



New **ULTRA-MAX[®] GAS HOT PLATES** **Models 802HA, 804HA, 806HA & 808HA**

Features/Benefits:

- ★ Heavy-duty Ultra-Max gas hot plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- ★ Available in 2, 4, 6 and 8 burner styles to accommodate a variety of foodservice operations.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Sizes available in 12", 24", 36" and 48" widths to fit almost anywhere and suitable for many size pot/pans.
- ★ High performance 30,000 BTU 2-piece burner provides superior performance and sectional control. Plus our anti-clogging burner design provides years of maintenance free operation.
- ★ Heavy-duty cast iron grates stand up to constant use and our non-tilt top design makes it easy to slide pots from section to section.
- ★ Standing pilot with anti-clogging shield for each burner for easy ignition.
- ★ Manual control valve has 1/4 turn and gas regulator 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 front panel and bull nose front provides knob protection and comfortable work zone.
- ★ Heavy-duty four inch adjustable legs to match the height of other Ultra-Max equipment in your line.
- ★ Removable crumb tray for easy cleaning.
- ★ Floor models available with custom equipment stands.
- ★ *Step-up models now available!* Step-up feature allows easy access to back burners and provides a comfortable work zone.



Model 806HA

Applications:

Ultra-Max gas hot plates are designed for years of maintenance free operation and reliable cooking performance. Perfect for restaurants, hotels and recreational facilities. Whatever the menu item, Ultra-Max hot plates will out perform the competition.

Quality Construction:

Ultra-Max gas hot plates have stainless steel side panels, bull nose, splash guard and aluminized steel crumb tray. 30,000 BTU's per burner, round two-piece burners with 1/4 turn manual control and gas regulator. Cooking surface consists of heavy-duty cast iron grates. Heavy-duty 4" legs have 1-5/8" adjustment.

New

Warranty:

Ultra-Max radiant char-broilers are covered by a **THREE YEAR** parts and labor warranty.



Ultra-Max[®] Gas Hot Plates

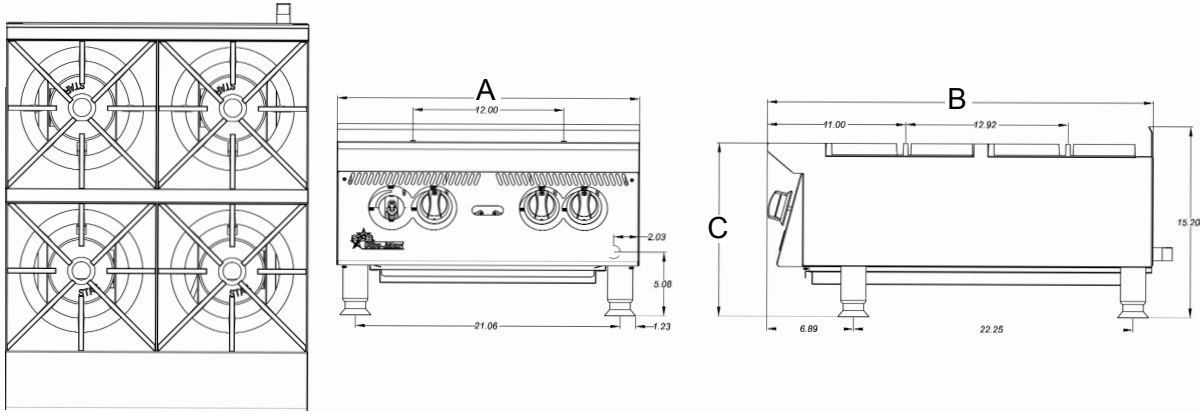


Star Manufacturing International, Inc

Ultra-Max® Gas Hot Plates

ULTRA-MAX® GAS HOT PLATES

Models 802HA, 804HA, 806HA & 808HA



Specifications

Model No.	Dimensions			Cooking Surface Height Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)		Installed lbs. (kg)	Shipping lbs. (kg)
802HA	12 (30.5)	30-5/8 (77.8)	13-8/10 (30.1)	13-31/32 (35.3)	70 (31.7)	108 (48.6)
804HA	24 (61.0)	30-5/8 (77.8)	13-8/10 (30.1)	13-31/32 (35.3)	140 (63.5)	194 (87.3)
806HA	36 (91.4)	30-5/8 (77.8)	13-8/10 (30.1)	13-31/32 (35.3)	210 (95.2)	270 (122.5)
808HA	48 (122)	30-5/8 (77.8)	13-8/10 (30.1)	13-31/32 (35.3)	280 (127.0)	360 (163.3)

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

Gas Data

Model No.	Type Gas	Nat./L.P. BTU Rating	Type Connections
802HA	Natural/Propane	60,000/ 52,000	3/4" (1.9 cm) N.P.T. Male
804HA	Natural/Propane	120,000/104,000	3/4" (1.9 cm) N.P.T. Male
806HA	Natural/Propane	180,000/156,000	3/4" (1.9 cm) N.P.T. Male
808HA	Natural/Propane	240,000/208,000	3/4" (1.9 cm) N.P.T. Male

Typical Specifications

Gas hot plates are constructed of stainless steel side panels, bull nose and splash guard. Unit has crumb tray, heavy duty cast iron grates, cast iron 30,000 BTU natural gas (26,000 BTU propane) burners, on-off manual control valve, standing pilot for each burner and pressure regulator. Hot plates are available in 12", 24", 36" and 48" wide sizes and operate on natural or propane gas. Gas connection is 3/4" N.P.T. Male. Units are approved for installation in combustible and non-combustible locations and are UL Certified to NSF Standard 4 and Classified cULus 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.

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