



**Star
Manufacturing
International Inc.**

10 Sunnen Drive
St. Louis, MO 63143

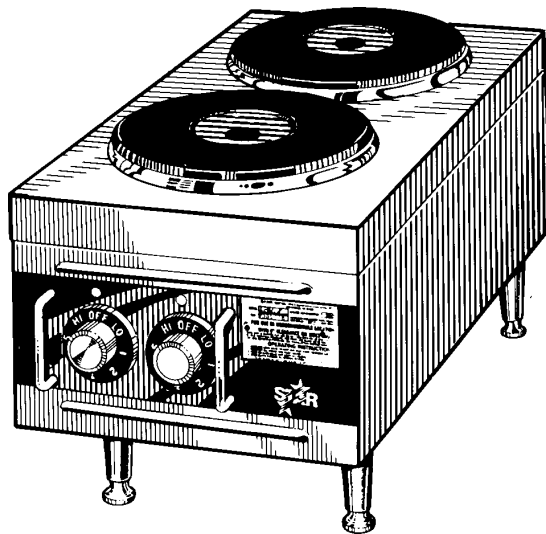
Phone: (314) 781-2777
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**Installation
and
Operating
Instructions**

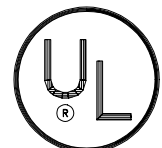
2M-Y7466 Rev. B 7/18/95

STAR-MAX ELECTRIC HOT PLATE

MODELS 502 AND 502F



Model 502F



INSTALLATION AND OPERATING INSTRUCTIONS



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.

The Star-Max models 502 and 502F Electric Hot Plates are equipped for the voltage indicated on the nameplate mounted on the front panel. This unit is designed to operate on alternating current (A.C.), two wire single phase service only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

Total Connected Load

502F - at 240 Volts, Wattage is 5200.
at 208 Volts, Wattage is 3900.

502 - at 240 Volts, Wattage is 4200.
at 208 Volts, Wattage is 3150.

INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable and of suitable 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. The body of the hot plate should be grounded (Do not ground to a gas supply pipe). The connections are made in this unit at the pigtail leads located in the junction box on the back of the unit. To gain access to the pigtail leads remove cover on junction box.

LEVELING UNIT

Level unit by adjusting the (4) feet for accurate and perfect line up with other Star-Max series units.



CAUTION

DO NOT INSTALL WITHOUT FEET.

OPERATING PROCEDURE



CAUTION

USE ONLY FLAT BOTTOM PANS AND POTS! DO NOT USE RAISED BOTTOM UTENSILS OR BUCKETS! GOOD HEAT TRANSFER DEPENDS UPON GOOD CONTACT BETWEEN THE ELEMENT AND POT.

Two (2) heating elements are used. For the 502F each element draws 2600 watts on 240 Volts and 1950 watts on 208 Volts. For the 502 each element draws 2100 watts on 240 Volts and 1575 watts on 208 Volts. Each element is controlled by an infinite position switch. The right control knob controls the rear cooking element and the left control knob controls the front cooking element. On "HI" the element delivers uninterrupted full heat. Between "LO" and "5" any desired amount of heat can be obtained between 6% and 60% of full heat.

Signal lights are provided above the control knobs to give a visual check if either one or both heating units are turned on.

CLEANING

The exterior surfaces can be kept clean and attractive by regularly wiping with a clean soft cloth. Any discoloration can be removed with a non-abrasive cleaner.

For model 502, the heating elements may be raised for access to the drip pans, which may be removed for cleaning and the bottom pan may be removed by sliding pan forward.

REPLACEMENT OF INFINITE CONTROL

BE SURE POWER IS DISCONNECTED BEFORE ATTEMPTING TO SERVICE UNIT.

- 1) Pull control knobs on front panel forward to remove.
- 2) Remove 4 screws from front panel and tilt front panel forwards.
- 3) Remove the nut that mounts the inoperative control and pull the control to the side.
- 4) Remove one wire at a time from the inoperative control and connect at the same terminal on the new control. Carefully check to see that proper wires have been connected to the terminals of the control. See attached wiring diagram.
- 5) Assemble new control to the front panel.

MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

RETAIN THIS MANUAL FOR FUTURE REFERENCE
Part No. 2M-Y7466 Rev. B 7/18/95

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 series six (6) ounce 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 | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 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. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 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:

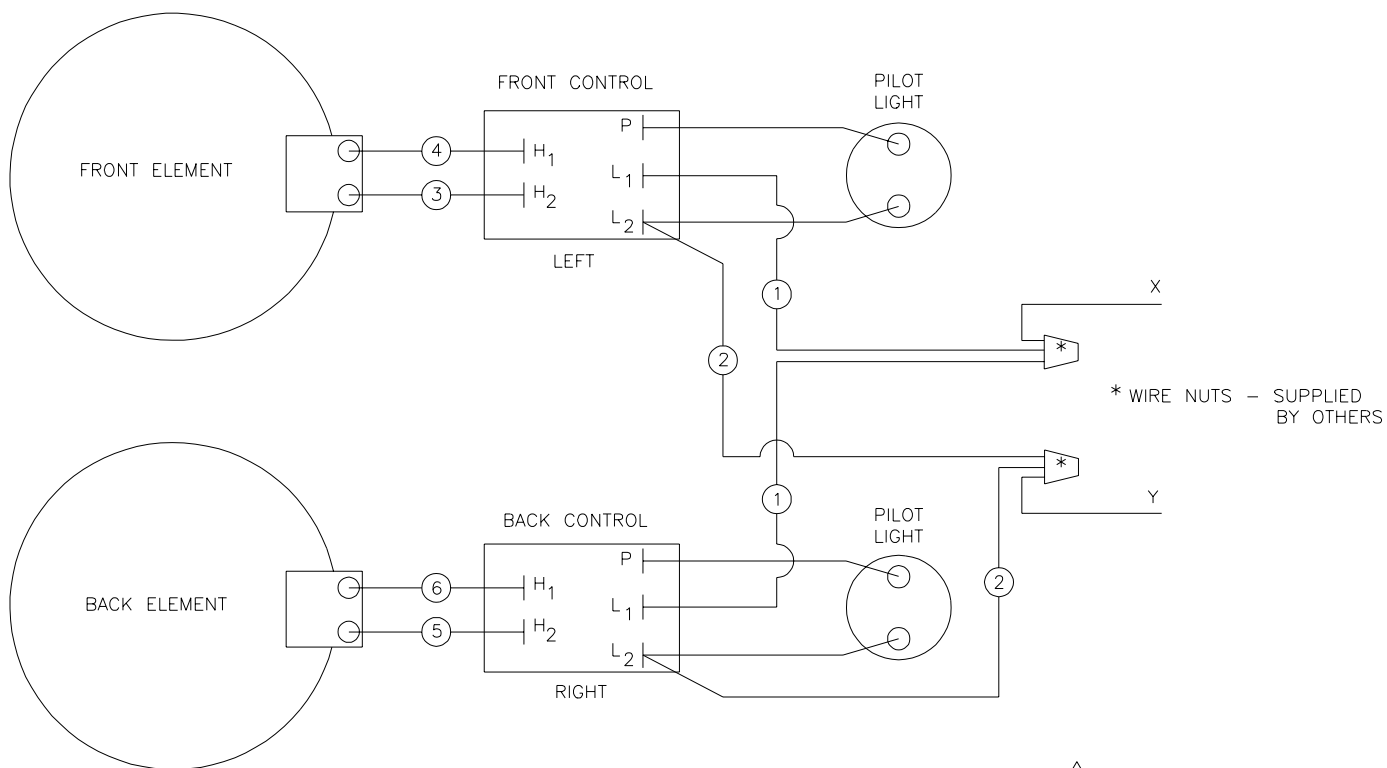
- * The Model 510F Fryer.
 - * The Model 526TO Toaster Oven.
 - * The Model J4R, 4 oz. Popcorn Machine.
 - * The Model CFS Series Food Steamer.
 - * The Model 526WO Warming Oven.
 - * The Model 518CM & 526CM Cheese Melter.
 - * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
 - * The Model 12NCPW & 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 CSD & HPD Series Dispenser.**
 - * All Specialty Food Warmers **except Model 130R, 500, 11RW Series, and 11WSA 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
 - * Hot Cups
 - * 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.

