

Gas Countertop Cooker 2 Burners - 50,000 BTU

STAR | Model 602HF | 2 Manual Controls | Natural Gas | Made in USA



STAR

Country of Origin: USA

KEY SPECIFICATIONS

Commercial gas cooker | 2 burners |
High-output cooking

CAPACITY	2 burners
CONTROLS	2 manual knobs
BURNER OUTPUT	25,000 BTU/hr each
TOTAL GAS INPUT	50,000 BTU/hr
GAS TYPE	Natural Gas
LP CONVERSION	Kit included
LEG HEIGHT	4 in. / 102 mm
DIMENSIONS	310 x 737 x 391 mm
WEIGHT	34.1 - 60 kg*
FRONT	Stainless Steel

APPLICATIONS

- Restaurants & cafés
- Hotels & catering kitchens
- Commercial cooking lines

Product Features & Technical Specifications

STAR Gas Countertop Cooker | Model 602HF | Commercial cooking system

Key Features

- Two high-performance cast iron burners rated at 25,000 BTU/hr each.
- Two manual control knobs for independent burner control.
- Heavy-duty metal control knobs designed for long service life.
- Heavy-duty cast iron grates suitable for continuous commercial use.
- Standing pilot for each burner for convenient ignition.
- Manual on/off valve with 1/4-turn operation for easy heat control.
- Welded steel frame with stainless steel front construction.
- 4 in. (102 mm) legs for countertop installation.
- Natural gas configuration with LP conversion kit included.

Technical Overview

PRODUCT TYPE	Commercial Gas Countertop Cooker
BRAND	STAR
MODEL NO.	602HF
OPERATION	Gas
CAPACITY	2 Burners
CONTROL TYPE	Manual Controls
NUMBER OF CONTROL KNOBS	2
BURNER TYPE	High-Performance Cast Iron Burners
BURNER OUTPUT	25,000 BTU/hr each
TOTAL GAS POWER	50,000 BTU/hr
GRATES	Heavy-Duty Cast Iron
IGNITION	Standing Pilot for Each Burner
VALVE OPERATION	Manual On/Off, 1/4-Turn Control
FRAME	Welded Steel
FRONT CONSTRUCTION	Stainless Steel
LEG HEIGHT	4 in. (102 mm)
GAS TYPE	Natural Gas
LP CONVERSION KIT	Included
DIMENSIONS (W X D X H)	310 x 737 x 391 mm
WEIGHT	34.1 - 60 kg*
COUNTRY OF ORIGIN	USA

Product Description

The STAR 602HF is a compact commercial gas countertop cooker for professional kitchens. Two 25,000 BTU/hr cast iron burners, heavy-duty grates and independent manual controls support reliable daily foodservice operation.