



PRODUCT GUIDE



**Griddles • Charbroilers • Hot Plates
Fryers • Panini / Sandwich 2-Sided Grills
Contact & Conveyor Toasters • Conveyor Ovens
Tortilla Warmers • Drawer Warmers • Roller Grills
Hot Dog & Concession Equipment • Waffle Makers**



PRODUCT GUIDE



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Tortilla Warmers • Drawer Warmers • Roller Grills
Hot Dog & Concession Equipment • Waffle Makers
Heated Peristaltic Dispensers

STAR, HOLMAN & TOASTMASTER

265 Hobson Street | Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@mystarbrands.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com

PRICING SUBJECT TO CHANGE. ALWAYS CHECK AUTOQUOTES FOR LATEST PRICING PRIOR TO PLACING AN ORDER.
ALL ORDERS SHIP FOB FACTORY (SMITHVILLE, TN)

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FREIGHT INFORMATION



PREPAID FREIGHT

on orders of

\$20,000

or more total net *

Prepaid Freight offer will ONLY apply if:

1. Freight ships from Star warehouse location.
2. Freight for orders in continental United States only.
3. Star chooses freight carrier.
4. Star must pre-pay and add freight to invoice.

Additional Charges

Lift Gate Delivery = \$150

Call Before Delivery = \$100

All other requests, call for pricing.

Freight Classification

All UPS Ground shipments on Star account will be subjected to a shipping and handling fee. We encourage customers to ship on their UPS Ground account to avoid charges.

Freight Damage:

DO NOT SIGN for equipment until you have thoroughly inspected it for noticeable freight damage. If damages are identified, please indicate damaged item(s) on the delivery receipt.

Noticeable Freight Damage - If an order is delivered with noticeable damage, **DO NOT ACCEPT THE ITEM**, note damages on the delivery receipt and refuse delivery of damaged item(s). Contact Brands immediately at orders@mystarbrands.com or call 800-264-7827. The consignee is responsible for notifying the factory of any damages. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). Damaged shipments originating from a Star Brands facility to the original consignee must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

Concealed Freight Damage - All items must be inspected immediately upon delivery for any signs of damage. If an item shows signs of damage upon opening, immediately contact Star Brands at orders@mystarbrands.com or call 800-264-7827. The damage must be reported to Star Brands up to 5-days from the date of delivery. Please include your name, item(s) damaged, serial number (if applicable), description of damage, and photographs (if possible). The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. Damaged shipments originating from a Star Brands facility to the original consignee must be reported up to 5-days of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.

100 YEARS OF QUALITY

— est. 1921 —



est. 1921





COUNTERTOP COOKING EQUIPMENT

GRIDDLES • CHARBROILERS • HOT PLATES • FRYERS

Star and Toastmaster griddles, charbroilers, hot plates, and fryers are designed to stand up to the demands of constant use, high-volume operations, and repeated heat-up and cool-down cycles.

Fryers

Star Star-Max

Hot Plates

Star Ultra-Max
Star Star-Max
Toastmaster

Griddles

Star Ultra-Max
Star Star-Max
Toastmaster

Charbroilers

Star Ultra-Max
Star Star-Max
Toastmaster



HEAVY-DUTY GRIDDLE BUYING GUIDE



STAR-MAX 624



ULTRA-MAX 860MA

Star Ultra-Max Griddles

Plate thickness **1"**
 Plate depth **24"**
 Plate width **24-72"**
 BTU/foot (gas) **30,000**
 kW/foot (elec) **4.35**
 Embedded **Yes**

Thermostat (gas) **Mechanical Snap-Action**
 Thermostat (electric) **Electric Snap-Action**
 Set temperature **+/-15°F**
 Chrome option **Yes**



Star Star-Max Griddles

Plate thickness **1"**
 Plate depth **20 1/2"**
 Plate width **15-48"**
 BTU/foot (gas) **28,300**
 kW/foot (elec) **3.0(208V) 4.0(240V)**
 Embedded **Yes**

Thermostat (gas) **Modulating**
 Thermostat (electric) **Electric Snap-Action**
 Set temperature **+/-30°F**
 Chrome option **Yes**



Toastmaster Griddles

Plate thickness **3/4"**
 Plate depth **20 1/2"**
 Plate width **24-48"**
 BTU/foot (gas) **20,000**
 kW/foot (elec) **3.0(208V) 4.0(240V)**
 Embedded **No**

Thermostat (gas) **Modulating**
 Thermostat (electric) **Electric Snap-Action**
 Set temperature **+/-40°F**
 Chrome option **No**



TM TMGM36

GRIDDLE FEATURES

1" & 3/4" THICK PLATES Griddle plate thickness drives surface temperature, performance, and consistency. 1" thick griddle plates will retain more heat for faster recovery. 1" thick plates allow the thermostat probes to be mounted deep within the griddle plate, resulting in improved performance. Our heavy-duty 3/4" griddle plate models have bottom-mounted temperature probes

PLATE DEPTH Deeper griddle plates offer more cooking area and usable space. Balance specific production needs with size constraints in the kitchen. Different depths available on select model families



CHROME SURFACE In-addition to the exceptional mirror finish of chrome, our chrome plates don't require seasoning with oil, they clean up faster. Wait, there's more ... chrome notably reduces kitchen heat load, and chrome nearly eliminates flavor transfer!

OPTIMAL PERFORMANCE + EASY CLEAN UP

GRIDDLE THERMOSTATS

MECHANICAL SNAP-ACTION THERMOSTAT

MECHANICAL controls cycle the griddle burner completely ON-or-OFF as demanded by griddle surface temperature changes. Controls are heat, water and grease resistant, with no power required. Temperature control ranges from 150°F-550°F for embedded probes with a surface temperature control $\pm 15^\circ\text{F}$ to set point



ELECTRIC SNAP-ACTION THERMOSTAT

Electric powered controls cycle the burner completely ON-or-OFF as demanded by surface temperature changes. Temperature control ranges from 150°F-450°F for embedded probes with a surface temperature control $\pm 15^\circ\text{F}$ to set point



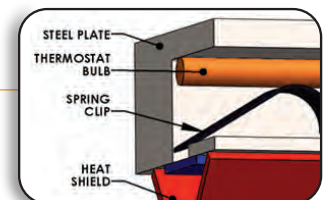
MODULATING THERMOSTAT

MECHANICAL diaphragm and probe controls the burner. Controls are heat, water and grease resistant, and require no power. Temperature control ranges from 150°F-450°F for embedded probes with a surface temperature control $\pm 30^\circ\text{F}$ to set point, $\pm 40^\circ\text{F}$ for bottom mounted



EMBEDDED THERMOSTAT

Embedded thermostat reacts more quickly to changes on the cooking surface providing better performance than probes on the bottom of the plate





GRIDDLES



ULTRA-MAX GRIDDLES

UltraMax



824MA



760TA



STAR ULTRA-MAX GAS MANUAL & EMBEDDED SNAP-ACTION GRIDDLES

| MANUAL | | MECHANICAL Snap-Action Thermostat | | | | | | | | |
|------------|---------------------------------------|---------------------------------------|----------------------------------|---------|-------------------|-------------|------------------|--------------|----------------|---------------|
| Series No. | Griddle Type: MA Polished Steel Plate | Griddle Type: TA Polished Steel Plate | Griddle Type: TCHSA CHROME Plate | BTU | Plate Depth [in.] | Width [in.] | Unit Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
| 824 | | | | 60,000 | 24 | 24 | 32.38 | 18.00 | 300 | 85 |
| 836 | | | | 90,000 | 24 | 36 | 32.38 | 18.00 | 435 | 85 |
| 848 | | | | 120,000 | 24 | 48 | 32.38 | 18.00 | 520 | 85 |
| 860 | | | | 150,000 | 24 | 60 | 32.38 | 18.00 | 656 | 85 |
| 872 | | | | 180,000 | 24 | 72 | 32.38 | 18.00 | 780 | 85 |

All prices F.O.B Smithville, TN Specify Natural Gas or Propane and Elevation requirements when ordering

Ultra-Max Plate Shelf options on page 12
Stand options on page 12

STAR ULTRA-MAX ELECTRIC EMBEDDED SNAP-ACTION GRIDDLES

ELECTRIC Snap-Action Thermostat

| Series No. | Griddle Type: TA Polished Steel Plate | Griddle Type: TCHSA ² Chrome Plate | Watts ¹ 208V or 240V | Plate Depth [in.] | Width [in.] | Unit Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|------------|---------------------------------------|---|---------------------------------|-------------------|-------------|------------------|--------------|----------------|---------------|
| 724 | | | 8,700 | 24 | 24 | 33.69 | 18.00 | 220 | 85 |
| 736 | | | 13,050 | 24 | 36 | 33.69 | 18.00 | 330 | 85 |
| 748 | | | 17,400 | 24 | 48 | 33.69 | 18.00 | 440 | 85 |
| 760 | | | 21,750 | 24 | 60 | 33.69 | 18.00 | 550 | 85 |
| 772 | | | 26,100 | 24 | 72 | 33.69 | 18.00 | 660 | 85 |

1 - Specify 208V or 240V service. All units must be hard-wired at installation for 1-phase or 3- phase service
2 - TCHSA models - chrome only available in 240V for the 760TCHSA & 772TCHSA

Ultra-Max Plate Shelf options on page 12
Stand options on page 12

MODEL NAME FORMULA

MODEL NAME = Series No. + Griddle Type

| Series No. | Griddle Type: MA Polished Steel Plate | Griddle Type: TA Polished Steel Plate |
|------------|---------------------------------------|---------------------------------------|
| 824 | 824MA | 824TA |



836MA

STAR-MAX GRIDDLES

StarMax



STAR-MAX MANUAL & EMBEDDED THERMOSTATIC GAS GRIDDLES

| Series No. | MANUAL | EMBEDDED Modulating Thermostat | | EMBEDDED Modulating Thermostat w/ Pilot Safety | BTU ¹ |
|---------------------------------|---------------------------------------|--|----------------------------------|--|------------------|
| | Griddle Type: MF Polished Steel Plate | Griddle Type: TF Polished Steel Plate | Griddle Type: TCHSF CHROME Plate | Griddle Type: TSPF Polished Steel Plate | |
| 615 | | | - | - | 28,300 |
| 624 | | | | | 56,600 |
| 636 | | | | | 84,900 |
| 648 | | | | | 113,200 |
| All prices F.O.B Smithville, TN | | 1 - All units ship for Natural Gas service. Propane conversion kits included | | | |



