



**Star  
Manufacturing  
International Inc.**

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**Installation  
and  
Operating  
Instructions**

2M-Y6447 REV. B 4/20/99

# **COMBINATION HOT DOG STEAMER AND BUNWARMER 35SS STEAMRO, JR.**





## 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.

### VOLTAGE

The steamer is equipped for use on the voltage specified on the nameplate.



## CAUTION

**DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT OR THE MACHINE WILL BE SERIOUSLY DAMAGED.**

### INSTALLATION/OPERATION PROCEDURE

1. Place the unit on a level surface. Pour three to six quarts of water into the hot dog (small) compartment. Do not overfill. (The use of hot water will reduce pre-heat time.)
2. Place hot dogs in small compartment and buns in the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
3. Turn the switch to "on" position, and set the thermostat control on "high" until steam is generated.
4. For normal operation set the thermostat control in the center of the range between "high" and "lo".
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the center cover.
6. Keep the lids closed when not serving.
7. Add water as it becomes necessary to maintain the water level. (Add hot water for best results.)



## CAUTION

**DO NOT ALLOW THE UNIT TO BOIL DRY. ADD WATER WHEN REQUIRED.**

### AT THE END OF EACH DAY'S OPERATION:

1. Disconnect the lead-in cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water through the drain pipe.
4. Remove the perforated tray from the hot dog compartment and the wire rack and steam baffle assembly from the bun compartment. Remove the bun tray, partition and the glass panels. Thoroughly clean the entire unit. Stainless steel, while corrosion resistant, should be cleaned daily to prevent pitting.

### POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

Evidence of condensation of the outside of the Steamer. Cool air striking the warm surface of the steamer may cause moisture to collect. Protect the unit against cool drafts of air.

Casing of Hot Dogs Burst. Too much steam is being generated. Move the thermostat control to a lower setting.

Buns 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 as required. Also by adjusting the humidity control lever located in the bun compartment under the center cover.

Some buns are better adapted for steaming than others, with some experimentation you will find the one best suited to your needs.

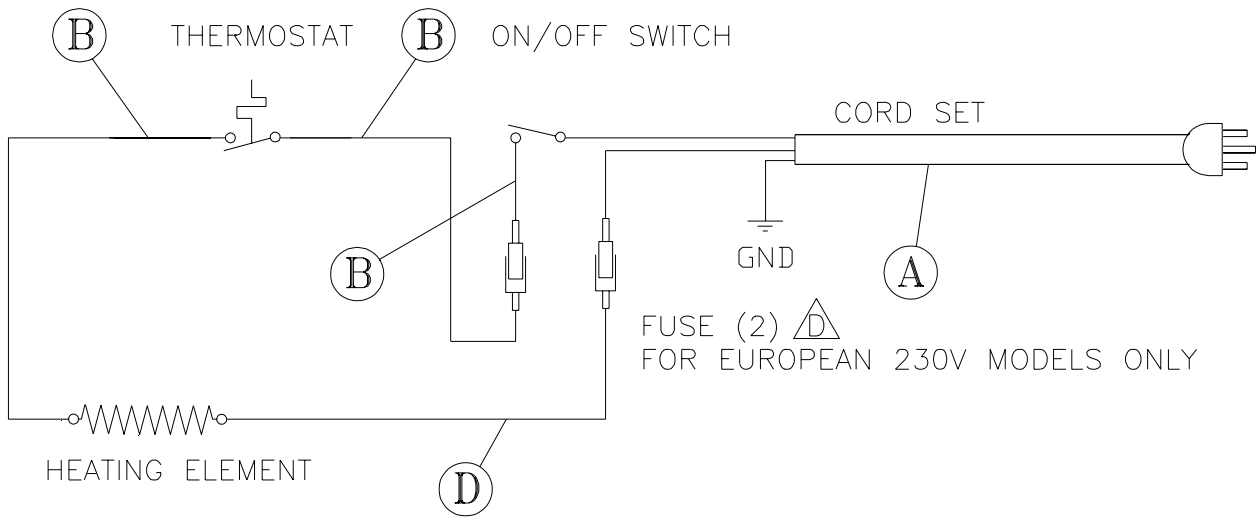
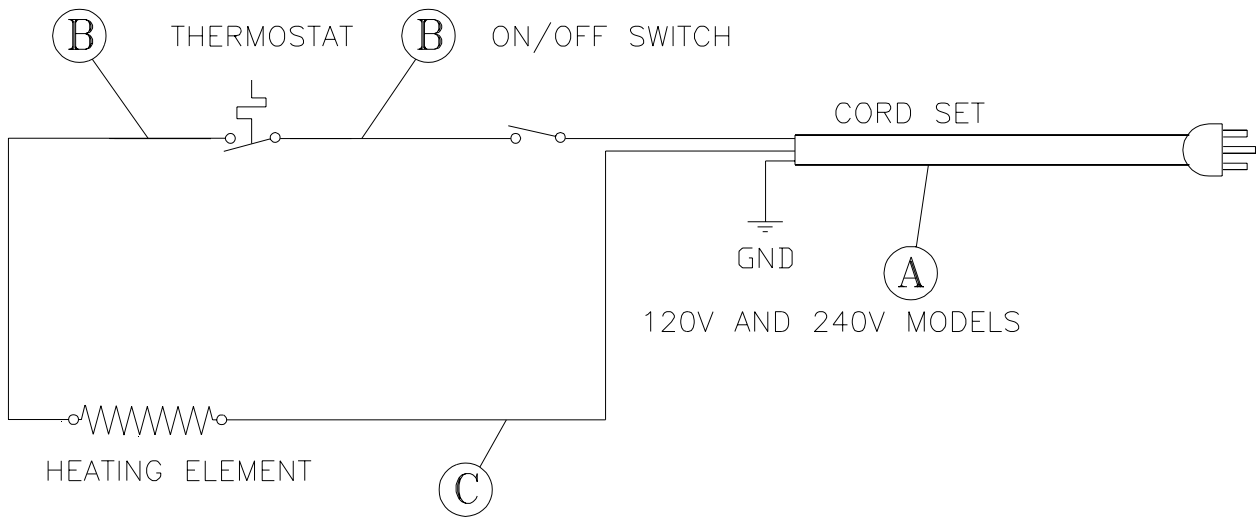
### MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.

