

IL2424

GAS HOT PLATE

MODEL
AMHP2, AMHP4, AMHP6

Installation, Operation & Parts Manual

2M-Z15770 Rev. - 4/12/12

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 International Holdings Inc., Company 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 Listing

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

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

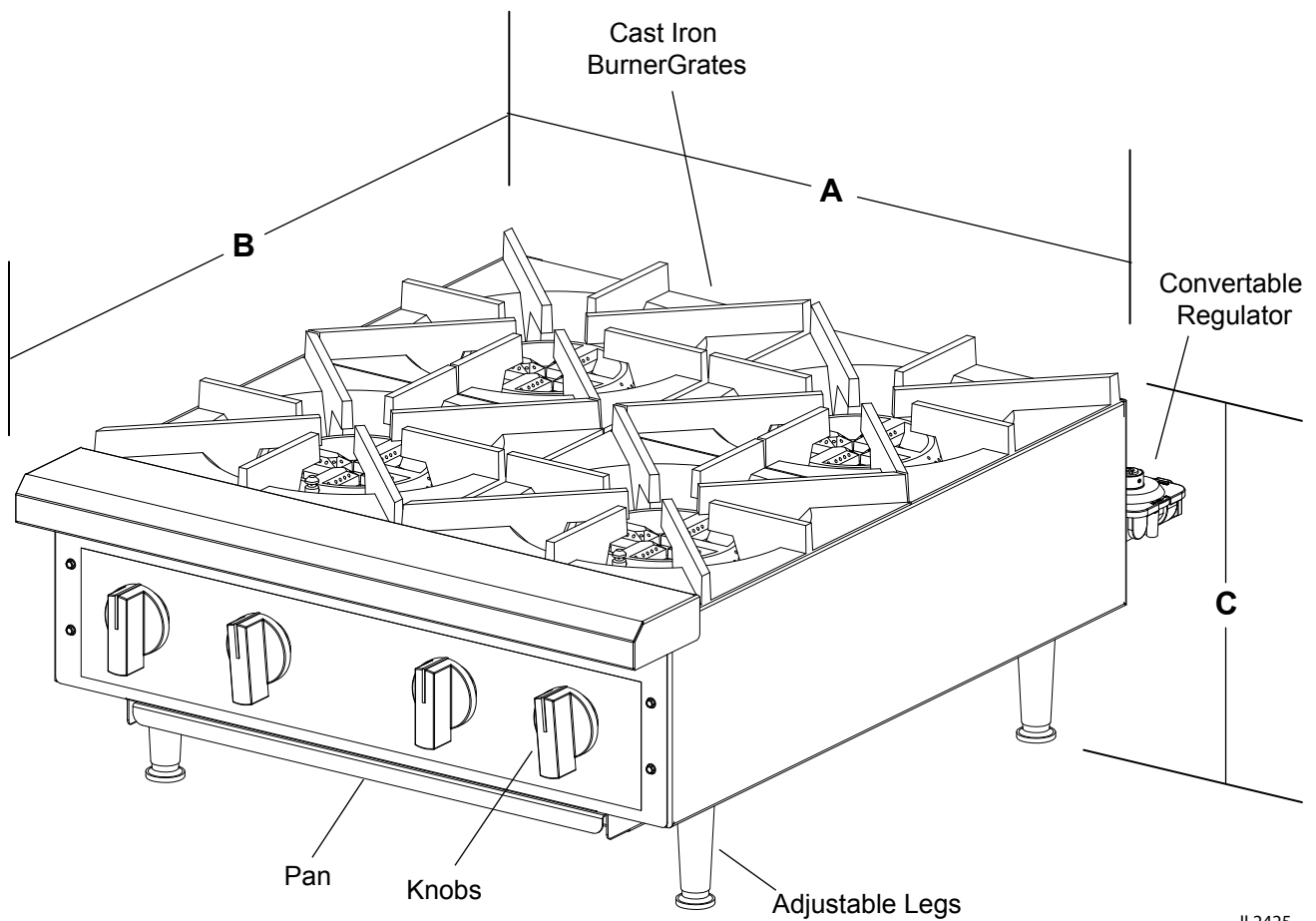
Telephone: (314) 678-6303

Fax: (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 International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A



