

# Star Manufacturing International, Inc.



# GROOVED TWO-SIDED GRILLS WITH ELECTRONIC TIMERS Model CG10IT, CG14T, CG14IT, CG14ITGT, CG28IT & CG28ITGT

#### Features/Benefits:

- ★ Star's Grooved "Panini" Grill enhances the looks of your menu by adding sear marks to your sandwiches, chicken breasts, hamburgers or other menu items.
- ★ Heavy-duty 10", 14" and 28" cast iron or aluminum platens provide long life and superior performance keeping up with your menu requirements.
- ★ A heavy-duty counter balance hinge system provides you safe and effortless operation of the top platen.
- ★ Spacious grilling height accommodates product up to three inches with 3-4 pounds of pressure for proper cooking between platens.
- ★ Top and bottom grill cooks your menu items in half the time, sealing in the flavor.
- ★ The bottom platen has a patented splash guard to help keep products and grease in their place.
- ★ Ergononically designed control panel provides easy access to controls and grease drawer.
- ★ Heavy gauge water resistent and flexible plastic conduit protects electrical connections.
- ★ Electronic programmable timer from 0 to 9:59 minutes with "LED" display. The timer counts down the cooking time taking the guesswork out of preparing food and is equipped with an audible alarm to signal when the timer reaches zero.
- ★ On/off 3-position switch:
  - •Top position operates both top and bottom platens.
  - •Middle position operates bottom platen only.
  - Bottom is the OFF position.
- ★ Thermostat is rated from 175°F (79°C) to 550°F (302°C) and provides accurate sensing of temperature.
- ★ Grease trough located in front of bottom platen allows easy clean up.
- ★ Painted aluminum platen handle provides heavy-duty, safe operation of the top platen.
- ★ Removable, large capacity grease drawer in the front of unit for easy clean up.

### Application:

Star's "Panini" Grills can prepare sandwiches, chicken breasts, hamburgers and a variety of other menu items in your restaurant, cafe, concession stand, bar, or wherever you need high performance cooking. Grills are compact and portable providing flexibility in your operation.

#### **Quality Construction:**

Star's Two-Sided "Panini" Grills are constructed of 18 gauge stainless steel. Units available with cast iron or aluminum grooved platens. Star's counter balance hinge mechanism allows up to 3" of grilling height with 3-4 pounds of pressure for cooking of products between platens. Metal tubular elements are standard. Audible alarm signals when timer counts down to 0. The 6 foot lead-in cord is resistant to water and oil and metallic braiding protect wiring. Furnished with a 6' cord and standard NEMA plug.

#### Warranty:

Star's Two-Sided Grills are covered by a one year parts and labor warranty.



Model CG10IT



Model CG14T



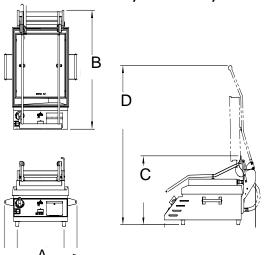


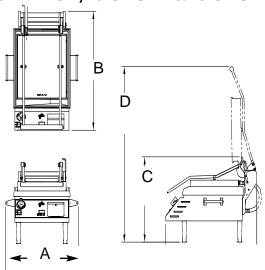
Patent No. 6,257,126



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Model and Specifications										
Model No.	Grill Surface	(A) Width (cm)	(B) Depth (cm)	Height (C) Closed (cm)	ght (D) Open (cm)	Voltage	Wattage	Amps	NEMA	Approximate Weight Shipping Installed (kg) (kg)
CG10IT	Iron	16-1/8" (40.9)	21-1/8" (53.7)	14-1/4" (36.2)	29-1/2" (74.9)	120V 208/240V	1800 1350/1800	15.0 6.5/7.5	5-15P 6-15P	69 lbs. 53 lbs. (31.3) (24.0)
CG14T	Alum.	19-5/8" (49.8)	24-3/4" (62.9)	14-1/4" (36.2)	36" (31.4)	120V	1800	15.0	5-15P	71 59 lbs. (32.2) (26.8)
CG14IT	Iron	19-5/8" (49.84)	24-3/4" (62.9)	17-1/4" (43.81)	36" (91.4)	120V	2700	15.0	5-15P	109 lbs. 95 lbs. (49.5) (43.2)
CG14ITGT*	Iron	19-5/8" (49.8)	24-3/4" (62.9)	17-1/4" (43.81)	36" (91.4)	208V 240V	2700 3600	26.0 30.0	6-20P	105 lbs. 91 lbs. (47.7) (41.4)
CG28IT	Iron	34-1/4" (87.0)	24-3/4" (62.9)	17-1/4" (43.81)	36" (91.4)	208V 240V	5400 7200	26.0 30.0	L6-30P	243 lbs. 208 lbs. (110.3) (94.5)
CG28ITGT*	Iron	34-1/4" (87.0)	24-3/4" (62.9)	17-1/4" (43.81)	36" (91.4)	208V	5400	30.0	L6-30P	237 lbs. 202 lbs (107.6) (91.8)

<sup>\* &</sup>quot;GT" models have grooved top platen and smooth bottom platen.

NOTE: Units weighing more then 80 pounds have standard 4" legs.

## Typical Specifications

Two-Sided Grills are constructed with an 18 gauge stainless steel body. Cast iron or aluminum grooved platens are standard. A counter balance mechanism provides easy operation of the top platen. Grilling height between platens accommodates up to 3" with counter balance system providing 3-4 pounds of pressure to the cooking product placed on bottom platen. Metal sheathed tubular elements are standard. A standard audible alarm signals when the timer has counted down to zero. Adjustable non-skid feet are standard. Unit is provided with a six foot power cord and Nema rated plug (see specifications above). Units are approved by UL, UL Sanitation to NSF Standard 4 or UL Canada Standards. Printed in the U.S.A.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com