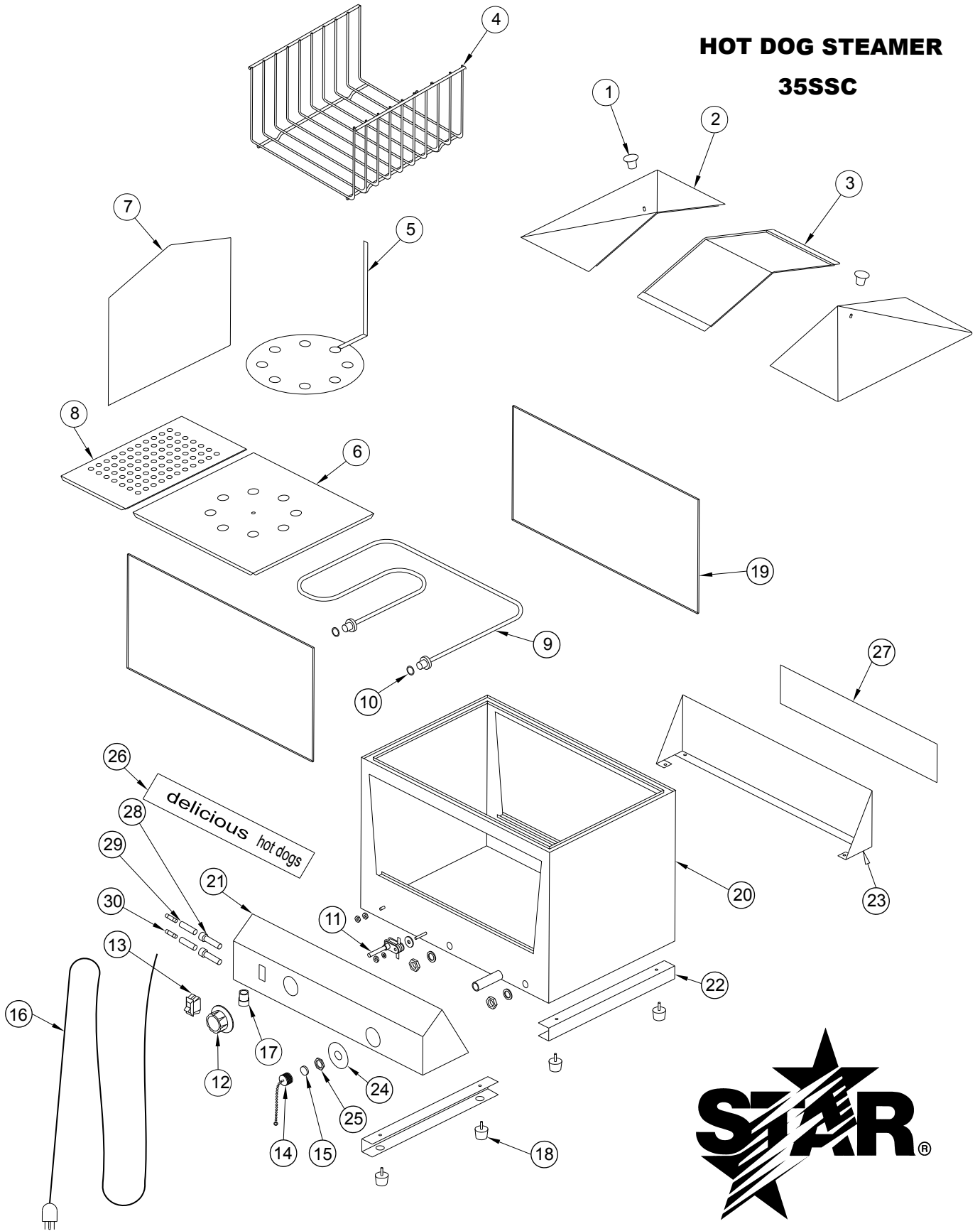
MATERIAL			FINISH		MODEL NO. <b>35SS, 35S</b>	PART NO. <b>SK1616</b>			
DR. R.T.	CK.	DATE 1-7-66	STAR MFG. INTERNATIONAL, INC.		TITLE <b>WIRING DIAGRAM</b>				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$			9325 OLIVE BOULEVARD ST. LOUIS, MO 63132		CHANGES	LTR	DATE	CHANGE	DR

