

SANDWICH GRILLS

BUYING GUIDE

PST7



PLATENS

ALUMINUM vs. CAST IRON



CRITERIA THAT FAVOR ALUMINUM

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

• ALUMINUM and 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 this in all cases

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 and feel of the finished product
- 'Panini' sandwiches are marked with grooves, by definition
- Less surface contact from grooves may increase cook times of certain products

Alternative: Smooth Bottom, Grooved Top - the best of both worlds!



GROOVED
for PANINI
sandwiches



SMOOTH

ADDITIONAL FEATURES/OPTIONS

- **3-INCH 'FLAT LANDING' OPENING** for **LARGE SANDWICHES** (on PST models only)
 - Perfect contact front-to-back for optimal heating
 - Prevents contents from being squeezed out



• HINGE TYPE

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!

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

**TORSION
SPRING
HINGE**



**COUNTER
BALANCE
HINGE**



SIZE / OPTIONS

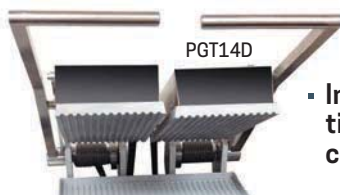
Size	7-in Series	14-in Series	28-in Series
Cooking Surface [in.]	7.5 x 14.2	14.5 x 14.2	28.3 x 14.2
Footprint Dims [in.]	10.38 x 23.30	16.50 x 23.30	34.30 x 23.30
Platens	Single 7" Platen	Single 14" Platens or Dual 7" Platens	Dual 14" Platens

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

SANDWICH GRILL 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.



USEFUL FACTS

- Cast Iron weighs **3-TIMES** as much as Aluminum
- Aluminum transfers heat **5-TIMES** faster than Cast Iron
- Platen weight on your food product is **CONSTANT**, regardless of the material you choose, thanks to Star's unique Torsion Spring Hinge design.