

Gas Countertop Charbroiler 992 sq. in. - 140,000 BTU

STAR | Model 6048CBF | 4 Manual Controls | Natural Gas | Made in USA



KEY SPECIFICATIONS

Commercial gas charbroiler | 4 controls | High-output cooking

COOKING AREA **992 sq. in.**

CONTROLS **4 manual knobs**

GAS INPUT **140,000 BTU/hr**

GAS TYPE **Natural Gas**

LP CONVERSION **Kit included**

LEG HEIGHT **4 in. / 102 mm**

DIMENSIONS **1220 x 737 x 391 mm**

WEIGHT **159.2-182.3 kg***

CERTIFICATIONS **cULus / UL EPH**

FRONT **Stainless Steel**

APPLICATIONS

- Restaurants & steakhouses
- Hotels & burger restaurants
- Cafeterias, catering & commercial kitchens

Product Features & Technical Specifications

STAR Gas Countertop Charbroiler | Model 6048CBF | Commercial grilling system

Key Features

- Large 992 sq. in. grilling area for high-volume commercial cooking.
- Four manual control knobs for independent heat-zone control.
- 140,000 BTU/hr gas output as provided in the source specification.
- Heavy-duty chrome-plated cast zinc control knobs.
- Grease trough with stainless steel drawer for convenient cleaning.
- Welded steel frame with stainless steel front construction.
- 4 in. (102 mm) legs for countertop installation.
- Natural gas configuration with LP conversion kit included.
- cULus and UL EPH certifications.

Technical Overview

PRODUCT TYPE	Commercial Gas Countertop Charbroiler
BRAND	STAR
MODEL NO.	6048CBF
OPERATION	Gas
CONTROL TYPE	Manual Controls
NUMBER OF CONTROL KNOBS	4
COOKING AREA	992 sq. in.
CONTROL KNOBS	Heavy-Duty Chrome-Plated Cast Zinc
GREASE SYSTEM	Grease Trough with Stainless Steel Drawer
FRAME	Welded Steel
FRONT CONSTRUCTION	Stainless Steel
LEG HEIGHT	4 in. (102 mm)
GAS TYPE	Natural Gas
LP CONVERSION KIT	Included
GAS POWER	140,000 BTU/hr
CERTIFICATIONS	cULus / UL EPH
DIMENSIONS (W X D X H)	1220 x 737 x 391 mm
WEIGHT	159.2-182.3 kg*
COUNTRY OF ORIGIN	USA

Product Description

The STAR 6048CBF is a commercial gas countertop charbroiler with a 992 sq. in. grilling area, four manual controls and 140,000 BTU/hr gas output, based on the supplied specification. Its welded steel frame, stainless steel front and integrated grease collection system make it suitable for professional kitchens and high-volume service.

* Weight shown as a summarized range from the supplied N.G. weight figures.