

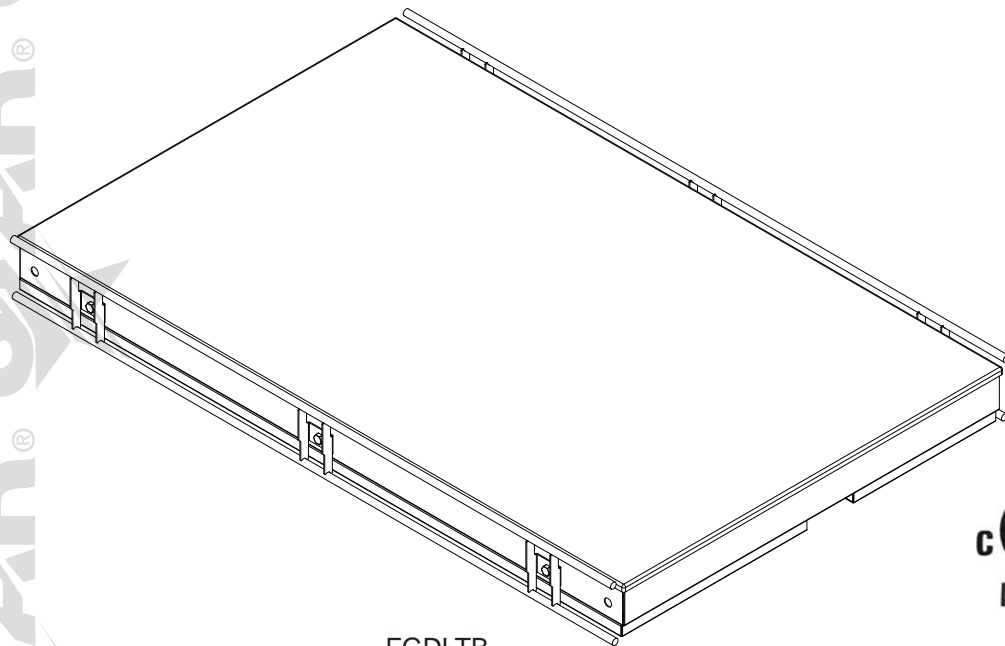


TACO BELL TORTILLA WARMERS

MODEL
FGDLTBA
FGILTBA
FGTBA

Installation and Operation Instructions

2M-Z9767 Rev.C 5/9/07



FGDLTB



SAFETY SYMBOL



These symbols are 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.

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.

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.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure faster service.

Model No. _____
Serial No. _____
Voltage _____
Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS

FGILTBA

Type: **InLine Tortilla Warmer**
1650 watts, 208V, 7.9 amps
1650 watts, 240V, 6.9 amps

Dimensions: 25" - Width, 20.75" - Depth, 2.75" - Height
(48.9 cm - Width, 52.7 cm - Depth, 7 cm - Height)

Platen Area: 23.5" Width x 20" Depth (59.7 cm - Width x 50.8 cm - Depth)

FGDLTBA

Type: **DualLine Tortilla Warmer**
3300 watts, 208V, 15.19 amps
3300 watts, 240V, 13.75 amps

Dimensions: 40" - Width, 25" - Depth, 2.75" - Height
(101.6 cm - Width, 63.5 cm - Depth, 7 cm - Height)

Platen Area: 40" Width x 25" Depth (101.6 cm - Width x 63.5 cm - Depth)

FGTBA

Type: **Counter Top Tortilla Warmer**
1650 watts, 208V, 7.9 amps
1650 watts, 240V, 6.9 amps

Dimensions: 25" - Width, 20.75" - Depth, 6.5" - Height
(63.5 cm - Width, 52.7 cm - Depth, 16.5 cm - Height)

Platen Area: 23.5" Width x 20" Depth (59.7 cm - Width x 50.8 cm - Depth)



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.

Before using your new equipment, read and understand all the instructions associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

INSTALLATION

The warmers are equipped for the voltage indicated on the nameplate mounted on the front panel. They will operate on alternating current (AC) only.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the tortilla warmer should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS



CAUTION

DO NOT INSTALL WARMER IN OR NEAR ANY COMBUSTIBLE LOCATION.

For your protection we recommend that a qualified electrician install this warmer and should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code.

