

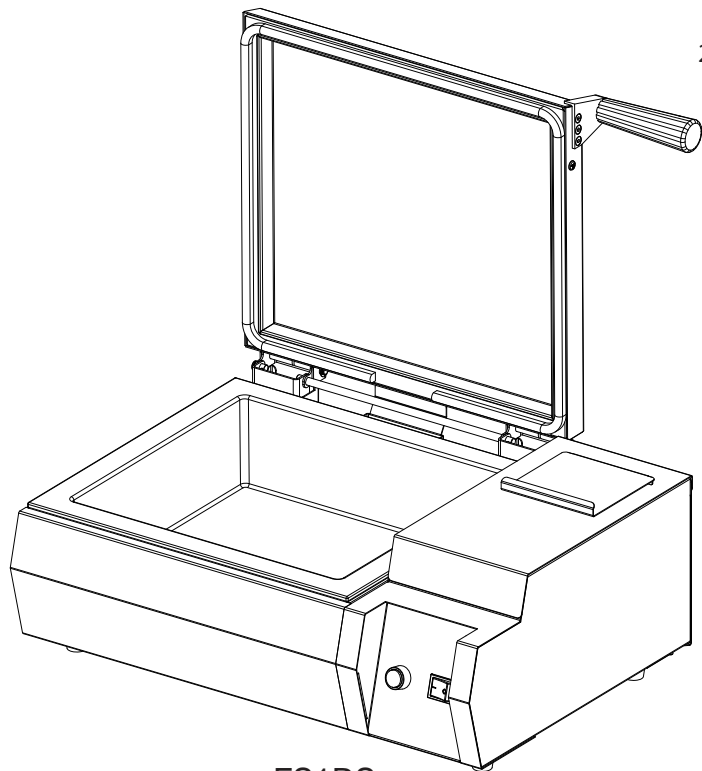


# FAST STEAMER

MODEL  
FS1RS-120V

## Installation and Operation Instructions

2M-Z11318 Rev.A 10/25/2011



FS1RS



## 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

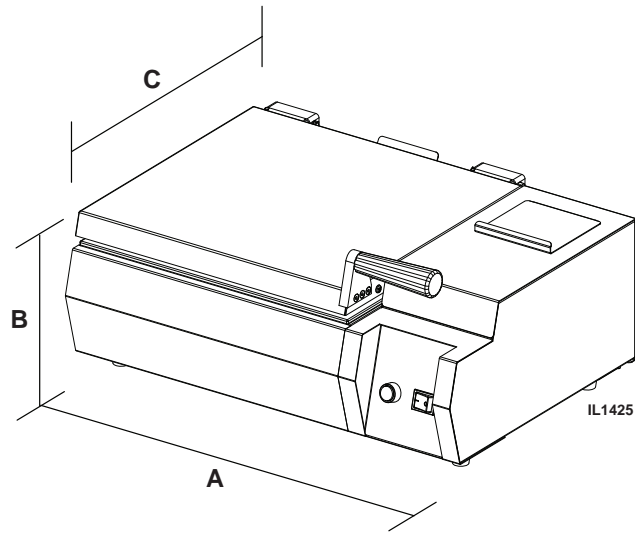
**Fax:** (314) 781-2714

**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



**TOP LOADING**

## FAST STEAMERS SPECIFICATIONS TOP LOADING

Model No.	"A" Width Inches/CM	"B" Height Inches/CM	"C" Depth Inches/CM	Approx. Shp Weight	Capacity (inches) W_x_D_x_H	Direct (D) Reservoir (R)
FS1RS	18.8in / 47.8cm	10.5in / 26.7cm	17.2in / 43.7cm	48lbs / 21.8kg	Pan Size 1/2	R

## ELECTRICAL SPECIFICATIONS

Top Loading					Certification	
Model No.	Voltage	Wattage	Amps	Nema Plug	UL	CUL
FS1RS	120V	1,800	15.0	5-15P	X	-

## GENERAL INFORMATION



### 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.

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 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.).**



### UNPACKING

Carefully remove the steamer from the shipping and packing & protective material. Remove all removable parts and clean with hot water and mild detergent. Wipe the unit using damp cloth. Never hose down the unit with water, this steamer has

#### **Unit should also contain:**

- Operations manual & Authorized Service Agent Listing Packet

#### **Purchasers Responsibility**

- To see that the electric services for the unit are installed on site in accordance with the manufacturer's specifications and municipal codes.

## INSTALLATION

### ELECTRICAL CONNECTION

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.



