

Max Star Max Star Max Star



REFRIGERATED CONDIMENT RAIL

MODEL
RCR-4

Installation and Operation Instructions

2M-Z19984 Rev. A 07/2019



RCR-4

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: (800) 264-7827

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
265 Hobson Street
Smithville, TN 37166
U.S.A

ELECTRICAL SPECIFICATIONS

Model No	Voltage	Watts	HP	Amps	Ph	Power Supply	Refrigerant
RCR-4	120V	240	1/6	2	1	NEMA 5-15P	134A

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.

Any procedure which requires the use of tools must be performed by a qualified technician.

These refrigerated condiment rails are equipped for the voltage and wattage indicated on the nameplate. These units are designed to operate on alternating current (AC) only. **DO NOT CONNECT TO DIRECT CURRENT (DC).**

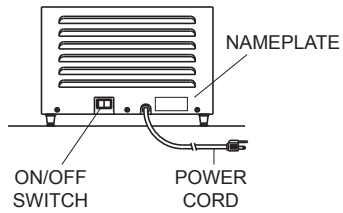
AGENCY LISTING INFORMATION

This appliance is U Listed under UL File SA12649 for 120VAC 60Hz only.

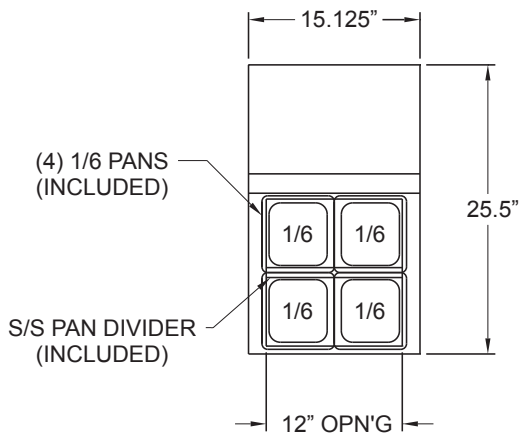


WARNING All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. **DO NOT** open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

FEATURES & BENIFITS

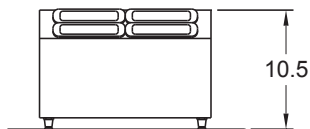


REAR VIEW

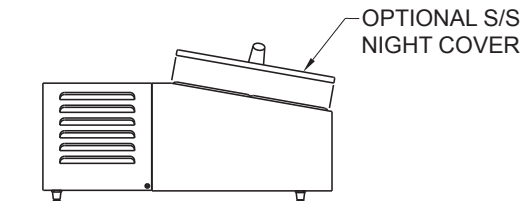


TOP VIEW

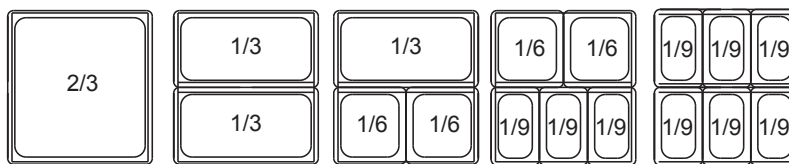
CLEARANCE
1" SIDE & REAR



FRONT VIEW



SIDE VIEW



VARIOUS OTHER PAN ARRANGEMENTS

(PANS BY OTHERS)

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INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

IMPORTANT

This unit should NEVER be positioned upside down or on its side. If the unit arrived or was stored in any position other than "THIS END UP" as marked on the shipping container, then allow the unit to set upright 24 hours before applying power or turning on the unit. Failure to do this will cause the unit to function incorrectly. The unit will not be able to cool to the desired temperature.

COMPONENTS

4 ea 1/6 PANS

SET-UP NOTES

1. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
2. The adjustable legs come installed from the factory, with a spirit level, check that the appliance is level front-to-back and side-to-side. Verify that the unit sits firmly ON ALL FOUR LEGS.
3. The lower portions of the legs are adjustable by turning; adjust as required to level the appliance. All four legs must be adjusted to firmly contact the counter.
4. Avoid storing flammable or combustible materials in, on or near the appliance.

ELECTRICAL HOOK-UP

1. Refer to the nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Plugging the warmer into the wrong voltage can severely damage the unit or cause noticeable decreased performance.
2. Your unit is equipped with a grounded electrical cord. This cord must be plugging into a properly grounded electrical receptacle.



WARNING Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

IMPORTANT:

This appliance must be plugged into a properly grounded receptacle. Contact a licensed electrician to install and connect a proper receptacle.

IMPORTANT:

Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

OPERATION

SUGGESTIONS: Inspect each pan insert for thorough cleaning. Additional hand cleaning may be necessary to insure complete food removal.

If detergent is used, items must be rinsed with clean water prior to use.