IL2425

| GUSTO Gas Hot Plate Specifications | | | | | | |
|------------------------------------|------------|---------|----------|----------|--------------------|----------|
| Model No | Dimensions | | | Controls | Approximate Weight | |
| | A | B | C | | Installed | Shipping |
| AMHP2 | 12.1875" | 28.875" | 11.9375" | 2 | 66 lbs | 75 lbs |
| AMHP4 | 24.1875" | | | 4 | 110 lbs | 125 lbs |
| AMHP6 | 36.1875" | | | 6 | 176 lbs | 200 lbs |

- Gusto Gas Hot Plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- Available in 2, 4, and 6 burner styles to accommodate many volume operations.
- Sizes available in 12", 24", or 36" widths to fit almost anywhere and suitable for a variety of pots and pans.
- High performance 22,000 BTU cast iron burners provide maximum heat distribution and control.
- Heavy-duty cast iron grates stand up to constant use.
- Standing pilot for each burner for easy ignition.
- Manual on/off control valve has 1/4 turn for easy temperature control.
- Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone.
- Gas convertible in the field with conversion kit supplied with each hot plate. Units are shipped Natural Gas.
- Removable crumb tray for easy cleaning.
- Heavy-duty 4" adjustable legs to match the height of other Gusto equipment in your line.

GENERAL INSTALLATION DATA

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.

This gas appliance is equipped for the types of gas indicated on the nameplate mounted on the front panel. It is shipped adjusted for use on natural gas.

The installation of the Appliance should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY



DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. KEEP THE APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG. For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

LEVELING UNIT

Units are shipped with feet detached. To attach feet, remove the grates, lay unit on it's side and screw feet into sockets on bottom. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other Star-Max series units.



DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be new, clean and of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases.

WARNING: Any loose dirt or metal particles which are allowed to enter the gas lines on the appliance will damage the automatic valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

CLEARANCE

Minimum wall clearances for the sides and back of the models contained in this manual shall be as follows:

| | Combustible | Non-Combustible |
|-----------------|--------------------|------------------------|
| | Wall | Wall |
| Hotplates | 9" | 0" |
| Stock Pot Range | 14" | 0" |

PRESSURE REGULATOR

A convertible pressure regulator set at 6" water column for use on natural gas is furnished. (For LP models the regulator is set for 10" water column pressure.) Attach the regulator to the supply pipe, located at the back of the unit, make sure gas flow arrow on regulator is pointing towards manifold. The gas supply is then connected to the regulator. A 1/8" tap is furnished on the manifold for checking pressure. The manifold is accessible by removing the front panel.

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the unit and within six feet of the appliance, and is not provided.

CONNECTING GAS SUPPLY LINE

The gas inlet on this appliance is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.

AIR SUPPLY

Provisions for adequate air supply must be furnished.

AIR INTAKES IN BOTTOM

Make certain the air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

EXHAUST CANOPY

It is essential that facilities be provided to carry off fumes and gases.

GAS INPUT OF OPEN TOP RANGES

For Natural Gas: All models regulator output pressure set at 6" water column.

