

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 Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 264-7827 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

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GENERAL SAFETY INFORMATION

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.

GENERAL INSTALLATION INFORMATION

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75 series and available for all other models.

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.

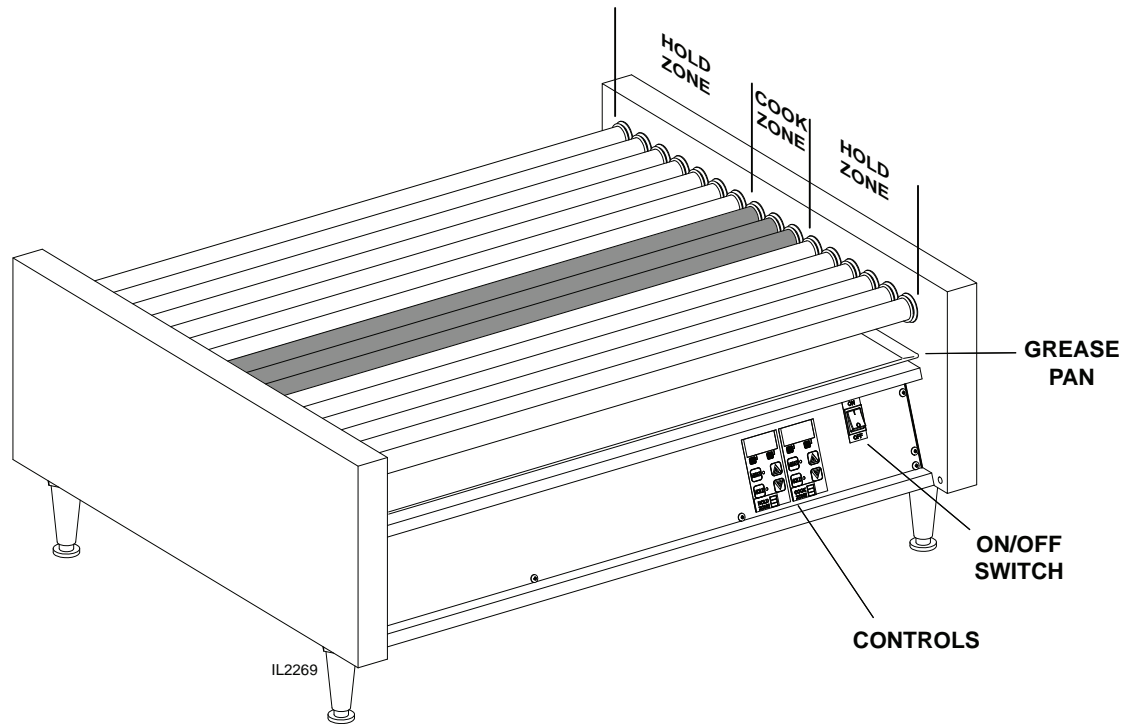
SPECIFICATIONS			
Model	Voltage	Wattage	Cord
INFINITE CONTROL			
45SCFT	120V	1,650	5-15P
75SCFT		1,730	
ELECTRONIC CONTROL			
45SCFET	120V	1,650	5-15P
75SCFET		1,730	



DO NOT CONNECT TO DIRECT CURRENT (DC).

WARNING **IMPORTANT** UNLEVEL UNITS COULD RESULT IN HAVING PRODUCT TRAVEL FROM ONE SIDE TO THE NEXT, OVER A PERIOD OF TIME.

FEATURES & BENIFITS



GENERAL OPERATING PROCEDURES

INFINITE CONTROL

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, but no heat will be supplied unless the heat controls are turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections, but gives you three separate zones for products. The right control regulates the heat for the center section (COOK ZONE) and the left control regulates the heat to the front & rear section (COOK ZONE), see FEATURES & BENIFITS for Cook Zone section.

The switch is lighted to indicate when the unit is turned on. On Infinite control grills a signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit. This light indicates the position of the main power switch when either the optional bun drawer front or merchandising door obstructs the control panel view.

Bun box equipped models require the removal of the bun drawer to remove the bun pan and to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller. Do not operate the grill without the drip tray in place.

COOKING

The heat controls provide an infinite range of settings for a wide variety of food products and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 140°F or above during serving periods. Do not keep the food product on a low setting for more than two hours. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the qualities of the product. For best results when cooking hot dogs use a hot dog made for grilling.



CAUTION

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND AFFECT THE CLEAN ABILITY OF THE ROLLERS.