Minimum clearances to stainless steel counter. (FGILTBA & FGDLTBA)

Sides: 3/4"

Bottom: 8"



WARNING

CONNECTING POWER SUPPLY (FGILTBA & FGDLTBA)

There are pigtail leads for the supply connection located at the rear or side of the unit. All connections must be made by a qualified electrician and should be familiar with electrical installations and all electric codes.

This unit must be installed in conjunction with a double pole switch that disconnects both lines to the warmer.

LOCATING AND LEVELING THE UNIT

Be certain when using the wall mounts they are properly installed.

INITIAL START UP

Before using the unit for the first time, wipe down the exterior and platen area with a damp cloth. Heat for approximately 30 minutes. The warmer may emit a small amount of smoke as the cooking surfaces reaches its operating temperature. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the warming surface.

SEASONING THE TORTILLA WARMER HEATING SURFACE

For current procedures on seasoning your warmer or re-seasoning your warmer, refer to your corporate guidelines for proper methods. All heating surfaces must be properly seasoned prior to its initial use.

Even with careful seasoning, food may, to some extent, stick to the warmer heating surface until the platen is broken in.

TEMPERATURE CONTROL

The temperature controls are preset at the factory for a 425°F average platen / heating surface temperature. The thermostat cycle will cause the platen / heating surface temperature to vary +/-30°F during normal use.



CAUTION

PLATEN AND SHEET METAL SURFACES ARE HOT DURING OPERATION AND CAN CAUSE BURNS. CARE MUST BE TAKEN WHEN USING THIS EQUIPMENT.

WARMING OPERATION

Turn the unit on and allow to pre-heat for 30 minutes prior to using. After the pre-heating period, the thermostat will automatically maintain the preset temperature.

WARMING SURFACE CARE

For specific instructions on the day to day care of the unit, refer to your corporate guidelines.

CLEANING

For specific instructions on cleaning the unit refer to your corporate guidelines.

MAINTENANCE AND REPAIRS

Contact the factory or an authorized service representative for service or required maintenance.

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 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. 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. Labor to replace the part is chargeable to the customer.

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, ie; 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 Fryer.
- * 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 HPDE, & SPDE Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**

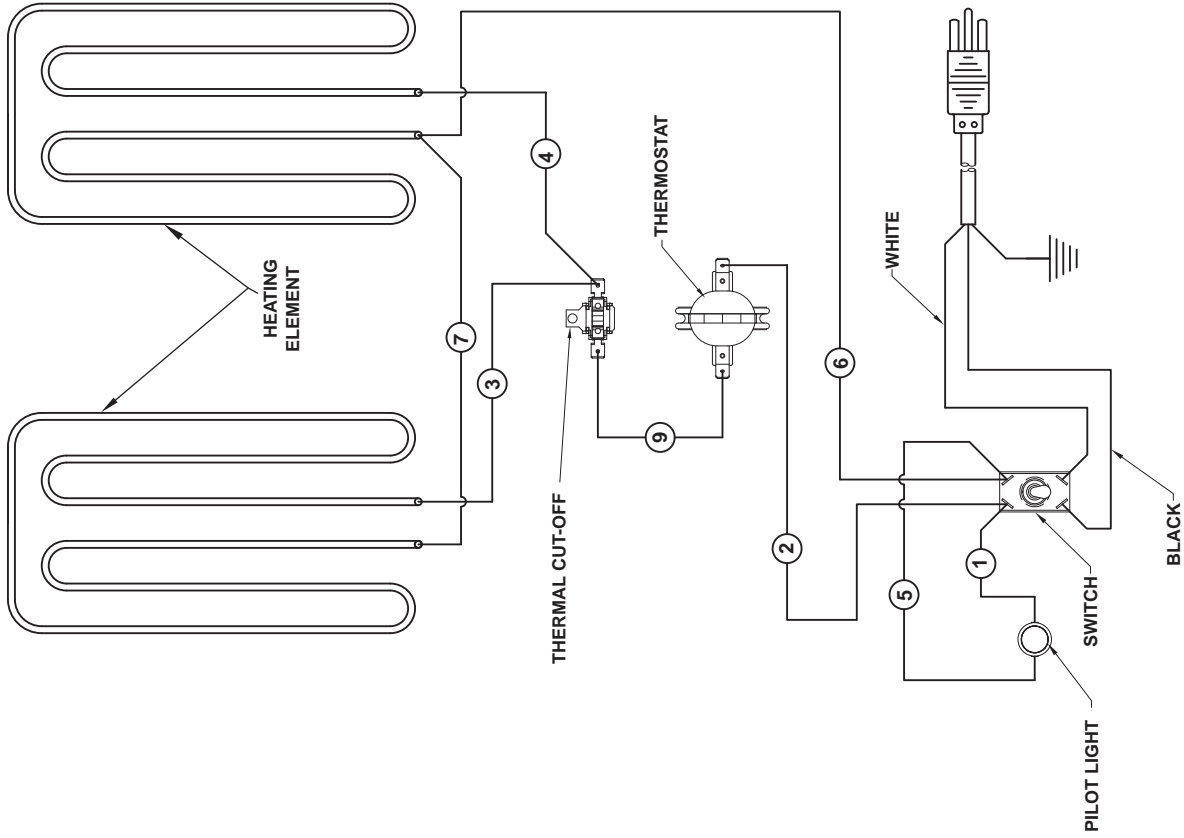
ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

