



Job \_\_\_\_\_ Item No. \_\_\_\_\_

## Star-Max® Electric Snap-Action Griddles

Polished Steel Plate □515TGF □524TGF □536TGF □548TGF

Chrome Plate □524CHSF □536CHSF □548CHSF



536TGF

### DESCRIPTION

Star-Max® electric griddles provide precise temperature control and are a perfect addition to any food service operation. Electric griddles are constructed with quality and durability in mind. Polished steel or chrome plate options available. Available in 15", 24", 36" and 48" widths. Snap-action thermostat adjusts from 150° to 450°F.

### SPECIFICATIONS

Stainless steel bull nose front for knob protection, and nickel plated die-cast legs offer years of easy maintenance and outstanding performance. Double wall construction allows installation within 1" of combustible surface when your space is limited. Griddles operate on 208 or 240 volts and are equipped with a junction box at the rear for making electrical connections. Electric griddles are constructed of stainless steel front panel and double wall aluminized steel side panels. Griddle plate is 1" thick highly polished steel or chrome with 4-1/2" (11.4 cm) wrap-around stainless steel splash guard. Unit has a 3-1/4" (8.3 cm) wide front grease trough with grease chute and 4- 1/2 qt.(4.257 L) stainless steel grease drawer. Unit is heated with a 4000 watt incoloy sheath type element every 12" (30.48 cm) of griddle width and is controlled with a snap-action thermostat embedded into the griddle plate. Thermostat knob is protected by a stainless steel bull nose front. Units are supplied with 4" (10.16 cm) die cast nickel plated legs that have a 1-3/8" (3.5 cm) adjustment. A junction box is provided for making electrical connections. Units are listed by Underwriters Laboratories, and are UL Sanitation and CSA approved.

### WARRANTY

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

### FEATURES

- Available in 15", 24", 36" and 48" widths
- Highly polished 1" thick polished steel or chrome plate for superior heat distribution
- Snap-action thermostat inserted into the griddle plate 3/16" from the cooking surface, adjusts from 150° to 450°F providing quick response to surface temperature change
- Heavy-duty metal knobs look great and are designed to last
- Stainless steel top, pan and front
- A 4000 watt element every 12" of cooking surface
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone
- Heavy-duty all-welded body construction with stainless steel front, bull nose and 4-1/2" high tapered splash guard
- Spatula wide 3-1/4" grease trough, grease chute and 4-1/2" high tapered splash guard for easy clean up
- Large 4-1/2 quart stainless steel grease drawer is standard.
- Heavy-duty 4" legs

### OPTIONS & ACCESSORIES

- Equipment stands

### CERTIFICATIONS



#### STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com



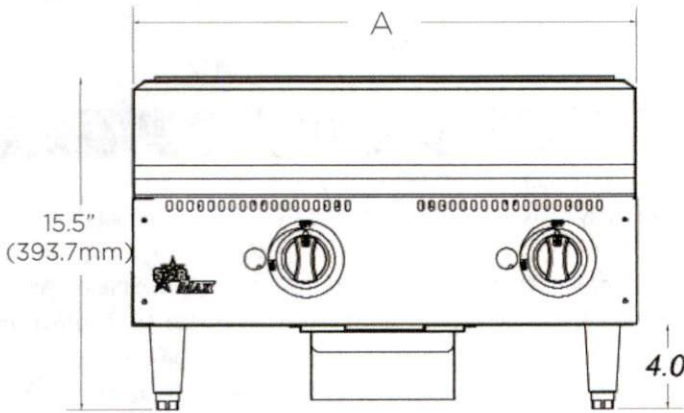
Printed in the U.S.A. • 2M-Z2xxxx • Rev - • 3.2017  
Specifications are subject to change without notice  
and are not intended for installation purposes.