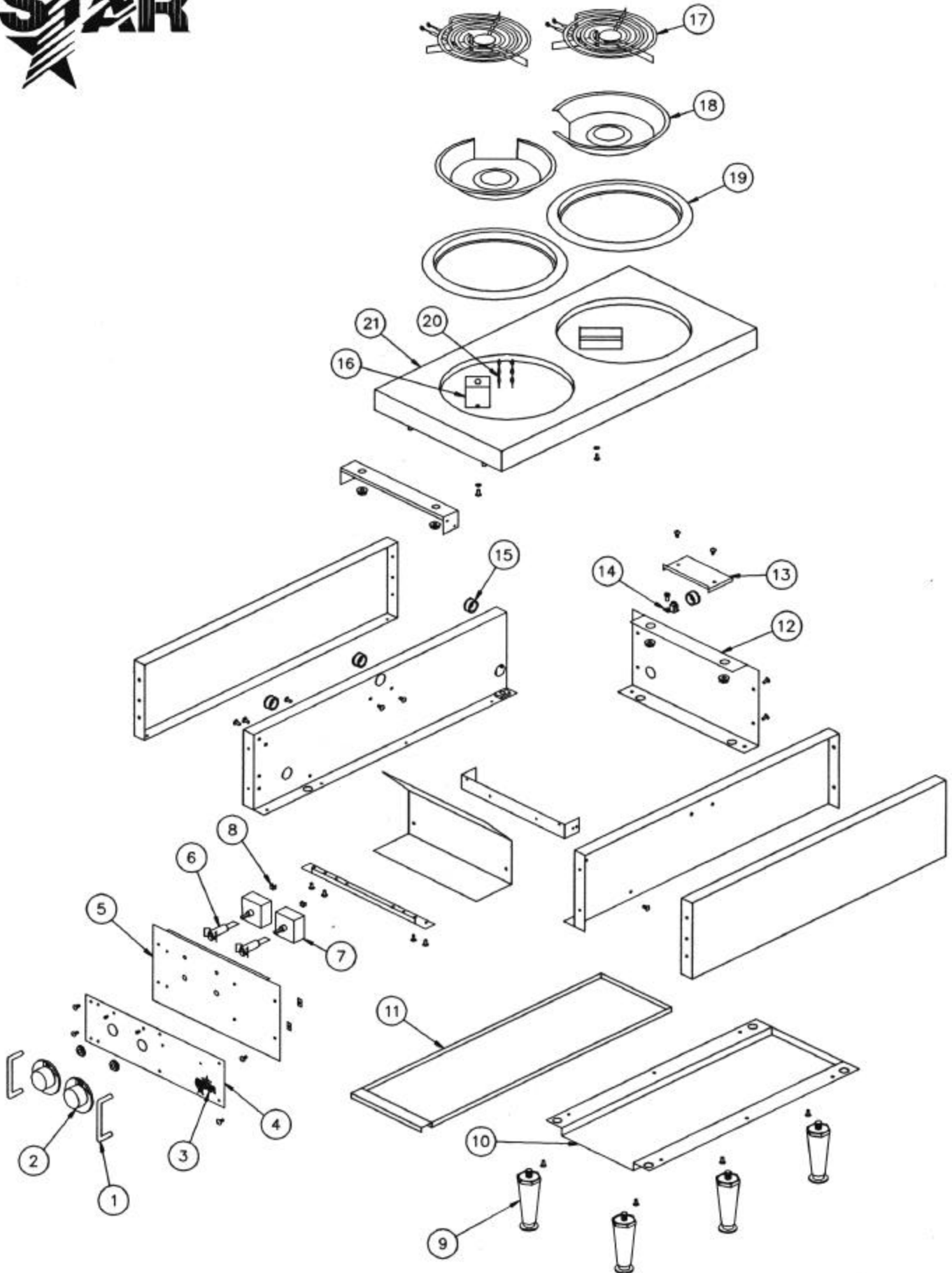
MATERIAL			FINISH		MODEL NO. 502/502F	PART NO. SK1331			
DR. DM	CK.	DATE 1/22/91	STAR MFG. INTERNATIONAL, INC.		TITLE WIRING DIAGRAM				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$			9325 OLIVE BOULEVARD ST. LOUIS, MO 63132		CHANGES	LTR	DATE	CHANGE	DR
502F	502	502F		502		A	9/18/94	REDRAWN TO CAD 90 DEG. C WAS 60 DEG. C	BN
RATED WATTAGE	RATED WATTAGE	NOMINAL AMPS PER LINE WIRE		NOMINAL AMPS PER LINE WIRE					
5200 (240V)	4200 (240V)	208 V (1 PH)		208 V (1 PH)					
3900 (208V)	3150 (208V)	18.77	21.66	15.14	17.5				
FOR SUPPLY CONNECTIONS USE GA. SHOWN (OR LARGER)		AWG #10	AWG #10	AWG #12	AWG #10				



NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90 DEG. C (194 DEG. F)



STAR MANUFACTURING INTERNATIONAL, INC.



MODEL 502

PARTS LIST

EFFECTIVE— March 18, 2009 RB

MODEL 502
STAR-MAX ELECTRIC HOT PLATE

KEY NUMBER	PART NUMBER	NUMBER PER UNIT	DESCRIPTION
1	2R-8229	2	SHIELD-KNOB
2	2R-9781	2	KNOB-THERMOSTAT
3	2M-Y7134	1	EMBLEM-STAR
4	I3-Y7454	1	PANEL, VINYL
5	I3-Y7453	1	FRONT PANEL
6	2J-Y7114	2	PILOT LIGHT
7	2J-6403	2	CONTROL-INFINITE 240V
8	2C-9938	2	ADAPTER-TERMINAL
9	2R-Y5092	4	LEG
10	I3-Y7708	1	SLIDE, DRAWER
11	I3-Y7694	1	DRAWER
12	I3-502010	1	BACK WELD ASSEMBLY
13	G3-Y7788	1	COVER, HANDY BOX
14	2C-Y2344	1	TERMINAL-GROUND
15	2K-8043	4	BUSHING
16	I3-Y7822	2	COVER-TERMINAL BLOCK
17	2N-Y7779	2	ELEMENT W/Ceramic Block
18	2D-6470	2	PAN-REFLECTOR
19	2P-6468	2	RING-ELEMENT ADAPTER
20	I3-Y7891	4	CHAIN STRAIN RELIEF
21	I3-502001	1	TOP WELD ASSEMBLY

