



Star
Manufacturing
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Installation
and
Operating
Instructions

2M-Z4043 Rev. H 3/06/2006

COMBINATION HOT DOG STEAMER AND BUN WARMER

MODELS

8A-35SXE

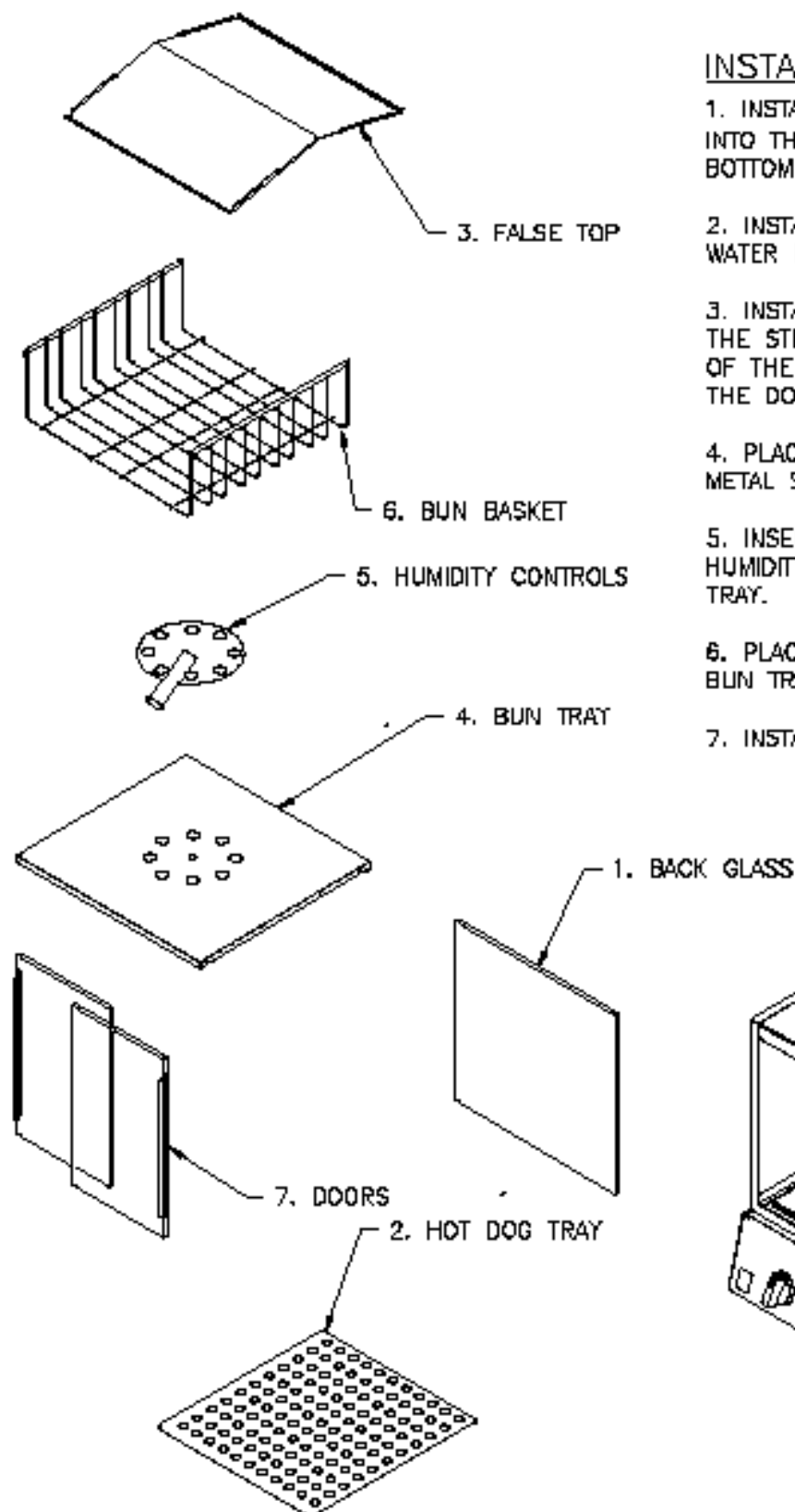
8A-70SXE



Model 35SXE

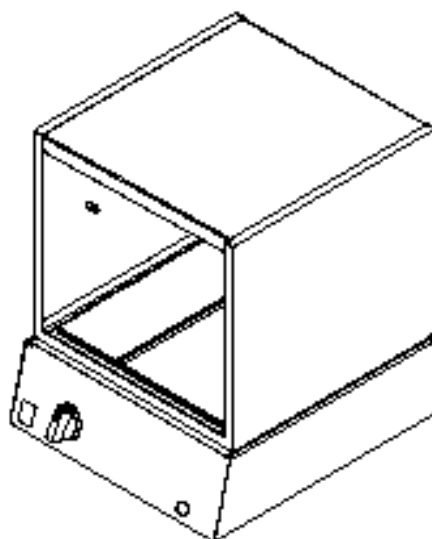


HOT DOG STEAMER INSTALLATION



INSTALLATION INSTRUCTIONS

1. INSTALL THE BACK GLASS BY INSERTING IT INTO THE TOP OUTSIDE TRACK, THEN INTO THE BOTTOM OUTSIDE TRACK.
2. INSTALL THE HOT DOG TRAY OVER THE WATER PAN.
3. INSTALL THE FALSE TOP INTO THE TOP OF THE STEAMER. THE FRONT AND BACK EDGES OF THE FALSE TOP SHOULD REST ON TOP OF THE DOOR TRACKS.
4. PLACE THE BUN TRAY ONTO THE FOUR METAL STUDS ON THE STEAMER BODY.
5. INSERT THE ROUND METAL STUD ON THE HUMIDITY CONTROL INTO THE HOLE ON THE BUN TRAY.
6. PLACE THE BUN BASKET ON TOP OF THE BUN TRAY.
7. INSTALL THE DOORS INTO THE TRACKS.



STAR MANUFACTURING INTERNATIONAL, INC.

MODELS: 8A-35SX
8A-70SX

SK1848

REV. B 4-18-01

DR: MH

SPECIFICATIONS:

8A-35SXE

Capacity: 180 Hot Dogs, 36 Hot Dog Buns
Electrical: 120 volt, 1000 watts, 8.3 amps
230 volt, 1000 watts, 4.3 amps
Cord Length - 6 ft.
Plug NEMA Spec - NEMA 5-15P (120V unit)
CEE7-7 (230V unit)

Water Capacity: 11 Quarts
Agency Approvals: UL, ULS, CUL
Dimensions: 14"W x 16"D x 18 5/8"H
(35.6cm W x 40.6cm D x 47.3cm H)

8A-70SXE

Capacity: 230 Hot Dogs, 64 Hot Dog Buns
Electrical: 120 volt, 1300 watts, 10.8 amps
230 volt, 1300 watts, 5.7 amps
Cord Length - 6 ft.
Plug NEMA Spec - NEMA 5-15P (120V unit)
CEE7-7 (230V unit)

Water Capacity: 14 Quarts
Agency Approvals: UL, ULS, CUL
Dimensions: 18"W x 16"D x 20 3/8"H
(45.7cm W x 40.6cm D x 51.8cm H)

SAFETY SYMBOL



This symbol is 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.

NOTICE

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.



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.

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 four to seven quarts of water into the hot dog water pan. Do not overfill. Using distilled water will prolong the life of the heating element.
2. Turn the switch to "ON" position, and set the thermostat control on "HIGH" until steam is generated. Normal heat up time is 30 minutes. Using hot water will reduce heat up time.
3. After pre-heat place hot dogs in bottom compartment. Arrange the hot dogs so that there is free circulation of steam. Refrigerated hot dogs will take approximately 45 minutes to reach serving temperature.
4. After the hot dogs are brought up to serving temperature, add the buns to the wire rack in the top compartment. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment.
5. To hold the product, set the thermostat control at setting 5 or 6.
6. Keep the doors closed when not serving.
7. Add water as it becomes necessary to maintain the water level. (Add hot water for best results.) The Model 70 is equipped with a low water level indicator. When the light comes on, add water.



CAUTION

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

AT THE END OF EACH DAY'S OPERATION:

1. Disconnect the power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Allow to cool and drain the water through the drain pipe.
4. Remove the perforated hot dog tray, wire rack, false top, and bun tray. Remove the glass and thoroughly clean the entire unit.

POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

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 or adjust the humidity control lever located in the bun compartment on the bun tray.

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

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * 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, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. 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, the labor to replace the part is **NOT** warranted.

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, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * 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 HPD & SPD 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 Fast Steamer Models **except Direct Connect Series.**

ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
(Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
(Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

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 STAR MANUFACTURING INTERNATIONAL INC.
 P.O. BOX 1000, ST. LOUIS, MO 63133, USA

DR. 500 CK. DATE 11-17-00

TOLERANCES UNLESS OTHERWISE NOTED
 FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°

MATERIAL

FINISH

REVISIONS

LTR

DATE

DESCRIPTION OF CHANGE

DR

MODEL NO.

35SXE

TITLE

WIRING DIAGRAM

REVISIONS

DATE

DESCRIPTION OF CHANGE

DR

PART NO.

SK1831

REVISIONS

DATE

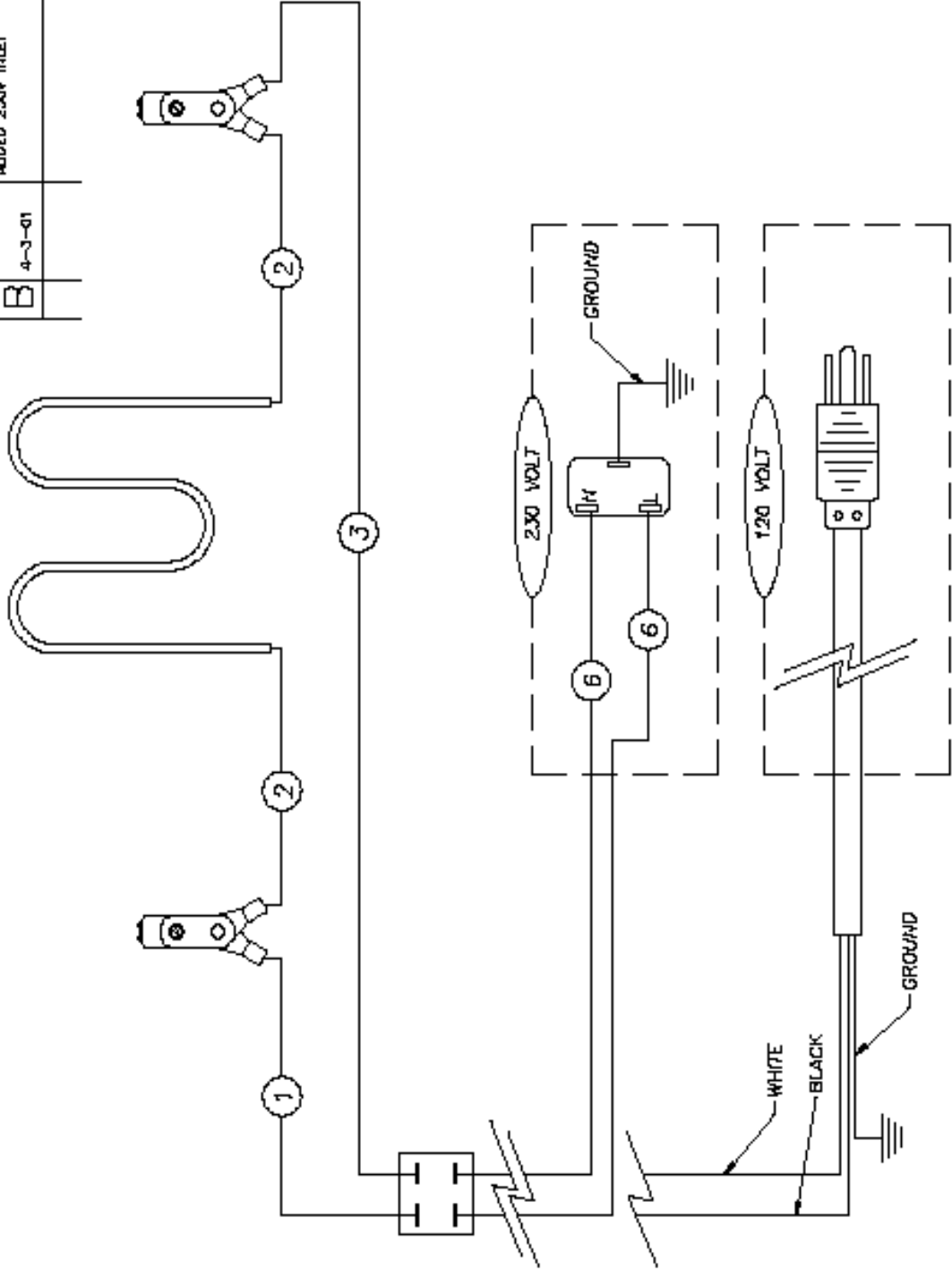
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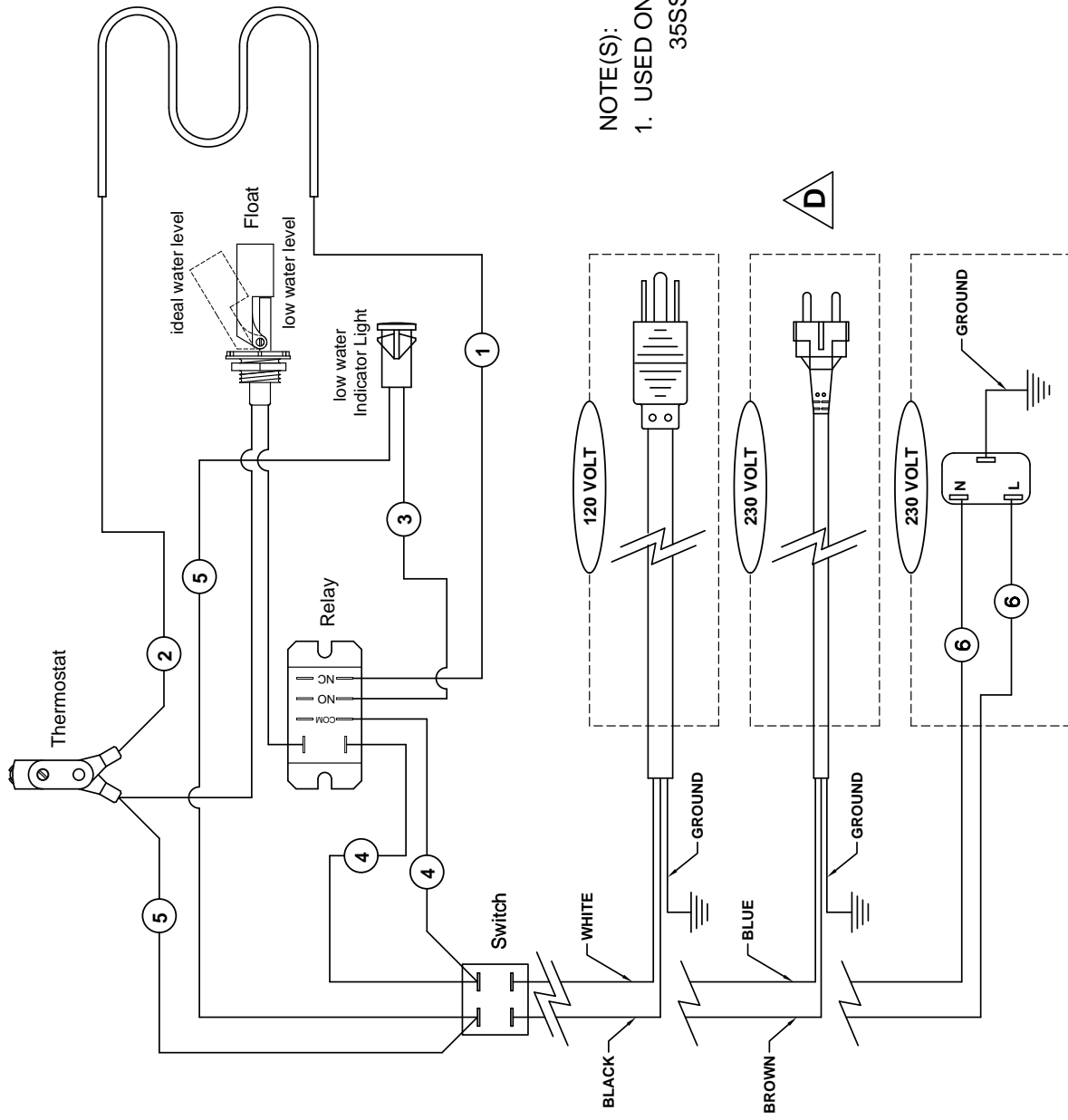
DR