#### WARNING

Before making any electrical connection be sure to read data plate which is located on the rear of the unit.

#### Electrical Grounding Instructions

This unit is equipped with a 3-prong (grounded) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle.



#### CAUTION

**DO NOT CUT OR REMOVE THIS PLUG OR GROUNDED PRONG FROM THE PLUG.**

**CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.**

### WATER SUPPLY

These units come equipped with a 12 cup water tank with tank drain and supply pump. It is vital that all water supply lines be thoroughly flushed with clean water before being connected to the steamer.

The Superior Fast-Steamer has a water injection system, to ensure your new equipment works at its premium, we recommend that a water softener is used in areas where hard water is present. Contact your local water equipment system provider to assist you in determining your specific water quality, or contact Superior Technical support for assistance, 1-800-807-9054.

#### Reservoir Water Units

1. With unit in final position, open reservoir cover.
2. Check and make sure the reservoir is free of debris and material that may interfere with operation.
3. Pour tap water into reservoir unit the water level is 1/4" from the top.
4. Slide door closed.
5. Check water level during daily operation and fill when needed.

### PRESET TIME

If adjustments are required, please refer to the time programming section in this manual.

### °F/°C CONVERSION

To change the temperature display from °F to °C or from °C to °F, hold the TEMP button while the unit is turned off. While holding the TEMP button, turn the unit on. The display will be the changed temperature mode. To change back, repeat the procedure.

## OPERATING PROCEDURE

Connect your unit to a wall outlet which will supply the unit with the proper voltage specified on the data plate. If you have a reservoir unit, verify the water level, add if water is low.



### CAUTION

**KEEP HANDS AND FACE AWAY FROM THE UNIT WHEN OPENING OR REMOVING THE SPATULA FROM THE UNIT. STEAM ESCAPING IS VERY HOT.**

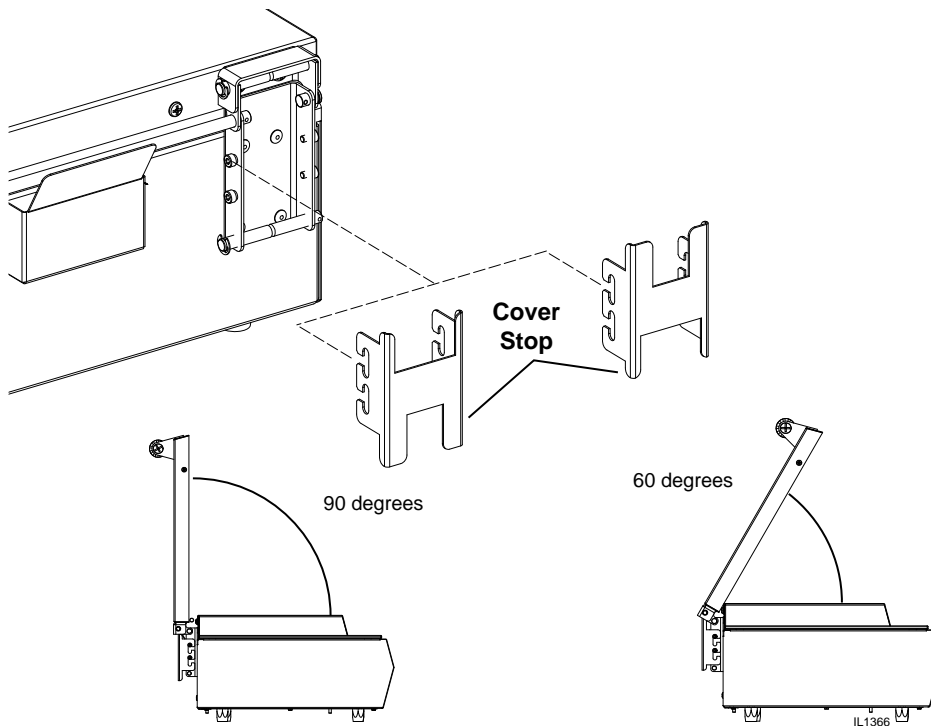
### MANUAL CONTROL

- Turn unit on  
*Wait 20 - 30 minutes for the unit to reach its operating temperature before using.*
- **Note:** The Temperature Set Point is factory fixed at 204°C (400°F) and is not adjustable.
- Place product in cooking chamber and hit the Steam Shot button to steam the product.

