



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Pro-Max 2.0® Sandwich Grill

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



PGT14T [new models will utilize a different label design]

### DESCRIPTION

The Star Pro-Max 2.0® sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. These grills can come with smooth, grooved, or combination surfaces, made of aluminum or iron. The available electronic temperature control and timer are industry leading options.

### SPECIFICATIONS

The PST- and PGT-series sandwich grills will be constructed in the U.S.A. with a corrosion-resistant stainless steel body. The hinge mechanism will use a heavy-duty torsion spring design. Depending on model, the grill will come with grooved, smooth, or combination smooth bottom/grooved top cooking surface. The plates will also be either aluminum or iron depending on model. The grill's "flat landing" opening will provide consistent contact heating to items up to three [3] inch (76 mm) thick. The grill will operate between 175°F (79°C) and 550°F (288°C). The power will be single phase. Each unit will come with a pre-wired six [6] foot (183 cm) cord with a standard NEMA plug consistent with the certification and amperage of the unit.

### WARRANTY

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

### FEATURES

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

### OPTIONS & ACCESSORIES

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

### SANDWICH GRILL MODEL FORMULA

**plate style**  grooved [PGT]  smooth [PST]

**grill width**  7 [7]  14 [14]

**plate material**  aluminum [no letter]  iron [I]

**options**  no timer [no letter]  electronic timer [T]

electronic temp. control and timer [E]

split-top [D, includes "E" option]

**specialty options**  smooth bottom/grooved top [GT]

### CERTIFICATIONS



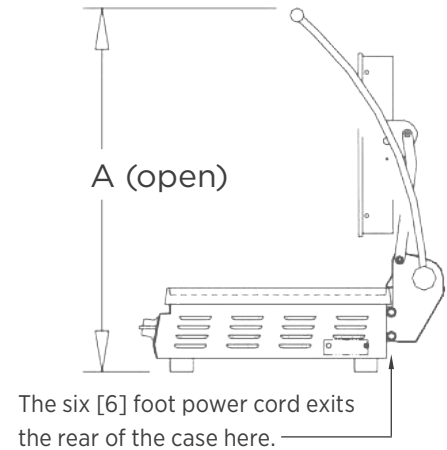
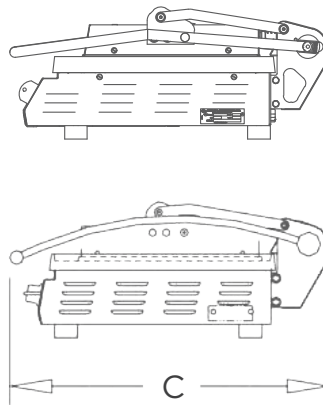
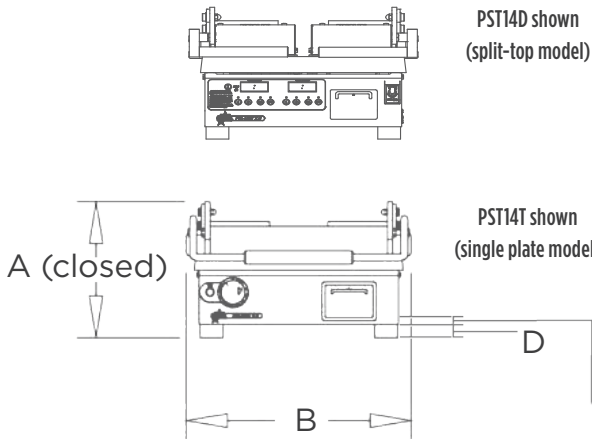
**STAR MANUFACTURING INTERNATIONAL INC.**  
265 Hobson Street • Smithville, Tennessee 37166  
Telephone 888 356 5362 • Fax 314 781 5445  
www.star-mfg.com

Printed in the U.S.A. • ZM-ZZ1285 • Rev F • 12.2017  
Specifications are subject to change without notice and are not intended for installation purposes.



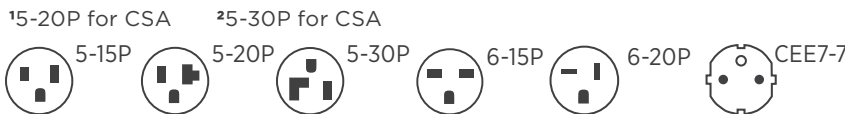
# Pro-Max 2.0® Sandwich Grill

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



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

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



<sup>6</sup>this model uses two [2] platens this

GRILL SIZE	HEIGHT CLOSED-OPEN [A]	WIDTH [B]	DEPTH [C]	LEG HEIGHT [D]	WEIGHT SHOWN BELOW AS ALUMINUM [IRON]	
					APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
7 in.	10 in.-26.6 in. (254 mm-676 mm)	10.375 in. (264 mm)	23.3 in. (592 mm)	1 in. (25 mm)	55 lb. [69 lb.] (24.9 kg [31.3 kg])	44 lb. [58 lb.] (20 kg [25.9 kg])
14 in.	10.5 in.-27.125 in. <sup>5</sup> (267 mm-689 mm) <sup>5</sup>	16.5 in. (419 mm)	23.3 in. (592 mm)	1 in. <sup>5</sup> (25 mm) <sup>5</sup>	75 lb. [108.5 lb.] <sup>4</sup> (34 kg [49.2 kg]) <sup>4</sup>	62 lb. [95.5 lb.] <sup>4</sup> (28.1 kg [43.3 kg]) <sup>4</sup>

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

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.