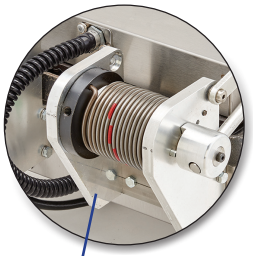
PRO-MAX LINE OF PANINI SANDWICH 2-SIDED GRILLS

HOTTEST SANDWICH GRILL IN THE INDUSTRY

Aluminum & Iron platens provide superior heat performance

Easiest to reach handle

Heavy-duty design



MADE IN THE USA

model PGT14E

Lowest profile

Star's exclusive Torsion Spring Hinge stays put at whatever position you leave it

Electronically controlled temperature

Multi-channel countdown display

MANUFACTURED IN SMITHVILLE, TN

CHAIN TESTED

PLATTEN OPTIONS: Smooth or Grooved, Aluminum or Cast Iron

Pro-Max 2-sided grills give you the speed and versatility to dramatically expand your menu options with minimal commitment of space or budget

EFFICIENCY • RELIABILITY • PRODUCTION

PRO-MAX LINE OF PANINI SANDWICH 2-SIDED GRILLS

2-SIDED GRILL OPTIONS & FEATURES

PLATENS

ALUMINUM vs. CAST IRON

model PST7

ALUMINUM & CAST IRON 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 iron products can rust, simple oiling & 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

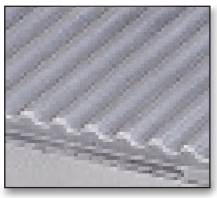
- Cooking applications (chicken, burgers etc...)
- Hybrid uses (protein breakfasts, quesadilla lunches)
- High power available (208/240V, up to 7200W)
- 28" unit (Cast Iron only)

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!

GROOVED



SMOOTH

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