PRE-CHILLING THE SERVER

1. Turn power switch on.
2. Place desired pan(s) or inset(s) with appropriate adapter top on server.
3. Allow unit to run for approximately 30 minutes

OPERATION

1. Always use an inset. **DO NOT** place food directly into the server.
2. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to any metal surface on the unit.

IMPORTANT:

DO NOT put water or ice in the well of the server.

CLEANING INSTRUCTIONS

PREPARATION Turn power switch *OFF*
Unplug from electrical power
Remove Removable Pans

FREQUENCY Daily, or as needed

TOOLS Bottle Brush, Soft Bristle Brush
Soft Cloth or Sponge

CLEANING

1. Turn power switch OFF and unplug unit.
2. Remove (optional) cover., clean using warm water and mild detergent.
3. Remove pans and pan support, clean using warm water and mild detergent.
4. Clean the stainless steel using mild detergent, warm water and soft cloth or sponge. Dry using a clean cloth. **DO NOT** use any abrasive pads or wire brushes.

Procedure is complete.



WARNING

Turn power switch OFF and disconnect unit from electric power before cleaning.

IMPORTANT:

NEVER use any corrosive cleaners, use only cleaners approved for stainless steel.

TEMPERATURE ADJUSTMENT

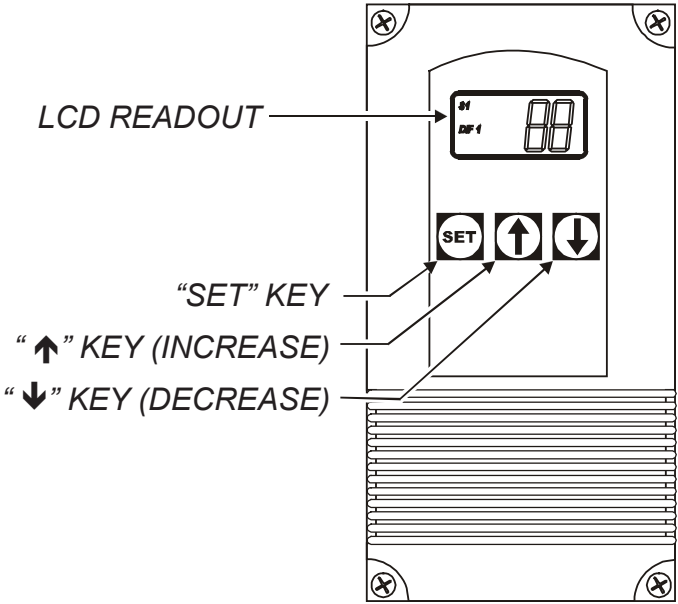
TEMPERATURE ADJUSTMENT

RCR-4

1. The temperature has been preset at the factory to meet most applications.
2. If temperature adjustments are required, the pressure switch, located on the condensing unit, is adjustable. Temperature adjustment must be performed by a qualified refrigeration personnel only.
3. Normal temperature setting would be 28°F.

The LCD Display provides a readout of the sensor temperature during normal operation. Use the following to change the set-point temperature:

1. To start programming, press SET key once. This will access the Fahrenheit/ Celsius mode. The readout will show the current status, either F (degrees Fahrenheit) or C (degrees Celsius). Press either "up arrow" (↑) or "down arrow" (↓) to toggle between F and C designation.
2. Press SET again to access the set-point. The LCD will display the current set-point, and the S1 annunciator will blink off and on to indicate that control is in the set-point mode.
Press either "up arrow" (↑) to increase the set-point, or "down arrow" (↓) to decrease the set-point to the desired temperature. Factory set-point is 21°F.



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IMPORTANT:

DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

The temperature setting of the NSF-7 Refrigerated Cold Pan has been pre-set at the factory to meet most applications. An electronic temperature control maintains food temperature between 33°F and 44°F.

3. Press the SET key again to access the differential. The LCD will display the current differential, and the DIF1 annunciator will blink off and on to indicate that control is in the differential mode.

IMPORTANT: DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

Press either "up arrow" (↑) to increase the differential, or "down arrow" (↓) to decrease the differential to the desired setting. Factory differential is 3°F.

4. Press the **SET** key again to access the Heating / Cooling mode. The LCD will display the current mode. Either "C1" for cooling or "H1" for heating. The control must be set to C1 for proper operation of the cold pan.
5. Press the **SET** key again to complete programming. Programming ends automatically if no keys are pressed for 30 seconds. Any settings that have been input to the control will be accepted at that time.

TEMPERATURE ADJUSTMENT continued

6. Control settings are stored in non-volatile memory. Loss of power to the unit will not require reprogramming.

IMPORTANT:

DO NOT adjust the differential settings of the refrigeration system. Field adjustments of the differential settings must be made by qualified refrigeration personnel only. Unauthorized adjustment of the differential settings will void the warranty.