Stand options on page 12

STAR-MAX SNAP-ACTION ELECTRIC GRIDDLES

| Series No. | Griddle Type: TGF Polished Steel Plate | Griddle Type: CHSF CHROME Plate | Watts ² 208V/240V |
|-------------------------------------|--|--|------------------------------|
| 515 | | - | 3,000/4,000 |
| 524 | | | 6,000/8,000 |
| 536 | | | 9,000/12,000 |
| 548 | | | 12,000/16,000 |
| 2 - 208/240V service for all models | | All units must be hard-wired at installation for 1-phase & 3-phase service | |



Stand options on page 12

STAR-MAX GRIDDLE SPECIFICATIONS

| Series No. | Plate Depth [in.] | Width [in.] | Gas Unit Depth [in.] | Electric Unit Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|------------|-------------------|-------------|----------------------|---------------------------|--------------|----------------|---------------|
| 615 / 515 | 20.5 | 15 | 29.00 | 27.88 | 15.5 | 126 | 85 |
| 624 / 524 | 20.5 | 24 | 29.00 | 27.88 | 15.5 | 186 | 85 |
| 636 / 536 | 20.5 | 36 | 29.00 | 27.88 | 15.5 | 250 | 85 |

MODEL NAME FORMULA

MODEL NAME =
Series No. + Griddle Type

| Series No. | Griddle Type: TGF Polished Steel Plate |
|------------|--|
| 515 | 515TGF |
| 524 | 524TGF |



GRIDDLES



TOASTMASTER GRIDDLES



TMGM36



TOASTMASTER MANUAL & THERMOSTATIC GRIDDLES - GAS & ELECTRIC

| Series No. | MANUAL GAS | MODULATING GAS Thermostat | BTU ¹ | ELECTRIC Griddle w/ SNAP-ACTION Thermostat | Watts 208V/240V | Plate Depth [in.] | Width [in.] | Unit Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|------------|---|---|------------------|--|-----------------|-------------------|-------------|------------------|--------------|----------------|---------------|
| | Griddle Type: TMGM Polished Steel Plate | Griddle Type: TMGT Polished Steel Plate | | Griddle Type: TMGE Polished Steel Plate | | | | | | | |
| 24 | | | 40,000 | | 6,000/8,000 | 20.5 | 24 | 27.81 | 15.50 | 158 | 85 |
| 36 | | | 60,000 | | 9,000/12,000 | 20.5 | 36 | 27.81 | 15.50 | 236 | 85 |
| 48 | | | 80,000 | | 12,000/16,000 | 20.5 | 48 | 27.81 | 15.50 | 315 | 85 |

All prices F.O.B Smithville, TN

1 - All gas units ship for Natural Gas service. Propane conversion kits included

2 - All 208/240V units must be hard-wired at installation for 1-phase or 3-phase service

[Stand options on page 12](#)

MODEL NAME FORMULA

MODEL NAME = Griddle Type + Series No.

| | | |
|------------|---|---|
| Series No. | Griddle Type: TMGM Polished Steel Plate | Griddle Type: TMGT Polished Steel Plate |
| | TMGM24 | TMGT24 |



EQUIPMENT STANDS & ULTRA-MAX PLATE SHELVES

HEAVY-DUTY EQUIPMENT STANDS with CASTERS

| Model No. | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-------------|-------------|-------------|--------------|----------------|---------------|
| STAND/HC-24 | 24.00 | 30.00 | 24.00 | 25 | 85 |
| STAND/HC-36 | 36.00 | 30.00 | 24.00 | 68 | 85 |
| STAND/HC-48 | 48.00 | 30.00 | 24.00 | 88 | 85 |
| STAND/HC-60 | 60.00 | 30.00 | 24.00 | 105 | 85 |
| STAND/HC-72 | 72.00 | 30.00 | 24.00 | 122 | 85 |

7-INCH PLATE SHELF for Ultra-Max Griddles/Charbroilers

| Unit Size | Model No. | 7" Plate Shelf | Ship Wt. [lb.] | Freight Class |
|-----------|-----------|----------------|----------------|---------------|
| 24" | UMSA24 | | 6 | 85 |
| 36" | UMSA36 | | 9 | 85 |
| 48" | UMSA48 | | 12 | 85 |
| 60" | UMSA60 | | 13 | 85 |
| 72" | UMSA72 | | 16 | 85 |

All prices F.O.B Smithville, TN

CHARBROILER BUYING GUIDE

RADIANT & LAVA ROCK MODELS



ULTRA-MAX 8172RCBB

Star **Ultra-Max** Charbroilers

Radiant & Lava Rock

Burner mat'l **Cast iron**
 Burners/foot **2**
 BTU/foot **40,000**
 Radiant mat'l **Steel alloy**
 Grate depth **25¹/₄"**

Unit width options
24", 36", 48", 60", 72"

7" Shelf accessory available
 for Ultra-Max charbroilers



ULTRA-MAX 8024CBB

Star **Star-Max** Charbroilers

Radiant & Lava Rock

Burner mat'l **Cast iron**
 Burners/foot **1**
 BTU/foot (gas) **40,000**
 kW/foot (elec) **3.3**
 Radiant mat'l **Stainless steel**
 Grate depth **20³/₁₀"**

Unit width options
15", 24", 36", 48"



STAR-MAX 6136RCBF

Toastmaster **Charbroilers**

Radiant & Lava Rock

Burner mat'l **Steel Tube**
 Burners/foot **1**
 BTU/foot **30,000**
 Radiant mat'l **Stainless steel**
 Grate depth **20³/₁₀"**

Unit width options
24", 36", 48"



TM TMRC24

CHARBROILER FEATURES

STEEL TUBE BURNER

Tubular steel burners offer excellent and reliable performance at an economical price. Available in Toastmaster charbroilers, models have one (1) burner per 12"



CAST IRON GRATES

All Star and Toastmaster charbroilers come with heavy-duty cast iron grates. Incline or lay flat to optimize your cooking surface



CAST IRON BURNER

Cast Iron burners are ten times heavier & thicker than sheet metal burners, cast iron burners offer performance and durability in the most corrosive kitchen environments.

- One (1) burner per 12" for Star-Max models
- Two (2) burners per 12" for Ultra-Max models

RADIANT STYLE

Charbroiler radiants protect the burners from debris and they ensure a more uniform temperature profile. Star-Max and Toastmaster heavy gage sheet metal radiants can last for years, and the uniquely durable Lang and Ultra-Max steel alloy radiants may last the life of your charbroiler



LAVA ROCK

Lava rocks function as a radiant for the entire burner array and diffuse the heat generated by the burners effectively. Cooking surface temperature profiles can be modified by positioning the rock, and flavor profiles may vary depending on use



ULTRA-MAX



UltraMax

ULTRA-MAX CHARBROILERS



ULTRA-MAX 8148RCBB

STAR ULTRA-MAX RADIANT & LAVA ROCK GAS CHARBROILERS

| RADIANT CHARBROILERS | | LAVA ROCK CHARBROILERS | | BTU ¹ | Grate Depth [in.] | Width [in.] | Unit Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|--|--|------------------------|--|---|-------------------|-------------|------------------|--------------|----------------|---------------|
| 8124RCBB | | 8024CBB | | 80,000 | 24 | 24 | 30.63 | 18.00 | 260 | 85 |
| 8136RCBB | | 8036CBB | | 120,000 | 24 | 36 | 30.63 | 18.00 | 350 | 85 |
| 8148RCBB | | 8048CBB | | 160,000 | 24 | 48 | 30.63 | 18.00 | 438 | 85 |
| 8160RCBB | | 8060CBB | | 200,000 | 24 | 60 | 30.63 | 18.00 | 543 | 85 |
| 8172RCBB | | 8072CBB | | 240,000 | 24 | 72 | 30.63 | 18.00 | 665 | 85 |
| All prices F.O.B Smithville, TN | | | | 1 - Specify Natural Gas or Propane when ordering. | | | | | | |
| High elevation construction available at no charge. Specify when ordering. | | | | | | | | | | |

Ultra-Max Plate Shelf options on page 12
Stand options on page 12



ULTRA-MAX 8136RCBB



STAR-MAX CHARBROILERS

StarMax



STAR-MAX 6136RCBF



STAR-MAX RADIANT & LAVA ROCK GAS CHARBROILERS

| RADIANT CHARBROILERS | | LAVA ROCK CHARBROILERS | | BTU ¹ | Grate Depth [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|---------------------------------|--|------------------------|--|--|-------------------|-------------|-------------|--------------|----------------|---------------|
| 6115RCBF | | 6015CBF | | 40,000 | 21 | 15 | 25.75 | 15.50 | 121 | 85 |
| 6124RCBF | | 6024CBF | | 80,000 | 21 | 24 | 25.75 | 15.50 | 186 | 85 |
| 6136RCBF | | 6036CBF | | 120,000 | 21 | 36 | 25.75 | 15.50 | 290 | 85 |
| 6148RCBF | | 6048CBF | | 160,000 | 21 | 48 | 25.75 | 15.50 | 350 | 85 |
| All prices F.O.B Smithville, TN | | | | 1 - All units ship for Natural Gas service. Propane conversion kits included | | | | | | |

Stand options on page 12



STAR-MAX 5124CF

STAR-MAX RADIANT ELECTRIC CHARBROILERS

| Model | Volts | Watts ² | Grate Depth [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class | |
|--------------------------|------------|--------------------|---|-------------|-------------|--------------|----------------|---------------|--|
| 5124CF | 208 240 | 6,600 | 21 | 24 | 25.63 | 14.25 | 129 | 85 | |
| 5136CF | 208 240 | 9,900 | 21 | 36 | 25.63 | 14.25 | 186 | 85 | |
| 2 - Specify 208V or 240V | | | All units must be hard-wired at installation 1-phase or 3-phase service | | | | | | |

Stand options on page 12



CHARBROILERS



TOASTMASTER CHARBROILERS



TM TMLC36

TOASTMASTER RADIANT & LAVA ROCK GAS CHARBROILERS



| RADIANT CHARBROILERS | | LAVA ROCK CHARBROILERS | | BTU ¹ | Grate Depth [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|---------------------------------|--|------------------------|--|------------------|-------------------|-------------|-------------|--------------|----------------|---------------|
| TMRC24 | | TMLC24 | | 60,000 | 21 | 24 | 25.75 | 15.50 | 186 | 85 |
| TMRC36 | | TMLC36 | | 90,000 | 21 | 36 | 25.75 | 15.50 | 290 | 85 |
| TMRC48 | | TMLC48 | | 120,000 | 21 | 48 | 25.75 | 15.50 | 350 | 85 |
| All prices F.O.B Smithville, TN | | | 1 - All units ship for Natural Gas service. Propane conversion kits included | | | | | | | |

Stand options on page 12



TM TMRC24



TM TMLC48



ULTRA-MAX HOT PLATES

UltraMax



804HA



806HA

STAR ULTRA-MAX GAS HOT PLATES

Ultra-Max Hot Plates feature 30,000 BTU cast iron burners and heavy-duty cast iron grates



| Model No. | No. Burners | BTU' | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|-------------|---------|-------------|-------------|--------------|----------------|---------------|
| 802HA | 2 | 60,000 | 12 | 30.63 | 14.88 | 108 | 85 |
| 804HA | 4 | 120,000 | 24 | 30.63 | 14.88 | 194 | 85 |
| 806HA | 6 | 180,000 | 36 | 30.63 | 14.88 | 219 | 85 |
| 808HA | 8 | 240,000 | 48 | 30.63 | 14.88 | 283 | 85 |

1 - Specify Natural Gas or Propane and Elevation requirements when ordering. No extra charge.