CAUTION

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.

CLEANING

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance. Replacement cord sets must be purchased from Star Manufacturing International, Inc.

OPERATING PROCEDURES FOR ELECTRONIC

START-UP

When initially turning on power to the electronic controlled grill, it will be in the HOLD mode. The displays will flash until the setpoint temperature is reached. The grill will beep once when it is up to temperature. Infinite controlled grills have no notification when operating temperature is reached.

HEATING

The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog made for grilling.

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the electronic controlled grills are initially turned on, the displays will flash the HOLD temperature until the grill reaches that setpoint.








With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature.

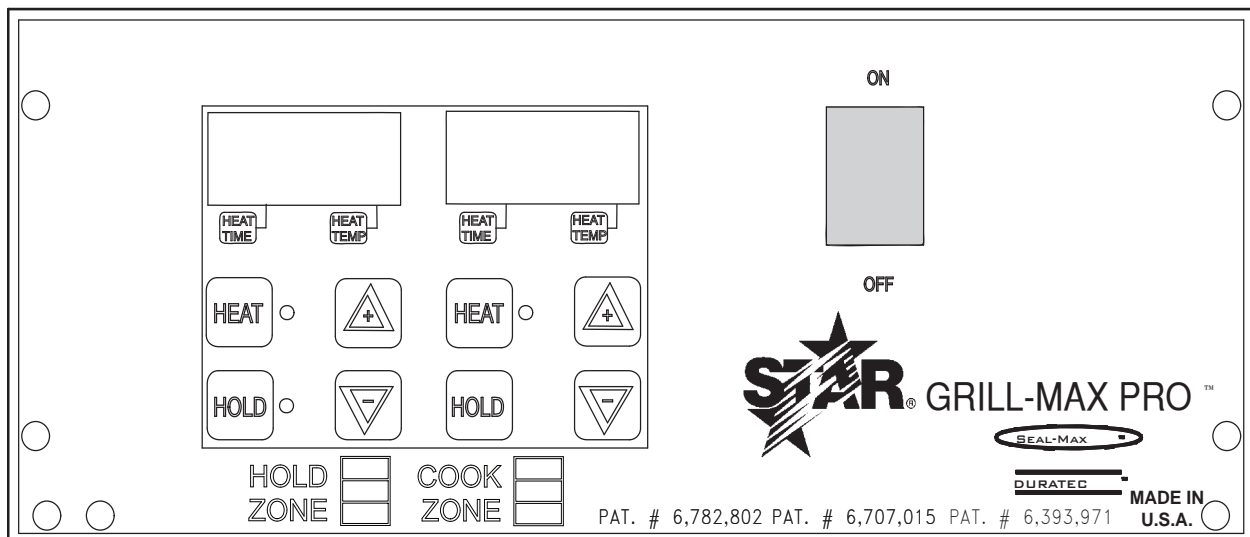
NOTE: Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.

PROGRAMMING

The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions.

To program the electronic roller grill:

1. With the grill on, push and hold the  and  on the side you wish to program together for three seconds until the alarm beeps once and the display blanks.
2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the  and  buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be lit. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.
3. To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the  and  buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.
4. To turn the heat off to the front or rear section, press and hold the  for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.



