

GENERAL INSTALLATION 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. For equipment to be used by the general public, please contact the factory.

OPERATING INSTRUCTIONS

1. Thoroughly clean the unit when received. DO NOT immerse in water. Cleaning with a non-abrasive soap or detergent and water is recommended.
2. Level unit using the adjustable feet (approximately 1/2" adjustment).
3. Sandwich Grill Controls:
Temperature - Temperature is thermostatically controlled with an OFF position, which turns off electric current to both top and bottom grills.
Switch - The switch, located near the indicator lights, turns on the top grill heating elements. When this switch is OFF, only the bottom grill receives heat.
Indicator Lights - POWER ON indicates power to the unit. TOP ON indicates top grill power.

COOKING INSTRUCTIONS

SEASONING GRILL SURFACES

Seasoning the cooking surfaces, along with proper cleaning will prevent food from sticking.

1. Turn the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil or fat over the cooking surface. This film should remain on the grill for approximately 30 minutes.



CAUTION

USE CARE IN APPLYING THE FILM OF OIL AS GRILL IS HOT.

3. Repeat step 2 for further assurance of product not sticking to surface.
4. Upon completion of seasoning, remove excess oil from grill and adjust temperature control to desired level. Turn top grill switch on if two sided cooking is required.

IDLING

During idle times, setting the temperature control to about 250° F will save on operating costs. When demand increases, the grill quickly reheats to desired settings.

TOP GRILL ADJUSTMENT

The top grill contains adjustable springs to avoid crushing of sandwiches or bread products. To adjust, raise top grill and turn wing nut located on bottom near back of unit until top applies desired pressure on sandwiches or food when in lowered position.

GRILL CARE

It takes very little time and effort to keep the grill clean and performing at top efficiency. If grease is allowed to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed.

1. After each use, scrape the grill surfaces with a scraper or flexible spatula to remove excess fat and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on fat and food, the griddle should be thoroughly scoured and reseasoned. Use pumice or griddle stone while the grill is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
2. Daily - use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the grill.
3. Remove grease drawer and empty as required to prevent overflow into inside of cabinet and onto counter. Clean drawer daily by washing with detergent and water.

GREASE DRAWER CARE AND MAINTENANCE



CAUTION

HOT GREASE IS DANGEROUS. CAUTION MUST BE USED WHEN EMPTYING GREASE DRAWER TO PREVENT INJURY.

1. TO AVOID SPILLS OR BURNS:
If drawer overflows or becomes too full to remove from grill without spilling, allow grease in drawer to cool before removing drawer.
2. Protect your hands from burns with an appropriate heat insulator, such as a pad or mitten.
3. Due to the drawer length, both hands must be used when removing the drawer to empty it.
4. Pull drawer out slowly and support the bottom of drawer with protected hand.
5. Put grease baffle in drawer before placing drawer in grill.

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-Y2933 REV. A 12-19-95



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STAR Sandwich Grill Set Up, Seasoning and Cleaning

Set Up

1. Unpack the grill.
2. Read the Owners manual and then put it in a safe place for future reference.
3. If surface rust is visible, use a steel wool brush and scrub it off.
4. Wipe down the exterior and grilling area with a damp cloth.
5. Take the grill to a well ventilated area and turn the thermostat to 8-9. If your unit has an electronic control then set the temperature for 450°F. Allow the unit to burn off the factory oil. (the oil is there to prevent surface rust during shipping and storage)
6. The "burn off" is complete when the smoke is gone, approximately 30 minutes.
7. Brush any debris from the grill surfaces.
8. Allow the grill to cool and then place it in its permanent position.

First Time Seasoning

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Spray the cooking area heavily with a baking release agent.
3. Let sit for 20 minutes.
4. Wipe surface clean with a warm, damp, cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, a light spray of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

Daily Cleaning

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.
Note: It is best not to let food cook on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.
2. At the end of the day, wipe down all surfaces with a warm, damp, cloth and mild detergent. Dry with a soft towel.

Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

***Please reference your owner's manual for additional information
concerning the operation of your grill.***



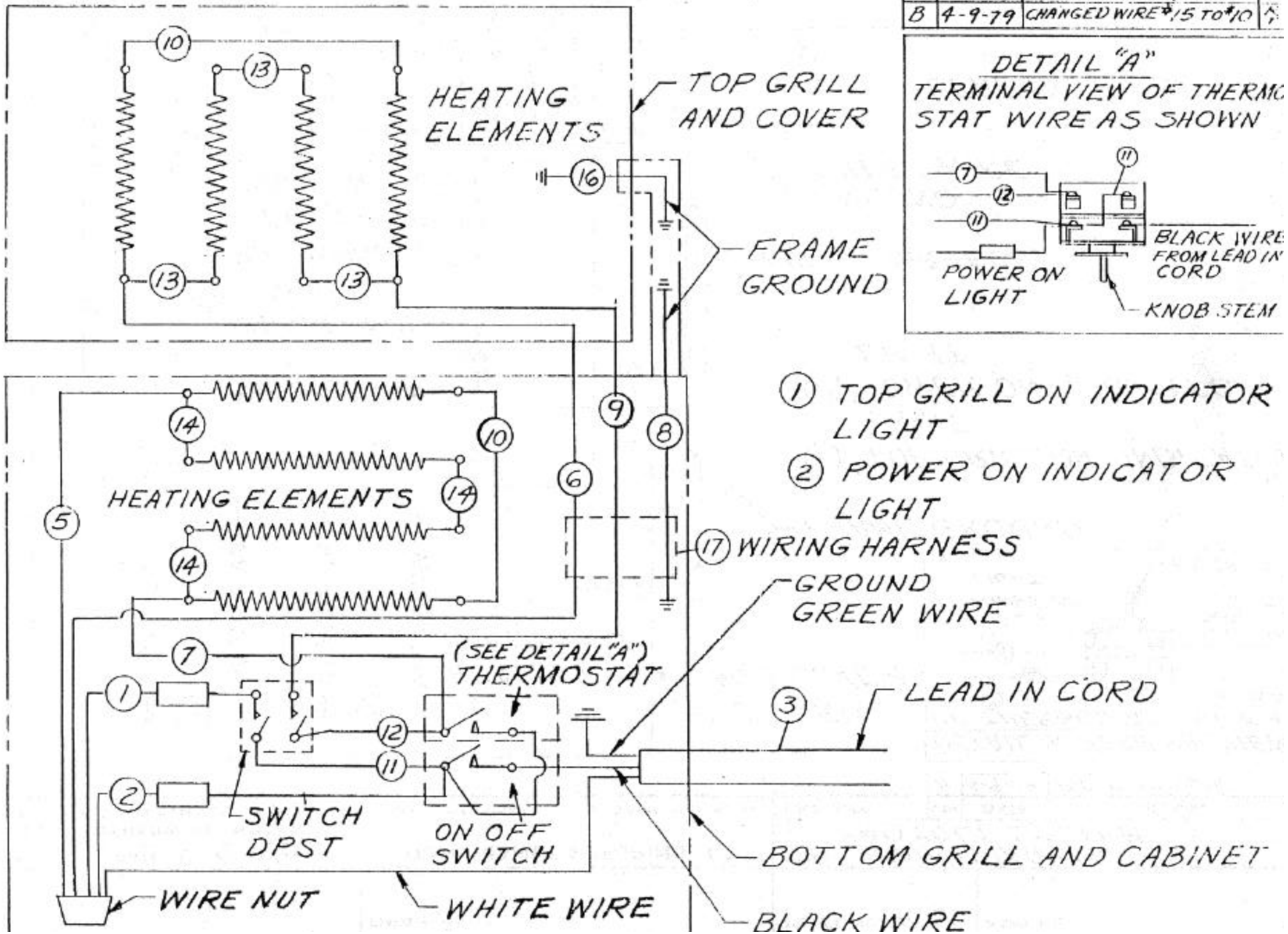
Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.