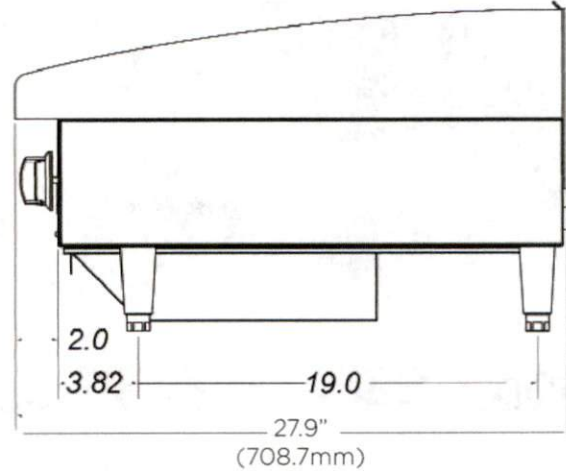
# Star-Max® Electric Snap-Action Griddles

Polished Steel Plate □515TGF □524TGF □536TGF □548TGF

Chrome Plate □524CHSF □536CHSF □548CHSF



524TGF is the model used in this drawing



## 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 one [1] inch (25.4 mm) from any combustible surface.

MODEL	WIDTH [A] in. (mm)	DEPTH in. (mm)	HEIGHT in. (mm)	PLATE DEPTH	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
515TGF/CHSF	15 (381.0)	27.9 (708.7)	15.5 (393.7)	20.5" (520.7 mm)	125 lb. (56.7 kg)	83 lb. (37.6 kg)
524TGF/CHSF	24 (610.0)	27.9 (708.7)	15.5 (393.7)		175 lb. (79.4 kg)	165 lb. (74.8 kg)
536TGF/CHSF	36 (914.4)	27.9 (708.7)	15.5 (393.7)		262 lb. (118.9 kg)	247 lb. (112.0 kg)
548TGF/CHSF	48 (1219.4)	27.9 (708.7)	15.5 (393.7)		350 lb. (158.8 kg)	330 lb. (149.7 kg)

MODEL	WATTS <sup>1</sup>		3 PHASE LOADING KW PER PHASE						NOMINAL AMPS PER LINE WIRE							
	208V	240V	208V			240V			208V 3PH			240V 3PH			208V 1 PH	240V 1 PH
			X-Y	Y-Z	X-Z	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z		
515TGF/CHSF	3,004	4,000	-	-	3	-	-	4	-	-	-	-	-	-	14.44	16.66
524TGF/CHSF	6,008	8,000	3	3	-	4	4	-	14.4	25	14.4	16.7	28.9	16.7	28.9	33.3
536TGF/CHSF	9,012	12,000	3	3	3	4	4	4	25	25	25	28.9	28.9	28.9	43.3	50.0
548TGF/CHSF	12,016	16,000	3	3	6	4	4	8	38.2	25	38.2	44.2	28.9	44.2	57.8	66.7

<sup>1</sup> 208/240V service for all models. All units must be hard-wired at installation for 1-phase & 3-phase service

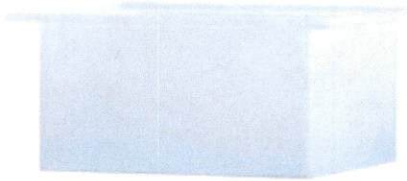
Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions 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.



Products

HOME / 20 GALLON PE RECTANGULAR OPEN TOP TANK

## 20 GALLON PE RONCO WHITE RECTANGULAR OPEN TOP TANK



Ideal for handling acids and caustics

One piece molded heavy walled open top tanks designed to withstand rugged service

Complies with FDA standards 21 CFR 177.1520 (1) 3.1 and 3.2

Translucent for quick view of liquid level

**3-4 Week Lead Time**

Hover to zoom

Images may be inaccurate. See specs table below to ensure accuracy.

### Quick Summary

PART#	MPN: 24X18X12PE / Store ID: X8973735
DIMENSIONS	24" Length x 18" Width x 12" Height
LIQUID ACCESS	No
WEIGHT / SHIP CLASS	15 lbs. / Ship Class 150
SHIPS FROM	CA
DRAWING	

~~\$147.99~~ **\$127.99**

**14% Off MSRP Guaranteed for 36 hours only**

Qty:  [ADD TO CART](#)

**PayPal** Pay in 4 interest-free payments of \$32.00. |

[SHIPPING QUOTE](#)

### ADD-ONS

Check items to add to the cart or [select all](#)

**PE Shoe Box Lid For Ronco Open Top Tank**

Description  
Specifications

FIND THIS RECTANGULAR OPEN TOP TANK IN

- [Open Top Tanks](#)
- [Plastic Tank Manufacturers](#)
- [Polyethylene Rectangular Open Top Tanks](#)
- [Ronco Tanks](#)



Industrial Storage Tanks  
 Vertical Tanks  
 Potable Water Tanks  
 Above Ground Tanks

