



## 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.

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## 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](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@star-mfg.com)

### Service Help Desk

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

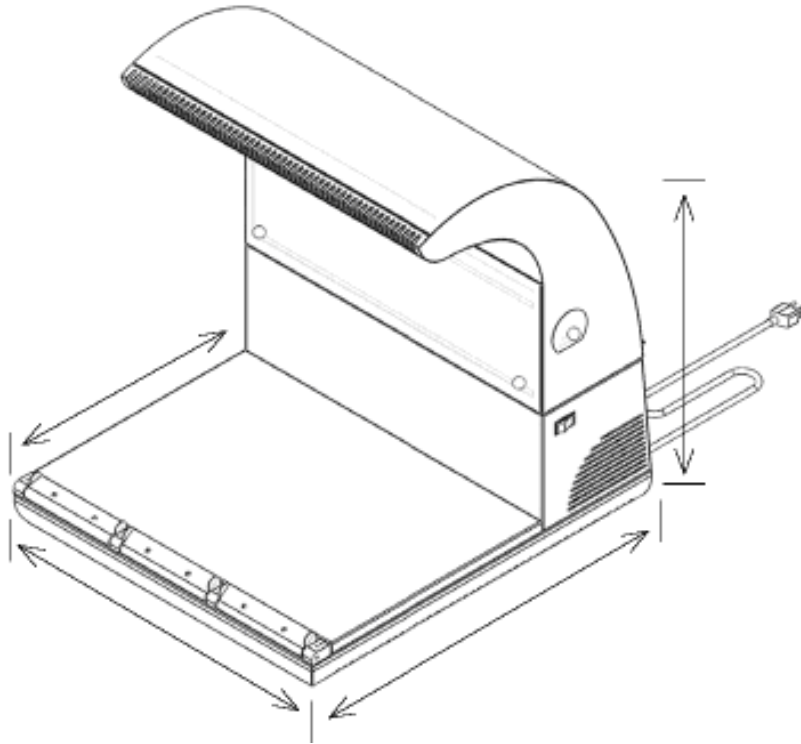
**Telephone:** (314) 678-6303

**Fax:** (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star International Holdings Inc., Company  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A



Specifications								
Model	Voltage	Amps	Watts	Plug Type	Width (cm)	Depth (cm)	Height (cm)	Appox Shipping Weight
CV1L	120V	5.5	350	NEMA 5-15P	26" (66.1)	29.75" (74.5)	31" (78.7)	180 lbs (81.6 kg)
CV1R						20.25" (51.4)	-	
Base	-	-	-	-	-	20.25" (51.4)	-	-

## GENERAL INSTALLATION INSTRUCTIONS

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.

These Electric Countertop Ventilation Systems are equipped for the voltage and wattage indicated on the nameplate mounted on the front panel. These units are designed to operate on alternating current (AC) only. **DO NOT CONNECT TO DIRECT CURRENT (DC).**

## Features & Benefits

The CV Vent is designed to improve the environment for kitchen staff and patrons by removing smoke, odors, moisture and grease laden vapors from the ambient air. It works with compact countertop cooking appliances such as convection ovens, toasters, Panini grills and griddles. The SA Vent unit operates from a standard 120V outlet, and draws 3.5A. It comes with a preinstalled NEMA 5-15P cord. The platform will hold equipment up to 150 lbs. and 25 ½" W x 18" D. The unit is equipped with interlock switches to insure that three all filters, and the front filter panel, are installed and correctly positioned in order to operate.

The air filtering system consists of the following three filters.

- Washable grease filter
- Disposable electrostatic particulate filter
- Disposable activated charcoal smoke filter

The Grease impinges upon the baffles and drains downward. Holes in the frame bottom divert the grease into a trough and to a container away from the fire danger area.

