opening	1200	14-1/2	22-3/8	15-5/8	208V 240V	6-20P 6-20P	3,200 3,200	64	Ships UPS	\$ 2,682.00
QCS3-1600B	Conveyor Bagel Toaster 14" Wide Belt (3 Slices) 1-3/4" Product Opening	1600	18-1/2	22-3/8	15-5/8	208V 240V	6-30P 6-30P	3,600 3,600	68	Ships UPS	\$ 3,246.00

Metal sheathed heaters available at no additional charge. Contact factory for available models.



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HOLMAN® QCSE® CONVEYOR TOASTERS WITH ELECTRONIC CONTROLS & HOLMAN® POP-UP TOASTERS

CONVEYOR AND POP-UP TOASTERS

Model No.	Description	Max Slices Per Hour	Width Inches	Depth Inches	Height Inches	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
QCSe2 CONVEYOR TOASTERS											
QCSe2-500	Conveyor Toaster 10" Belt (2 Slices) 1-1/2" Product Opening	350	14-5/8	22-3/8	15-5/8	120V	5-15P 5-20P (Canada)	1,700	64	Ships UPS 85	\$ 2,338.00
QCSe2-600H	Conveyor Toaster 10" Belt (2 Slices) 3" Product Opening	600	14-5/8	22-3/8	15-5/8	208V 240V	6-20P 6-20P	2,800 2,800	64	Ships UPS 85	\$ 2,672.00
QCSe2-800	Conveyor Toaster 10" Belt (2 Slices) 1-1/2" Product Opening	800	14-5/8	22-3/8	15-5/8	208V 240V	6-20P 6-20P	2,800 2,800	64	Ships UPS 85	\$ 2,338.00



QCSe2-500

QCSe3 CONVEYOR TOASTERS											
QCSe3-950H	Conveyor Toaster 14" Belt (3 Slices) 3" Product Opening	950	18-5/8	22-3/8	15-5/8	208V 240V	6-20P 6-20P	3,200 3,200	68	Ships UPS 85	\$ 2,794.00
QCSe3-1000	Conveyor Toaster 14" Belt (3 Slices) 1-1/2" Product Opening	1000	18-5/8	22-3/8	15-5/8	208V 240V	6-20P 6-20P	3,200 3,200	68	Ships UPS 85	\$ 2,542.00
QCSe3-1300	Conveyor Toaster 14" Belt (3 Slices) 1-1/2" Product Opening	1300	18-5/8	22-3/8	15-5/8	208V 240V	6-30P 6-30P	3,600 3,600	68	Ships UPS 85	\$ 3,170.00



QCSe3-1000

QCS Toasters are available with CE approval - add \$100.00

QCS® TOASTER ACCESSORIES											
For Security Toasters Add.....											\$ 436.00
WMK-QCS Wall mount kit for QCS toasters.....											\$ 328.00



Security toaster control guard

HOLMAN® POP-UP TOASTERS											
Model No.	Description	Width Inches	Depth Inches	Height Inches	Amps	Voltage	NEMA	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
T2	Two Slot Toaster	6-5/8	13-3/8	9-3/16	9.0 4.8/5.4	120 208/240	5-15P 6-15P	1,100 1,000/1,300	12.3	100	\$ 826.00
T4	Four Slot Toaster	11-7/16	13-3/8	9-3/16	18.3 9.6/10.8 12.5	120 208/240 208V	5-20P 6-15P 6-20P	2,200 2,000/2,600 2,600	21	100	\$ 1,294.00
BT4	Four Slot Toaster	11-7/16	13-3/8	9-3/16	15.0 6.7/7.5	120 208/240	5-20P 6-15P	1,800 1,400/1,800	21	100	\$ 1,294.00
CT4	Four Slot Combo Toaster	11-7/16	13-3/8	9-3/16	16.6 9.2	120 208/240	5-20P 6-15P	2,000 1,700/2,200	21	100	\$ 1,294.00



BT4

MODEL REFERENCE

Old Star Model No.	New Holman Model No.	Description
STO2-120V	T2-120V	2 Slot 120V
STO4-120V	T4-120V	4 Slot 120V
STO4H-240V	T4-208/240V	4 Slot 208/240V
STO4H-208V	T4-208V	4 Slot 208V
STO4CUL	N/A	N/A

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THE BEST JUST GOT BETTER!

STAR'S NEW PRO-MAX[®] SANDWICH GRILLS

FEATURING OUR NEW PRO-LIFT[™] HINGE

Star's Pro-Max[®] grills feature:

- Robust hinge system tested to 3 million cycles!
- Superior top structure design uses two bars to enhance platen stability.
- Optional easy to use electronic programmable timer with an audible alarm.
- Heavy-duty aluminum platens provide superior performance and long life.
- Easy to read controls with temperatures from 175°F (79°C) to 550°F (302°C).
- Water resistant PTFE conduit design.
- Front grease trough and drawer for easy cleaning.



Star's Portable Two-Sided Grills Will Dramatically Expand Your Menu

Unlimited Menu Options

Breakfast

- Breakfast burritos
- Breakfast sandwiches
- Pancakes
- Bacon
- Eggs
- Sausage
- Fried potatoes
- Specialty omelettes

Lunch/Dinner

- Panini sandwiches
- Reuben sandwiches
- Quesadillas
- Burritos & Wraps
- Hamburgers
- Chicken sandwiches
- Cuban sandwiches
- Grilled vegetables
- Salmon & Tuna

Let your imagination run wild!

Star Pro-Max® Sandwich Grill Competitive Information

Features	Pro-Max®	APW	Waring
Robust Hinge System Tested to 3 Million+ Hinge Cycles	YES	NO	NO
Standard Cast Iron Platen	YES	YES	YES
Optional Aluminum Platen	YES	NO	NO
3/4" Platen Splash Guard	YES	NO	NO
Optional Split Top Hinge Design	YES	NO	NO
Optional Electronic Programmable Timers	YES	NO	NO
Water Resistant PTFT Conduit Design	YES	NO	NO
Extra Large Front Slide Out Grease Drawer	YES	NO	NO

Star Grill-Express® Sandwich Grill Competitive Information

Features	Grill-Express™	APW	Waring
Torsion Spring Hinge Design	YES	NO	NO
Standard Cast Iron Platen	YES	YES	YES
3/4" Platen Splash Guard	YES	NO	NO
Water Resistant PTFT Conduit Design	YES	NO	NO



THINK FRESH!

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The ultimate in two-sided grilling - Pro-Max® Sandwich Grills

- 10", 14" and 28" width platens for small to large foodservice operations
- Heavy-duty cast iron or aluminum platens that are durable and provide superior performance
- A heavy-duty pro-lift hinge system designed for safe and effortless opening and closing of the top platen
- Up to 3" of ultimate grilling height and a steady three to four pounds of pressure for consistent cooking performance
- An ergonomically-designed control panel which gives easy access to controls and grease drawer
- The bottom platen is equipped with a patented 3/4" splash guard for maximum protection against grease spills while keeping food on the grill
- Accurate temperature controls from 175° (79°C) to 550° (302°C)
- A removable, large-capacity grease tray located in front of the bottom platen for easy access and optimal grease management
- Optional timer and on/off three-position switch allows only bottom platen cooking



Pro-Max®

Versatility Within Budget Grill Express™ Sandwich Grills

- Superior performance with European styling at an affordable price
- Heavy-duty cast iron platens, smooth or grooved, for long life and ultimate performance
- Accurate cooking temperature with an adjustable thermostat from 175° (79° C) to 450° (232° C)
- Elements recessed within the cast iron platens for excellent heat distribution and fast recovery
- Versatile grilling height to accommodate the flattest tortilla to a 3" sandwich
- The bottom platen is equipped with a patented 3/4" splash guard for maximum protection against grease spills while keeping food on the grill
- A reliable hinge system for effortless operation and consistent application of pressure for ideal cooking performance
- Easy clean up with a removable grease tray located in front of the bottom platen



Made in the
U.S.A.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143

Phone: (800) 264-7827 - Fax: (800) 264-6666 - www.star-mfg.com



PRO-MAX® SANDWICH GRILLS

PRO-MAX® TWO-SIDED SMOOTH GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
GR10B	Aluminum Smooth Grill 10" x 10" cooking surface	16-1/8	21-1/8	29-1/2 (open) 13-1/4 (closed)	120V or 208/240V	1,800 1,350/ 1,800	52	85	\$ 1,884.00
GR10IB	Iron Smooth Grill 10" x 10" cooking surface	16-1/8	21-1/8	29-1/2 (open) 13-1/4 (closed)	120V or 208/240V	1,800 1,350/ 1,800	67	85	\$ 2,344.00
GR14B	Aluminum Smooth Grill 14" x 14" cooking surface	19-5/8	24-3/4	32-3/4 (open) 13-1/2 (closed)	120V or 208/240V	1,800 1,350/ 1,800	67	85	\$ 1,902.00
GR14IB	Iron Smooth Grill 14" x 14" cooking surface	19-5/8	24-3/4	36-1/2 (open) 17 (closed)	208V/ 240V	2,700/ 3,600	101	85	\$ 2,966.00
GR28IB	Iron Smooth Grill 14" x 28" cooking surface	34-1/4	24-3/4	36 (open) 17 (closed)	208V/ 240V	5,400/ 7,200	231	85	\$ 5,928.00



GR14IB

CONTACT FACTORY FOR CANADIAN MODELS, ABOVE MODELS AVAILABLE IN 230V - ADD \$52.00

PRO-MAX® TWO-SIDED SMOOTH GRILLS W/ELECTRONIC CONTROLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
GR10IE	Alum. Smooth Grill 10" x 10" cooking surface	16-1/8	21-1/8	29-1/2 (open) 13-1/4 (closed)	120V or 208/240V	1,800 1,350/ 1,800	46	85	\$ 2,204.00
GR10IE	Iron Smooth Grill 10" x 10" cooking surface	16-1/8	21-1/8	29-1/2 (open) 13-1/4 (closed)	120V or 208/240V	1,800 1,350/ 1,800	63	85	\$ 2,626.00
GR14IE	Alum. Smooth Grill 14" x 14" cooking surface	19-5/8	24-3/4	32-3/4 (open) 13-1/2 (closed)	120V or 208/240V	1,800 1,350/ 1,800	68	85	\$ 2,234.00
GR14IE	Iron Smooth Grill 14" x 14" cooking surface	19-5/8	24-3/4	36-1/2 (open) 17 (closed)	208V/ 240V	2,700/ 3,600	101	85	\$ 3,218.00
GR28IE	Iron Smooth Grill 14" x 28" cooking surface	34-1/4	24-3/4	36 (open) 17 (closed)	208V/ 240V	5,400/ 7,200	233	85	\$ 6,512.00



GR10IE

CONTACT FACTORY FOR CANADIAN MODELS, ABOVE MODELS AVAILABLE IN 230V - ADD \$52.00

PRO-MAX® TWO-SIDED SPECIALTY GRILLS W/ELECTRONIC CONTROLS

GR14STE	Alum. Smooth Grill w/ Split Top 14x14 Cooking Surface	16	23-1/8	31-5/8 (open) 14-1/4 (closed)	120V 208/240V	2,300 1,725/ 2,300	82	85	\$ 4,876.00
GR28STIE	Iron Smooth Grill w/ 4 top lids and 14x28" Cooking Surface	34-1/4	23-1/8	34-5/8 (open) 17-1/4 (closed)	208V 240V	3,450/ 4,600	200	85	\$ 10,102.00
CG14STE	Alum. Grooved Grill w/ Split Top 14x14 Cooking Surface	16	23-1/8	31-5/8 (open) 14-1/4 (closed)	120V 208/240V	2,300 1,725/ 2,300	110	85	\$ 4,876.00
CG28STIE	Iron Grooved Grill w/ 4 top lids and 14x28" Cooking Surface	34-1/4	23-1/8	34-5/8 (open) 17-1/4 (closed)	208V 240V	3,450/ 4,600	200	85	\$ 10,734.00



GR14STE



CG28STIE

ABOVE MODELS AVAILABLE IN 230V - ADD \$52.00

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PRO-MAX® SANDWICH GRILLS & TORTILLA GRILLS

