



New

ULTRA-MAX[®] MECHANICAL SNAP ACTION GAS GRIDDLES

Models 824TA, 836TA, 848TA, 860TA & 872TA

Features/Benefits:

- ★ *NEW* mechanical snap action control for better turn-down and temperature regulation. Thermostatic provides accurate temperature rated from 150° to 550°F within +/- 20 degrees of set point while providing accurate low temperature performance with snap action control to prevent temperature overshoot.
- ★ Unique internal plate sensor accurately measures the temperature of the griddle plate 3/16" from the cooking surface for instant response to surface temperature change and fast recovery.
- ★ Available in 24", 36", 48", 60" and 72" widths to meet your space and volume requirements.
- ★ Ultra-Max high capacity 24" deep cooking surface is ideal for high volume operations.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ All stainless steel construction and front panel for long lasting attractive appearance and ease of cleaning.
- ★ Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation.
- ★ Custom designed steel 30,000 BTU burner every 12" of cooking surface provides superior cooking performance.
- ★ Heavy-duty construction with all welded body construction and stainless steel front, side panels, bull nose and splash guard.
- ★ Ergonomically advanced front panel providing easy access and viewing of controls.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Standing pilot light for consistent performance.
- ★ Spatula wide 3-1/2" front grease trough and grease chute for easier cleaning.
- ★ Large 6 quart stainless steel grease drawer (2 drawers on 50" and 72" models).
- ★ Gas convertible in the field conversion kit supplied. Units are shipped Natural Gas.
- ★ Extra-heavy 4" adjustable legs to fit your countertop needs.
- ★ Floor model stands available for free standing unit. Optional casters available.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.



836TA

Applications:

Ultra-Max mechanical snap action thermostat gas griddles will exceed your food service operations expectations. Designed for high performance and reliability. Ultra-Max griddles will provide years of trouble free operations.

Construction:

Ultra-Max mechanical snap action griddles feature 1" thick highly polished steel griddle plate with 5" tapered stainless steel splash guard and 3-1/2" wide front access grease trough with 6 quart grease drawer capacity. Includes a 30,000 BTU aluminized steel burner every 12" of width, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs.



New

Warranty:

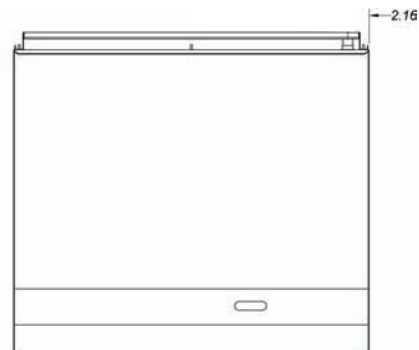
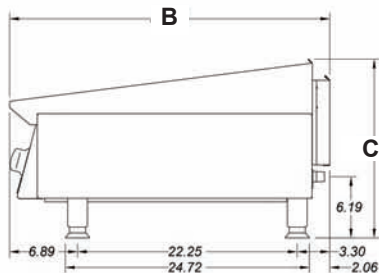
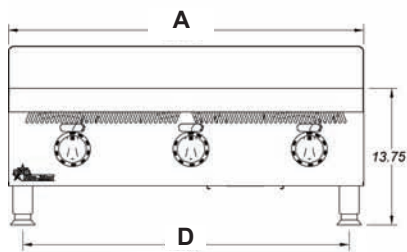
Ultra-Max gas griddles are covered by Star's **THREE YEAR** parts and labor warranty.



Star Manufacturing

New **ULTRA-MAX[®] MECHANICAL SNAP ACTION GAS GRIDDLES**

Models 824TA, 836TA, 848TA, 860TA & 872TA



Specifications

Model No.	Dimensions				No. Controls	BTU	Grid Area	Plate Thickness	Approximate Weight	
	(A) Width Inches	(B) Depth Inches	(C) Height Inches	(D) Leg Width Inches					Installed	Shipping
824TA	24" (61 cm)	32-3/8" (82.2 cm)	18" (45.7 cm)	21" (53.34)	2	60,000	573 sq. in. (3,697sq cm)	1" (2.54 cm)	220 lbs. (99.7 kg)	246 lbs. (111.5 kg)
836TA	36" (91.4 cm)	32-3/8" (82.2 cm)	18" (45.7 cm)	33" (83.8)	3	90,000	860 sq. in. (5,545 sq cm)	1" (2.54 cm)	330 lbs. (149.5 kg)	369 lbs. (167.2 kg)
848TA	48" (121.9cm)	32-3/8" (82.2 cm)	18" (45.7 cm)	45" (114.3)	4	120,000	1146 sq. in. (7,394 sq cm)	1" (2.54 cm)	440 lbs. (199.4 kg)	492 lbs. (222.9 kg)
860TA	60" (152.4 cm)	32-3/8" (82.2 cm)	18" (45.7 cm)	57" (144.78)	5	150,000	1433 sq. in. (9,242 sq cm)	1" (2.54 cm)	550 lbs. (249.2 kg)	615 lbs. (278.7 kg)
872TA	72" (182.9 cm)	32-3/8" (82.2 cm)	18" (45.7 cm)	69" (175.3)	6	180,000	1719 sq. in. (11,091 sq cm)	1" (2.54 cm)	660 lbs. (299.0 kg)	738 lbs. (334.4 kg)

Typical Specifications

Gas griddles are constructed of stainless steel body and polished steel griddle plate, valve knobs are protected by a stainless steel bull nose front. Griddle plate is 1" (2.54 cm) thick highly polished steel plate with a 5" (12.7 cm) high tapered wrap-around stainless steel splash guard. Unit has a 3-1/2" (8.3 cm) wide front grease trough with grease chute and a 6 qt. (5.68L) capacity stainless steel grease drawer. Models 860TA and 872TA house two each 6 quart grease drawers. Units are equipped with a 30,000 BTU aluminumized steel burner for every 12" (30.5 cm) of width and are controlled by a manual snap action control valve, 3/4" N.P.T. male gas connection with convertible pressure regulator. Griddles are supplied with 4" (10.2 cm) high stainless steel legs that have a 1-5/8" (4.5cm) adjustment. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Fired Listed for U.S. and Canada and UL classified to NSF Standard 4 Sanitation. 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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KaTom Restaurant Supply, Inc.

Ultra-Max[®] Manual Snap Action Gas Griddles