

What Chefs Are Saying About Us:

"I now own my own restaurant and started with a Star basic broiler. I've updated to a Star *Ultra-Max* and all I can say is 'Wow!' What a great Char-broiler. I will never change! The ease of cleaning, the size of the cooking surface and the equipment being virtually maintenance free makes this my favorite piece of equipment. Soon I will be opening my second location and have spec'd the Star *Ultra-Max* as my broiler and griddle. 'You are a STAR' in my book and I love your product."

Michael Minden
Owner/Chef
Back Street Bistro
Jenks, Oklahoma

"The biggest testimonial I felt we could give this 'Star' broiler was to purchase one for our biggest volume new 'Jacks' in Toronto. When the trainers from our other restaurants used it in Front Street they also wanted one. Great job!"

Mark Bisby
Executive Chef
Sir Corp Restaurants
Brampton, Ontario



Ultra-Max® Griddles, Char-Broilers & Hot Plates

Ultra Volume Meets Maximum Performance



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The STARs of Your Back-Kitchen Operation

Ultra-Max® Griddles, Char-Broilers and Hot Plates.

STAR's sizzling line of heavy-duty Ultra-Max® back-kitchen equipment offers a perfect blend of features, fresh thinking and exquisite engineering — setting new standards with every detail. Featuring maximum-duty construction and ultra-efficient heating, the Ultra-Max line is designed to outlast and outperform any and all competition and exceed the expectations of even the most seasoned chefs.



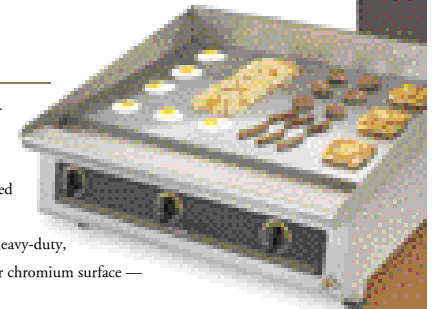
The Stars Are in Perfect Alignment.

All Ultra-Max char-broilers, griddles and hot plates are designed to stand up to the demands of constant use, high-volume operations and repeated heat up and cool down cycles. Take one look at them side-by-side and you can see they're truly made for each other — both counter and floor models line up perfectly, left to right and front to back. Featuring welded steel frame construction, the Eurostyle curved stainless steel front

panel makes it easier to view controls. The front panels also feature cool to the touch technology for comfort and safety. They're vented and have a large bull nose resulting in a cooler operating zone. And all units have the same type of heavy-duty, oversized legs that provide sturdy support and a stylish appearance that is uniquely Ultra-Max.

The Ultimate in Griddles.

Gas or electric, no other griddle outperforms or outlasts Ultra-Max. Available up to 72" wide with an extra-deep, 24" cooking surface, they feature control options that include manual, throttling, snap-action and electric thermostats. Ultra-Max griddles are designed to meet different operator needs and skill levels. Additional design features such as an innovative temperature sensor system and heavy-duty, 1" thick griddle plates — available in an ultra-smooth steel or chromium surface — make them the ultimate in cooking technology.



The Ultimate in Char-Broilers.

Whether it's our lava rock or radiant style, no other char-broiler outperforms or outlasts Ultra-Max. Both styles are available up to 72" wide and offer up to 30% more cooking space than competitive models thanks to their extra-deep 25" cooking surface. STAR's char-broilers feature high-performance 20,000 BTU straight tubular steel burners every 6" that provide more heat to cook faster, sear in flavor and offer outstanding sectional control. The briquettes in the lava rock char-broilers provide superior heat distribution and vaporize drippings. And our exclusive steel radiants are an industry first — delivering greater heat transfer and distribution than traditional cast iron or stainless steel radiants. They won't bend or crack due to thermal shock and are backed by a three-year warranty. So whether you choose lava rock or radiant, it's sure to be the STAR of your back-kitchen equipment.



