



Star
Manufacturing
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Installation
and
Operating
Instructions

2M-Z6000 Rev. E 4/25/11

STAR GRILL-MAX ROLLER GRILLS SERIES 30E, 45AE, 50E and 75AE



50SE



SAFETY SYMBOL



This symbol is intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

NOTICE

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit. The Star Service Help Desk 314 678-6303 is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.



CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

INSTALLATION

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

CONNECTION LOAD:

MODEL SERIES	WATTAGE
30E, 30SE, 30BBE, 30SBBE	1150
30SE-230V	1150
45SAE, 45SARE	1650
45SAE-230V	1650
50E, 50SE, 50BBE, 50SBBE, 50BBES	1535
75AE, 75SAE, 75ABBE, 75ABBES, 75SABBE, 75SARE 208/240V, 75SAFE	1810/2400
75AE, 75SAE, 75ABBE, 75SABBE, 75SARE 120V	1730

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75A series and available for all other models.

GENERAL OPERATING PROCEDURES

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, but no heat will be supplied unless the heat controls are turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. The switch is lighted to indicate when the unit is turned on. The LED readout on the controls indicates the grill's setting. An additional light is provided on the end housing of the unit. This light indicates the position of the main power switch when either the optional bun drawer front or merchandising door obstructs the control panel view. Bun box equipped models require the removal of the bun drawer to remove the bun pan and to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller. Do not operate the grill without the drip tray in place.



CAUTION

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND EFFECT THE CLEANABILITY OF THE ROLLERS.

START-UP

When initially turning on power to the grill, the grill will be in the HOLD mode. The displays will flash until the setpoint temperature is reached. The grill will beep once when it is up to temperature. When the grill is initially turned on, the displays will flash the HOLD temperature until the grill reaches that setpoint.

HEATING

The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions. The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog made for grilling.








Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the grill is initially turned on, the displays will flash the HOLD temperature until the grill reaches that setpoint.

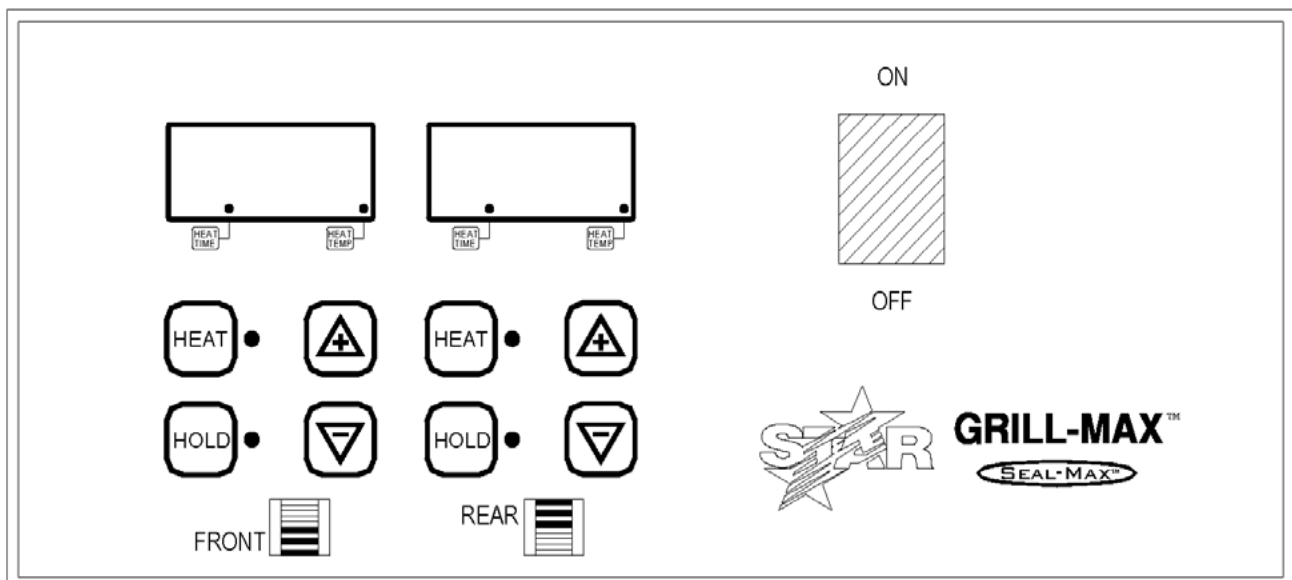
With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature.

