



Migali®

COMPETITOR SERIES®



C-PP44-HC



C-PP67-HC



C-PP93-HC

PIZZA PREPARATION TABLES

- Beautiful ergonomic construction & rounded corners
- Digital temperature controller and read-out
- All stainless steel exterior and interior
- Forced air refrigeration system
- Side mount compressor for enhanced efficiency
- 19 1/2" deep cutting board included
- Recessed door handles
- Pre-installed casters and shelving
- 90 degree hold open door feature for loading products
- All Natural R290 Hydrocarbon Refrigerant
- US Department of Energy Certified
- Rail accommodates 4" deep pans
- Insulated lids help ensure food products in rail stay cold
- Migali® Protection Plan: 2 Year Parts & Labor Warranty, 5 Years Compressor Warranty

MODEL	DOORS	NUM. OF (1/3) SIZE PANS*	CAPACITY CU/FT	SHELVES	H/P	AMPS	VOLTAGE	ENERGY CONSUMPTION KWH/24 HR	PLUG TYPE	TEMP RANGE	EXTERIOR DIMENSIONS W X D X H**	INTERIOR DIMENSIONS W X D X H	PACKAGED DIMENSIONS W X D X H**	WEIGHT	PACKAGED WEIGHT
C-PP44-HC	1	6	14	1	1/7+	2.3	115/60/1	1.5	Nema 5-15P	+33° F (-) +41° F	44 x 33 x 43.4	40.4 x 26.4 x 26.3	47 x 35 x 46	238 lbs.	295 lbs.
C-PP67-HC	2	9	20	2	1/5	2.8	115/60/1	2.1	Nema 5-15P	+33° F (-) +41° F	67 x 33 x 43.4	63.5 x 26.4 x 26.3	68 x 35 x 46	335 lbs.	405 lbs.
C-PP93-HC	3	12	26	3	1/4+	3.1	115/60/1	2.6	Nema 5-15P	+33° F (-) +41° F	93 x 33 x 43.4	89.4 x 26.4 x 26.3	95 x 35 x 46	427 lbs.	527 lbs.

* Pans are not included

** Height is measured floor to the top of the pan rail and include 6" casters

FOR COMMERCIAL USE ONLY

NOTE: MIGALI® RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE



TOLL FREE: 800.852.5292
WEB: www.migali.com



Width (in)	44
Weight	352.00

Migali has been a trusted name in manufacturing since 1955. The family-owned company is known for making energy-efficient refrigerators with strong materials for every kind of foodservice operation. Migali also crafts commercial cooking equipment and bar appliances.



Spec Sheet



Warranty



Residential Users: The warranty will not be honored for residential or non-commercial use of any Commercial Equipment.