**SIZE COMPARISON**

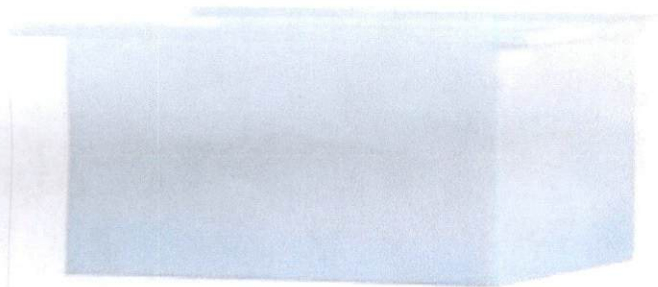
At Scale



STORE ID	X8973735
<b>Manufacturer Info</b>	
PRODUCT PART #	24X18X12PE
FORMER MPN'S	R241812
MANUFACTURER	Ronco
MANUFACTURER WARRANTY	3 Year Warranty
<b>Size Info</b>	
CAPACITY (GALLONS)	20
DIMENSIONS	24" Length x 18" Width x 12" Height
WEIGHT (LBS)	15
<b>Resin Features</b>	
COLOR	Natural White
MATERIAL	Polyethylene
FDA APPROVED RESIN	Yes (Food Grade, Potable)
UV INHIBITORS	Yes
TRANSLUCENT	Yes
MAX TEMP ALLOWED	120° F / 48° C
<b>Physical Features</b>	
PRODUCT TYPE	Rectangular Open Top Tank
TANK SHAPE	Rectangular
TANK USABILITY	Stationary

ENVIRONMENT	Above Ground
GALLON INDICATORS	No
PRESSURIZED USE	No
ANSI / NSF 61 APPROVED RESIN	Yes
<b>Shipping Info</b>	
SHIPPING LOCATIONS	California
SHIPPING ZIP CODES	92780
SHIP FREIGHT CLASS	150
LIFTGATE OPTION	Yes

YOU MAY ALSO BE INTERESTED IN THE FOLLOWING PRODUCT(S)



20 GALLON PE RECTANGULAR OPEN TOP TANK

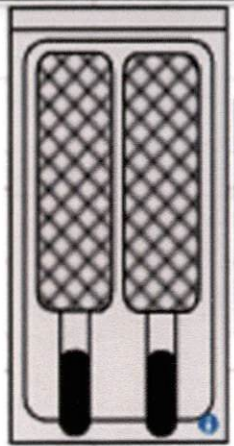
From: **\$127.99**

To: **\$159.98**



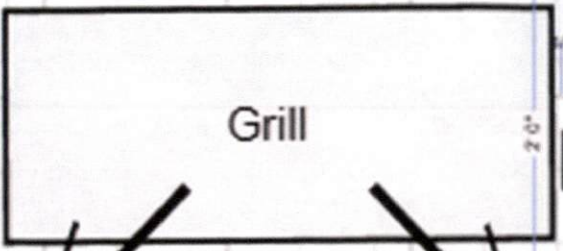
7' 15" 1/2"

10' 5"

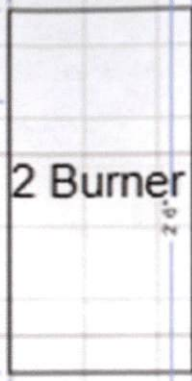


Refrigerator

Tasty face



Grill



2 Burner

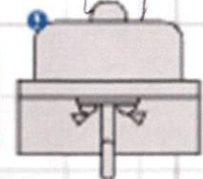


Prep Sandwich

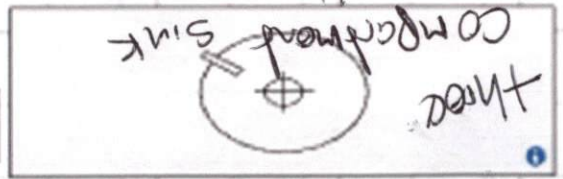
4' 0"

1' 0"

water heater



water pipes



three compartment sink

Table Stainless Steel

8' 1" 1/2"

10' 5"

# BLACK◆DIAMOND

Heavy Duty Gas Hotplates - BDCTH Series

Black Diamond's heavy duty gas countertop hotplates are designed for use with either natural or LP gas. Constructed of stainless steel front and sides that are fully welded, these units are able to stand the toughest of kitchen environments.