**NOTES:**  
1. ALL INTERNAL WIRING - #16 GA.

CHANGES	LTR	DATE	CHANGE	DR
A		10-31-74	ADDED WIRE SIZE NOTE.	MM
B		4-28-78	REMOVED WORD "PROBE" BEFORE "THERMOSTAT"	RT
C		10-10-88	ADDED 35SS	TH
D		11-03-98	REDRAWN TO ACAD14, ADDED FUSES	MP



# HOT DOG STEAMER 35SSC



# PARTS LIST

January 26, 2012, Rev B

MODEL 35SS Jr. Hot Dog Steamer & Bunwarmer  
 (#35179415 & UP)

Fig No.	Part No	Qty	Description	Application
1	<a href="#">2R-Z0872</a>	2	KNOB	
2	<a href="#">A3-35319</a>	2	END LID ASSEMBLY (INCLUDES KNOB)	
3	<a href="#">A3-Y6558</a>	1	COVER - CENTER	
4	<a href="#">A3-Z6694</a>	1	BUN BASKET 35SSC	
5	<a href="#">A3-35312</a>	1	HUMIDITY CONTROL ASSEMBLY	
6	<a href="#">Z087288</a>	1	TRAY - BUN (2C-1493 = Screw)	
7	<a href="#">A3-Y6384</a>	1	PARTITION	
8	<a href="#">A3-Y6383</a>	1	TRAY - HOT DOG	
9	<a href="#">Z6694</a>	1	ELEMENT 1000W 120V	<i>Older units utilize <a href="#">A2-178023</a>, drawing follows</i>
	<a href="#">2N-Y6366</a>		ELEMENT 1000W 240V	
10	<a href="#">2I-Y6404</a>	2	O'RING (ELEMENT)	
11	<a href="#">2T-Y6369</a>	1	THERMOSTAT	
12	<a href="#">2R-Y6353</a>	1	KNOB - THERMOSTAT	
13	<a href="#">2E-Y6144</a>	1	SWITCH	
14	<a href="#">A3-35219</a>	1	CAP AND CHAIN ASSY (GASKET INCLUDED)	
15	<a href="#">2I-Z13053</a>	1	GASKET - CAP AND CHAIN	
16	<a href="#">A3-35321</a>	1	CORD ASSY 230V CE	
	<a href="#">A3-35314</a>		CORD ASSY 120V	
	<a href="#">A3-35313</a>		CORD ASSY 240V	
17	<a href="#">2K-7889</a>	1	BUSHING - CORD	
18	<a href="#">2A-Y3405</a>	4	FOOT ( <a href="#">2P-Y3404</a> = Plug, 2C-8317 = Screw)	
19	<a href="#">2Q-Y6393</a>	2	GLASS - PLATE (8 1/4" x 17 3/4" x 1/8" DBL STRENGTH)	
	<b>REPLACEMENT GLASS MUST BE PURCHASED LOCALLY</b>			
20	<a href="#">PS-35311</a>	1	BODY ASSEMBLY	
21	<a href="#">A3-35316</a>	1	CONTROL PANEL ASSEMBLY ON 120V & 240V MODEL	
	<a href="#">A3-35322</a>		CONTROL PANEL ASSEMBLY ON 230V CE MODEL	
22	<a href="#">A3-Y6391</a>	2	RAIL - BASE	
23	<a href="#">A3-Y6395</a>	1	RAIL - BASE	
24	<a href="#">2M-Y6402</a>	1	COVER PLATE	
25	<a href="#">2C-Y6403</a>	1	JAM NUT	
26	<a href="#">2M-Y6312</a>	1	SIGN - HOT DOGS FRONT (2")	
27	<a href="#">2M-Y6513</a>	1	SIGN - HOT DOGS REAR (CUSTOMER) (3")	
28	<a href="#">2E-Z2145</a>	2	FUSEHOLDER	230V CE Models (Not Shown)
29	<a href="#">2E-Z2146</a>	2	FUSEHOLDER	
30	<a href="#">2E-Z2148</a>	2	FUSE 5A 250V	
NI	<a href="#">A3-PS-35225</a>		HOT DOG JUICE TRAY W/RACK (OPTIONAL)	
	<a href="#">A3-PS-35217</a>		HOT DOG JUICE TRAY ONLY (OPTIONAL)	
	<a href="#">A3-PS-35218</a>		HOT DOG JUICE RACK ONLY (OPTIONAL)	