▲ **Important Prop 65 information for California residents.**

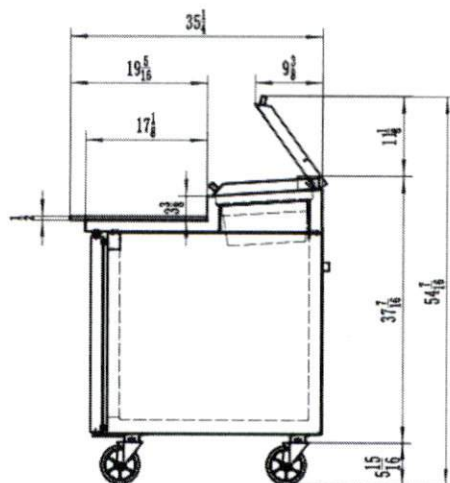
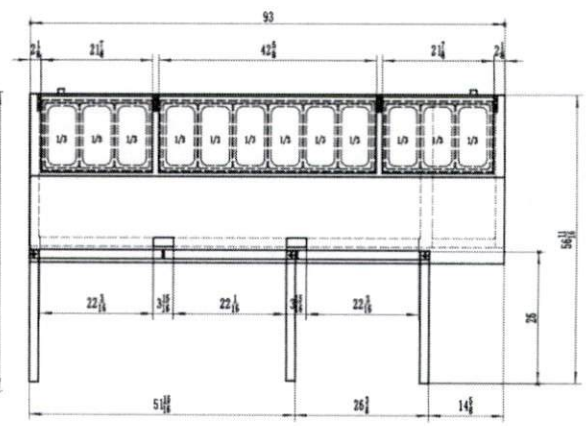
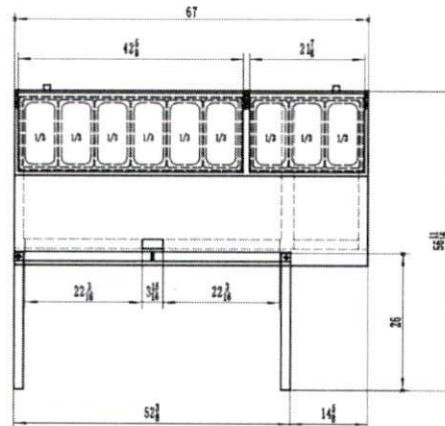
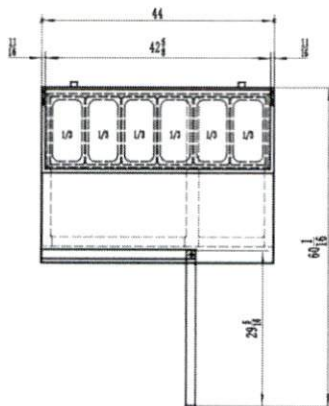
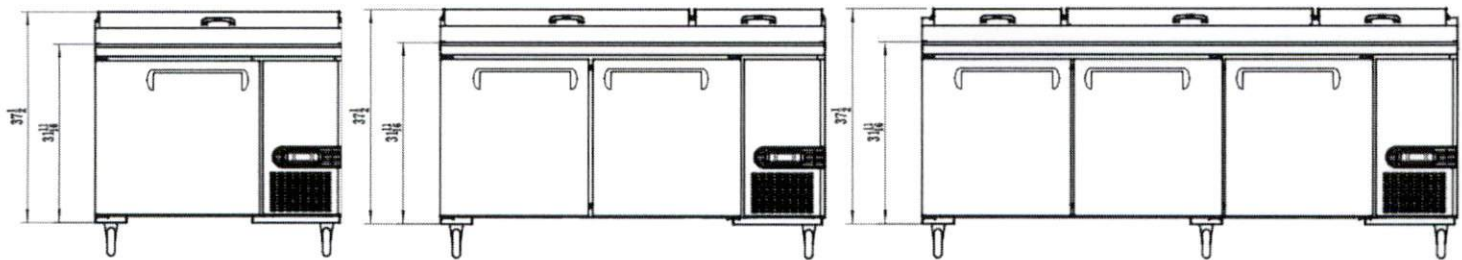
Other Products From This Line

DIMENSIONAL DRAWINGS

C-PP44-HC

C-PP67-HC

C-PP93-HC



SIDE VIEW (1,2,3) DOOR MODELS



MIGALI® REMAINS AN AMERICAN FAMILY COMPANY SINCE 1955



Job _____ Item No. _____

Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating ☐ 30STBDE ☐ 45STBDE ☒ 50STBDE ☐ 75STBDE

Electronic Control/Duratec Coating ☐ 30SCBDE ☐ 45SCBDE ☒ 50SCBDE ☐ 75SCBDE

Electronic Control/Chrome Coating ☐ 50CBDE ☐ 75CBDE

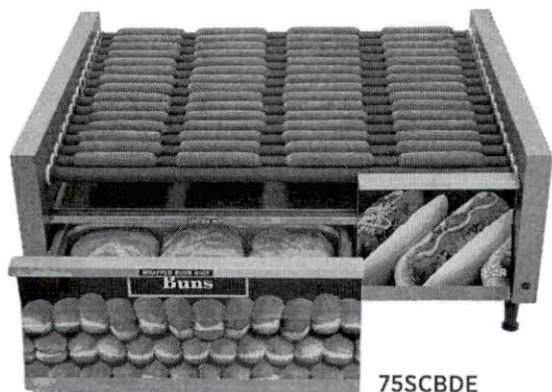
Analog Control/Staltek Coating ☐ 30STBD ☐ 45STBD ☒ 50STBD ☐ 75STBD

Analog Control/Duratec Coating ☐ 30SCBD ☐ 45SCBD ☒ 50SCBD ☐ 75SCBD

Analog Control/Chrome Coating ☐ 30CBD ☐ 50CBD ☐ 75CBD

Analog Control/Duratec Coating/Clear Drawer ☐ 30SCBBC ☐ 50SCBBC ☐ 75SCBBC

Analog Control/Chrome Coating/Clear Drawer ☐ 30CBBC



75SCBDE

DESCRIPTION

Star's Grill-Max® roller grills combine the highest quality and lasting performance with the latest technology—providing the most advanced roller grill in the industry. Roller grills are available in a variety of sizes and are perfect for snack bars, convenience stores, recreational facilities, stadiums, and virtually any other food service application.