And Hot Plates, too!

Available in 12", 24", 36" and 48" widths with 2 - 8 burners, Ultra-Max hot plates deliver superior performance, cleanability, safety and reliability. The non-tilt top design makes it easy to slide pots from section to section and a continuous pilot allows for instant ignition. Add in other standard features like an anti-clogging pilot shield, cool to the touch technology, a vented stainless steel front panel along with a large crumb tray and you've got everything you need in a hot plate.



Ultra-Max Griddles

Ultra Fast, Ultra Easy and Ultra Performance, Year After Year.

- ¥ 24", 36", 48", 60" and 72" widths
- ¥ Models available in gas or electric
- ¥ Manual, throttling, snap-action and electric controls
- ¥ Gas models feature 30,000 BTU burners every 12"
- ¥ Electric models feature custom designed 4350-watt elements every 12"
- ¥ 1" thick ultra-smooth steel or chromium griddle plate



1 Ultra-Maximum Griddle Surface

Ultra-Max griddles feature an ultra-thick 1" plate, offering optimal heat distribution, retention, and energy efficient cooking consistency. Plus, our high-capacity 24" deep cooking surface is ideal for high volume operations. Finishes available include ultra-smooth steel or special chrome plating. Our chrome plate griddle surface offers energy cost reductions by as much as 30%, as well as significantly reduced labor required for cleaning and preparation. Unique properties of the chrome finish also eliminate food taste transfer.

2 Internal Plate Sensor

Ultra-Max griddles are designed with internal plate sensors that measure the temperature of the griddle plate 3/16" from the griddle surface. A specially grooved area in the bottom of the griddle plate holds temperature sensors that react rapidly to surface temperatures, ensuring instant response and ultra-fast temperature recovery. (Not available on manual griddles.)

3 30,000 BTU Tubular "U" Shaped Steel Burners or Custom-Designed 4350-Watt Elements

Either way, they're positioned at 12" increments of width to provide a superior cooking performance. You'll quickly see how evenly heat is distributed over the entire cooking surface and how fast temperature recovers. In short, ultra-efficient, maximum productivity is yours with Ultra-Max.

4 Cool to the Touch

Cool to the touch technology for comfort and safety. Keeps heat away from hands and protects the controls. Vented stainless steel front panel and large bull nose for cooler operating zone.

5 Variety of Temperature Control Options

Ultra-Max griddles are available in a variety of temperature control options that control the temperature every 12" of griddle width.

- ¥ Manual control with standing pilot
- ¥ Throttling thermostatic control with standing pilot
- ¥ Snap-action thermostatic control system with safety pilot
- ¥ Electric thermostatic control

6 Tapered Steel Splash Guards

The 5" stainless steel splash guard wraps around 3 sides, offering your operators maximum protection from grease and spills—and protecting other equipment in your kitchen as well.

7 Grease Management

All units come with an over-sized, 3-1/2" spatula-sized front grease trough and grease chute. The 24", 36" and 48" units have a 6 quart stainless steel grease drawer while the 60" and 72" units feature two 6 quart drawers for the ultimate in operating ease.

8 Heavy-Duty Construction

Ultra-Max griddles feature an all welded body construction, Eurostyle curved stainless steel front panel and durable polycarbonate control panel graphic. Stainless steel side panels are double-wall construction to allow for installation within 6" of combustible surfaces.



Ultra-Max Char-Broilers

Maximum Performance. Maximum Control.

- ¥ Heavy-duty steel radiants or natural lava rock briquettes
- ¥ 24", 36", 48", 60" and 72" widths
- ¥ 20,000 BTU steel burners every 6"
- ¥ Heavy-duty cast iron, fully adjustable grates

1 Ultra-Maximum Grill Space

The Ultra-Max high-capacity design allows for 30% more cooking space than competitive models thanks to its extra-deep 25" cooking surface. So you can cook a lot more increasing the potential volume in your operations.

