

# STAR MANUFACTURING COMPANY

Division of Hercules Galion Products, Inc.

9325 Olive Street Rd. St. Louis, Mo.

## MODEL NO. 172 STAR "STEAMRO" COMBINATION HOT DOG STEAMER AND BUN WARMER

CONNECTED LOAD: 1200 WATTS - A.C. CURRENT ONLY - VOLTAGE AS INDICATED ON NAME PLATE

### INSTALLATION

Install the STEAMRO in a level position. Adjustable legs are provided for leveling

Connect the lead-in cord to a suitable convenience outlet of the correct voltage. BE SURE THAT THE SWITCH IS IN THE "OFF" POSITION before making the connection.

### OPERATING PROCEDURE

1. Pour four (4) quarts of water (no more) into the water reservoir. (The use of hot water will reduce pre-heat time.)
2. Place Hot Dogs in the small compartment, and Buns or Rolls in the wire rack in the large compartment. Arrange the Hot Dogs and Buns so that there is free circulation of steam.  
THE QUANTITY OF HOT DOGS AND ROLLS PLACED IN THE UNIT AT ANY ONE TIME WILL DEPEND UPON THE VOLUME OF SALES ANTICIPATED. Do not steam more Hot Dogs or Rolls at one time than is necessary to keep up with demand.
3. Turn the switch knob to the "ON" position, and set the THERMOSTAT CONTROL LEVER on "HIGH" until steam is generated.
4. For normal operation set the THERMOSTAT CONTROL LEVER in the center of the range between "HIGH" and "LOW".  
To generate more steam, when required, move the THERMOSTAT CONTROL LEVER toward the "HIGH" position. To generate less steam, move the THERMOSTAT CONTROL LEVER toward the "LOW" position.
5. To control the amount of steam in the Bun or Roll compartment, use the adjustable humidity control lever located on the bun compartment liner.
6. Keep the lids closed when not serving.
7. ADD WATER TO THE WATER RESERVOIR AS IT BECOMES NECESSARY, TO MAINTAIN THE WATER LEVEL IN THE RESERVOIR. This can be done through the filler inlet on the left side of the base, after removing the inlet cap. (Add hot water, if available.)

CAUTION: DO NOT ALLOW THE WATER RESERVOIR TO BECOME DRY WHILE SWITCH IS "ON." ADD WATER WHEN NECESSARY.

### AT THE END OF EACH DAY'S OPERATIONS

1. Disconnect the STEAMRO lead-in cord from the convenience outlet.
2. Remove any remaining Hot Dogs and Buns.
3. Drain the water from the reservoir through the drain valve.
4. Remove the perforated tray from the Hot Dog compartment, and the wire rack and steam baffle assembly from the bun compartment, and THOROUGHLY CLEAN THE WATER RESERVOIR. (Stainless Steel, while corrosion-resistant, should be cleaned DAILY to prevent pitting action.)

### TO ADJUST THERMOSTAT

1. Remove the screw from the round cover plate located on the bottom of the unit, and turn the cover to expose the adjustment disc.
2. With the thermostat control lever in the center position, loosen the screw on the adjustment disc.
3. While holding the adjustment screw in its original position, move the control lever toward "HIGH" to reduce temperature, or toward "LOW" to increase temperature.
4. After making the above adjustment, tighten the adjustment screw and replace the cover plate.

### TO REPLACE HEATING ELEMENT

Remove bottom from unit. The element assembly is mounted on the bottom plate.

(2 pages)

POSSIBLE SOURCE OF TROUBLE AND SUGGESTED REMEDIES

EVIDENCE OF CONDENSATION ON THE OUTSIDE OF THE STEAMRO

Cool air striking the warm surface of the STEAMRO may cause moisture to collect. Protect the unit against cool drafts of air.

CASINGS OF HOT DOGS BURST

Too much steam is being generated. Turn the thermostat control lever to a lower setting.

BUNS OR ROLLS TOO SOGGY OR TOO DRY

Too much steam or too little steam will produce this condition. Control the amount of steam by adjusting the THERMOSTAT CONTROL LEVER as required. Also by adjusting the humidity control lever located on the bun compartment liner.

Some rolls are better adapted for steaming than others. Experiment with different kinds of rolls until you find the one best suited for your trade.

W A R R A N T Y

All workmanship and materials in STAR products are fully warranted for a period of one year from the date they are placed in service. Should any imperfection develop within this period, we will make all necessary part replacements or repairs free of charge, provided:

1. That the warranty card has been properly filled out and returned to the STAR MANUFACTURING COMPANY at the time the equipment was put into service.
2. That either the entire piece of equipment or any part which fails is returned to the Company for inspection, transportation charges prepaid.
3. That the failure of the equipment or part is not due to misuse, damage, abuse, or improper installation.

NOTE: Any expense in connection with installation, or costs of making adjustments on this appliance to conform to electric service at point of installation, are not covered by this warranty.

