

STAR[®]

CHEESE MELTER

MODEL
524SB, 524SBA
536SB, 536SBA
**Installation and
Operation
Instructions**

2M-Z7369 Rev.C 7/10/06



536SBA



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 a 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

524SBA-208V, 524SBA-240V

Rating Connection: 3,120 Watts, 208 Volts, 50/60 Hz, 15 Amps
3,240 Watts, 240 Volts, 50/60 Hz, 13.5 Amps
NEMA 6-30 plug with 6-foot cord

Approximate Weight: Installed - 62 Lbs (28.15 kg), Shipping - 75 Lbs (34 kg)

Dimensions: Width: 30.0 in. (76.20 cm)
Height: 19.1 in. (48.51 cm)
Depth: 17.2 in. (43.56 cm)

536SBA-208V, 536SBA-240V

Rating Connection: 4,097 Watts, 208 Volts, 50/60 Hz, 19.7 Amps
4,104 Watts, 240 Volts, 50/60 Hz, 17.1 Amps
NEMA 6-30 plug with 6-foot cord

Approximate Weight: Installed - 87 Lbs (39.5 kg), Shipping - 99 Lbs (45.0 kg)

Dimensions: Width: 42.0 in. (106.7 cm)
Height: 19.1 in. (48.51 cm)
Depth: 17.2 in. (43.56 cm)

GENERAL INFORMATION DATA



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.

Before using your new equipment, read and understand all the instructions & labels 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.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

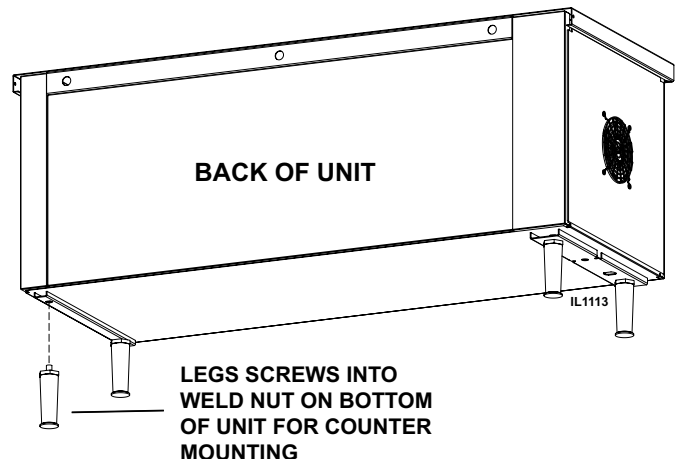
Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

UNPACKING AND INSPECTION

Unpack the cheese melter and all components from the container. Thoroughly inspect the cheese melter for damage. If damage is discovered, immediately initiate a claim with the carrier that handled the shipment. Be sure to remove all the paper protection and packing material prior to heating.

ASSEMBLY AND INSTALLATION

The cheese melters are shipped with adjustable feet detached. Install the feet by placing the cheese melter on its back and screw the feet into the threaded holes on the bottom of the unit. Contact the factory for alternate installation methods.



CAUTION

DO NOT INSTALL WITHOUT FEET PROVIDED.



WARNING

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ ALL INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

The cheese melter is equipped with a thermostat that interrupts power to the heating elements if the temperature in the control compartment is excessive. Do not obstruct the ventilation openings on the side panel. These provide cooling air for the controls. If airflow to the fan is obstructed, the thermostat will need to be reset by pressing the reset button on the bottom of the control compartment.

OPERATION

Preheat the cheese melter by turning the power switch to FULL POWER for approximately 5 minutes. The case fan will come on and the heaters will be at full output. The cheese melter is equipped with an adjustable shelf. Changing the shelf position can vary the intensity of the heat. The top position is best used for fast melting of cheese or butter on breads or sandwiches. Center and lower shelf positions are best suited for more delicate cooking such as seafood. Food products should not be placed directly on the shelf. A plate, tray, or sizzle platter should be used. During idle periods or for holding foods at serving temperatures, set the power switch to the POWER SAVER position. This setting reduces the output to 1/4 power. Once the cheese melter is at operating temperature, it takes only 10 to 15 seconds to get from POWER SAVER temperatures to FULL POWER.

DAILY CLEANING

Turn the power switch OFF and allow the cheese melter to cool completely. Remove the rack and clean it with hot soapy water. Clean the interior and exterior surfaces with a damp cloth and wipe dry.

MAINTENANCE AND SERVICE

If maintenance or service is required, contact your local service company, a factory representative, or Star Manufacturing.

