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**Installation  
and  
Operating  
Instructions**

2M-Y3046 REV. C 9-12-96

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**COMBINATION  
HOT DOG STEAMER  
AND  
BUNWARMER  
MODEL 36 "STEAMRO SR."**





## 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

1. Clean inside of unit thoroughly with detergent or mild soap and water. Rinse thoroughly with water. **DO NOT IMMERSE IN WATER.**
2. Level the unit.
3. Turn the "ON/OFF" switch to "OFF", connect the lead in cord to a 3-prong grounded outlet of the correct voltage and amperage as indicated on the nameplate.

## GENERAL OPERATING PROCEDURES

1. To fill unit with water, open the water fill door, located in the middle of the unit on the operators side.
  - A. Pour from 6 to 8 quarts of water into the unit.
  - B. Use hot water to shorten pre-heat time.
2. Turn the switch to "ON" position and set the thermostat to "HIGH".
3. Keep covers closed and allow unit to pre-heat. Pre-heat time will vary according to the temperature and quantity of water initially placed in the unit.
  - A. Place hot dogs in the small wire rack, inside the juice pan, located in the small compartment.
  - B. Place buns in the large wire rack inside the large compartment.
  - C. Arrange the hot dogs and buns so there is free circulation of steam around them. (Stack each row of hot dogs the opposite direction).
4. For holding temperature in safe range, set the thermostat control between "4" and "HIGH".
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever, located in the bun compartment under the middle cover. Rotating the lever 90° toward the end of the unit fully opens the control.
6. Keep lids closed when not serving.
7. Using frozen hot dogs and buns greatly increases the heat up time. Use refrigerated hot dogs and buns when possible.
8. Check the water level periodically by opening the water fill door, adding water when necessary. Add hot water if available.



## CAUTION

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

9. The hot dog juice tray, located under the hot dogs, prevents the hot dog juice from mixing with the water in the unit. This feature makes the steamer much easier to clean.

## GENERAL OPERATING PROCEDURES (Cont'd)

9. Check the juice level in this pan periodically and empty it before it overflows. This will reduce clean up time. The tray generally requires emptying every 4 hours, depending upon volume of hot dogs being steamed per day.

## CLEANING

1. Disconnect the lead-in cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. If unit is to be drained and cleaned while the water in it is hot, care must be taken to avoid burns from the water and metal parts. Remember all the parts of the unit will be as hot as the water in the unit. If draining the water into a bucket, a 2 1/2 gallon or larger bucket will be required to hold the water. It will be heavy, weighing at least 16 pounds when filled with the unit's water. The bucket should be adequately supported.

4. Before removing the drain tube cap make sure you are clear of the stream of water which will come from the unit.
5. Drain the unit and remove all removable inside parts.
6. Thoroughly clean the unit and all parts removed with detergents or mild soap and water, rinse thoroughly. **DO NOT IMMERSE IN WATER.**

## MAINTENANCE AND REPAIRS

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

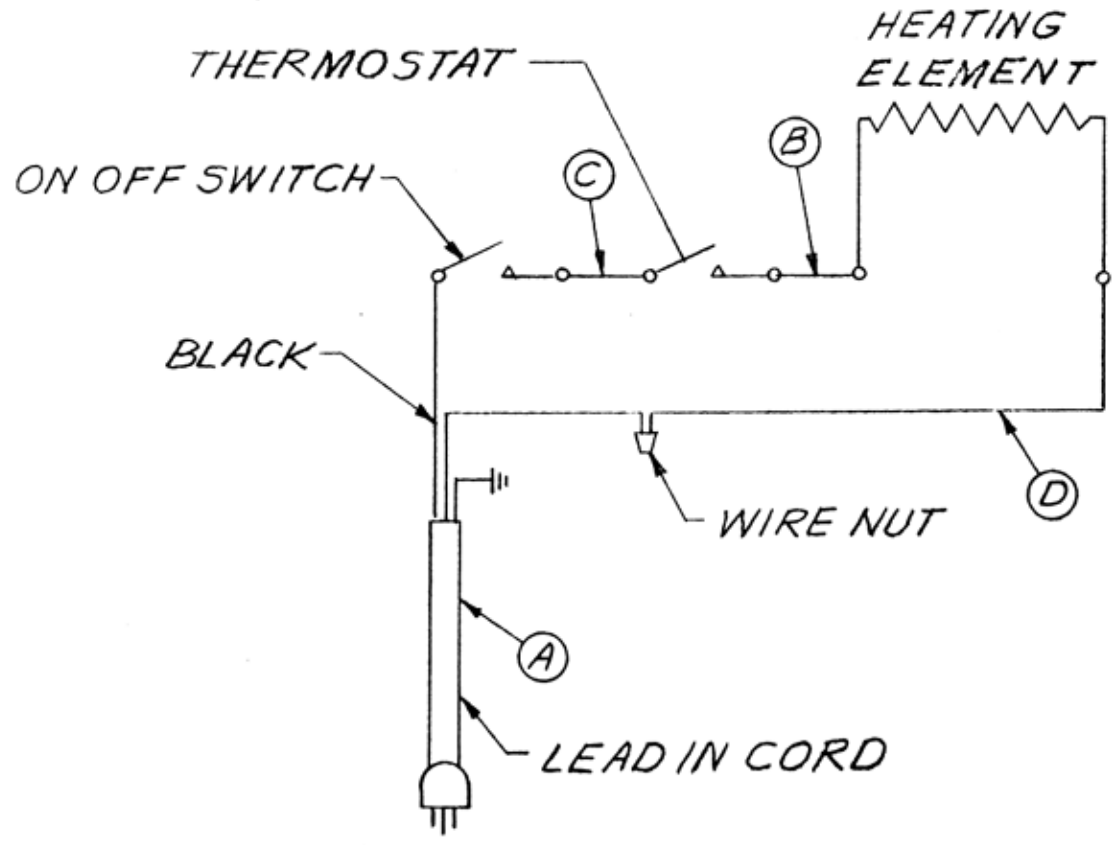
RETAIN THIS MANUAL FOR FUTURE REFERENCE  
PART NO. 2M-Y3046                      REV. C    9-12-96

## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Evidence of condensation on the outside of the warmer.	Cool air striking the warm surface of the steamer may cause moisture to collect.	Protect the unit against cool drafts of air.
Casings 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 or too little steam will produce this condition.	Control the amount of steam by adjusting the thermostat control and humidity control lever in bun compartment.
Hot dogs and/or buns slow to heat at high thermostat setting.	This can be caused by frozen hot dogs or buns being used.	Use of hot dogs and buns at a refrigerated temperature of 32°F to 38°F will usually prevent slow warm up.

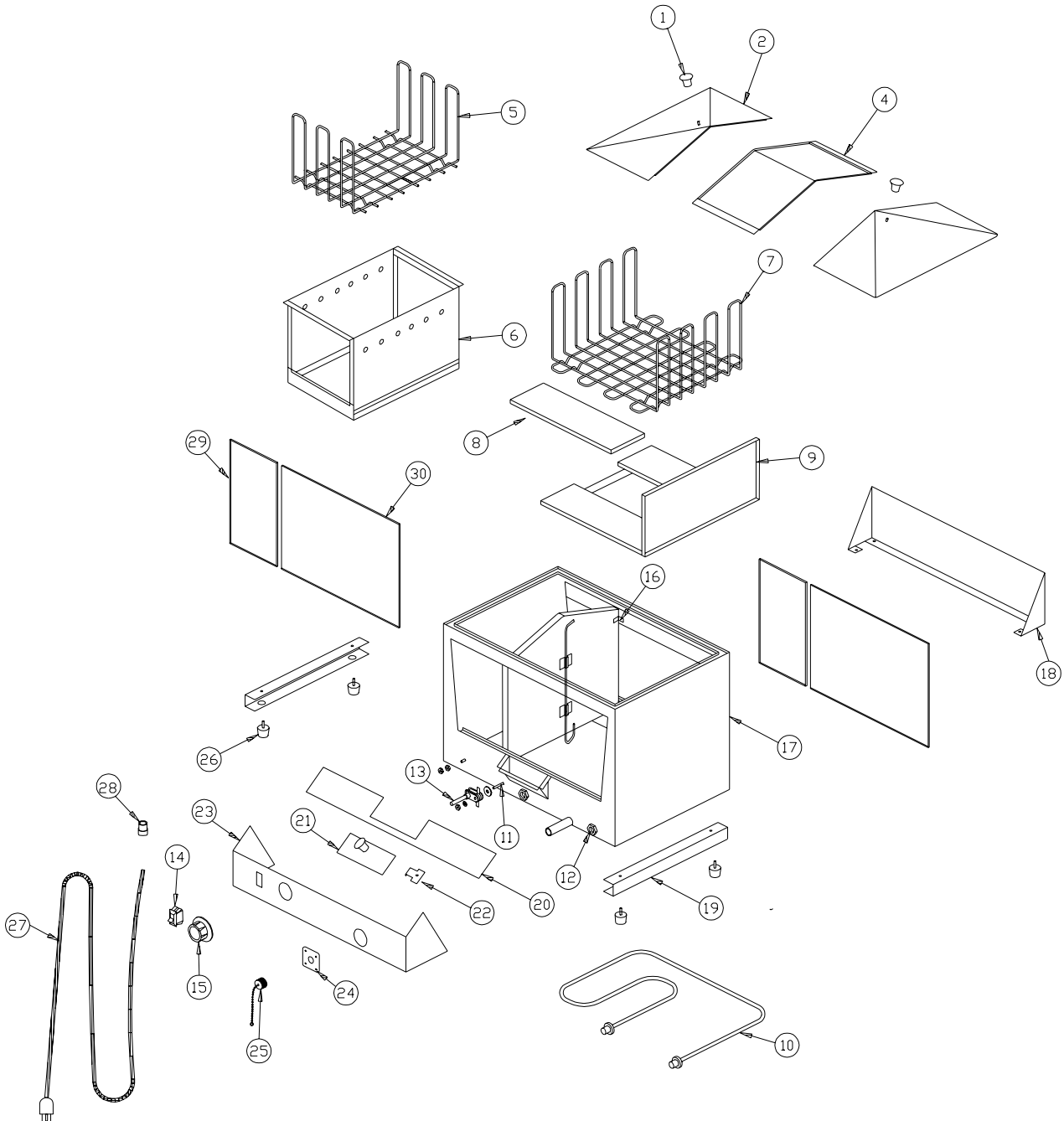
MATERIAL _____		FINISH _____		MODEL NO. 36	PART NO. _____					
DR. <i>RJ</i>	CK.	DATE 4-4-78		TITLE 120V 208V AND 240VOLT UNITS WIRING DIAGRAM		CHANGES	LTR	DATE	CHANGE	DR
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005			STAR MANUFACTURING CO. DIVISION OF PEABODY GALION CORPORATION 9325 OLIVE BOULEVARD ST. LOUIS MO.. 63132							