PRO-MAX® TWO-SIDED GROOVED GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
CG10IB	Iron Panini Grill 10" x 10" cooking surface Grooved Top & Bottom	16-1/8	21-1/8	29-1/2 (open) 13-1/4 (closed)	120V or 208/240V	1,800 1,350/1,800	68	85	\$ 2,344.00
CG14B	Aluminum Panini Grill 14" x 14" cooking surface Grooved Top & Bottom	19-5/8	24-3/4	32-3/4 (open) 13-1/2 (closed)	120V or 208/240V	1,800 1,350/1,800	69	85	\$ 1,902.00
CG14IB	Iron Panini Grill 14" x 14" cooking surface Grooved Top & Bottom	19-5/8	24-3/4	36-1/2 (open) 17(closed)	208V/ 240V	2,700/ 3,600	112	85	\$ 2,926.00
CG14IGTB	Iron Panini Grill 14" x 14" cooking surface Grooved Top & Smooth Bottom	19-5/8	24-3/4	36-1/2 (open) 17(closed)	208V/ 240V	2,700/ 3,600	105	85	\$ 2,926.00
CG28IB	Iron Panini Grill 14" x 28" cooking surface Grooved Top & Bottom	34-1/4	24-3/4	36(open) 17(closed)	208V/ 240V	5,400/ 7,200	244	85	\$ 5,928.00
CG28IGTB	Iron Panini Grill 14" x 28" cooking surface Grooved Top & Smooth Bottom	34-1/4	24-3/4	36(open) 17(closed)	208V/ 240V	5,400/ 7,200	237	85	\$ 5,928.00

CONTACT FACTORY FOR CANADIAN MODELS, ABOVE MODELS AVAILABLE IN 230V - ADD \$52.00

PRO-MAX® TWO-SIDED GROOVED GRILLS WITH W/ELECTRONIC CONTROLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
CG10IE	Iron Panini Grill 10" x 10" cooking surface Grooved Top & Bottom	16-1/8	21-1/8	29-1/2(open) 13-1/4(closed)	120V or 208/240V	1,800 1,350/1,800	69	85	\$ 2,626.00
CG14E	Alum. Panini Grill 14" x 14" cooking surface Grooved Top & Bottom	19-5/8	24-3/4	32-3/4(open) 13-1/2(closed)	120V or 208/240V	1,800 1,350/1,800	71	85	\$ 2,234.00
CG14IE	Iron Panini Grill 14" x 14" cooking surface Grooved Top & Bottom	19-5/8	24-3/4	36-1/2(open) 17(closed)	120 or 208/240V	1800 2,700/3,600	109	85	\$ 3,218.00
CG14IEGT	Iron Panini Grill 14" x 14" cooking surface Grooved Top & Smooth Bottom	19-5/8	24-3/4	36-1/2(open) 17(closed)	208V/ 240V	2,700/ 3,600	105	85	\$ 3,218.00
CG28IE	Iron Panini Grill 14" x 28" cooking surface Grooved Top & Bottom	34-1/4	24-3/4	36(open) 17(closed)	208V/ 240V	5,400/ 7,200	243	85	\$ 6,512.00
CG28IEGT	Iron Panini Grill 14" x 28" cooking surface Grooved Top & Smooth Bottom	34-1/4	24-3/4	36(open) 17(closed)	208V/ 240V	5,400/ 7,200	237	85	\$ 6,512.00

CONTACT FACTORY FOR CANADIAN MODELS, ABOVE MODELS AVAILABLE IN 230V - ADD \$52.00

ACCESSORIES FOR PRO-MAX® TWO-SIDED GRILLS

CG-S	Grooved Panini Spatula	3-1/2"	1-1/2"	12-1/2"			2	85	\$ 152.00
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PRO-MAX® TORTILLA GRILLS/PORTABLE GRILL

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
TG1	Tortilla Grill, 20"D x 23"W Aluminum grill surface	25.9	22.7	8.2	120V 208V/ 240V	1,650 1,650/ 2,200	58	85	\$ 2,562.00
TG1-CUL	Tortilla Grill, 20"D x 23"W Aluminum grill surface	25.9	22.7	8.2	120V	1,650	58	85	\$ 2,584.00
TG2	Tortilla Grill, 25"D x 40"W Aluminum grill surface	41.4	27.7	8.2	208V/ 240V	3,300/ 4,400	111	85	\$ 4,040.00
TG2-CUL	Tortilla Grill, 25"D x 40"W Aluminum grill surface	41.4	27.7	8.2	208V 240V	3,300/ 4,400	111	85	\$ 4,062.00
BG3	Portable Grill	24	17	9	120V 208/240V	1,725 1,300/1,725	50	85	\$ 1,660.00
BG3 CSA	Portable Grill	24	17	9	120V	1,725	50	85	\$ 1,682.00

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GRILL EXPRESS® SANDWICH GRILLS & DRAWER WARMERS

SANDWICH GRILLS AND DRAWER WARMERS

GRILL EXPRESS™ SANDWICH GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
GX10IG	Iron Grooved Grill 10x10 cooking surface	15-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	120V 208/240V	1,400 1,350/1,800	50 lbs.	85	\$ 842.00
GX10IS	Iron Smooth Grill 10x10 cooking surface	15-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	120V 208/240V	1,400 1,350/1,800	50 lbs.	85	\$ 842.00
GX14IG	Iron Grooved Grill 14x10 cooking surface	19-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	120V 208/240V	1,800 1,350/1,800	65 lbs.	85	\$ 972.00
GX14IS	Iron Smooth Grill 14x10 cooking surface	19-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	120V 208/240V	1,800 1,350/1,800	65 lbs.	85	\$ 972.00
GX20IG	Iron Grooved Grill Dual 10x10 cooking surface	28-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	208/240V 230V	2,700/3,600 3,300	110 lbs.	100	\$ 1,940.00
GX20IS	Iron Smooth Grill Dual 10x10 cooking surfaces	28-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	208/240V 230V	2,700/3,600 3,300	110 lbs.	100	\$ 1,940.00
GX20IGS	Iron Smooth/ Grooved Grill Dual 10x10 cooking surfaces	28-3/4	19-7/8	21-13/16 (open) 10-7/8 (closed)	208/240V 230V	2,700/3,600 3,300	104 lbs.	100	\$ 1,940.00



GX10IG



GX20IG

CONTACT FACTORY FOR CANADIAN MODELS, ABOVE MODELS AVAILABLE IN 230V - ADD \$150.00

ACCESSORIES FOR GRILL EXPRESS™ SANDWICH GRILLS

GX-S	Grooved Panini Spatula	3-1/2"	1-1/2"	12-1/2"	2	82			\$ 140.00
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STANDARD DRAWER WARMERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
SDW1	Food Warmer, 1 Drawer	29-1/4	21-13/16	11	120V	475	71	100	\$ 1,780.00
SDW2	Food Warmer, 2 Drawers	29-1/4	21-13/16	24-1/2	120V	925	130	100	\$ 3,166.00
SDW3	Food Warmer, 3 Drawers	29-1/4	21-13/16	31-3/8	120V	1,375	171	100	\$ 4,216.00

Standard 12 x 20 x 6" food pan included for each drawer

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00



SDW1

DRAWER WARMERS WITH INDIVIDUAL CONTROLS

SDW2C	Food Warmer, 2 Drawers 2 Controls	29-1/4	21-13/16	24-1/2	120V	925	139	100	\$ 3,692.00
SDW3C	Food Warmer, 3 Drawers 3 Controls	29-1/4	21-13/16	31-3/8	120V	1,375	188	100	\$ 4,918.00

Standard 12" x 20" x 6" food pan included with each drawer

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00



SDW2C

NARROW DRAWER WARMERS

SDW1N	Food Warmer, 1 Drawer	21-1/4	29-13/16	11	120V	475	70	100	\$ 1,846.00
SDW2N	Food Warmer, 2 Drawers	21-1/4	29-13/16	21-3/16	120V	925	128	100	\$ 3,166.00
SDW3N	Food Warmer, 3 Drawers	21-1/4	29-13/16	31-3/8	120V	1,375	166	100	\$ 4,216.00

Standard 12 x 20 x 6" food pan included for each drawer

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00

NARROW DRAWER WARMERS WITH INDIVIDUAL CONTROLS

SDW2NC	Food Warmer, 2 Drawers 2 Controls	21-1/4	29-13/16	21-3/16	120V	925	138	100	\$ 3,692.00
SDW3NC	Food Warmer, 3 Drawers 3 Controls	21-1/4	29-13/16	31-3/8	120V	1,375	185	100	\$ 4,918.00

Standard 12 x 20 x 6" food pan

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00



SDW3NC

ACCESSORIES FOR DRAWER WARMERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
SDW1BI	Built-In Kit for SDW1 Series	32-1/16	N/A	14-1/16	6	100	\$ 122.00
SDW1NBI	Built-In Kit for SDW1N Series	24-1/16	N/A	14-1/16	10	100	\$ 114.00
SDW2BI	Built-In Kit for SDW2 Series	32-1/16	N/A	24-1/4	7	100	\$ 188.00
SDW2NBI	Built-In Kit for SDW2N Series	24-1/16	N/A	24-1/4	7	100	\$ 148.00
SDW3BI	Built-In Kit for SDW3 Series	32-1/16	N/A	34-7/16	15	100	\$ 246.00
SDW3NBI	Built-In Kit for SDW3N Series	32-1/16	N/A	34-7/16	15	100	\$ 218.00
CB	Caster Base 4/Casters for SDW Series (Adds 6" to height of stand)				28	100	\$ 322.00

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VERSATILE

LIKE STAR'S FAST STEAMERS

There's nothing like the versatile Star Steamers when you are faced with a rush of customers demanding hot, fresh food. With a small footprint, they can fit in spots where space is tight, and can be used for heating a wide variety of foods with a quick injection of steam. From vegetables and breads to proteins and wraps, you can do it all with Star Steamers. There are 12 different models available – four front-load and eight top-load – all built with the reliability you know you'll get from Star. So give your customers more of the variety of healthy food they're looking for.



FAST STEAMERS, WAFFLE BAKERS AND ACCESSORIES

FAST STEAMERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Co o keville,TN
FS1R	Fast Steamer, 1/2 pan, 96 oz. reservoir	18.9	17.2	10.5	120V	1,800	53	85	\$ 1,996.00
FS1RT	Fast Steamer, 1/2 pan, 96 oz. reservoir, timer w/ electronic controls	18.9	17.2	10.5	120V	1,800	53	85	\$ 2,260.00
FS1D	Fast Steamer, 1/2 pan, direct connect	18.9	17.2	10.5	120V	1,800	53	85	\$ 1,996.00
FS1DT	Fast Steamer, 1/2 pan, direct connect timer w/ electronic controls	18.9	17.2	10.5	120V	1,800	53	85	\$ 2,260.00
FS2R	Fast Steamer, 2/3 pan, 96 oz. reservoir	22.4	17.2	10.5	120V	1,800	58	85	\$ 2,332.00
FS2RT	Fast Steamer, 2/3 pan, 96 oz. reservoir timer w/ electronic controls	22.4	17.2	10.5	120V	1,800	58	85	\$ 2,644.00
FS2D	Fast Steamer, 2/3 pan, direct connect	22.4	17.2	10.5	120V	1,800	58	85	\$ 2,332.00
FS2DT	Fast Steamer, 2/3 pan, direct connect timer w/ electronic controls	22.4	17.2	10.5	120V	1,800	58	85	\$ 2,644.00
NOTE: CUL AVAILABLE IN ABOVE MODELS - ADD \$22.00									
FSFR	Fast Steamer, front load, 96 oz. reservoir	23	21.5	9.5	208V	3,300	48	85	\$ 2,586.00
FSFRT	Fast Steamer, front load, 96 oz. reservoir timer w/ electronic controls	23	21.5	9.5	208V	3,300	48	85	\$ 2,812.00
FSFD	Fast Steamer, front load, direct connect	23	21.5	9.5	208V	3,300	48	85	\$ 2,586.00
FSFDT	Fast Steamer, front load, direct connect timer w/ electronic controls	23	21.5	9.5	208V	3,300	48	85	\$ 2,812.00



FS2DT



FSFR

STANDARD WAFFLE BAKERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Co o keville,TN
SWB7R1E	Single Waffle Baker, 7" Round	10	15-3/4	22 (open) 9-1/2 (closed)	120V or 208/240V	900 675/900	24	85	\$ 1,126.00
SWB7R2E	Double Waffle Baker, 7" Round	20	15-3/4	22 (open) 9-1/2 (closed)	120V or 208/240V	1,800 1,325/1,800	44	85	\$ 1,950.00
SWB7R2E CSA	Double Waffle Baker, 7" Round	20	15-3/4	22 (open) 9-1/2 (closed)	120V or 208/240V	1,800 1,325/1,800	44	85	\$ 1,972.00
SWB8SQE	Single Waffle Baker, 8" Square	10	18-1/4	27 (open) 12-1/2 (closed)	120V or 208/240V	1,645 1,235/1,645	39	85	\$ 1,594.00
SWB8SQE CSA	Single Waffle Baker, 8" Square	10	18-1/4	27 (open) 12-1/2 (closed)	120V or 208/240V	1,645 1,235/1,645	39	85	\$ 1,616.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00

WAFFLE CONE BAKER

SWCBE	Waffle Cone Baker	10	18-1/4	25-1/2 (open) 12-1/2 (closed)	120V or 208/240V	1,320 990/1,320	33	85	\$ 1,528.00
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ABOVE MODEL AVAILABLE IN 230V - ADD \$56.00

ACCESSORIES FOR WAFFLE CONE BAKER

WCB-FT	Waffle Cone Baker Forming Tool	10	9	10.....			4	85	\$ 94.00
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BELGIAN WAFFLE BAKERS

SWB7RBE	Single Waffle Baker, 7" Round, 1-1/4" Thick	10	18-1/4	25-1/2 (open) 14 (closed)	120V or 208/240V	1,000 750/1,000	28	85	\$ 1,516.00
SWB8RBE	Single Waffle Baker, 8" Round Light, 1" Thick	10	18-1/4	26-1/2 (open) 14 (closed)	120V or 208/240V	1,320 990/1,320	32	85	\$ 1,710.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00



SWB7RBE

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HOT DOGS!