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 | 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 or reset buttons |
| 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 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:

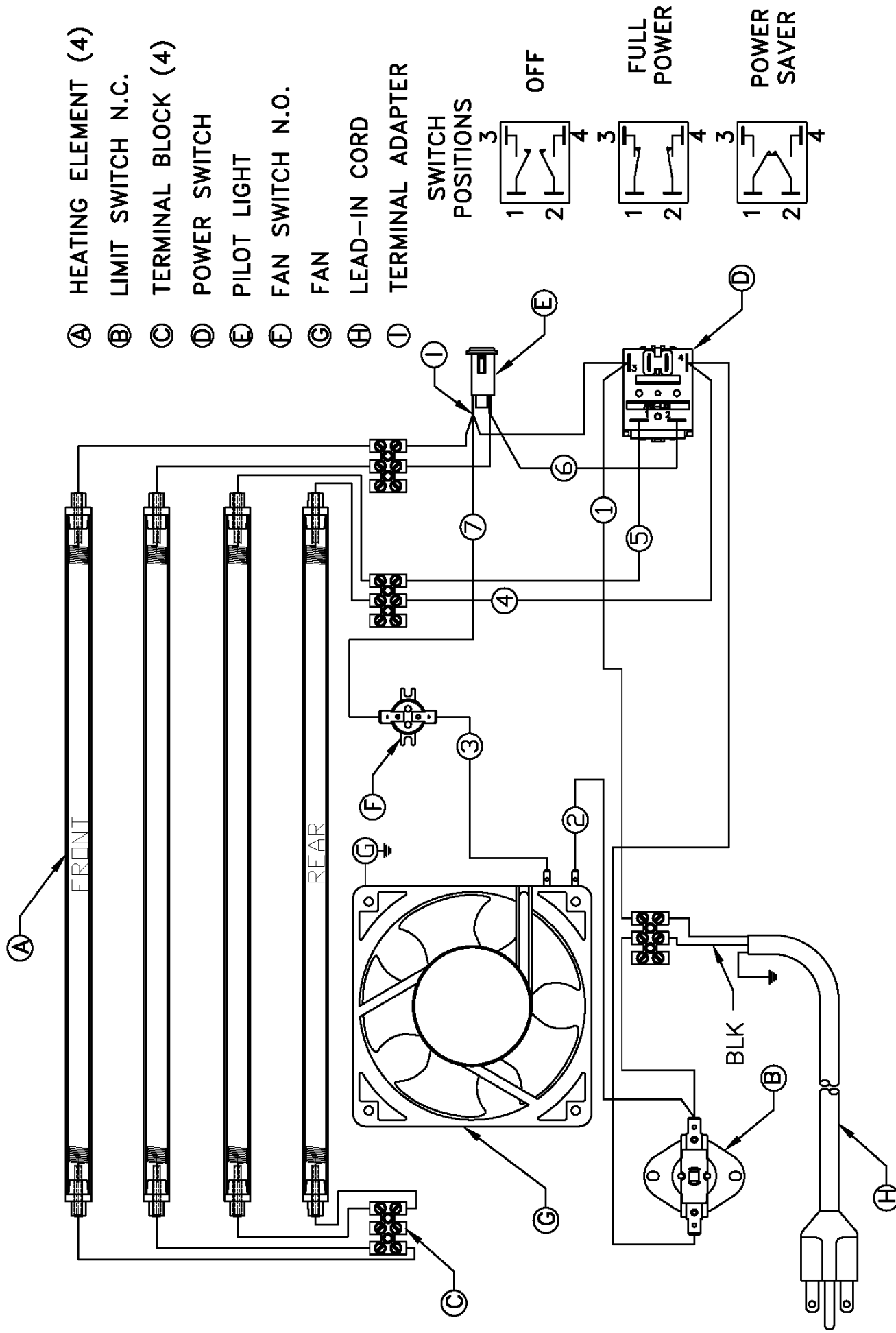
- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

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.