Electronic Control Board

IL2270

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.**

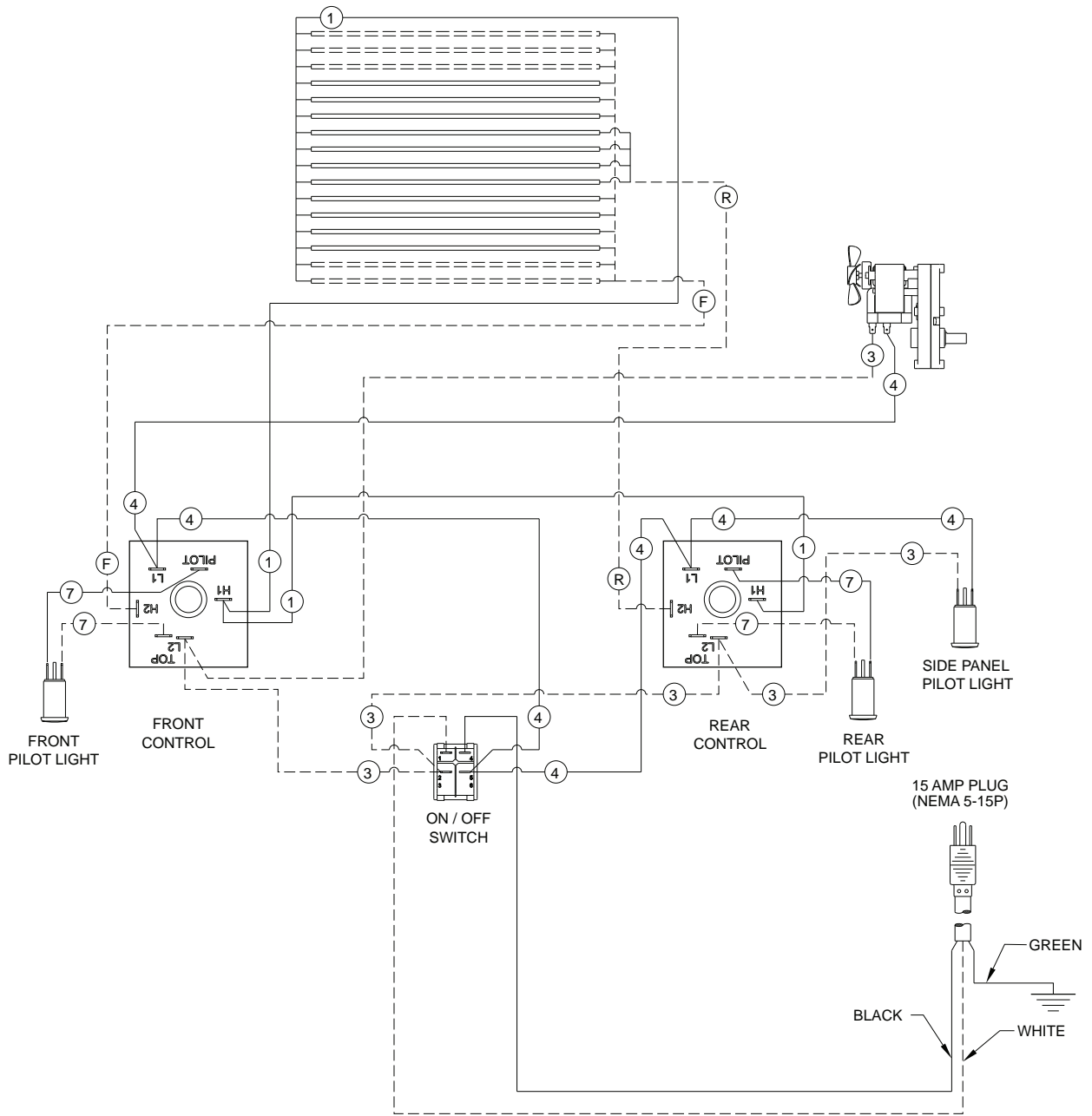
ALL:

- * 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.