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

FOR ASSISTANCE

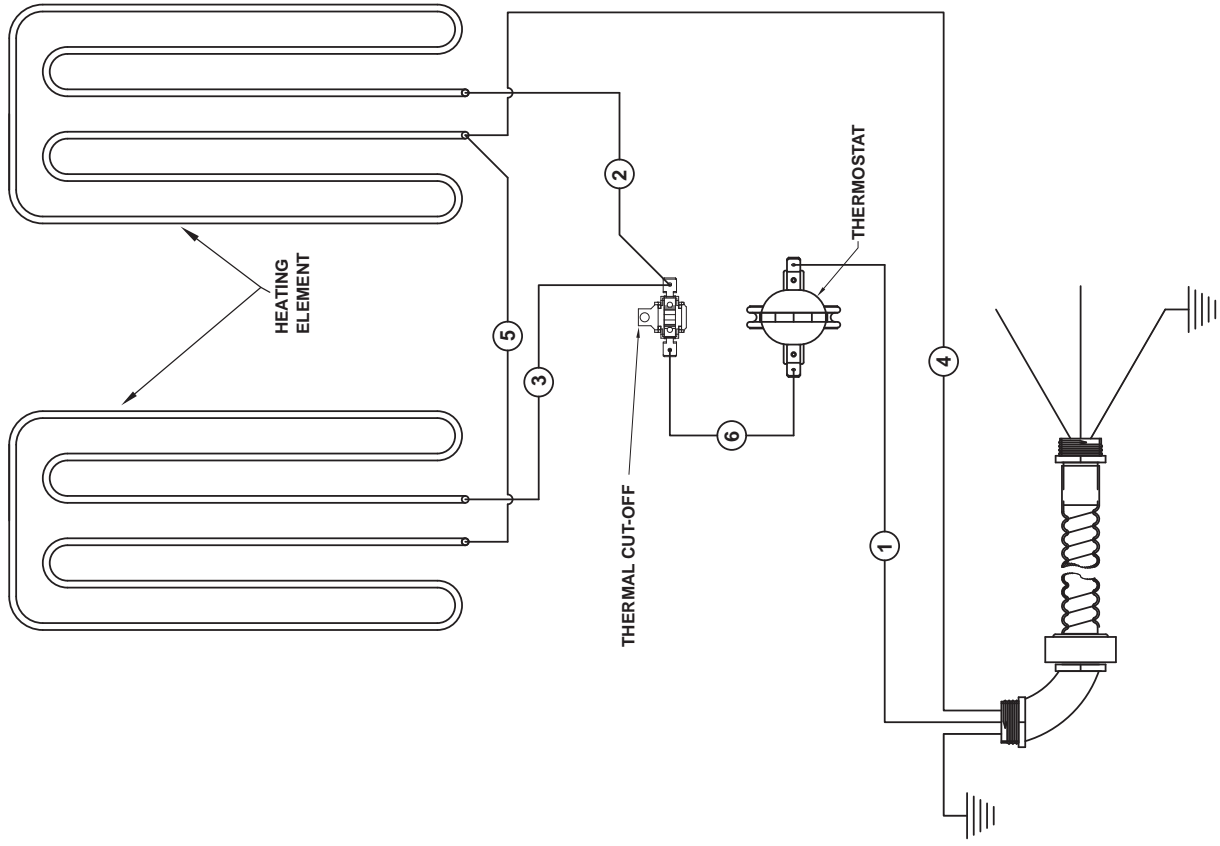
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