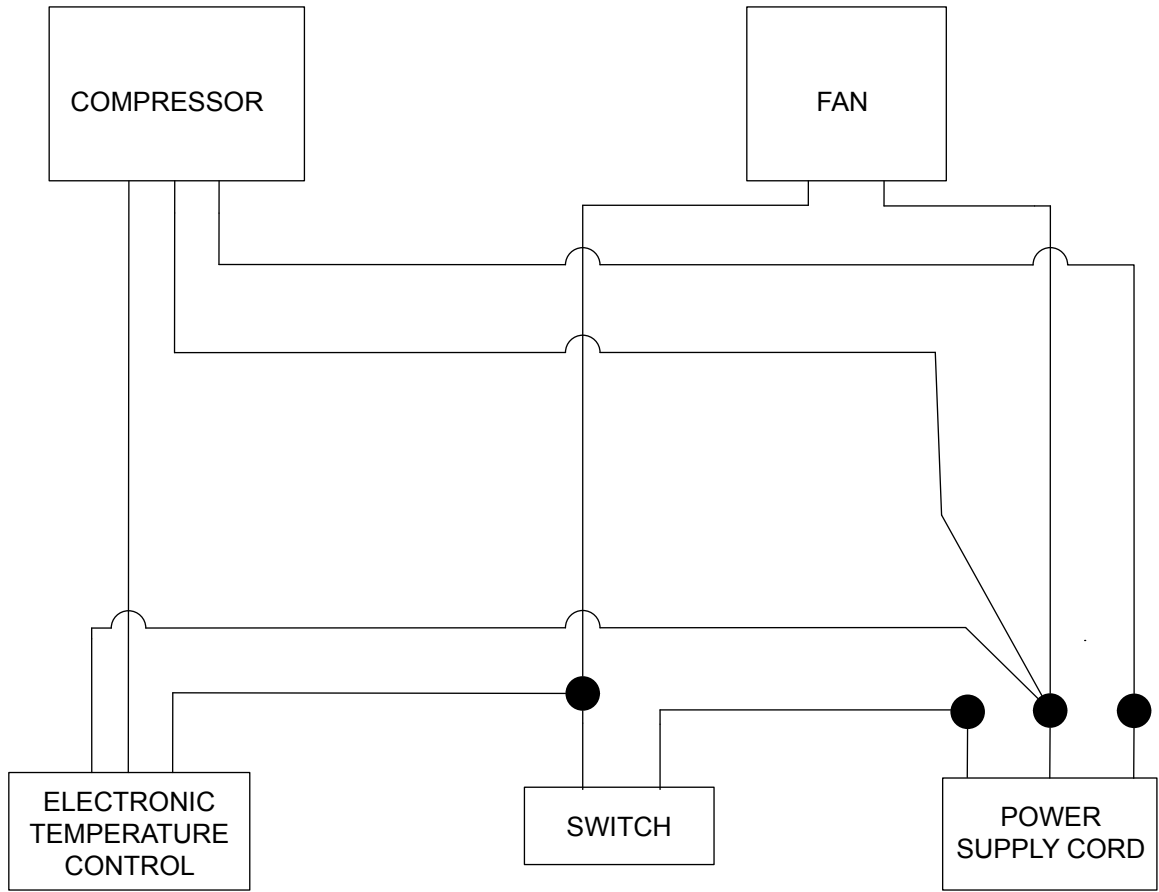
NOTE:

The controller has both “heating” and “cooling” modes. Heating mode is not used on the RCTS-series units. The control must be set to “cooling” (C1) for proper operation of the cold pan.

TROUBLESHOOTING

SYMPTOM	PROBABLE CAUSE	SUGGESTED REMEDY
No power to unit	Unit unplugged or circuit breaker tripped	Plug unit into appropriate receptacle
		Reset circuit breaker
Unit will not run	Power switch off	Turn switch ON
	Damaged power cord	Replace power cord
	Damaged power switch	Replace switch
	Damaged motor	Replace motor

