



Job _____ Item No. _____

Star-Max® Vertical Broilers

□VBE30 □VBG30



VBE30

DESCRIPTION

Star-Max® vertical broilers are designed for display cooking and Mediterranean style restaurants in mind. These broilers provide high performance broiling for a crisp, juicy, and flavorful taste and are perfect for diverse menu selections. The broilers have a 5–45 lb. (2.3–20.4 kg) meat capacity with a fully adjustable range of temperature to meet virtually any product’s needs.

SPECIFICATIONS

Star-Max® vertical broilers will be constructed with stainless steel front and side panels. The back, bottom, rotisserie rod, and pans are constructed of aluminizes steel. Broilers will have a 5–45 lb. (2.3–20.4 kg) meat capacity with a fully adjustable range of temperature.

ELECTRIC MODELS—These will be available in 208 V, 230 V, or 240 V versions. 208 V and 240 V versions will come with a 7.5 ft. (2.3 m) cordset with a NEMA 6-30P plug. 230 V units will not have an attached cordset. These units will utilize incoloy sheath type elements.

GAS MODELS—These units will require a 120 V connection using a 5-15P plug. Gas units will have adjustable valves and standing pilot. These units will utilize ceramic heating elements.

WARRANTY

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

FEATURES

- Full rotisserie rod for maximum control of broiling speeds and accommodate a variety of meat products and sizes
- Fully adjustable range of temperature for precise cooking performance
- 5-45 lb. (2.3-20.4 kg) meat capacity
- Adjustable heat shields concentrate heat for cooking and direct heat away from the operator allowing for faster cook times and reduced energy costs
- Automatic friction drive stops rotation during slicing allowing for quick and easy carving
- Simple disassembly for easy cleanup

OPTIONS

- Gas [LP or natural gas versions] or electric [208 V, 230 V, or 240 V] versions available

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.

265 Hobson St. • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

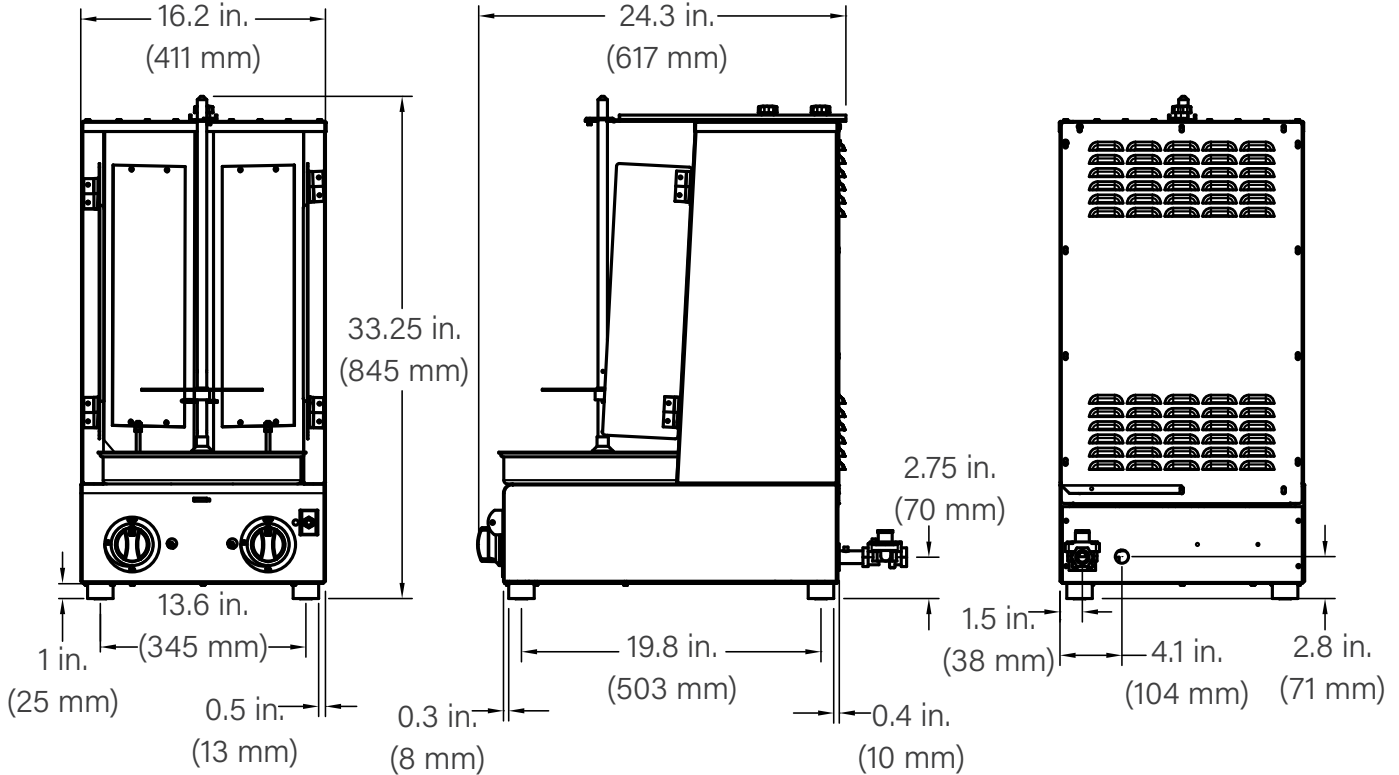
Printed in the U.S.A. • 2M-Z22392 • Rev - • 07.2017
Specifications are subject to change without notice and are not intended for installation purposes.



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VBG30 shown. VBE30 has the same basic body measurements. The rear power connection on electronic units is approximately 3 in. (76 mm) from the bottom and 2 in. (51 mm) from the left side of the unit.



CLEARANCES

All units will require 3 in. (76 mm) of clearance on the rear of the unit and 12 in. (305 mm) clearance on each side from combustible surfaces. No clearance is necessary from non-combustible surfaces.

MODEL	HEIGHT in. (mm)	WIDTH in. (mm)	DEPTH in. (mm)	VOLTS	BTUs [GAS MODEL]	AMPS	Watts	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALL WEIGHT
VBE30	33.25 (845)	16.2 (411)	25 (635)	208 V		21.6	4,500	6-30P	70 lb. (31.8 kg)	60 lb. (27.2 kg)
				230 V		18.3	4,200	none		
				240 V		18.8	4,500	6-30P		
VBG30	33.25 (845)	16.2 (411)	25 (635)	120 V	30,000	0.5	60	5-15P	70 lb. (31.8 kg)	60 lb. (27.2 kg)



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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 Please refer to the owner's manual for information regarding installation or use.