**BDCTH-12**  
**BDCTH-24**  
**BDCTH-36**

Available in  
NG and LPG

## Standard Features

- ◆ Stainless steel front bullnose design and side construction that's fully welded for extra durability
- ◆ 25,000 BTU per burner
- ◆ Two cast iron burners every 12" grate width
- ◆ 4"-5" adjustable legs
- ◆ Separate gas valves for each burner with one pilot light per burner
- ◆ Removable stainless steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ ETL Listed and ETL Sanitation

Black Diamond warrants this product to be free of defects in materials and workmanship for period of 1 year from the date of original installation.

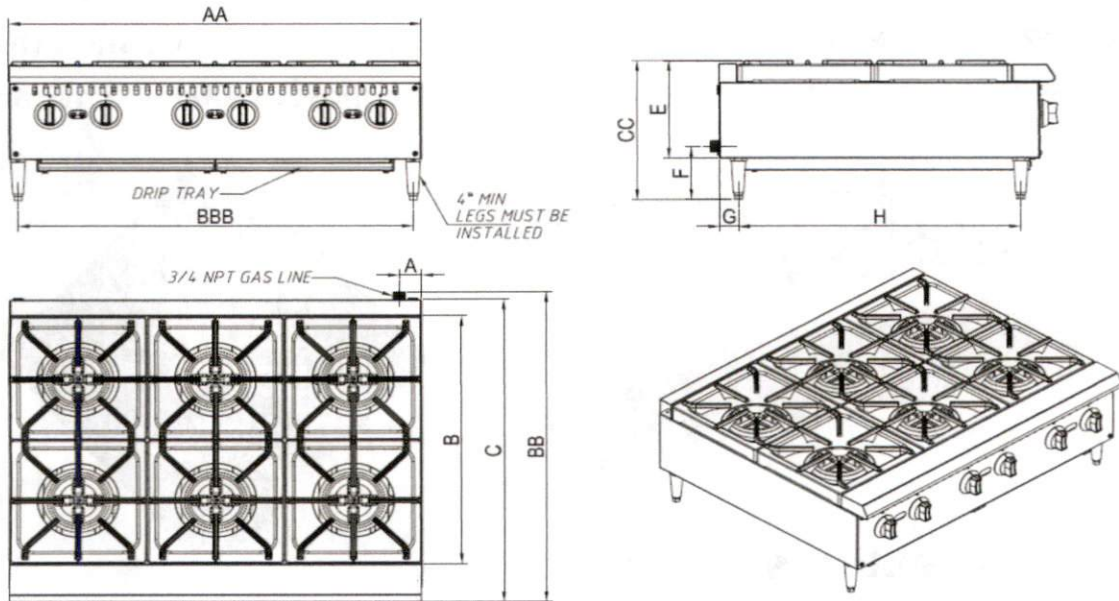


Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
BDCTH-12	12"	2	50,000	62	95
BDCTH-24	24"	4	100,000	119	152
BDCTH-36	36"	6	150,000	187	222

# BLACK◆DIAMOND

Heavy Duty Gas Hotplates - BDCTH Series

## Plan View



## Unit Dimensions (inches)

Model	A	B	C	E	F	G	H	BBB	AA	BB	CC
BDCTH-12	2	24	29.3	9.5	9.5	1.5	24.5	10.5	12	30	13.5
BDCTH-24	2	24	29.3	9.5	9.5	1.5	24.5	22.5	24	30	13.5
BDCTH-36	2	24	29.3	9.5	9.5	1.5	24.5	34.5	36	30	13.5

## Drip Tray (inches)

Model	Width	Depth	Drip Tray Qty
BDCTH-12	7	23	1
BDCTH-24	19	23	1
BDCTH-36	15.25	23	2





# Convenience Store Sink

## Stainless Steel Compartment Sinks

### Certifications:



### Features:

- 1/4" Pitched Drainboards To Ensure Proper Drainage
- 1 1/2" Rounded Front and Side Edges
- Accommodates 8" On Center Faucets
- Basket Drains Included
- 9" Backsplash

### Options:

- Pre-Rinse Units & Faucets
- Lever Drains
- Upgraded Bullet Feet
- Slant Rack Shelf (BK-SSH)
- End Splash (BKS-RES)
- S/S Basket Drain (BKDR-4-304)

### Material:

- T-304 18 ga. Stainless Steel Deck & Bowls
- 1 5/8" Galvanized Legs
- Adjustable High Impact Corrosion Resistant Feet

