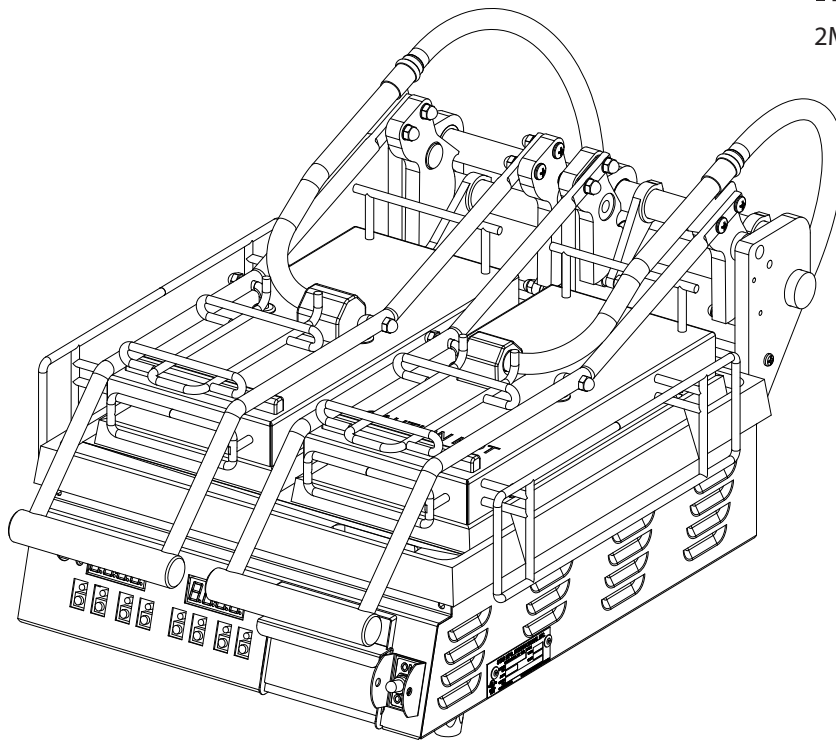


Pro-Max[®]
**SPLIT LID TABLE TOP TWO
SIDED GRILL**

MODEL
PSC14D

**Installation and
Operation
Instructions**

2M-Z22398 Rev. G 10/2017



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 customerservice@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

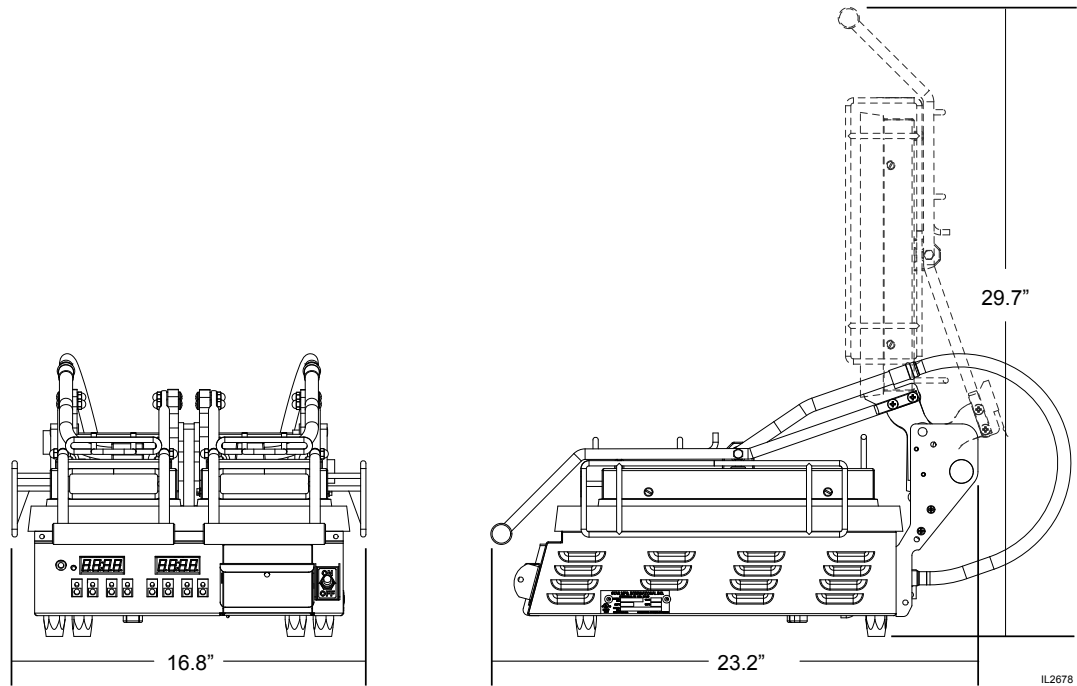
E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing
265 Hobson Street
Smithville, Tennessee 37166
U.S.A