**Steam Shot:** Pressing the Green Steam Shot Green Button will release water in to the steam generator and will instantly produce steam. Water will only stop when the button is released. Flooding of the steam generator may occur if the Steam Shot button, or the SST is set to high. When this occurs wait for the unit to work through the water before applying more water to the steam generator.

### TOP LOADING COVER STOP SETTINGS

Top Loading Fast Steamer models are designed with adjustable cover stops located on the back of the units. As shown here you can adjust your unit's top cover between an opening of 60° - 90°.



## CLEANING



### CAUTION

**DO NOT USE CAUSTIC CLEANERS,**

**USE A MILD DETERGENT TO WIPE DOWN EXTERIOR SURFACES, CLEAN WITH DAMP CLOTH**

#### Daily

1. Turn the unit OFF & unplug the unit from its power source before proceeding with any service or cleaning procedure.
2. Remove and clean the removable items listed on the maintenance components illustration for your specific model. Clean using warm water and mild detergent. **DRY parts completely.**
3. Wipe the exterior or the steamer with a damp cloth, then wipe dry. *Note: drying all pieces after cleaning will protect your finish from discoloration, any discoloration as a result from not drying the equipment is not covered under warranty*
4. Reinstall the unit, beginning with the Steam Vent.

#### Monthly

The Superior Fast Steamer generates instant steam by means of its open generator, however the mineral deposits in the water are left behind. A certain amount of deposits are needed for proper operation, but a build-up of calcium & mineral deposits may cause poor performance. It is important to properly maintain you steamer to ensure quality operation. Depending on your specific water conditions and possibly any water filtration systems, you may need to clean your steamer more or less frequently.



### CAUTION

**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER. DO NOT HOSE DOWN THE UNIT. KEEP THE UNIT AWAY FROM RUNNING WATER.**

**DO NOT SPLASH THE CONTROL HOUSING**

**CERTAIN WATER CONDITIONS MAY REQUIRE MORE FREQUENT CLEANING.**



### WARNING

**BEFORE CLEANING MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.**



### CAUTION

**IF A CHEMICAL CLEANER / DELIMER IS USED, BE CERTAIN IS IT SAFE FOR CAST ALUMINUM. FOLLOW PROCEDURES, PRECAUTIONS PROVIDED WITH THAT SPECIFIC PRODUCT.**

#### Cleaning Steam Generator

1. Turn the unit OFF & unplug the unit from its power source.
2. Remove and clean the removable items listed on the maintenance components illustration for your specific model. Clean using warm water and mild detergent. **DRY parts completely.**
3. With the steam generator cool, use a wire brush or scrapper to loosen the mineral/calcium deposits on the generator surface and steam ports. Remove the loose built-up particles from the surface and wipe area clean with damp cloth and reassemble the unit.

NOTE: A certain amount of calcium deposits are needed on the steam generator to ensure proper steaming characteristics. If during cleaning, the surface becomes free of all calcium/mineral deposits, add tap water to the generator surface and allow it to boil off. In soft water conditions, a small amount of lime will season it. (Seasoning Mixture, .75 oz. baking soda, .75 oz. lime, 1 quart water), use enough to cover bottom of the steam generator, turn unit on and allow to evaporate.

## CLEANING continued

### Excessive Mineral Build-up

4. Use a delimer solution, which is safe for cast aluminum, on the steam generator surface. Follow the instruction provide with the delimer solution.
5. Use a dry towel or sponge to remove the delimer solution, then rinse with clean water.
6. Install the diffuser, generator cover secure with the wing nut as shown here.
6. Plug the steamer power cord into the power supply, and turn unit on.
7. Allow unit to reach operating temperature.



### CAUTION

**KEEP HANDS AND FACE AWAY FROM THE UNIT WHEN OPERATING THE UNIT. STEAM ESCAPING IS VERY HOT.**

8. Push the Green "Steam Shot" button several times to operate the steamer.  
**This removes any delimer solution from the generator surface.**
9. Turn unit off, reinstall all remaining parts and return unit to operation.

### 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 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. Labor to replace the part is chargeable to the customer.