### Model #s ending with "S":

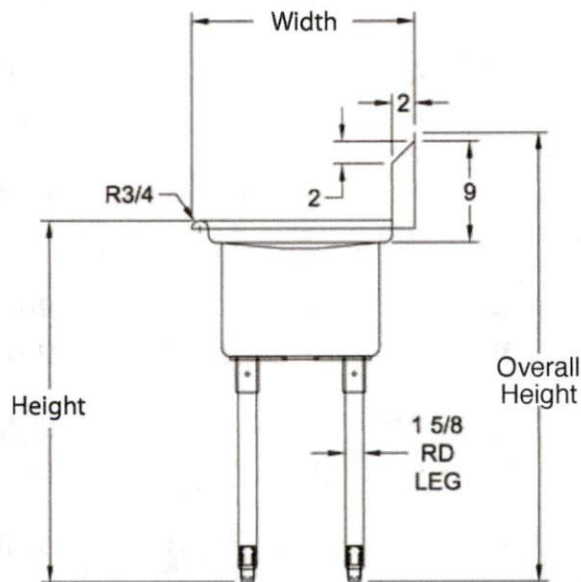
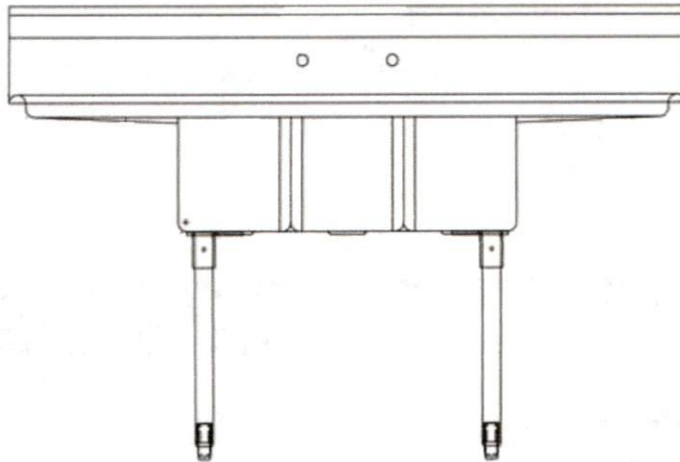
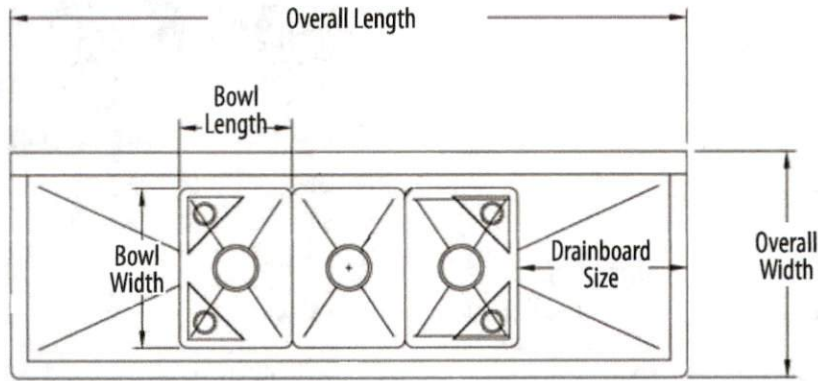
- T-304 18 ga. Stainless Steel Deck & Bowls
- Stainless Steel Legs
- Stainless Steel End Bracing
- Adjustable Stainless Steel over Plastic Bullet Feet

Part Number	Unit Size (l x w)	Bowl Dim. (l x w x d)	Height	Overall Height	# of Sinks	Sets of Faucet Holes	Drainboard Size	Legs
BKS-3-1014-10	35 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	None	Galvanized
BKS-3-1014-10S	35 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	None	Stainless Steel w/ End Bracing
BKS-3-1014-10-12T	54" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	(2) - 12"	Galvanized
BKS-3-1014-10-12TS	54" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	(2) - 12"	Stainless Steel w/ End Bracing
BKS-3-1014-10-15L	47 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	Left 15"	Galvanized
BKS-3-1014-10-15LS	47 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	Left 15"	Stainless Steel w/ End Bracing
BKS-3-1014-10-15R	47 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	Right 15"	Galvanized
BKS-3-1014-10-15RS	47 1/2" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	Right 15"	Stainless Steel w/ End Bracing
BKS-3-1014-10-15T	60" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	(2) - 15"	Galvanized
BKS-3-1014-10-15TS	60" x 19 13/16"	10" x 14" x 10"	32"	39 3/4"	3	1	(2) - 15"	Stainless Steel w/ End Bracing
BKS-3-1220-12-12T	60" x 25 13/16"	12" x 20" x 12"	32"	39 3/4"	3	1	(2) - 12"	Galvanized
BKS-3-1220-12-12TS	60" x 25 13/16"	12" x 20" x 12"	32"	39 3/4"	3	1	(2) - 12"	Stainless Steel w/ End Bracing
BKS-3-1416-12-12T	66" x 21 13/16"	14" x 16" x 12"	32"	43 3/4"	3	1	(2) - 12"	Galvanized
BKS-3-1416-12-12TS	66" x 21 13/16"	14" x 16" x 12"	32"	43 3/4"	3	1	(2) - 12"	Stainless Steel w/ End Bracing