Any Way You Want 'Em.



Roller Grill



Steamer



Broil-O-Dog

Who let the dogs out? STAR — the largest manufacturer of hot dog cooking equipment in the world! Our cooking solutions can unleash your hot dog sales like never before. Our Roller Grills are available with a built-in bun drawer, plus a "stadium slant" for enhanced presentation. Our side-by-side Steamers offer great capacity in minimal counter space. And our Broil-O-Dogs have a built-in drawer for convenience. Choose from a variety of sizes and models that save space, increase profits and move product! When it comes to dogs we're the masters. Woof



Grilled, Steamed
Or Broiled,
STAR Thinks
Of Everything!

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.

Grill-Max® Roller Grill Competitive Information

Features	Grill-Max Pro	Express	APW	Nemco
Super Turn Duratec "Rollability" Non-Stick Coating	YES	YES	NO	NO
Optional Chrome Rollers	YES	YES	YES	YES
Stadium and Flat Rollers	YES	YES	YES	YES
Distributed Wattage Elements for Even Roller Temperatures	YES	YES	NO	NO
High Torque Motor with Needle Bearings	YES	YES	NO	NO
Efficient Idler Sprocket Drive System	YES	YES	NO	NO
Optional True Programmable Electronic Temperature Controls	YES	NO	NO	NO



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. Many 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° to 5° 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:
Super Turn 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
Duratec® - A superior non-stick coating for easy cleanup and ideal for rolling hot dogs and other sausage products (on Express models only)



X30S shown with optional **XBW30**

- Wide rolling area lets you cook more with no additional counter space required
- Infinite temperature control allows flexibility of cooking and holding temperatures

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GRILL-MAX PRO® ROLLER GRILL EQUIPMENT

GRILL-MAX PRO® ELECTRONIC ROLLER GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chrome Plated Rollers-Star Grill-Max®									
30CE	Hot Dog Grill Capacity:30 dogs	23-3/4	20-5/8	12-1/2	120V	1,150	53	100	\$ 2,246.00
50CE	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,535	69	100	\$ 2,494.00
50CE CSA	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,585	69	100	\$ 2,514.00
75CE	Hot Dog Grill Capacity:75 dogs	35-3/4	28-1/2	15-1/2	120V 208/240V	1,730 1,810/2,400	108	100	\$ 3,350.00
Duratec® Rollers-Star Grill-Max Pro®									
30SCE	Hot Dog Grill Capacity:30 dogs	23-3/4	20-5/8	12-1/2	120V	1,150	48	100	\$ 2,458.00
45SCE	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,650	68	100	\$ 3,006.00
45SCE CSA	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,700	68	100	\$ 3,028.00
50SCE	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,535	68	100	\$ 2,792.00
50SCE CSA	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,585	68	100	\$ 2,812.00
75SCE	Hot Dog Grill Capacity:75 dogs	35-3/4	28-1/2	15-1/2	120V 208/240V	1,730 1,810/2,400	108	100	\$ 4,072.00



30CE



50SCE

NOTE: MODELS 30CE, 30SC, 45SC, 50SC, 75SC, 30SCE AND 45SCE AVAILABLE IN 230V - ADD \$56.00

ELECTRONIC ROLLER GRILLS WITH BUILT-IN BUN DRAWER

Chrome Plated Rollers-Star Grill-Max®									
30CBDE	Hot Dog Grill Capacity:30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	62	100	\$ 2,786.00
50CBDE	Hot Dog Grill Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	80	100	\$ 3,030.00
50CBDE CSA	Hot Dog Grill Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,585	80	100	\$ 3,052.00
75CBDE	Hot Dog Grill Capacity:75 dogs, 48 buns	35-3/4	28-1/2	15-1/2	120V 208/240V	1,730 1,810/2,400	120	100	\$ 3,940.00
Duratec® Rollers-Star Grill-Max Pro®									
30SCBDE	Hot Dog Grill Capacity:30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	63	100	\$ 2,976.00
50SCBDE	Hot Dog Grill Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	80	100	\$ 3,364.00
50SCBDE CSA	Hot Dog Grill Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,585	80	100	\$ 3,386.00
75SCBDE	Hot Dog Grill Capacity:75 dogs, 48 buns	35-3/4	28-1/2	15-1/2	120V 208/240V	1,730 1,810/2,400	110	100	\$ 4,700.00



50CBDE

NOTE: FOR HEATED BUN DRAWER ADD \$160.00

HOT DOG EQUIPMENT

GRILL-MAX PRO® ROLLER GRILL EQUIPMENT

GRILL-MAX® ROLLER GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chrome Plated Rollers-Star Grill-Max®									
20C	Hot Dog Grill Capacity:20 dogs	17-1/8	20-5/8	12-1/2	120V	930	44	100	\$ 1,630.00
30C	Hot Dog Grill Capacity:30 dogs	23-3/4	20-5/8	12-1/2	120V	1,150	53	100	\$ 1,700.00
45C	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,650	70	100	\$ 2,110.00
45C CSA	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,700	70	100	\$ 2,134.00
50C	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,535	69	100	\$ 1,954.00
50C CSA	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,585	69	100	\$ 1,978.00
75C	Hot Dog Grill Capacity:75 dogs	35-3/4	28-1/2	15-1/2	120V 208V/ 240V	1,730 1,810 2,400	108	100	\$ 2,840.00
Duratec® Rollers-Star Grill-Max Pro®									
20SC	Hot Dog Grill Capacity:20 dogs	17-1/8	20-5/8	12-1/2	120V	930	44	100	\$ 1,760.00
30SC	Hot Dog Grill Capacity:30 dogs	23-3/4	20-5/8	12-1/2	120V	1,150	53	100	\$ 1,902.00
45SC	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,650	70	100	\$ 2,450.00
45SC CSA	Hot Dog Grill Capacity:45 dogs	23-3/4	28-1/2	12-1/2	120V	1,700	70	100	\$ 2,474.00
50SC	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,535	69	100	\$ 2,234.00
50SC CSA	Hot Dog Grill Capacity:50 dogs	35-3/4	20-5/8	12-1/2	120V	1,585	69	100	\$ 2,458.00
75SC	Hot Dog Grill Capacity:75 dogs	35-3/4	28-1/2	15-1/2	120V 208V/ 240V	1,730 1,810 2,400	108	100	\$ 3,500.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00

GRILL-MAX® ROLLER GRILLS WITH BUILT-IN BUN DRAWER

Chrome Plated Rollers-Star Grill-Max®									
30CBD	Hot Dog Grill/Bun Drawer Capacity:30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	61	100	\$ 2,300.00
45CBD	Hot Dog Grill/Bun Drawer Capacity:45 dogs, 32 buns	23-3/4	28-1/2	12-1/2	120V	1,650	78	100	\$ 2,676.00
45CBD CSA	Hot Dog Grill/Bun Drawer Capacity:45 dogs, 32 buns	23-3/4	28-1/2	12-1/2	120V	1,700	78	100	\$ 2,700.00
50CBD	Hot Dog Grill/Bun Drawer Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	81	100	\$ 2,556.00
50CBD CSA	Hot Dog Grill/Bun Drawer Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,585	81	100	\$ 2,580.00
75CBD	Hot Dog Grill/Bun Drawer Capacity:75 dogs, 48 buns	35-3/4	28-1/2	15-1/2	120V 208V/ 240V	1,730 1,810 2,400	120	100	\$ 3,494.00
Duratec® Rollers-Star Grill-Max Pro®									
30SCBD	Hot Dog Grill/Bun Drawer Capacity:30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	61	100	\$ 2,500.00
45SCBD	Hot Dog Grill/Bun Drawer Capacity:45 dogs, 32 buns	23-3/4	28-1/2	12-1/2	120V	1,650	78	100	\$ 3,132.00
45SCBD CSA	Hot Dog Grill/Bun Drawer Capacity:45 dogs, 32 buns	23-3/4	28-1/2	12-1/2	120V	1,700	78	100	\$ 3,156.00
50SCBD	Hot Dog Grill/Bun Drawer Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	81	100	\$ 2,896.00
50SCBD CSA	Hot Dog Grill/Bun Drawer Capacity:50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,585	81	100	\$ 2,950.00
75SCBD	Hot Dog Grill/Bun Drawer Capacity:75 dogs, 48 buns	35-3/4	28-1/2	15-1/2	120V 208V/ 240V	1,730 1,810 2,400	120	100	\$ 4,272.00

NOTE: ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00
FOR HEATED BUN DRAWER ADD \$160.00

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GRILL-MAX PRO® ROLLER GRILL EQUIPMENT & BUN BOXES

GRILL-MAX® ROLLER GRILLS WITH CLEAR DOOR

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chrome Plated Rollers-Star Grill-Max®									
30CBBC	Hot Dog Grill w/Clear Door Capacity: 30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	57	100	\$ 2,330.00
50CBBC	Hot Dog Grill w/Clear Door Capacity: 50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	72	100	\$ 2,562.00
75CBBC	Hot Dog Grill w/Clear Door Capacity: 75 dogs, 72 buns	35-3/4	28-1/2	15-1/2	120V 208V/240V	1,730 1810/2400	120	100	\$ 3,496.00
Duratec® Rollers-Star Grill-Max Pro®									
30SCBBC	Hot Dog Grill w/Clear Door Capacity: 30 dogs, 32 buns	23-3/4	20-5/8	12-1/2	120V	1,150	57	100	\$ 2,532.00
50SCBBC	Hot Dog Grill w/Clear Door Capacity: 50 dogs, 48 buns	35-3/4	20-5/8	12-1/2	120V	1,535	72	100	\$ 2,898.00
75SCBBC	Hot Dog Grill w/Clear Door Capacity: 75 dogs, 72 buns	35-3/4	28-1/2	15-1/2	120V 208V/240V	1,730 1810/2400	120	100	\$ 4,272.00



30SCBBC

ABOVE MODELS AVAILABLE IN 230V (WITH THE EXCEPTION OF 75CBBC AND 75SCBBC) - ADD \$56.00

GRILL-MAX® FLAT ROLLER GRILLS

Chrome Plated Rollers-Star Grill-Max®									
30CF	Hot Dog Grill Capacity: 30 dogs	23-3/4	20-5/8	9-13/16	120V	1,150	53	100	\$ 1,796.00
50CF	Hot Dog Grill Capacity: 50 dogs	35-3/4	20-5/8	9-13/16	120V	1,535	69	100	\$ 1,954.00
50CF CSA	Hot Dog Grill Capacity: 50 dogs	35-3/4	20-5/8	9-13/16	120V	1,535	69	100	\$ 1,978.00
75CF	Hot Dog Grill Capacity: 75 dogs	35-3/4	28-1/2	9-13/16	120V 208V/240V	1,730 1,810/2,400	108	100	\$ 2,840.00
Duratec® Rollers-Star Grill-Max®									
30SCF	Hot Dog Grill Capacity: 30 dogs	23-3/4	20-5/8	9-13/16	120V	1,150	53	100	\$ 1,902.00
50SCF	Hot Dog Grill Capacity: 50 dogs	35-3/4	20-5/8	9-13/16	120V	1,535	69	100	\$ 2,234.00
50SCF CSA	Hot Dog Grill Capacity: 50 dogs	35-3/4	20-5/8	9-13/16	120V	1,535	69	100	\$ 2,258.00
75SCF	Hot Dog Grill Capacity: 75 dogs	35-3/4	28-1/2	9-13/16	120V 208V/240V	1,730 1,810/2,400	108	100	\$ 3,500.00



75SCF

ABOVE MODELS AVAILABLE IN 230V (WITH THE EXCEPTION OF 75CF AND 75SCF) - ADD \$56.00

BUN BOXES

SS30BB	Bun Box, Stainless Steel (for model 30C and 30SC and models 45C & 45SC with 45BWSL shelf) Capacity: 48 buns	23-1/4	20-5/8	6-7/8			39	100	\$ 668.00
SS50BB	Bun Box, Stainless Steel (for model 50C and 50SC and models 75C & 75SC with 75BWSL shelf) Capacity: 64 buns	35-3/4	20-5/8	6-7/8			49	100	\$ 848.00
SS30BBC	Bun Box with clear door (for model 30C and 30SC and models 45C & 45SC with 45BWSL shelf) Capacity: 48 buns	23-1/4	20-5/8	6-7/8			29	100	\$ 516.00
SS50BBC	Bun Box with clear door (for model 50C and 50SC and models 75C & 75SC with 75BWSL shelf) Capacity: 64 buns	35-3/4	20-5/8	6-7/8			38	100	\$ 566.00



