



STAR-MAX™ MANUAL GAS GRIDDLES

Models 615MD, 624MD, 636MD & 648MD

Features/Benefits:

- ★ Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the “feel” of a manual control.
- ★ Available in 15", 24", 36" and 48" widths to meet your space and volume requirements.
- ★ Ultra-smooth 3/4" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation.
- ★ Custom designed 20,000 BTU aluminized U-shaped steel burner every 12" of cooking surface provide even heat distribution
- ★ Heavy-duty all-weld body construction with stainless steel front, bull nose and 4-1/2" tapered high splash guard.
- ★ Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.
- ★ Large 4-1/2 quart stainless steel grease drawer.
- ★ Gas convertible in the field conversion kit supplied. Units are shipped Natural Gas.
- ★ Heavy-duty 4" adjustable legs to fit your countertop line-up requirements.



Model 636MD

Applications:

Star-Max™ manual griddles are a perfect match for the budget minded operator. For breakfast, lunch or dinner, the Star-Max™ manual control griddles out-perform the competition.

Quality Construction:

Star-Max™ griddles feature 3/4" thick polished steel griddle plate with 4-1/2" high wrap-around stainless steel splash guard and 3-1/4" wide front access grease trough with 4-1/2 quart grease drawer capacity. Includes a 20,000 BTU aluminized burner every 12" of width controlled by manual control valve with standing pilot light, 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 non-combustible surfaces. Griddles operate on Natural or Propane gas.



Model 648MD
with Optional Equipment Stand

Warranty:

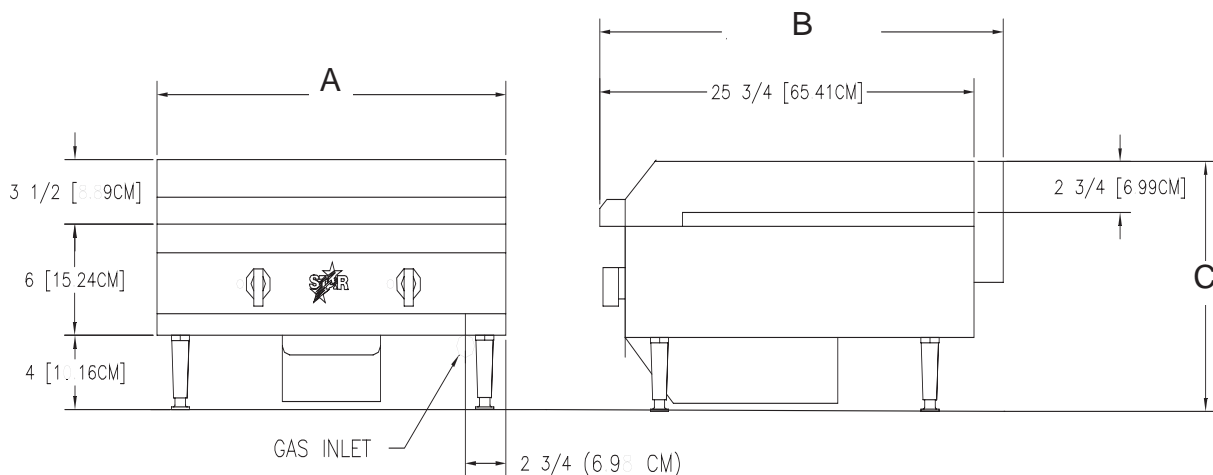
Star-Max™ gas griddles are covered by Star's one year parts and labor warranty.





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Specifications

No	Dimensions			Controls	BTU	Grid Area	Plate Thickness Inches (cm)	Approximate Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					Installed lbs. (kg)	Shipping lbs. (kg)
615MD	15 (38.1)	27-3/4 (70.5)	15-1/2 (39.4)	1	20,000	304 sq. in. 1961.4 sq cm	3/4 (1.9)	83 (37.6)	90 (40.8)
624MD	24 (61.0)	27-3/4 (70.5)	15-1/2 (39.4)	2	40,000	498 sq. in. 3213.4 sq cm	3/4 (1.9)	165 (74.8)	175 (79.4)
636MD	36 (91.4)	27-3/4 (70.5)	15-1/2 (39.4)	3	60,000	747 sq. in. 4819.6 sq cm	3/4 (1.9)	247 (112.0)	262 (118.8)
648MD	48 (121.9)	27-3/4 (70.5)	15-1/2 (39.4)	4	80,000	996 sq. in. 6426.2 sq cm	3/4 (1.9)	330 (144.7)	350 (158.8)

Typical Specifications

Gas griddles are constructed with a stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Griddle plate is 3/4" (1.9 cm) thick highly polished steel plate with 4-1/2" (11.4 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 20,000 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by a manual control valve. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs have a 1-3/8" (3.5 cm) adjustment. Gas connection is a 1/2" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of non-combustible surfaces and are AGA Certified NSF and CGA listed. Printed in the U.S.A.

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