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

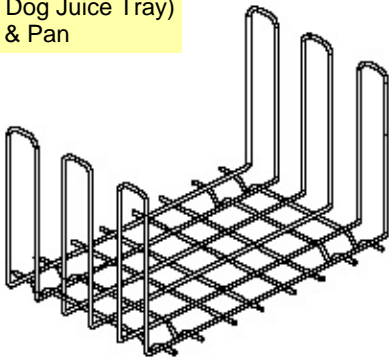
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Some items are included for illustrative purposes only and in certain instances may not be available.

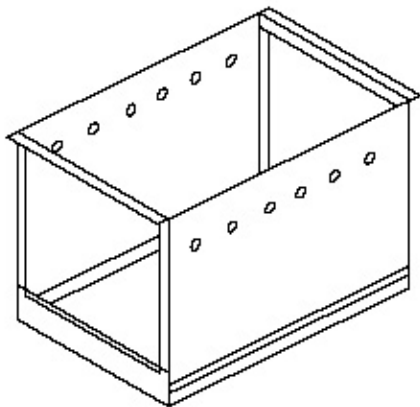


**Star Manufacturing International, Inc.**

8A-35T (HDJT, Hot Dog Juice Tray)  
contains both Rack & Pan

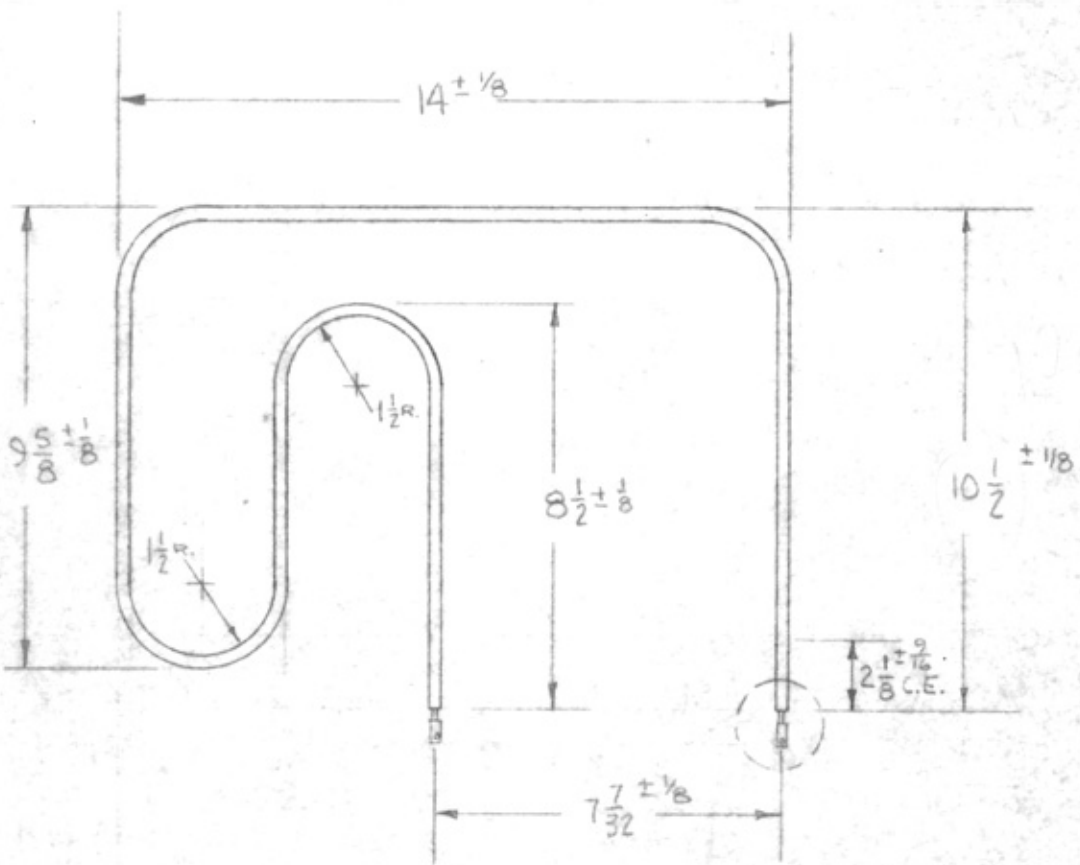


A3-35218, Rack  
Assembly



A3-35109, Pan  
Assembly

MATERIAL 260 DIA. (SEE BELOW)		FINISH	MODEL NO. 178, 179, 180 355	PART NO. 7871 & Y2432
DR. (P)	CK.	DATE 3-15-68	MAY 13 1988	
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005		STAR MANUFACTURING CO. DIVISION HERCULES GALION PRODUCTS INC. 9325 OLIVE BOULEVARD ST. LOUIS MO. 63132		TITLE ELEMENT