[Ultra-Max Plate Shelf options on page 12](#)
[Stand options on page 12](#)



802HA



806HA



STAR-MAX HOT PLATES

StarMax



STAR-MAX 602HWF

STAR-MAX 604HF

STAR-MAX GAS HOT PLATES

Star-Max Hot Plates feature 25,000 BTU cast iron burners and heavy-duty cast iron grates



| Model No. | No. Burners | BTU ¹ | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class | |
|--|-------------|------------------|-------------|-------------|---|----------------|---------------|--|
| 602HF | 2 | 50,000 | 12.19 | 28.88 | 11.94 | 75 | 85 | |
| 604HF | 4 | 100,000 | 24.19 | 28.88 | 11.94 | 125 | 85 | |
| 606HF | 6 | 150,000 | 36.19 | 28.88 | 11.94 | 200 | 85 | |
| SIDE-BY-SIDE GAS HOTPLATE | | | | | | | | |
| 602HWF | 6 | 50,000 | 24.19 | 17.00 | 11.94 | 75 | 85 | |
| All units ship for natural gas service. Propane conversion kits included | | | | | * Stockpot in LP service operates at 90,000 BTU | | | |



Stand options on page 12

STAR-MAX 602HF

STAR-MAX ELECTRIC HOT PLATES - SOLID FRENCH TOP

| Model No. | No. Burners | Watts ¹ 208/240V | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|---|-------------|-----------------------------|-------------|-------------|--------------|----------------|---------------|
| 501FF | 1 | 1,950/2,600 | 12.00 | 17.25 | 10.28 | 25 | 85 |
| 502FF | 2 | 3,900/5,200 | 12.00 | 28.00 | 11.68 | 45 | 85 |
| 1 - All units are built for 208/240 volt, 1-phase service | | | | | | | |

Star-Max Electric Hot Plates feature high-power French-top burners





HOT PLATES



TOASTMASTER HOT PLATES

TOASTMASTER GAS HOT PLATES



TMHP2

TMHP4



| Model No. | No. Burners | BTU ¹ | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|-------------|------------------|-------------|-------------|--------------|----------------|---------------|
| TMHP2 | 2 | 44,000 | 12.19 | 28.88 | 11.94 | 75 | 85 |
| TMHP4 | 4 | 88,000 | 24.19 | 28.88 | 11.94 | 125 | 85 |
| TMHP6 | 6 | 132,000 | 36.19 | 28.88 | 11.94 | 200 | 85 |

1 - All units ship for Natural Gas service. Propane conversion kits included

[Stand options on page 12](#)

TOASTMASTER ELECTRIC HOT PLATES - SOLID FRENCH TOP

| Model No. | No. Burners | Watts ¹ 208/240V | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|-------------|--------------------------------|-------------|-------------|--------------|----------------|---------------|
| TMHPF | 2 | 3,900/5,200 | 12.19 | 28.88 | 11.94 | 45 | 85 |

1 - All units are built for 208/240 volt, 1-phase service



TMHPF





FRYERS



StarMax

STAR-MAX FRYERS

STAR-MAX GAS FRYERS



| Model No. | | Oil Capacity [lb.] | Fries per hour [lb.] | BTU ² | Description | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|--|--|--------------------|----------------------|------------------|--|-------------|-------------|--------------|----------------|---------------|
| SINGLE POT, TWIN BASKETS | | | | | | | | | | |
| 615FF | | 15 | 28 | 30,000 | UNDER FIRED TWIN BASKETS | 12.00 | 25.13 | 24.63 | 74 | 85 |
| 630FF | | 30 | 68 | 70,000 | UNDER FIRED FULL BASKETS | 24.00 | 25.13 | 24.63 | 140 | 85 |
| Specify Natural Gas or Propane when ordering | | | | | 2 - 630FF in LP service operates at 65,000 BTU | | | | | |

Fryer accessories on next page (pg. 22)

Stand options on page 12

STAR-MAX ELECTRIC FRYERS

| Model No. | | Oil Capacity [lb.] | Fries per hour [lb.] | Volts ¹ | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|---------------------------------|--|--------------------|----------------------|--------------------|--------------|-------------|-------------|-------------|--------------|----------------|---------------|
| SINGLE POT, TWIN BASKETS | | | | | | | | | | | |
| 514LL | | 14 | 15 | 120 | 1,800 | 5-15P | 11.00 | 21.88 | 13.25 | 34 | 85 |
| 301HLF | | 15 | 28 | 208/240 | 4,130/5,300 | 6-30P | 18.00 | 20.00 | 17.00 | 50 | 85 |
| 515F | | 15 | 32 | 208/240 | 4,319/5,750 | 6-30P | 12.00 | 24.00 | 16.75 | 47 | 85 |
| 530FF | | 30 | 65 | 208/240 | 8,460/11,500 | Field Wired | 24.00 | 24.00 | 16.50 | 80 | 85 |
| TWIN POT, SINGLE BASKET | | | | | | | | | | | |
| 530TF | | 30 | 64 | 208/240 | 8,638/11,500 | Field Wired | 24.00 | 24.00 | 16.75 | 80 | 85 |

Fryer accessories on next page (pg. 22)





STAR-MAX FRYER ACCESSORIES

STAR-MAX FRYER ACCESSORIES

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|-----------|--|----------------|---------------|
| 514FB | BASKET for 514LL | 4 | 85 |
| 301FBL | TWIN BASKET (Left Hand) for 301HLF | 4 | 85 |
| 301FBR | TWIN BASKET (Right Hand) for 301HLF | 4 | 85 |
| 530TBL | TWIN BASKET (Left Hand) for 515F, 530TF & 615FF | 4 | 85 |
| 530TBR | TWIN BASKET (Right Hand) for 515F, 530TF & 615FF | 4 | 85 |





2-SIDED GRILLS PANINI SANDWICH

GROOVED & SMOOTH OPTIONS
ALUMINUM & CAST IRON PLATENS

THE HOTTEST 2-SIDED GRILL IN THE INDUSTRY

Star Panini Sandwich grills feature more production per hour than any other grill due to faster heat recovery.

Star Sandwich grills unique “ANYWHERE COOKING TECHNOLOGY” boasts even temperatures across the grill.

This innovative feature means consistent, full-surface heat allowing you to cook anywhere on the grill surface for maximum performance and output

**GREAT RECIPES,
VIDEOS & MORE!**

STAR-MFG.COM



click for
Pro-Max
recipes



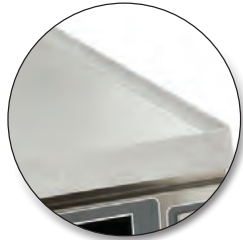
star-mfg.com/product/pro-max-panini-grills-with-torsion-spring-hinge/





SANDWICH/PANINI GRILL BUYING GUIDE

PLATENS



ALUMINUM vs. CAST IRON



ALUMINUM & CAST IRON WILL PERFORM DIFFERENTLY

- Aluminum will distribute heat more evenly, but lose heat faster and require more cycling
- Cast Iron requires more power to heat (due to higher density), but can retain temperature better for faster recovery in appropriate applications
- Both materials clean about the same, and though all iron products can rust, simple oiling and seasoning will prevent

CRITERIA THAT FAVOR ALUMINUM

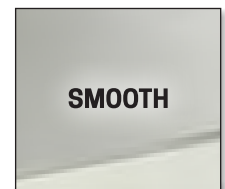
- Warming (tortillas, quesadillas, mild re-therm)
- Heating/Marking Bread products
- Low power available (120V, 1700W maximum)
- Split-Top (Aluminum only)

CRITERIA THAT FAVOR CAST IRON

- Cooking applications (chicken, burgers etc...)
- Hybrid uses (protein breakfasts, quesadilla lunches)
- High power available (208/240V, up to 7200W)
- 28" unit (Cast Iron only)

GROOVED vs. SMOOTH

- A menu decision based on the look/feel of the finished product
- 'Panini' sandwiches are marked with grooves, by definition
- Less surface contact from grooves may increase cook times



Alternative: Smooth Bottom, Grooved Top - the best of both worlds!

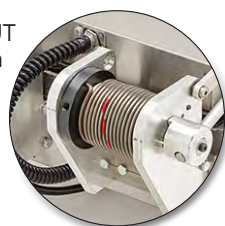
FLAT LANDING for OPTIMAL HEATING

3-INCH 'FLAT LANDING' OPENING for LARGE SANDWICHES (PST models only)

- Perfect contact front-to-back for optimal heating
- Prevents contents from being squeezed out

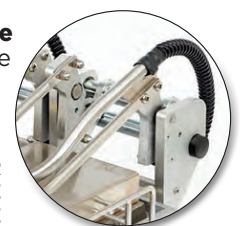
HINGE TYPES

Our exclusive **Torsion Spring Hinge** STAYS PUT at whatever position you leave it, and has been tested to over 4 MILLION cycles, so you can count on it day-after-day, year-after-year!



