



Rolling Tortilla Warmer

Owner's Manual

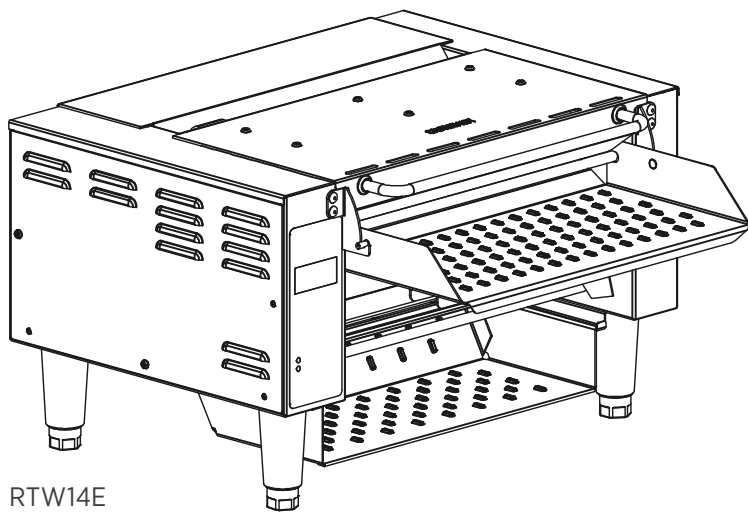
Models

RTW14E and RTW20E [patent pending]

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagram[s] pertaining to the unit[s] covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your Star dealer if you have any questions concerning installation, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.



RTW14E

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts and labor in the United States and Canada unless otherwise noted below. 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. Star will not assume any responsibility for loss of revenue. Models that are considered "portable" (see below) should be taken to the closest Star service agency, transportation prepaid. On all shipments outside the U.S.A. and Canada, see the International Warranty.

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. 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.

The warranty period for Ultra-Max Hot Plates, Griddles, and Char Broilers is (3) years parts and labor.

The warranty period for Star-Max Char Broilers, Griddles, Hot Plates, Fryers, and Finishing Ovens is (2) years parts and labor.

The warranty period for JetStar series six (6) ounce and eight (8) ounce Popcorn Poppers is two (2) years.

The warranty period for Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.

The warranty period for Duratec coatings is one (1) year under normal use and reasonable care. The warranty period for Staltek coatings is five (5) years under normal use and reasonable care. This warranty does not apply if damage occurs to the coating from improper cleaning or maintenance, use of metallic utensils, abrasive cleaners or pads, or damage from 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 is not valid on rollers purchased as replacement parts.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The labor to replace the part is NOT warranted.

SERVICES AND EXPENSES NOT COVERED BY WARRANTY

- Travel time and mileage rendered beyond the 50-mile radius limit
- Mileage and travel time on "portable" equipment (see below)
- Labor to replace such items that can be replaced easily during
- a daily cleaning routine (e.g., removable kettles on fryers, knobs, grease drawers on griddles, etc.)
- Installation of equipment
- Cleaning of equipment
- Seasoning of griddle plates
- Voltage conversions or gas conversions
- Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and bypass adjustment
- Resetting of circuit breakers, safety controls, or reset buttons
- Replacement of bulbs or fuses
- Repair of damage created during transit, delivery, or installation or created by an act 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:

- Model 510FD, 510FF Fryer
- Model 526TOA Toaster Oven
- Model J4R, 4 oz. Popcorn Machine
- Model 518CMA & 526CMA Cheese Melter
- Model 12MC & 15MC & 18MCP Hot Food Merchandisers
- Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer
- QCS/RCS series Toasters except model QCS3 & RCS3 series
- Nacho Cheese Warmers except model 11WLA series Nacho Cheese Warmer
- Condiment Dispensers except the model HPD & SPD series Dispenser
- Pretzel Merchandisers (model 16PD-A only)
- Hot Dog equipment except Roller Grills, Drawer Bun Warmers, and Direct Connect series Fast Steamers.
- Specialty Food Warmers except model 130R, 11RW series, and 11WSA series
- Pizza Ovens (model PO12 only)

All:

- Pop-Up Toasters
- Butter Dispensers
- Pastry Display Cabinets
- Nacho Chip Merchandisers
- Accessories of any kind (e.g. Sneeze Guards, Manual Pumps, etc.)
- Heat Lamps

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

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: 8:00 a.m. to 4:30 p.m. Central Standard Time
Telephone: 314-678-6303
Fax: 314-781-2714
Email: customerservice@star-mfg.com
Website: www.star-mfg.com

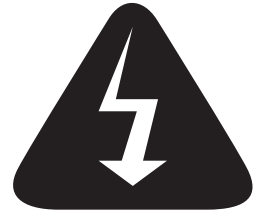
TABLE OF CONTENTS

Warranty	i
General Information and Installation	1-2
Daily Operation	3-4
Cleaning	5
Maintenance	6
Wiring Diagram	7
Exploded Views	8-13
Parts List	14-17
Wall Mount Installation	18-19
Specifications	20

NOTES

SAFETY SYMBOLS

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to ensure 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 that company. If this procedure is not followed, it may affect the warranty status of the unit. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt..

Model Number _____

Serial Number _____

Voltage _____

Purchase Date _____

NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this sheet are subject to change without notice. Star reserves the right to change product specifications and design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. While Star International Holdings Inc. 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.

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

AUTHORIZED SERVICE AGENT LISTING

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone: 314-678-6303

Fax: 314-781-2714

Email: customerservice@star-mfg.com

Website: www.star-mfg.com



GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

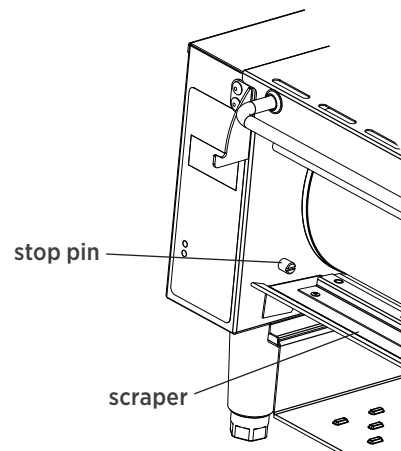
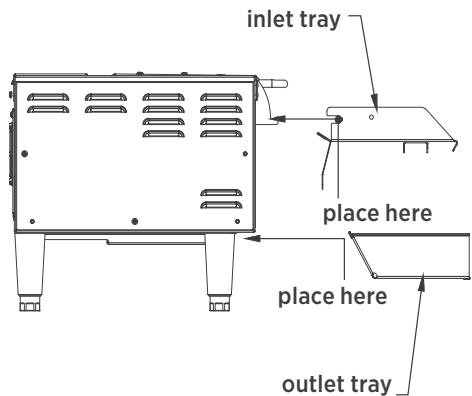
Before using your new equipment, read and understand all the instructions and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation and safety before they use the unit.

GENERAL INSTALLATION INFORMATION

The unit is shipped fully assembled and ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Removal or replacement of the power cord or plug will void the warranty. Should you require assistance, contact your local authorized service agent for any service or required maintenance.

Level unit using the adjustable feet under the unit [there is approximately 0.5 (1/2) inch of adjustment]. Allow enough space around the unit for adequate ventilation. It is recommended that you leave a ten (10) inch gap on the top for cleaning if the unit is to remain stationary. The sides and back of the unit require no additional clearance.

Before using the unit for the first time, make certain to clean it properly. Refer to the "Cleaning Procedure" document for cleaning instructions. The inlet and outlet trays and scraper will also need to be placed on the unit prior to use. The output tray slides on the lip under and in front of the drum area and the inlet tray sits on a rod in the rear and the pins on its side sit on two brackets that protrude from the front. The scraper sits on a bar on the bottom and must be installed so that the stop pin on the left side is above it to keep it from rotating up and contacting the drum.



ELECTRICAL CONNECTION

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the rating plate. RTW14E units will require a NEMA 5-15R receptacle. RTW20E units will require a NEMA 6-15R receptacle. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.



DO NOT CUT OR REMOVE THE PLUG OR GROUNDING PRONG FROM THE PLUG.



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



CONNECT UNIT INTO DEDICATED AC LINE ONLY AS SPECIFIED ON THE DATA PLATE OF THE UNIT.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



DAILY OPERATION

CERTAIN SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.

THIS UNIT IS DESIGNED TO WARM DRY, FLEXIBLE PRODUCTS ONLY. DO NOT ATTEMPT TO RUN WET OR LOOSE MATERIAL THROUGH IT.

ELECTRONIC CONTROLS

BUTTONS (PRIMARY USES)

- ON/OFF—Turns power on or off to the electrical components of the unit.
- SET/TEMP—Allows adjustment of the roller heating element temperature up to 450°F (232°C).
- ▲/CLEAN—Accesses “CLEAN” mode and adjusts settings upward in menus.
- ▼/RUN—Accesses “RUN” mode and adjusts settings downward in menus.