NOTE: Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.

PROGRAMMING

To program the electronic roller grill:

1. With the grill on, push and hold the  and  on the side you wish to program together for three seconds until the alarm beeps once and the display blanks.
2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the  and  buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be lit. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.
3. To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the  and  buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.
4. To turn the heat off to the front or rear section, press and hold the  for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.





CAUTION

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.

CLEANING

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when heating the product. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to ensure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
3. Labor to replace such items that can be replaced easily during a daily cleaning routine, i.e; removable kettles on fryers, knobs, grease drawers on griddles, etc.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
18. Repair of damage created during transit, delivery, & installation OR created by acts of God

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- * The Model 510FD, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- * All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- * All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- * All Fast Steamer Models **except Direct Connect Series.**

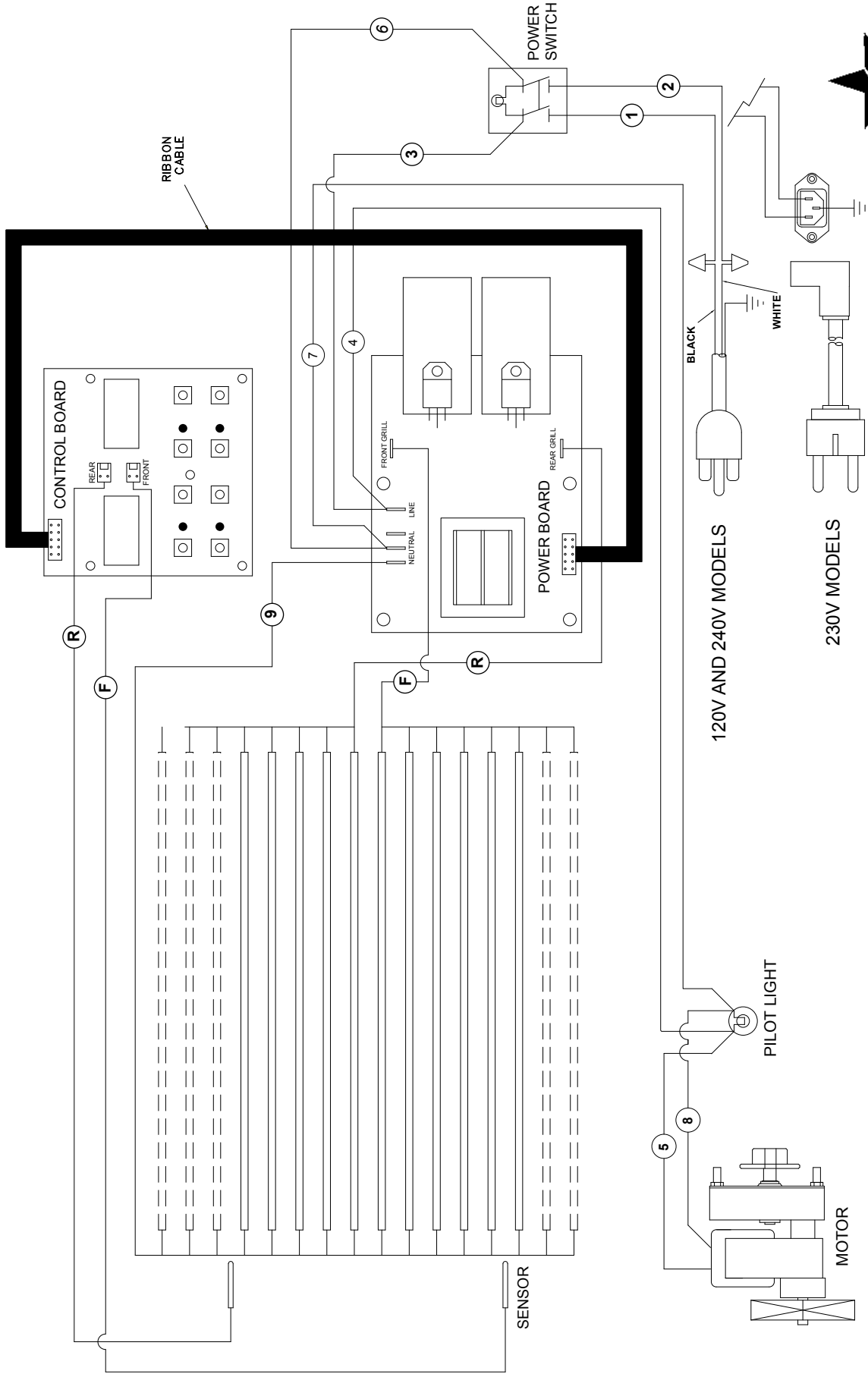
ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers (Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens (Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