**TORSION
SPRING
HINGE**

Our **Counter-Balance Hinge**
The Counter-Balance Hinge mechanism is constructed from hardened aluminum



**COUNTER
BALANCE
HINGE**



SANDWICH/PANINI GRILL BUYING GUIDE

SIZE OPTIONS

| Size | 7-in Series | 14-in Series | 28-in Series |
|------------------------------|------------------|---------------------------------------|------------------|
| Cooking Surface [in.] | 7.5 x 14.2 | 14.5 x 14.2 | 28.3 x 14.2 |
| Footprint Dims [in.] | 10.38 x 23.30 | 16.50 x 23.30 | 34.30 x 23.30 |
| Platens | Single 7" Platen | Single 14" Platens or Dual 7" Platens | Dual 14" Platens |

SANDWICH GRILL SIZE SELECTION

- Available counter-space may decide for you!
- Size of the cooked product is most important
- Standard tortillas come in 6"-14" diameters
- Bread/sandwich and protein batch sizes should be considered



SPLIT TOP OPTION

- **Flexible** - split top option is great for varied menus and high volume applications
- **Independent electronic controls** and timers for each individual platen with convenient side-bar handles

CONTROL OPTIONS



ANALOG

Dial thermostat, 1-10, for simplicity and operations with limited functional needs



ANALOG with TIMER

For more dynamic menus or busier locations where operators can get distracted



ELECTRONIC

Programmable for dozens of product time and temperature settings
For high-volume operations with varied menus
Easier to train operators, ensuring consistent results

CLEANING TIPS



Aluminum and Cast Iron surfaces are porous. Carbon and oils can penetrate and discolor the surface while creating unwanted carbon and grease accumulation.

Cleaning your sandwich grill effectively requires soapy water, a brush, and an abrasive pad.

When just soapy water isn't doing the trick, you can use commercial high-temperature grill cleaner. Grill cleaner is effective, especially when dealing with heavy accumulation.



SANDWICH/PANINI GRILLS



PRO-MAX 2-SIDED GRILLS

STAR PRO-MAX PANINI SANDWICH GRILLS with TORSION SPRING HINGE



| ANALOG Control NO TIMER | | ANALOG Control ELECTRONIC TIMER | | | ELECTRONIC Control and TIMER | | |
|---|---------------------|------------------------------------|---------------------|------------------|---|------------------|----------------------------------|
| Series No. | Type: A Aluminum | Type: I Iron | Type: T Aluminum | Type: IT Iron | Type: E Aluminum | Type: IE Iron | Type: D Aluminum Split-Top |
| SMOOTH PANINI GRILLS | | | | | | | |
| PST7 | | | - | - | | | - |
| PST14 | | | | | | | |
| GROOVED PANINI GRILLS | | | | | | | |
| PGT7 | | | - | - | | | - |
| PGT14 | | | | | | | |
| GROOVED TOP, SMOOTH BOTTOM PANINI GRILLS | | | | | | | |
| Series No. | | Type: IGT | | Type: ITGT | | | |
| PST14 | - | | - | | See page 28 for a list of VOLTAGES AVAILABLE per model | | |

STAR PRO-MAX PANINI SANDWICH GRILLS with COUNTER-BALANCE HINGE

| ANALOG Control NO TIMER | | ANALOG Control ELECTRONIC TIMER | ELECTRONIC Control and TIMER | |
|---|----------------|--|---------------------------------|--|
| Series No. | Type: I - Iron | Type: IT - Iron | Type: IE - Iron | |
| SMOOTH PANINI GRILLS | | | | |
| PSC28 | | | | |
| GROOVED PANINI GRILLS | | | | |
| PGC28 | | | | |
| GROOVED TOP, SMOOTH BOTTOM PANINI GRILLS | | | | |
| Series No. | Type: IGT | Type: ITGT | Type: IEGT | |
| PSC28 | | | | |
| All prices F.O.B Smithville, TN | | See page 28 for a list of VOLTAGES AVAILABLE per model | | |





SANDWICH/PANINI GRILLS



PST14

PRO-MAX 2-SIDED GRILLS

STAR PRO-MAX SPECIFICATIONS

| Series Size | Volts ¹ | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|----------------------------|--|--|--|-------------|-------------|------------------------------|-------------------------|---------------|
| 7-inch | 120 230* 240 | 1310 1425 | 5-15P CEE7/7 6-15P | 10.38 | 23.30 | 26.6 - open 10.0 - closed | 55 (alum) 69 (iron) | 85 |
| 14-inch SINGLE | 120 120 (CSA) 230 (alum)* 230 (iron)* 208/240 (alum) 208/240 (iron) | 1,800 1,800 (CSA) 1650 3306 1,350/1,800 2,700/3,600 | 5-15P 5-20P (CSA) CEE7/7 CEE7/7 6-15P 6-20P | 16.50 | 23.30 | 26.6 - open 10.0 - closed | 75 (alum) 109 (iron) | 85 |
| 14-inch SPLIT-TOP ALUMINUM | 120 120 (CSA) 230* 208/240 | 2,300 2,300 (CSA) 2,112 1,728/2,300 | 5-20P 5-30P (CSA) CEE7/7 6-15P | 16.50 | 23.30 | 26.6 - open 10.0 - closed | 75 (alum) 109 (iron) | 85 |
| 28-inch IRON | 208/240 208/240 (CSA) | 5,400/7,200 5,400/7,200 (CSA) | 6-30P 6-50P (CSA) | 34.25 | 23.30 | 26.6 - open 10.0 - closed | 206 (iron) | 85 |

1 - Specify 120V, 208/240V or 230V and Canadian applications when ordering. Not all voltages available on all models. See page 28 for a list of voltages by model

230V Options available for some PST/PGT models - SPECIFY 230V when ordering



SANDWICH/PANINI GRILLS



PRO-MAX 2-SIDED GRILL - VOLTAGES

STAR PRO-MAX PANINI SANDWICH GRILL
VOLTAGES AVAILABLE (listed by model)

| Series No. | Type: A Aluminum | Type: I Iron | Type: T Aluminum | Type: IT Iron | Type: E Aluminum | Type: IE Iron | Type: D Alum Split-Top |
|------------|---------------------------------|--------------------------|------------------|------------------------|---------------------------------|------------------------|---------------------------------|
| PST7 | 120V, 230V* | 208/240V, 230V* | - | - | 208/240V | 208/240V, 230V* | - |
| PST14 | 120V, 120(CSA), 208/240V, 230V* | | 120V, 230V* | 208/240V | 120V, 208/240V, 230V* | 120V, 208/240V | 120V, 120(CSA), 208/240V, 230V* |
| PGT7 | 120V | 120V, 230V* | - | - | 120V, 208/240V | 208/240V, 230V* | - |
| PGT14 | 120V, 120(CSA), 208/240V | 120V, 120(CSA), 208/240V | 120V, 240V | 208/240V, 230V* | 120V, 120(CSA), 208/240V, 230V* | 120V, 240V, 230V* | 120V, 208/240V, 230V* |
| PSC28 | - | 208/240V, 208/240(CSA) | - | 208/240V, 208/240(CSA) | - | 208/240V | - |
| PGC28 | - | 208/240V, 208/240(CSA) | - | 208/240V, 208/240(CSA) | - | 208/240V, 208/240(CSA) | - |
| Series No. | | Type: IGT | | Type: ITGT | | Type: IEGT | |
| PST14 | - | 120V, 120(CSA), 208/240V | - | 208/240V | - | 208/240V | |
| PSC28 | - | 208/240V, 208/240(CSA) | - | 208/240V | - | 208/240V | |



TOASTERS HIGH-PERFORMANCE

CONTACT & CONVEYOR MODELS

Built to stand up to the most rigorous foodservice operations

Fast, consistent heating that meets your toasting needs
on demand with our wide variety of toasting options



QCS3-1600B

TOASTERS BUYING GUIDE

HOW WILL YOU USE YOUR TOASTER?

- **BATCH PROCESS** - low volume & irregular
- **CONTINUOUS OPERATION** - high volume & ongoing



WHAT ARE YOU TOASTING?

| OPENING SIZE PER PRODUCT | | |
|---------------------------------|------------------------|---------------------|
| BREAD 1.5" | BAGELS 1.75" | BUNS 3.0" |

Buns, bagels, and breads **all have varying heights**

Consider the height of your product when selecting the right toaster style



SCT4000E VERTICAL CONTACT TOASTER

- First buns pass-through time is as low as 12 seconds fully caramelized
- Bun height adjustment controlled with an easily adjusted twist knob
- Supplied with an easy-to-install non-stick sheet
- Single piece front and rear silicone belts
- High-contrast display allows an infinite number of programmed product settings
- USB port programming allows easy uploading of new product files consistently, across any number of toasters

CAPABLE OF UP TO



1,800
BUN-HALVES
PER HOUR



two heels & two crowns
at once, constant feed



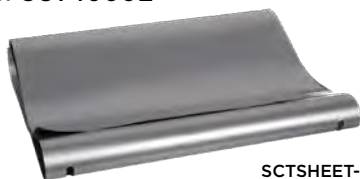
HOLMAN SCT4000E VERTICAL CONTACT TOASTER

| Model No. | Description | CAPACITY per HOUR | Volts ¹ | NEMA Plug | Watts | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|--|---------------------|--------------------|-----------------|----------------------|-------------|-------------|--------------|----------------|---------------|
| SCT4000E | PROGRAMMABLE CONTROLS VARIABLE SPEED & TEMPERATURE CONTROL, DIGITAL STEPPER MOTOR | 1,800 bun halves | 208/240 230 | 6-15P CEE7/7 | 2,000/2,663 2,446 | 21.70 | 9.50 | 25.70 | 100 | 85 |

ACCESSORIES

| Model No. | Description |
|------------|---|
| SCTBWP | PERFORATED BUTTER WHEEL for SCT |
| SCTBWS | SMOOTH BUTTER WHEEL for SCT |
| SCTSHEET-B | (10) NON-STICK SHEETS for SCT, BUTTER APPLICATIONS |

non-stick sheet
for SCT4000E





HCT HORIZONTAL CONTACT TOASTERS

- Caramelize/seal buns & bread to extend holding time
- Durable Chain or non-marking Silicone belt options
- Analog and Electronic Control Options
- Knob adjustment for product height
- Low-profile design



HOLMAN HCT HORIZONTAL CONTACT TOASTERS

| Model No. | Belt Type | Voltage | | Model No. | Belt Type | Voltage ¹ |
|-----------------|-------------|---------|--|---------------------|-------------|----------------------|
| ANALOG CONTROLS | | | | ELECTRONIC CONTROLS | | |
| HCT13M | Metal Chain | 208 | | HCTE13M | Metal Chain | 208 |
| HCT13M-240 | | 240 | | | | |
| HCT13M-230 | | 230 | | | | |
| HCT13S | Silicone | 208 | | HCTE13S | Silicone | 208 |
| HCT13S-240 | | 240 | | | | |
| HCT13S-230 | | 230 | | | | |

HCT model specs on table below. 1-240 & 230V not available on HCTE13M & HCTE13S Electronic control models