### 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 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.**

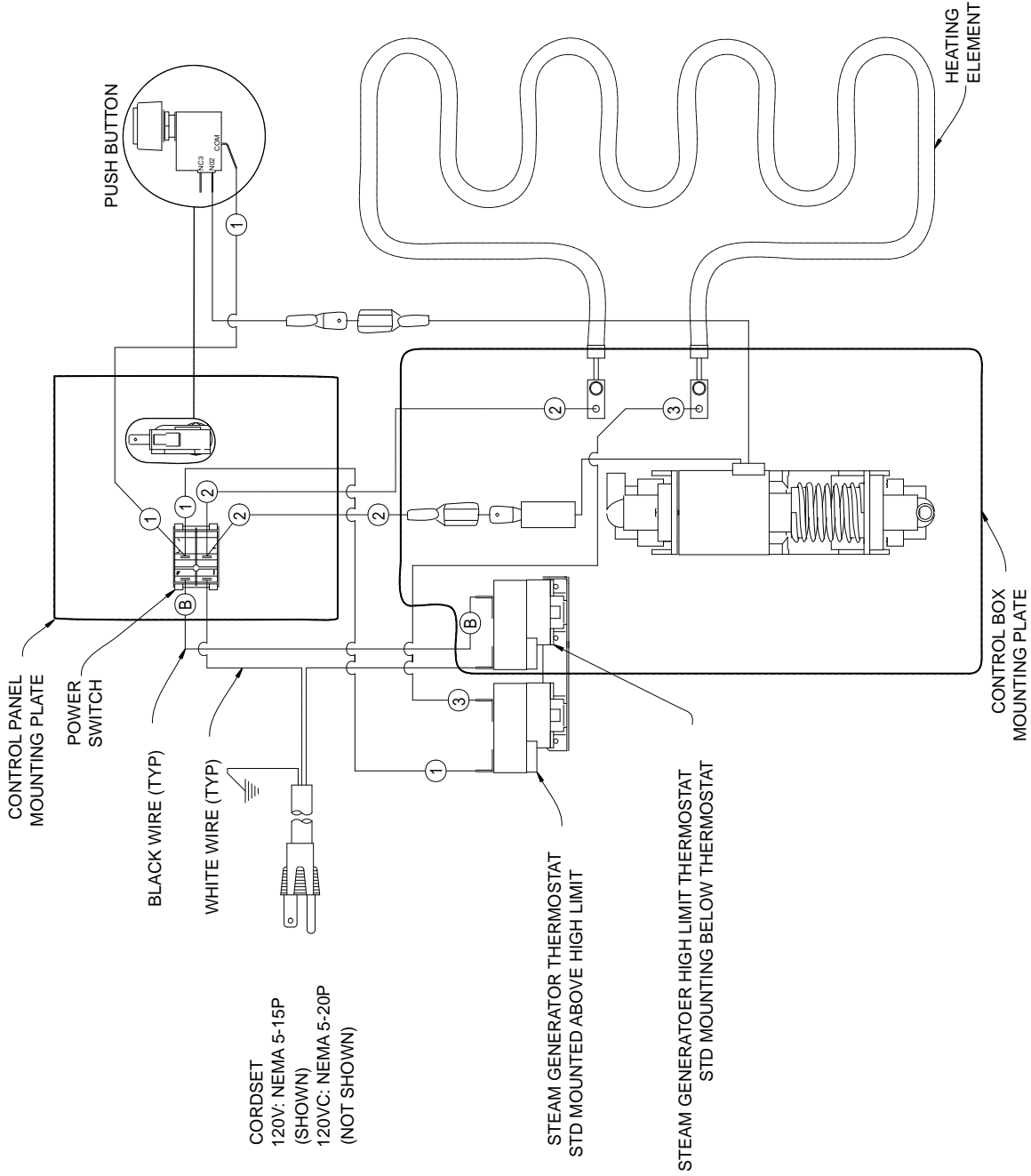
#### ALL:

- \* 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.