SPECIFICATIONS

Grill-Max® roller grills are constructed of stainless steel and use tubular stainless steel sheath elements and your choice of roller coating where available. Heating elements are mounted in a fixed and floating system allowing for lateral expansion to minimize warping. Optional electronic temperature controls provide holding temperature ranges from 145°F to 190°F and cooking temperatures up to 220°F. The heavy-duty motor provides 360° rotation of rollers. The units will incorporate Seal-Max, Star's exclusive seal and bearing combination. These units have an eight [8] foot cord and come with an appropriate NEMA plug to match their power usage and certification standards.

WARRANTY

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

FEATURES

- Exclusive heavy-duty roller bearing design for longer life, smoother operation, and minimal grease-free maintenance
- Optional non-stick coatings offer increased durability
- Optional electronic controls allow for ideal cooking performance, sensing temperature changes and automatically adjusting
- Sectional heat control for mixed product flexibility
- Analog or digital temperature control options to fit any operation
- Slim design offers maximum grill space with a minimum footprint
- Built-in bun drawer for sanitary and space-saving bun storage.
- Angled [stadium seating style] configuration for best presentation
- Unique heating cycle allows the operator to load the grill and the electronic control will cook product for a preset time and return to hold setting automatically taking the guesswork out of preparing a variety of menu items. An audible alarm will alert the operator that the product has reached its serving temperature and is ready to be served. Plus this feature allows the product to be brought up to temperature without over heating and shortening the shelf life of the product.

OPTIONS & ACCESSORIES

- Roller coatings—chrome, Duratec, or Staltek.
- Analog or electronic controls
- Polycarbonate or glass sneeze guards

ROLLER GRILL MODEL FORMULA

hot dog capacity ☐ 30 ☐ 45 ☐ 50 ☐ 70

roller coating ☐ chrome [C] ☐ Duratec [SC] ☐ Staltek [ST]

bun drawer type ☐ standard [BD] ☐ clear [BC]

controls ☐ analog [no letter] ☐ electronic [E]

CERTIFICATIONS



STAR MANUFACTURING INTERNATIONAL INC.
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com

Printed in the U.S.A. • 2M-Z21313 • Rev C • 05/21
Specifications are subject to change without notice
and are not intended for installation purposes.



Grill-Max® Roller Grills with Built-in Bun Drawer

Electronic Control/Staltek Coating □ 30STBDE □ 45STBDE □ 50STBDE □ 75STBDE

Electronic Control/Duratec Coating □ 30SCBDE □ 45SCBDE □ 50SCBDE □ 75SCBDE

Electronic Control/Chrome Coating □ 50CBDE □ 75CBDE

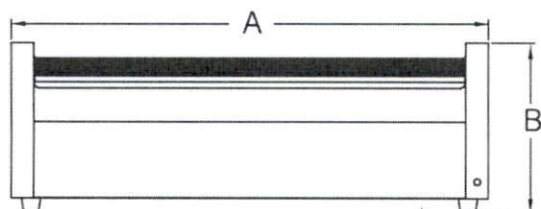
Analog Control/Staltek Coating □ 30STBD □ 45STBD □ 50STBD □ 75STBD

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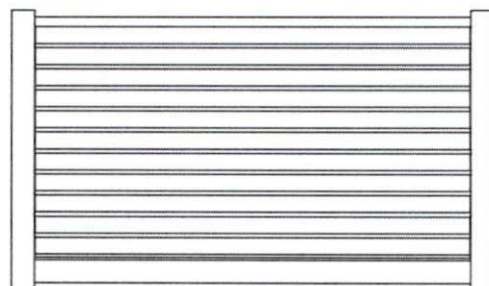
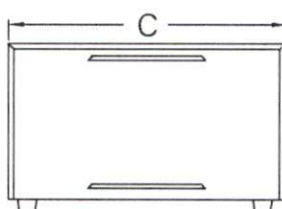
Analog Control/Duratec Coating/Clear Drawer □ 30SCBBC □ 50SCBBC □ 75SCBBC

Analog Control/Chrome Coating/Clear Drawer □ 30CBBC



The power cord exits the bottom of the case here.