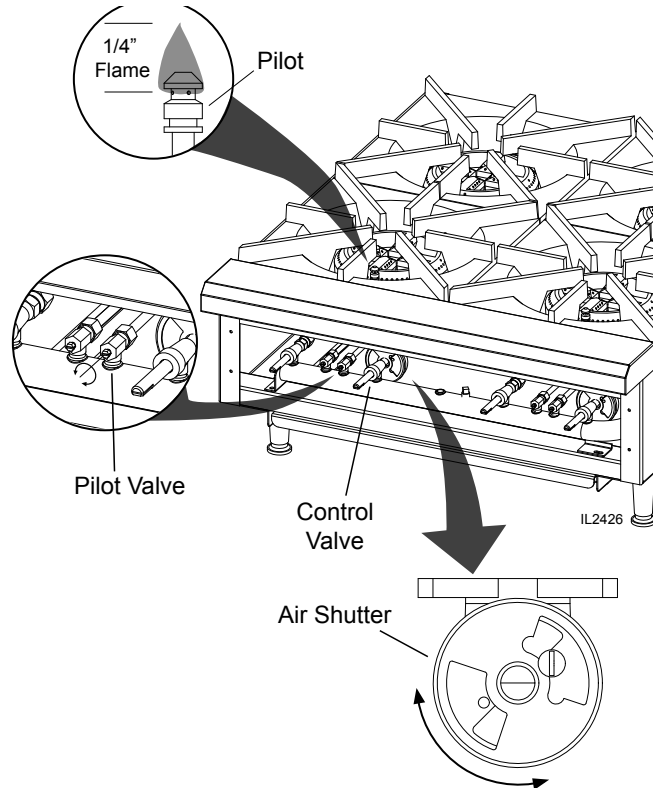
For Propane Gas: All models, regulator output pressure set at 10" water column.

Note: The appliance is equipped with orifice hoods that is stated on the units nameplate. For natural units a separate set of hoods will be provided for use on propane gas. The propane hoods are located on the front panel. Factory set LP models do not include the natural gas hoods.

LIGHTING INSTRUCTIONS

The appliance is equipped with standing pilots; each pilot is located next to each of the burners. Pilots should be lighted immediately after the gas is turned on by the manual shutoff valve.

1. Turn control knobs to "OFF" position.
2. Light pilot with a lighted taper.
3. The pilot valves are located on the manifold installed at the front of the unit behind the front panel. For access to the valves
4. Loosen the set screws securing the knobs in position, and remove the knobs. Remove the front panel, which is attached to the frame with 4 sheet metal screws.
5. Turn the adjustment screws on the front of the pilot valves. The pilots should be adjusted to blue short flame (1/4" high) to have good ignition to the burners. Repeat for remaining pilots.
6. If the pilot(s) is out turn off gas, wait 5 minutes and repeat steps (1) through (5).



ADJUSTING BURNERS

7. With control valve for the front burner turned to full "ON" position, close the air shutters to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear, then tighten the locking screws. Repeat this procedure with the remaining burners.
8. Install the front panel to the front of the frame & reconnect and secure the knobs back into position.

ADJUSTING UNIT FOR USE ON PROPANE GAS

Units are shipped with orifices and pressure regulator for operation with natural gas (6" water column). To convert unit from natural to propane gas follow these instructions (Note: LP models are factory set for propane gas and do not require a conversion. These can be converted to natural gas using the natural gas orifices and converting the regulator to natural gas):

1. Set regulator outlet pressure to 10" water column. A 1/8" pipe plug on the manifold can be removed for attaching a pressure gauge. Remove the slotted cover from the pressure regulator and invert the plug. Replace the cover on the regulator and plug on the manifold. Regulator is now set at 10" W.C.
2. Remove natural gas orifices, #46 for all models and install propane orifices, painted black, (#54 for all models) located in a bag on the outside of the front panel. In order to remove natural gas orifices:
 - a. Remove grates and burners.
 - b. Remove orifices from the control valves and fittings on extended gas pipes, replace with the propane orifices.
 - c. Install burners and grates.