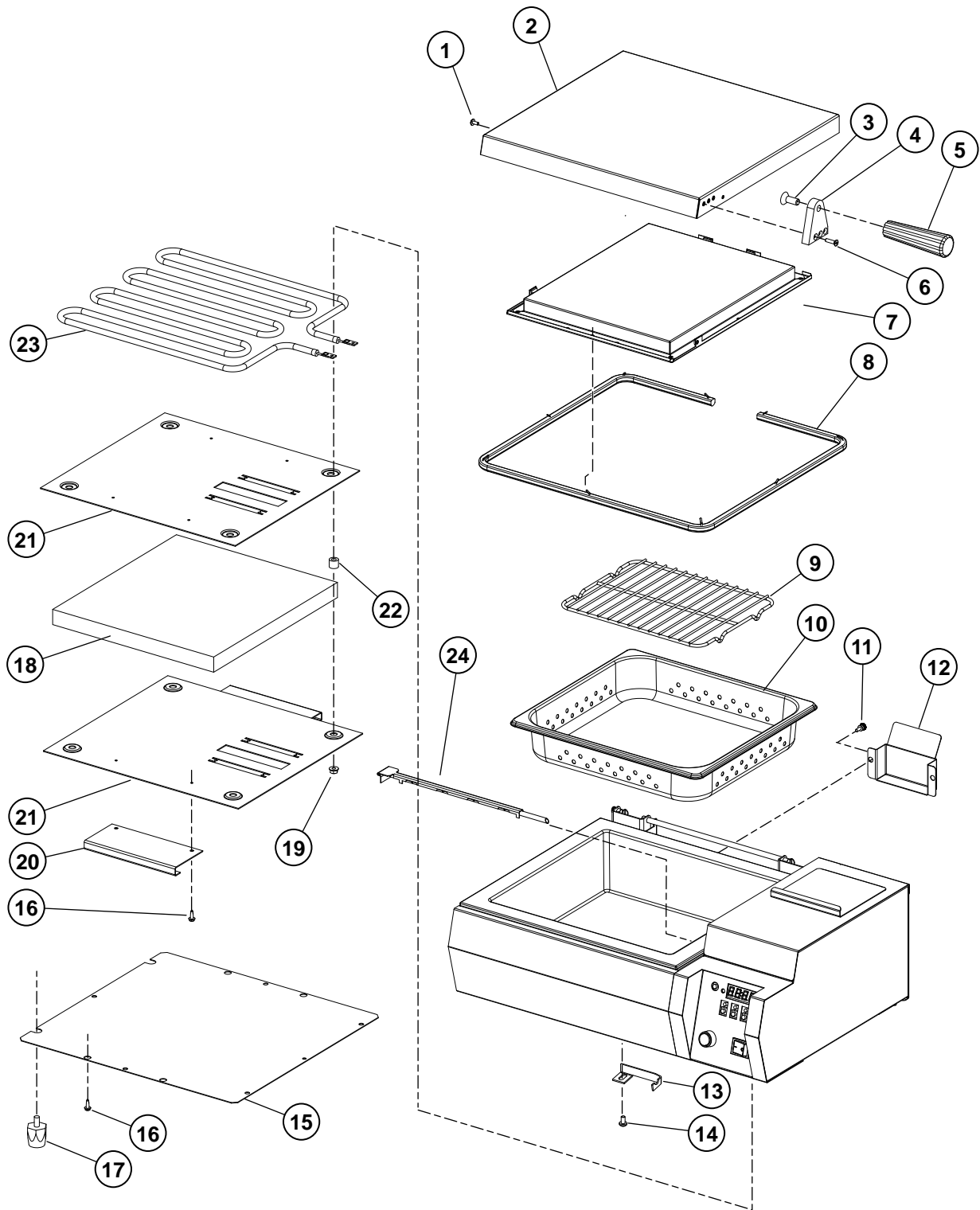
CORDSET  
 120V: NEMA 5-15P  
 (SHOWN)  
 120V: NEMA 5-20P  
 (NOT SHOWN)