SS50BB



SS50BBC

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ROLLER GRILL BUN WARMERS, SNEEZE GUARDS & ACCESSORIES

BUN WARMERS



SST-30

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
SST-20	Bun Warmer (for models 20C & 20SC) Capacity:32 buns	17-1/8	20-5/8	9-1/4	120V	300	41	100	\$ 1,260.00
SST-30	Bun Warmer (for models 30C & 30SC and models 45C & 45SC with 45BWS shelf) Capacity:48 buns	23-3/4	20-5/8	9-1/4	120V	450	54	100	\$ 1,538.00
SST-50	Bun Warmer (for models 50C & 50SC and models 75C & 75SC with 75BWS shelf) Capacity:64 buns	35-3/4	20-5/8	9-1/4	120V	600	75	100	\$ 1,890.00
SST-75	Bun Warmer (for models 75C & 75SC and with 75BWS shelf) Capacity:96 buns	35-4/5	22-4/5	10-2/5	120V	600	77	100	\$ 2,248.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$56.00

SINGLE DOOR SNEEZE GUARDS



30SG-1D

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
20SG-1D	Single Door Sneeze Guard for Model 20 Series Roller Grills	100		\$ 346.00
30SG-1D	Single Door Sneeze Guard for Model 30 Series Roller Grills	9	100	\$ 378.00
45SG-1D	Single Door Sneeze Guard for Model 45 Series Roller Grills	11	100	\$ 442.00
50SG-1D	Single Door Sneeze Guard for Model 50 Series Roller Grills	12	100	\$ 474.00
75SG-1D	Single Door Sneeze Guard for Model 75 Series Roller Grills	15	100	\$ 598.00

SNEEZE GUARDS FIT GRILL-MAX PRO & EXPRESS ROLLER GRILLS

DOUBLE DOOR SNEEZE GUARDS



30SG-2D

20SG-2D	Two Door Sneeze Guard for Model 20 Series Roller Grills	7	100	\$ 378.00
30SG-2D	Two Door Sneeze Guard for Model 30 Series Roller Grills	9	100	\$ 394.00
45SG-2D	Two Door Sneeze Guard for Model 45 Series Roller Grills	11	100	\$ 470.00
50SG-2D	Two Door Sneeze Guard for Model 50 Series Roller Grills	12	100	\$ 510.00
75SG-2D	Two Door Sneeze Guard for Model 75 Series Roller Grills	15	100	\$ 650.00

SNEEZE GUARDS FIT GRILL-MAX PRO & EXPRESS ROLLER GRILLS

Optional shields available to convert single or double door sneeze guards into a pass-thru sneeze guard



50SGS

20SGS	Sneeze Guard Shield to replace one door for Model 20 Sneeze Guards	2	100	\$ 66.00
30SGS	Sneeze Guard Shield to replace one door for Model 30 & 45 Sneeze Guards	2	100	\$ 84.00
50SGS	Sneeze Guard Shield to replace one door for Models 50 & 75 Sneeze Guards	4	100	\$ 126.00

SNEEZE GUARDS FIT GRILL-MAX PRO & EXPRESS ROLLER GRILLS

ROLLER GRILL ACCESSORIES

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
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Accessory merchandising door available for Star Grill-Max® Pro Roller Grills. The door increases merchandising opportunities and conceals the control panel.

MERCHANDISING DOORS

20RGMD	Model 20 Merchandising Door	4	100	\$ 114.00
30RGMD	Models 30, 45 Merchandising Door	5	100	\$ 126.00
50RGMD	Models 50, 75 Merchandising Door	7	100	\$ 148.00

Note: Contact factory for pricing on Merchandising Doors for Flat Roller Grills



30RGMD

45BWS	Bun Warmer Shelf for SST30	9	100	\$ 176.00
45BWSL	Bun Warmer Shelf for SS30BB	9	100	\$ 166.00
75BWS	Bun Warmer Shelf for SST50	13	100	\$ 202.00
75BWSL	Bun Warmer Shelf for SS50BB	13	100	\$ 206.00

OTHER ACCESSORIES

RGLK	4" Adjustable Leg Kit (set of 4)	2	100	\$ 58.00
THU	Tong Holder	1	100	\$ 76.00
20RGDKB	Divider Kit for Model 30 Roller Grills (both Pro & Express)	2	100	\$ 170.00
30RGDKB	Divider Kit for Model 30 Roller Grills (both Pro & Express)	2	100	\$ 192.00
45RGDKB	Divider Kit for Model 45 Roller Grills (both Pro & Express)	4	100	\$ 264.00
50RGDKB	Divider Kit for Model 50 Roller Grills (both Pro & Express)	6	100	\$ 206.00
75RGDKB	Divider Kit for Model 75 Roller Grills (both Pro & Express)	8	100	\$ 286.00

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NEW GRILL-MAX® EXPRESS ROLLER GRILLS & BUN WARMERS

HOT DOG EQUIPMENT

NEW GRILL-MAX® EXPRESS FLAT ROLLER GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chrome Plated Rollers									
X30F	Hot Dog Grill, Flat Capacity:30 dogs	23-3/4	20-5/8	8-5/8	120V	1,150	53	100	\$ 1,150.00
X45F	Hot Dog Grill, Flat Capacity:45 dogs	23-3/4	20-5/8	8-5/8	120V	1,650	69	100	\$ 1,560.00
X50F	Hot Dog Grill, Flat Capacity:50 dogs	35-3/4	20-5/8	8-5/8	120V	1,535	66	100	\$ 1,350.00
X75F	Hot Dog Grill, Flat Capacity:75 dogs	35-3/4	28-1/2	8-5/8	240V	2,400	86	100	\$ 1,920.00
Duratec® Rollers									
X30SF	Hot Dog Grill, Flat Capacity: 30 dogs	23-3/4	20-5/8	8-5/8	120V	1,150	53	100	\$ 1,240.00
X45SF	Hot Dog Grill, Flat Capacity:45 dogs	23-3/4	20-5/8	8-5/8	120V	1,650	69	100	\$ 1,760.00
X50SF	Hot Dog Grill, Flat Capacity:50 dogs	35-3/4	20-5/8	8-5/8	120V	1,535	66	100	\$ 1,450.00
X75SF	Hot Dog Grill, Flat Capacity:75 dogs	35-3/4	28-1/2	8-5/8	240V	2,400	86	100	\$ 2,200.00
Duratec® Super Turn Rollers									
X30SGF	Hot Dog Grill, Flat Capacity:30 dogs	23-3/4	20-5/8	8-5/8	120V	1,150	53	100	\$ 1,400.00
X45SGF	Hot Dog Grill, Flat Capacity:45 dogs	23-3/4	20-5/8	8-5/8	120V	1,650	69	100	\$ 2,000.00
X50SGF	Hot Dog Grill, Flat Capacity:50 dogs	35-3/4	20-5/8	8-5/8	120V	1,535	66	100	\$ 1,600.00
X75SGF	Hot Dog Grill, Flat Capacity:75 dogs	35-3/4	28-1/2	8-5/8	240V	2,400	86	100	\$ 2,300.00



Model X50SF

NEW GRILL-MAX® EXPRESS STADIUM SEATING ROLLER GRILLS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
Chrome Plated Rollers									
X30	Hot Dog Grill, Stadium Seating Capacity:30 dogs	23-3/4	20-5/8	10	120V	1,150	54	100	\$ 1,150.00
X45	Hot Dog Grill, Stadium Seating Capacity:45 dogs	23-3/4	20-5/8	10	120V	1,650	71	100	\$ 1,560.00
X50	Hot Dog Grill, Stadium Seating Capacity:50 dogs	35-3/4	20-5/8	10	120V	1,535	67	100	\$ 1,350.00
X75	Hot Dog Grill, Stadium Seating Capacity:75 dogs	35-3/4	28-1/2	10	240V	2,400	88	100	\$ 1,920.00
Duratec® Rollers									
X30S	Hot Dog Grill, Stadium Seating Capacity: 30 dogs	23-3/4	20-5/8	10	120V	1,150	54	100	\$ 1,240.00
X45S	Hot Dog Grill, Stadium Seating Capacity:45 dogs	23-3/4	20-5/8	10	120V	1,650	71	100	\$ 1,760.00
X50S	Hot Dog Grill, Stadium Seating Capacity:50 dogs	35-3/4	20-5/8	10	120V	1,535	67	100	\$ 1,450.00
X75S	Hot Dog Grill, Stadium Seating Capacity:75 dogs	35-3/4	28-1/2	10	240V	2,400	88	100	\$ 2,200.00
Duratec® Super Turn Rollers									
X30SG	Hot Dog Grill, Stadium Seating Capacity:30 dogs	23-3/4	20-5/8	10	120V	1,150	54	100	\$ 1,400.00
X45SG	Hot Dog Grill, Stadium Seating Capacity:45 dogs	23-3/4	20-5/8	10	120V	1,650	71	100	\$ 2,000.00
X50SG	Hot Dog Grill, Stadium Seating Capacity:50 dogs	35-3/4	20-5/8	10	120V	1,535	67	100	\$ 1,600.00
X75SG	Hot Dog Grill, Stadium Seating Capacity:75 dogs	35-3/4	28-1/2	10	240V	2,400	88	100	\$ 2,300.00



Model X30S

DRY BUN WARMERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
XBW30	Dry Bun Warmer (for models 30's & 45's) Capacity: 72 buns (9-8 packs)	23-3/4	20-5/8	6-1/4	120V	35	44	100	\$ 960.00
XBW50	Dry Bun Warmer (for models 50's & 75's) Capacity: 96 buns (12-8 packs)	35-3/4	20-5/8	6-1/4	120V	50	59	100	\$ 1,020.00



Model XBW50

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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



35SSA

- 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

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

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HOT DOG BROILERS, STEAMERS & ACCESSORIES

BROIL-O-DOGS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
174CBA	Broil-O-Dog, Cradle w/bun compartment warmer Capacity:18 dogs, 12 buns	13-1/2	14-1/2	24	120V	1,150	56	100	\$ 1,612.00
174SBA	Broil-O-Dog, Spike w/bun compartment warmer Capacity:24 dogs, 12 buns	13-1/2	14-1/2	24	120V	1,150	54	100	\$ 1,486.00
175CBA	Broil-O-Dog, Cradle w/bun compartment warmer Capacity:36 dogs, 32 buns	19-1/2	14-1/2	24	120V	1,350	71	100	\$ 1,816.00
175SBA	Broil-O-Dog, Spike w/bun compartment warmer Capacity:48 dogs, 32 buns	19-1/2	14-1/2	24	120V	1,350	66	100	\$ 1,686.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$62.00

BROIL-O-DOG ACCESSORIES

174SGA	Sneeze Guard for Model 174CBA,174SBA						3	100	\$ 100.00
174SSDA	Self-Serve Door for Model 174CBA, 174SBA						3	100	\$ 100.00
175SGA	Sneeze Guard for Model 175CBA, 175SBA						3	100	\$ 100.00
175SSDA	Self-Serve Door for Model 175CBA, 175SBA						4	100	\$ 100.00

STEAMERS

35SSA	Hot Dog Steamer w/ Juice Tray Capacity: 170 dogs, 18 buns	14-3/4	16-1/2	15-5/8	120V	800	30	100	\$ 890.00
35SSC	Classic Hot Dog Steamer Capacity:130 dogs, 30-40 buns	18	15	15-5/8	120V	1,000	27	100	\$ 890.00
70SSA	Hot Dog Steamer w/ Juice Tray Capacity:230 dogs, 36 buns	18-3/4	16-1/2	17-5/8	120V	1,000	38	100	\$ 1,442.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$62.00

STEAMER ACCESSORIES

35B	Bun Basket for 35SSA						4	100	\$ 162.00
35D	Hot Dog Tray for 35SSA						4	100	\$ 154.00
35T	Juice Tray for 35SSC						4	100	\$ 178.00
70B	Bun Basket for 70SSA						4	100	\$ 186.00
70D	Hot Dog Tray for 70SSA						4	100	\$ 172.00



174SBA



175CBA



35SSA



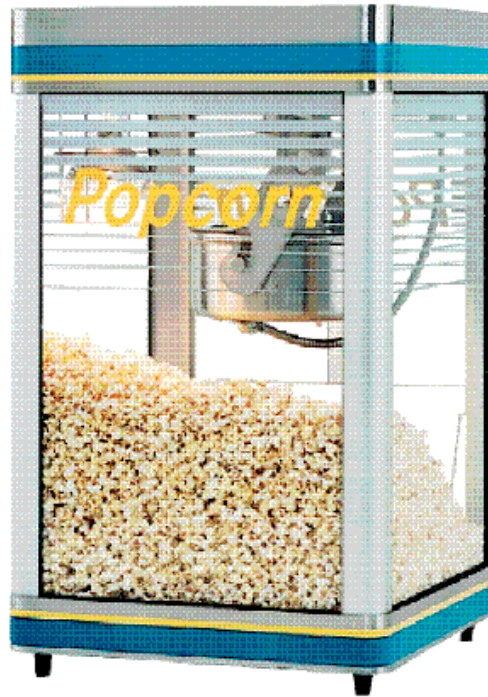
35SSC

Make It Big With A Big Star. (Or A Smaller One, If Your Space Is Limited.)

