



New

STAR-MAX[®] GAS STEP-UP HOT PLATES **Models 602HF-SU, 604HF-SU & 606HF-SU**

Features/Benefits:

- ★ Star-Max[®] gas step-up hot plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- ★ Step-up feature allows easy access to back burners and provides a comfortable work zone.
- ★ Available in 2, 4, and 6 burner styles to accommodate many volume operations.
- ★ Sizes available in 12", 24", or 36" widths to fit almost anywhere and suitable for a variety of pot/pan.
- ★ *NEW* high performance 25,000 BTU cast iron burners provide maximum heat distribution and control.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.
- ★ All stainless steel front panel for long lasting attractive appearance and ease of cleaning.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Heavy-duty cast iron grates stand up to constant use.
- ★ Standing pilot for each burner for easy ignition.
- ★ Manual on/off control valve has 1/4 turn for easy temperature control.
- ★ Gas convertible in the field with conversion kit supplied with each hot plate. Units are shipped Natural gas.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Removable crumb tray for easy cleaning.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.



Model 604HF-SU

Applications:

Star-Max gas step-up hot plates are designed for high volume kitchens. Perfect for all your cooking and sauteing demands. Whatever the menu item, Star-Max step-up hot plates will deliver time after time.

Quality Construction:

Star-Max gas step-up hot plates are constructed of stainless steel fronts bull nose to provide control knob protection. The body and drip pan are constructed of stainless steel for long lasting durability. Units are shipped from the factory for operation on natural gas. *New* Propane gas conversion can be accomplished in the field by changing orifices (supplied with units) and regulator setting.

Warranty:

Star-Max gas step-up hot plates are covered by Star's **TWO YEAR** parts and labor warranty.

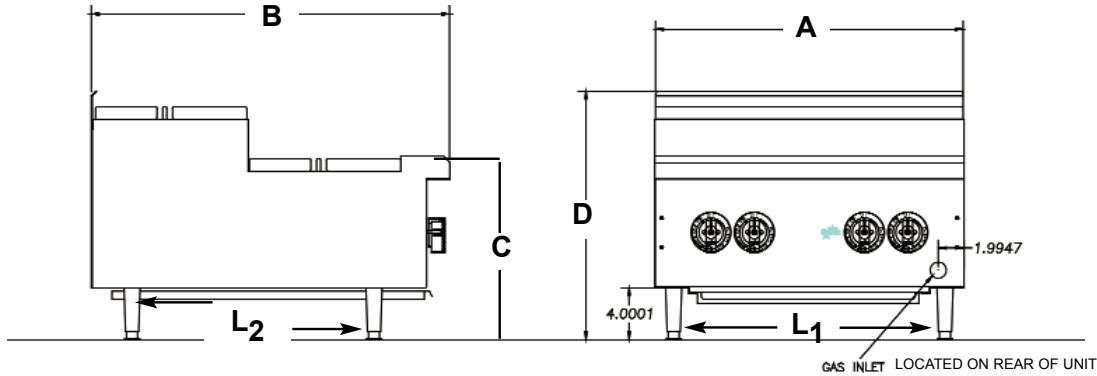




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STAR-MAX® GAS STEP-UP HOT PLATES

Models 602HF-SU, 604HF-SU & 606HF-SU



Specifications

Model No.	Dimensions						Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Height Inches (cm)	Length(1) Inches (cm)	Length(2) Inches (cm)	Installed lbs. (kg)	Shipping lbs. (kg)
602HF-SU	12-3/16 (31.0)	28-7/8 (73.0)	11-15/16 (30.3)	15-15/16 (40.0)	10-1/2 (27.0)	20-3/8 (52.0)	70 (31.8)	80 (36.4)
604HF-SU	24-3/16 (61.0)	28-7/8 (77.8)	11-15/16 (30.3)	15-15/16 (40.0)	22-1/2 (57.0)	20-3/8 (52.0)	123 (55.9)	140 (63.6)
606HF-SU	36-3/16 (92.0)	28-7/8 (73.0)	11-15/16 (30.3)	15-15/16 (40.0)	34-1/2 (87.0)	20-3/8 (52.0)	193 (87.7)	220 (100.0)

4" (10 cm) legs with 1-3/8" (3.5 cm) adjustment

Gas Data

Model No.	Type Gas	BTU Rating	Type Connections
602HF-SU	Natural/Propane	50,000	3/4" (1.9 cm) N.P.T. Male
604HF-SU	Natural/Propane	100,000	3/4" (1.9 cm) N.P.T. Male
606HF-SU	Natural/Propane	150,000	3/4" (1.9 cm) N.P.T. Male

Typical Specifications

Gas step-up hot plate is constructed with a welded aluminized steel body with stainless steel front panels. Stainless steel bull nose for knob protection. Unit has an aluminized steel drip pan, heavy-duty cast iron removable grates, cast iron 25,000 BTU burners, stainless steel pilot for each burner, 1/4 turn on-off manual control valve and convertible pressure regulator. Rear burners are elevated 4". Hot plates are available in 12", 24", or 36" wide sizes and operate on natural or propane gas with 4" adjustable legs. Hot plates are AGA certified and NSF and CGA listed. Printed in the U.S.A.

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.