

Job Item No.

Star-Max® Radiant Electric CharBroilers

□5124CF □5136CF



DESCRIPTION

Star-Max electric charbroilers are designed to provide excellent heating and control when preparing a wide variety of product. The units are designed with durability and flexibility in mind with two types of heat transfer, radiation direct from elements and conduction through the grates. A control knob for each twelve [12] inch (304mm) section. The grates have been designed to hold a high capacity of product for maximum efficiency under demanding cooking situations.

SPECIFICATIONS

Star-Max® electric charbroilers are constructed of stainless steel and have a 6 qt. stainless steel water pan drawer on 24" models and a 9 qt. stainless steel water pan drawer on 36" models. Units feature heavy-duty cast iron grid sections and incoloy sheath-type heating elements. Charbroilers have an infinite control for every 12" of cooking surface. Units operate on 208 or 240 volts and have a rated wattage of 6,600 on 24" models and 9,900 on 36" models. Charbroilers are supplied with 4" (10.2 cm) high die cast nickel plated legs with a 1-3/8" (3.5 cm) adjustment. Bottom rear panels supplied with 1-3/8" diameter hole for installation of electrical conduit. Charbroilers units are listed by UL, CUL and UL-Sanitation classified to NSF Standard 4.

WARRANTY

These units come with a two [2] year warranty for parts and labor.

FEATURES

- Available in 24" and 36" widths
- Two types of heat transfer, radiation direct from elements and conduction through the grates, provide even heat distribution for maximum cooking performance
- High performance, incoloy sheath type heating elements, 4 on the 24" model and 6 on the 36" model, provide high speed charbroiling to accommodate high volume operations
- Infinite control every 12" of cooking surface for precise temperature control
- Heavy-duty cast iron grates are removable for fast and easy clean-up
- Heavy-duty metal knobs look great and are designed to last
- Stainless steel top, pan and front
- Large capacity stainless steel water pan
- Stainless steel, 2-3/4" high tapered splash guard
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone
- 4 " adjustable legs
- Swing-up heating element assembly can be locked in a vertical position for easy and safe cleaning

CERTIFICATIONS







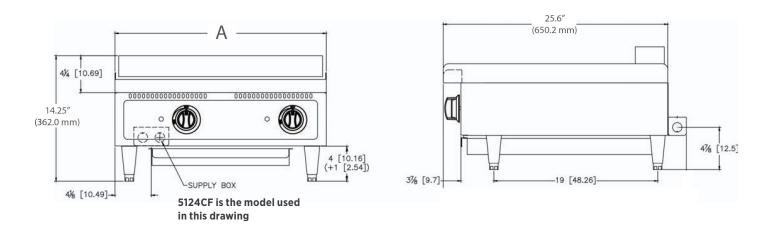


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CLEARANCES

These units can be installed on non-combustible countertops using the provided four [4] inch (102 mm) legs or on a combustible floor using a minimum 27-inch (636 mm) tall stand. The back and both sides must be at least three [3] inches (76 mm) from any combustible surface.

MODEL	WIDTH [A] in. (mm)	DEPTH in. (mm)	HEIGHT in. (mm)	GRATE DEPTH	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
5124CF	24 (610.0)	25.6 (650.2)	14.25 (362.0)	21"	124 lb. (55.8 kg)	98 lb. (45.0 kg)
5136CF	36 (914.4)	25.6 (650.2)	14.25 (362.0)	(533.4mm)	186 lb. (83.7 kg)	175 lb. (80.0 kg)

MODEL W		NOMINAL AMPS PER LINE WIRE									
	WATTS ¹	208V 3PH			240V 3PH			208V	240V		
		Х	Υ	Z	х	Υ	Х	1 PH	1 PH		
5124CF	6,600	21.8	21.8	13.8	18.8	18.8	11.9	31.8	27.5		
5136CF	9,900	27.6	27.6	27.6	23.9	23.9	23.9	47.6	41.3		

¹ Specify 208V, 240V or 230V service All units must be hard-wired at installation 1-phase or 3-phase service

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