No matter how large the crowd at your counter, you can easily meet the demand for hot, great-tasting popcorn with a high performance Star popper. Even if you have only limited space to work with, Star has a popper to fit your needs.

Whether you choose from our wildly popular Galaxy® line or the space-saving and economical JetStar® line, you'll have superior, warranted equipment that's designed for sales and engineered for profit. Every Star popper features outstanding merchandising characteristics, long-lasting beauty and long-term low-maintenance performance you can count on year after year.

You'll get the most out of your popcorn, too, regardless of the brand you use. That's because Galaxy and JetStar popper kettles



are constructed of easy-cleaning nickel-plated steel that heats fast and evenly, promoting greater kernel expansion. Corn exits the kettle faster for better taste, texture and size.

Star poppers add ambiance to any decor. Choose from stainless steel finishes, fun colors and inviting signage.

Ready for big time popcorn sales? Make a space. We have a popper to fit it.



JetStar classic cabinet with fun and exciting colors.



Warm woodgrain JetStar finish complements upscale decor.



Super JetStar can pop 170 servings per hour using 19.5" counter space.

Star Popcorn Popper Competitive Information

Features	Star	Gold Metal	Waring	Paragon
Nickel Plated Kettle for Easy Clean Up	YES	NO	NO	NO
Heating Element in Holding Area to Ensure Crispness	YES	NO	NO	YES
Side Mounted Kettle Hinge for Easy Dumping of Popcorn	YES	NO	NO	YES

Fun Popcorn Facts

- The US consumes approximately 4 billion gallons of popcorn each year.
- Profit margins on popcorn can exceed 80%.
- 70% of all popcorn is eaten in the home.
- The most popular flavoring is butter.
- Additional flavorings include: Sugar, Caramel, Cheese, Cinnamon.
- Flavorings should never be added during the cooking process as they may burn or make cleaning of the kettle difficult.
- Popcorn is one of the most healthful snack foods available.
- Popcorn contains: All B complex vitamins, vitamin E, riboflavin and thiamin.
- Outer layers of popcorn and husk contain iron, phosphorous and protein.
- One cup of unbuttered popcorn contains 25 to 55 Calories.
- Popcorn is usually cooked in coconut oil because it can withstand the high temperatures involved in cooking corn, does not go rancid and leaves no greasy after-taste.
- Popcorn's ability to pop is due to the expansion of moisture within the kernel when heated.
- Each kernel contains approximately 12 to 14% moisture.
- Methods to cook popcorn include heating via hot oil, hot air or microwave.
- Cooking by microwave is most popular in the home but generally produces too small an amount of popped corn per cycle and produces chewy, small popcorn kernels.
- Hot air popping produces the lowest calorie product but again produces a smaller, chewy product.



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 Phone: (800) 264-7827 - Fax: (800) 264-6666 - www.star-mfg.com



Typical Specifications for Galaxy®

Popcorn machine cabinet is constructed with aluminum alloy corner posts and tempered glass panels. The popping kettle is constructed of nickel plated steel and have a stainless steel shell. Kettle is heated by spiral sheath elements and is thermostatically controlled. An aluminum transfer plate shall be attached to the bottom of the kettle to provide equal heat distribution and heat retention in the popping kettle. The kettle is supported by cast aluminum alloy twin hanger arms which provide the safest operation. The kettle pivots on its own axis providing maximum utilization of the cabinet and provide easy removal of the kettle.

A gearless agitator shaft with an easily removable stainless steel agitator is provided for optimum popping results. An infra-red heat lamp with a stainless steel safety cage and a sheath element under the stainless steel corn pan is provided to keep popped corn fresh and warm. A stainless steel old maid drawer is provided. Lighted switches that control the kettle, agitator motor and warming functions is provided.

The cabinets have thick polycarbonate doors with full length aluminum alloy hinges and a clear polycarbonate drop panel is provided. Machine is supplied with a 6 foot lead-in cord and plug. Units to be National Sanitation Foundation approved and be listed by Underwriters Laboratories.

Typical Specifications for JetStar®

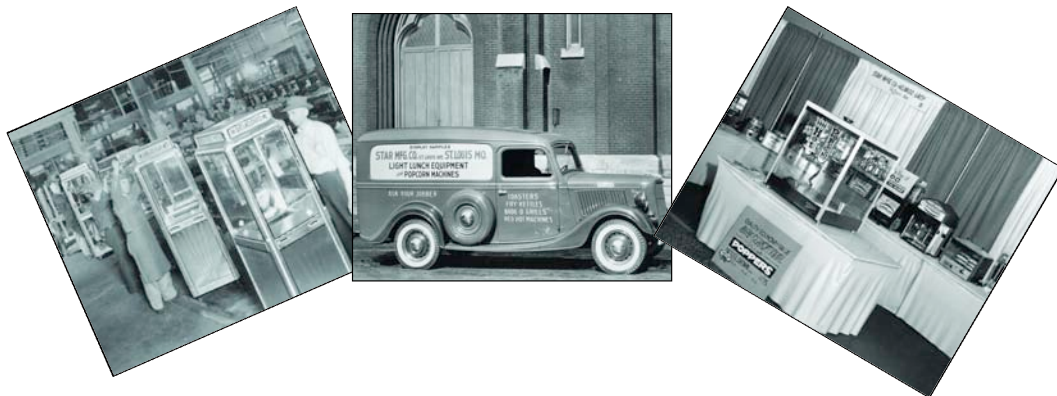
Popcorn machine is constructed of extruded aluminum corner posts and have 1/8" thick tempered glass panels and have two 3/16" thick plexiglass doors with full length aluminum hinges which provide easy access to the interior of cabinet. A clear polycarbonate serving drop panel provides unobstructed merchandising. Popcorn machine is supplied with a 1000 Watt 4 oz., 6 oz. or 8 oz. capacity nickel plated steel popping kettle with a stainless steel exterior shell.

A wire cage protected display lamp, heated stainless steel corn pan and stainless steel old maid drawer is included as standard. Popper to be approved by Underwriters Laboratories and National Sanitation Foundation.

History of Star's Poppers

Around 1921, Julian R. Burch started producing popcorn machines under the name Burch Manufacturing Company. Six months later, Charles T. Manley joined him and they formed the Burch Manufacturing and Sales Company. They eventually separated and Burch went to St. Louis and started the Star Manufacturing Company. It wasn't until 1948 that Manley changed the name of the original company to Manley, Inc. Over the last 80 plus years Star has grown into one of the world's leading producers of foodservice equipment, providing solutions for a variety of operators in the foodservice industry.

The articles of incorporation for Manley Popcorn in Kansas City and Star Mfg in St. Louis, Mo. confirm this fact and can be verified through the Missouri, Secretary of State.



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POPCORN EQUIPMENT, POPCORN & BUTTER DISPENSERS

MINI JETSTAR® 4 OZ. POPPER

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
4 Oz. Poppers - 115 Oz. Servings									
J4R	Mini JetStar (Red) Popper	15-7/8	14-7/8	23-3/4	120V	1,130	36	100	\$ 908.00
ABOVE MODEL AVAILABLE IN 230V - ADD \$68.00									



J4R

JETSTAR® 6 OZ. POPPERS

6 Oz. Poppers - 135 Oz. Servings									
39-A	JetStar (Yellow) Popper	19-1/2	14-1/4	25-1/8	120V	1,197	57	100	\$ 1,270.00
39D-A	JetStar (Woodgrain) Popper	21	15-1/4	25-1/8	120V	1,197	57	100	\$ 1,270.00
39R-A	JetStar (Antique Red) Popper	19-1/2	14-1/4	25-1/8	120V	1,197	57	100	\$ 1,270.00
39S-A	JetStar (Stainless) Popper	19-1/2	14-1/4	25-1/8	120V	1,197	57	100	\$ 1,270.00
ABOVE MODELS AVAILABLE IN 230V - ADD \$68.00									



39D-A

SUPER JETSTAR® 8 OZ. POPPERS

8 Oz. Poppers - 170 Oz. Servings									
86S	Super JetStar Popper	19-1/2	14-1/4	30-1/2	120V	1,197	59	100	\$ 1,442.00
86SS	Super JetStar Self-Serve Popper	19-1/2	14-1/4	30-1/2	120V	1,197	59	100	\$ 1,468.00
ABOVE MODELS AVAILABLE IN 230V - ADD \$68.00									



86S

GALAXY® 8, 12, 14 AND 18 OZ. POPPERS

8 Oz. Popper - 170 Oz. Servings									
G8-Y	Galaxy 8 Oz. Popper	21-1/8	21-1/8	35-1/2	120V	1,736	100	125	\$ 2,454.00
12 Oz. Popper - 240 Oz. Servings									
G12-Y	Galaxy 12 Oz. Popper	21-1/8	21-1/8	35-1/2	120V	2,136	102	125	\$ 2,676.00
14 Oz. Popper - 280 Oz. Servings									
*G14-Y	Galaxy 14 Oz. Popper	28-1/8	24-1/8	35-1/2	120V or 240V	2,416 or 2,416	129	125	\$ 3,188.00
*Requires 30 amp service on 120 volts for G14's									
18 Oz. Poppers - 360 Oz. Servings									
G18-Y	Galaxy 18 Oz. Popper	28-1/8	24-1/8	35-1/2	240V	2,816	125	125	\$ 3,738.00
ABOVE MODELS AVAILABLE IN 230V - ADD \$90.00									



G8-Y

POPCORN WARMERS

12NCPW	12" Popcorn Warmer	12	15	23	120V	125	30	100	\$ 694.00
15NCPW	15" Popcorn Warmer	15	15	26	120V	155	33	100	\$ 754.00
ABOVE MODELS AVAILABLE IN 240V - ADD \$44.00									



12NCPW

CHIEF'S CHOICE™ POPCORN

CC36-4OZ	Chief's Choice Portion Pack Popcorn Case Pack: 36 each 4 Oz. Packs						13	60	\$ 42.00 PER CASE
CC28-6OZ	Chief's Choice Portion Pack Popcorn Case Pack: 28 each 6 Oz. Packs						15	60	\$ 48.00 PER CASE
CC24-8OZ	Chief's Choice Portion Pack Popcorn Case Pack: 24 each 8 Oz. Packs						18	60	\$ 50.00 PER CASE

Note: Popcorn Shipped F.O.B. Cookeville, TN



CC28-8OZ

BUTTER DISPENSER

3WLA-B	Lighted Butter Warmer with butter pump and sign (SSB optional)	9	15-1/2	15-1/2	120V	530	15	100	\$ 734.00
ABOVE MODELS AVAILABLE IN 230V - ADD \$46.00									



3WLA-B

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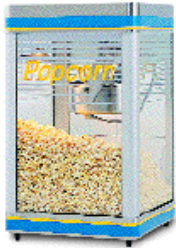
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Money Machines.

Maximizing the profitability of your snack food space is a lot

easier when you



install money-making Star foodservice



equipment.

Star leads the way in designing and manufacturing a wide variety of operator-friendly

equipment that's fast and easy to use, cleans quickly and performs dependably year

after year. All Star products are profit-making,

space-saving



money machines. Regardless

of your space

restrictions, color scheme requirements or budget limitations,



Star has countertop

equipment to fit your needs.

Give your customers the value and

quality of equipment that's backed by a full



year warranty. Star. The world leader in snack food equipment.



For the full story on how Star can make your cash register sing,

visit us online at www.star-mfg.com.



Merchandising Solutions

Deliver profit building sales with minimum counter space

Humidity Cabinets

These cabinets feature a wide temperature control range to fit a variety of items. Delivers products at the right temperature and texture every time! Available with pizza rack, pretzel rack, or universal rack. Single door and double door models each available in two different sizes. In addition, Star offers a compact 15" model for tight spaces.

Display Merchandisers

Features adjustable infinite temperature control up to 180°F. Perfect for any day part menu items! Two sizes available: 12" or 15".

18" Display Merchandiser

Merchandises two 16" pizzas in just 18-1/2" of counterspace. Also features adjustable infinite temperature controls up to 180°F.