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CHG'D WIRE NOTATIONS 1&2
 ADDED BLK, WHITE, & GRD NOTES
 MH

ADDED 230V INLET
 MH





NOTE(S):
 1. USED ON MODELS: **C**
 35SSA, 70SSA, 70SXE

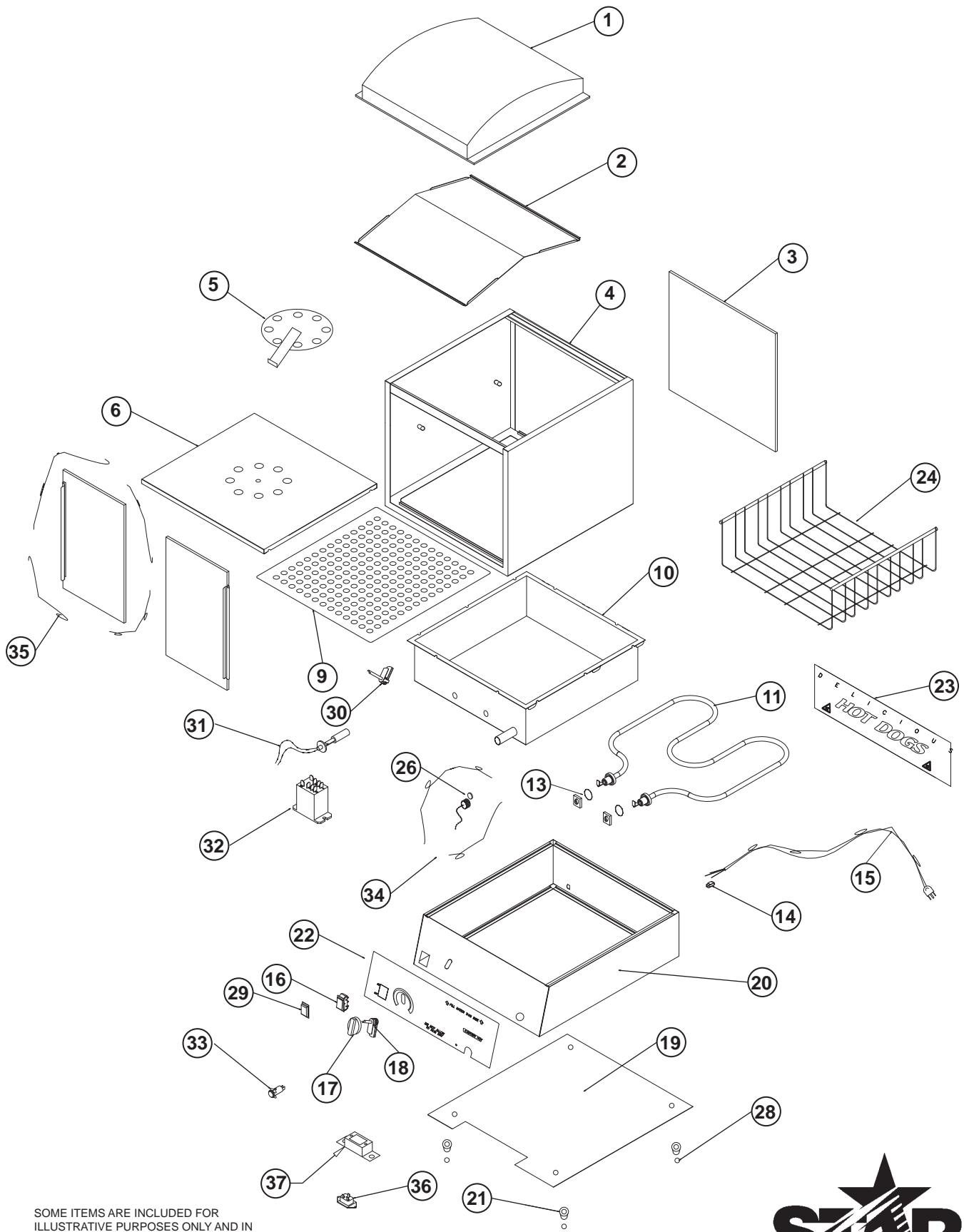


MODEL: 35SSA - 70SSA

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SK1832 Rev D 3/12/2006



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

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MODEL 35SXE - 70SXE

STAR MANUFACTURING INTERNATIONAL, INC.