2 Heavy-Duty Adjustable 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. Round grates are also available.

3 Superior Performance Steel Radiants

Offering a superior heat source for maximum heat and even heat distribution, our exclusive full-length radiants are constructed of the highest quality steel alloy and are backed by a three-year warranty. They provide greater radiant heat transfer representing a dramatic improvement over outdated technology found in cast iron radiants and twice the emissivity of stainless steel. A special groove design in the sides of the radiant disperses grease, providing additional searing for enhanced broiled food flavoring.

4 20,000 BTU Straight Steel Tubular Burners

Experience true zone cooking by controlling each burner/grate section separately. Ultra-Max custom designed burners with 20,000 BTUs are positioned every 6" of width and include standing pilot lights as standard equipment.



5 Cool to the Touch

Cool to the touch technology for comfort and safety. Keeps heat away from hands and protects the controls. Vented stainless steel front panel and large bull nose for cooler operating zone.

6 Steel Drip Deflector

A specially designed steel drip deflector located under the burners deflects grease before it falls into the water pan. The deflector not only deflects heat upward toward the cooking surface, but grease is cooled before it hits the water pan, reducing the likelihood of flare-ups.

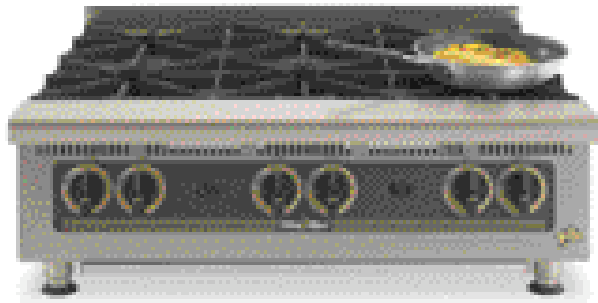


UltraMax

Ultra-Max Hot Plates

The Perfect Complement to Our Char-Broilers and Griddles

- ¥ 12", 24", 36" and 48" widths
- ¥ 2, 4, 6 and 8 burner styles
- ¥ 30,000 BTU 2-piece cast iron burners
- ¥ Heavy-duty cast iron grates



1 Heavy-Duty Construction

Ultra-Max hot plates are designed for constant use, high volume and repeated heat up and cool down cycles. Features all welded body construction with stainless steel front, side panels, bull nose and splash guard.

2 Cast Iron Burners

Features 30,000 BTU 2-piece anti-clogging cast iron burners for superior performance, cleanliness and reliability. Its continuous pilot allows for instant ignition and has an anti-clogging pilot shield.

3 Cast Iron Grates and Non-Tilt Top Design

The 12" x 12" heavy-duty cast iron grates are built for high volume use, stability and long life. Our non-tilt top design makes it easy to slide pots from section to section.

4 Cool to the Touch

The vented stainless steel front panel and large bull nose creates a cooler operating zone providing both comfort and safety.

5 Stylish Design

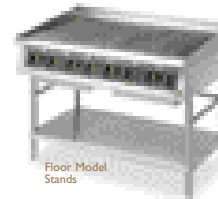
Eurostyle curved stainless steel front panel provides easier viewing of controls. The extra heavy-duty oversized legs add a stylish appearance as well as stability and safety to your workplace.

6 Crumb Tray

Minimize your maintenance with a large crumb tray allowing spills and crumbs to be held safely and easily cleaned at the end of the day.