Pretzel Display

Features stainless steel revolving pretzel holder. Perfect for any setting!

Nacho Chip/Popcorn Warmer/Merchandisers

Heated stainless steel bottom keeps chips fresh and warm. Colorful nacho sign builds impulse sales. Two sizes available.

SPECIALTY WARMERS

ROUND WARMERS

Model No.	Description	Width Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
4RW	4 Quart Basic Warmer (SSB-4 or SSB-4H & ladle optional)	8-1/2 dia.	10	120V	600	9	100	\$ 318.00
4RW-4H	4 Quart Warmer w/hinged lid & bowl (ladle optional)	8-1/2 dia.	10	120V	800	9	100	\$ 456.00
4RW-L	4 Quart Warmer w/1 oz. ladle w/ Locking ring and lid Serve from #10 tin or optional SSB	8-1/2 dia.	13-3/4	120V	600	11	100	\$ 494.00
4RW-P	4 Quart Warmer w/pump Serve from #10 tin or optional SSB	8-1/2 dia.	16-1/2	120V	600	11	100	\$ 550.00



4RW-P

3-1/2 QUART STAINLESS WARMER

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
3WSA-HS	3-1/2 Quart Warmer w/pump and heated spout Serve from #10 tin or optional SSB	9	15-1/2	15-1/2	120V 230V	515	15	100	\$ 722.00 \$ 768.00



3WSA-HS

LIGHTED WARMERS 3-1/2 AND 11 QUARTS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
3WLA-W	3-1/2 Quart Lighted Warmer w/1 oz. ladle Serve from #10 tin or optional SSB	9	11-1/2	9-1/2	120V	530	12	100	\$ 578.00
3WLA-P	3-1/2 Quart Lighted Warmer with pump Serve from #10 tin or optional SSB	9	15-1/2	15-1/2	120V	530	15	100	\$ 702.00
3WLA-HS	3-1/2 Quart Lighted Warmer with pump and heated spout Serve from #10 tin or optional SSB	9	15-1/2	15-1/2	120V	545	15	100	\$ 740.00
3WLA-4H	3-1/2 Quart Lighted Warmer w/1 oz. ladle and 4 quart inset & hinged cover	9	11-1/2	12-1/2	120V	500	16	100	\$ 550.00
3WLA-B	3-1/2 Quart Lighted Butter Warmer w/butter pump and sign Serve from #10 tin or optional SSB	9	15-1/2	15-1/2	120V	530	15	100	\$ 734.00
11WLA	11 Quart Lighted Warmer (SSB-11 & ladle optional)	13-1/4	15-1/8	11-1/2	120V	1,630	26	100	\$ 702.00
11WLA CUL	11 Quart Lighted Warmer (SSB-11 & ladle optional)	13-1/4	15-1/8	11-1/2	120V	1,630	26	100	\$ 728.00
11WLA-P	11 Quart "Heat & Serve" Cheese Warmer w/pump (SSBL optional)	13-1/4	15-1/8	18-3/4	120V	1,630	28	100	\$ 952.00
11WLA-P CUL	11 Quart "Heat & Serve" Cheese Warmer w/pump (SSBL optional)	13-1/4	15-1/8	18-3/4	120V	1,630	28	100	\$ 976.00
11WLA-HS	11 Quart Lighted Warmer w/pump and heated spout (SSBL optional)	13-1/4	15-1/8	18-3/4	120V	1,655	29	100	\$ 1,212.00
11WLA-HS CUL	11 Quart Lighted Warmer w/pump and heated spout (SSBL optional)	13-1/4	15-1/8	18-3/4	120V	1,655	29	100	\$ 1,236.00



3WLA-P



3WLA-4H



11WLA-P

ABOVE MODELS AVAILABLE IN 230V - ADD \$42.00

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ACCESSORIES FOR SPECIALTY WARMERS & HEATED PERISTALTIC DISPENSERS

PUMPS

Model No.	Description	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
3SP	Pump for 3-1/2 Qt. Warmers - Fudge, Nacho, Chili Sauce	4	85	\$ 220.00
3SP-B	Pump for 3-1/2 Qt. Warmer - Butter Flavoring	4	85	\$ 234.00
3SP-N	Pump for 3-1/2 Qt. Barrel & Old Style Square Warmers	4	85	\$ 294.00
11SP	Pump for 11 Qt. Warmers	4	85	\$ 260.00



3SP

STAINLESS STEEL BOWLS

SSB	Stainless Steel Bowl - 3-1/2 Qt.	2	100	\$ 54.00
SSB-4	Stainless Steel Bowl with notched cover	3	100	\$ 90.00
SSB-4H	Stainless Steel Bowl with hinged lid	4	100	\$ 136.00
SSB-7	Stainless Steel Bowl w/cover - 7 Qt.	3	100	\$ 116.00
SSB-7H	Stainless Steel Bowl with hinged lid- 7 Qt.	5	100	\$ 160.00
SSB-11	Stainless Steel Bowl w/cover - 11 Qt.	5	100	\$ 138.00
SSB-11H	Stainless Steel Bowl with hinged lid- 11 Qt.	5	100	\$ 182.00
SSBL	Stainless Steel less cover - 11 Qt.	4	100	\$ 88.00
SSBC	Cover only for 11 Qt. Bowl	1	100	\$ 48.00
LRC	Lid and Lock Ring Kit	3	100	\$ 222.00



SSB-7H



SSB-11H

LADLES

SL-1	Stainless Ladle - 1 Oz.	1	100	\$ 26.00
SL-2	Stainless Ladle - 2 Oz.	1	100	\$ 22.00
SL-4	Stainless Ladle - 4 Oz.	1	100	\$ 32.00
SL-6	Stainless Ladle - 6 Oz.	1	100	\$ 46.00

HEATED PERISTALTIC DISPENSERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
HPDE1	Single Hot Food Dispenser 75RPM	9-7/16	20-7/16	26-13/16	120V	750	45	92.5	\$ 1,402.00
HPDE1P	Single Hot Food Dispenser 75RPM with Portion Control	9-7/16	20-7/16	26-13/16	120V	750	45	92.5	\$ 1,566.00
HPDE1H	Single Hot Food Dispenser, High Performance-180RPM	9-7/16	20-7/16	26-13/16	120V	750	45	92.5	\$ 1,402.00
HPDE1HP	Single Hot Food Dispenser, High Performance-180RPM with Portion Control	9-7/16	20-7/16	26-13/16	120V	750	48	92.5	\$ 1,566.00
SPDE1HP	Stainless Steel Single Hot Food Dispenser, High Performance 180RPM with Portion Control	9-9/16	19-1/2	30-1/4	120V	750	50	92.5	\$ 1,632.00
HPDE2	Double Hot Food Dispenser 75RPM	14-5/16	20-7/16	26-13/16	120V	850	59	92.5	\$ 1,858.00
HPDE2P	Double Hot Food Dispenser 75RPM with Portion Control	14-5/16	20-7/16	26-13/16	120V	850	59	92.5	\$ 1,858.00
HPDE2H	Double Hot Food Dispenser, High Performance-180RPM	14-5/16	20-7/16	26-13/16	120V	850	61	92.5	\$ 1,858.00
HPDE2HP	Double Hot Food Dispenser, High Performance-180RPM with Portion Control	14-5/16	20-7/16	26-13/16	120V	850	61	92.5	\$ 2,084.00

ABOVE MODELS AVAILABLE IN 230V (WITH THE EXCEPTION OF SPDE1HP) - ADD \$86.00



HPDE1






SPDE1HP



HPDE2


DISPLAY/MERCHANDISER, PRETZEL DISPLAY, NACHO CHIP MERCHANDISER

DISPLAY MERCHANDISERS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
 12MC	12" Display/ Merchandiser Capacity: 12 Cookies 14 Breakfast Burritos	12-7/8	14	18-7/8	120V	475	31	100	\$ 1,032.00
12MCPT	12" Display/ Merchandiser with pass through doors Capacity: 12 Cookies 14 Breakfast Burritos	12-7/8	14	18-7/8	120V	475	32	100	\$ 1,092.00
15MC	15" Display/Merchandiser Capacity: 27 Cookies 21 Breakfast Burritos	15-3/8	16-1/2	24-7/8	120V	625	43	100	\$ 1,258.00
 15MCPT	15" Display/Merchandiser with pass through doors Capacity: 27 Cookies 21 Breakfast Burritos	15-3/8	16-1/2	24-7/8	120V	625	47	100	\$ 1,320.00
18MCP	18" Pizza Merchandiser Capacity: 2-16" Pizzas	18-7/8	20	24-7/8	120V	255	51	100	\$ 1,250.00
 18MCP	18" Pizza Merchandiser with pass through doors Capacity: 2-16" Pizzas	18-7/8	21-1/8	24-7/8	120V	255	55	100	\$ 1,314.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$42.00

PRETZEL DISPLAY MERCHANDISER

 16PD-A	Pretzel Display Merchandiser Capacity: 36 Standard Size Pretzels	15	15	27	120V	225	37	100	\$ 1,058.00
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NACHO CHIP MERCHANDISERS

12NCPW	12" Merchandiser (7 lb. capacity)	12	15	23	120V	125	27	100	\$ 694.00
12SG	Sneeze Guard for 12NCPW						2	100	\$ 72.00
15NCPW	15" Merchandiser (10 lb. capacity)	15	15	26	120V	155	33	100	\$ 754.00
15SG	Sneeze Guard for 15NCPW						3	100	\$ 102.00

ABOVE MODELS AVAILABLE IN 230V - ADD \$46.00

HUMIDIFIED DISPLAY CABINETS & ACCESSORIES

DISPLAY /MERCHANDISING EQUIPMENT

HUMIDIFIED CABINETS

Model No.	Description	Width Inches	Depth Inches	Height Inches	Voltage	Watts	Shipping Weight lbs.	Freight Class	Price F.O.B. Cookeville, TN
HFD-1	Single Door Universal Rack (3 Shelves)	15	15	28-1/4	120V	1,280	63	100	\$ 2,078.00
HFD-1-CR	Single Door, For 12" Pizzas Pizza Rack (3 Shelves)	15	15	28-1/4	120V	1,280	63	100	\$ 2,078.00
HFD-1-P	Single Door Pretzel Rack	15	15	28-1/4	120V	1,280	63	100	\$ 2,078.00
HFD2AS	Single Door Universal Rack (3 Shelves)	21-1/8	22-3/4	34	120V	1,550	126	100	\$ 3,244.00
*HFD2AS-CUL	Single Door Universal Rack (3 Shelves)	21-1/8	22-3/4	34	120V	1,550	147	100	\$ 3,264.00
HFD2ASPT	Double Door Universal Rack (3 Shelves)	21-1/8	23-3/4	34	120V	1,550	132	100	\$ 3,596.00
*HFD2ASPT-CUL	Double Door Universal Rack (3 Shelves)	21-1/8	23-3/4	34	120V	1,550	132	100	\$ 3,618.00
HFD2ACR	Single Door, For 16" Pizzas Pizza Rack (3 Shelves)	21-1/8	22-3/4	34	120V	1,550	138	100	\$ 3,244.00
*HFD2ACR-CUL	Single Door, For 16" Pizzas Pizza Rack (3 Shelves)	21-1/8	22-3/4	34	120V	1,550	159	100	\$ 3,264.00
HFD2APTCR	Double Door, For 16" Pizzas Pizza Rack (3 Shelves)	21-1/8	23-3/4	34	120V	1,550	140	100	\$ 3,596.00
*HFD2APTCR-CUL	Double Door, For 16" Pizzas Pizza Rack (3 Shelves)	21-1/8	23-3/4	34	120V	1,550	159	100	\$ 3,618.00
HFD2AP	Single Door Pretzel Rack	21-1/8	22-3/4	34	120V	1,550	130	100	\$ 3,244.00
*HFD2AP-CUL	Single Door Pretzel Rack	21-1/8	22-3/4	34	120V	1,550	159	100	\$ 3,264.00
HFD2APTP	Double Door Pretzel Rack	21-1/8	23-3/4	34	120V	1,550	136	100	\$ 3,596.00
*HFD2APTP-CUL	Double Door Pretzel Rack	21-1/8	23-3/4	34	120V	1,550	159	100	\$ 3,618.00
HFD3AS	Single Door Universal Rack (4 Shelves)	28-1/4	25-3/4	37-1/4	120V	1,800	156	100	\$ 3,920.00
HFD3ASPT	Double Door Universal Rack (4 Shelves)	28-1/4	25-3/4	37-1/4	120V	1,800	156	100	\$ 4,248.00
HFD3APTCR	Double Door, For 18" Pizzas Pizza Rack (4 Shelves)	28-1/4	25-3/4	37-1/4	120V	1,800	169	100	\$ 4,248.00
HFD3ACR	Single Door, For 18" Pizzas Pizza Rack (4 Shelves)	28-1/4	25-3/4	37-1/4	120V	1,800	169	100	\$ 3,920.00
HFD3AP	Single Door Pretzel Rack	28-1/4	25-3/4	37-1/4	120V	1,800	162	100	\$ 3,920.00
HFD3APTP	Double Door Pretzel Rack	28-1/4	25-3/4	37-1/4	120V	1,800	162	100	\$ 4,248.00

