

# 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.