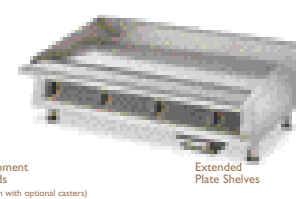
Accessories



Floor Model Stands



Equipment Stands (shown with optional casters)



Extended Plate Shelves

Floor Model Stands

| Model | Overall Dimensions W x D x H | Description |
|-----------|---------------------------------|---------------------------------|
| ES-UM24SF | 23" x 24-1/4" x 25" | 24" Stainless Steel Floor Model |
| ES-UM36SF | 35" x 24-1/4" x 25" | 36" Stainless Steel Floor Model |
| ES-UM48SF | 47" x 24-1/4" x 25" | 48" Stainless Steel Floor Model |
| ES-UM60SF | 59" x 24-1/4" x 25" | 60" Stainless Steel Floor Model |
| ES-UM72SF | 71" x 24-1/4" x 25" | 72" Stainless Steel Floor Model |

Equipment Stands

| Model | Overall Dimensions W x D x H | Description |
|----------|---------------------------------|---------------------------|
| ES-UM24S | 24" x 30" x 24" | 24" Stainless Steel Model |
| ES-UM36S | 36" x 30" x 24" | 36" Stainless Steel Model |
| ES-UM48S | 48" x 30" x 24" | 48" Stainless Steel Model |
| ES-UM60S | 60" x 30" x 24" | 60" Stainless Steel Model |
| ES-UM72S | 72" x 30" x 24" | 72" Stainless Steel Model |

Extended Plate Shelves

| Model | Overall Dimensions W x D x H | Description |
|-------|---------------------------------|--------------------|
| UMS24 | 24" x 7" x 2" | 7" Stainless Steel |
| UMS36 | 36" x 7" x 2" | 7" Stainless Steel |
| UMS48 | 48" x 7" x 2" | 7" Stainless Steel |
| UMS60 | 60" x 7" x 2" | 7" Stainless Steel |
| UMS72 | 72" x 7" x 2" | 7" Stainless Steel |

Caster Kit

| Model | Description | Quantity |
|---------|-------------|------------|
| SM-CAST | Caster Kit | 4 in a set |

Additional Accessories



¥ Round Grates for Ultra-Max Char-Broilers



¥ Towel Bars for 24", 36", 48", 60" and 72" unit widths

Ultra-Max Specifications

| Model* | Overall Dimensions W x D x H | # Controls | BTU/Watts | Grid Area |
|--------|---------------------------------|------------|-----------|---------------|
| 824 | 24" x 32-3/8" x 18" | 2 | 60,000 | 573 sq. in. |
| 724 | 24" x 33-11/16" x 18" | 2 | 8,700 | |
| 836 | 36" x 32-3/8" x 18" | 3 | 90,000 | 860 sq. in. |
| 736 | 36" x 33-11/16" x 18" | 3 | 13,050 | |
| 848 | 48" x 32-3/8" x 18" | 4 | 120,000 | 1,146 sq. in. |
| 748 | 48" x 33-11/16" x 18" | 4 | 17,400 | |
| 860 | 60" x 32-3/8" x 18" | 5 | 150,000 | 1,433 sq. in. |
| 760 | 60" x 33-11/16" x 18" | 5 | 21,750 | |
| 872 | 72" x 32-3/8" x 18" | 6 | 180,000 | 1,719 sq. in. |
| 772 | 72" x 33-11/16" x 18" | 6 | 26,100 | |