STEAM GENERATOR THERMOSTAT  
 STD MOUNTED ABOVE HIGH LIMIT

STEAM GENERATOR HIGH LIMIT THERMOSTAT  
 STD MOUNTING BELOW THERMOSTAT

WIRING DIAGRAM  
 FS1R & FS2R





**MODEL FS1RS**  
**Main Body Assembly**



# PARTS LIST

October 25, 2011, Rev A

MODEL FS1RS-120V Fast Steamer Main Body

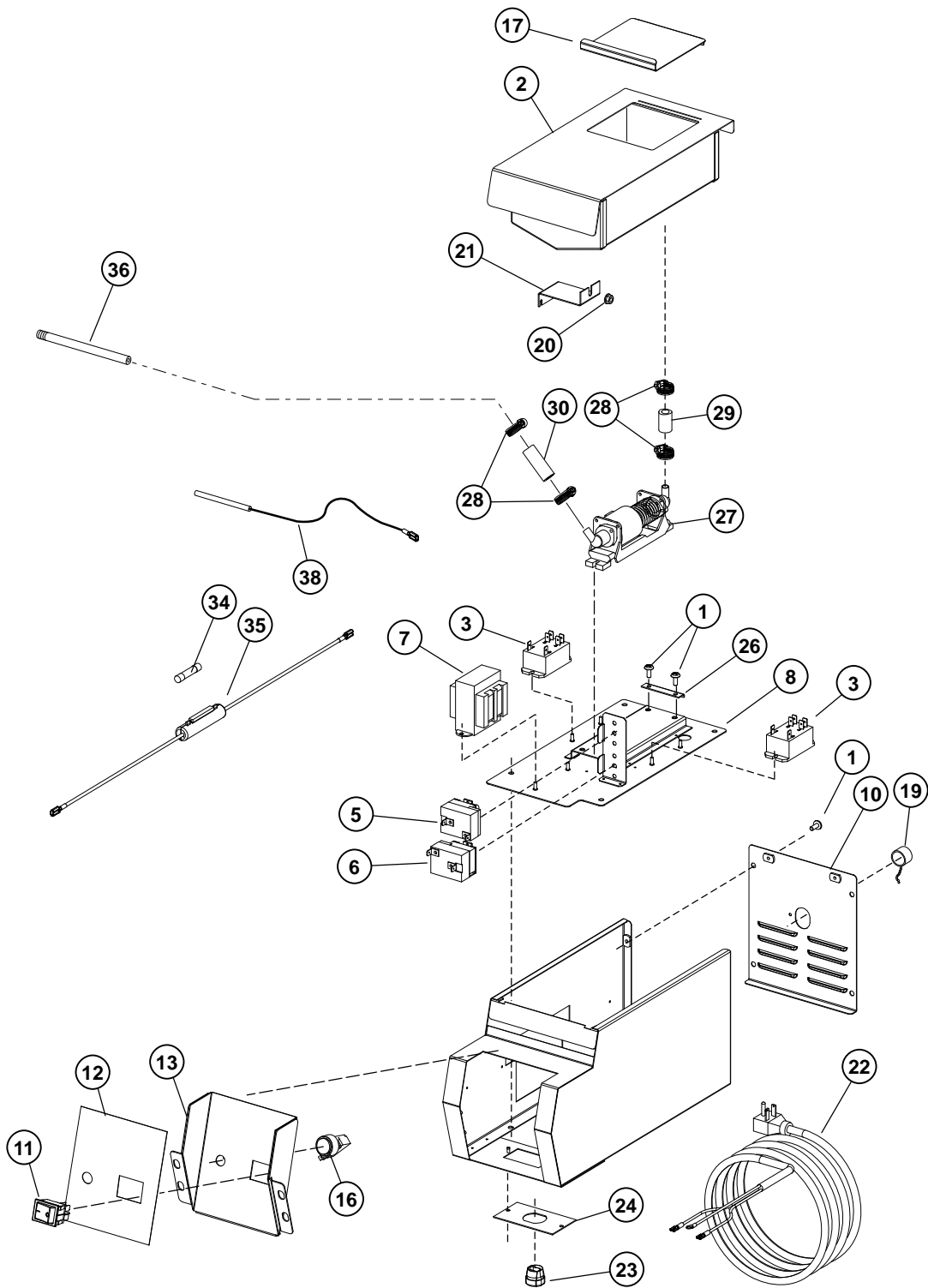
Key Number	Part Number	Number Per Unit	Description and Model Designation
1	2C-4063	AR	SCREW 10-24X1/2 SS THP FS1RS-120V
2	C9-FS0364	1	COVER SKIN ASSY FS1RS-120V
3	2C-Z9982	1	SCREW 3/8-16X1 PHFHMS SS FS1RS-120V
4	2A-Z9955	1	HANDLE MOUNTING BLOCK FS1RS-120V
5	2R-09-WB-0027	1	HANDLE-BLK 3/8-16X1 PHFHMS SS FS1RS-120V
6	2C-9042	3	SCREW 10-24X.75 FH SS FS1RS-120V
7	C9-FS0316	1	INSIDE COVER INSERT FS1 FS1RS-120V
8	2I-Z10034	1	FS1 COVER GASKET W/CLIPS FS1RS-120V
9	2B-Z10067	1	BOTTOM GRATE FOR 1/2 PAN FS1RS-120V
10	2D-Z10054	1	1/2 PAN 2.5DP PERF SIDES FS1RS-120V
11	2C-Z4251	2	SCREW 8-32X3/8 RHP SS FS1RS-120V
12	C9-Z9987	1	COVER DRIP CATCH FS1/2 FS1RS-120V
13	C9-Z10488	1	PROBE HOLDER FS1/FS2 E/C FS1RS-120V
14	2C-1487	1	SCREW 6-32X1/4 RHP STL NP FS1RS-120V
15	C9-Z10175	1	BOTTOM FS1 FS1RS-120V
16	2C-Z6925	14	SCREW #8 X 1/2 HEX WB SS FS1RS-120V
17	2A-Z3828	4	1" SOLID LEG FS1RS-120V
18	C9-Z10482	1	ELEMENT INSULATION FS1 FS1RS-120V
19	2C-Z2893	4	NUT 10-24 HEX STL ZP 9/16 WASHER FS1RS-120V
20	C9-Z10153	2	STEAM GENERATOR SUPPORT FS1 FS2 STMER FS1RS-120V
21	C9-Z10336	2	ELEMENT RETAINER FS1 FS1RS-120V
22	2A-Z6604	4	SPACER, INSULATION PLATE FS1RS-120V
23	2N-Z9983	1	ELEMENT FS1 120V 1800W FS1RS-120V
24	C9-FS0378	1	FS1, WATER SPREADER ASSY FS1RS-120V