# Convenience Store Sink

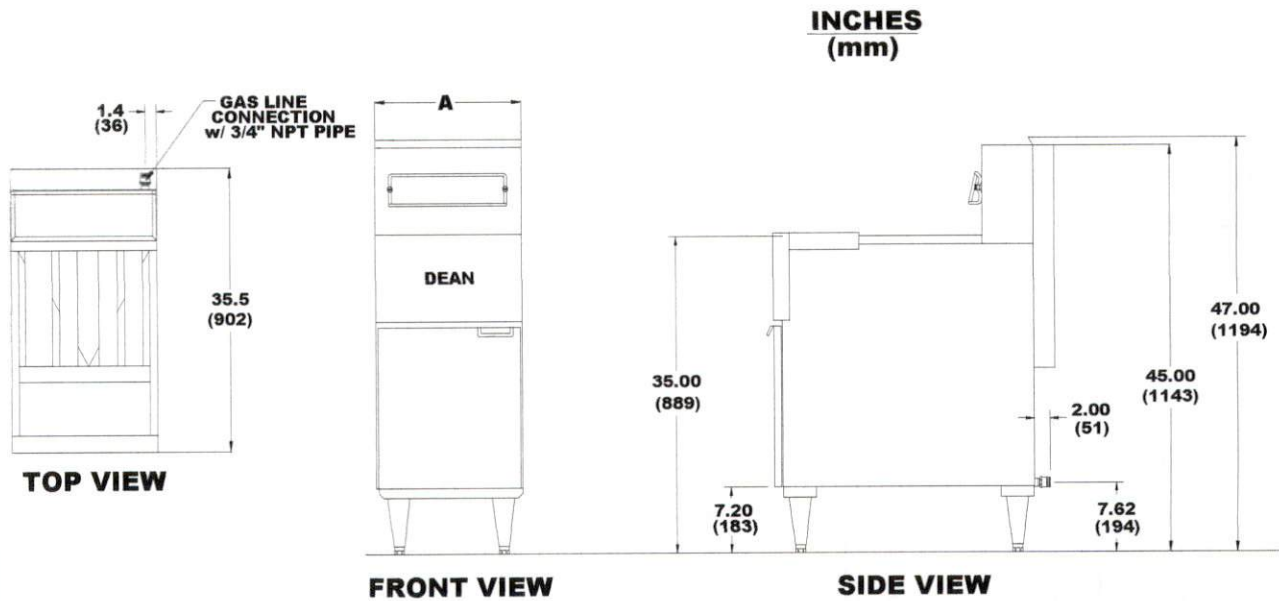
Stainless Steel Compartment Sinks



PRODUCT DATA SHEET

BK RESOURCES





**DIMENSIONS**

MODEL	OIL CAPACITY	OVERALL SIZE (cm)			DRAIN VALVE HEIGHT (cm)	NO. OF TUBES	APPROXIMATE SHIPPING DIMENSIONS						
		WIDTH	DEPTH	HEIGHT			WEIGHT	CLASS	CU. FT.	DIMENSIONS (cm)			
											W	D	H
SR142G ✓	43 lbs. (21 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	18-3/8" (46.7)	3	150 (68 kg)	85	22		20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR152G	50 lbs. (25 liter)	15-1/2" (39.4)	29-1/4" (74.3)	45" (114.3)	17-1/2" (44.5)	4	180 (82 kg)	85	22		20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)
SR162G	75 lbs. (37 liter)	20" (50.8)	35-1/2" (90.2)	45" (114.3)	19-3/4" (50.1)	5	255 (116 kg)	85	22		20-1/2" (52.1)	36" (91.4)	48-1/2" (123.2)