MODEL: FGTBA

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 SK2190 Rev. A 5/18/2006



MODEL: FGILTBA

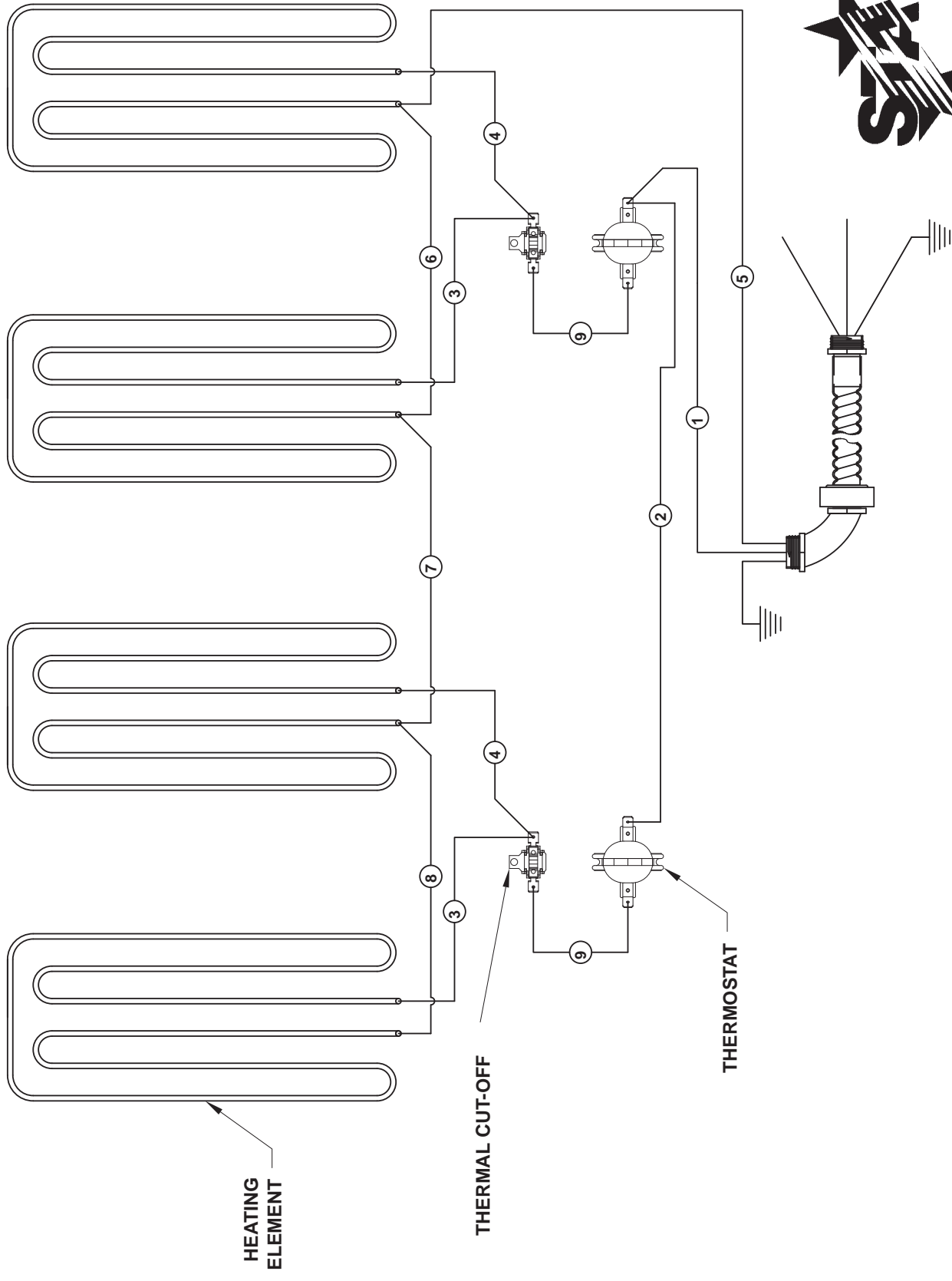
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SK2191

