



PRO-MAX[®] SMOOTH TWO-SIDED GRILLS WITH ELECTRONIC TIMERS & PRO-LIFT[™] HINGE

Models GR10E, GR10IE, GR14E, GR14IE & GR28IE

Features/Benefits:

- ★ Expand your menu with Star's Pro-Max Two Sided Grills. Prepare burritos, quesadillas, sandwiches, chicken breasts, hamburgers, steaks, vegetables and many other menu items quickly and easily while maximizing space.
- ★ Heavy-duty cast iron or aluminum platens provides superior performance and long life.
- ★ The Star Pro-Lift hinge system provides for unmatched reliability with safe and effortless operation. The top platens lift parallel to the bottom platen for a full three (3) inches before rotating up so that thin tortillas or tall sandwiches and burritos cook evenly.
- ★ Electronic programmable timer from 0 to 9:59 minutes with "LED" display for accurate and consistent grilling. The timer counts down the cooking time and is equipped with an audible alarm to signal when the timer reaches zero.
- ★ On/off 3-position switch allows the operation of the bottom platen only with switch in down position, both top and bottom platens with switch in up position and off in middle position.
- ★ Thermostat is rated from 175°F (79°C) to 550°F (302°C) and provides accurate sensing of temperature.
- ★ Front grease trough and drawer for safe and convenient operation.

Applications:

Star's Two-Sided Grills can prepare sandwiches, chicken breasts, hamburgers, quesadillas and many other products in half the time of standard griddles. The heavy-duty platens retain energy and deliver maximum performance.

Quality Construction:

The rugged body is constructed of 18 gauge stainless steel. The units are available with cast iron or aluminum smooth platens. The Pro-Lift[™] Hinge System is constructed from hardened aluminum for strength and durability. The 6 foot lead-in cord has a special covering that is resistant to water and oil and the wires are protected by metallic braiding. Cord comes complete with plug (see typical specifications).

Warranty:

Two-Sided Grills are covered by Star's one year parts and labor warranty.

Patent No. 6,257,126



Model GR10IE



Model GR14E



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

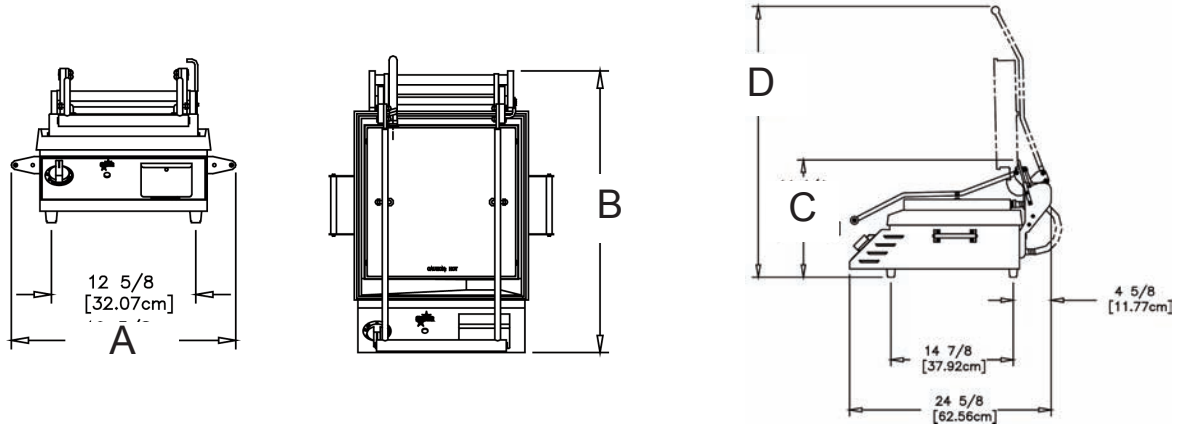


Pro-Max[®] Smooth Two-Sided Grill with Electronic Timers



PRO-MAX[®] SMOOTH TWO-SIDED GRILLS WITH ELECTRONIC TIMERS & PRO-LIFT[™] HINGE

Models GR10E, GR10IE, GR14E, GR14IE & GR28IE



Model and Specifications

Model No.	Grill Surface	(A) Width (cm)	(B) Depth (cm)	Height		Voltage	Wattage	Amps	NEMA	Approximate Weight	
				(C) Closed (cm)	(D) Open (cm)					Shipping (kg)	Installed (kg)
GR10E	Alum.	16-1/8"	21-1/8"	14-1/4"	28-3/4"	120	1800	15	5-15P	46 lbs.	36 lbs.
		(40.9)	(53.7)	(36.2)	(73)	120	1800	15	5-20P*	(20.9)	(16.3)
GR10IE	Iron	16-1/8"	21-1/8"	14-1/4"	28-3/4"	120	1800	15	5-15P	63 lbs.	57 lbs.
		(40.9)	(53.7)	(36.2)	(73)	120	1800	15	5-20P*	(30.4)	(28.1)
GR14E	Alum.	19-5/8"	24-5/8"	14-1/4"	33"	120	1800	15	5-15P	68 lbs.	55 lbs.
		(49.8)	(62.5)	(36.2)	(83.8)	120	1800	15	5-20P*	(29.5)	(24.9)
GR14IE	Iron	19-5/8"	24-5/8"	17-1/4"	36"	120	1800	15	5-15P	101 lbs.	91 lbs.
		(49.8)	(62.5)	(43.8)	(91.4)	120	1800	15	5-20P*	(45.9)	(41.3)
GR28IE	Iron	34-1/4"	24-5/8"	17-1/4"	36"	208/240	5400/7200	26/30	L6-30P	206 lbs.	171 lbs.
		(87)	(62.9)	(43.8)	(91.4)	280/240	5400/7200	26/30	6-50P*	(93.4)	(77.5)

*Canadian Requirements

NOTE: Units weighing more than 80 pounds have standard 4" legs.

Typical Specifications

Two-Sided Grills are constructed with an 18 gauge stainless steel body and smooth platens. The Pro-Lift[™] Hinge System provides easy operation of the top platen. Grilling height between platens is up to 3" with the Pro-Lift[™] Hinge System providing 3-4 pounds of pressure to the cooking product placed on bottom platen. Metal sheathed tubular elements are provided as standard. An audible alarm signals when the timer has counted down to zero is supplied. Adjustable(1/2") non-skid feet are standard. Unit is provided with pilot light, six foot power cord with Nema rated plug. Unit carries approval of UL, UL Sanitation or UL Canada. 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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