WIRE DIAGRAM, INFINITE CONTROL TRI-ZONE ROLLER GRILLS

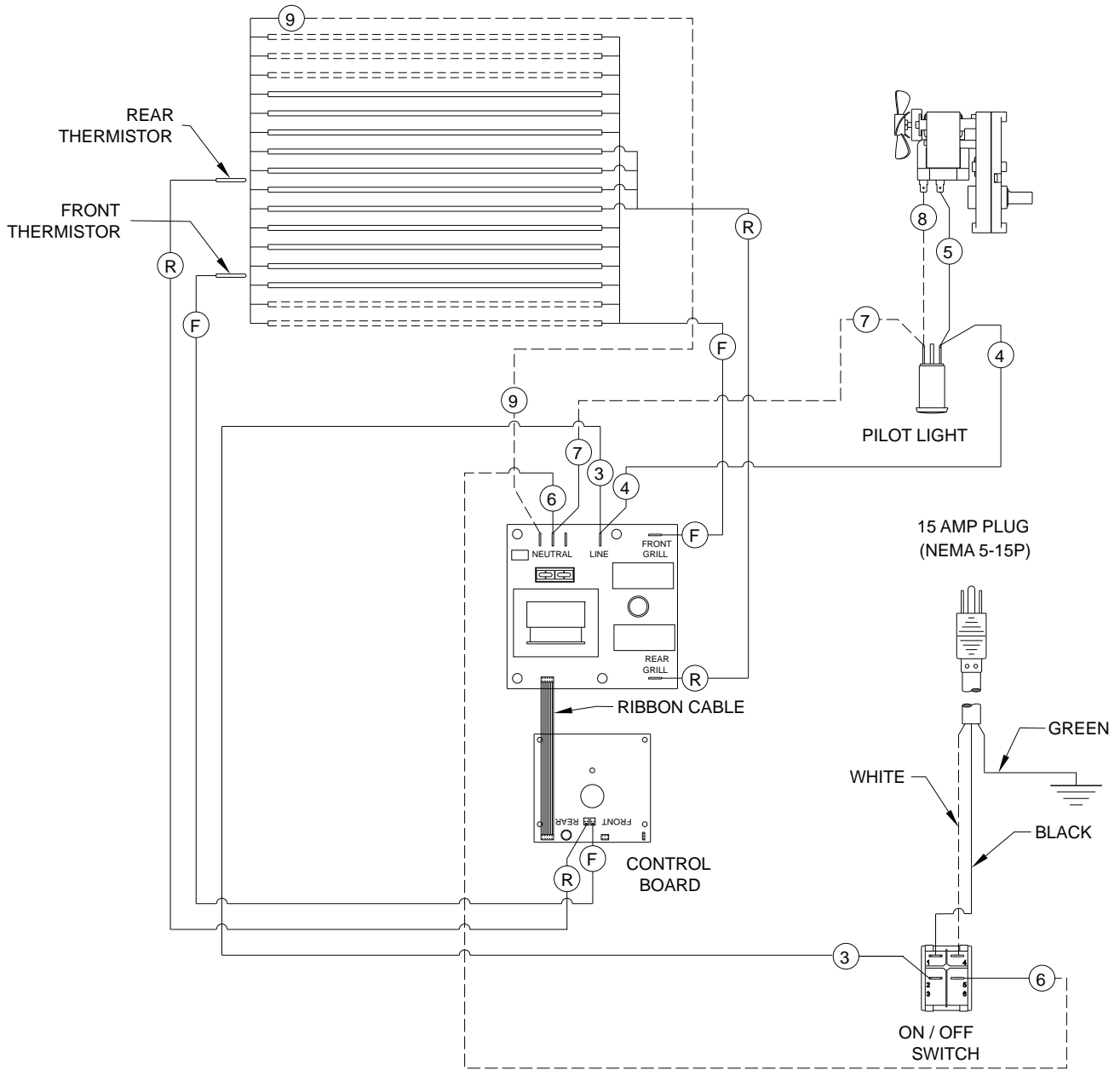


SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

MODEL: SEE ABOVE

STAR MANUFACTURING INTERNATIONAL, INC.