*SUGGESTED PARTS STOCKING-

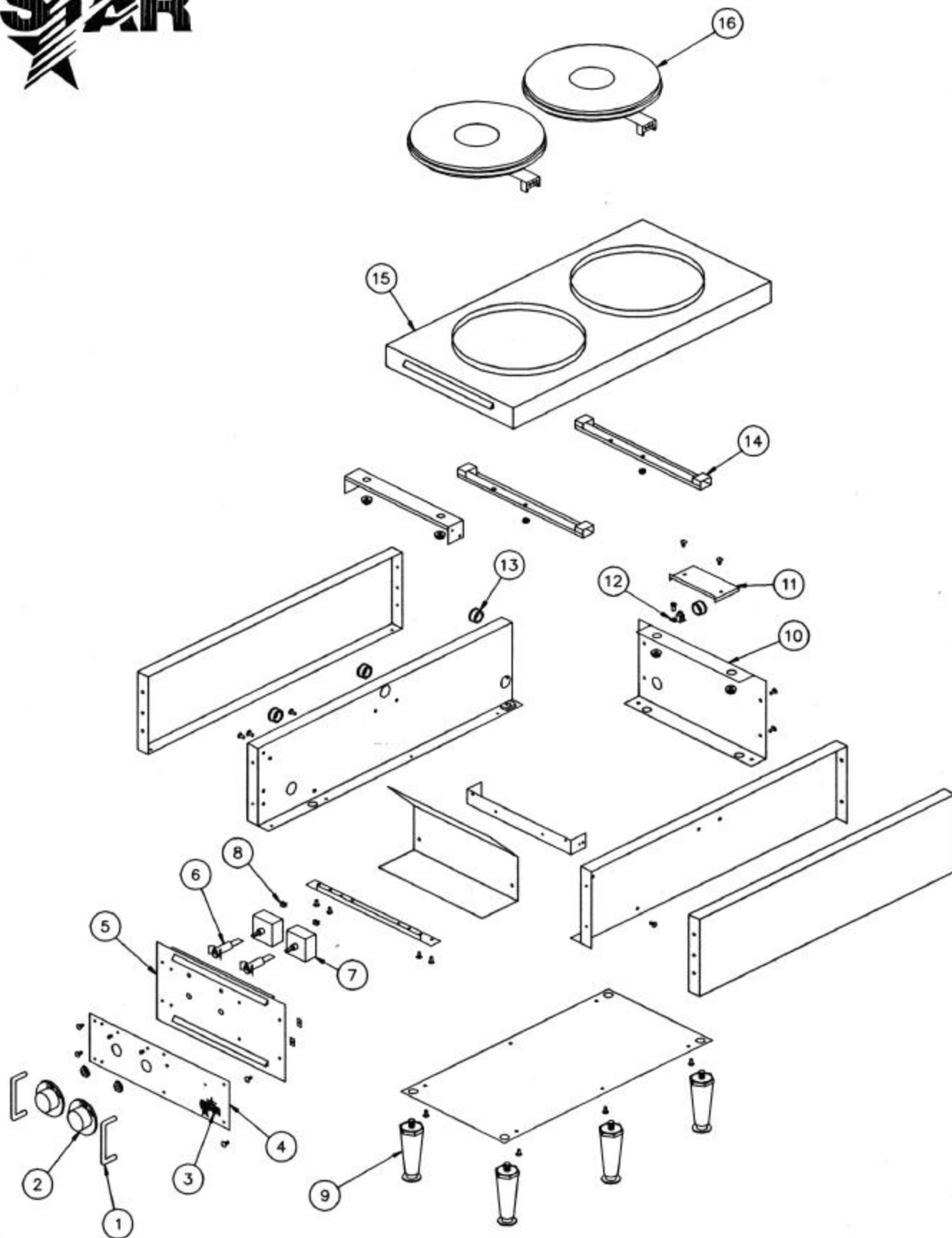
IMPORTANT: WHEN ORDERING SPECIFY VOLTAGE OR TYPE GAS DESIRED
 INCLUDE MODEL AND SERIAL NUMBER-(1) MINIMUM PARTS ORDER-\$5.00

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STAR MANUFACTURING INTERNATIONAL, INC.

9325 OLIVE BLVD. • P.O. BOX 8492 • ST. LOUIS, MO 63132
 PHONE: (314) 994-0880 • FAX: (314) 994-0406



MODEL 502F

MODEL 502F
 STAR-MAX ELECTRIC FRENCH HOT PLATE

KEY NUMBER	PART NUMBER	NUMBER PER UNIT	DESCRIPTION
1	2R-8229	2	SHIELD-KNOB
2	2R-9781	2	KNOB-THERMOSTAT
3	2M-Y7134	1	EMBLEM-STAR
4	I3-Y7454	1	PANEL, VINYL
5	I3-Y7602	1	FRONT PANEL
6	2J-Y7114	2	PILOT LIGHT
7	2J-6403	2	CONTROL-INFINITE 240V
8	2C-9938	2	ADAPTER-TERMINAL
9	2R-Y5092	4	LEG
10	I3-502010	1	BACK WELD ASSEMBLY
11	G3-Y7788	1	COVER, HANDY BOX
12	2C-Y2344	1	TERMINAL-GROUND
13	2K-8043	4	BUSHING
14	I1-162117	2	CLAMP ASSEMBLY
15	I3-502002	1	TOP WELD ASSEMBLY
16	2N-Y3301	2	ELEMENT

*SUGGESTED PARTS STOCKING-

IMPORTANT: WHEN ORDERING SPECIFY VOLTAGE OR TYPE GAS DESIRED
 INCLUDE MODEL AND SERIAL NUMBER-(1) MINIMUM PARTS ORDER-\$5.00

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