R®	

DESCRIPTION

and timer are industry leading options.

SPECIFICATIONS

Pro-Max 2.0® Sandwich Grill

Job Item No.

□PGT7 □PGT7E □PGT7I □PGT7IE □PST7 □PST7E □PST7I □PST7IE
□PGT14 □PGT14D □PGT14E □PGT14I □PGT14IE □PGT14IEGT □PGT14IT
□PGT14T □PST14 □PST14D □PST14E □PST14I □PST14IE □PST14IT
□PST14IEGT □PST14IGT □PST14ITGT □PST14T

FEATURES

- Heavy-duty spring hinge system tested to millions of cycles for a lifetime of durable, problem free operation
- Three [3] inch (76 mm) "flat landing" opening accommodates the largest sandwiches with consistent contact and heating
- · Aluminum or cast iron cooking surfaces
- Grooved, smooth or combination smooth bottom/grooved top cooking surfaces
- Multiple control options—analog temperature with or without digital timer, or electronic.
- Heavy-gauge oil and water resistant conduit protects electrical connections

OPTIONS & ACCESSORIES

- Aluminum or iron cooking surfaces
- single plate or split top for two-sided use [14-inch only]
- smooth, grooved, or combination smooth bottom/grooved top cooking surface
- electronic temperature control and timer or electonic timer only

SANDWICH GRILL MODEL FORMULA

specialty options □ smooth bottom/grooved top [GT]

amperage of the unit. CERTIFICATIONS

PGT14T [new models will utilize

a different label design]

These units come with a one [1] year warranty for parts and labor.

The Star Pro-Max 2.0[®] sandwich grills are designed to cook wraps,

sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. These grills

can come with smooth, grooved, or combination surfaces, made

of aluminum or iron. The available electronic temperature control

The PST- and PGT-series sandwich grills will be constructed in the

mechanism will use a heavy-duty torsion spring design. Depending

on model, the grill will come with grooved, smooth, or combination

smooth bottom/grooved top cooking surface. The plates will also

landing" opening will provide consistent contact heating to items

up to three [3] inch (76 mm) thick. The grill will operate between

175°F (79°C) and 550°F (288°C). The power will be single phase.

Each unit will come with a pre-wired six [6] foot (183 cm) cord with a standard NEMA plug consistent with the certification and

be either aluminum or iron depending on model. The grill's "flat

U.S.A. with a corrosion-resistant stainless steel body. The hinge











WARRANTY

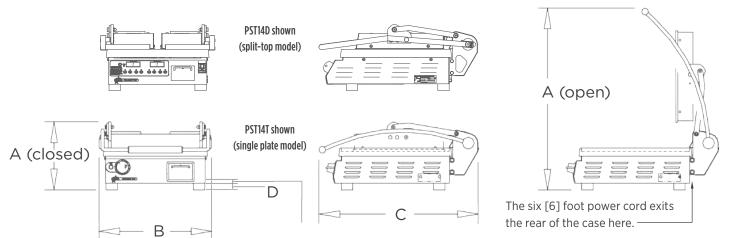
STAR MANUFACTURING INTERNATIONAL INC.



Pro-Max 2.0® Sandwich Grill



□PGT7 □PGT7E □PGT7I □PGT7IE □PST7 □PST7E □PST7I □PST7IE
□PGT14 □PGT14D □PGT14E □PGT14I □PGT14IE □PGT14IEGT □PGT14IT
□PGT14T □PST14 □PST14D □PST14E □PST14I □PST14IE □PST14IT
□PST14IEGT □PST14IGT □PST14ITGT □PST14T



The cord exits approximately .625 in. (159 mm) up from the base of each model and from the right side [looking from the front] the cord is 1.5 in. (38 mm) from the side on the 7-in. model and 3.375 in. (86 mm) on the 14-in. model.

GRILL SIZE	VOLTS	WATTS	AMPS	PLUG	TWO-SIDED COOKING SURFACE	LOWER PLATEN SURFACE
7 in.	120 230 240	1,425 1,310 1,425	11.9 5.7 5.9	5-15P CEE7-7 6-15P	13.4 in. x 6.5 in. (340 mm x 165 mm)	7.5 in x 14.2 in. (191 mm x 361 mm)
14 in. single	120 230 [aluminum] 230 [iron] 208/240 [aluminum] 208/240 [iron]	1,800 1,650 3,306 1,350/1,800 2,700/3,600	15 7.2 14.4 6.5/7.5 13/15	5-15P¹ CEE7-7 CEE7-7 6-15P 6-20P	13.5 in. x 13.5 in. (343 mm x 343 mm)	14.5 in x 14.2 in. (368 mm x 361 mm)
14 in. split-top	120 230 208/240	2,300 2,112 1,728/2,300	19.2 9.2 8.3/9.6	5-20P ² CEE7-7 6-15P	13.4 in. x 6.5 in. ⁶ (340 mm x 165 mm) ⁶	14.5 in x 14.2 in. (368 mm x 361 mm)

15-20P for CSA

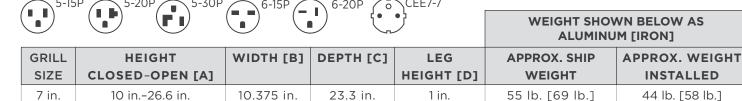
25-30P for CSA

(254 mm-676 mm)

10.5 in.-27.125 in.5

(267 mm-689 mm)⁵

6this model uses two [2] platens this



(592 mm)

23.3 in.

(592 mm)

(25 mm)

1 in.5

(25 mm)⁵

(24.9 kg [31.3 kg])

75 lb. [108.5 lb.]4

(34 kg [49.2 kg])



14 in.

STAR MANUFACTURING INTERNATIONAL INC.

(264 mm)

16.5 in.

(419 mm)

(20 kg [25.9 kg])

62 lb. [95.5 lb.]4

(28.1 kg [43.3 kg])

⁴split-top weight approx. 81 lb. (36.7 kg) installed, approx. 94 lb. (42.6 kg) shipped 5add 2 inches (51 mm) for iron plate models 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.