SK2678: PSC14D Tabletop Split Lid Two-Sided Grill

GENERAL SPECIFICATIONS



SK2678: PSC14D Tabletop Split Lid Two-Sided Grill

Electrical Specifications			
Model	Voltage	Watts	Amps
PSC14DDT	120	2300	19.2
PSC14DK	120	2300	19.2
PSC14DK-UK	230	2110	9.2
PSC14DK-CUL	120	2300	19.2
PSC14DKL-CUL	120	2300	19.2
PSC14DTB	120	2300	19.2
	208	1725	8.3
	230	2110	9.2
	240	2300	9.6
PSC14DTB-CUL	120	2300	19.2
PSC14DTB-JPN	200	1600	8.0

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.

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.

INSTALLATION

1. This two sided grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however the specified voltage must be applied.
2. 120 volt units **must** be plugged into a dedicated 120 VAC line with a 20 Amp receptacle. 230-240 volt units do not require a dedicated 240 VAC circuit with a 15 Amp receptacle.



WARNING

DO NOT CONNECT THE UNIT TO ANY TYPE OF VOLTAGE OTHER THAN THAT ON THE NAMEPLATE. DOING SO WILL DAMAGE THE UNIT AND VOID THE WARRANTY.

INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, wipe down the exterior and toasting area with a damp cloth. Take to a well ventilated area and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reach 450°F (232°C). Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the toasting surface.

SEASONING THE COOKING SURFACES (NON CHROME SURFACES)

FIRST TIME SEASONING

Follow your company/corporate guidelines for seasoning cooking surfaces. or

1. Bring the grill to 300°F (149°C) and leave it on while doing the next two steps.
2. Brush the cooking surfaces with a SALT-FREE release agent.
If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes, and then wipe clean using a warm damp cloth.

DAILY SEASONING

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

PRESET TIME AND TEMPERATURE

If adjustments are required, please refer to the time or temperature 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 INSTRUCTIONS

1. Turn unit on by placing switch in "ON" position. The "Heat On" indicator, program number and display will flash indicating unit is heating. When the preset temperature is reached, the heating light, display and program light indicator will stop flashing followed by 3 beeps. (Initial startup heating time is approximately 30 minutes).
2. Place product on the bottom cooking surface of the unit and close the lids.
3. Press program button and let displayed time count down to "0" at which time unit will beep. To turn off the beeper, press program button again.
4. Raise lids until it engages into first indent and remove food. Using spatula, scrape residue into grease catcher tray.

Note: Metal utensils with rounded corners may be used, however, using nonmetal utensils will prolong the life of the cooking surface.
5. Turn the unit off when not in use.

TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

Startup:

1. The preset time will flash until preset temperature is reached.
2. When the control reaches preset temperature, time display, "Heat On" indicator and program indicator will stop flashing and the alarm will beep three times.

Temperature:

1. To view the actual temperature, press and hold "Temp Button." Display will read "Lo F" if temperature is below 273°F (134°C) and "Hi F" if temperature is above 573°F (301°C).