***20 Amp Cord - 5-20P**

ABOVE MODELS AVAILABLE IN 230V - ADD \$66.00

HUMIDIFIED CABINET ACCESSORIES

3CR-1	Complete 3 Tier Circle Pizza Rack for HFD-1 Series	8	100	\$ 236.00
CR-1	Circle Rack (only) for above	7	100	\$ 78.00
3P-1	Complete 3 Tier Pretzel Arm (Double Prong) for HFD-1 Series	4	100	\$ 272.00
P-1	Single Tier Pretzel Arm (Double Prong) for the above	2	100	\$ 72.00
URS-1	Shelf for HFD-1 Series	3	100	\$ 134.00
3CR-2A	Complete 3 Tier Circle Pizza Rack for HFD2 Series	8	100	\$ 250.00
CR-2	Circle Rack (only) for above	4	100	\$ 90.00
3P-2A	Complete 3 Tier Pretzel Arm (Double Prong) HFD2 Series	4	100	\$ 274.00
P-2	Single Tier Pretzel Arm (Double Prong) for the above	3	100	\$ 82.00
3URS-2A	3 Shelves for HFD2 Series	12	100	\$ 208.00
URS-2	Shelf for HFD2 Series	6	100	\$ 126.00
4CR-3A	Complete 4 Tier Circle Pizza Rack for HFD3 Series	13	100	\$ 334.00
CR-3	Circle Rack (only) for above	4	100	\$ 90.00
4P-3A	Complete 4 Tier Pretzel Tree (Double Prong) HFD3 Series	6	100	\$ 346.00
P-3	Single Tier Pretzel Arm (Double Prong) for the above	3	100	\$ 82.00
4URS-3A	4 Shelves for HFD3 Series	22	100	\$ 308.00
URS-3	Shelf for HFD3 Series	8	100	\$ 126.00



HFD-1



HFD2AP



HFD3ACR

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143

Phone: (800) 264-7827 - Fax: (800) 264-6666 - www.star-mfg.com



STAR MANUFACTURING**TERMS AND CONDITIONS**

Terms are Net 30 Days with approved credit - F.O.B. Factory, Cookeville, Tennessee 38501. Prices are subject to change without notice. Orders accepted are subject to prices in effect on date of shipment.

Possession of our price list is not an offer to sell.

Merchandise may not be returned without our written consent and will be subject to a restocking charge.

No C.O.D. return shipments will be accepted.

This price list may not be reproduced or altered without our written consent.

Specifications and prices on the preceding pages are effective January 1, 2011. Star reserves the right to make product changes at any time, without notice, in specification and/or design. Star also reserves the right to discontinue items and to ship improved designs. Holman Cooking Equipment is a subsidiary of Star International Holdings, Inc.

WARRANTY**THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL**

Star equipment is tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable should be taken to the closest Star service agency, transportation prepaid. For a list of portable equipment please visit the Star website at: www.star-mfg.com under Tech Service you will find a document Warranty Service.

- ★ Star will not assume any responsibility for loss of revenue.
- ★ On all shipments outside the United States and Canada, contact factory for International Warranty.
- ★ The warranty period for the JetStar® series six (6) ounce popcorn machines and Super JetStar® (8) ounce series is two (2) years.
- ★ The warranty period for the Chrome-Max® Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- ★ The warranty period for Duratec® coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Duratec® coatings from improper cleaning, maintenance, use of metal utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- ★ This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- ★ This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- ★ This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- ★ This warranty is not valid on Ultra-Max® Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

PLUG CONFIGURATIONS - U.S.A. AND CANADA

120 VOLTS

NEMA 5-15 PLUG
120V/15 amps



NEMA 5-30 PLUG
120V/30 amps



NEMA 5-20 PLUG
120V/20 amps



NEMAS 15 L5-30 PLUG FOR
120V/30 amps



208V, 240V, 208V-240V

NEMA 6-15 PLUG
208V, 240V/15 amps



NEMA 6-20 PLUG
208V, 240V/20 amps



NEMA 6-30 PLUG
208V, 240V, 208V-240V/30 amps



NEMA 6-50 PLUG
208V, 240V/50 amps



NEMA L6-30 PLUG
208V, 240V, 208-240V/30 amps



NOTES:

1. Units not supplied with cord and plug must be wired at installation by qualified electrician.
2. Matching wall receptacles available for above-listed plugs.



MODEL #	PAGE			
11SP	57	3P-2A	59	515ED
11WLA	56	3SP	57	515TGD
11WLA CUL	56	3SP-B	57	518CMA
11WLA-HS	56	3SP-N	57	524CHSD
11WLA-HS CUL	56	3URS-2A	21	524SBA
11WLA-P	56	3WLA-4H	56	524TGD
11WLA-P CUL	56	3WLA-B	53	526CMA
12MC	58	3WLA-HS	53	526CMA CUL
12MCPT	58	3WLA-P	53	526TOA
12NCPW	58	3WLA-W	53	530FD
12SG	58	3WSA-HS	53	530FD CSA
15MC	58	404D	21	530TBL
15MCPT	58	404TB	21	530TBR
15NCPW	58	414HXMA	26	530TD
15SG	58	45BWS	46	530TD CSA
16PD-A	58	45BWSL	46	530TED
174CBA	49	45C	44	530TED CSA
174SBA	49	45C CSA	44	536CHSD
174SGA	49	45CBD	44	536SBA
174SSDA	49	45CBD CSA	44	548CHSD
175CBA	49	45RGDKB	46	548TGD
175SBA	49	45SC	44	6015CBD
175SGA	49	45SC CSA	44	601SPRD
175SSDA	49	45SCBD	44	6024CBD
18MCP	58	45SCBD CSA	44	602HD
18MCPT	58	45SCE	43	602HD-SU
20C	44	45SCE CSA	43	602HWD
20RGDKB	46	45SG-1D	46	6036CBD
20RGMD	46	45SG-2D	46	6048CBD
20SC	45	4CR-3A	59	604HD
20SG-1D	46	4P-3A	59	604HD-SU
20SG-2D	46	4URS-3A	59	606HD
20SGS	46	4RW	56	606HD-SU
210HX	26	4RW-4H	56	6115RCBD
214HXA	26	4RW-L	56	6124RCBD
216FBL	21	4RW-P	56	6136RCBD
216FBR	21	502D	19	6148RCBD
301HLD	21	502FD	19	615FD
301TBL	21	50C	44	615MD
301TBR	21	50C CSA	44	615TD
30C	44	50CBD	44	615TD
30CBD	44	50CBD CSA	44	624MD
30CBBC	45	50CBBC	45	624TCHSD
30CBDE	43	50CBDE	43	624TD
30CE	43	50CBDE CSA	43	624TSPD
30CF	45	50CE	43	630FD
30RGDKB	46	50CE CSA	43	636MD
30RGMD	46	50CF	45	636TCHSD
30SC	44	50CF CSA	45	636TD
30SCBD	44	50RGDKB	46	636TSPD
30SCBBC	45	50RGMD	46	648MD
30SCBDE	43	50SC	44	648TCHSD
30SCE	43	50SC CSA	44	648TD
30SG-1D	46	50SCBD	44	648TSPD
30SG-2D	46	50SCBD CSA	44	70B
30SGS	46	50SCBBC	45	70D
314HX	26	50SCBDE	43	70SSA
318HX	26	50SCBDE CSA	43	724T
35B	49	50SCE	43	736T
35D	49	50SCE CSA	43	748T
35SSA	49	50SG-1D	46	75BWS
35SSC	49	50SG-2D	46	75BWSL
35T	49	50SGS	46	75C
39-A	53	50SGS	46	75CBD
39D-A	53	510FB	21	75CBBC
39R-A	53	510FD	21	75CBDE
39S-A	53	510FD CSA	21	75CE
3CR-1	59	510TBL	21	75RGDKB
3CR-2A	59	510TBR	21	75SC
3P-1	59	5124CD	19	75SCBD
		5136CD	19	75SCBBC
		515D	21	75SCBDE
				75SCE
				75SCF
				75SG-1D
				75SG-2D
				760T
				772T
				8024CB
				802H
				8036CB
				8048CB
				804H
				8060CB
				806H
				8072CB
				808H
				8124RCB
				8136RCB
				8148RCB
				8160RCB
				8172RCB
				824M
				824T
				824TS
				824TSCHS
				836M
				836T
				836TS
				836TSCHS
				848TSCHS
				848M
				848T
				848TS
				860M
				860T
				872T
				860TS
				860TSCHS
				86S
				86SS
				872M
				872TS
				872TSCHS
				B
				BG3
				BG3 CSA
				BT4
				C
				CB
				CC24-8OZ
				CC28-6OZ
				CC36-4OZ
				CCOF-4
				CCOH-3
				CCOH-4
				CCOQ-3
				CG10IB
				CG14STIE
				CG10IE
				CG14B
				CG14IB
				CG14IGTB
				CG14IE
				CG14IEGT
				CG14E
				CG14STE
				CG28IB
				CG28IE
				CG28IEGT
				CG28IGTB

CG28STIE35
 CG-S36
 CR-159
 CR-259
 CR-359
 CT431

D
 DT1430

E
 ES-314HX26
 ES-318HX26
 ES-318HXL26
 ES-SM1521
 ES-SM15S21
 ES-SM2421
 ES-SM24S21
 ES-SM3621
 ES-SM36S21
 ES-SM4821
 ES-SM48S21
 ES-UM185425
 ES-UM1854L25
 ES-UM24S13
 ES-UM24SF13
 ES-UM24SFC13
 ES-UM36S13 & 21
 ES-UM36SF13
 ES-UM36SFC13
 ES-UM60S13
 ES-UM60SF13
 ES-UM60SFC13
 ES-UM72S13
 ES-UM72SF13
 ES-UM72SFC13

F
 FS1R39
 FS1RT39
 FS1D39
 FS1DT39
 FS2R39
 FS2RT39
 FS2D39
 FS2DT39
 FSFD39
 FSFDT39
 FSFR39
 FSFRT39

G
 G8-Y53
 G12-Y53
 G14-Y53
 G18-Y53
 GR10B35
 GR10IB35
 GR10IE35
 GR10E35
 GR14B35
 GR14IB35
 GR14IE35
 GR14STE35
 GR14E35
 GR28IB35
 GR28IE35
 GR28STIE35

GX10IG37
 GX10IS37
 GX14IG37
 GX14IS37
 GX20IG37
 GX20IGS37
 GX20IS37
 GX-S37

H
 HFD-159
 HFD-1-CR59
 HFD-1-P59
 HFD2ACR59
 HFD2ACR-CUL59
 HFD2APTCR59
 HFD2APTCR-CUL59
 HFD2AS59
 HFD2AS-CUL59
 HFD2ASPT59
 HFD3ACR59
 HFD3AP59
 HFD3APTCR59
 HFD3APTP59
 HFD3AS59
 HFD3ASPT59
 HPDE157
 HPDE1H57
 HPDE1HP57
 HPDE1P57
 HPDE257
 HPDE2H57
 HPDE2HP57
 HPDE2P57
 HP-WR19
 HSCO1425
 HSCO1625
 HSCO16P25

J
 J4R53

L
 LRC57
 LR-SM819

N
 NEMA 6-50R25

P
 P-159
 P-259
 P-359

Q
 QCS1-35030
 QCS1-500B30
 QCS2-1200B30
 QCS2-50030
 QCS2-600HA30
 QCS2-800A30
 QCS3-1000A30
 QCS3-130030
 QCS3-1400BH30
 QCS3-1600B30
 QCS3-950HA30
 QCSe2-50031
 QCSe2-600H31
 QCSe2-80031
 QCSe3-100031
 QCSe3-130031

QCSe3-950H31

R
 RGLK47

S
 SDW137
 SDW1BI37
 SDW1N37
 SDW1NBI37
 SDW237
 SDW2BI37
 SDW2C37
 SDW2N37
 SDW2NBI37
 SDW2NC37
 SDW337
 SDW3BI37
 SDW3C37
 SDW3N37
 SDW3NBI37
 SDW3NC37
 Security Toasters31
 SF-210HX26
 SF-214HX26
 SL-157
 SL-257
 SL-457
 SL-657
 SM-CAST21, 13 & 25
 SPDE1HP57
 SS30BB46
 SS30BBC46
 SS50BB46
 SS50BBC46
 SSB57
 SSB-1157
 SSB-11H57
 SSB-457
 SSB-4H57
 SSB-757
 SSB-7H57
 SSBC57
 SSBL57
 SSK-210HX26
 SSK-214HX26
 SSK-314HX26
 SSK-318HX26
 SST-2047
 SST-3047
 SST-5047
 SWB7R1E39
 SWB7R2E39
 SWB7R2E CSA39
 SWB7RBE39
 SWB8RBLE39
 SWB8SQE39
 SWB8SQE CSA39
 SWCBE39

T
 T231
 T431
 TG136
 TG1-CUL36
 TG236
 TG2-CUL36
 THU47

U
 UM1833A25

UM1850A25
 UM1850AT25
 UM185425
 UMENB-025
 UMENT-025
 UMENTRY625
 UMEXIT1125
 UMEXIT825
 UMEXIT8D25
 UMGCK25
 UMGNB-00025
 UMGNB-00125
 UMGNB-01025
 UMGNB-10025
 UMGNB-11125
 UMGNT-00025
 UMGNT-00125
 UMGNT-01025
 UMGNT-10025
 UMGNT-11125
 UMLK25
 UMRGRATES11
 UMS2413
 UMS3613
 UMS4813
 UMS6013
 UMS7213
 URS-124
 URS-224
 URS-324

W
 WCB-FT39
 WMK-FOA21
 WMK-QCS31
 WMK-SBA21

X
 X3047
 X30F47
 X30S47
 X30SF47
 X30SG47
 X30SGF47
 XBW3047
 X4547
 X45F47
 X45S47
 X45SF47
 X45SG47
 X45SGF47
 X5047
 X50F47
 X50S47
 X50SF47
 X50SG47
 X50SGF47
 XBW5047
 X7547
 X75F47
 X75S47
 X75SF47
 X75SG47
 X75SGF47



Contact your local restaurant equipment dealer or Star/Holman Sales Representatives for further assistance or call direct to Star 800-807-9285 for the name of your local dealer. Please see the facing page for a detailed location map of sales representatives.

