



ULTRA-MAX SNAP-ACTION GAS GRIDDLE

MODELS 824TSA, 836TSA, 848TSA, 860TSA & 872TSA

FEATURES/BENEFITS

- Ultra-Max griddles are designed for high volume, back-kitchen operations.
- NEW direct spark ignition for burners eliminate standing pilots. More efficient and no pilots to light. Thermostat provides accurate temperature control from 150° to 550°F within +/- 20 degrees of set point while providing accurate low temperature performance
- 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 inch widths to meet your space and volume requirements.
- NEW longer lasting, heavy-duty metal knobs.
- Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation.
- NEW dual row porting 40,000 BTU steel burner every 12" of cooking surface provides superior cooking performance.
- Heavy-duty design with stylishly angled, ergonomically advanced front panel providing easy access and viewing of controls.
- Electronic flame monitoring with auto shutoff for added safety.
- Heavy-duty all-welded body construction with stainless steel front, side panels and splash guard.
- Stainless steel bull nose features cool to the touch technology providing a safe and comfortable work zone.
- Spatula wide 3-1/2" front grease trough and grease chute for easier cleaning.
- Large 6 quart stainless steel grease drawer (two on 60" & 72" models).
- 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.



Model 836TSA

Ultra-Max Gas Griddles

Application:

Ultra-Max gas griddles are designed for high-volume food service operations. Snap action control provides precise temperature control for superior performance and consistency.

Quality Construction:

Ultra-Max gas 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. Models 860TSA and 872TSA house two 6 quart grease drawers. Includes a 40,000 BTU aluminized steel burner every 12" of width controlled by snap-action (120V) control valve, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs. These units are approved for installation within 6" of combustible surfaces and supplied with 6' cord with NEMA 5-15 plug.

Warranty:

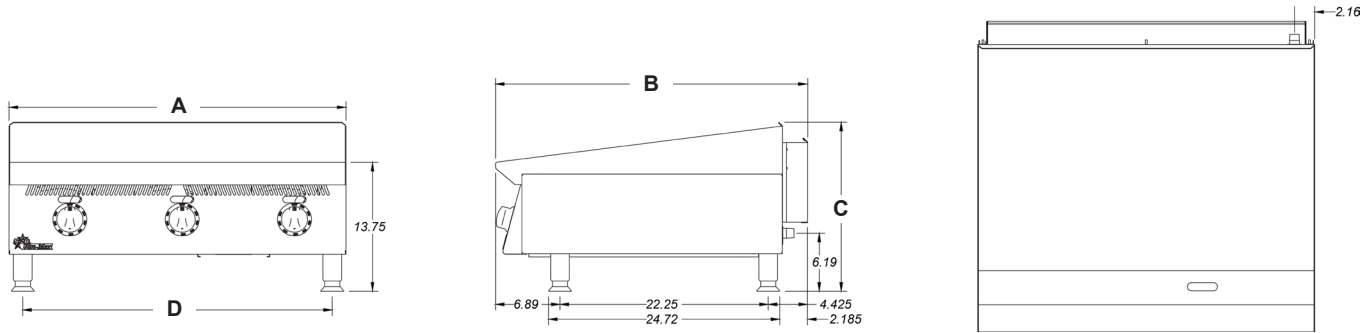
Ultra-Max gas griddles are covered by a **three year** parts and labor warranty.





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MODELS 824TSA, 836TSA, 848TSA, 860TSA & 872TSA



Model and Specifications

Model No.	Controls	(A) Width (cm)	(B) Depth (cm)	(C) Closed (cm)	(D) Open (cm)	BTU	Grid Area (cm ²)	Plate Thickness (cm)	Approx. Weight	
									Shipping	Installed
824TSA	2	24" (61)	34" (86.4)	18" (45.7)	21" (53.3)	80,000	573 in ² (3,697)	1" (2.54)	222lbs. (101kg)	300lbs. (135kg)
836TSA	3	36" (91.4)	34" (86.4)	18" (45.7)	33" (83.8)	120,000	860 in ² (5,545)	1" (2.54)	333lbs. (151kg)	435lbs. (196kg)
848TSA	4	48" (121.9)	34" (86.4)	18" (45.7)	45" (114.3)	160,000	1,146 in ² (7,394)	1" (2.54)	444lbs. (201kg)	520lbs. (2334kg)
860TSA	5	60" (152.4)	34" (86.4)	18" (45.7)	57" (144.8)	200,000	1,433 in ² (9,242)	1" (2.54)	555lbs. (152kg)	656lbs. (295kg)
872TSA	6	72" (182.9)	34" (86.4)	18" (45.7)	69" (175.3)	240,000	1,719 in ² (11,091)	1" (2.54)	666lbs. (302kg)	785lbs. (353kg)

Typical Specifications

Gas griddles are constructed of stainless steel. Valve knobs protected by stainless steel, bull-nose front. Griddle plate is a 1" (2.54 cm) thick, highly-polished steel plate with 5" (7.6 cm) high-tapered wrap-around stainless steel splash guard. Unit has 3.5" (8.3 cm) wide front grease trough with grease chute and 6 qt. (5.68 L) stainless steel grease drawer. Models 860TSA and 872TSA each house two 6 qt. grease drawers. Units are equipped with 40,000 BTU aluminized steel burners every 12" (30.5 cm) and are controlled by a snap action control valve (110V) with direct spark ignition and 3/4" N.P.T. male gas connection with a convertible pressure regulator. Griddles come standard with 4" (10.2 cm) high, stainless steel legs with a 1.625" (4.5 cm) adjustment, 6' cord and NEMA 5-15 plug. Units are approved for installation within 6" (15.2 cm) of combustible surfaces and are UL Gas Fire listed for U.S. & 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.