The location is 3.7 inches (94 mm) from the right side edge and 3.9 inches (99 mm) from the front edge.



LEG HEIGHT AND OFFSET

30, 45, and 50 hot dog capacity units have one [1] inch (25 mm) tall legs, while 75 hot dog capacity models have four [4] inch (102 mm) tall legs. The legs are set in 0.75 inch (19 mm) from the left and right side and 2.5 inches (64 mm) from the front and back of the unit.

HOT DOG CAPACITY (BUNS)	WIDTH (A)	HEIGHT (B)	DEPTH (C)	VOLTS	WATTS	AMPS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
30 Hot Dogs 32 Buns	23.75 in. (60.3 cm)	12.5 in. (31.8 cm)	20.6 in. (52.3 cm)	120 230	1150 1150	9.6 5	5-15P CEE 7/7	61 lb. (27.7 kg)	45 lb. (20.4 kg)
45 Hot Dogs 32 Buns	23.75 in. (60.3 cm)	12.5 in. (31.8 cm)	28.5 in. (72.4 cm)	120 230	1650 1650	13.6 7.2	5-15P ¹ CEE 7/7	80 lb. (36.3 kg)	62 lb. (28.1 kg)
50 Hot Dogs 48 Buns	35.75 in. (90.8 cm)	12.5 in. (31.8 cm)	20.6 in. (52.3 cm)	120 [BD, BC] 230 208/240	1535 1635 1535 1250/1670	12.8 13.6 6.7 6/7	5-15P ¹ 5-15P ³ BS1363 ² 6-15P	81 lb. (36.7 kg)	64 lb. (29 kg)
75 Hot Dogs 48 Buns	35.75 in. (90.8 cm)	15.5 in. (39.4 cm)	28.5 in. (72.4 cm)	120 220 208/240	1730 2016 1810/2400	14.4 9.2 8.7/10	5-15P ¹ CEE 7/7 6-20P	120 lb. (54.4 kg)	87 lb. (39.5 kg)

¹5-20P for CSA ²with 10-amp fuse ³not CSA/cUL certified

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.



STAR MANUFACTURING INTERNATIONAL INC.

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www.star-mfg.com

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Please refer to the owner's manual for information regarding installation or use.

SERVER.

• E S S E N T I A L S •

Soup Warmers Twin and Triple Inset

SPECIFICATION SHEET

FAST FACTS

Twin & Triple Inset Warmers are NSF listed rethermalizers for safe serving from first serving to last while individual thermostat controls and stainless steel water baths keep food at its ideal temperature to eliminate wasted servings.

APPLICATIONS

- Heat and hold a variety of soups, sauces or proteins at specific temperatures
- Pre-make soups and sauces, heat from cooled or frozen state as needed

