Star-Max[™]

Countertop Cooking Equipment





Counter Fryers

Top selling, compact, high-capacity, versatile gas or electric fryers for your volume needs

- ¥ Electric versions range from 120V to 240V
- ¥ Gas versions range from 25,000 to 70,000 BTUs
- ¥ Available in 10, 15, 18 and 30 pound kettle capacities
- ¥ Available in 11", 12", 18" and 24" widths
- ¥ Snap-action thermostat ranges from 200; to 375; F
- ¥ Nickel-plated steel kettle to maximize performance and minimize clean-up
- ¥ Electric models feature one- and two-piece lift-out kettles
- ¥ Gas versions feature stationary kettle with drain





630FD Gas

Griddles

Precise temperature control, superior cooking performance — a great value for any foodservice venue

- ¥ 3/4" thick ultra-smooth steel or chrome cooking surfaces available
- ¥ Available in 15", 24", 36" and 48" models
- ¥ Gas controls available in manual or thermostatic control with throttling thermostat
- ¥ Gas models feature U shaped burners providing flame every 6" of grill space
- ¥ Electric griddles feature snap-action thermostat from 150; to 450; F every 12" of width
- ¥ Cool-to-the-touch bullnose, stainless steel 4-1/2" high-tapered splash guards, large capacity grease drawer and heavy-duty legs
- ¥ All gas units shipped natural gas with LP conversion kit





Choose The Best: Star-Max™

Fryers

Star-Max fryers have a variety of frying capabilities and are perfect for today s diverse menu selections. No matter what the menu items onion rings, fries, chicken or fish

Star-Max fryers cook food while sealing in the flavor.



Griddles

Star-Max" manual and thermostatically controlled griddles provide

maximum cooking performance and reliability. Breakfast, lunch or dinner Star has a griddle to fit your menu needs.



624TD

Char-Broilers

Star-Max charbroilers are designed for high performance and reliability. Whether its chicken,



hamburger, steak, shish kabobs or any other item, Stars countertop char-broilers will exceed your expectations.

Hot Plates

Star-Max hot plates are built for years of maintenance-free operation and reliable cooking performance.
Star-Max hot plates expand your menu opportunities.





Finishing Ovens

Star-Max^{*} finishing ovens are designed and engineered for a variety of foodservice operations that keep value and efficiency in mind. These units are ideal for melting, warming, finishing and reheating a variety of menu items.





Discover Why Star-Max™ Is The Number One Line Of Countertop Cooking Equipment

Star-Max[™] gas and electric griddles, char-broilers, fryers, hot plates, stock pot ranges and finishing ovens are reliable, affordable and provide unsurpassed performance.

Breakfast, lunch or dinner, Star-Max cooking equipment is high performance at an affordable price!

Star-Max offers more than 50 models to meet your size and menu requirements.





Char-Broilers

#I selling char-broiler in its class! Star-Max $^{\text{TM}}$ is unsurpassed in performance and reliability

- ¥ Gas lava rock or radiant models feature high-performance 40,000 BTU H-style cast iron burners every 12" for superior heat distribution and high performance
- ¥ Electric versions are designed with two high-performance Incoloy sheath elements positioned every 12" for superior radiation and conduction heat transfer
- ¥ Gas models feature heavy-duty stainless steel radiants for maximum heat transfer and protection for burners
- ¥ Heavy-duty cast iron grates designed for years of service Gas models feature reversible grates for a variety of menu items and can be positioned flat or slanted
- ¥ Cool-to-the-touch bullnose, stainless steel splash guards, large capacity grease drawer and heavy-duty legs
- ¥ Gas models available in 15", 24", 36" and 48" widths and electric models available in 36" and 48" widths
- ¥ All gas units shipped natural gas with LP conversion kit

P. LIACO

6136RCBD

Gas

5124CD Electric

Hot Plates

Reliable cooking and sautéing performance

Gas

- ¥ Available in 2, 4 and 6 burner configurations in both flat and step-up models
- ¥ High-performance 22,000 BTU cast iron burners with standing pilot light
- ¥ Heavy-duty cast iron grates stand up to constant use
- ¥ All gas units shipped natural gas with LP conversion kit

Electric

- ¥ Coil-type elements for fast heat-up or sealed cast iron elements for fast, even heat distribution and easy maintenance
- ¥ Compact design requires only 12" of counter space
- ¥ Operates on 208/240 volts

Gas Stock Pot Range

- ¥ High-performance 110,000 BTU two-piece ring-type cast iron burner
- ¥ Heavy-duty one-piece cast iron grate handles a variety of pots and stands up to constant use
- ¥ Floor model design with 6" legs





Finishing Ovens

Star-Max[™] offers a wide selection of finishing ovens ideal for melting, warming, finishing and reheating a variety of menu items

- ¥ Electric quartz infrared heaters provide fast and consistent heating
- ¥ Energy-efficient operation with power-saver switch reduces electricity consumption
- ¥ Adjustable pull-out shelves on certain models allow for flexibility when finishing a variety of dishes
- ¥ Toaster and warming ovens feature timers for easy preparation of products
- ¥ Operates on 120, 208 and 240V









Equipment Stands

Line up and maintain proper cooking height for Star-Max griddles, char-broilers, fryers and hot plates

- ¥ Available in 15", 24", 36" and 48" stainless steel or galvanized steel
- ¥ Top shelves are equipped with 1" lip for added safety
- ¥ Optional 4-piece caster set available for mobility



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