



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/

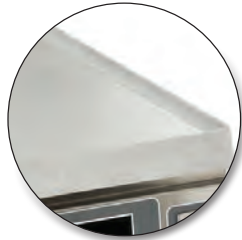




SANDWICH/PANINI GRILLS

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

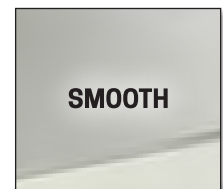
- Warming (tortillas, quesadillas, mild re-therm)
- Heating/Marking Bread products
- Low power available (120V, 1700W maximum)
- Split-Top (Aluminum only)

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

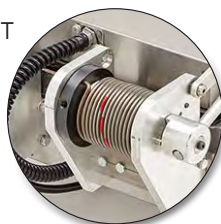
3-INCH 'FLAT LANDING' OPENING for LARGE SANDWICHES (PST models only)

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

HINGE TYPES

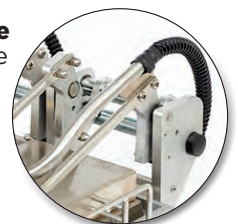
Our exclusive **Torsion Spring Hinge** STAYS PUT at whatever position you leave it, and has been tested to over 4 MILLION cycles, so you can count on it day-after-day, year-after-year!

**TORSION
SPRING
HINGE**



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

**COUNTER
BALANCE
HINGE**





SANDWICH/PANINI GRILLS

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.



PRO-MAX 2-SIDED GRILLS

STAR PRO-MAX SPECIFICATIONS

[illegible]



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	