**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.



**MODEL Fast Steamer**  
**Control Box Assemblies**  
**Reservoir Water Supply**



# PARTS LIST

October 25, 2011, Rev A

MODEL FS1RS Top Loading Fast Steamer Control Box Assemblies

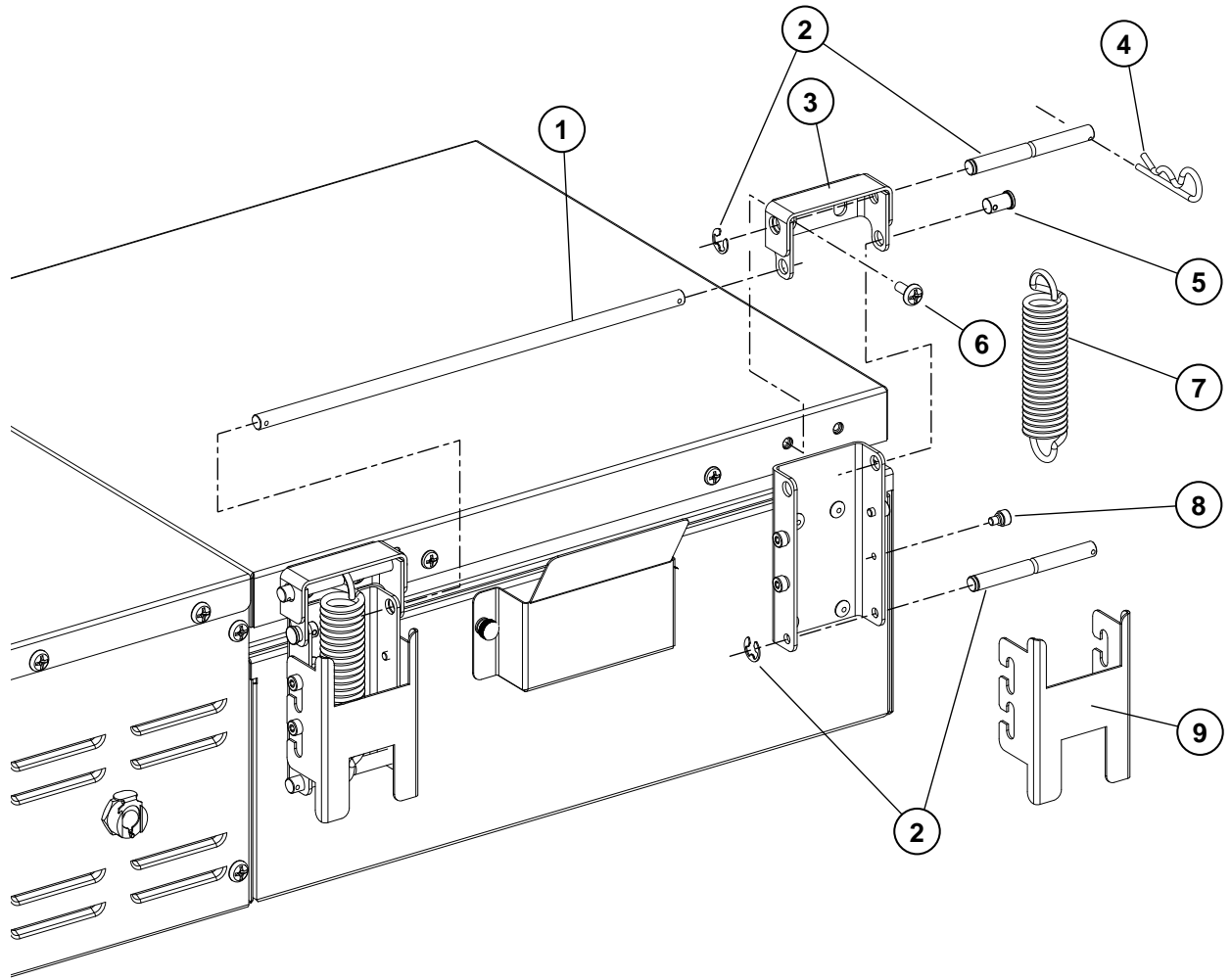
Key Number	Part Number	Number Per Unit	Description and Model Designation
1	<a href="#">2C-Z4063</a>	AR	SCREW 10-24X1/2 SS THP 18-8 OR 300 SERIES FS1RS-120V
2	<a href="#">C9-FS0305</a>	1	CNTR BOX COVER ASSY STMR W/RES FS1RS-120V
3	<a href="#">2E-Z10158</a>	2	RELAY, DPST-NO SEALED FS1RS-120V
5	<a href="#">2T-Z10248</a>	1	THERMOSTAT, 122F-483F FS1RS-120V
6	<a href="#">2T-Z10839</a>	1	HL THERMOSTAT CAP-570 FS1RS-120V
8	<a href="#">C9-FS0343</a>	1	CB BTM ASSY FS1/2 R MAN FS1RS-120V
10	<a href="#">C9-FS0311</a>	1	CNTR BOX BACK ASSY FS1RS-120V
11	<a href="#">2E-Z1858</a>	1	SWITCH-LIGHTED FS1RS-120V
12	<a href="#">2M-Z11307</a>	1	LABEL, OVERLAY SUPERIOR FS1RS-120V
13	<a href="#">C9-Z10484</a>	1	CNTR PANEL ASSY M/C FS1RS-120V
16	<a href="#">2E-Z9991</a>	1	SNAP PUSHBUTTON ASSY FS1RS-120V
17	<a href="#">C9-Z10486</a>	1	TANK LID FSF FS1/2 STMR FS1RS-120V
19	<a href="#">A3-35219</a>	1	CAP & CHAIN FS1RS-120V
22	<a href="#">A5-RG2036</a>	1	CORD SET 120V W/TERMINALS, FS1RS-120V
23	<a href="#">2K-Z2895</a>	1	BUSHING HEYCO SR 17-2 FS1RS-120V