FUNCTIONS/MODES

- ON/OFF—All power is turned on, or removed from, the drum motor, heating elements, and cooling fan. After powering down, the screen will display “OFF” until the “ON/OFF” button is pressed again. Cooling fan will be on in all modes other than when the unit is powered down.
- PREHEAT—Drum motor runs at the set “TORT” speed. Heaters bring the drum temperature up to the set operating temperature.
- TORT—Drum motor runs at the set “TORT” speed. Heaters maintain the drum temperature at the set operating temperature.
- BREAD—Drum motor runs at the set “BREAD” speed. Heaters maintain the drum temperature at the set operating temperature. This mode only lasts for 1-40 seconds before defaulting back to TORT mode.
- OPEN—Drum motor does not run. Heaters are off.
- COOL—Drum motor runs at the set “TORT” speed. Heaters are off.
- CLEAN—Drum motor does not run. Heaters are off.

START-UP

- When the unit is initially plugged in, the display will read “OFF” for a brief time. No outputs will receive power at this time.
- When “ON/OFF” is pressed, the drive motor, heating elements, and fan motor will be turned on. The PREHEAT mode will start immediately and will take approximately twenty (20) minutes to complete. During this time, “PREHT” will appear on the display. Do not attempt to adjust temperature or speed settings until PREHEAT has completed.
- The temperature of the drum can be checked at any time in PREHEAT or TORT modes by pressing the “SET/TEMP” button. If the temperature has not yet reached 100°F (38°C), the words “LOW” and “TEMP” will flash on the screen.
- There will be a small dot on the lower right of the screen which will remain on whenever the heating elements are on. When the PREHEAT mode has completed, “TORT” will be displayed on the screen.



1/2 scale RTW control panel

UNITS OF TEMPERATURE SELECTION

With the machine *OFF* hold the “SET/TEMP” and “▲/CLEAN” buttons. Once the menu pops up hit the “SET/TEMP” button to scroll through until “SCALE” is displayed on the screen. At this point hit the “▲/CLEAN” button to toggle between Fahrenheit and Celsius. Continue scrolling through using the “SET/TEMP” button until the screen read “OFF” again. DO NOT MAKE ANY OTHER CHANGES WHILE IN THIS MENU.

TEMPERATURE ADJUSTMENT

This can be performed in *RUN (TORT or BREAD)* and *CLEAN* modes.

- i. Press and hold the “SET/TEMP” button for three (3) seconds. The display flashes the drum temperature setting and the “DRUM TEMP” light on the front label illuminates as well.
- ii. Use the ▲ and ▼ buttons to adjust the drum heat to the desired temperature. The display will stop flashing while ▲ or ▼ are pressed and will indicate the temperature and units. The temperature can be adjusted from 210°F–450°F (99°C–232°C). Adjustments of 10°F or 10°C at a time can be made depending on which the unit is set to read at the time adjusted. The default setting is 430°F (221°C).
- iii. Press the “SET/TEMP” button when you are satisfied with your adjustment and the screen will display the top element power setting.
- iv. Press the “SET/TEMP” button to exit this mode.

DRUM SPEED ADJUSTMENT

This can be performed in *RUN* mode (*TORT* or *BREAD*).

- i. Press and hold the ▲ and ▼ buttons simultaneously for three (3) seconds. The display will sequence through “TORT”, “SPEED”, and the current “TORT SPEED” speed setting number.
- ii. Press the ▲ button to increase the set speed and the ▼ to decrease the set speed. The speed setting can range from 1–99 and holding the ▲ or ▼ button will make the setting increase or decrease until a limit is reached.
- iii. Press “SET/TEMP” again to save the selected setting. The display will now sequence through “BREAD”, “SPEED”, and the current “BREAD SPEED” setting number. This is adjusted using the same procedure as the above “TORT SPEED” in the section above.
- iv. Press the “SET/TEMP” again to save the selected setting. The display will now sequence through “BREAD”, “TIME”, and the current time setting. Bread mode is only activated for a brief time determined by this setting. Press the ▲ button to increase the set time and the ▼ to decrease the set time anywhere from 1–40 seconds and holding the ▲ or ▼ button will make the setting increase or decrease until a limit is reached.
- v. Pressing “SET/TEMP” one more time will exit speed adjustment.

CLEANING



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



DO NOT USE CAUSTIC CLEANERS ON ANY SURFACE OF THE UNIT.

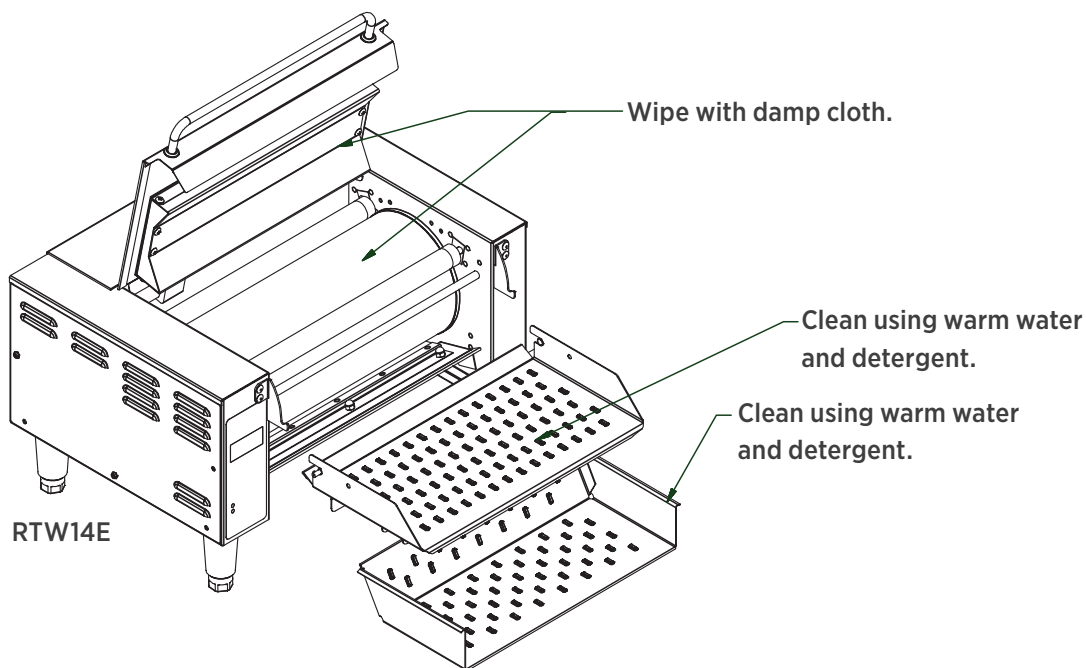
Preventive maintenance for your unit consists of the following recommended cleaning procedures. In order to keep your tortilla warmer in top operating condition, these steps should be performed daily or weekly as indicated.

CLEAN MODE

CLEAN mode is a cool down notification feature alerting the user when the unit reaches a safe handling temperature. Press the “▲/CLEAN” button for at least 3 seconds to activate *CLEAN* mode. The inlet and outlet trays and scraper are removable for easy access for cleaning. The recommended cleaner to use is *Kay QSR heavy-duty degreaser*.

CLEANING PROCEDURE

- i. Press and hold the “▲/CLEAN” button to enter *CLEAN* mode. The screen will flash between “*CLEAN*” and “*WAIT*” until the unit reaches a safe temperature at which time it will flash “*CLEAN*” and “*READY*”.
- ii. Remove the inner, top cover assembly and wipe it down with a damp cloth.
- iii. Remove the inlet tray and wash using warm water and mild detergent.
- iv. Wipe the drum using a damp cloth.
- v. Reassemble the parts previously removed.



MAINTENANCE



POWER MUST BE REMOVED FROM THE UNIT
BEFORE ATTEMPTING MAINTENANCE OR SERVICE.

CLEANING THE AIR INTAKE

DISCONNECT UNIT FROM POWER SOURCE

- i. Use a vacuum or wipe down with a damp cloth to remove debris.

LUBRICATING THE CHAIN AND SPROCKETS (recommended every 6 months)

DISCONNECT UNIT FROM POWER SOURCE

- i. Remove the screws holding the right side panel and remove the panel.
- ii. Use an extreme pressure synthetic chain lubricant rated up to at least 400°F (204°C) [Star part number 1L-Z12397] and liberally lubricate the chain and sprockets.
- iii. Reinstall the rear and side panels using the previously removed hardware.