SK1842

REV. F

11/28/01

PARTS LIST

January 23, 2012, Rev. H

MODELS 8A-35SXE and 8A-70SXE

Key Number	Part Number	Model Number	Number Per Unit	Description
1	2L-Z3955	35SXE	1	TOP
	2L-Z4056	70SXE	1	TOP
2	A3-Z3956	35SXE	1	FALSE TOP
	A3-Z4138	70SXE	1	FALSE TOP
3	2Q-Z3970	35SXE	1	GLASS-BACK
	2Q-Z4085	70SXE	1	GLASS-BACK
4	A3-ST3001	35SXE	1	BODY ASSEMBLY
	A3-ST7001	70SXE	1	BODY ASSEMBLY
5	A3-ST3007		1	HUMIDITY CONTROL
6	A3-Z3960	35SXE	1	BUN TRAY
	A3-Z4449	35SXE-PT	1	BUN TRAY
	A3-Z4125	70SXE	1	BUN TRAY
9	A3-Z4110	35SXE	1	HOT DOG TRAY
	A3-Z4132	70SXE	1	HOT DOG TRAY
10	A3-ST3000-PS	35SXE	1	WATER TANK ASSEMBLY
	A3-ST7000-PS	70SXE	1	WATER TANK ASSEMBLY
11	2N-Z4058	35SXE	1	ELEMENT (120V)
	2N-Z4359	35SXE	1	ELEMENT (230V)
	2N-Z4059	70SXE	1	ELEMENT (120V)
	2N-Z4360	70SXE	1	ELEMENT (230V)
13	2I-Y6404		2	O-RING .551IS .691OD
14	2K-7889		1	HEYCO BUSHING
15	A3-ST3006		1	CORDSET (120V)
	2E-Z0512		1	CORDSET (230V)
16	2E-Z1858		1	SWITCH
17	2R-Z1854		1	KNOB
18	2T-Z4189		1	THERMOSTAT
19	A3-Z3967	35SXE	1	BOTTOM
	A3-Z4131	70SXE	1	BOTTOM
20	A3-ST3002	35SXE	1	LOWER BODY ASSEMBLY
	A3-ST7002	70SXE	1	LOWER BODY ASSEMBLY
21	2A-Y3405		4	FOOT
22	2M-Z4042	35SXE	1	LABEL CONTROL PANEL
	2M-Z4120	70SXE	1	LABEL CONTROL PANEL
23	2M-Z4035	35SXE	1	GRAPHIC
	2M-Z4081	70SXE	1	GRAPHIC
24	2B-Z4037	35SXE	1	BUN BASKET
	2B-Z4069	70SXE	1	BUN BASKET
26	A3-35219		1	CAP AND CHAIN
27	2P-Y3054		1	CHAIN-BEAD 2 3/4 LG
28	2P-Y3404		4	PLUG-FOOT
29	2E-Z4148		1	SWITCH SPLASH GUARD
30	2T-Z0622	35SXE	1	THERMOSTAT HI-LIMIT
31	A3-ST7016	70SXE	1	ASSEMBLY FLOAT SWITCH
32	2E-Z14428	70SXE	1	RELAY, PDT, 15A, 120V
	2E-Z4358	70SXE	1	RELAY (230V)
33	2J-Z2329	70SXE	1	PILOT LIGHT
34	A3-35219		1	CAP AND CHAIN ASSY
35	A3-ST3010	35SXE	2	DOOR ASSY
	A3-ST7008	70SXE	2	DOOR ASSY
36	2E-Z3034		1	IEC CORD INLET (230V ONLY)
37	A3-Z4357		1	PLUG INLET (230V ONLY)

**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.



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