24	<a href="#">C9-Z10457</a>	1	CORDSET MTG PLATE .88X.77 FS1RS-120V
26	<a href="#">C9-Z10220</a>	2	PUMP MOUNTING STRAP FS1RS-120V
27	<a href="#">2U-Z12875</a>	1	WATER PUMP, STMR 120V FS1RS-120V
28	<a href="#">2C-Z10240</a>	4	CLAMP, HOSE 7/16-25/32 FS1RS-120V
29	<a href="#">C9-Z10237</a>	1	PUMP INLET HOSE FS1RS-120V
30	<a href="#">C9-Z10247</a>	1	FS1/FS2 OUTLET HOSE FS1RS-120V
36	<a href="#">2K-Z9978</a>	1	HALF NIPPLE 1/8X2.5 FS1RS-120V



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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.



**MODEL FS1**  
**Hinge Bracket Assembly**



# PARTS LIST

October 25, 2011, Rev A

FS1R, FS1D, FS1RT, FS1DT, FS2R, FS2D, FS2RT, FS2DT  
 MODEL Top Loading Fast Steamer Hinge Assemblies

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	<a href="#">2A-Z10454</a>	1	CENTER HINGE PIN FS1 FS1
2	<a href="#">2A-Z10214</a>	2	PIN, SPRING STEAMER FS1
3	<a href="#">C9-Z10156</a>	2	HINGE/COVER BRACKET FS1
4	<a href="#">2C-Z10215</a>	8	COTTER PIN 18-8 5/16 .059 FS1
5	<a href="#">2A-Z9992</a>	2	HINGE PIN, OUTSIDE FS1
6	<a href="#">2C-Z4063</a>	AR	SCREW 10-24X1/2 SS THP FS1
7	<a href="#">2P-Z10217</a>	2	FS1 FS2 HINGE SPRING FS1
8	<a href="#">2A-Z10093</a>	8	SCREW SHOULDER 8-32X3/16 FS1
9	<a href="#">C9-Z10452</a>	2	COVER STOP FS1 FS2 FS1



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