



STAR-MAX™ GAS HOT PLATES

Models 602HD, 602HWD, 604HD & 606HD

Features/Benefits:

- ★ Star Max™ Gas Hot Plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- ★ Available in 2, 4, and 6 burner styles to accommodate many volume operations.
- ★ Sizes available in 12", 24", or 36" widths to fit almost anywhere and suitable for a variety of pots and pans.
- ★ High performance 22,000 BTU cast iron burners provide maximum heat distribution and control.
- ★ Heavy-duty cast iron grates stand up to constant use.
- ★ Standing pilot for each burner for easy ignition.
- ★ Manual on/off control valve has 1/4 turn for easy temperature control.
- ★ Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Gas convertible in the field with conversion kit supplied with each hot plate. Units are shipped Natural Gas.
- ★ Removable crumb tray for easy cleaning.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max™ equipment in your line.



Model 604HD



Model 604HD
with Optional Equipment Stand

Applications:

Star-Max™ gas hot plates are designed for years of maintenance free operation and reliable cooking performance. Whatever the menu item, Star-Max™ hot plates will out perform the competition.

Quality Construction:

Star-Max™ hot plates are constructed of stainless steel fronts with attractive polycarbonate trim and a stainless steel bull nose to provide control knob protection. The body and drip pan are constructed of aluminized steel for long lasting durability. Units are shipped from the factory for operation on natural gas. Propane gas conversion can be accomplished in the field by changing orifices (supplied with units) and regulator setting.

Warranty:

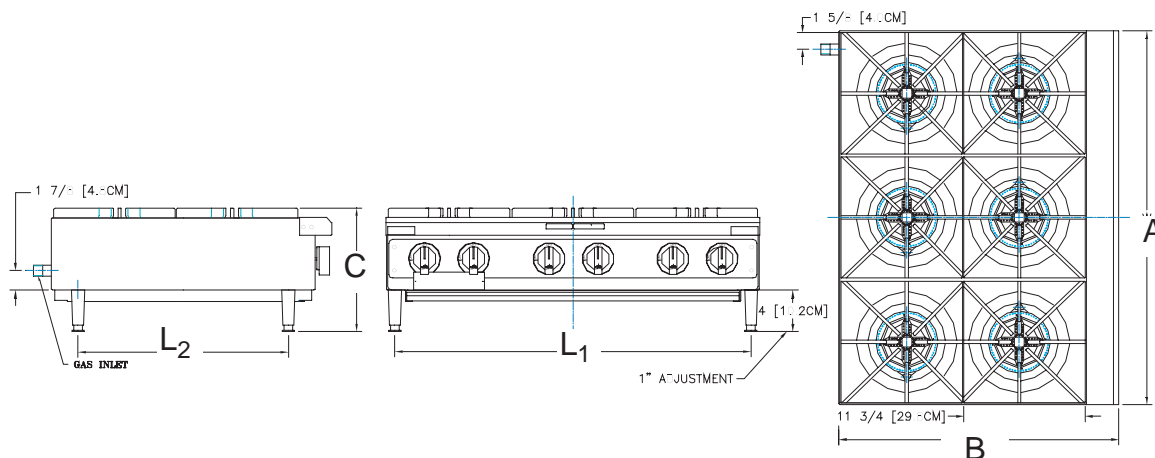
Star-Max™ gas hot plates are covered by Star's one year parts and labor warranty.





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Specifications

Model No.	Dimensions					Cooking Surface Height Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	(L1) Length Inches (cm)	(L2) Length Inches (cm)		Installed lbs. (kg)	Shipping lbs. (kg)
602HD	12-3/16 (31.0)	28-7/8 (73.0)	11-15/16 (30.0)	10-1/2 (27.0)	20-3/8 (52.0)	11-15/16 (30.0)	66 (60.0)	75 (34.1)
602HWD	24-3/16 (61.0)	17 (43.0)	11-15/16 (30.0)	22-1/2 (57.0)	8-1/2 (21.6)	11-15/16 (30.0)	70 (31.8)	80 (36.4)
604HD	24-3/16 (61.0)	28-7/8 (77.8)	11-15/16 (30.0)	22-1/2 (57.0)	20-3/8 (52.0)	11-15/16 (30.0)	110 (50.0)	125 (56.8)
606HD	36-3/16 (92.0)	28-7/8 (73.0)	11-15/16 (30.0)	34-1/2 (87.0)	20-3/8 (52.0)	11-15/16 (30.0)	176 (80.0)	200 (90.9)

4" (10 cm) legs with 1-3/8" (3.5 cm) adjustment

Gas Data

Model No.	Type Gas	BTU Rating	Type Connections
602HD	Natural/Propane	44,000	3/4" (1.9 cm) N.P.T. Male
602HWD	Natural/Propane	44,000	3/4" (1.9 cm) N.P.T. Male
604HD	Natural/Propane	88,000	3/4" (1.9 cm) N.P.T. Male
606HD	Natural/Propane	132,000	3/4" (1.9 cm) N.P.T. Male

Typical Specifications

Gas hot plates are constructed of aluminized steel with stainless steel front with black polycarbonate trim. Unit has aluminized steel drip pan, heavy-duty cast iron grates, cast iron 22,000 BTU burners, on-off manual control valve, standing pilot for each burner and pressure regulator. Hot plates are available in 12", 24", or 36" wide sizes and operate on natural or propane gas. Hot plates are AGA certified and NSF and CGA listed. Printed in the U.S.A.