**MODEL: RGE SERIES,
ELECTRONIC CONTROLS**

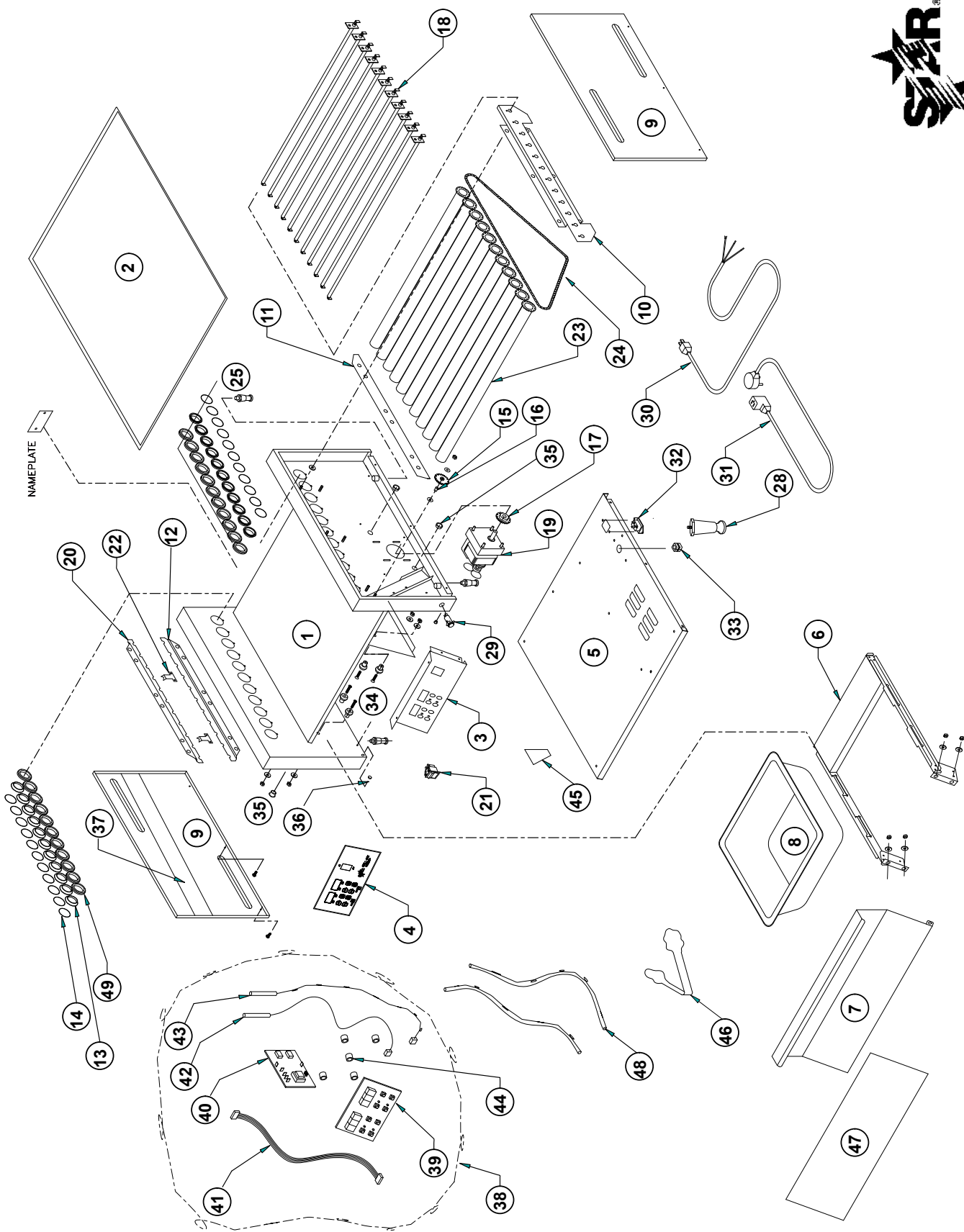
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STAR MANUFACTURING INTERNATIONAL INC.