CHANGES		LTR	DATE	CHANGE

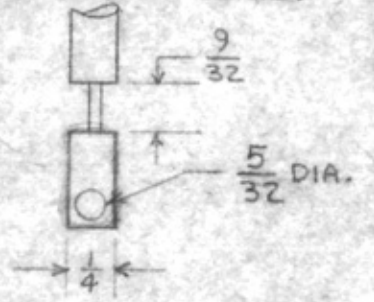


F	3-15-68	REDRAWN. ADDED PART NO. SEPARATING INCOLOY & INCONEL.	(P)
G	2-16-72	ADDED TERMINAL. EPOXY SEAL ENDS.	RB
H	4-3-72	SILICONE WAS EPOXY. ADDED EMERSON TESTED.	RB
I	6-22-73	ADDED 240V ELEMENT	RB
J	7-9-73	236V WAS 240. 2 1/8" DIA WAS 1 1/2. 10 1/2" WAS 10 1/2. 9/32 WAS 1/4.	MM
K	6-10-75	240VOLT WAS 236V	CP
L	10-28-75	5/32 WAS 5/16 D.	MM
M	11-17-75	ADD ITEM 7871-3	JS
N	6-10-87	ADDED "NO TOOL MARKS"	TH

**NOTES:**

1. STAMP SHEATH WITH PART NUMBER, VOLTS, AND WATTS.
2. SHEATH ENDS TO BE IN LINE, WITHIN 1/8. NO TOOL MARKS ALLOWED ON COLD ENDS OF SHEATH
3. SILICONE SEAL ENDS AFTER THOROUGH DRYING.
4. MUST BE 100% IMERSION TESTED.

