Ultra-Max® gas griddles are designed to be reliable, efficient, and accurate. Each twelve [12] inch (305 mm) section has its own independent temperature control and the griddle surface is one [1] inch (25 mm) thick, providing even cooking of a variety of products at the same time.

The Ultra-Max® gas countertop griddle will be constructed in the U.S.A. with a corrosion-resistant stainless steel base. The griddle plate will be one [1] inch (25 mm) thick and are offered with either a chrome or polished steel surface. The burners will allow control of each twelve [12] inch (305 mm) section and will a standing pilot. There will be one temperature control for each twelve [12] inch (305 mm) section. The temperature will be manually controlled by snap-action thermostats depending on selected options and will operate up to 550°F (288°C). The unit will have one [1] grease drawer on 824, 836, and 848 models, and two [2] grease drawers on 860 and 872 models. The griddles will have a 3/4-inch NPT male gas connection. The griddles will be supplied with four [4] inch (102 mm) legs that are adjustable up to 1.375 inches (35 mm).

Ultra-Max® units come with a two [2] year warranty for parts and labor.

FEATURES
- Optional mechanical snap-action thermostats use sensors embedded 0.1875 in. (5 mm) from the cooking surface every 12 inches (305 mm) for precise temperature control
- Wide operating temperature range—between 150°F (66°C) and 550°F (288°C)
- One [1] inch (25 mm) thick polished steel or optional chrome griddle plate
- 30,000 BTU per twelve [12] inch section of griddle and standing pilot ignition
- 4.375-inch (111 mm) rear and side splash guard and a 3.5-inch (89 mm) by one [1] inch (25 mm) grease trough for easy cleanup

OPTIONS & ACCESSORIES
- 0.001-inch (0.025 mm) thick hexavalent chrome surface on ultra-tough T1 steel plate [not available on manual control models]
- Manual control valve or mechanical snap-action thermostat
- Steel stand with legs or casters

CERTIFICATIONS
- GAS-FIRED
- UL LISTED

MADE IN THE USA

STAR MANUFACTURING INTERNATIONAL INC.
265 Hobson Street • Smithville, Tennessee 37166
Telephone 800 264 7827 • Fax 314 781 5445
www.star-mfg.com
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.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>HEIGHT [in. (mm)]</th>
<th>WIDTH [A] [in. (mm)]</th>
<th>DEPTH [in. (mm)]</th>
<th>BTU FOR MANUAL/MECHANICAL THERMOSTAT</th>
<th>APPROX. SHIP WEIGHT</th>
<th>APPROX. WEIGHT INSTALLED</th>
</tr>
</thead>
<tbody>
<tr>
<td>824</td>
<td>18 (457)</td>
<td>24 (610)</td>
<td>34.2 (869)</td>
<td>60,000</td>
<td>300 lb. (136 kg)</td>
<td>228 lb. (103 kg)</td>
</tr>
<tr>
<td>836</td>
<td>18 (457)</td>
<td>36 (914)</td>
<td>34.2 (869)</td>
<td>90,000</td>
<td>409 lb. (186 kg)</td>
<td>331 lb. (150 kg)</td>
</tr>
<tr>
<td>848</td>
<td>18 (457)</td>
<td>48 in. (1,219)</td>
<td>34.2 (869)</td>
<td>120,000</td>
<td>520 lb. (236 kg)</td>
<td>428 lb. (194 kg)</td>
</tr>
<tr>
<td>860</td>
<td>18 (457)</td>
<td>60 in. (1,524)</td>
<td>34.2 (869)</td>
<td>150,000</td>
<td>656 lb. (298 kg)</td>
<td>556 lb. (252 kg)</td>
</tr>
<tr>
<td>872</td>
<td>18 (457)</td>
<td>72 in. (1,829)</td>
<td>34.2 (869)</td>
<td>180,000</td>
<td>787 lb. (357 kg)</td>
<td>642 lb. (291 kg)</td>
</tr>
</tbody>
</table>

**CLEARANCES**

The sides and back must be at least six [6] inches (152 mm) from any wall or surface [combustible or non-combustible] and the unit must use the provided legs on non-combustible countertops or use a 27-inch (686 mm) stand on combustible floors.