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**Installation  
and  
Operating  
Instructions**

2M-Z1194 Rev. A 5/2/00

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# **FOOD STEAMER MODEL FS13-L**

**Model FS13-L**



## **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.

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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.

### **NOTICE**

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, addition or replacements for previously purchased equipment.

# INSTALLATION AND OPERATING INSTRUCTIONS



## 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.

These models are equipped for the voltage and wattage indicated on the nameplate. These units are designed to operate on alternating current (A.C.), two wire single phase service only and are equipped with an approved lead in cord set with a three prong grounding type plug. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

## INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

## INITIAL START-UP

Note: Using distilled water is recommended to prolong the life of the casting and element.

1. Plug STEAMER in and fill WATERPAN with water.
2. Turn unit on and allow to heat until INDICATOR LIGHT goes out. (approx 20-30 min)
3. Position DIAL TIMER to desired minute increment, for length of steaming cycle, depending on type and amount of food to be steamed. Refer to HEATING and COOKING GUIDE.

Note: The dial timer will stay at the pre-set time until moved by an operator

4. Push BUTTON located in center of DIAL to start cycle.

5. After cycle is finished, the BUZZER will sound and the steamer is now primed and ready for use.

## OPERATING PROCEDURE

1. After Initial Start-up is complete, place food in pan.
2. Push button located in the center of the dial and the Steamer will wait the pre-set amount of time, according to the dial timer before activating the pump. When the buzzer sounds, the finish indicator light will come on, the food should be removed.
3. At this time, the heat indicator light will come back on, for approximately 10-15 minutes (depending on cycle time). When the light goes out the steamer will be ready for food again.  
NOTE: THIS IS A CONTINUOUS CYCLE. IF STEAM TIME IS TOO SHORT OR TOO LONG ADJUST DIAL TIMER TO DESIRED MINUTE SETTING.
4. The pulse/down momentary switch can be used to add a shot of steam to aid in heating the unit.

## CLEANING

Note: Make sure not to drip water on the inside of unit while wiping off food residue. Use damp cloth or sponge.

Remove food grate, food pan & drawer frame and clean using warm soapy water.



**DO NOT IMMERSE APPLIANCE IN WATER!**

To remove drawer frame:

1. Pull drawer frame out to full extent and lift drawer locks up on each side.
2. Slide drawer frame out completely.

To replace drawer frame:

1. Making sure drawer locks are in down position, slide drawer frame into tracks, open and close drawer to ensure it locks.

If distilled water is not being used, follow cleaning procedure below, once a week.

Note: DO NOT HEAT STEAMER, IT MUST BE COLD TO USE CLEANING PROCEDURE!

1. Mix 1 seven ounce packet of Scalekleen with 1 gallon of warm water.
2. Pour solution into empty waterpan.
3. Ensure that food pan is empty and in place.
4. Using the pulse switch, run pump continuously for 1 minute. Cleaning solution will be pumped through system and into food pan.
5. Leave unit for 30-40 minutes. With the timer set on 4 minutes operate unit every 10 minutes. (This will pump "new" cleaning solution through system.
6. Remove water pan and rinse thoroughly with clean water.
7. Remove and empty water out of food pan, then replace.
8. Fill water pan with clean water and pump through system for 4 minutes using pulse switch.
9. Clean water pan and food pan with soap and water, then replace.
10. Allow unit to heat and run through standard cooking cycle twice before heating food.

### **CORD PLUG AND GROUNDING INSTRUCTIONS**

For your protection, this appliance is equipped with a three conductor cord, having a grounding type plug. If you use an adaptor be sure your system is grounded. Then connect the green wire of the adaptor to a mounting screw of the receptacle. For ungrounded systems, attach the green wire of the adaptor to a known permanent ground.

### **DO'S & DONT'S**

DO make sure all electrical requirements are met before plugging in the unit.  
DO use distilled water for steaming.  
DO prime the unit before steaming food.  
DO make sure unit is turned off and unplugged before cleaning

DON'T operate steamer without water in waterpan.

DON'T immerse steamer in water!

DON'T remove side panel to make adjustments.

DON'T open food drawer while unit is steaming.

### **SAFETY INSTRUCTIONS**

Read all instructions in this manual and on labels attached to appliance.

Failure to follow the instructions provided could result in personal injury or death. KEEP OUT OF REACH OF CHILDREN.

This appliance is intended for commercial use only.

ALWAYS FOLLOW SAFE OPERATING PRACTICES.

UNDERSTAND SIGNAL WORDS APPEARING IN THIS MANUAL AND ON LABELS ATTACHED TO THE APPLIANCE

**DANGER** indicates a hazard that WILL result in severe personal injury or death.

**WARNING** indicates a hazard or unsafe practice that COULD result in severe personal injury or death.

**CAUTION** indicates hazards or unsafe practices that COULD result in minor personal injuries or equipment damage.



DO NOT IMMERSE APPLIANCE IN WATER OR LET BASE STAND IN WATER. THESE ACTIONS WILL CAUSE THE UNIT TO MALFUNCTION AND WILL VOID THE MANUFACTURER'S WARRANTY.

WARNING: OPENING THE FOOD DRAWER DURING STEAM CYCLE MAY RESULT IN PERSONAL INJURY.

### **MAINTENANCE AND REPAIRS**

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit.

STAR Service Help Desk: 1-800-807-9054  
Please have your serial number and model number for faster service.

### 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 series six (6) ounce 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

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| 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  |
| 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 510F Fryer.
  - \* The Model 526TO Toaster Oven.
  - \* The Model J4R, 4 oz. Popcorn Machine.
  - \* The Model CFS Series Food Steamer.
  - \* The Model 526WO Warming Oven.
  - \* The Model 518CM & 526CM 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 CSD & HPD Series Dispenser.**
  - \* All Specialty Food Warmers **except Model 130R, 500, 11RW Series, and 11WSA 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
  - \* Hot Cups
  - \* 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.