MATERIAL	CHROMALOX NUMBER	VOLTAGE	WATTS	PART NUMBER
INCONEL	1-871498	120V	1,000W	7871-1
INCOLOY	2-871498	120V	1,000W	7871-2
INCOLOY	871498	240V	1,000W	Y2432
INCOLOY	ELECTROTHERM	120V	1,000W	7871-3

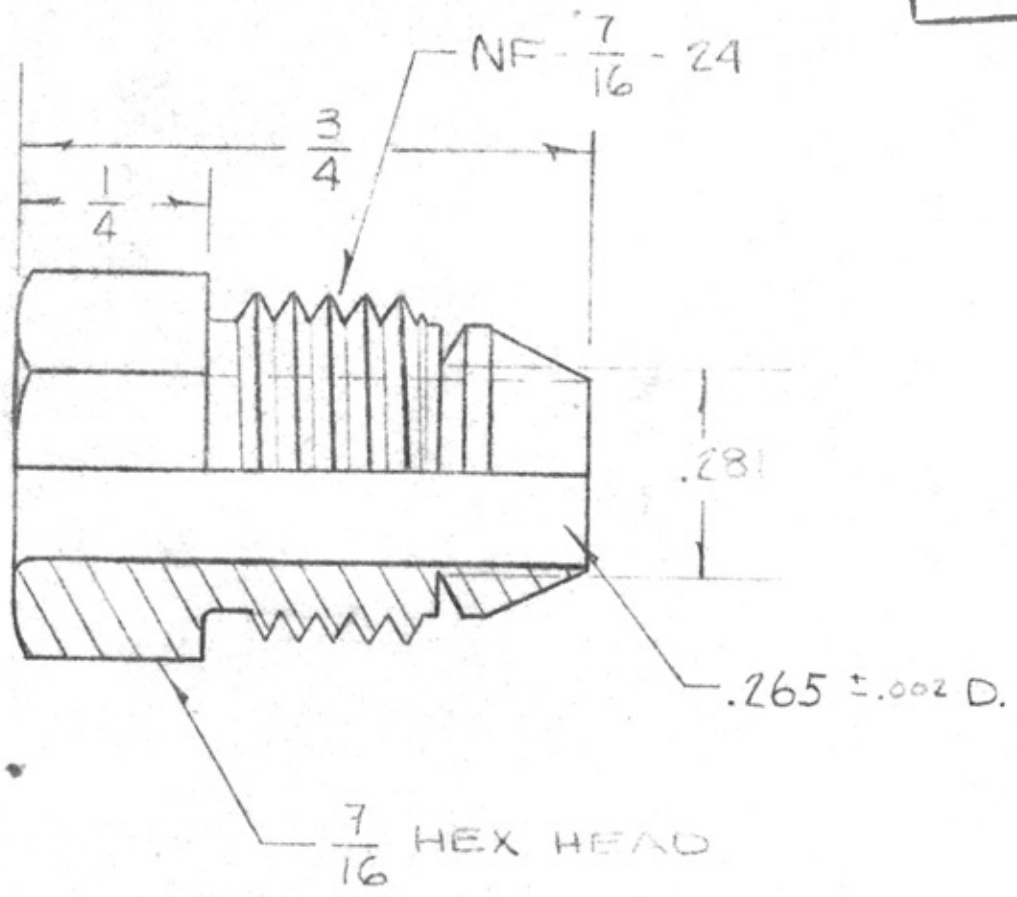


DETAIL OF TERMINAL  
TERMINAL TEMPERATURE 200°F

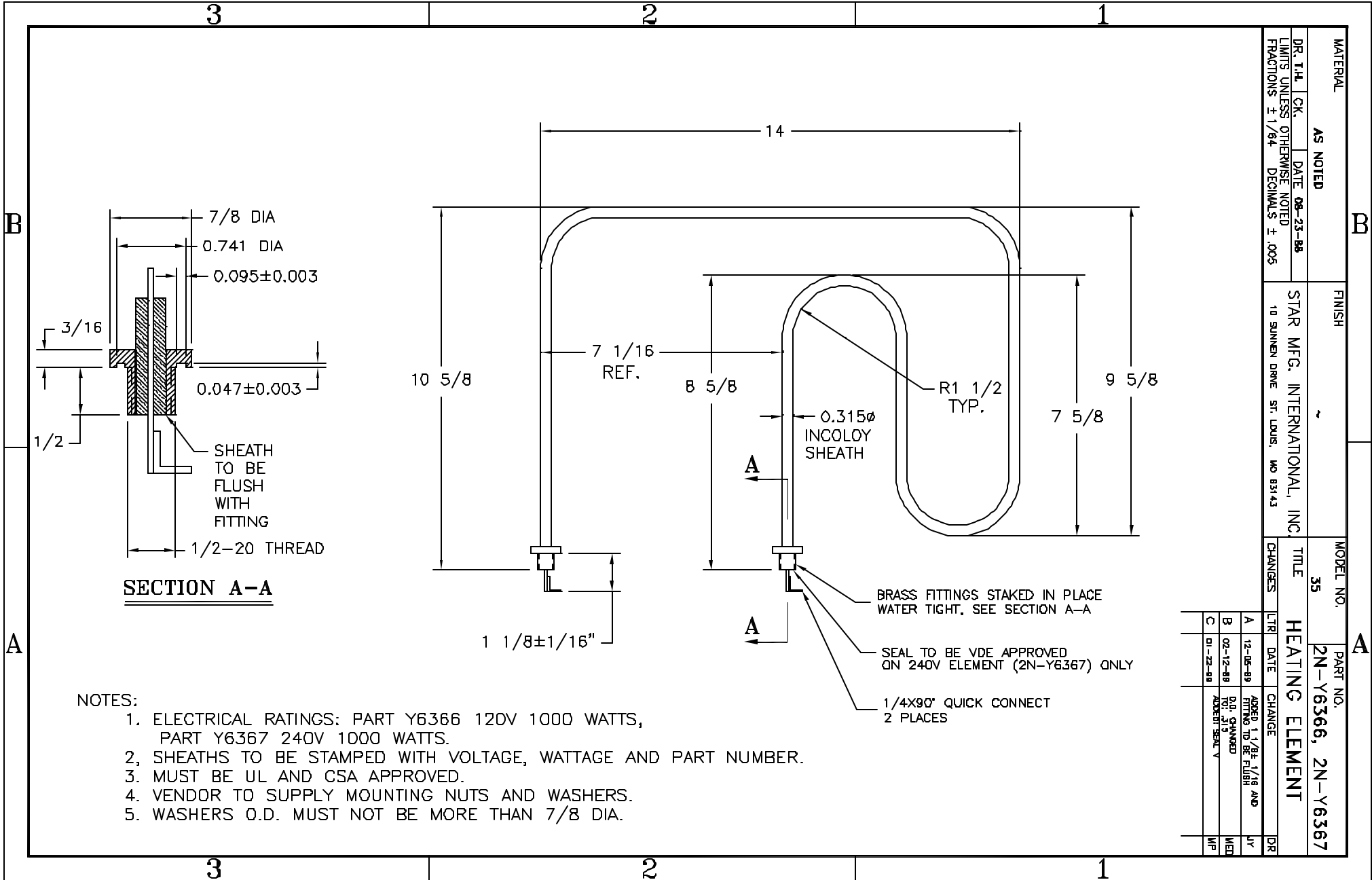
MATERIAL <b>BRASS</b>		FINISH	MODEL NO. 355-178-119 120	PART NO. <b>Y3302</b>
DR. <b>CK</b>	DATE 12-5-66	STAR MANUFACTURING CO. DIVISION HERCULES GALION PRODUCTS INC. 9325 OLIVE BOULEVARD ST. LOUIS MO 63120		TITLE <b>NOT A SLEEVE</b>
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005		CHANGES		LTR DATE CHANGE

MAR 19 1980

**PRODUCTION PRINT**



SCALE 1" = 1/4"



NOTES:

1. ELECTRICAL RATINGS: PART Y6366 120V 1000 WATTS, PART Y6367 240V 1000 WATTS.
2. SHEATHS TO BE STAMPED WITH VOLTAGE, WATTAGE AND PART NUMBER.
3. MUST BE UL AND CSA APPROVED.
4. VENDOR TO SUPPLY MOUNTING NUTS AND WASHERS.
5. WASHERS O.D. MUST NOT BE MORE THAN 7/8 DIA.

MATERIAL		AS NOTED		FINISH		MODEL NO.		PART NO.	
DR. I.H. CK.		DATE 08-23-88		STAR MFG. INTERNATIONAL, INC.		35		2N-Y6366, 2N-Y6367	
LIMITS UNLESS OTHERWISE NOTED		10 SINNEN DRIVE ST. LOUIS, MO 63143		TITLE		HEATING ELEMENT			
FRACTIONS ± 1/8"		DECIMALS ± .005		CHANGES		LTR		DATE	
				A		12-05-89		ADDED 1/8" 1/16 AND	
				B		02-12-89		D.O. CHANGED TO .315	
				C		01-22-88		ADDED SEAL V	
				DR					
				JY					
				MED					
				W/P					