DR. *AB* CK. DATE *6-30-76*
 LIMITS UNLESS OTHERWISE NOTED
 FRACTIONS ± 1/64 DECIMALS ± .005

STAR MANUFACTURING CO.
 9325 OLIVE BOULEVARD ST. LOUIS MO. 63132

TITLE *WIRING DIAGRAM*
120 VOLT SYSTEM

CHANGES	LTR	DATE	CHANGE	DR
A	5-9-78		ADDED DETAIL "A"	R7
B	4-9-79		CHANGED WIRE #15 TO #10	7



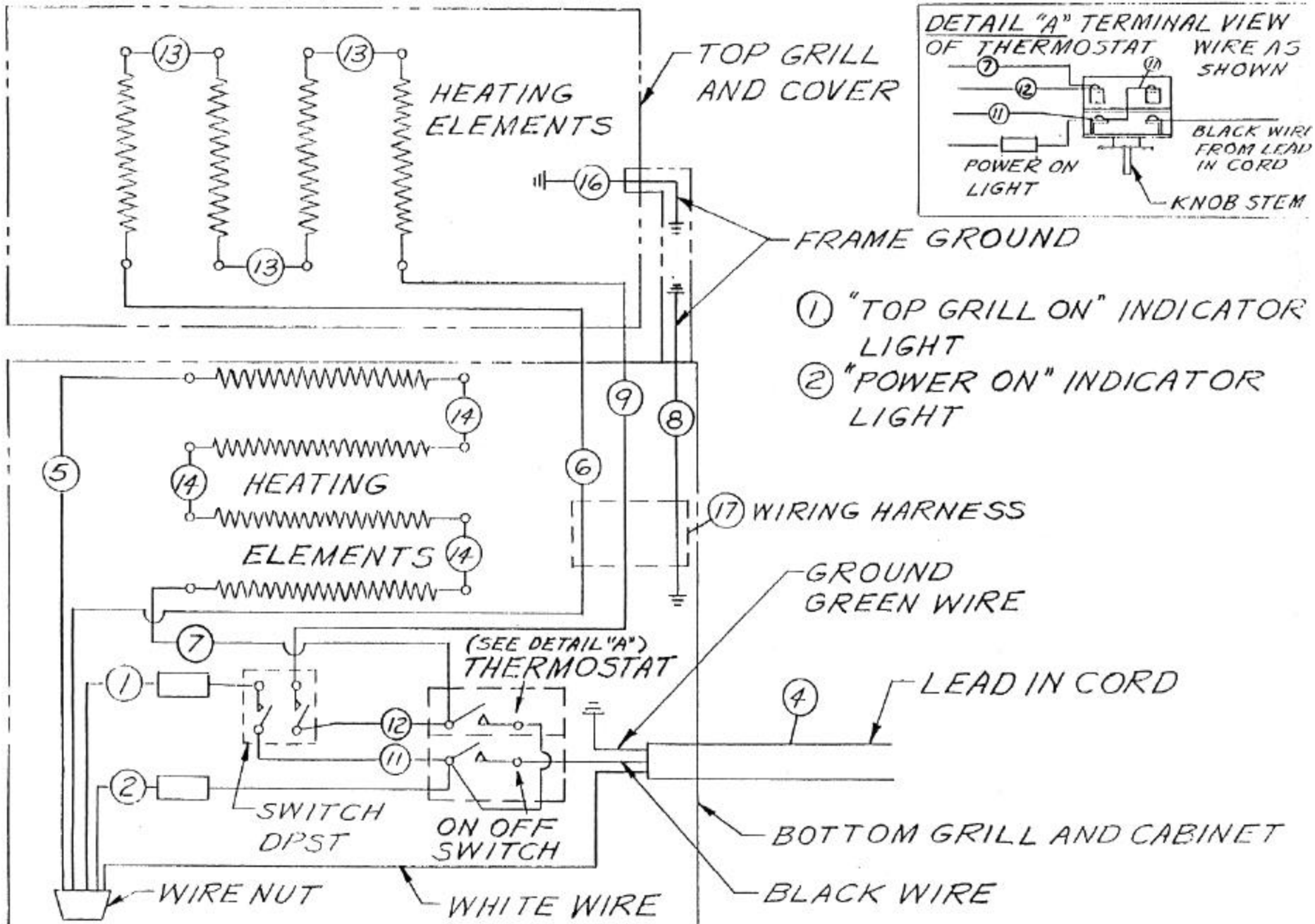
R.A. CK. DATE 8-6-76
 LIMITS UNLESS OTHERWISE NOTED
 FRACTIONS ± 1/64 DECIMALS ± .005

STAR MANUFACTURING CO.