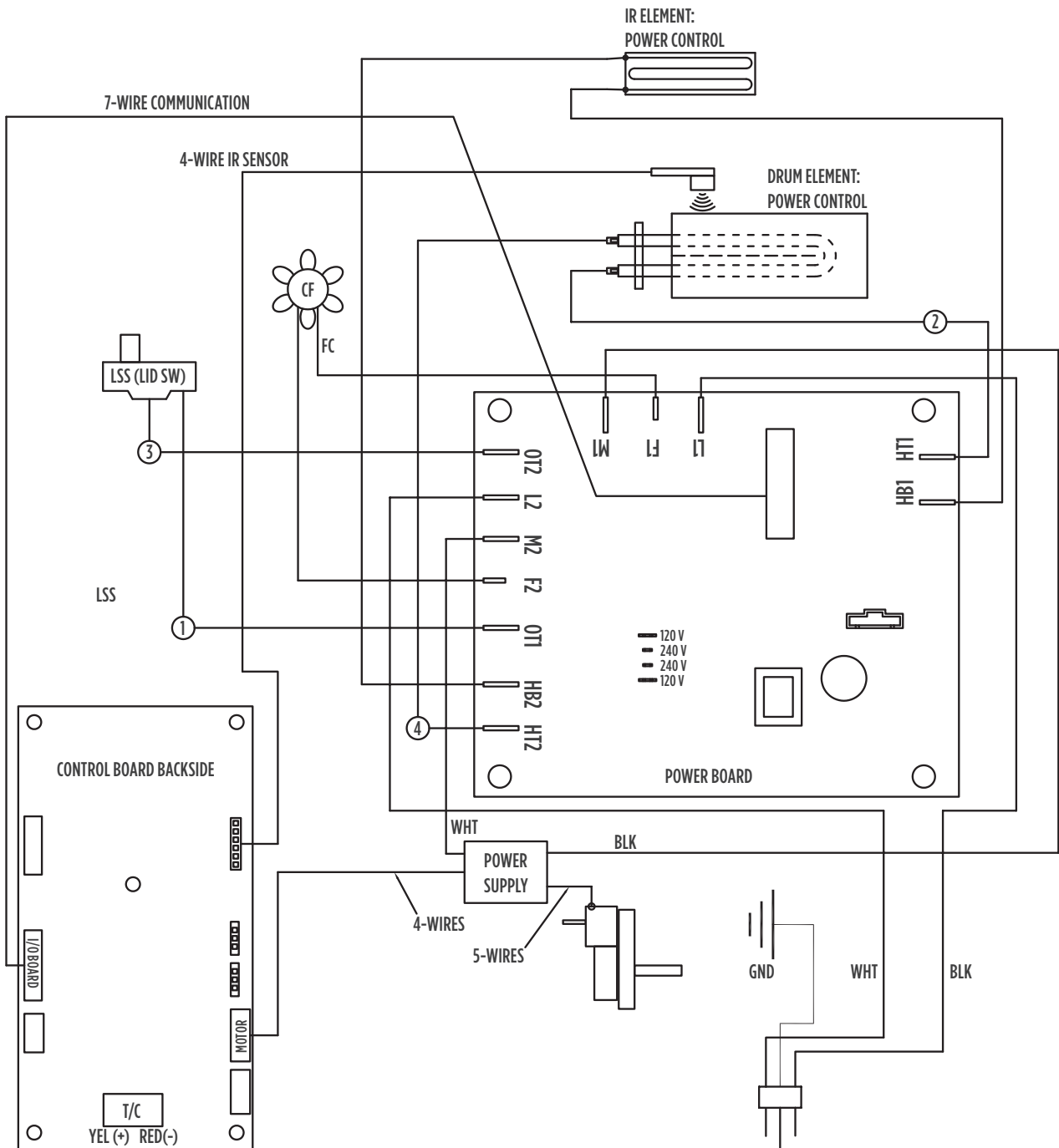
WIRING DIAGRAM



POWER MUST BE REMOVED FROM THE UNIT BEFORE ATTEMPTING REPAIR OR SERVICE.
MAKE CERTAIN TO CHECK ALL CONNECTIONS THOROUGHLY BEFORE RESTORING POWER
TO THE UNIT. THE BELOW INFORMATION IS FROM WIRING DIAGRAM WD-Z20778.

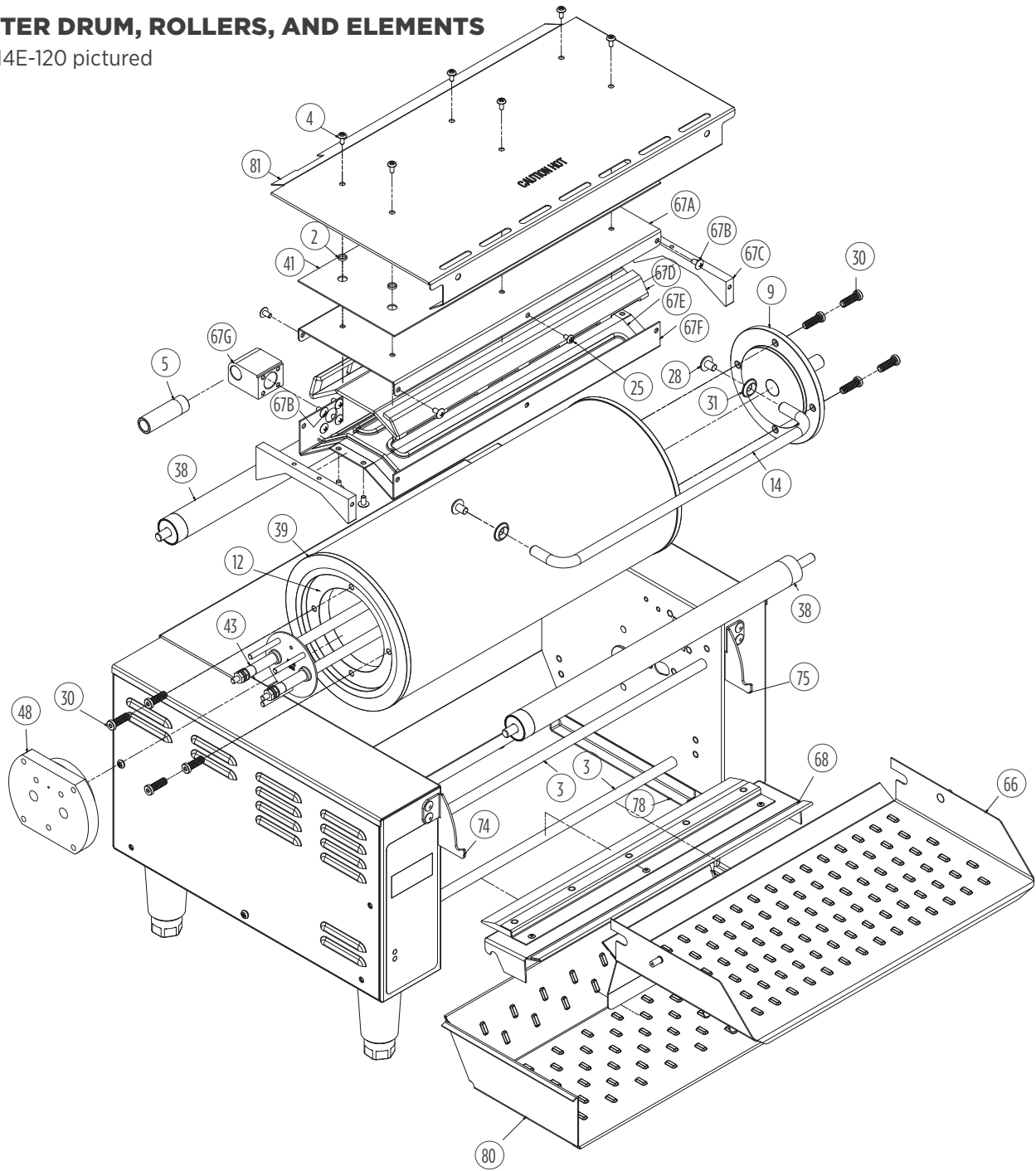
Please review the following information before proceeding with any electrical diagnosis or repair.

- i. Check for proper voltage jumper connection on power board.
- ii. Fan cord, communication cable, IR sensor cable, and tachometer are not numbered.
- iii. Hold back-up nut when tightening element terminals to prevent twisting the cold pin.
- iv. Make certain that infrared sensor is supported when inserting connector.