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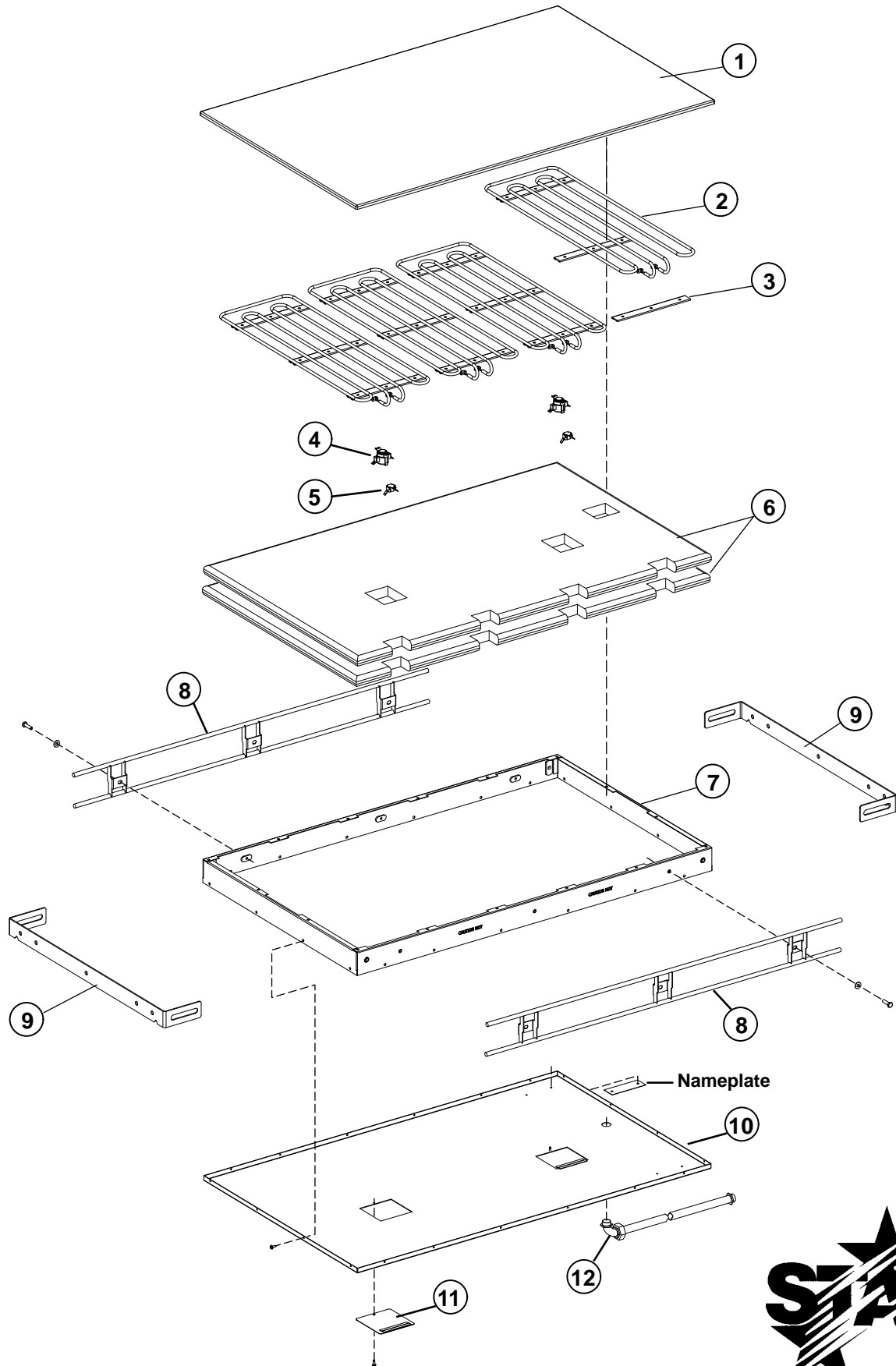
5/08/2006