To Program Time and Temperature:

1. Press and hold "TEMP" (actual temperature displays).
2. While holding "TEMP," press and hold any program button on the Left one second, the LED above the program number light and the display reads "____." Enter the four-digit security code sequence, 4, 3, 2, 1. The security code will not show on the display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
3. Set the time with the "+" or "-" buttons.
4. Press the "TEMP" button to save the time.
5. The preset temperature will now be displayed.
6. Set the desired temperature for this program using the "+" or "-" buttons.
7. Press the "TEMP" button to save temperature and to exit programming mode for this program. The LED will stop flashing but will remain lit.
8. Press any other program button within 15 seconds to continue programming without re-entering the security code.
9. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Note: Temperature settings are done with the left side buttons only. The time settings programmed on the Left buttons will also be programmed onto the **right side**. See below to make time changes to the **right side** only. **Each programming change must be saved by pressing the "TEMP" button!**

Right Side (Timer only):

1. To Change the time on the right side, press and hold the "TEMP" button, and press and hold any program button on the right for one second. The LED above the program button will light and the Right Display will read "____". Enter the four-digit security code sequence, 4, 3, 2, 1. The security code will not show on the display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
2. Set the time with the "+" or "-" buttons.
3. Press the "TEMP" button to save the time.
4. The LED will stop flashing but will remain lit.
5. Press any other program button within 15 seconds to continue programming without re-entering the security code.
6. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Operation:

1. Pressing any program button (1-4) will start the timer countdown and display the preset time remaining. The LED for the appropriate program will be lit during countdown and remain lit until another program is selected.
2. When the display reaches "00:00", the buzzer will sound and the digits will flash.
3. Press the program button to silence the buzzer and return the readout to programmed time.
4. The right and left sides will operate independently of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

MONTHLY INSPECTION

Check all bolts/screws and tighten if necessary.

CLEANING (NON-CHROME SURFACES)

Begin cleaning procedure by using the operating procedures within your organization, or follow the steps below:

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 residue onto the grill, as food build-up on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

CARBON BUILDUP: *A black matter that forms on or near the cooking surface. Generally this is a combination of: releasing agents, oils, food particles etc. that has cooked itself to the surface. After a period of time without cleaning, this will reduce performance and material may start flaking off. When that happens, follow the "Carbon Cleaning" procedures.*

2. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry.

CARBON CLEANING

When carbon build up occurs, use a carbon removal agent (safe for aluminum & chrome surfaces) according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/corporate guidelines, or the seasoning instructions in this manual.

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



CAUTION

DO NOT SPLASH THE CONTROL HOUSING! DO NOT SPLASH THE CONDUIT CONNECTING THE TOP AND BOTTOM OF THE GRILL!



WARNING

DO NOT USE ICE ON COOKING SURFACE!

BEFORE CLEANING ALL OTHER UNITS MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.

To remove burned on grease or food residue use the following mixture:

1 Tablespoon liquid dish detergent

1 Cup of warm water

While holding top lid with one hand, apply this mixture to cold or warm top cooking surface with a sponge or plastic scrubbing pad. Wipe with clean sponge or towel until it is clean.

Empty and clean grease catcher tray as required using detergent and water after removing tray from unit.

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Star-authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used.

Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- condiment dispensers except HPD- and SPD-series models
- all pop-up toasters
- all pastry display cabinets
- all heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- nacho cheese warmers except 11WLA-series models
- specialty food warmers except 13OR, 11RW, and 11WSA models
- all butter dispensers
- all nacho chip merchandisers
- all accessories

CONTACT

Should you require 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, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time
Telephone *Star/Toasmaster* 314.678.6306 *Lang* 314.678.6315
Fax 314.781.2714

Email customerservice@star-mfg.com

www.star-mfg.com • www.langworld.com • www.toastmastercorp.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