SK1913

Rev A

5/08/2006



STAR MANUFACTURING INTERNATIONAL, INC.

9/3/03

REV. C

SK1912

**MODEL: ELECTRONIC
ROLLER GRILLS**

SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE.
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PARTS LIST

April 25, 2011, Rev E

Star Grill-Max Roller Grills

MODEL Series 30E, 45AE, 50E and 75AE

Key Number	Part Number	Number Per Unit	Description and Model Designation
18	2N-Z2178	11/16	ELEMENT 120V 30/45
	2N-Z2179	11	ELEMENT 120V 50
	2N-Z2193	11/16	ELEMENT 230V 50/75A
	2N-Z2194	11/16	ELEMENT 230V 30/45A
	2N-Z2982	16	ELEMENT 120V 75A
19	2U-Z6485	1	MOTOR-120V ALL
	2U-Z6487	1	MOTOR-230V/240V ALL
20	A5-Z2171	1	ELEMENT SUPPORT 20, 30, 50
	A5-Z2262	1	ELEMENT SUPPORT 45A, 75A
21	2E-Z1858	1	SWITCH-LIGHTED RED ALL
	2E-Z3156	1	SWITCH-LIGHTED YELLOW ALL
22	A5-Z5787	2	CLIP-SENSOR ALL
23	PS-RG3077	11/16	ROLLER ASSEMBLY CHROME 30/45A
	PS-RG3078	11/16	ROLLER ASSEMBLY DURATEC 30/45A
	PS-RG7562	11/16	ROLLER ASSEMBLY CHROME 50/75A
	PS-RG7563	11/16	ROLLER ASSEMBLY DURATEC 50/75A
24	2P-Z2242	1	ROLLER CHAIN 20, 30, 50
	2P-Z2266	1	ROLLER CHAIN 45A, 75A
25	2R-Z5846	4	FOOT 30, 45A, 50
28	2R-Y5092	4	LEG 4 INCH BLACK PLASTIC 75A
29	2J-Z2329	1	PILOT LIGHT RED-120V/240V ALL
	2J-Z3157	1	PILOT LIGHT YELLOW-230V ALL
30	D5-HWP006	1	CORD ASSEMBLY 14-3 120V ALL
	C3-G8022	1	CORD ASSEMBLY 240V 75A
31	2E-Z0512	1	CORDSET CEE7-7 EUR 10A-230V ALL
32	2E-Y9227	1	INLET IEC320 10 AMP-230V ALL
33	2K-Y3240	1	BUSHING HEYCO SR 17-2 120V/240V ALL
34	2P-Z0315	4	BEARING - TRACK ALL
35	2K-Z2895	3	BUSHING HEYCO OCB-500 ALL
36	2P-Z1540	2	PLUG-HEYCO 5/16 DIAMETER ALL
37	A5-Z2509	2	PANEL-INSULATOR 30, 50
	A5-Z2510	2	PANEL-INSULATOR 45A, 75A
38	2E-Z5565	1	CONTROL E/C RG 12 AMP-120V ALL
	A5-Z6002	1	CONTROL E/C RG 12 AMP-230V/240V ALL
39	2E-Z5565-1	1	CONTROL BOARD ALL
40	2E-Z5565-2	1	POWER BOARD ALL
41	2E-Z5565-5	1	RIBBON CONNECTOR ALL
42	2E-Z5565-3	1	SENSOR FRONT ALL
43	2E-Z5565-4	1	SENSOR REAR ALL
44	2K-Z1971	9	SPACER ALL
45	2M-Z5895	1	LABEL-INSTRUCTIONS ALL
46	2P-Z0584	1	TONGS-PLASTIC 9" ALL
47	2M-Z2377	1	LABEL-DRAWER 30, 45A
	2M-Z2380	1	LABEL-DRAWER 50, 75A
48	A5-Z6445	2	INSULATION SENSOR ALL
49	2P-Z6455	22/32	TUBE SEAL 50BBES/75ABBES
NI	PS-Z3018	-	TUBE ASSEMBLY SLEEVE

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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OF 2

Some items are included for illustrative purposes only and in certain instances may not be available.



Star Manufacturing International, Inc.