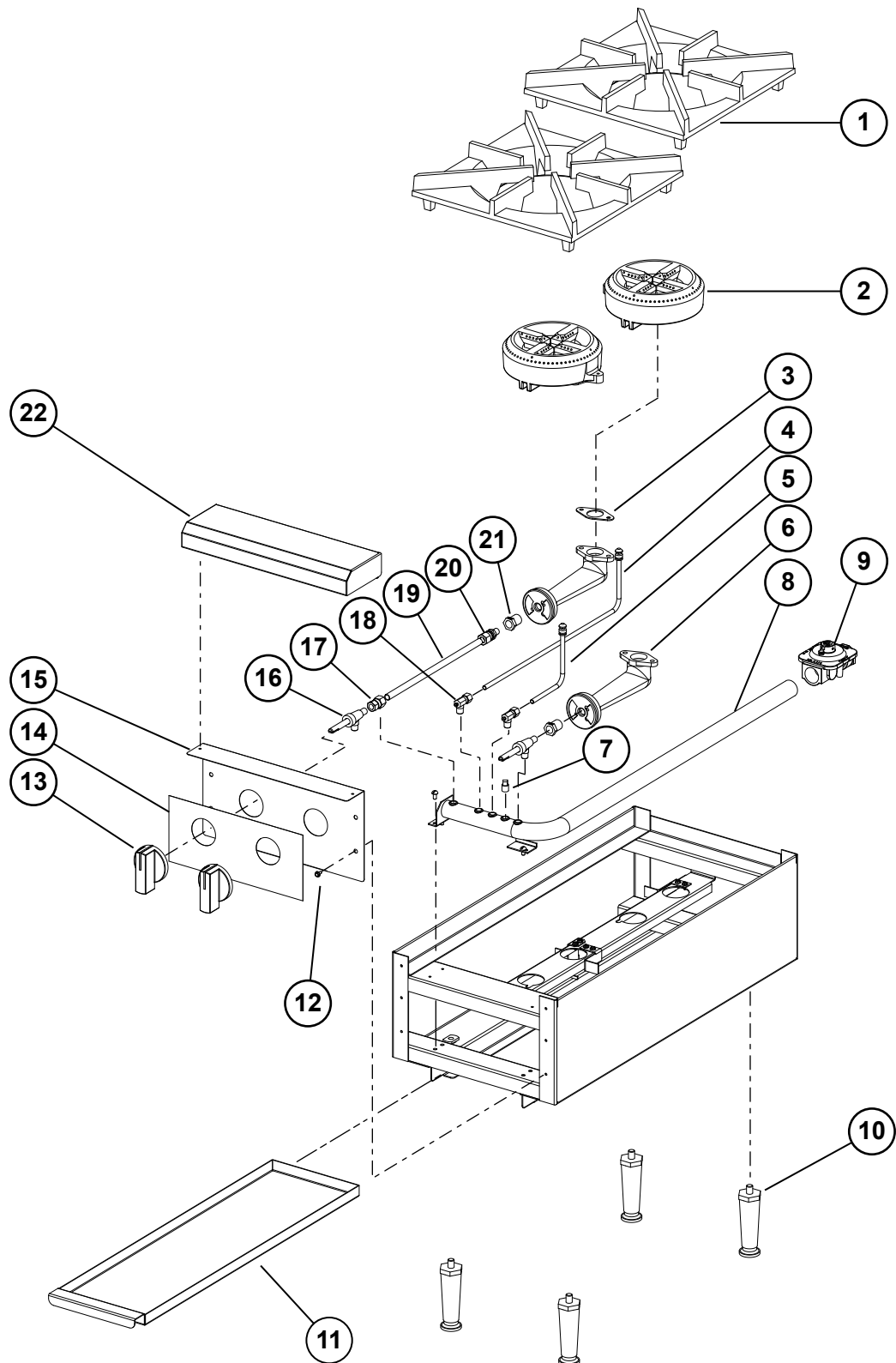
OPERATING PROCEDURE

Each burner will deliver up to 22,000 BTU/HR of heat on all models except 601SPRD (on 601SPRD each burner is rated 55,000 BTU/HR for natural gas and 45,000 BTU/HR for propane) and is controlled by a manual On/Off valve. The right control knob controls the front burner and the left control knob controls the rear burner on all models except 601SPRD. On the 601SPRD, the right control knob controls the inner burner and the left control knob controls the outer burner. After the pilot is once lit and adjusted, the burners will ignite automatically by turning the control knob to any position between On and Off. **CLEANING THE EXTERIOR (Stainless Steel Only)**

The exterior surface can be kept clean and attractive by regularly wiping it with a clean soft cloth. Any discoloration can be removed with a non-abrasive cleaner. The burner grates and trough tray can be removed for cleaning.