SPECIFICATIONS - HCT CONTACT TOASTERS

| Model | BUN HALVES per HOUR | Volts ¹ | NEMA Plug | Watts | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-------------------|---------------------|--------------------|-----------|-------|-------------|-------------|--------------|----------------|---------------|
| HCT13M HCTE13M | 1700 | 208 | 6-20P | 2800 | 19.25 | 24.40 | 17.30 | 115 | 85 |
| | | 240 | 6-20P | 3000 | | | | | |
| | | 230 | CEE7/7 | 2750 | | | | | |
| HCT13S HCTE13S | | 208 | 6-20P | 2550 | 19.25 | 24.40 | 17.30 | 115 | 85 |
| | 240 | 6-20P | 2650 | | | | | | |
| | 230 | CEE7/7 | 2450 | | | | | | |

1-240V & 230V not available on HCTE13M & HCTE13S Elec.Control models

ACCESSORIES

| Model No. | Description |
|-----------|-------------------------------|
| HCTEBW | BUTTER WHEEL for HCT |
| HCTFEED | FEEDER TRAY for HCT |
| CTSHEET10 | (10) NON-STICK SHEETS for HCT |



Compact, only 14¹/₂ inches wide **MAXIMUM PERFORMANCE**
MINIMUM COUNTER SPACE

HOLMAN QCS1 COMPACT CONVEYOR TOASTERS

QCS1 toasters

- Optimal performance in a compact size
- 10" w belt for up to 2-slices/bread, side-by-side
- Analog temperature & belt speed adjustment
- Bagel toaster heats max power on 1-side
- 120V service for use anywhere in your kitchen



⚡ HOLMAN QCS1 COMPACT CONVEYOR TOASTERS

| ANALOG CONTROLS ¹ | Slices per HOUR | Description | Volts | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|------------------------------|-----------------|------------------------------|-------|-------|-----------|-------------|-------------|--------------|----------------|---------------|
| QCS1-350 | 350 | 1.5" Opening COMPACT toaster | 120 | 1600 | 5-15P | 14.25 | 18.88 | 13.25 | 44 | 85 |
| QCS1-500B | 500 | 1.5" Opening BAGEL toaster | 120 | 1600 | 5-15P | 14.25 | 18.88 | 13.25 | 44 | 85 |

All prices F.O.B Smithville, TN

HOLMAN QCS2 COMPACT CONVEYOR TOASTERS

QCS2 toasters

- 10" w belt for up to 2-slices/bread, side by side
- Analog controls for belt speed, top and bottom heat
- Analog temperature & belt speed adjustment
- Programmable belt speed & top and bottom heat
- Inlet height options for toast, bagels, and buns



⚡ HOLMAN QCS2 CONVEYOR TOASTERS



| ANALOG CONTROLS | Slices per HOUR | Description | Volts ¹ | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------------|-----------------|------------------------------|--------------------|-------|----------------|-------------|-------------|--------------|----------------|---------------|
| QCS2-500 | | 1.5" Opening COMPACT toaster | 120 | 1,700 | 5-15P | 14.50 | 22.38 | 15.63 | 64 | 85 |
| QCS2-600H | | 3.0" Opening BUN toaster | 208 240* | 2,800 | 6-20P 6-20P | 14.50 | 22.38 | 15.63 | 64 | 85 |
| QCS2-800 | 800 | 1.5" Opening COMPACT toaster | 208 240 | 2,800 | 6-20P 6-20P | 14.50 | 22.38 | 15.63 | 64 | 85 |
| QCS2-1200B | 1,200 | 1.75" Opening BAGEL toaster | 208 | 3,200 | 6-20P | 14.50 | 22.38 | 15.63 | 64 | 85 |

1 - Specify 120V, 208V, 240V when ordering * 240V not available on QCS2-600H model



model with **ELECTRONIC CONTROLS**
QCS2-600H



HOLMAN QCS3 HIGH-VOLUME CONVEYOR TOASTERS



QCS3-950H



QCS3-1600B

QCS3 toasters

- 14" wide belt for up to 3-slices of bread, side by side
- Analog controls for belt speed, top and bottom heat
- Programmable belt speed and top and bottom heat
- Inlet height options for toast, bagels, and buns

⚡ HOLMAN QCS3 HIGH VOLUME CONVEYOR TOASTERS

| ANALOG CONTROLS | Slices per HOUR | Description | Volts ¹ | Watts ¹ | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------------|-----------------|------------------------------|--------------------------|--------------------|----------------|-------------|-------------|--------------|----------------|---------------|
| QCS3-1000 | 1,000 | 1.5" Opening COMPACT toaster | 208 | 3,200 | 6-20P | 18.50 | 22.38 | 15.63 | 68 | 85 |
| QCS3-950H | 950 | 3.0" Opening BUN toaster | 208 240 | 3,200 | 6-20P 6-20P | 18.50 | 22.38 | 15.63 | 68 | 85 |
| QCS3-1300 | 1,300 | 1.5" Opening COMPACT toaster | 208 | 3,600 | 6-30P | 18.50 | 22.38 | 15.63 | 68 | 85 |
| QCS3-1600B | 1,600 | 2.0" Opening BAGEL toaster | 208 | 3,400 | 6-30P | 18.50 | 22.38 | 15.63 | 68 | 85 |
| | | | 1 - Specify 208V or 240V | | | | | | | |



HOLMAN DT14 & QCS3 SPECIALTY CONVEYOR TOASTERS

⚡ HOLMAN SPECIALTY CONVEYOR TOASTERS



QCS3-1400BH

| ANALOG CONTROLS | Slices per HOUR | Description | Volts ¹ | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class | BELT Width & Capacity |
|-----------------|-----------------|--|--------------------|-------|----------------|-------------|-------------|--------------|----------------|---------------|-----------------------|
| DT14 | 2,000 | 2.25" Top Opening 1.75" Bottom Opening DOUBLE CONVEYOR toaster | 208 240 | 4,800 | 6-30P | 19.50 | 23.43 | 24.06 | 102 | 85 | 14" 3 Slices |
| QCS3-1400BH | 1,400 | 3.0" Opening VARIABLE BAGEL & BREAD toaster | 208 240 | 3,400 | 6-30P 6-30P | 18.50 | 22.38 | 15.63 | 68 | 85 | 14" 3 Slices |

1 - Specify 120V, 208V, or 240V Service when ordering. All units rated for 50-60Hz cycles.

DT14 TOASTER

"The Double Toaster"

two conveyor belts, high production toasting!

The DT14 Double Toaster defines productivity. Two variable speed conveyor belt controls and top/bottom heat controls for perfect color and texture on everything. Product entry opening adjustable from 1" to 2.25" high in top toaster. Bottom entry is 1.75".



adjustable
1" - 2 1/4" high
product
OPENING

1 3/4" high
product
OPENING

DT14

QCS3-1400BH TOASTER

"The Variable Toaster" two units in one, two ways to toast!

switch from bread (2-sided toasting) to **bagels** (1-sided toasting)

The QCS3-1400BH toaster takes production flexibility to a whole new level with the extra-wide 3" inlet. Normal operation, 3400W of power is applied evenly between top and bottom, like a standard toaster. A toggle switch in the lower left corner converts the unit to 3400W of TOP HEAT ONLY, for maximum bagel and bun productivity.



two-sided
toasting
BREAD ↔ switch from ↔ one-sided
toasting
BAGEL & BUN

QCS3-1400BH



ULTRA-MAX IMPINGEMENT CONVEYOR OVENS

Impingement Conveyor Ovens are great for...

- Toasting sandwiches, baking cookies & cinamon rolls
- Baking smaller blanched or par-baked pizzas
- High-volume, varied menu applications
- High power applications



UltraMax



UM1850



STAR ULTRA-MAX GAS IMPINGEMENT CONVEYOR OVENS - DIGITAL CONTROLS

| Model No. | BTU ¹ | Volts ² | NEMA Plug | Chamber [in.] | Belt Width [in.] | Belt Length [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|------------------|--------------------|-----------|---------------|------------------|-------------------|-------------|-------------|--------------|----------------|---------------|
| UM1854 | 40,000 | 120 | 5-15P | 28 | 18.9 | 54 | 60.60 | 39.30 | 23.30 | 352 | 25 |

1 - Specify Natural Gas or Propane when ordering. Gas Conveyor ovens can be stacked two (2) high

FREE START-UP for this product through approved service agent



STAR ULTRA-MAX ELECTRIC IMPINGEMENT CONVEYOR OVENS - DIGITAL CONTROLS

ELECTRIC CONVEYOR OVENS
CAN BE STACKED 2-HIGH

| Model No. Stainless Belt | Model No. PTFE Coated Belt | Price F.O.B. Smithville, TN | Volts ¹ | NEMA Plug | Watts | Chamber [in.] | Belt Width [in.] | Belt Length [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|--------------------------------|----------------------------------|--------------------------------|--------------------|----------------|-------|------------------|------------------------|-------------------------|----------------|----------------|-----------------|----------------------|------------------|
| UM1833A | - | - | 208 240 | 6-30P 6-30P | 6,400 | 24 | 18.9 | 33 | 37.20 | 30.40 | 20.00 | 272 | 85 |
| UM1850A | UM1850AT | | 208 240 | 6-30P 6-30P | 6,400 | 24 | 18.9 | 50 | 50.00 | 30.40 | 20.00 | 290 | 85 |

1 - Specify 208V or 240V Service

Electric Conveyor ovens can be stacked two (2) high

FREE START-UP for this product through approved service agent

ACCESSORIES

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|-----------|-------------------------|----------------|---------------|
| UMENTRY6 | 6" CONVEYOR ENTRY SHELF | 3 | 85 |
| UMEXIT8 | 8" CONVEYOR EXIT SHELF | 4 | 85 |
| UMEXIT11 | 11" CONVEYOR EXIT SHELF | 3 | 85 |
| ES-UM1854 | EQUIPMENT STAND UM1854 | 50 | 85 |



HOLMAN QUARTZ HEATER CONVEYOR OVENS



Quartz Conveyor Ovens are great for...