MODEL: FGDLTBA

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 Rev - 5/08/2006



MODEL: FGDLTBA

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SK2195

Rev. -

5/18/2006



PARTS LIST

May 9, 2007, Rev. C

MODEL _____ TACO BELL TORTILLA WARMERS
FGDLTBA, FGILTBA

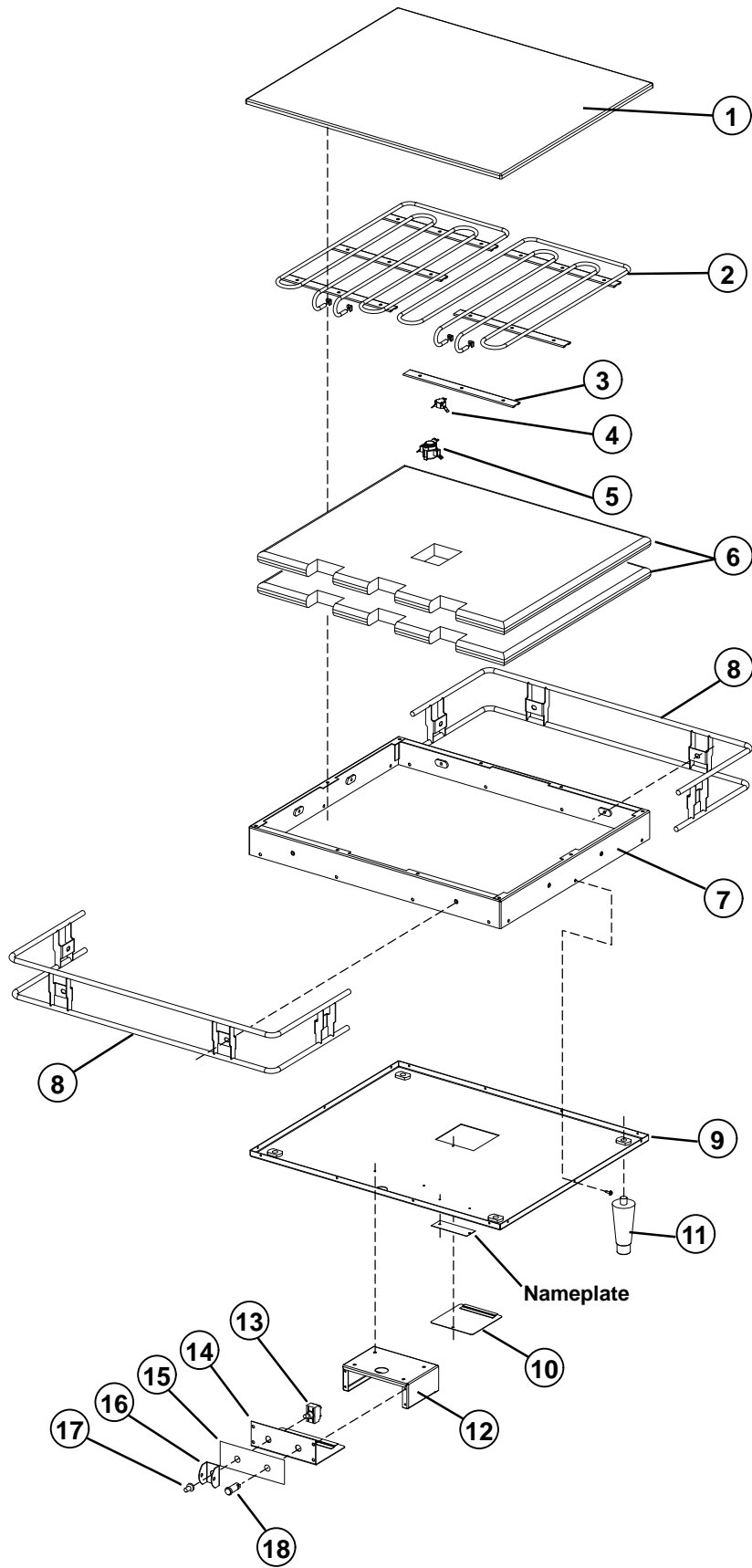
Key Number	Part Number	Number Per Unit	Description and Model Designation
			INLINE (FGILTBA)
1	2F-Z8592	1	PLATEN FGILTBA
2	2N-Z8574	2	ELEMENT 825W/208V FGILTBA
	2N-Z10027	2	ELEMENT 825W/240V FGILTBA
3	D6-Z8736	6	BRACKET, ELEMENTS FGILTBA
4	2T-Z8580	1	THERMOSTAT TOD 49T 450°F FGILTBA
5	2T-Z9647	1	THERMAL CUT-OFF 298°C, 538°F FGILTBA
6	2H-Z8586	2	INSULATION 40 X 25 FGILTBA
7	D6-FG0008	1	HOUSING ASSEMBLY FGILTBA
8	2A-Z9373	1	BURN GUARD FGILTBA
9	D6-Z9640	1	BRACKET, GRILL MOUNTING FGILTBA
10	D6-Z9367	1	BOTTOM PANEL FGILTBA
11	D6-FG0009	1	COVER, T-STAT FGILTBA
12	2E-Z8577	1	CONDUIT ASSY FGILTBA
			DUAL-LINE (FGDLTBA)
1	2F-Z8593	1	PLATEN FGDLTBA
2	2N-Z8575	4	ELEMENT 825W/208V FGDLTBA
	2N-Z10027	4	ELEMENT 825W/240V FGDLTBA
3	D6-Z8731	12	BRACKET, ELEMENTS FGDLTBA
4	2T-Z8580	2	THERMOSTAT TOD 49T 450°F FGDLTBA
5	2T-Z9647	2	THERMAL CUT-OFF 298°C, 538°F FGDLTBA
6	2H-Z8584	2	INSULATION 40 X 25 FGDLTBA
7	D6-FG0008	1	HOUSING ASSEMBLY FGDLTBA
8	2A-Z9374	2	BURN GUARD FGDLTBA
9	D6-Z8733	2	BRACKET, GRILL MOUNTING FGDLTBA
10	D6-Z9370	1	BOTTOM PANEL FGDLTBA
11	D6-FG0009	2	COVER, T-STAT FGDLTBA
12	2E-Z8578	1	CONDUIT ASSY FGDLTBA
NI	PS-Z10254	AR	SERVICE KIT FG In-Line T-STAT REPLACEMENT KIT (contains one T-STAT)

