Star Manufacturing International, Inc.



GRILL EXPRESS[™] TWO SIDED GRILLS

Model GX10IG, GX10IS, GX14IG, GX14IS, GX20IG, GX20IS & GX20IGS

Features/Benefits:

- Star's line of Grill Express™ Two-Sided Grills provide high performance at an affordable price.
- Heavy-duty cast iron platens, available in grooved or smooth, provide long life and superior performance to meet your menu requirements.
- Thermostat is rated from 175°F (79°C) to 450°F (232°C) and provides accurate sensing of temperature.
- Embedded elements in cast iron platens provide superior heat distribution and fast recovery.
- A reliable hinge system provides effortless operation and designed for even pressure on both sides of product for consistent heat and searing of product.
- Spacious grilling height accommodates products up to three inches, as well as thin products like tortillas and quesadillas.
- The bottom platen has a patented 3/4" splash guard offering maximum protection against grease spills and corralls product.
- Heavy gauge water resistant and flexible plastic conduit protects electrical connections.
- Removable grease trough located in front of bottom platen allows easy clean up.
- Large heat resistant handle for safe operation of the top platen.

Application:

Star's Grill Express is designed for restaurants, snack bars, taverns, convenience stores and other commercial operations with limited space. The Grill Express line is perfect for grilling tortillas, sandwiches, burritos, steaks, chicken, fish or any product you want grilled fast and easy.

Quality Construction:

Star's Grill Express is constructed of 20 gauge stainless steel with grooved or smooth cast iron platens with embedded metal tubular elements. Reliable hinge design with extra large handle, adjustable legs and stainless steel grease tray. A water resistant 6' lead-in cord is furnished with a standard NEMA plug.

Warranty:

Grill Express is covered by a one year parts and labor warranty.

Patent No. 6,257,126



Model GX14IG









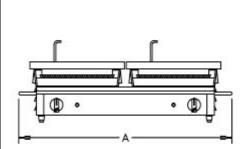




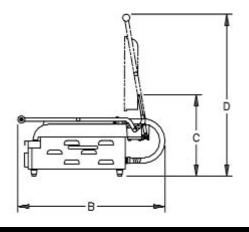
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				Height							
Model No.	Grid Surface	(A) Width (cm)	(B) Depth (cm)	(C) Closed (cm)	(D) Open (cm)	Voltage	Wattage	Amps	NEMA	Approxim Shipping (kg)	nate Weight Installed (kg)
GX10IG	Grooved	15-3/4"	19-7/8"	10-7/8"	21-13/16"	120	1,400	11.7	5-15P	50 lbs.	45 lbs.
		(40)	(50.5)	(27.6)	(54.9)	230	1,650	7.2	CEE7-7	(22.7)	(20.4)
GX10IS	Smooth	15-3/4"	19-7/8"	10-7/8"	21-13/16"	120	1,400	11.7	5-15P	50 lbs.	45 lbs.
		(40)	(50.5)	(27.6)	(54.9)	230	1,650	7.2	CEE7-7	(22.7)	(20.4)
GX14IG	Grooved	19-3/4"	19-7/8"	10-7/8"	21-13/16"	120	1,800	15	5-15P	65 lbs.	60 lbs.
		(50.2)	(50.5)	(27.6)	(54.9)	120	1,800	15	5-20P*		
						230	2,570	11.2	CEE7-7	(29.5)	(27.2)
GX14IS	Smooth	19-3/4"	19-7/8"	10-7/8"	21-13/16"	120	1,800	15	5-15P	65 lbs.	60 lbs.
		(50.2)	(50.5)	(27.6)	(54.9)	120	1,800	15	5-20P*		
						230	2,570	11.2	CEE7-7	(29.5)	(27.2)
GX20IG	Grooved	28-3/4"	19-7/8"	10-7/8"	21-13/16"	208/240	2,700/3,600	13/15	6-20P	85 lbs.	80 lbs.
		(73)	(50.5)	(27.6)	(54.9)	230	3,300	14.4	CEE7-7	(38.6)	(36.3)
GX20IS	Smooth	28-3/4"	19-7/8"	10-7/8"	21-13/16"	208/240	2,700/3,600	13/15	6-20P	85 lbs.	80 lbs.
		(73)	(50.5)	(27.6)	(54.9)	230	3,300	14.4	CEE7-7	(38.6)	(36.3)
GX20IGS	Grooved/	28-3/4"	19-7/8"	10-7/8"	21-13/16"	208/240	2,700/3,600	13/15	6-20P	85 lbs.	80 lbs.
	Smooth	(73)	(50.5)	(27.6)	(54.9)	230	3,300	14.4	CEE7-7	(38.6)	(36.3)

^{*}Canadian Requirement

Typical Specifications

Grills are constructed with 20 gauge stainless steel body and cast iron grooved or smooth platens. A spring hinge mechanism provides easy operation of top platen. Grilling up to 3" between platens with hinge system provides pressure to cook both sides of product. Embedded metal sheathed tubular elements are provided. Non-skid feet adjust up to one inch. Units are provided with pilot light, six foot power cord with NEMA rated plug (see specifications above). Unit carries approval of UL, UL Sanitation to NSF Standard 4 and UL Canada Standards. Printed in the U.S.A.

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.