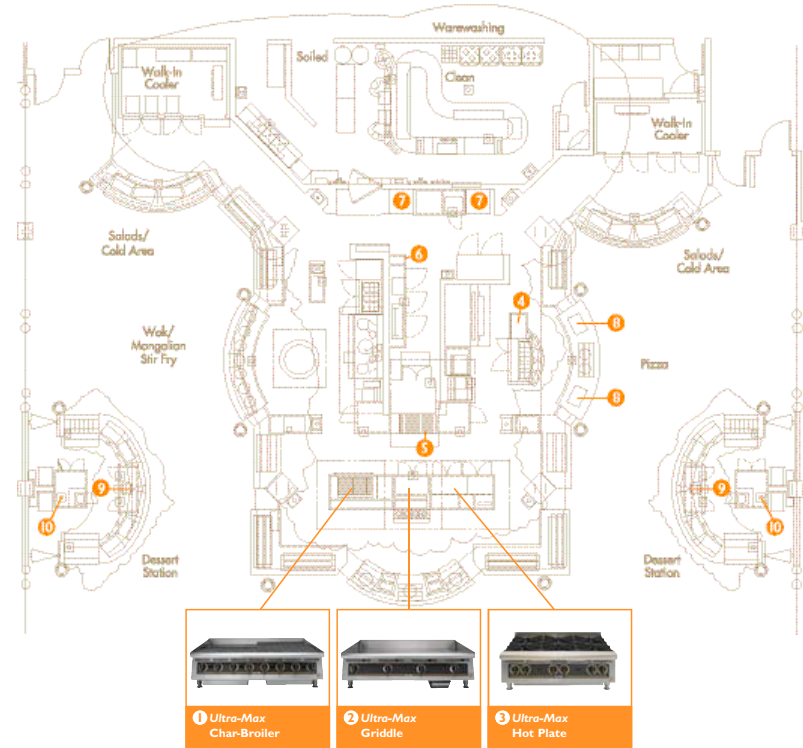
*800 Series = Gas, 700 Series = Electric

| Model* | Overall Dimensions W x D x H | # Controls | BTU | Grid Area |
|--------|---------------------------------|------------|---------|---------------|
| 8024 | 24" x 30-5/8" x 18" | 4 | 80,000 | 603 sq. in. |
| 8124 | 24" x 30-5/8" x 18" | 4 | 80,000 | 603 sq. in. |
| 8036 | 36" x 30-5/8" x 18" | 6 | 120,000 | 906 sq. in. |
| 8136 | 36" x 30-5/8" x 18" | 6 | 120,000 | 906 sq. in. |
| 8048 | 48" x 30-5/8" x 18" | 8 | 160,000 | 1,209 sq. in. |
| 8148 | 48" x 30-5/8" x 18" | 8 | 160,000 | 1,209 sq. in. |
| 8060 | 60" x 30-5/8" x 18" | 10 | 200,000 | 1,512 sq. in. |
| 8160 | 60" x 30-5/8" x 18" | 10 | 200,000 | 1,512 sq. in. |
| 8072 | 72" x 30-5/8" x 18" | 12 | 240,000 | 1,815 sq. in. |
| 8172 | 72" x 30-5/8" x 18" | 12 | 240,000 | 1,815 sq. in. |

*8000 Series = Lava Rock, 8100 Series = Radiant

| Model | Overall Dimensions W x D x H | # Controls | BTU |
|-------|---------------------------------|------------|-------------------------------|
| 802H | 12" x 30-5/8" x 14-7/8" | 2 | 60,000 (Nat) 52,000 (LP) |
| 804H | 24" x 30-5/8" x 14-7/8" | 4 | 120,000 (Nat) 104,000 (LP) |
| 806H | 36" x 30-5/8" x 14-7/8" | 6 | 180,000 (Nat) 156,000 (LP) |
| 808H | 60" x 30-5/8" x 14-7/8" | 8 | 240,000 (Nat) 208,000 (LP) |

Note: Ultra-Max gas units are shipped Natural gas and are supplied with a conversion kit for LP gas.
Ultra-Max electric griddles ship either 208V or 240V.



Bringing It All Together.

Star has been manufacturing innovative [best-in-class] foodservice equipment for more than 80 years. Count on Star to help expand your menu—breakfast, lunch and dinner. Star equipment—bringing it all together.

- 1 Ultra-Max Char-Broiler
- 6 Holman Conveyor Toaster
- 2 Ultra-Max Griddle
- 7 Star Drawer Warmer
- 3 Ultra-Max Hot Plate
- 8 Star Humidified Cabinet
- 4 Holman Ultra-Max Impingement Oven
- 9 Star Dual Specialty Warmer
- 5 Pro-Max Sandwich Grill
- 10 Star Waffle Cone Baker

Floor plan courtesy of FE&S magazine.