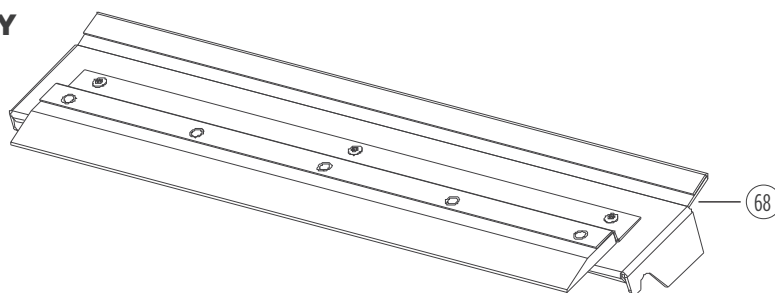
CENTER DRUM, ROLLERS, AND ELEMENTS

RTW14E-120 pictured



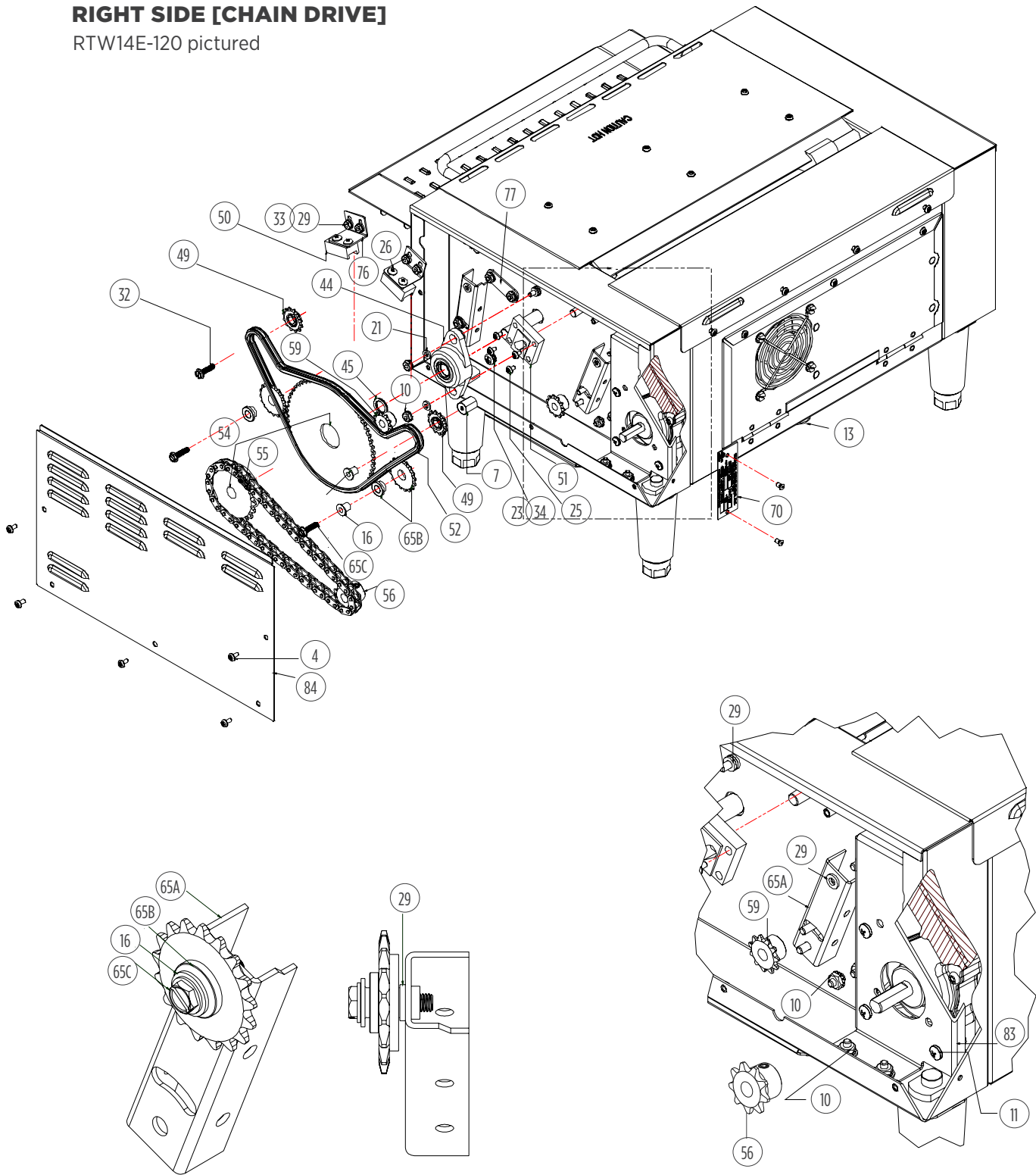
SCRAPER ASSEMBLY

RTW14E-120 pictured



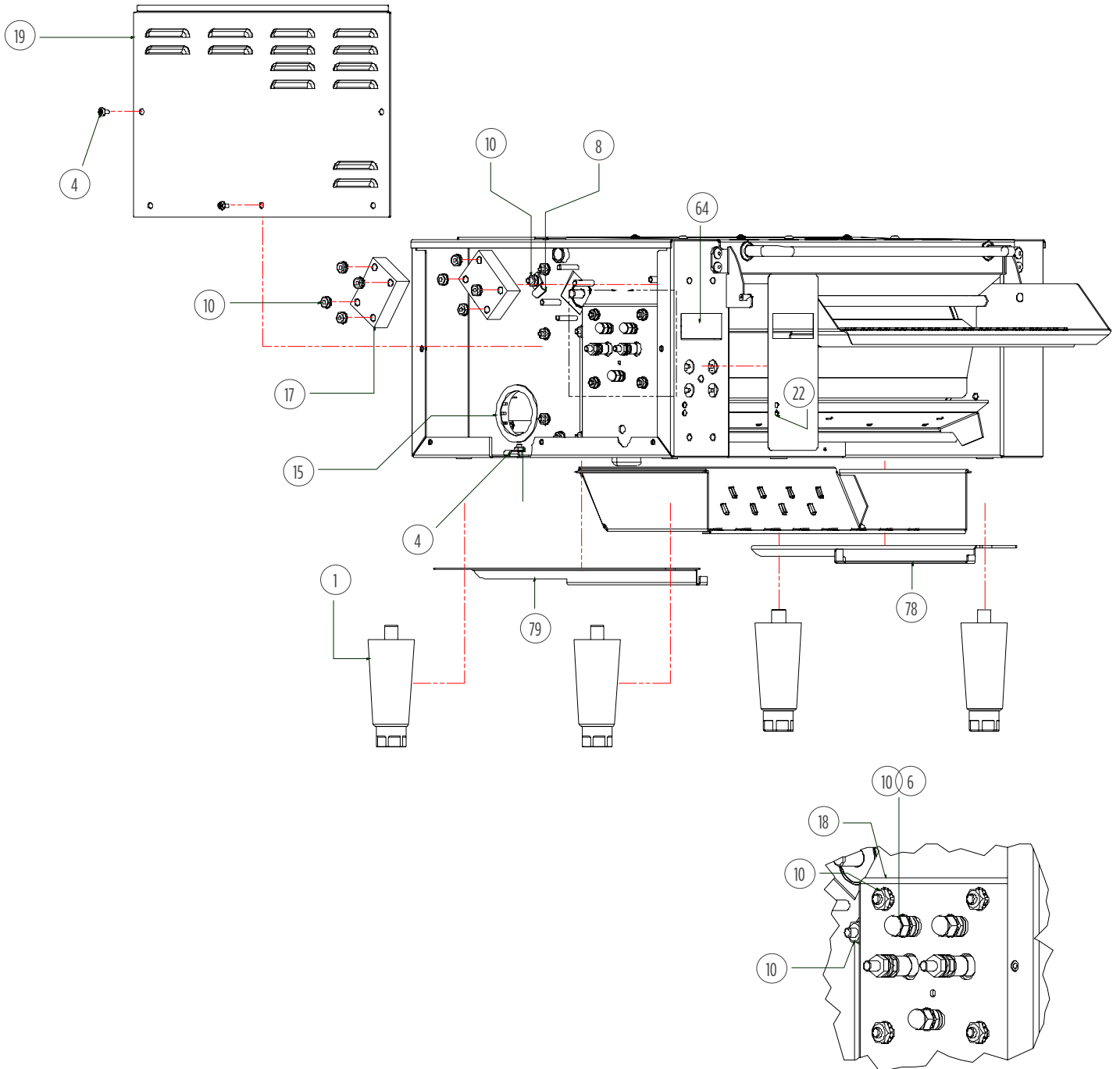
RIGHT SIDE [CHAIN DRIVE]