DETAILS

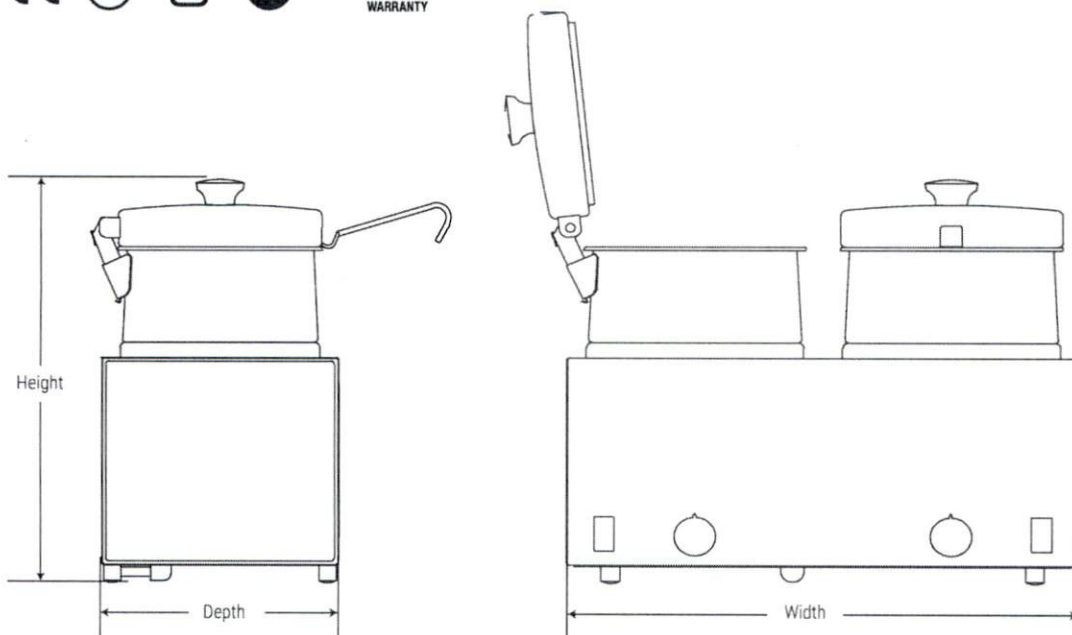
- Larger capacity (5 qt) inset leaves room to stir
- Offer variety with a twin or triple warming station – heat and serve soups, sauces, proteins and more
- Hinged lid stays open while you serve and captures and returns moisture to the food when closed
- Dedicated temperature-sensing thermostat heats food to perfect serving temperature
- Wrap-around heating elements provide even heat, eliminating wasted servings due to scorching



Precision heating for ideal eating.

FOOD SERVER MODELS: TWIN FS-4 PLUS & TRIPLE FS-4 PLUS

Server Twin and Triple Well Food Server models are constructed of stainless steel. 5 qt insets and lids are included. Each stainless steel water well has a dedicated temperature-sensing thermostat – ranges from 100°F to 200°F – and 500 watt, wrap-around heating element. 72" electrical cord is standard. NSF listed. C-UL-US listed. Two-year warranty.



order amt	model/item	description	capacity	dims (H x W x D)	plug	voltage	watts/amps	weight
<input type="checkbox"/>	Twin FS-4 Plus 81200	twin well food server	(2) 5 qt insets	14 1/2" x 17" x 9 5/8"	5-15P	120 AC	1000W 8.3A	20 lb
<input type="checkbox"/>	Triple FS-4 Plus 85900	triple well food server	(3) 5 qt insets	14 1/2" x 25 1/2" x 9 5/8"	5-15P	120 AC	1500W 12.5A	28 lb

ACCESSORIES

order amt	item	description
<input type="checkbox"/>	81111	5 qt inset & lid assembly
<input type="checkbox"/>	82661	stainless steel 6 oz ladle, 15" long

HEAT TO PRECISE TEMPERATURES WITH INSET SOUP WARMERS
SERVER-PRODUCTS.COM | 800.558.8722 | 262.628.5600



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U.S.A FOODSERVICE DIVISION

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Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com

Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model #: _____

A/A #

S/S #

Model:

GDM-10-58-HC~TSL01

Glass Door Merchandiser:

Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01



GDM-10-58-HC~TSL01

- ▶ The world's #1 manufacturer of glass door merchandisers.
- ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- ▶ High capacity, factory balanced, refrigeration system holds 33°F to 38°F (5°C to 3.3°C) for best food preservation in extreme conditions.
- ▶ Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- ▶ Interior - attractive, NSF approved, white aluminum interior liner with stainless steel floor.
- ▶ Self closing door. Positive seal, torsion type closure system.
- ▶ "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- ▶ LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.
- ▶ Entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).

Bottom mounted units feature

- ▶ "No stoop" lower shelf to maximize product visibility.
- ▶ Easily accessible condenser coil for cleaning.

ROUGH-IN DATA

Specifications subject to change without notice.
Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D†	H						
GDM-10-58-HC~TSL01	1	3	24 ⁷ / ₈ 630	22 ⁷ / ₈ 581	58 1472	1/8 N/A	115/60/1	2.0 N/A	5-15P	9 2.74	210 96

† Depth does not include 1 3/8" (35 mm) for door handle and 5/8" (16 mm) for rear mechanical components.



APPROVALS:

AVAILABLE AT:

9/19

Printed in U.S.A.