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

PAGE 1
OF 1

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





MODEL: FGTA

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STAR MANUFACTURING INTERNATIONAL INC.

SK2196

Rev. A

10/19/2006

PARTS LIST

May 9, 2007, Rev. C

TACO BELL TORTILLA WARMERS

MODEL _____ FGTBA _____

Key Number	Part Number	Number Per Unit	Description and Model Designation
			COUNTER TOP (FGTBA)
1	2F-Z8592	1	PLATEN FGTBA
2	2N-Z8574	2	ELEMENT 825W/208V FGTBA
	2N-Z10027	2	ELEMENT 825W/240V FGTBA
3	D6-Z8736	6	BRACKET, ELEMENTS FGTBA
4	2T-Z8580	1	THERMOSTAT TOD 49T 450°F FGTBA
5	2T-Z9647	1	THERMAL CUT-OFF 298°C FGTBA
6	2H-Z8586	2	INSULATION 40 X 25 FGTBA
7	D6-FG0006	1	HOUSING ASSEMBLY FGTBA
8	2A-Z9371	2	BURN GUARD FGTBA
9	D6-Z9384	1	BOTTOM PANEL FGTBA
10	D6-FG0009	1	COVER, T-STAT FGTBA
11	2A-Z5942	4	FOOT, 1/2-13 X 4"L FGTBA
12	D6-Z8740	1	HOUSING CONTROL FGTBA
13	2E-Z8937	1	SWITCH 25A, 250V FGTBA
14	D6-FG0004	1	CONTROL PANEL ASSY FGTBA
15	2M-Z8743	1	LABEL ON-OFF FGTBA
16	Z1-70-07-0343	1	GUARD SWITCH FGTBA
17	2I-05-07-0013	1	BOOT-SWITCH FGTBA
18	2J-Z2329	1	PILOT LIGHT FGTBA
NI	2K-Y6764	1	BUSHING - POWER CORD FGTBA
NI	D5-FG0005	1	POWER CORD ASSEMBLY FGTBA

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 1
OF 1

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