RTW14E-120 pictured



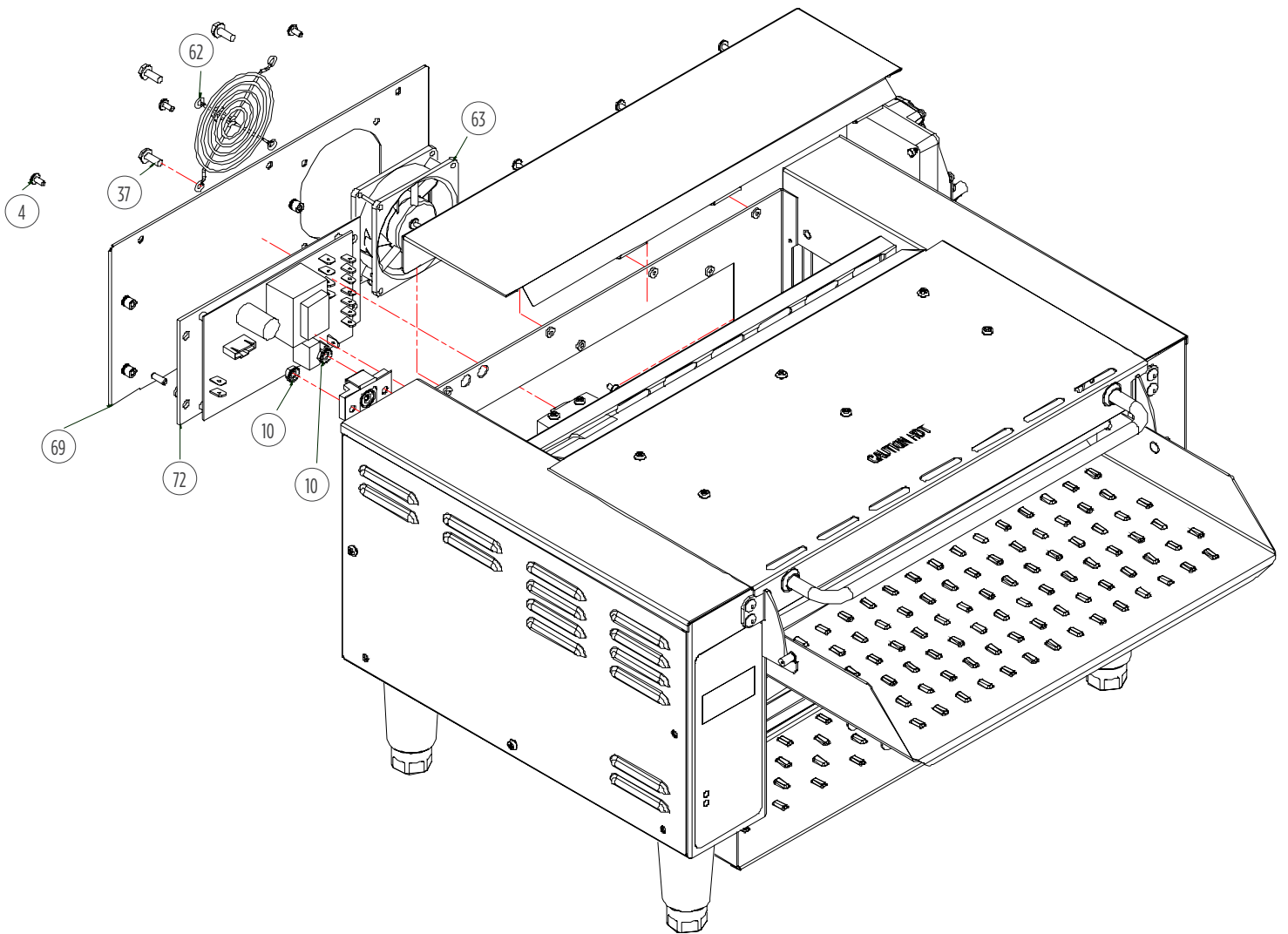
LEFT SIDE

RTW14E-120 pictured



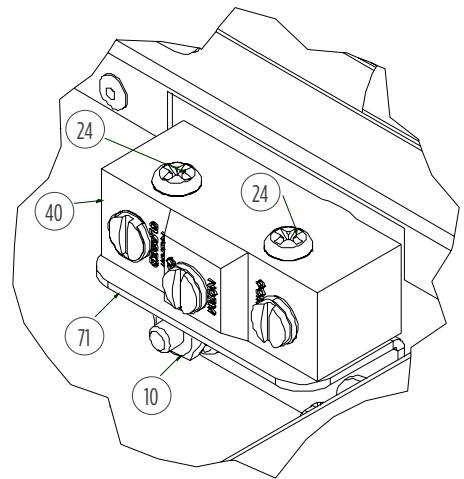
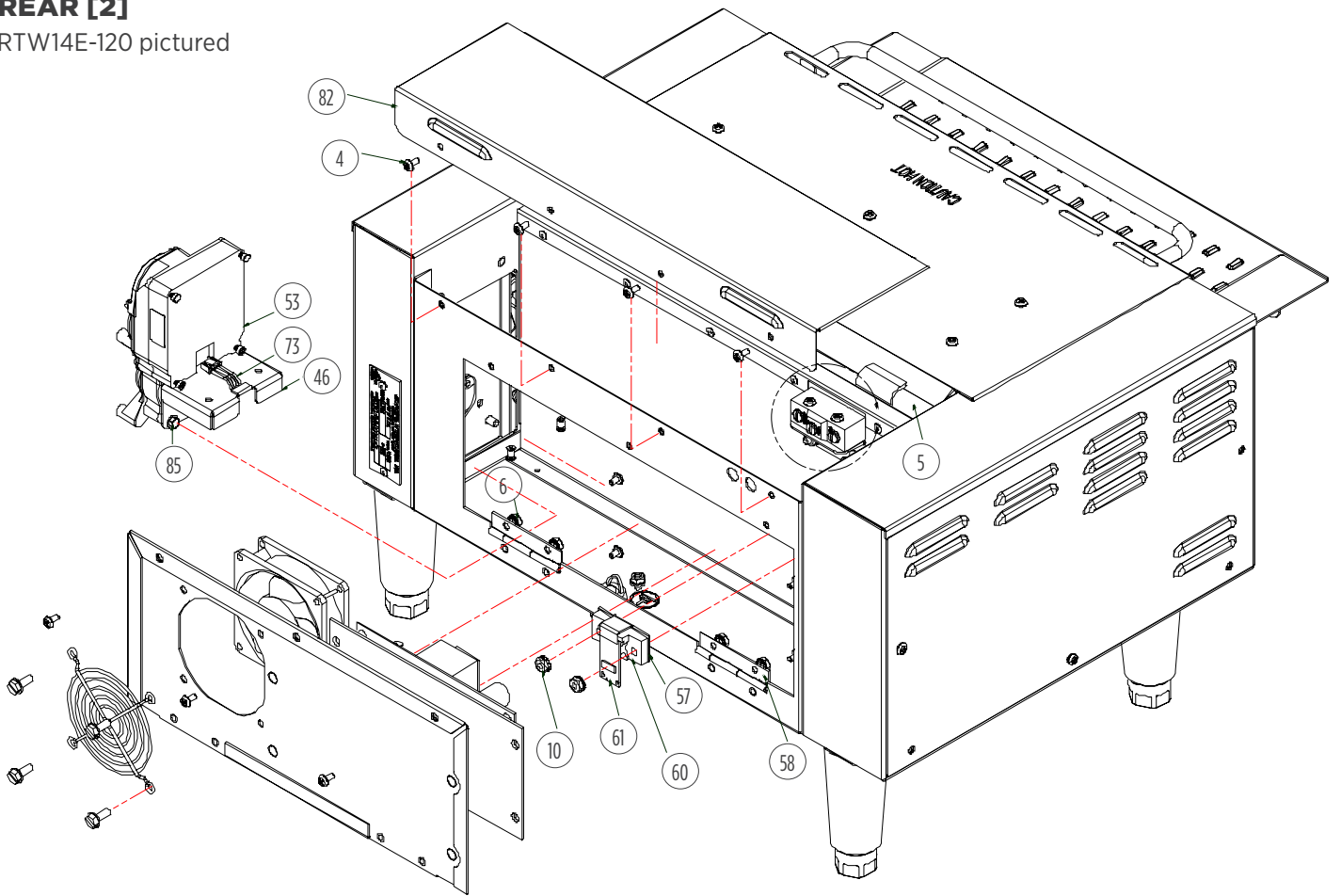
REAR [1]

RTW14E-120 pictured



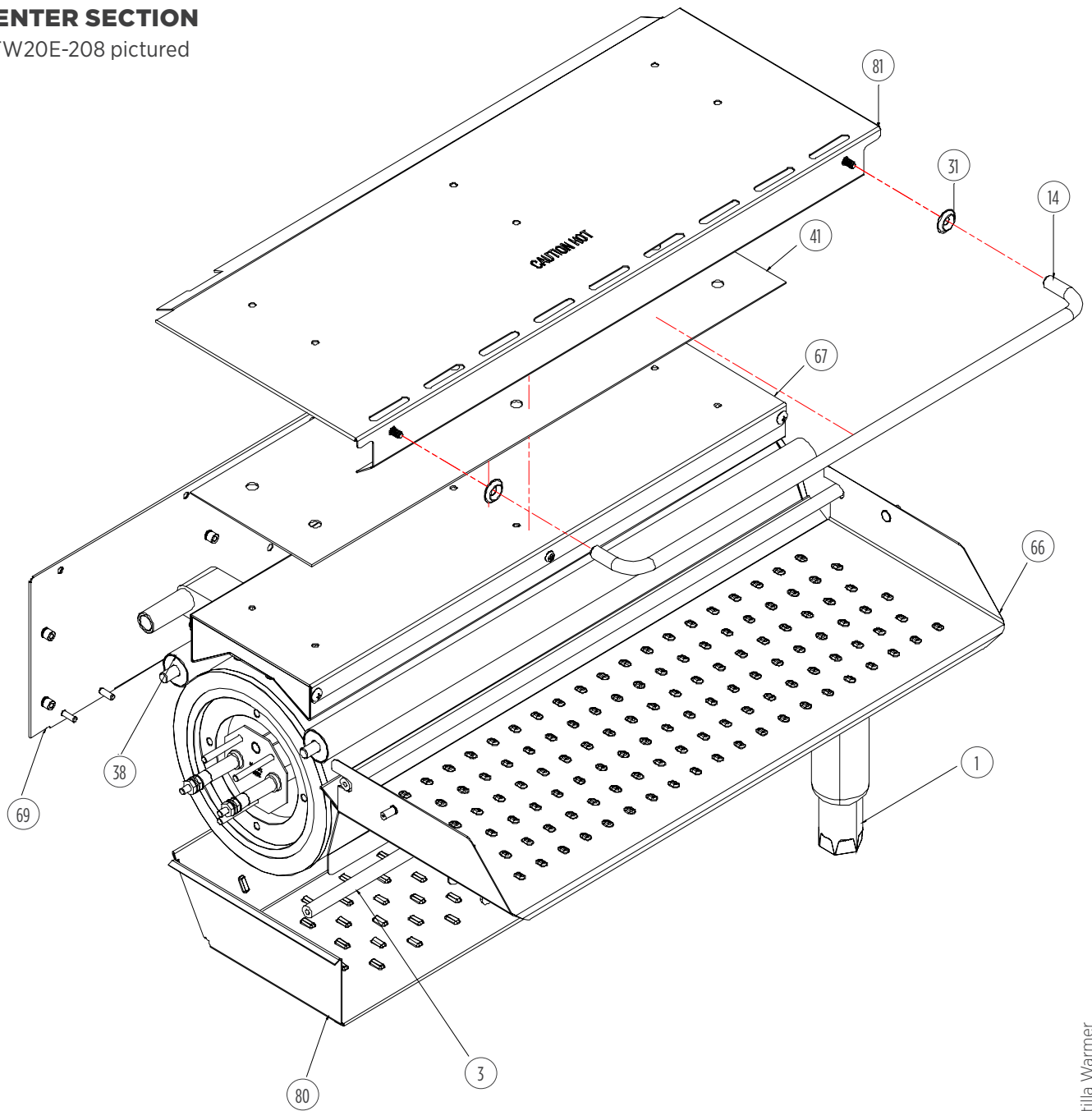
REAR [2]