NOTE: ALL INTERNAL WIRING IS #16 GA. AWG  
LEAD IN CORD IS #14 GA.



HOT DOG STEAMER

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

STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 36

SK1444 REV.- 9/3/96

DR: BN

# PARTSLIST

EFFECTIVE 9/12/96 REV. -

Updated 01-14-04 rb

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MODEL 36 HOT DOG "STEAMRO" SR.

Key Number	Part Number	Number Per Unit	Description
1	2R-Z0872	3	Knob / 2C-1493 = Screw
2	A3-Y3008	2	Cover - End (Does not include knob)
4	A3-Y3009	1	Cover - Center
5	A3-36105	1	Hot Dog Rack
6	A3-36104	1	Hot Dog Juice Tray
7	A3-36106	1	Bun Rack
8	A3-36107	1	Damper Assembly
9	A3-36108	1	Baffle Assembly
10	A3-36116	1	Element with Fittings (2N-Y3013 = Element, 240V)
	2C-Y3302	2	Compression Fitting
11	2K-Y1252	1	Fitting - Thermostat (# 3614994 & Below) (Must be welded to body)
12	2C-8004	2	Compression Nut (Must be welded to body)
13	2T-Y1251	1	Thermostat
14	2E-8343	1	Switch (# 3600932 & Below)
	2E-Y3070	1	Switch (# 3600933 & Above)
15	2R-7885	1	Knob - Thermostat
	2C-3701	1	Set Screw - Knob
16	A3-4149	4	Retainer - Glass / 2C-2553 = Acorn Nut, 2C-1487 = Screw
17	A3-36119	1	Body Assembly
18	A3-Y3028	1	Trim Base
19	A3-Y3029	2	Rail Base
20	A3-36118	1	Trim Assembly (# 3605964 & Above)
21	A3-Y3023	1	Cover - Trough (Does not include knob)
22	A3-Y3061	2	Retainer
23	A3-Y3027	1	Panel - Control (# 3605964 & Above)
24	A3-Y3030	1	Plate - Cover
25	A3-35219	1	Cap & Chain Assembly with Gasket
	2I-9772	1	Gasket - Cap
26	2A-Y3405	4	Foot
27	A3-36111	1	Lead-In-Cord
28	2K-Y3240	1	Bushing - Cord
29	2Q-Y3010	2	Glass - Hot Dog Side (7 7/8" x 8 1/8" x 1/8" Tempered)
30	2Q-Y3011	2	Glass - Bun Side (8 1/8" x 15 3/8" x 1/8" Tempered)

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

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OF 1

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



**Star Manufacturing International, Inc.**

SK1446