



STAR-MAX[®] HEAVY-DUTY CHEESEMELTERS

Models 524SBA and 536SBA

Features/Benefits:

- ★ Star-Max Heavy-Duty Cheesemelters are perfect for heating, melting, baking, finishing, warming, and reheating a variety of menu items.
- ★ Forced Convection keeps the unit cool to the touch and extends life of critical components. The forced convection increases productivity by circulating pre-heated air into the oven chamber.
- ★ Quartz infrared heaters provide faster, more consistent heating compared to traditional heating elements.
- ★ Six position pull out shelf to allow minimum/maximum height adjustment for products.
- ★ Energy efficient operation with power saver switch reduces electricity consumption by 75%.



Model 524SBA

Applications:

Star-Max Heavy Duty Cheesemelters are designed and engineered for high volume food service operations keeping value and efficiency in mind. The Heavy Duty Cheesemelter is versatile requiring minimal counter space and delivers consistent heating to heat, melt, bake, finish, warm and reheat a variety of products.

Quality Construction:

Star-Max Heavy Duty Cheesemelters are designed to stand up to the most rigorous foodservice demands. Stainless steel construction for long lasting durability. High performance quartz infrared heaters for superior heating performance and reliability. Furnished with 4" adjustable legs, 6' cord and a standard NEMA 6-30 plug for plug in installation in a grounded 208, or 240V outlet. Unit should be located 2" away from other units or wall to protect fan. Available in countertop and wall mount units.



Model 536SBA

Warranty:

Heavy Duty Cheesemelters are covered by Star's one-year parts and labor warranty.



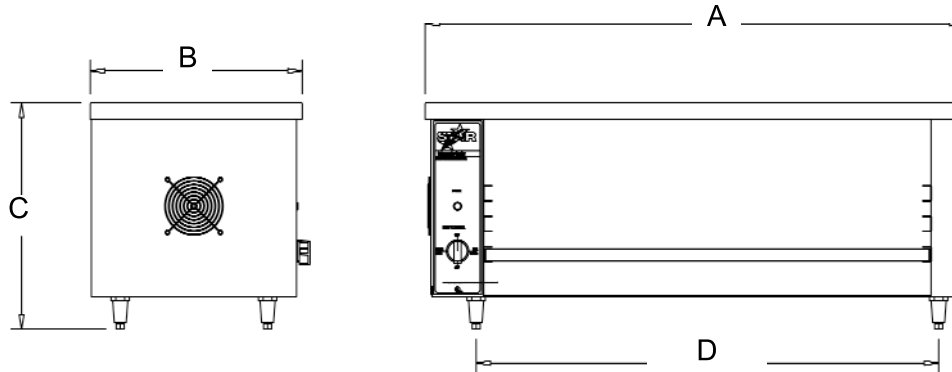


Star Manufacturing International, Inc.

Star-Max® Heavy Duty Cheesemelters

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Models 524SBA and 536SBA



Performance Data

Model No.	Capacity	Product Opening			Cord	Adjustable Legs
		Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)		
524SBA	2 10" plates	23 (58.5)	14 (35.5)	9-1/2 (24)	6'	4"
536SBA	3 12" plates	35 (89)	14 (35.5)	9-1/2 (24)	6'	4"

Specifications

Model No.	Dimensions				Shipping Weight lbs. (kg)	Shipping Carton		
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Width Inches (cm)		Length Inches (cm)	Depth Inches (cm)	Height Inches (cm)
524SBA	30 (76.2)	16-1/2 (41.9)	19-1/8 (48.6)	36-7/64 (91.7)	75 (35)	46-1/2 (118.1)	19-3/4 (50.2)	20-1/2 (52.1)
536SBA	42 (106.7)	16-1/2 (41.9)	19-1/8 (48.6)	36-7/64 (91.7)	99 (46)	46-1/2 (118.1)	19-3/4 (50.2)	20-1/2 (52.1)

Electrical Data

Model No.	Volts	HZ 1 Phase	Amps	Watts	Heating Elements		NEMA
					Above Shelf	Below Shelf	
524SBA	208	50/60	14.9	3,000	4	0	6-30P
	240	50/60	13.0	3,000	4	0	6-30P
536SBA	208	50/60	19.7	4,000	4	0	6-30P
	240	50/60	17.2	4,000	4	0	6-30P

*Wall mounted features available upon request. Please contact factory for details 1-800-807-9285

Typical Specifications

Heavy Duty Cheesemelters are constructed of corrosion resistant stainless steel. Supplied with fast heat up quartz infrared heaters. Units are supplied with power saver and high limit switch, 4" adjustable legs, a 6' cord and NEMA 6-30P. Units with UL, and CUL listed NSF4 and CE approved. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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