RTW14E-120 pictured



CENTER SECTION

RTW20E-208 pictured



PARTS LIST

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
1	RTW14E	2A-Z5942	4	leg, 4-inch	10
	RTW20E	2A-307628	4	leg, 6-inch	13
2	ALL RTW	2A-Z10076	6	spacer, steel	8
3	RTW14E	2A-Z18673	2	scraper support rod, RTW14E	13
	RTW20E	2A-Z18701	2	scraper support rod, RTW20E	
4	RTW14E-120	2C-200004	23	screw, 6-32 x 0.375 [phillips head]	8, 9, 10, 11, 12
	RTW14E-230		27		
	RTW20E-208		25		
5	ALL RTW	2A-Z20081	1	hinge wiring barrel	8, 12
6	ALL RTW	2C-20301-32	3	nut, #10-24 hex acorn	10
7	ALL RTW	2A-Z20193	2	standoff, #10-32 x 0.625-inch	9
8	ALL RTW	2C-Z13630	2	halp clamp, 0.25-inch diameter	10
9	ALL RTW	2A-Z20247	1	drum insert, drive end	8
10	RTW14E	2C-Z6929	30	nut, #10-24 keps	9, 10, 11, 12
	RTW20E		32		
11	ALL RTW	2C-Z7165	9	nut, #8-24 keps	9
12	ALL RTW	2A-Z20248	1	drum insert, element end	8
13	ALL RTW	2K-Y2968	1	bushing, strain relief	9
14	RTW14E	2A-Z20527	1	top cover handle, RTW14E	8
	RTW20E	2A-Z20397	1	top cover handle, RTW20E	13
15	ALL RTW	2K-Y8571	1	snap bushing, 2.125-inch OD	10
16	ALL RTW	2A-Z8017	4	bushing, idler	9
17	ALL RTW	2P-Z19925	2	bearing, idler	10
18	ALL RTW	D6-Z20045	1	drum element support	10
19	ALL RTW	D6-Z20538	1	panel, left side	10
20	ALL RTW	2C-1505	4	screw #10-32 x 0.375-inch	NP
21	RTW14E	2C-1810	8	washer, 0.1875-inch	9
	RTW20E		6		
22	ALL RTW	2M-Z18246	1	label, electronic control	10
23	ALL RTW	2C-1827	4	lock washer, #10 star	9
24	RTW14E	2C-200006	2	screw, #6-32 x 1-inch [phillips head]	12
	RTW20E		14		
25	RTW14E	2C-200067	18	screw, #6-32 x 0.25-inch [phillips head]	8, 9
	RTW20E		11		
26	ALL RTW	2C-6349	4	screw, #8 x 0.375-inch [phillips head]	9
27	ALL RTW	2C-Y6138	2	rivet, 0.125 x 0.25-inch	NP
28	ALL RTW	2C-Z10075	2	screw, 1/4-20 x 0.375-inch	8
29	ALL RTW	2C-Z18418	23	burr washer, 0.1875-inch x 0.375-inch	9
30	ALL RTW	2C-Z20246	8	screw, 1/4-20 x 0.75-inch	8
31	ALL RTW	2C-Z20398	2	washer, #10 flanged	8, 13
32	ALL RTW	2C-Z20417	2	screw, #10-32 x 0.75-inch	9

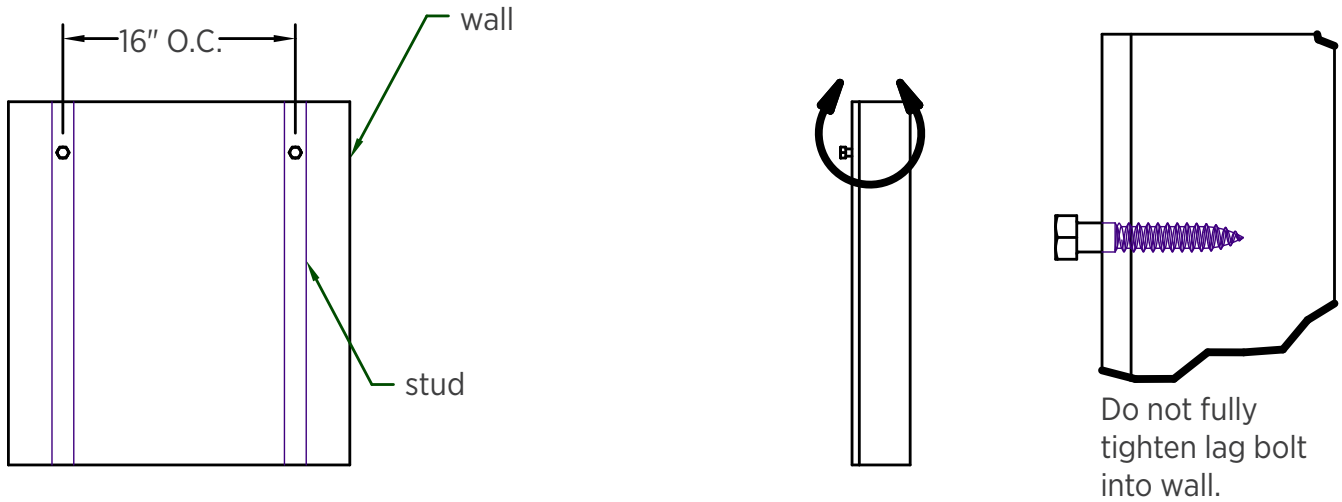
REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
33	RTW14E	2C-Z2594	4	nut, #6-32 hex with lock	9
	RTW20E		6		
34	ALL RTW	2C-Z4063	4	screw, #10-24 x 0.5-inch	9
35	ALL RTW	2C-Z5192	4	rivet, 0.1875-inch	NP
36	RTW20E	2A-Z19909	8	standoff, 0.219 x 0.035 x 0.500	NP
37	RTW14E	2C-Z9632	4	screw, #10-32 x 0.5-inch	11
	RTW20E		8		
38	RTW14E	2D-Z20318	2	top roller, RTW14E	8
	RTW20E	2D-Z19995	2	top roller, RTW20E	13
39	RTW14E	2D-Z20320	1	drum, RTW14E	8
	RTW20E	2D-Z20250	1	drum, RTW20E	
40	ALL RTW	2E-Z12427	1	switch, door	12
41	RTW14E	2H-Z20530	1	reflector spacer, RTW14E	8
	RTW20E	2H-Z20233	1	reflector spacer, RTW20E	13
42	ALL RTW	2M-Z7207	1	sticker, ground symbol	NP
43	RTW14E-120	2N-Z20831	1	drum element, RTW14E-120	8
	RTW14E-230	2N-Z21113	1	drum element, RTW14E-230	
	RTW20E-208	2N-Z18567	1	drum element, RTW20E-208	
44	ALL RTW	2P-Z18417	1	flange bearing, 0.5-inch	9
45	ALL RTW	2P-Z18422	1	thrust washer	9
46	ALL RTW	D6-Z20933	1	power supply bracket	12
47	ALL RTW	2P-Z18423	1	thrust washer	NP
48	ALL RTW	2P-Z18568	1	bearing, terminal end	8
49	ALL RTW	2P-Z19824	2	sprocket, idler	9
50	ALL RTW	2P-Z19926	2	bearing, chain slide	9
51	RTW14E	2P-Z20245	2	bearing, drive end	9
51F	RTW20E	2P-Z19923	1	bearing, drive stub front	NP
51R	RTW20E	2P-Z19923	1	bearing, drive stub rear	NP
52	ALL RTW	2P-Z20539	1	chain, 25-inch 100 links	9
53	ALL RTW	2U-Z19838	1	gear motor, 24 V	12
54	ALL RTW	2P-Z19950	1	sprocket, double	9
55	ALL RTW	2P-Z18415	1	chain, 18.75-inch 50 links	9
56	ALL RTW	2P-Z20049	1	sprocket	9
57	ALL RTW	D6-Z20718	1	IR sensor retainer	12
58	ALL RTW	2P-Z8478	2	hinge	12
59	RTW14E	2P-Z8779	2	sprocket	9
	RTW20E		3		
60	ALL RTW	2A-Z20443	1	sensor holder	12
61	ALL RTW	2E-Z20415	1	IR temp sensor	12
62	ALL RTW	2R-Z18593	1	fan guard	11
63	RTW14E-120	2U-Z18557	1	fan, 120V	11
	RTW14E-230	2U-Z18558	1	fan, 230V	
	RTW20E-208				