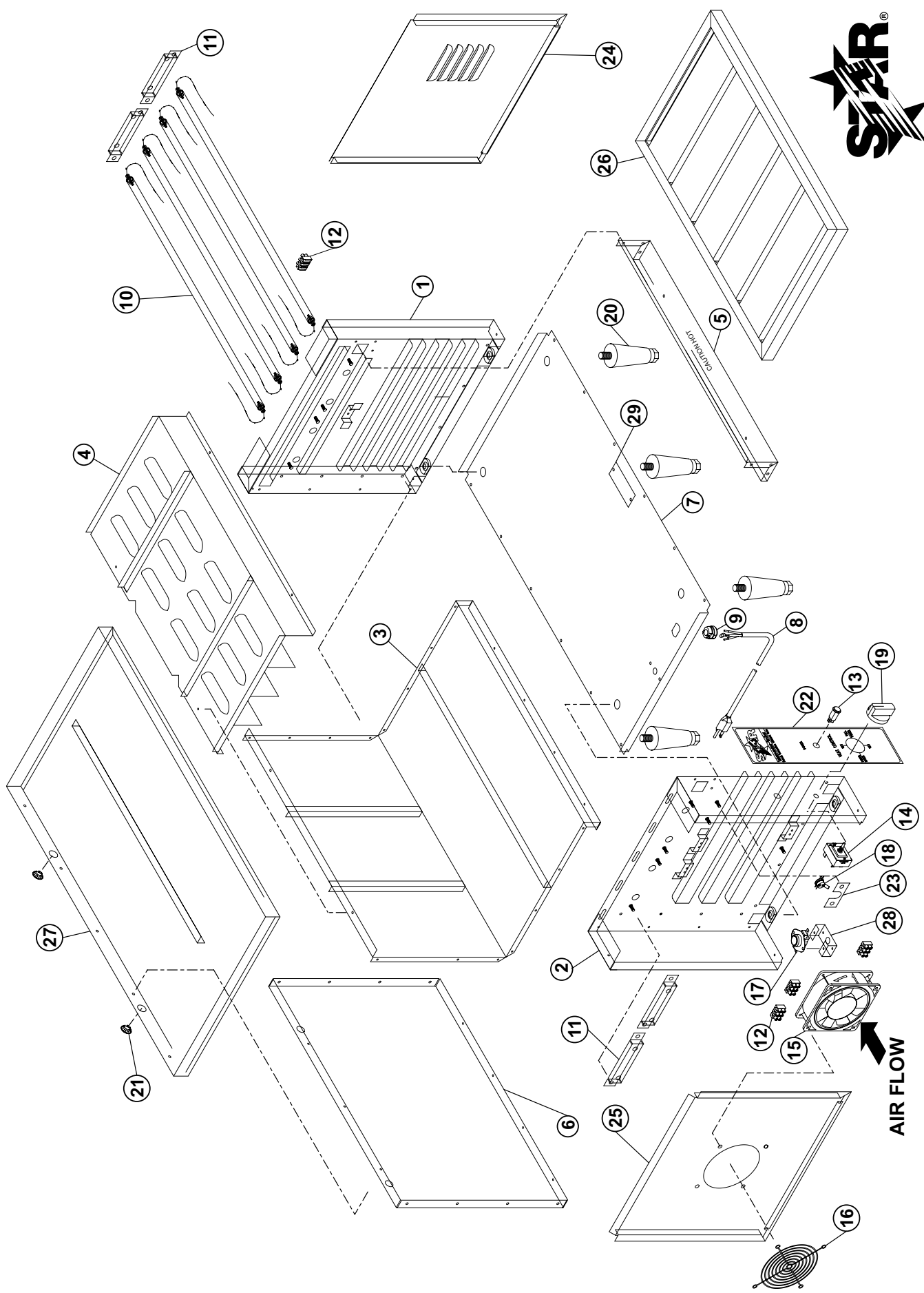
STAR MANUFACTURING INTERNATIONAL, INC.

DRAWING: SK2045

WIRE DIAGRAM 524SBA, 536SBA

REV: -

DATE: 11-18-03 DR: TH



STAR MANUFACTURING INTERNATIONAL, INC.

EXPLODED VIEW 524/536SBA

SK2047

REV: -

DATE: 11-18-03

PARTS LIST

July 10, 2006, Rev. C

MODEL 524SBA/536SBA Cheese Melter

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	F5-52400	1	RIGHT CHASSIS ASSEMBLY
2	F5-52403	1	LEFT CHASSIS ASSEMBLY
3	F5-52404	1	LINER ASSEMBLY 524
	F5-53600	1	LINER ASSEMBLY 536
4	F5-52402	1	REFLECTOR ASSEMBLY 524
	F5-53602	1	REFLECTOR ASSEMBLY 536
5	F5-Z7308	1	TOP FRONT 524
	F5-Z7335	1	TOP FRONT 536
6	F5-Z7312	1	BACK PANEL 524
	F5-Z7338	1	BACK PANEL 536
7	F5-Z7313	1	BOTTOM 524
	F5-Z7339	1	BOTTOM 536
8	E3-301044	1	CORDSET
9	2K-Y6764	1	CORD BUSHING
10	FA-198095	4	HEATER 750W 104V (208V) 524
	FA-198092	4	HEATER 750W 120V (240V) 524
	FB-198094	4	HEATER 1000W 104V (208V) 536
	FB-198099	4	HEATER 1000W 120V (240V) 536
11	F5-Z7307	4	ELEMENT RETAINER
12	2E-Z5375	4	TERMINAL BLOCK
13	2J-Z2329	1	PILOT LIGHT
14	2E-200551	1	SWITCH
15	2U-200560	1	FAN 240V
16	2R-200562	1	FAN GUARD
17	2E-200566	1	RESET SWITCH - 190°F
18	2E-200574	1	FAN SWITCH
19	2R-Z1854	1	KNOB
20	2A-Z5942	4	LEG
21	2C-200772	2	PLUG
22	2M-Z7377	1	GRAPHIC PANEL
23	F5-Z7390	1	FAN SWITCH BRACKET
24	F5-Z7323	1	SIDE PANEL RIGHT
25	F5-Z7324	1	SIDE PANEL LEFT
26	F5-52401	1	RACK ASSEMBLY 524
	F5-53601	1	RACK ASSEMBLY 536
27	F5-52405	1	TOP ASSEMBLY 524
	F5-53603	1	TOP ASSEMBLY 536
28	H5-Z7303	1	RESET BRACKET
29	VARIOUS	1	NAMEPLATE
--	2E-Z7385	1	WIRE SET

**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.



Star Manufacturing International, Inc.

STAR MANUFACTURING

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Parts & Service (800) 807-9054

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