**POWER REQUIREMENTS**

MODEL	GAS CONNECTION	ELECTRICAL REQUIREMENT
SR142G	3/4" NPT Regulator not required for manifold pressure. See note*.	NONE
SR152G		
SR612G		

**HOW TO SPECIFY**

The following description will assist with ordering the features desired for this equipment:

- SR142 43-lb (21-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR152 50-lb (25-liter) tube-type gas fryer with millivolt controller and durable temperature probe
- SR162 75-lb (37-liter) tube-type gas fryer with millivolt controller and durable temperature probe

**ORDERING DATA**

Please specify:  
 Natural or propane gas  
 Altitude -- if between 2,000 - 6,000 ft. (610 - 1,829 Meters)

**NOTE:**

DO NOT CURB MOUNT.  
 \*SUPPLY PRESSURE: DO NOT EXCEED 14" W.C. or 1/2" PSI.  
 No warranty for mobile kitchen applications.

Welbilt reserves the right to make changes to the design or specifications without prior notice.

8700 Line Avenue  
 Shreveport, LA 71106  
 USA

Tel: 318-865-1711  
 Tel: 1-800-221-4583  
 Fax: 318-868-5987  
 E-mail: info@frymaster.com

www.frymaster.com  
 7387\_SR142G  
 06/20

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

# Super Runner Value Gas Fryers -- Domestic & Export

Super Runner Value Gas Fryers  
 Domestic & Export

## Models

 SR142G

 SR152G

 SR162G


SR162G  
Shown with optional casters.

## Standard Features

- Tube-type frypot design
- Oil capacity  
 SR142G -- 43 lb. (21 liter)  
 SR152G -- 50 lb. (25 liter)  
 SR162G -- 75-lb. (37 liter)
- Btu/hr. input  
**SR142G** -- 105,000 (26,481 kcal) (30.8 kw) (3-tube)  
**SR152G** -- 120,000 (30,600 kcal) (35.2 kw) (4-tube)  
**SR162G** -- 150,000 (37,783 kcal) (44 kw) (5-tube)
- Frying area  
 SR142G 14" x 13-3/4" x 4-1/5" (35 x 34.9 x 10.7 cm)  
 SR152G 14" x 14" x 3-1/2" (35 x 35 x 8.5 cm)  
 SR162G 18" x 18" x 3-3/4" (46 x 46 x 9.5 cm)
- Durable temperature probe
- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Basket hanger
- 6" (15 cm) adjustable steel legs
- 3/4" (1.9 cm) NPT gas connection
- Basket support rack
- Two twin baskets

## Options & Accessories

- Casters
- Frypot covers
- Natural and LP gas
- Full basket
- Triplet basket (SR162 only)

## Specifications

### Basic Frying At Its Best -- Designed For All-Purpose Usage

Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

Make the most of your energy dollars with Dean's exclusive Thermo-Tube design. The heating tubes provide a large oil contact surface. Flow-tube baffles control the transfer of heat into the oil. Dean's wide cold zone frypot protects oil integrity by trapping debris under the cooking area, preventing carbonization of particles and wasteful oil deterioration.

Dean's durable temperature probe assures prompt recovery which reduces time lost between loads and requires no electrical hookup.

Dean's Super Runner gas fryers achieve dependability through simplicity of design, durable stainless steel baffles and rugged cast iron burners.



SR142 and SR162  
Approved for  
Australia

Item #: 600HS17SP Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

**REGENCY**  
Tables and Sinks

## Regency 17" x 15" Wall Mounted Hand Sink with Gooseneck Faucet and Side Splash

Item #600HS17SP



### Technical Data

Length	17 Inches
Width	15 Inches
Height	13 1/2 Inches
Bowl Depth	5 1/2 Inches
Bowl Front to Back	10 Inches
Bowl Left to Right	14 Inches
Faucet Centers	4 Inches
Features	Faucet Included NSF Listed Side Splashes
Flow Rate	2 GPM
Gauge	20 Gauge
Installation Type	Wall Mounted
Material	Stainless Steel
Number of Compartments	1 Compartment
Number of Faucets	1
Stainless Steel Type	Type 304
Type	Hand Sinks

### Features

- 8" gooseneck faucet and 1 1/2" IPS drain baskets included
- 18-gauge type 304 stainless steel side splashes and a wall mounted clip
- 20-gauge type 304 stainless steel
- Holes punched on 4" centers
- Single 14" x 10" x 5 1/2" bowl and 8" backsplash

### Certifications




### Notes & Details

Keep your restaurant up to code without sacrificing space with this space saver handsink with sidesplash. Suitable for wall or surface mounting, this sink comes standard with a single 14" x 10" x 5 1/2" bowl and 8" high back and side splashes. Additionally, this handsink has two holes punched on 4" centers to accept its included Regency 8" gooseneck faucet.