RETURN YOUR WARRANTY CARD IMMEDIATELY TO PROTECT THE WARRANTY

THOROUGHLY INSPECT YOUR STEAMRO ON ARRIVAL:

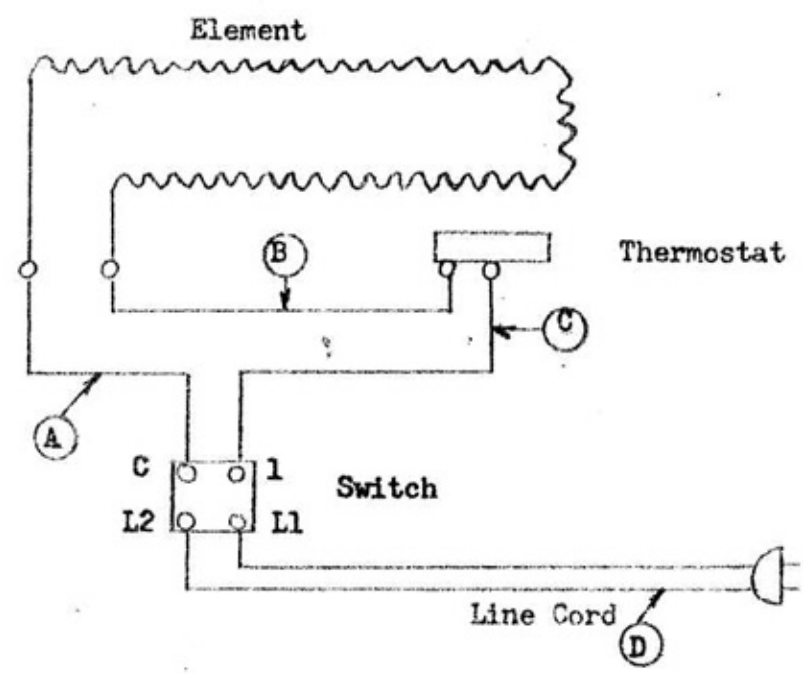
We do everything in our power to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event your Steamro is damaged in transit, have the transportation company make the necessary notations on your freight bill or delivery receipt. Immediately report this damage to the dealer from whom you purchased the machine. The dealer will advise proper handling instructions. If damage is not discovered until after delivery has been made, notify the transportation company immediately to make an inspection of concealed damage. However, in each instance, request a copy of the inspection report covering whatever damage has occurred in transit.

FOR ANY ASSISTANCE, WRITE THE STAR MANUFACTURING COMPANY'S SERVICE DEPARTMENT: Should you need any assistance regarding the operation or maintenance of any STAR equipment, write to our Service Department. In all correspondence, mention the model number and serial number of your machine, and the voltage you are using.

S T A R M A N U F A C T U R I N G C O M P A N Y  
Division of HERCULES GALION PRODUCTS, INC.  
9325 Olive Street Rd., St. Louis 32, Mo.

Manufacturers of Commercial Cooking and Food Serving Equipment, Popcorn Machines and Peanut Roasters.

MODEL NO.	
172	
TITLE STEAMRO WIRING DIAGRAM	
MATERIAL	
FINISH	
DWN NEC	DATE 8-21-56
STAR MANUFACTURING CO. 6307 St. Louis AVE - St. Louis, Mo.	



# PARTS PRICE LIST

EFFECTIVE - ~~December 2, 1968~~  
~~SEPTEMBER 15, 1973~~

MODEL #172  
STEAMRO

MAR 81

PART NUMBER	DESCRIPTION	NUMBER PER UNIT	
4841	THERMOSTAT	1	
4998	THERMOSTAT BRACKET <i>N/A</i>	1	
172029	THERMOSTAT LEVER	1	
5164	THERMOSTAT SHORT LEVER <i>N/A</i>	1	
172018	ELEMENT COMPLETE 118V <i>N/A</i>	1	
172019	ELEMENT COMPLETE 208V	1	
172020	ELEMENT COMPLETE 236V <i>N/A</i>	1	
5173	ELEMENT COIL 118V	1	
5174	ELEMENT COIL 236V <i>N/A</i>	1	
5175	ELEMENT COIL 208V <i>N/A</i>	1	
95067	ELEMENT TERMINAL	2	
3965	SWITCH (ON-OFF WITH KNOB)	1	
3780	SWITCH KNOB	1	
4153	DRAIN VALVE BODY	1	
4154	DRAIN VALVE PLUG <i>N/A</i>	1	
1814	DRAIN VALVE WASHER	1	
4374	WATER FILLER PLUG <i>N/A</i>	1	
4373	WATER FILLER ELL <i>N/A</i>	1	
35036	LEAD-IN CORD 118V <i>N/A</i> (29232 Replacement)	1	
29231	LEAD-IN CORD WITH TANDEM CAP FOR 208V & 236V	1	
172016	BODY STAINLESS STEEL <i>N/A</i>	1	
3924	FOOT <i>N/A</i> (Y3405 is Replacement)	4	
172002	BUN COMPARTMENT LINER AND TRAY ASSEMBLY <i>N/A</i>	1	
5144	BUN COMPARTMENT MOVEABLE TRAY <i>N/A</i>	1	
172017	BUN RACK <i>N/A</i>	1	
5149	WIENER TRAY	1	
5131	WIENER COMPARTMENT LID, SINGLE	1	
5132	BUN COMPARTMENT LID, DOUBLE <i>N/A</i>	2	
1270	LID KNOB	3	
5184	BUN COMPARTMENT GLASS 1/8 x 10-3/8 x 12-3/4	2	
5185	WIENER COMPARTMENT GLASS 1/8 x 10-3/8 x 6-1/16	2	
172025	WIRE ASSEMBLY - (2-12" #14 NICKLE STRANDED) 1-5" #14 NICKLE STRANDED	1	(SET)

(1) MINIMUM PARTS ORDER - \$3.00

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

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OF \_\_\_\_\_

**STAR MANUFACTURING COMPANY**