- Toasting sandwiches, baking cookies & cinamon rolls
- Baking smaller blanched or par-baked pizzas
- Countertop applications, limited space
- Lower power or low-voltage applications

HOLMAN QUARTZ HEATER ELECTRIC CONVEYOR OVENS - ANALOG CONTROLS

ELECTRIC CONVEYOR OVENS CAN BE STACKED 2-HIGH

| Model No. | Volts ¹ | Watts | NEMA Plug | Chamber [in.] | Belt Width [in.] | Belt Length [in.] | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|--------------------|-------------------------|-------------------------------|---------------|------------------|-------------------|-------------|-------------|--------------|----------------|---------------|
| 210HX | 120 208 220 | 1,700 2,800 2,800 | 5-15P 6-20P 6-20P | 17 | 10.0 | 31 | 31.00 | 15.44 | 14.00 | 60 | 85 |
| 214HX | 208 240 220 | 4,000 | 6-30P 6-30P Field Wired | 17 | 14.0 | 31 | 31.00 | 19.44 | 14.00 | 66 | 85 |
| 314HX | 208 220 | 5,400 | 6-30P Field Wired | 21.5 | 14.0 | 38 | 38.69 | 21.25 | 16.13 | 115 | 85 |

1 - Specify 120, 208V, 240V or 220V service when ordering. All units rated for 50-60Hz cycles.

Electric Conveyor ovens can be stacked two (2) high

ACCESSORIES

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|-----------|--------------------|----------------|---------------|
| SSK-210HX | 210HX STACKING KIT | 22 | 85 |
| SSK-214HX | 214HX STACKING KIT | 24 | 85 |
| SSK-314HX | 314HX STACKING KIT | 38 | 85 |





TORTILLA WARMER



ROLLING TORTILLA WARMER

RTW19EA



RTW19EA HEATS UP TO

45

TORTILLAS

per **MINUTE**

6" flour tortillas per minute with some stacking

Also great for FLATBREADS and PITAS

- Replaces the need to take up valuable flat grill space to simply warm tortillas, flatbreads, and pitas
- Easy to operate. Straightforward design and digital controls ensure effortless operation and minimal employee training
- Durable non-stick rollers make cleanup easy, resulting in a reduction in labor and chemical costs
- Easily programmable digital controls for unique menu items
- No hood required, place anywhere - counter or wall mount

RTW14EA

6" TORTILLAS
30 per minute

10" TORTILLAS
12 per minute

12" TORTILLAS
10 per minute

RTW19EA

6" TORTILLAS
45 per minute

10" TORTILLAS
24 per minute

12" TORTILLAS
12 per minute

PER MINUTE WITH SOME STACKING

STAR ELECTRIC TORTILLA, PITA & FLATBREAD WARMER

| Model No. | # of 6-inch TORTILLAS per minute | Volts | NEMA Plug | Watts | Width [in] | Depth [in] | Height [in] | Ship Wt. [lb.] | Freight Class |
|-----------|----------------------------------|----------------|----------------|---------------------|------------|------------|-------------|----------------|---------------|
| RTW14EA | 30 tortillas | 120 208/240 | 5-15P 6-15P | 1,787 1351-1,787 | 19.6 | 21.3 | 12 | 69 | 85 |
| RTW19EA | 45 tortillas | 208/240 | 6-15P | 1,905-2,537 | 24 | 21.3 | 12 | 77 | 85 |

Specify Voltage when ordering.

ACCESSORIES

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|-------------|--------------------------------|----------------|---------------|
| RTW14EA-WMB | 14" WALL MOUNT KIT for RTW14EA | 9 | 85 |
| RTW19EA-WMB | 19" WALL MOUNT KIT for RTW19EA | 11 | 85 |
| SCRAPER-RTW | SCRAPER KIT | 2 | 85 |



DRAWER WARMERS



TOASTMASTER DRAWER WARMERS

free-standing & built-in

Holds cooked foods at safe serving temperatures & proper moisture content. Holding temperature and moisture content can be set for the type of food being held, ideal for baked potatoes, vegetables, buns, rolls, ribs and more!



⚡ TOASTMASTER FREE-STANDING DRAWER WARMERS

| Model No. | # Drawers | # Tstats | Steam Pan Size [in.] | Volts | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class | |
|---|-----------|----------|----------------------|-------|-------|-----------|-------------|-------------|--------------|----------------|---------------|--|
| ONE (1) DRAWER WARMER - FREE STANDING | | | | | | | | | | | | |
| 3A81DT09 | 1 | 1 | 20x12x5 | 120 | 400 | 5-15P | 29.19 | 19.53 | 15.00 | 94 | 85 | |
| TWO (2) DRAWER WARMERS - FREE STANDING | | | | | | | | | | | | |
| 3B84DT09 | 2 | 2 | 20x12x5 | 120 | 900 | 5-15P | 23.19 | 19.53 | 25.56 | 140 | 85 | |
| THREE (3) DRAWER WARMERS - FREE STANDING | | | | | | | | | | | | |
| 3C84DT09 | 3 | 3 | 20x12x5 | 120 | 1,350 | 5-15P | 29.19 | 19.53 | 29.19 | 223 | 85 | |

⚡ TOASTMASTER BUILT-IN DRAWER WARMERS

| Model No. | # Drawers | # Tstats | Steam Pan Size [in.] | Volts ¹ | Watts | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|--|-----------|----------|----------------------|--------------------|----------|-------------|-------------|--------------|----------------|---------------|
| ONE (1) DRAWER WARMER - BUILT-IN | | | | | | | | | | |
| 3A20AT09 | 1 | 1 | 16x16x5 | 120 | 450 | 23.06 | 23.00 | 12.13 | 82 | 85 |
| 3A80AT09 | 1 | 1 | 20x12x5 | 120 | 400 | 29.19 | 19.53 | 10.88 | 84 | 85 |
| 3A80AT72 | 1 | 1 | 20x12x5 | 208/240 | 400/540 | 29.19 | 19.53 | 10.88 | 84 | 85 |
| TWO (2) DRAWER WARMERS - BUILT-IN | | | | | | | | | | |
| 3B20AT09 | 2 | 1 | 16x16x5 | 120 | 1000 | 23.19 | 23.00 | 22.75 | 138 | 85 |
| 3B80AT09 | 2 | 1 | 20x12x5 | 120 | 1000 | 29.19 | 19.53 | 21.75 | 144 | 85 |
| 3B80AT72 | 2 | 1 | 20x12x5 | 208/240 | 900/1200 | 29.19 | 19.53 | 21.75 | 144 | 85 |
| 3B84AT09 | 2 | 2 | 20x12x5 | 120 | 900 | 29.19 | 19.53 | 21.75 | 144 | 85 |
| 3B84AT72 | 2 | 2 | 20x12x5 | 208/240 | 850/980 | 29.19 | 19.53 | 21.75 | 144 | 85 |
| THREE (3) DRAWER WARMERS - BUILT-IN | | | | | | | | | | |
| 3C80AT09 | 3 | 1 | 20x12x5 | 120 | 1350 | 29.19 | 19.53 | 29.18 | 186 | 85 |

All built in drawer warmers are field wired. 1 - Specify 120V or 208/240V Service when ordering.



HOT DOG EQUIPMENT

GRILL-MAX ROLLER GRILLS

ANALOG & ELECTRONIC CONTROL OPTIONS

BUILT-IN BUN DRAWER OPTIONS

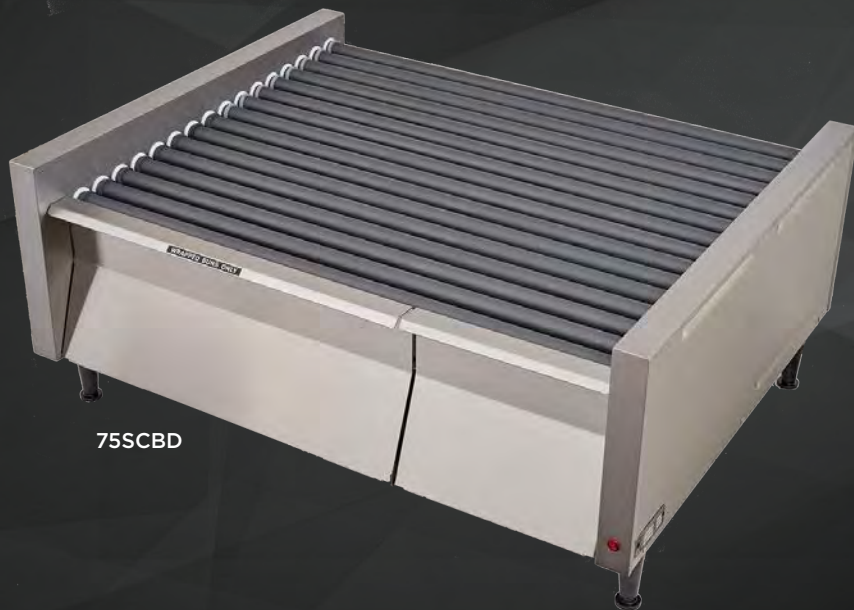
STALTEK, DURATEC & CHROME ROLLER OPTIONS

BUN BOXES • SNEEZE GUARDS • ACCESSORIES

STAINLESS STEEL & CLEAR DOOR BUN BOX OPTIONS

1 OR 2-DOOR, SHEILD & GLASS CANOPY SNEEZE GUARD OPTIONS

DIVIDER KITS & MERCHANDISING DOORS



75SCBD



SS30BBC



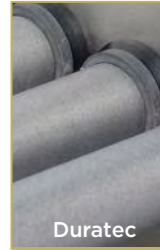
ROLLER GRILL BUYING GUIDE

ROLLER FINISH OPTIONS



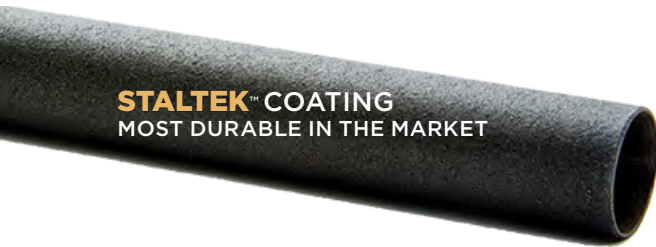
STALTEK™ COATING

- Most durable coating in the market
- Star exclusive innovative coating
- Unparalleled grip performance
- Coating rolls uneven product
- Withstands vigorous cleaning



DURATEC™ COATING

- Non-stick roller coating facilitates cleaning
- Finish designed to grip and turn consistently



STALTEK™ COATING
MOST DURABLE IN THE MARKET

CONTROL OPTIONS

ANALOG VS. ELECTRONIC

ANALOG CONTROLS

Analog controls for front and rear temperature zones are durable and economical, but don't allow for fine temperature adjustments

ELECTRONIC PROGRAMMABLE CONTROLS

Electronic controls allow the roller grill to react to grill surface temps, resulting in consistent temperatures and better quality products.