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
64	ALL RTW	2J-Z20026	1	controller, IR temp	10
65	ALL RTW	D6-RTW038	2	idler assembly	9
65A	ALL RTW	D6-Z20383	2	idler bracket	9
65B	ALL RTW	2P-Z8392	2	sprocket, idler	9
65C	RTW14E	2C-Z20417	4	screw, #10-32 x 0.75-inch	9
	RTW20E		2		
66	RTW14E	D6-RTW041	1	inlet tray assembly, RTW14E	8
	RTW20E	D6-RTW035	1	inlet tray assembly, RTW20E	13
66A	RTW14E	D6-Z20496	1	inlet tray, RTW14E	NP
	RTW20E	D6-Z20314	1	inlet tray, RTW20E	
66B	RTW14E	D6-Z20497	1	shield, inlet tray RTW14E	NP
	RTW20E	D6-Z20315	1	shield, inlet tray RTW20E	
66C	RTW14E	D6-Z20498	1	brace, inlet tray RTW14E	NP
	RTW20E	D6-Z20080	1	brace, inlet tray RTW20E	
67	RTW14E-120	D6-RTW042	1	top reflector, RTW14E-120	8
	RTW14E-230	D6-RTW047	1	top reflector, RTW14E-230	8
	RTW20E-208	D6-RTW027	1	top reflector, RTW14E-208	13
THE BELOW PARTS [67A-67H] ARE LISTED FOR IDENTIFICATION AND DIAGNOSIS PURPOSES, BUT CAN ONLY BE REPLACED AS AN ASSEMBLY [67]					
67A	RTW14E	D6-Z20529	1	cover, top reflector, RTW14E	8
	RTW20E	D6-Z20041	1	cover, top reflector, RTW20E	NP
67B	RTW14E-120	2C-35487	12	screw, #8-32 x 0.3125-inch [phillips head]	8
	RTW14E-230		8		
67C	ALL RTW	2A-Z20025	2	reflector endcap	8
67D	RTW14E	2H-Z20366	1	reflector insulator, RTW14E	8
	RTW20E	2H-Z20365	1	reflector insulator, RTW20E	NP
67E	RTW14E-120	2N-Z20238-120	1	reflector element, RTW14E-120	8
	RTW14E-230	2N-Z20238-240	1	reflector element, RTW14E-230	
	RTW20E-208	2N-Z19839-208	1	reflector element, RTW14E-240	NP
67F	RTW14E	2D-Z20528	1	top reflector, RTW14E	8
	RTW20E	2D-Z20040	1	top reflector, RTW20E	NP
67H	ALL RTW	2A-Z20065	1	guide, hinge wiring	8
68	RTW14E	D6-RTW043	1	scraper assembly, RTW14E	8
	RTW20E	D6-RTW037	1	scraper assembly, RTW20E	9
69	RTW14E	D6-Z18686	1	cover, rear control RTW14E	11, 13
	RTW20E	D6-Z19061	1	cover, rear control RTW20E	
70	RTW14E-120	D6-Z20672	1	nameplate, RTW14E-120	NP
	RTW14E-230	D6-Z21120	1	nameplate, RTW14E-230	
	RTW20E-208	D6-Z18715	1	nameplate, RTW20E-208	
71	ALL RTW	D6-Z19997	1	plunger switch bracket	12

REF NO	MODEL	PART NUMBER	QTY	DESCRIPTION	PAGE NO
72	ALL RTW	2E-Z17513	1	power board	11
73	ALL RTW	2E-Z20780	1	power supply, 24 V DC	12
74	ALL RTW	D6-Z20046	1	bracket, inlet tray pin left	8
75	ALL RTW	D6-Z20047	1	bracket, inlet tray pin right	8
76	ALL RTW	D6-Z20048	2	bracket, chain slide	9
77	RTW14E	D6-Z20305	2	cover, access hole	9
	RTW20E		1		
78	ALL RTW	D6-Z20311	1	slide support, right	10
79	ALL RTW	D6-Z20312	1	slide support, left	10
80	RTW14E	D6-Z20499	1	tortilla slide, RTW14E	8
	RTW20E	D6-Z20313	1	tortilla slide, RTW20E	13
81	RTW14E	D6-Z20534	1	top cover, RTW14E	8
	RTW20E	D6-Z20308	1	top cover, RTW20E	13
82	RTW14E	D6-Z20535	1	top cover, rear RTW14E	12
	RTW20E	D6-Z20309	1	top cover, rear RTW20E	NP
83	ALL RTW	D6-Z20536	1	mount, gear motor	9
84	ALL RTW	D6-Z20537	1	cover panel, right side	9
85	ALL RTW	2C-Z20722	2	screw, #10-24 x 0.375-inch	12
86	ALL RTW	2C-Z14619	2	screw, #4-40 x 0.25-inch [Phillips head]	NP
87	RTW14E-120	2E-200375	1	cord set, RTW14E-120	NP
	RTW14E-230	2E-Y9251	1	cord set, RTW14E-230	
	RTW20E-208	2E-Z19137	1	cord set, RTW20E-208	
88	ALL RTW	2E-Z20416	1	harness, IR sensor	NP
89	ALL RTW	2E-Z20779	1	harness, main	NP
90	RTW14E	2C-1493	1	screw, #8-32 x 0.375-inch	NP
91	RTW14E	2C-1505	4	screw, #10-32 x 0.375-inch	NP
92	RTW14E-230	2E-Y9253	1	hood, left side RTW14E-230	NP
93	RTW20E	2C-Z20027	1	nut, toggle switch RTW20E	NP
94	RTW20E	2P-Z19908	8	spring, 0.3-inch x 0.026-inch x 1-inch RTW20E	NP
95	RTW20E	D6-RTW028	1	stub drive assembly, front RTW20E	NP
96	RTW20E	D6-RTW029	2	spring loaded bearing assembly, RTW20E	NP
97	RTW20E	D6-RTW048	1	stub drive assembly, rear RTW20E	NP
98	RTW20E	2A-Z20134	2	roller drive stub, RTW20E	NP

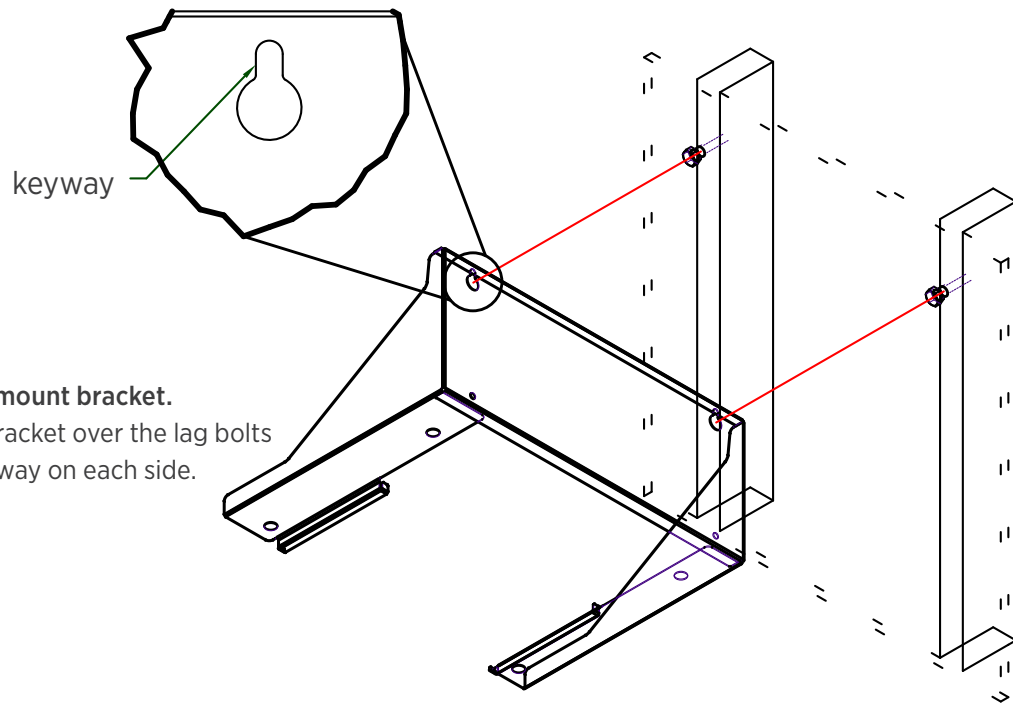
WALL MOUNT INSTALLATION

LAG SCREWS MUST BE INSTALLED INTO STUDS FOR SUPPORT OF THE RTW UNIT. FAILURE TO INSTALL IN STUDS COULD RESULT IN DAMAGE TO UNIT AND/OR HARM TO PERSONS OR PROPERTY. STAR IS NOT RESPONSIBLE FOR DAMAGE RELATED TO INCORRECT INSTALLATION OR FAULTY CONSTRUCTION. THESE INSTRUCTIONS REFERENCE INSTALLATION SHEET NUMBER



Step One—Insert lag bolts into wall.

Locate and mark center of wall studs. Make certain marks are level.