MAINTENANCE AND REPAIRS

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



GUSTO
EQUIPMENT

Model: AMHP Gas Hotplate

SK2573

Rev. -

3/13/12

| Model: Gas Hot Plate | | | | |
|----------------------|-----------|-------|---------------------------|-------------|
| Fig No. | Part No | Qty | Description | Application |
| 1 | 2F-Z16681 | 2 | CASTING | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 2 | 2F-Z0615 | 2 | BURNER 7" ROUND | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 3 | 2I-Z0752 | 2 | GASKET-BURNER | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 4 | I4-602014 | 1 | PILOT TUBE ASSY LONG | AMHP2 |
| | | 2 | | AMHP4 |
| | | 3 | | AMHP6 |
| 5 | I4-602013 | 1 | PILOT TUBE ASSY SHORT | AMHP2 |
| | | 2 | | AMHP4 |
| | | 3 | | AMHP6 |
| 6 | 2F-Z0747 | 2 | VENTURI SHORT CASTING | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 7 | 2P-1453 | 1 | PLUG-PIPE 1/8NPT SQ HD | ALL |
| 8 | 2J-602012 | 1 | MANIFOLD ASSEMBLY | AMHP2 |
| | 2J-604002 | | | AMHP4 |
| | 2J-606002 | | | AMHP6 |
| 9 | 2J-Z0792 | 1 | REGULATOR | AMHP2 |
| 10 | 2A-Z5942 | 4 | FOOT, 4", 1/2-13 | AMHP2 |
| 11 | I4-Z6024 | 1 | PAN-12 | AMHP2 |
| | I4-Z6025 | | PAN-24 | AMHP4 |
| | I4-Z6026 | | PAN-36 | AMHP6 |
| 12 | 2C-8833 | AR | SCREW 8-18X1/2 HEX STL NP | AMHP2 |
| 13 | 2R-W498 | 2 | KNOB-RED | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 14 | 2M-Z15723 | 1 | FRONT GRAPHIC | AMHP2 |
| | 2M-Z15724 | | | AMHP4 |
| | 2M-Z15725 | | | AMHP6 |
| 15 | I4-Z15873 | 1 | FRONT PANEL-12 | AMHP2 |
| | I4-Z15874 | | FRONT PANEL-24 | AMHP4 |
| | I4-Z15875 | | FRONT PANEL-36 | AMHP6 |
| 16 | 2V-Y8832 | 2 | VALVE-MANUAL GAS | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 17 | 2A-Z0790 | 1 | FITTING-STRAIGHT | AMHP2 |
| | | 2 | | AMHP4 |
| | | 3 | | AMHP6 |
| 18 | 2V-6671 | 2 | VALVE-LINCOLN BRASS#3817 | AMHP2 |
| | | 4 | | AMHP4 |
| | | 6 | | AMHP6 |
| 19 | 2V-Z0869 | 1 | TUBE 3/8 DIA | AMHP2 |
| | | 2 | | AMHP4 |
| | | 3 | | AMHP6 |
| 20 | 2A-Y3961 | 1 | ORIFICE FITTING | AMHP2 |
| | | 2 | | AMHP4 |
| | | 3 | | AMHP6 |
| 21 | 2A-Y3297 | 2,4,6 | ORIFICE #46 NAT | ALL |
| | 2A-Z1455 | 2,4,6 | ORIFICE #54 LP | ALL |
| 22 | I8-HP0061 | 1 | FRONT BULLNOSE ASSY | AMHP2 |
| | I8-HP0062 | | | AMHP4 |
| | I8-HP0063 | | | AMHP6 |