Program individual product cook/hold times & temps, taking the guesswork out of preparing menu items



ANALOG



ELECTRONIC

BUN DRAWERS

BUILT-IN VS. STAND ALONE

BUILT-IN BUN DRAWER

Eliminates the need for a separate piece of equipment, but has limited capacity as to storage

STAND ALONE BUN DRAWER

May be heated or unheated, depending on the bread and if buns are individually wrapped Can be stacked beneath a roller grill, which increases height. Can be built-in to cabinets, or drop surfaces

ROLLER GRILLS FEATURE STADIUM SEATING

Stadium seating slanted roller design provide a 3° to 5° slope for the best presentation of your products increasing sales and impulse purchases

Flat roller grills available! Used for double-sided or employee serving, and can be recessed below the counter. Contact factory for details and pricing





ROLLER GRILL BUYING GUIDE

ROLLER GRILL SPECS

| Series No. | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Bun Drawer Ship Wt. [lb.] |
|------------|-------------|-------------|--------------|----------------|---------------------------|
| 20 | 17.13 | 20.63 | 12.50 | 44 | - |
| 30 | 23.75 | 20.63 | 12.50 | 53 | 63 |
| 45 | 23.75 | 28.50 | 12.50 | 69 | 80 |
| 50 | 35.75 | 20.63 | 12.50 | 69 | 80 |
| 75 | 35.75 | 28.50 | 15.50 | 108 | 120 |

Series No. & Roller Grill Capacity

SERIES NO. & ROLLER GRILL CAPACITY

| Series No. | Capacity* Hot Dogs | Description |
|------------|--------------------|---|
| 20 | 20 hot dogs | Ideal for low-volume locations, small to no product variation and small footprint areas. 11 rollers per grill |
| 30 | 30 hot dogs | Popular size. 11 rollers per grill |
| 45 | 45 hot dogs | Great for deeper countertops with limited left-to-right space. 16 rollers per grill |
| 50 | 50 hot dogs | Most popular size. 11 rollers per grill |
| 75 | 75 hot dogs | Lots of room for high-volume locations. 16 rollers per grill |

INDUSTRY INNOVATION LEADERS
 UNITED STATES PATENT NUMBERS
 6,393,971 | 6,782,802 | 7,520,211
 6,659,574 | 7,367,261 | 7,334,517
 6,707,015 and counting!



ROLL
 A **WIDE RANGE**
 OF **PRODUCTS**
 WITH **GRILL-MAX**



ROLLER GRILLS / HOT DOG EQUIPMENT



GRILL-MAX ROLLER GRILLS



STAR GRILL-MAX ROLLER GRILLS

| Series No. | Capacity Hot Dogs | ANALOG Controls | | ELECTRONIC Controls | | Volts ¹ | Watts | NEMA Plug |
|---|-------------------|------------------|------------------|--|-------------------|---|----------------------------|--------------------------------|
| | | Type: SC Duratec | Type: ST StalTek | Type: SCE Duratec | Type: STE StalTek | | | |
| 20 | 20 dogs | | - | - | - | 120 | 930 | 5-15P |
| 30 | 30 dogs | | | | | 120 | 1150 | 5-15P |
| 45 | 45 dogs | | | | - | 120 120 (CSA)** 230* *45SC & 45SCE | 1650 1700 (CSA) 1650 | 5-15P 5-20P (CSA) CEE7/7 |
| 50 | 50 dogs | | | | | 120 120 (CSA)** | 1535 1535 (CSA) | 5-15P 5-20P (CSA) |
| 75 | 75 dogs | | | | | 120 120 (CSA)** | 1730 1730 (CSA) | 5-15P 5-20P (CSA) |
| 1 - * 230v Service available for upcharge | | | | | | | | |
| | | | | ** 120V (CSA) Canadian Service available for models - 45SCE, 50SCE, 50STE, 75SCE | | | | |

[Roller Grill Specs & capacity on page 42](#)

[Built-in Bun Drawer Roller Grill options on page 44](#)

[Roller Grill Sneeze Guards & Accessories on page 45](#)

ROLL
A **WIDE RANGE**
OF **PRODUCTS**
WITH **GRILL MAX**

75STBD with
SNEEZE
GUARD





GRILL-MAX ROLLER GRILLS with BUILT-IN BUN DRAWER



75SCBD

STAR GRILL-MAX ROLLER GRILLS with BUILT-IN BUN DRAWER

| Series No. | Capacity Hot Dogs | ANALOG Controls | | ELECTRONIC Controls | | Volts ¹ | Watts | NEMA Plug |
|---|--------------------|--------------------|--------------------|---------------------|---------------------|--------------------------------|---------------------------------|-------------------------------|
| | | Type: SCBD Duratec | Type: STBD StalTek | Type: SCBDE Duratec | Type: STBDE StalTek | | | |
| 30 | 30 dogs 32 buns | | | | | 120 | 1150 | 5-15P |
| 45 | 45 dogs 32 buns | | | | | 120 | 1650 | 5-15P |
| 50 | 50 dogs 48 buns | | | | | 120 120 (CSA)* 208/240** | 1535 1535 (CSA) 1250/1670 | 5-15P 5-20P (CSA) 6-15P |
| 75 | 75 dogs 48 buns | | | | | 120 208/240** | 1730 1810/2400 | 5-15P 6-20P |
| * 120V (CSA) Canadian Service available for models - 50STBD, 50STBDE | | | | | | | | |
| ** 208/240V Service available for models - 50STBD, 50STBDE, 75STBD, 75SCBDE, 75STBD | | | | | | | | |





ROLLER GRILLS / HOT DOG EQUIPMENT



BUN BOXES, SNEEZE GUARDS & ROLLER GRILL ACCESSORIES



SS50BBC
UNHEATED
CLEAR BUN DOOR



STAR GRILL-MAX

| Model No. | Bun Box STAINLESS STEEL | Description | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-----------|-------------------------------|------------------------------------|----------------|----------------|-----------------|-------------------|------------------|
| SS50BB | | Series 50 & 75 (Capacity: 64 buns) | 35.75 | 20.60 | 6.90 | 49 | 100 |

SIGN HOLDER 50SH

GLASS CANOPY
SNEEZE GUARD
50SG-G



STAR SNEEZE GUARDS

| Series No. | Type: SG-1D Single Door Polycarbonate | Type: SG-2D Double Door Polycarbonate | Type: SGS Shield' Polycarbonate | Ship Wt. [lb.] | Type: SG-G Glass Canopy | Type: SH Sign Holder ² | Ship Wt. [lb.] | Freight Class |
|------------|--|--|--|----------------------|----------------------------------|--|----------------------|------------------|
| 20 | | - | - | 7 | - | - | - | 100 |
| 30 | | | | 9 | | - | 32 | 100 |
| 45 | | - | | 13 | | | | 100 |
| 50 | | | | 17 | | | 45 | 100 |
| 75 | | | | 18 | | | | 100 |



GLASS SNEEZE GUARDS

Open concept
is modern looking
and easy to clean

PLEXI-GLASS POLYCARBONATE SNEEZE GUARDS

Enclosed design
keeps 10-15°F
higher temps

1 - Optional shield to convert sneeze guard doors into a pass-thru sneeze guard

2 - Optional sign holder for Glass Canopy sneeze guards

MERCHANDISING DOORS & MISC. ROLLER GRILL ACCESSORIES

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|----------------------------|----------------------|----------------|---------------|
| MERCHANDISING DOORS | | | |
| 20RGMD | Series 20 doors | 5 | 100 |
| 30RGMD | Series 30 & 45 doors | 5 | 100 |
| 50RGMD | Series 50 & 75 doors | 7 | 100 |
| OTHER ACCESSORIES | | | |
| RGLK | 4" Adjustable Legs | 2 | 100 |
| THU | Tong Holder | 1 | 100 |

DIVIDER KITS

| Model No. | Description | Ship Wt. [lb.] | Freight Class |
|-----------|-------------|----------------|---------------|
| 30RGDKC | Series 30 | 2 | 100 |
| 45RGDKC | Series 45 | 4 | 100 |
| 50RGDKC | Series 50 | 6 | 100 |
| 75RGDKC | Series 75 | 8 | 100 |



DIVIDER KIT
30RGDKC



WAFFLE BAKERS



WAFFLE BAKERS



SWBS



SWBD

STAR WAFFLE MAKERS TRADITIONAL & BELGIAN STYLE

| Model No. | Description | Volts ¹ | Watts | NEMA Plug | Width [in.] | Depth [in.] | Height ² [in.] | Ship Wt. [lb.] | Freight Class |
|---|---------------------------------------|--|-----------------------|--------------------------|-------------|-------------|---------------------------|----------------|---------------|
| SWBB | 7" DIAMETER BELGIAN WAFFLE SINGLE | 120 208/240 230* | 900 675/900 900 | 5-15P 6-15P CEE7/7 | 10.19 | 14.00 | 10.56 | 30.2 | 85 |
| SWBS | 7" DIAMETER TRADITIONAL WAFFLE SINGLE | 120 208/240 | 900 675/900 | 5-15P 6-15P | 10.13 | 13.50 | 8.75 | 15 | 85 |
| SWBD | 7" DIAMETER TRADITIONAL WAFFLE DOUBLE | 120 208/240 | 1800 1350/1800 | 5-15P 6-15P | 19.81 | 13.50 | 8.75 | 28 | 85 |
| 1 - * 230V Service available for model - SWBB | | 2 - Height measurement information for closed waffle maker | | | | | | | |

WAFFLE BAKER
RECIPES, VIDEOS & MORE
 VISIT **STAR-MFG.COM**



<https://star-mfg.com/product/star-waffle-makers-traditional-belgian-style-swbd/>



HEATED PERISTALTIC DISPENSERS



HEATED PERISTALTIC DISPENSERS



HPDE2H



HPDE1H



STAR HEATED PERISTALTIC DISPENSERS

| Model No. | Description | Volts ¹ | NEMA Plug | Watts | Width [in.] | Depth [in.] | Height [in.] | Ship Wt. [lb.] | Freight Class |
|-------------|--|--------------------|-----------|-------|-------------|-------------|--------------|----------------|---------------|
| HPDE2 | DOUBLE DISPENSER 75RPM, 1 oz/3 sec | 120 | 5-15P | 1,000 | 14.30 | 20.60 | 26.80 | 61 | 100 |
| HPDE2H | DOUBLE DISPENSER HIGH PERFORMANCE 180RPM, 1oz/sec | 120 | 5-15P | 1,000 | 14.30 | 20.60 | 26.80 | 61 | 100 |
| HPDE2H-230V | | 230* | CEE 7/7 | | | | | | |
| HPDE2HP | DOUBLE DISPENSER HIGH PERFORMANCE 180RPM, 1oz/sec PORTION CONTROL | 120 | 5-15P | 1,000 | 14.30 | 20.60 | 26.80 | 61 | 100 |
| HPDE1H | SINGLE DISPENSER HIGH PERFORMANCE 180RPM, 1oz/sec | 120 | 5-15P | 820 | 9.60 | 20.60 | 26.80 | 48 | 100 |
| HPDE1HP | SINGLE DISPENSER HIGH PERFORMANCE 180RPM, 1oz/sec PORTION CONTROL | 120 | 5-15P | 820 | 9.60 | 20.60 | 26.80 | 48 | 100 |