This sink offers an economical, 20-gauge type 304 stainless steel construction along its top, bowl, and backsplash, in addition to 18-gauge type 304 stainless steel sidesplashes and a wall mounted clip. It comes standard with a 1 1/2" IPS drain basket.

Regency Tables & Sinks

 **WARNING:** This product can expose you to chemicals including Nickel and Lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).

**REGENCY**  
Tables and Sinks

Regency Tables & Sinks

# MOTAK

## 2-Section Prep Table (Sandwich/Salad)

Model #: MST-48-X



### Product Details

- Eco-friendly R290 refrigerant
- Durable stainless steel top, interior walls, floor and ceiling
- Temperature range: 33-41°F
- Self-closing doors with 90° stay-open feature
- Adjustable heavy-duty coated shelves
- Factory-installed 4-inch swivel casters with brakes
- Electronic control system makes it easy to adjust temperature set point and defrost frequency
- Condenser coil is easy to access for cleaning and service

Not suitable for installation in non-commercial or residential applications.

### Warranty

2 years parts & labor and additional 3 years on compressor

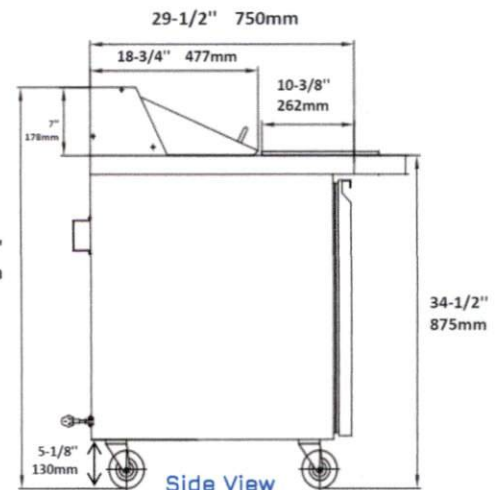
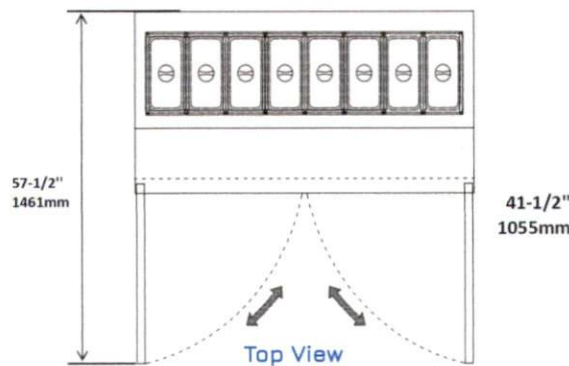
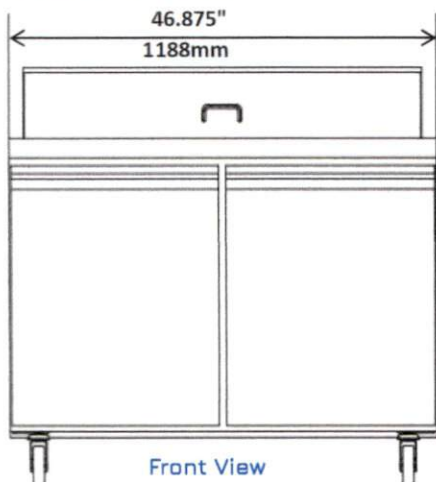
### Certifications



### Specifications

Model	Doors	Shelves	Pans	Cabinet Dims (in)			HP	Voltage	Amp	NEMA Plug	Cord Length (ft)	Crated Weight (lbs)
				Width	Depth	Height						
MST-48-X	2	2	12 (1/8)	46.875"	29.5"	41.5"	1/4	115/60/1	6.5	5-15P	10 ft.	394 lbs.

### Plan View



MOTAK reserves the right to make changes to the design or specifications without prior notice.