



New **STAR-MAX® RADIANT STYLE
GAS CHAR-BROILERS**
Models 6115RCBF, 6124RCBF, 6136RCBF & 6148RCBF

Features/Benefits:

- ★ Star-Max® radiant gas char-broilers are designed for the most demanding foodservice applications. Star-Max char-broilers deliver maximum performance and provide years of operation.
- ★ Available in 15", 24", 36" and 48" widths to fit many foodservice operation's space requirements.
- ★ Designed with high performance 40,000 BTU H-style cast iron burners every 12" of width. Cast iron burners provide excellent broiling performance, better heat distribution and maximum sectional control.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Heavy-duty cast iron grates stand up to constant use.
- ★ All stainless steel construction and front panel for long lasting attractive appearance and ease of cleaning.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.
- ★ Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Plus, our grates are reversible with a thin side for searing and a thick side for more delicate menu items.
- ★ *NEW* heavy gauge stainless steel radiants contoured for even heat distribution.
- ★ Large capacity stainless steel water pan for easy clean up.
- ★ Stainless steel, 2-3/4" high tapered splash guard provides maximum protection against grease and spills.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Units come with LP orifices for easy conversion. All units come with a convertible regulator to switch from natural gas to LP gas. Units are shipped Natural Gas.
- ★ Heavy-duty 4 " adjustable legs to match the height of other Star-Max equipment in your line.



Model 6136RCBF

Applications:

Star-Max® radiant gas char-broilers are designed for high volume and reliability. Whether it's steak, chicken, hamburger, shish kabobs or other menu items; Star-Max char-broilers will fulfill your menu requirements and more!

Quality Construction:

Star-Max® line of radiant char-broilers feature stainless steel cool to the touch front panel, bull nose, drip pan, splash guard, and grease trough. Double wall aluminized steel side panels with cast iron burners every 12", adjustable control valves and standing pilot are standard. Radiants are contoured stainless steel providing maximum heat transfer and durability. Cooking surface consists of heavy duty, cast iron grates adjustable to flat or slanted positions. Can be converted to lava rock style in the field.



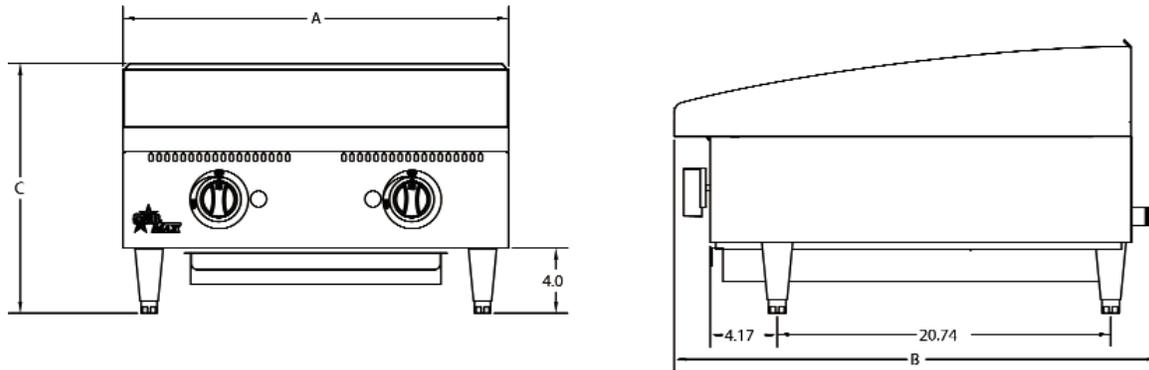
New
Warranty:

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



Star Manufacturing

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Star-Max[®] Radiant gas Char-Broilers

Specifications

Model No.	Dimensions				No. Controls	BTU	Grid Area	Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(D) Leg Width Inches (cm)				Installed lbs. (kg)	Shipping lbs. (kg)
6115RCBF	15 (38.1)	29 (65.4)	15-1/2 (39.4)	12-3/4 (32.39)	1	*40,000	300 sq. in. 1935 sq. cm	80 (36.4)	88 (40.0)
6124RCBF	24 (61.0)	29 (65.4)	15-1/2 (39.4)	20-3/4 (52.71)	2	*80,000	480 sq. in. 3097 sq. cm	140 (63.5)	155 (70.3)
6136RCBF	36 (91.4)	29 (65.4)	15-1/2 (39.4)	32-3/4 (83.19)	3	*120,000	720 sq. in. 4645 sq. cm	220 (100.0)	240 (109.0)
6148RCBF	48 (121.9)	29 (65.4)	15-1/2 (39.4)	44-3/4 (113.67)	4	*160,000	960 sq. in. 6194 sq. cm	300 (136.0)	325 (147.7)

*Units operate on Natural or Propane Gas - On propane gas 35,000 BTU/HR for every 12" (30.5cm) width

Typical Specifications

Gas char-broilers are constructed with stainless steel front panel and double wall aluminized steel side panels. Units have 40,000 BTU (35,000 BTU on propane gas) cast iron burner for every 12" (30.5 cm) of width and are controlled by an adjustable valve. Two contoured stainless steel radiants per burner are provided. Cooking surface is a heavy duty cast iron grate type that is adjustable in height. A stainless steel water pan is provided. Control knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Char-broilers are supplied with 4" (10.2 cm) high die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. Gas connection is 3/4" N.P.T. male and a convertible pressure regulator is provided. Units are UL Gas Certified for U.S. and Canada. UL sanitation approved.

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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