UNITED STATES

- 1 **BSE Marketing**
516-694-0300
Metropolitan NY
- 2 **E3 Commercial Kitchen Solutions**
978-768-0055
Massachusetts - Maine -
New Hampshire - Vermont -
Rhode Island - Connecticut
- 3 **Miller & Stryker Associates**
630-766-0077
Northern Illinois
- 4 **D J Marketing**
888-263-0326 - Dallas Office
888-263-0326 - Houston Office
888-263-0326 - Austin Office
Oklahoma - Texas (except El Paso
County) - Louisiana - Arkansas
- 5 **Lund - Iorio, Inc.**
949-443-4855
Southern California - Southern
Nevada - Hawaiian Islands
- 6 **H.B. Davis & Associates**
770-461-9654
Georgia - Alabama - Mississippi -
Tennessee-Florida Panhandle
- 7 **Barringer High Country Marketing**
303-480-0554
Colorado - New Mexico - Texas
(El Paso only)-Montana-Wyoming-
Utah
- 8 **Roller & Associates**
206-547-3555
Washington - Alaska - Idaho - Oregon
- 9 **M.K. Food Service Equipment, Inc.**
215-471-4800
Eastern Pennsylvania - Delaware -
New Jersey
- 10 **Katzman-Grossman-Baker, Inc.**
314-965-4921 - St. Louis Office
913-888-6324 - Kansas Office
Missouri - Iowa - Southern Illinois -
Kansas - Nebraska
- 11 **Robert Emig & Associates**
412-635-9909
New York State
- 12 **William L. Daniels Company**
952-948-1422
North Dakota - South Dakota -
Minnesota - Western Wisconsin
- 17 **Spurry & Associates, Inc.**
410-820-7100
Washington D.C. - Maryland -
Virginia - Middle & southern
counties of West Virginia
- 18 **Wank Brickner Marketing LLC**
440-842-2800
Ohio - Kentucky -
W.Pennsylvania - Western Counties of
W.Virginia
- 19 **Phoenix Marketing Inc.**
317-281-7890
Indiana

- 20 **The Gabriel Group, Inc.**
616-656-5100
Michigan
- 21 **San Francisco Reps, LLC**
510-887-2220
Northern California - Northern Nevada
- 22 **Powerlink**
480-816-1000
Arizona
- 23 **Babco International, Inc.**
520-628-7596
(Tucson, AZ) - Military Welfare &
Recreation Division -
Contract #F41999.90.D.6028
- 24 **William L. Daniels Company**
608-873-5224
Wisconsin
- 25 **Carolina Marketing, Inc.**
803-951-2257
North & South Carolina
- 26 **Finn Marketing Group**
813-925-1122
Florida (except panhandle)
- 28 **Eagle Marketing Group**
281-355-0271
Government & Military Sales

CANADA

- 61 **Permul Limited**
905-670-3744
800-567-4432 (Canada Only)
Ontario (except Thunder Bay)
- 62 **Permul Limited**
905-670-3744
800-567-4432 (Canada Only)
Maritimes
- 63 **Nicholles Enterprises**
604-465-0392
British Columbia - Yukon
- 64 **Permul Limited**
514-947-4815
Quebec
- 65 **TLC Marketing, Inc.**
403-531-3444
Alberta
- 66 **Norquipp Agencies**
204-253-4675
Saskatchewan - Manitoba -
Thunder Bay, Ontario

INTERNATIONAL

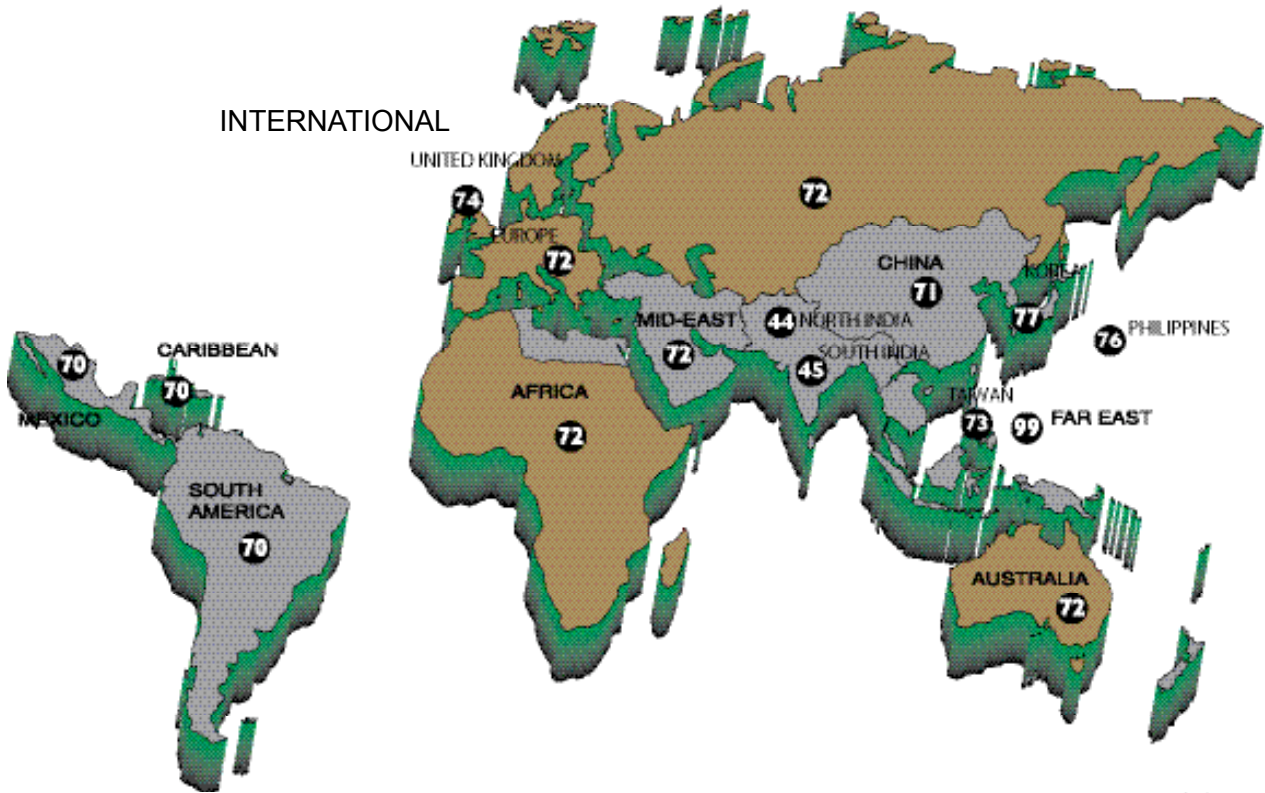
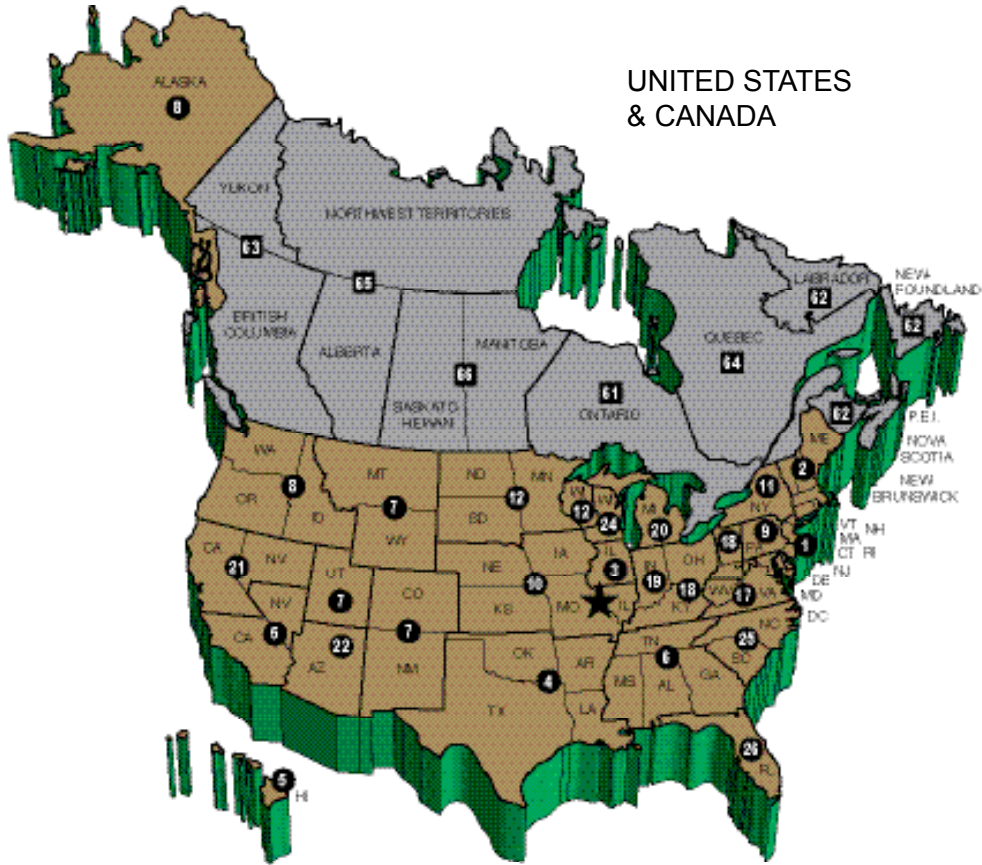
- 44 **Northern India**
Middleby Worldwide
Contact: Abhishek Azad
Phone: 91-981-044-0174
Email: aazad@middleby.com
- 45 **Southern India**
Middleby Worldwide
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Phone: 91-422-420-4814
Fax: 91-422-439-4865
Email: snair@middleby.com

- 70 **Latin America**
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Naucalpan, Estado De Mexico
Mexico C. P. 53370
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Fax: +52-55-5300-7750
jrichardson@middleby.com
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Fax: +34-94-454-0257
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Africa) mwww.europe@middleby.com
Email (Spain) adelatorre@middleby.com
www.middleby.es
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Sec. 5
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dlam@middleby.com
Phone: 852-9311-0807
- 74 **England, Ireland, Scotland & Wales**
Middleby UK Ltd.
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Woolston
Warrington WA1 4RX England
Contact: Andy Walter
Email: awalter@middlebyuk.co.uk
Phone: 44-1925-821-280
Fax: 44-1925-815-653
- 76 **Philippines**
Middleby Worldwide Philippines
113 Technology Avenue
Laguna Technopark
Binan, Laguna 4024 Philippines
Contact: Vic Ochoa
Phone: 632-520-8170
Email: vochoa@middleby.com.ph
- 77 **Korea**
Middleby Worldwide
Contact: H S Kim
kskim@middleby.com
Phone: 82-10-5261-5037
- 99 **Singapore, Malaysia, Indonesia,**
Thailand and Gaum
Middleby Singapore
Contact: Gregg Yanagihara
gyctasia@singnet.com
Phone: 65-9732-3680

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Performance and Quality By Name.



STAR MANUFACTURING

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