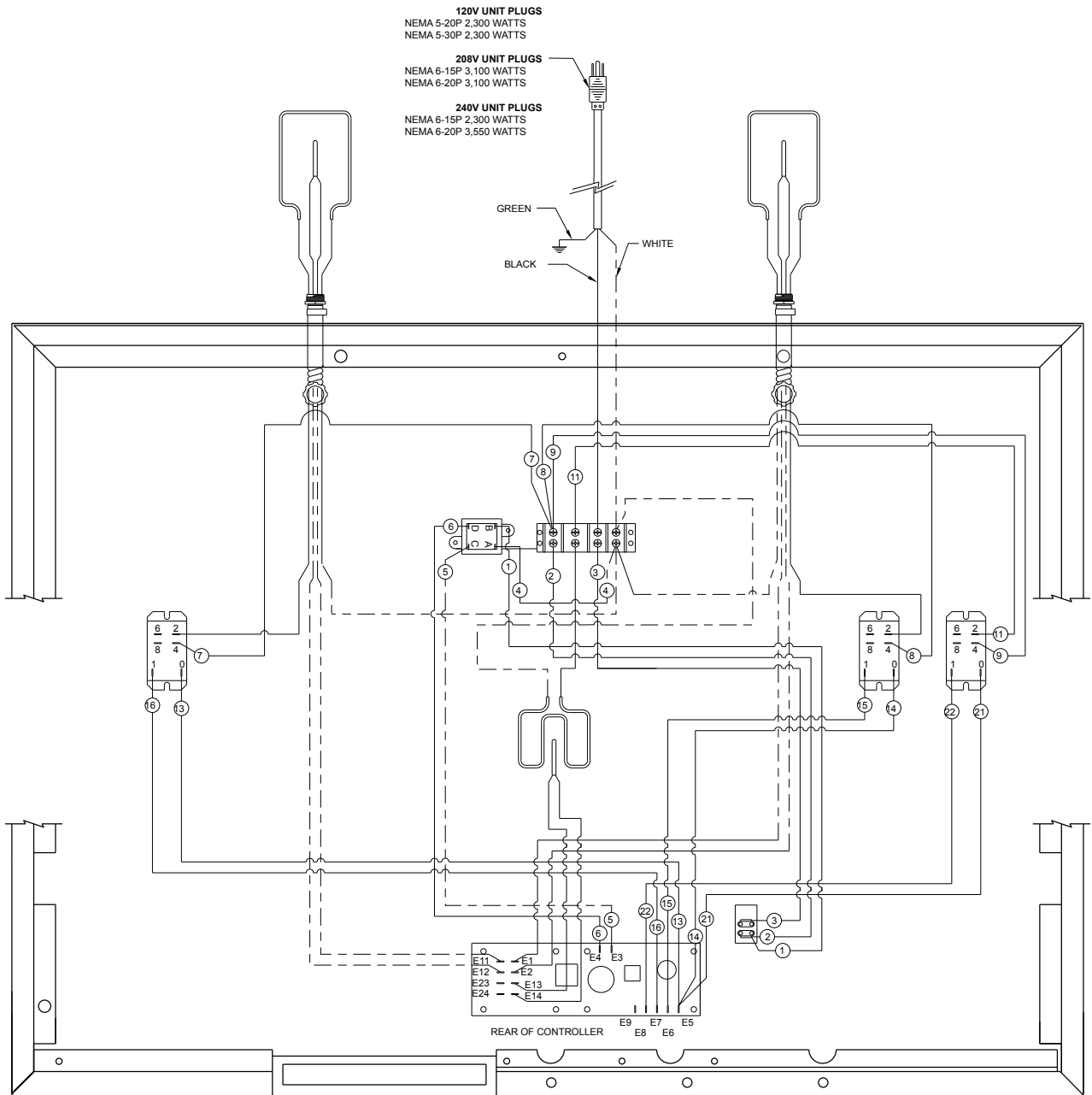
- Any product which has not been used, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual, including incorrect gas or electrical connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Any loss of business or profits.

ADDITIONAL WARRANTIES

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	3 years	2 years
Lang Strato-Series™ convection ovens	2 years	2 years
Lang convection oven doors	lifetime	4 years
Lang LG and Star Ultra-Max® griddles, charbroilers, and hotplates	3 years	3 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
chrome griddle surfaces [against peeling]	5 years	
lava rock charbroiler grates, burners, and burner shields	180 days	
original Star, Lang, or Toastmaster parts sold to repair Star, Lang, or Toastmaster equipment	90 days	

SK2678: PSC14D Tabletop Split Lid Two-Sided Grill

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FOR REFERENCE
WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED
WITH THE BOTTOM PLATE REMOVED. THE TOP
DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.