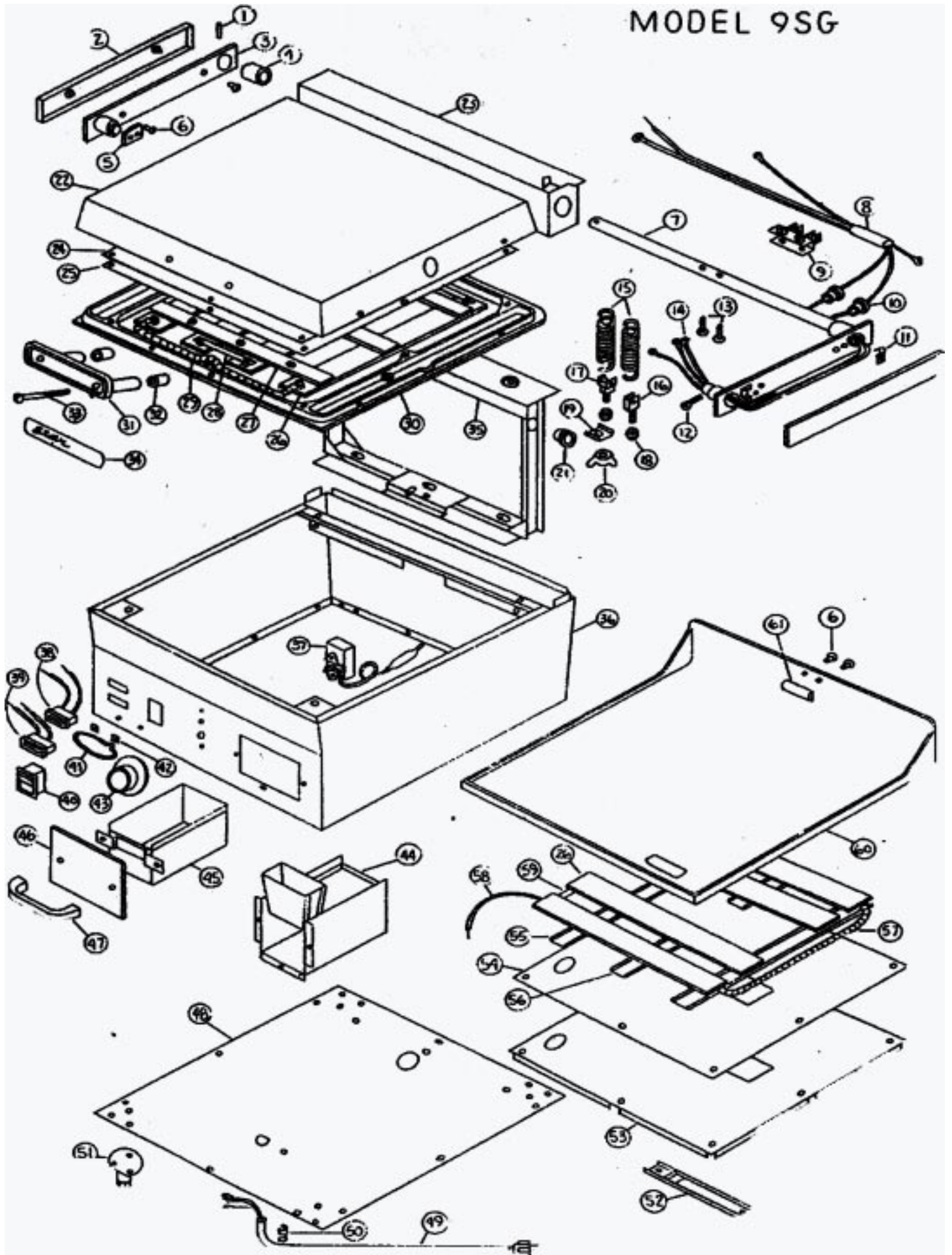
9325 OLIVE BOULEVARD ST. LOUIS MO. 63132