Model:
GDM-10-58-HC~TSL01

Glass Door Merchandiser: Swing Door Refrigerator with Hydrocarbon Refrigerant~True Standard Look Version 01

True®

STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and oversized refrigeration systems provides the user with colder product temperatures, and lower utility costs in an attractive merchandiser that brilliantly displays packaged food and beverages.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. "No stoop" lower shelf maximizes visibility by raising merchandised product to higher level.

CABINET CONSTRUCTION

- Exterior - non-peel or chip black powder coated cold rolled steel; durable and permanent.
- Interior - attractive, NSF approved, white aluminum liner with stainless steel floor.

- Insulation - entire cabinet structure is foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with leg levelers.
- Door sign decal. Variety of decal options available.

DOOR

- "Low-E", double pane thermal insulated glass door assembly with mitered plastic channel frame. The latest in energy efficient technology.
- Door fitted with 12" (305 mm) long extruded handle.
- Self closing door. Positive seal, torsion type closure system.
- Magnetic door gasket of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Three (3) adjustable, heavy duty PVC coated wire shelves 20 3/8" L x 17 1/2" D (524 mm x 445 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED interior lighting provides more even lighting throughout the cabinet. Safety shielded.

MODEL FEATURES

- Evaporator is epoxy coated to eliminate the potential of corrosion.
- See our website www.truemfg.com for latest color and sign offerings.
- Convenient clean-out drain built in cabinet floor.
- Listed under NSF/ANSI Standard 7 for the storage and/or display of packaged or bottled product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



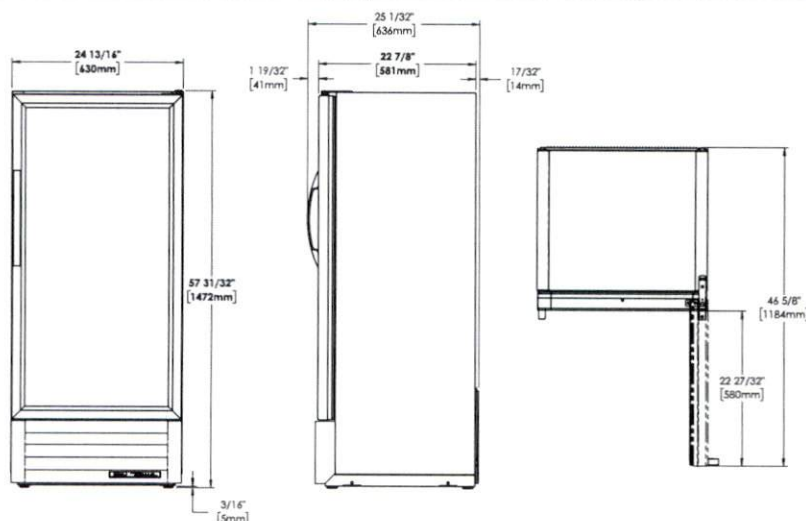
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- ☐ White exterior.
- ☐ 2 1/2" (64 mm) diameter castors.
- ☐ Red wine thermostat.
- ☐ White wine thermostat.
- ☐ Chocolate thermostat.
- ☐ Barrel Locks located in grill assembly (requires one per door)
- ☐ Additional shelves.
- ☐ TrueFlex gravity feed organizers.
- ☐ Pricing strips.

PLAN VIEW



METRIC DIMENSIONS ROUNDED UP TO THE
NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE
WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
GDM-10-58-HC~TSL01					

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

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Best seller

Hamilton Beach

Hamilton Beach 1.1 Cu ft Countertop Microwave Oven, White and Stainless Steel

★ 4.6 (4.6) | 12.6K ratings

Actual Color: White



About this item

- 1.1 cu. ft. capacity, perfect for versatile cooking
- Powerful 1000W output with 10 power levels
- Easy-to-use touch pad control for easy operation
- Convenience cooking controls for quick meal preparation
- 6 Quick-set menu buttons: Popcorn, potato, pizza, frozen vegetable, beverage, and dinner plate for easy cooking options
- 30 Seconds full power express cook feature for quick heating
- With its sleek stainless-steel finish, this microwave not only performs well but also looks a modern touch to your kitchen

View all

At a glance

Brand
Hamilton BeachWatts
1000 WCondition
NewRec. use
ResidentialVolume capacity
1.1 cu ftOccasion
Everyday[View all specifications](#)

\$80.00

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