**WIRE DIAGRAM
SG WITH 3 PROBES**

SOME ITEMS ARE INCLUDED FOR
ILLUSTRATIVE PURPOSES ONLY AND IN
CERTAIN INSTANCES MAY NOT BE AVAILABLE

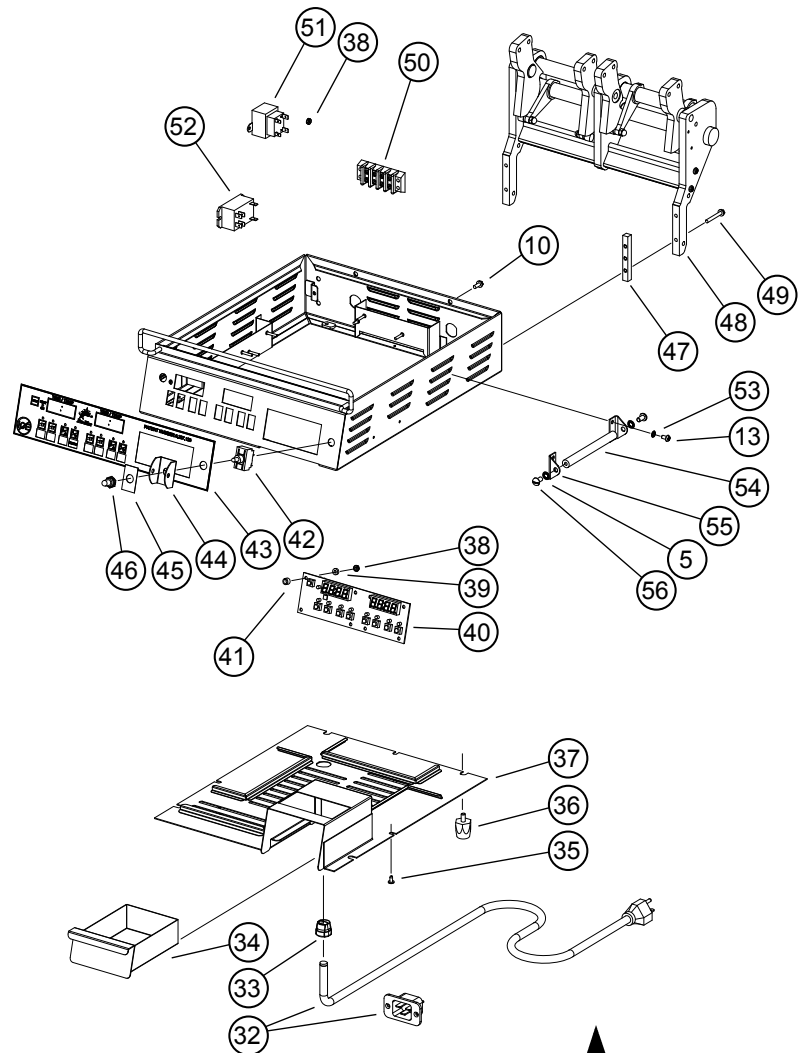
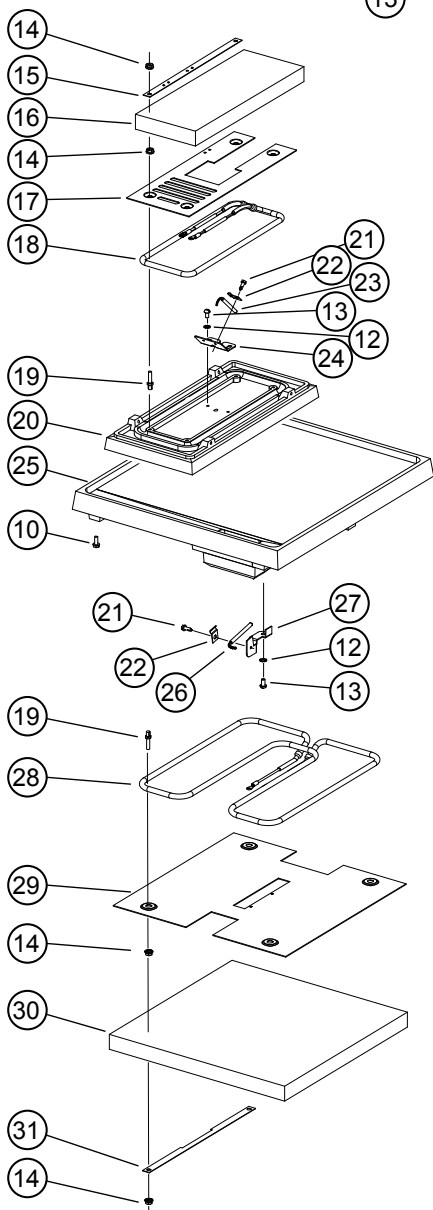
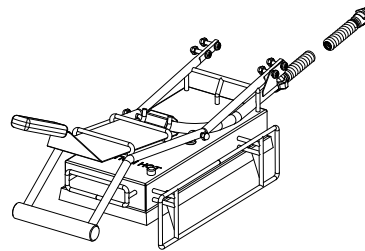
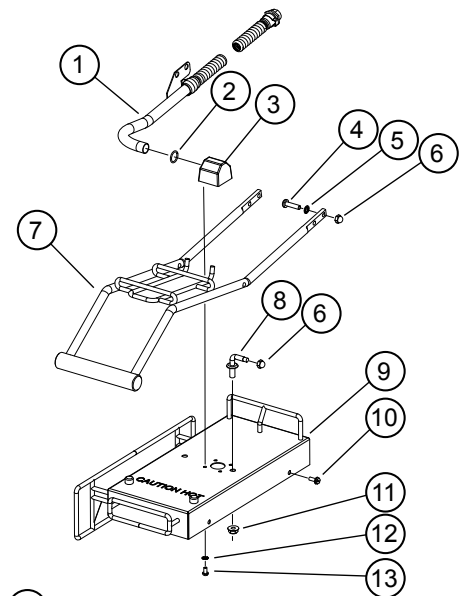