SK2467 REV. - 6/8/10



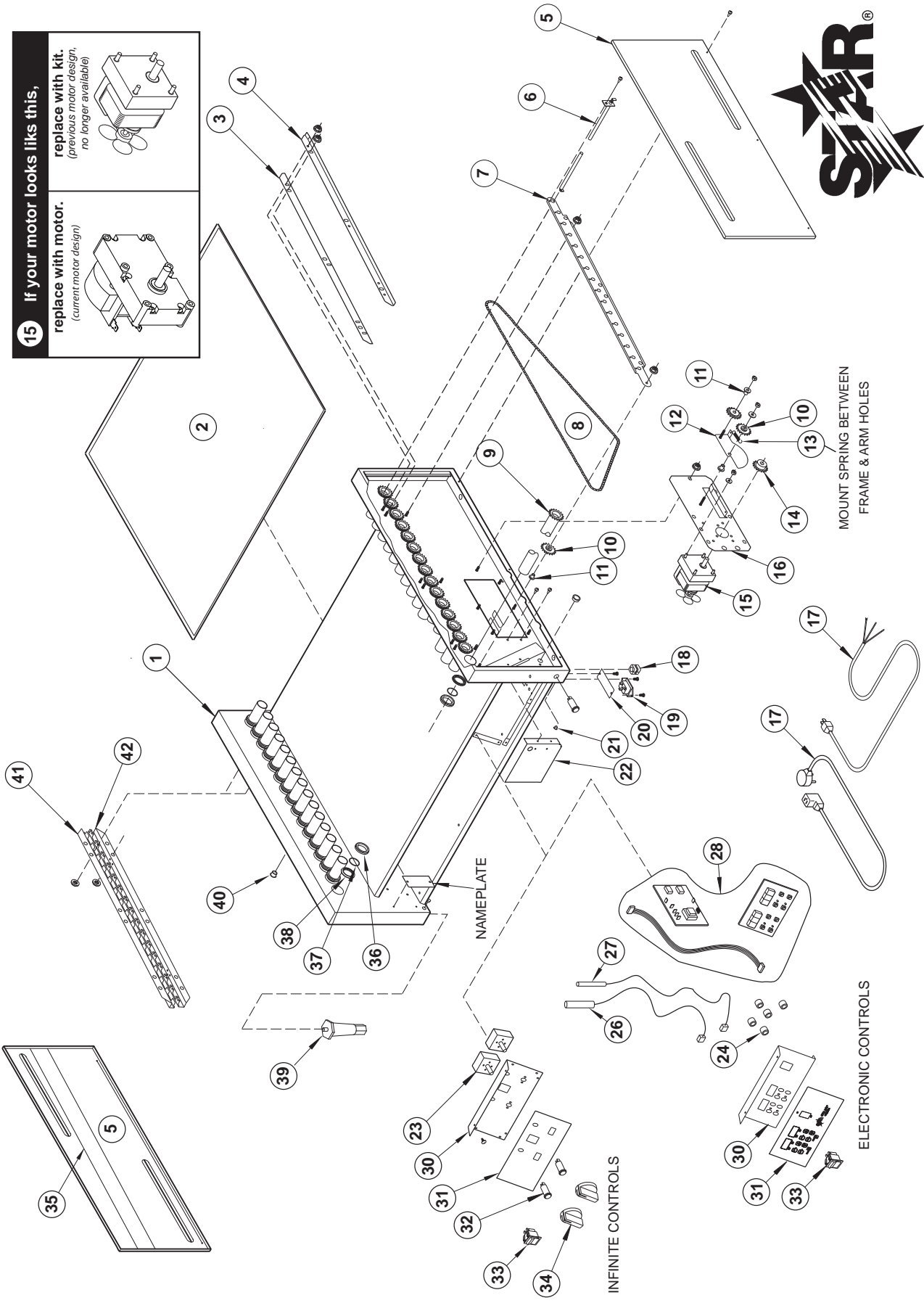
WIRE DIAGRAM, ELECTRONIC TRI-ZONE ROLLER GRILLS



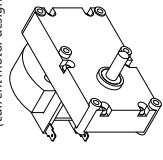
SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

MODEL: SEE ABOVE

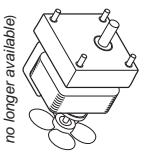
STAR MANUFACTURING INTERNATIONAL, INC.
SK2468 REV. - 6/8/10



15 If your motor looks like this, replace with motor. (current motor design)



replace with kit. (previous motor design, no longer available)



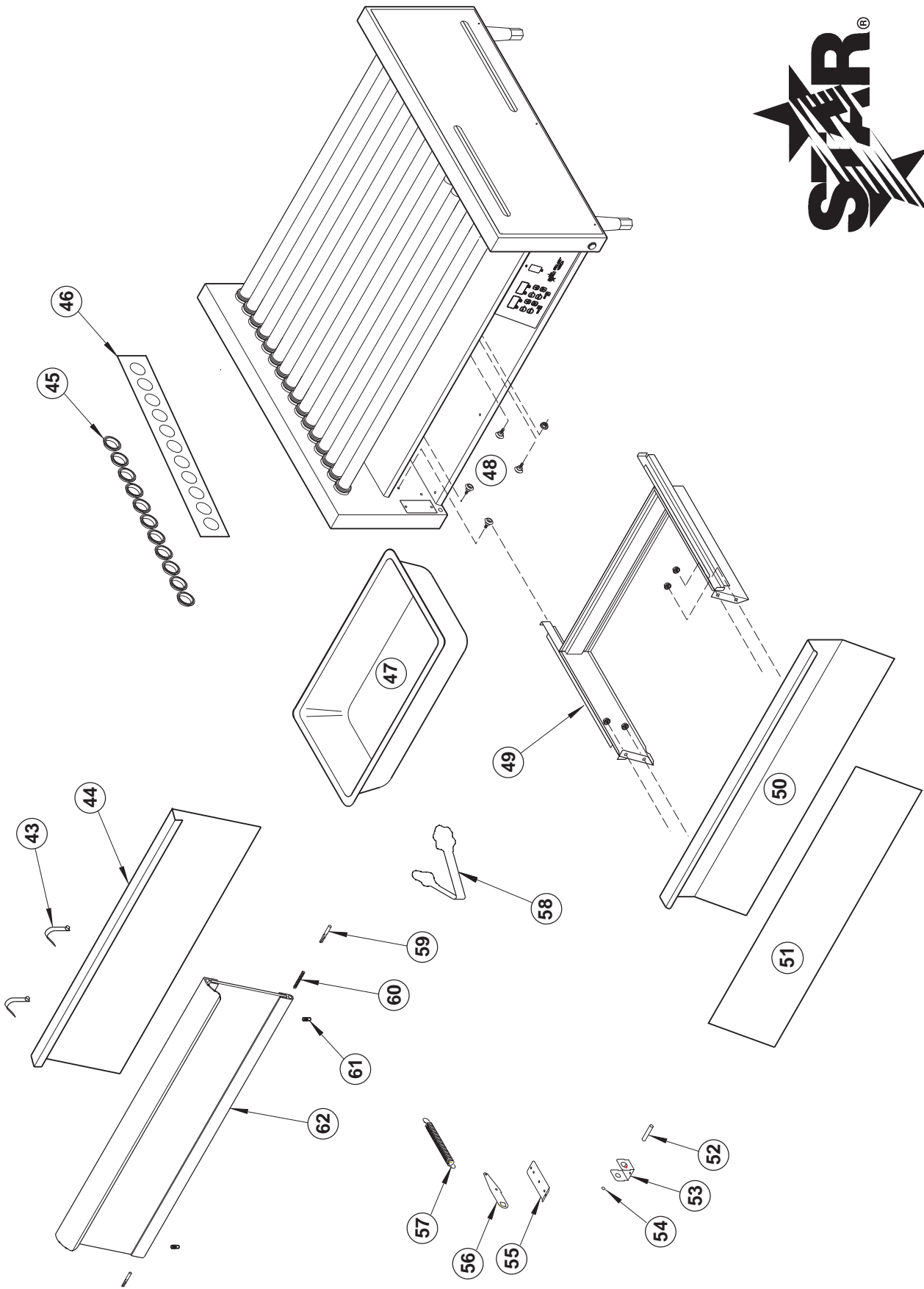
REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.