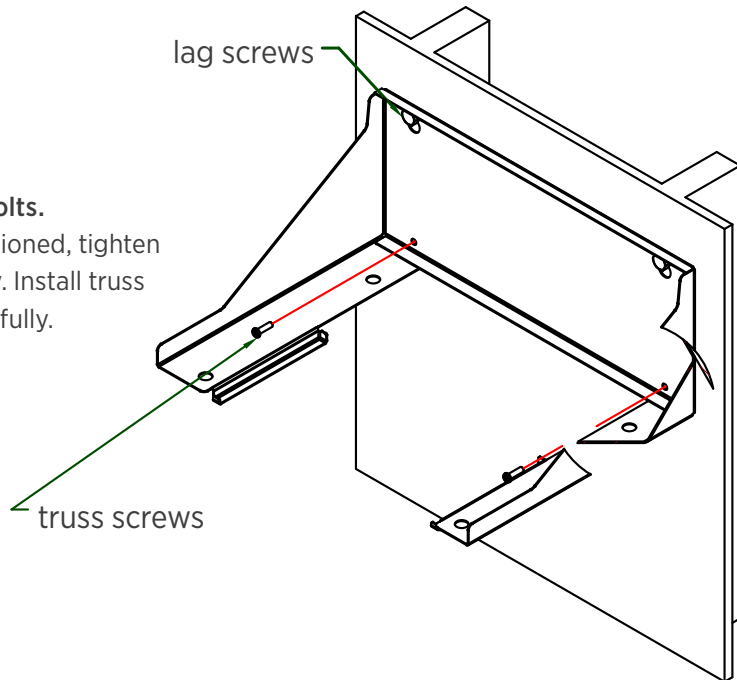


Step Two—Hang wall mount bracket.

Slide the wall mount bracket over the lag bolts and down into the keyway on each side.

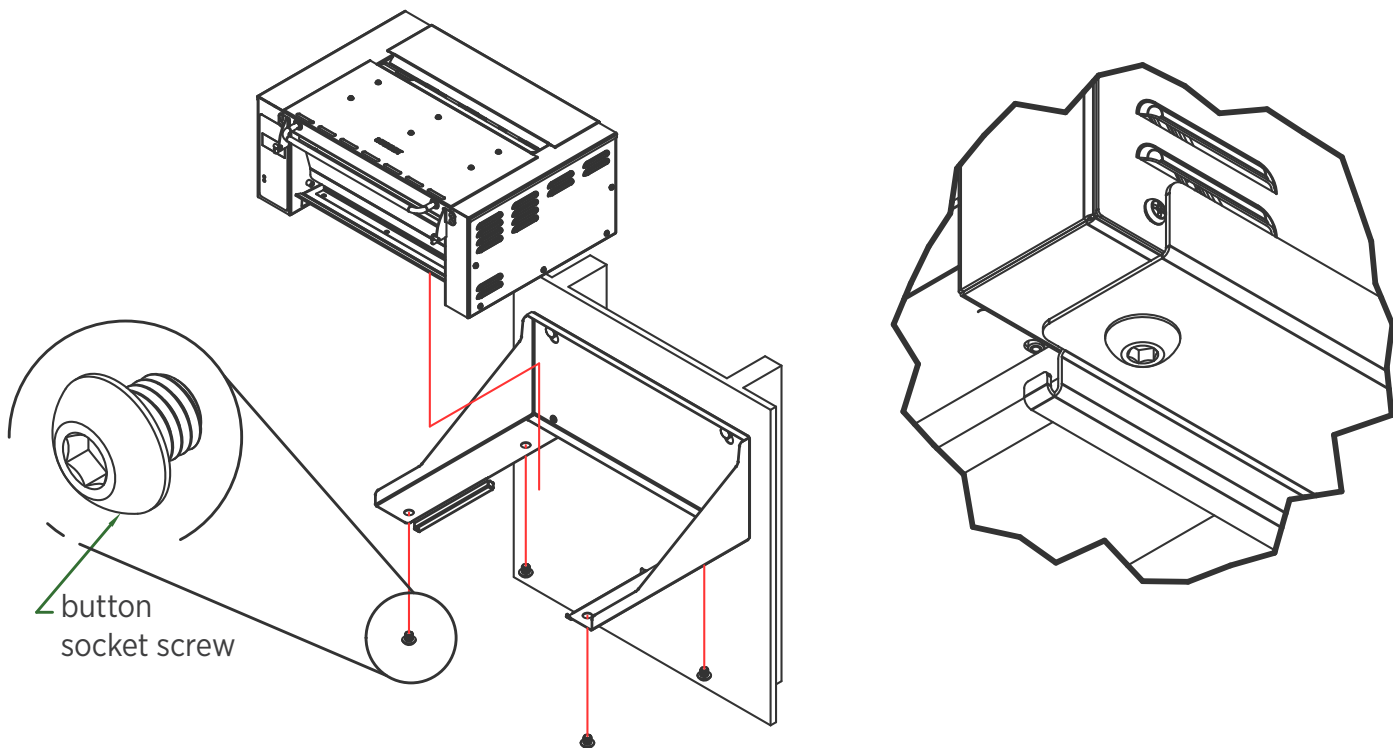
Step Three—Tighten mounting bolts.

Once the bracket is properly positioned, tighten lag bolts down the rest of the way. Install truss screws in lower holes and tighten fully.

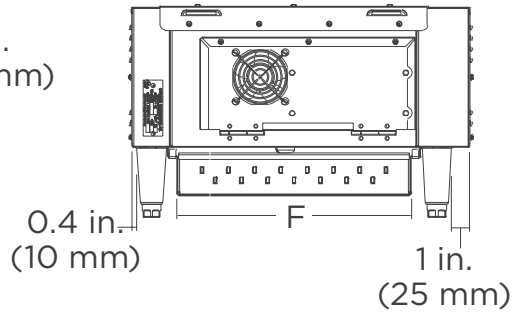
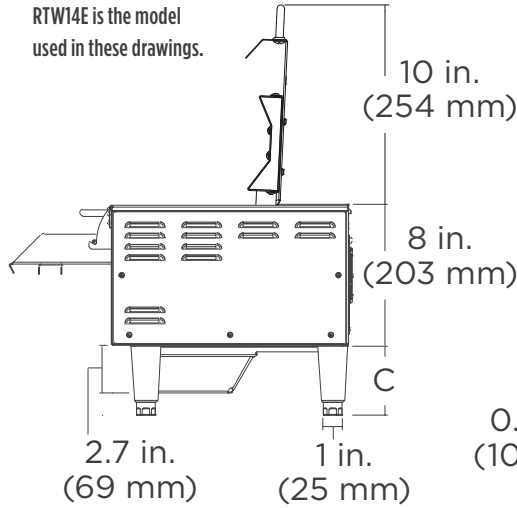
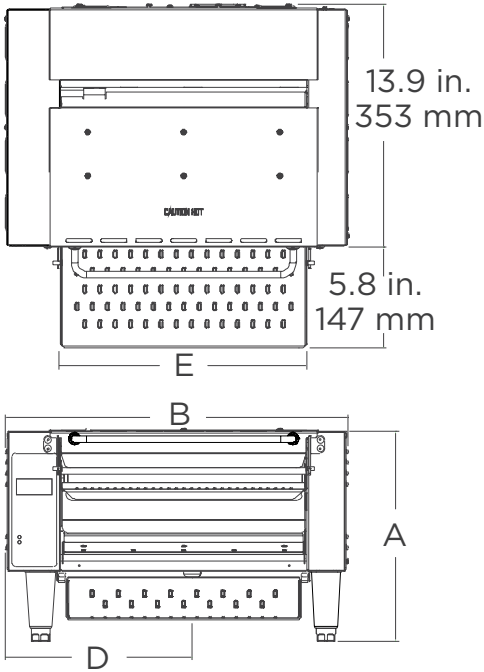


Step Four—Finish installation.

Place tortilla warmer into bracket as shown below. Align mounting holes on the bottom of unit with the holes in wall mount bracket. Screw in button socket screw[s] and tighten to secure.



SPECIFICATIONS



CLEARANCES

Please allow at least ten [10] inches (254 mm) of space to open the top for cleaning if the unit is to remain stationary. There should be at least one [1] inch (25 mm) of clearance on each side and behind the unit as well.

MODEL	HEIGHT [A] in. (mm)	WIDTH [B] in. (mm)	DEPTH in. (mm)	LEG HEIGHT [C] in. (mm)	VOLTS	AMPS	WATTS	POWER PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED	
RTW14E ¹	12 (302)	19.6 (498)	19.7 (500)	4 (102)	120 230	10.05 5.3	1206 1206	5-15P CEE 7/7	59 lb. (26.8 kg)	50 lb. (22.7 kg)	5-15P CEE 7/7
RTW20E ¹	14 (356)	25.2 (640)	19.7 (500)	6 (152)	208/ 240	6.4/ 7.4	1340/ 1760	6-15P	71 lb. (32.2 kg)	62 lb. (28.1 kg)	6-15P
MODEL	CORD DISTANCE FROM CONTROL SIDE [D]		CORD DISTANCE FROM CONTROL REAR		INLET TRAY WIDTH [E]		OUTPUT TRAY WIDTH [F]				
RTW14E ¹	10.7 in. (272 mm)		1.4 in (36 mm)		14.1 in. (358 mm)		13.4 in. (340 mm)				
RTW20E ¹	14.5 in. (368 mm)		1.4 in (36 mm)		19.4 in. (493 mm)		18.9 in. (480 mm)				

¹patent pending

STAR MANUFACTURING INTERNATIONAL INC.

10 Sunnen Drive • Saint Louis, Missouri 63143

Telephone 800 264 7827 • Fax 314 781 5445

www.star-mfg.com

Printed in the U.S.A. • 2M-Z19213 • Rev D • 06.2016

Specifications are subject to change without notice.