

New **STAR-MAX® ELECTRIC HOT PLATES**

Model 502CF, 501FF & 502FF

Features/Benefits:

Model 502CF Coil Type

- ★ Removable coil-type incoloy sheath tubular elements with independent infinite controls for precise temperature control.
- ★ Stainless steel bullnose front provides knob protection and comfortable work zone.
- ★ A compact 12" width to fit almost anywhere.
- ★ Convenient lift out drip pan makes cleaning easy.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.



Model 502CF

Models 501FF & 502FF Solid Top (French Style)

- ★ One or two burner models.
- ★ Sealed cast iron elements provide a solid flat surface for faster even heating.
- ★ Independent controls for precise temperature control.
- ★ Stainless steel bullnose front provides knob protection and comfortable work zone.
- ★ Solid top prevents spills from entering unit and makes clean-up and maintenance fast and easy.
- ★ A compact 12" width to fit almost anywhere.
- ★ Heavy-duty 4" adjustable legs to match the height of other Star-Max equipment in your line.
- ★ *NEW* longer lasting, heavy-duty metal knobs.
- ★ Double wall construction and enclosed bottom helps reduce heat loss.



Model 502FF

Applications:

Star's two-burner hot plates are designed for a variety of operations. Perfect for warming, cooking or sauteing, Star-Max hot plates will fulfill your cooking requirements.

Quality Construction:

Model 502CF, 501FF and 502FF Hot Plates are constructed with stainless steel top, front panel and bullnose. Aluminized steel side and crumb tray. The hot plates operate on 208 or 240 volts and are equipped with a junction box at the rear for making electrical connections. All units feature infinite controls with pilot lights.

New

Warranty:

Star-Max® Electric Hot Plates are covered by Star's **TWO YEAR** parts and labor warranty.



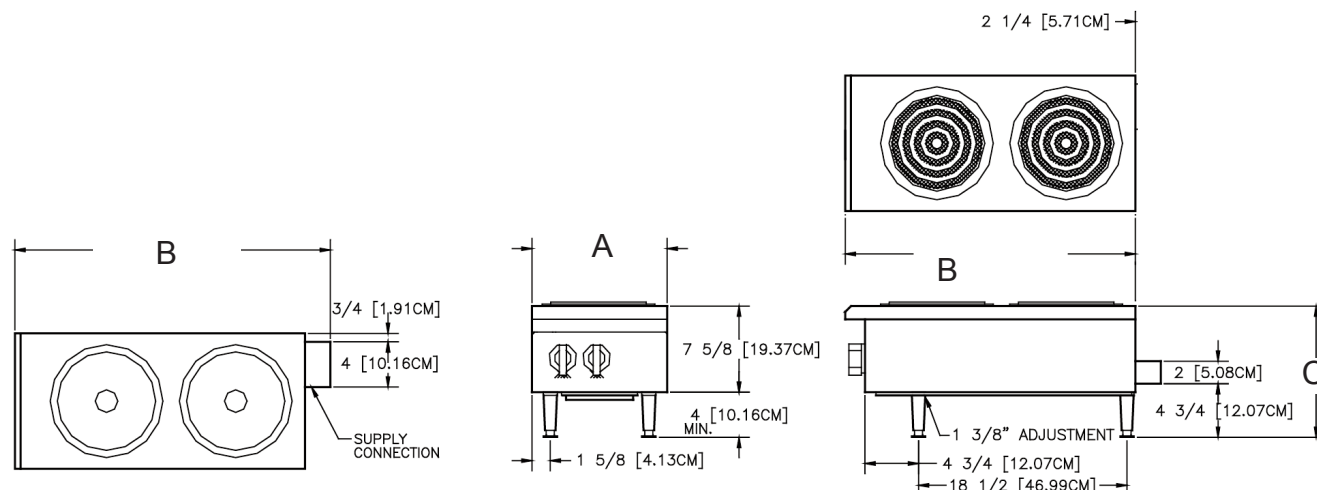


Star Manufacturing

New

STAR-MAX[®] ELECTRIC HOT PLATES

Model 502FC, 501FF & 502FF



Specifications

Model No.	Dimensions			Cooking Surface Height Inches (cm)	Approximate Installed lbs (kg)	Weight Shipping lbs (kg)
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)			
502CF	12 (30.5)	28 (71.1)	11-5/8 (29.5)	11-5/8 (29.5)	30 (13.6)	40 (18.1)
501FF	12 (30.5)	17-1/4 (43.8)	10-7/25 (26.11)	11-5/8 (29.5)	N/A	NA
502FF	12 (30.5)	28 (71.1)	11-5/8 (29.5)	11-5/8 (29.5)	35 (15.9)	45 (20.4)

4" (10.16 cm) legs with 1-3/8" (3.5 cm) adjustment

Electrical Data

Model No.	Rated Wattage		Nominal Amps - Single Phase	
	208V	240V	208V	240V
502CF	3,150	4,200	15.1	17.5
501FF	2,600	3,900	9.4	10.8
502FF	3,900	5,200	18.8	21.6

Typical Specifications

Electric hot plates are constructed of aluminized steel with stainless top and front. Units are equipped with infinite controls, pilot lights, and are available with incoloy sheath tubular elements or sealed cast iron elements. Hot plates have a junction box at the rear of the unit for electrical connection and operate on 208V or 240V. Units carry the approval of Underwriters' Laboratories, NSF listed. Printed in the U.S.A.

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.

Star Manufacturing - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800

Phone: (314) 678-6303 - FAX: (314) 781-5445 - www.star-mfg.com

Ace Mart Restaurant Supply - Stores

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