MODEL GR14STECB, PGT14D

STAR MANUFACTURING INTERNATIONAL, INC.

SK2517

REV. -



Model: PSC14D, Split Lid Two Sided Grill



SK2681, Rev. C 5/29/14

SK2678: PSC14D Tabletop Split Lid Two-Sided Grill

Parts List

Model: PSC14D Split Lid Two Sided Grill				
Fig No.	Part Number	Quantity	Description	Application
1	2E-Z16762	1	CONDUIT AY., RIGHT	
	2E-Z16763		CONDUIT AY., LEFT	
2	2I-Z14209	2	O-RING	
3	2F-Z16425	2	HOUSING, CONDUIT	
4	2C-Z2992	8	BOLT 1/4-20X1 PHP STL NP	
5	2C-08-07-0262	8	WASHER, SS 1/4 INT-LOCK	
6	2C-08-07-0040	12	NUT 1/4-20 ACHD STL NP	
7	2V-Z16435	2	AY., HANDLE, ARM & BURN GD	
	2V-Z18619	2	ARM ASSY., SPT, NO BURN GUARD	PSC14DDT
8	2C-Z3200	4	PIN - TOP HOUSING	
9	D9-GR0624	1	WELD AY., LEFT TOP HOUSING	
	D9-GR0625		WELD AY., RIGHT TOP	
10	2C-Z5883	27	10-24 X 1/2 FZA SCREW	
11	2C-Z2899	4	5/16-18UNC TOPLOCK L/NUT	
12	2C-1827	13	WASHER #10 EXT STL NP	
13	2C-1512	12	SCREW 10-24X3/8 RHP STL	
14	2C-Z2893	26	NUT 10-24 HEX STL ZP	
15	D9-Z13013	4	BRACKET, INSULATION HOLD	
16	D9-Z2133	2	INSULATION FIBERGLASS TOP	
17	D9-Z13011	2	PLATE-TOP ELEMENT RET.	
18	2N-Z9325	2	ELEMENT 500 WATT 120V SPT	120V, CUL
	2N-Z9326		ELEMENT 500 WATT 240V	208V, 230V, 240V, UK, JPN
19	2C-08-07-0285	12	SCREW 10-24X3/4X3/8 TYPE	
20	2F-Z16421	2	CASTING, 14ST, SM, POL.	
21	2C-2853	2	SCREW #8 5/8 A THP STL NP	
22	2C-Z3350	3	HALF CLAMP .188 D STL ZP	
23	2E-Z3278	2	RTD PROBE - 48" LONG WIRE	
24	D9-Z3903	2	BRACKET, PROBE MOUNT	
25	2F-Z17603	1	CAST. ALSM14B, .44SPL, POL.	
26	2E-Z1470	1	SENSOR-RTD 2000 OHM	
27	D9-Z12027	1	PROBE BRACKET - BOTTOM	
28	2N-Z9324	1	ELEMENT 1300WATT 120V-14B	120V, CUL,
	2N-Z9327		ELEMENT 1300WATT 240V-14B	208V, 230V, 240V, JPN
29	D9-Z13338	1	ELEMENT & INSULATION PLT	
30	D9-Z2888	1	INSULATION - 14"	
31	D9-Z12885	2	INSULATION HOLD DOWN,	
32	2E-Z4119	1	POWER CORD, 12/3, 5-20P	120V, CUL
	2E-Y9253		INLET IEC 320 16 AMP	230V, UK
	2E-Z2905		CORD SJTO 12/3 NEMA 6-20P	JPN
	2E-Z9192		CORDSET (DETACHABLE)	UK
	2E-Z19809		CORD SET L5-30, 12/3, 6FT	PSC14DKL-CUL
	D9-GR0193		POWER CORD ASSY	CUL
	D9-GR0194			208V, 240V
33	2K-Y6764	1	BUSHING - STRAIN RELIEF	
34	D9-GR0588	1	GREASE DRAWER ASSY.	
35	2C-6349	4	SCREW #8X3/8 B THP STL NP	
36	2A-Z11501	4	FOOT 1" SOLID RUBBER	
37	D9-GR0628	1	BASE & GRS CAB, 4" TLL BDY	120V, CUL
	D9-GR0634		BS & GRS CAB, 4" TLL BDY230	230V, UK
38	2C-Z2594	18	NUT 6-32 HEX W STL NP	
39	2K-08-07-0004	8	SPACER ROUND NYLON	