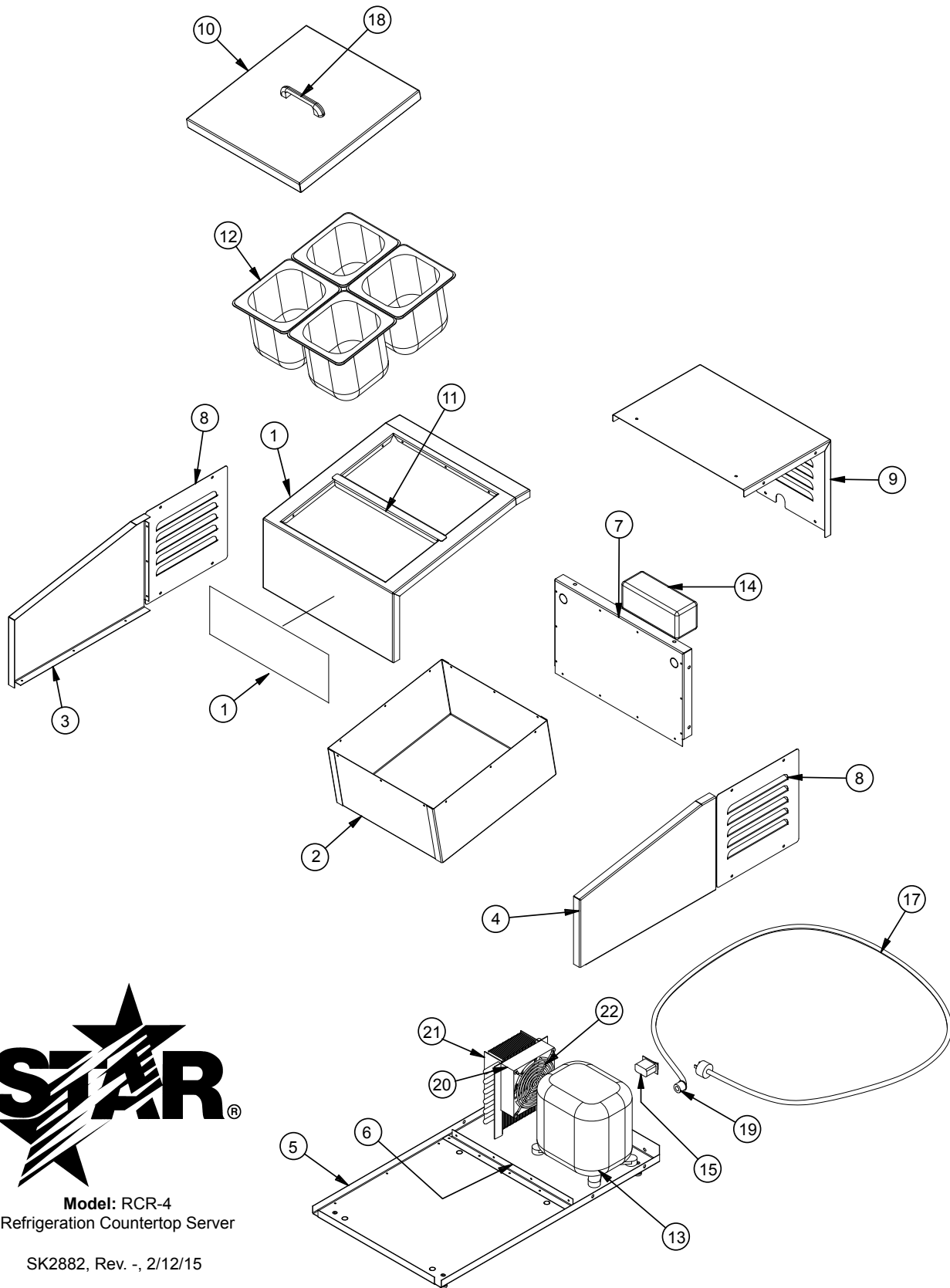
WIRING DIAGRAM





Model: RCR-4
Refrigeration Countertop Server

SK2882, Rev. -, 2/12/15



p/n 2M-Z19984 Owners Manual Refrigerated Condiment Rail, RCR-4

PARTS LIST

February 12, 2015, Rev. -

Model: RCR-4, REFRIGERATED COUNTER TOP SERVER			
Fig. No.	Part No.	Qty	Description
1		1	TOP
2		1	PAN
3		1	SIDE PANEL, LEFT
4		1	SIDE PANEL, RIGHT
5		1	BOTTOM PANEL
6		1	BOTTOM PANEL ANGLE
7		1	ENCLOSURE PANEL
8		1	LOUVERED PANEL
9		1	LOUVERED PANEL
10		1	NIGHT COVER
11	2V-Z19295	1	DIVIDER BAR
12	2L-Z19296	4	PAN, 6"D X 6.9375" L X 6.375" W
13	2U-Z19297	1	COMPRESSOR
14	3E-Z17505	1	TEMP CONTROL
15	2E-Z3808	1	SWITCH, ROCKER ON-ON
16	2R-Z19299	4	FOOT, ADJUSTABLE
17	2E-Z19300	1	4FT CORD w/NEMA 5-15P PLUG
18		1	HANDLE
19		1	STRAIN RELIEF
20	2U-Z19301	1	FAN
21		1	CONDENSER COIL
22	2R-Z19302	1	FAN GRILL
23	2M-Z19987	1	RCR OVERLAY

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