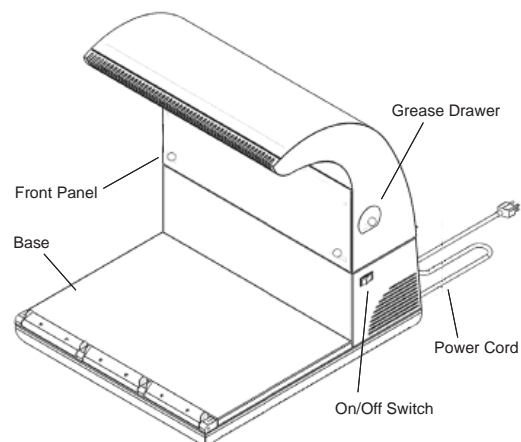
## Installation:

The CV Vent is shipped assembled, except for the filters. Remove from packing materials and make sure the unit is complete and undamaged. The SA Vent must be installed on a level surface, away from sources of excessive heat and moisture. Insure that nothing is blocking the air intake cutouts that provide cooling of the motor, or the air exhaust ports.

The grease filter is installed at a 45-degree angle, to allow grease to flow freely down the baffles and through the drain holes. The grease channel below the filter is at a slight angle to allow the grease to run into the trap without pooling.

## Operation:

First, make sure that the filters are correctly installed in the unit. Remove the front panel by grasping the knobs and sliding it upward until the bottom is free, then move the whole panel downward, while pulling the knobs gently towards you, until it is off the unit. Insure that the filters are all in place, and fully seated. The bottom filter is the activated charcoal filter, the center is the particulate filter, and the large metal filter on the top is the grease filter. The grease filter should be installed with the holes that are punched in one side facing toward the bottom of the unit, over the grease channel. Holes in the frame bottom divert the grease into a trough and to a container away from the fire danger area. Please note that the removable grease drawer must be in place. Reinstall the filter cover by reversing the removal procedure. Plug the unit into an appropriate outlet, and flip the lighted power switch, located on the right side of the unit, to the on position. Unit is now ready to filter grease-laden vapors.



## Filter Cleaning:

For moderate-use applications, run the grease filter through the dishwasher daily. For heavy use applications, presoaking in a detergent solution prior to dishwasher cleaning is commended. The electrostatic and carbon pleated filters are disposable.



**DO NOT spray the unit with any cleaning liquid before unplugging it**

**DO NOT allow water to drip into the housing or around the electrical components**

**DO NOT immerse in water for cleaning**

## Cleaning Procedure

### Daily Maintenance:

1. Inspect grease drawer; empty and wash with soap and water as necessary; reinstall.
2. Clean exterior of Vent with soap and water or equivalent.

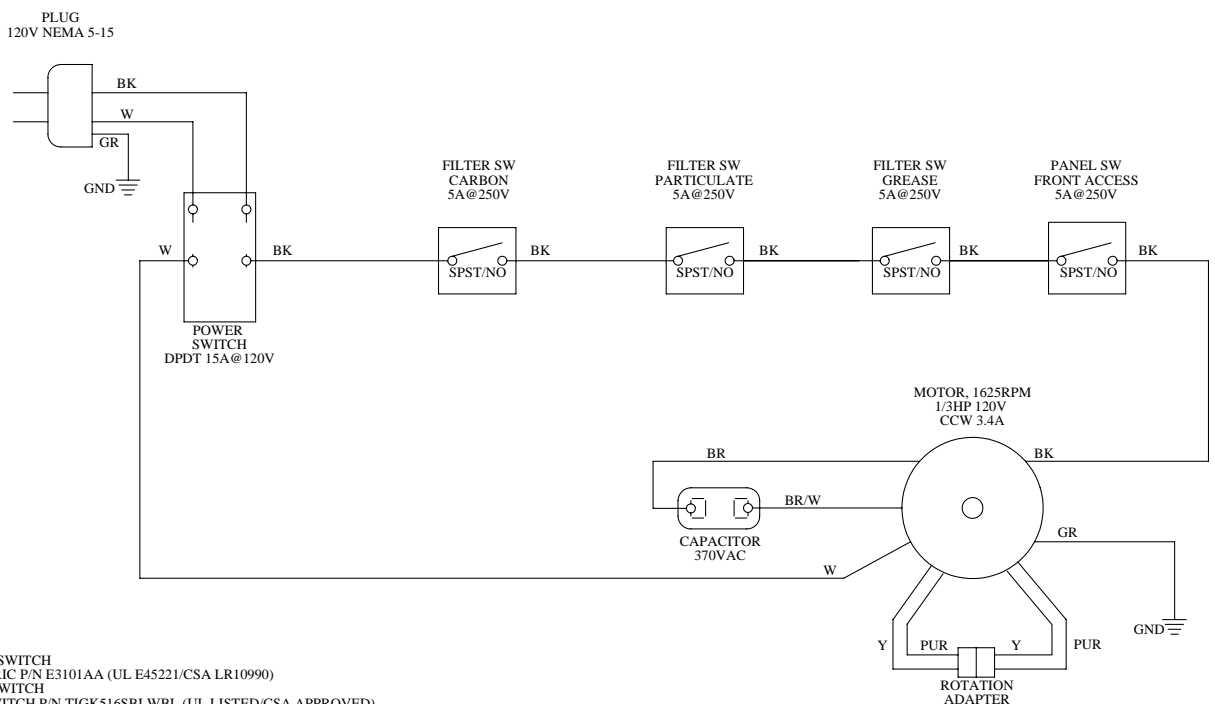
### Weekly:

1. Remove front panel by grasping the two knobs on the front and pushing up until the bottom of the panel disengages from the frame. Gently pull bottom of panel away from opening while sliding it downward.
2. Visually inspect filters.
3. If grease filter has accumulated grease, remove it and wash in pot sink or dishwasher.
4. The particulate filter may be rinsed in a pot sink.
5. Never expose the carbon filter to water!
6. Wipe any visible residue from the filter area, with a cloth dampened with soap and water or equivalent.
7. Be sure filters are dry before replacing them in the unit.
8. Reinstall front panel by reversing the above procedure.

### Periodically:

1. Unplug unit from power source.
2. Remove front panel and filters as explained above.
3. Replace carbon and particulate filters when contaminant level impairs efficiency.
4. Remove top air intake assembly, by unclipping both rear retaining clasps and removing grease cup, then lift straight off.
5. Wipe any contaminants from inside unit with a cloth dampened with soap and water or equivalent.
6. Replace top, filters, front panel, reinsert grease cup, and remember to refasten rear clips.

## Wiring Diagram



#### NOTES:

1. FILTER/PANEL SWITCH  
ARCOLECTRIC P/N E3101AA (UL E45221/CSA LR10990)
2. MAIN POWER SWITCH  
CARLINGSWITCH P/N TIGK516SBLWBL (UL LISTED/CSA APPROVED)
3. MOTOR  
DAYTON P/N 3LU77 (UL RECOGNIZED/CSA CERTIFIED)
4. CAPACITOR  
DAYTON P/N 2MDV9 (UL/CUL RECOGNIZED E224674)

2M-Z16152, Vent-Max, Countertop Ventilation System

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

# PARTS LIST

June 17, 2012, Rev. -

Model: CV1L & CVIR Countertop Ventilation System		
Part No	Qty	Description
2E-Z16138	1	Run Capacitor
2E-Z16139	4	Momentary Switch
2E-Z16140	1	On\Off Switch
2E-Z16144	1	Cord Connection
2E-Z16145	per 1ft	Wiring
2E-Z16146	1	Connections
2E-Z16147	1	Power Cord, 120V, W\plug (5-15P)
2I-Z16142	2	Bumper
2I-Z16149	1	Grease Filter
2I-Z16150	1	Particulate Filter (7 3/4 x 22 1/2 x 1 1/2)
2I-Z16151	1	Carbon Filter (8 1/8 x 22 1/2 x 3/4)
2M-Z16152	1	Manual
2M-Z16803	1	Label
2R-Z16141	4	Feet
2R-Z16143	3	Knobs
2R-Z16148	1	Hardware PKG (screws & nuts misc.)
2U-Z16097	1	Blower Fan & Housing
2U-Z16098	1	Blower Motor 120v
2V-Z16093	1	Deck F Deck Front Assy
2V-Z16094	1	Trunk Front Lower Assy
2V-Z16095	1	Tray G Grease Tray
2V-Z16096	1	Filter Panel
2V-Z16099	1	Motor Mount

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

2M-Z16152, Vent-Max, Countertop Ventilation System



Star Manufacturing International, Inc.

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