SK2678: PSC14D Tabletop Split Lid Two-Sided Grill

Parts List

January 07, 2015, Rev. D

Model: PSC14D Split Lid Two Sided Grill				
Fig No.	Part Number	Quantity	Description	Application
40	D9-GR0629	1	CNTRL PROG.,TACO BELL	PSC14DTB-120V, -CUL, 208V, 240V
	D9-GR0630		CNTRL PROG., DEL TACO	PSC14DDT
	D9-GR0635		CNTRL PGM., TACO BELL, 230	PSC14DTB-230V, JPN
	D9-GR0647		CNTRL PGM (PSC14DK-UK)	PSC14DK-UK
	D9-GR0658		CNTRL PROG. (PSC14DK-120)	PSC14DK-120
41	2K-Z1971	8	SPACER .257X.75X.25 NYLON	
42	2E-Z3808	1	SWITCH(EATON)-30A@120V,	
43	2M-Z15638	1	OVERLAY, TACO BELL	PSC14DTB
	2M-Z15853		OVERLAY, STANDARD	PSC14DDT, PSC14DK
44	Z1-70-07-0343	1	SWITCH GUARD	
45	2M-12-07-0038	1	LABEL ON & OFF	
46	2I-05-07-0013	1	BOOT SWITCH	
47	2A-Z11582	2	PLATE, HINGE MECH MOUNT	
48	2R-Z3345	1	COUNTER BALANCE-SPLIT TOP	
49	2C-Z2593	4	10-24x1 1/2 SL HX/W NP	
50	2E-Z2894	1	TERMINAL BLOCK (304)	
51	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V, CUL
	2E-05-07-0350		TRANSFORMER 230V/10V 6VA	230V, UK, 208V, 240V
52	2E-Z3335	3	RELAY DBL POLE-SNGL THROW	
53	2C-6260	8	WASHER #10 INT STL	PSC14DDT-120
54	2V-Z3072	2	HANDLE-SIDE	PSC14DDT-120
55	D9-Z18465	4	BRACKET, HANDLE SPLIT	PSC14DDT-120
56	2C-1522	4	SCREW 1/4-20X.5 STL	PSC14DDT-120
NP	2C-8833	1	SCREW 8-18X1/2 HEX STL	

STAR MANUFACTURING

265 Hobson St., Smithville, Tennessee U.S.A.

(314) 678-6303

www.star-mfg.com