1 - * 230V Service available on HPDE2H NOTE: * HPDE1HP-230V model - upcharge:

MAP/M.R.I.C.P. POLICY



APW/Bakers Pride/Star Brands (Holman, Lang, MagiKitch'n, Star, Toastmaster & Wells)

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The APW/Bakers Pride/Star Brands (hereinafter "the Group") and the Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and Resellers selling the Group's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP") applies to ANY and ALL means of Advertised Pricing, to Any and ALL customers, for all Brands within the Group and the Corporation. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less 45% for all Group products; and advertised at a price no less than rounded down to the nearest whole number off the Current List Price.
- If a Dealer offers or combines (i.e., "bundling") one or more products from a single or multiple brands of the Group or the Corporation in an advertisement, the aggregate price for all products by the Group and Corporation offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty or freight into their product's sell price; not to be below the product's MAP price.

The MAP Policy applies to any advertisements of the Group's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social media blasts, social networks, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Group and the Corporate MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Group and the Corporation prohibit the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Group and the Corporation prohibit any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Group, the Corporation or item number to any other non-Middleby brand.

No Dealer may advertise a product of the Group or the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competition another medium or platform.

From time to time, the Group or the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Group and the Corporation reserve the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Group and the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

The Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership or similar (e.g., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Group's or the Corporation's products. The Group requires that when Dealers sell select products (listed below) through internet sales that these products are subject to MRICP and are sold at a price no more than a 52% discount rounded down to the nearest whole number off the current List Price. This MRICP Policy will apply to any activity which the Group or the Corporation determines, in their sole and absolute discretion, is designed or intended to circumvent the intent of this MRICP Policy.

MAP/M.R.I.C.P. policy continued next page

MAP/M.R.I.C.P. POLICY

policy continued from previous page

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and the MRICP Policy is solely to protect the Group's and the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell their products based on quantitative and qualitative factors.

The MRICP policy applies to the following Group Brands and Brand product segments

Brands in their Entirety

Bakers Pride
Lang
MagiKitch'n

Star Categories

Holman conveyor toasters
(All Labeled Products)
Pro-Max Panini's
(PST, PGT, PSC, PGC-Series Products)
Star (RTW-Series Products)
Star-Max (500 & 600-Series Products)
Ultra-Max (All Labeled Products)

Wells Categories

Drawer Warmers
Heated & Refrigerated Wells
(HT, H/RCP-Series)
Dry Wells (MDW models)
All Ventless Products

POLICY VIOLATIONS

These MAP and MRICP Policies are not intended as, nor are they to be construed as, an attempt by the Group or the Corporation to set advertised or resale prices or an agreement between the Group, the Corporation and any Authorized Dealer or other party. In addition, the Group and the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized Dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Group, the Corporation or their agent(s) will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Group's or the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Group or the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- **1st violation:** The Group or the Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 3-month period will be considered a 2nd violation.
- **2nd violation:** The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies and will hold all Group shipments and/or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6-month period will be considered a 3rd violation.
- **3rd violation** and each violation thereafter: The Group or the Corporation at a minimum will issue an email notification to the non-compliant dealer and buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in **(a) the dealer's net pricing being increased to a price that is 50% off of the Group's then current published List Price(s) and net pricing increased to standard market discounts off ALL Middleby Corporation Brands published List Prices and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited.** Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, the Group or the Corporation at a minimum will issue an email notification to the non-compliant Dealer and buying group as applicable informing them of the a) indefinite suspension of their account with the Group and ALL Middleby Corporation Brands and b) permission to use the Group's and the Corporation's brand trademarks, trade names, individual brand and corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Group and the Corporation in their sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Group's or the Corporation's brands and instead purchases the Group's or the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer sale), the Group and the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator(s) for the Group and the Corporation. Only the MAP/MRICP Policy Administrator(s), Group President and Group Vice President of Sales and Marketing may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Group Vice President of Sales and Marketing and Group President may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Group or the Corporation, may provide such direction or authorizations regarding the Group's Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Group and the Corporation have adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

WARRANTY

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] warrants to the original purchaser of new Star products to be free from defects in material or workmanship, under normal and proper use and maintenance service as specified by Star and upon proper installation and start-up in accordance with the instructions supplied with each Star unit. Star's obligation under this warranty is limited to a period of one [1] year beginning from the date of original installation. The warranty period begins upon the date of original installation or up to six [6] months after the original shipment, from the factory, of the covered product. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Star authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used. Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- QCS1, QCS2, and RCS2 toasters
- Condiment dispensers

CONTACT

Should you require any assistance regarding the operation or maintenance of any Star Manufacturing; phone, email or fax our service department. In all correspondence provide the model number and serial number of the unit needing service; include the voltage or gas type.

Normal Business Hours: 8:00 a.m. to 5:00 p.m. Central

Telephone: 800-264-7827 Tech Service Option 2

Email: TechService@partstown.com

www.Star-Mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

Star's sole obligation under this warranty is limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits.
- Non-OEM parts. Use of non-OEM parts without Star's approval will void the warranty.
- Units exceeding one [1] year from original installation date.

ADDITIONAL WARRANTIES

- Specific/chain-specific equipment may have additional and/or extended warranties.

| PRODUCTS | PARTS | LABOR |
|---|---------|---------|
| Star Ultra Max ® fryers, griddles, charbroilers and hotplates | 2 years | 2 years |
| Star Max ® fryers, griddles, charbroilers and hotplates | 2 years | 2 years |
| Staltek™ roller grill coatings | 5 years | |
| Cast iron grates, burners and burner shields | 1 year | |
| Original Star, Toastmaster or Holman parts sold to repair equipment | 90 days | |

The foregoing warranty is in lieu of any, and all other warranties expressed or implied and constitutes the entire warranty.

INTERNATIONAL WARRANTY

ORIGINAL EQUIPMENT WARRANTY

INTERNATIONAL

(Except U.S. and Canada)

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS products are warranted to each original Buyer and will be free from defects in material and workmanship for the period specified below, under normal and proper use and maintenance service as specified by "STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS" and upon proper installation and start-up in accordance with the instructions supplied with each. Obligation under this warranty shall be limited to repairing or replacing, at its option, any part found to be defective within the specified warranty period.

STANDARD PRODUCT WARRANTY PERIOD

One (1) Year Limited Parts only

The warranty period begins upon the earlier of the date between proof of installation or 90 days after Invoice date or 90 days after shipping date.

No other Warranty terms are valid unless agreed and authorized by STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS

Any labor expense or part failure incurred after the warranty period will be the responsibility of the end user.

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS sole obligation under this warranty are limited to either repair or replacement parts, subject to the additional limitations detailed below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS are not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of surfaces.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable and consumable parts.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.

International Warranty continued on next page

INTERNATIONAL WARRANTY

International Warranty continued from previous page

- Replacement of parts that fail or are damaged due to normal wear or labor for replacement of parts that can be replaced during a daily cleaning routine, such as but not limited to silicone belts, PTFE non-stick sheets, control labels, knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any economic loss of business or profits
- Non-OEM parts. Use of non-OEM parts without STAR, APW WYOTT, BAKERS PRIDE, LANG, MAGIKITCH'N, TOASTMASTER, WELLS 's approval will void the warranty.

CONTACT

International@partstown.com

www.partstown.com

Phone: +1-630-866-4385 during normal Business Hours, 8:30 am to 4:30 pm, US Central Standard Time (CST)

In all correspondence provide:

- Serial number - **mandatory**
- Model number/Brand name
- Sales Acknowledgment/Order Confirmation's reference/number, if available
- Include Site's voltage or gas type
- Location/Company's name
- Buyer/Dealer/Distributor/Vendor/Service provider info, if available

INFORMATION

FOR AUTHORIZED DEALERS - TERMS are net 30, with approved credit. Products are shipped FOB Smithville, Tennessee.

RETURNS - Return Material Authorization (RMA) requests must be submitted within **60 days from date of invoice**. Prior authorization must be received in order to return merchandise. Approved returned goods must be returned prepaid. In all cases, Star Brands will refuse any returned goods that do not have prior Star Brands approval and therefore, do not bear a Star Brands Return Material Authorization (RMA) number. Goods must be returned either in the original Star Brands unopened box or returned unused and repacked in the original Star Brands box using original Star Brands packing materials. Credit will be issued for returned product less restock. Returns are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within thirty (30) days from authorization date. Goods returned after this period may be refused. Star-Holman-Toastmaster reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

CANCELLATIONS- Please note that cancellations made less than two weeks before the scheduled shipping date are subject to a 50% charge of the total unit(s) value. This policy helps us manage our inventory and production schedules effectively. We appreciate your understanding and cooperation.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary.

PLEASE SPECIFY (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

PRICES Please contact the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP This is the initial uncrating and set up of the equipment which is not covered under the Star warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.

Star
265 Hobson Street
Smithville, Tennessee 37166

CUSTOMER SERVICE

phone: 800-264-7827 option 1
email: orders@mystarbrands.com

TECHNICAL SERVICE

phone: 800-264-7827 option 2
email: techservice@partstown.com



**Griddles • Charbroilers • Hot Plates
Fryers • Panini/Sandwich 2-Sided Grills
Contact & Conveyor Toasters • Conveyor Ovens
Tortilla Warmers • Drawer Warmers • Roller Grills
Hot Dog & Concession Equipment • Waffle Makers
Heated Peristaltic Dispensers**

STAR, HOLMAN & TOASTMASTER

265 Hobson Street | Smithville, Tennessee 37166

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email: techservice@partstown.com

PRICING SUBJECT TO CHANGE. ALWAYS CHECK AUTOQUOTES FOR LATEST PRICING PRIOR TO PLACING AN ORDER.
ALL ORDERS SHIP FOB FACTORY (SMITHVILLE, TN)