TITLE WIRING DIAGRAM
240 VOLT SYSTEM

CHANGES	LTR	DATE	CHANGE	DR
	A	5-9-78	ADDED DETAIL "A"	R7



MODEL 9SG



PARTS LIST

EFFECTIVE 01-26-01

MODEL 9SG Sandwich Grill

Key Number	Part Number	Number Per Unit	Description
1	2A-4427	1	PIN - GROOVE
2	B2-09009	2	ARM COVER ASSEMBLY
3	B2-09011	1	LEFT ARM ASSEMBLY
4	2A-Y2767	2	SPACER - ARM
5	B2-Y2822	1	LIMIT
6	2C-1580	4	SCREW - MACHINE (8-32 x 3/8")
7	B2-09010	1	RIGHT ARM ASSEMBLY
8	B2-09032	1	WIRE HARNESS ASSEMBLY
9	B2-09012	1	LEVER ASSEMBLY
10	2K-Y1139	2	BUSHING
11	2C-Y2993	1	CLAMP
12	2A-7964	1	PIN - COTTER
13	2C-1540	2	SCREW - MACHINE (8-32 x 1-1/8" rh)
14	B2-09031	1	WIRE ASSEMBLY
15	2P-Y2821	2	SPRING - EXTENSION
16	B2-09013	1	CLEVIS ASSEMBLY
17	B2-09014	1	SPRING ANCHOR ASSEMBLY
18	2C-Y2088	2	NUT - JAM
19	B2-Y2835	1	CHANNEL
20	2C-2587	1	NUT - WING
21	B2-Y2819	2	BEARING
22	B2-09002	1	TOP COVER ASSEMBLY
23	B2-09004	1	BACK SPLASH ASSEMBLY
24	B2-Y2761	1	COVER - TOP ELEMENT
25	B2-Y2763	2	INSULATION - TOP
26	2N-Y2818	8	ELEMENT (Qty. 4 on Top, Qty. 4 on Bottom)
27	B2-Y2756	3	CLAMP - TOP ELEMENT
28	B2-Y2759	3	CONNECTOR - TOP ELEMENT
29	B2-09025	1	WIRE ASSEMBLY (120V Units Only)
30	B2-Y2839	1	CASTING - TOP GRID
31	2R-Y2830	1	HANDLE
32	B2-Y2774	2	SPACER - HANDLE
33	2C-Y2951	2	SCREW - MACHINE (1/4-20 x 2-3/4" rh)
34	2M-Y2755	1	EMBLEM
35	B2-09005	1	FRAME ASSEMBLY
36	B2-09001	1	CABINET ASSEMBLY

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

PAGE **1** OF **2**

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



Star Manufacturing International, Inc.

PARTS LIST

EFFECTIVE 01-26-01

MODEL 9SG Sandwich Grill

Key Number	Part Number	Number Per Unit	Description
37	2T-Y2313	1	THERMOSTAT
	B2-Y3362	2	WIRE SPACER (not shown)
38	B2-09016	1	INDICATING LIGHT - "TOP ON"
39	B2-09017	1	INDICATING LIGHT - "POWER ON"
40	2E-Y2832	1	SWITCH
41	2M-8478	1	EMBLEM - "STAR LOGO"
	2M-Y7134	1	EMBLEM - "STAR" (<u>#9103282 & ABOVE</u>)
42	2C-8477	2	NUT - PUSH ON
43	2R-9340	1	KNOB - THERMOSTAT
44	B2-09006	1	DRAWER ENCLOSURE
45	B2-09035	1	DRAWER (12" Long)
46	B2-Y2766	1	FRONT - DRAWER
47	2R-Y2829	1	HANDLE - DRAWER
48	B2-Y2773	1	BOTTOM
49	B2-09018	1	LEAD-IN CORD (120V)
	B2-09019	1	LEAD-IN CORD (240V)
50	2K-Y2968	1	BUSHING - CORD (120V)
	2K-Y2967	1	BUSHING - CORD (240V)
51	Z1-115006	4	FOOR HOUSING
	2A-7877	4	FOOT
52	B2-09028	1	THERMOSTAT BULB CLAMP
53	B2-Y2762	1	COVER - BOTTOM ELEMENT
54	B2-Y2764	2	INSULATION - BOTTOM
55	B2-Y2757	2	CLAMP - BOTTOM ELEMENT
56	B2-Y2758	2	CLAMP - BOTTOM ELEMENT (short)
58	B2-09020	1	WIRE ASSEMBLY
59	B2-Y2760	3	CONNECTOR
60	B2-Y2838	1	CASTING - BOTTOM GRID
61	B2-Y2768	1	CATCH
	B2-Y2833	1	STOP - TOP (not shown)

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PAGE 2 OF 2

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