STAR MANUFACTURING INTERNATIONAL INC.

SK2110

01-14-05



REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

PARTS LIST

June 9, 2011, Rev. -

Model: 45SCFT & 45SCFET Grill-Max Tri-Zone Rollergrill				
Fig No.	Part Number	Qty	Description	Application
1	A5-RG4581	1	BODY AY., 45 FLAT	ALL
2	A5-Z2186	1	DRIP TRAY 45	ALL
3	A5-Z8411	1	BACK-CHAIN RETAINER 45/75	ALL
4	A5-Z8412	1	ANGLE-CHN RETAINER 45/75	ALL
5	A5-Z13866	2	SIDE PANEL	ALL
6	2N-Z2178	16	ELEMENT 120V 30/45	ALL
7	A5-Z6615	1	CHAIN GUIDE - LOWER	ALL
8	2P-Z2266	1	ROLLER CHAIN 45A/75A	ALL
9	A5-RG4565	16	ROLLER ASY HIGRIP 30S/45S	ALL
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY	ALL
11	2A-Z8017	3	BUSHING IDLER	ALL
12	A5-RG30121	1	IDLER ARM ASSY	ALL
13	2P-Z8074	1	EXTENSION SPRING	ALL
14	2P-Z11853	1	MOTOR SPROCKET	ALL
15	2U-Z11854	1	MOTOR GEAR, 120V	ALL
16	A5-RG5071	1	MOTOR MOUNT ASSY FLAT RGS	ALL
17	A5-RG2036	1	CORD SET 120V W/TERMINALS	ALL
18	2K-Y2968	1	BUSHING - HEYCO 7W-2	ALL
22	A5-Z9344	1	INSIDE MOUNTING BRACKET	45SCFT-120V
23	2J-Z14323	2	INFINITE CONTROL-120V	45SCFT-120V
24	2K-Z1971	9	SPACER .257X .75X .25 NYLON	45SCFET-120V
26	2J-Z13632	1	THERMISTOR, FRONT .250" DIA	45SCFET-120V
27	2J-Z13633	1	THERMISTOR, REAR .125" DIA	45SCFET-120V
28	2E-Z13638	1	ELECTONIC CONTROL RG	45SCFET-120V
30	A5-Z7651	1	CONTROL PANEL 30C/45C	45SCFT-120V
	A5-RG3069		CONTROL PANEL ASSY	45SCFET-120V
31	2M-Z13593	1	OVERLAY, HOLD ZONE	ALL
	2M-Z13594		OVERLAY, COOK ZONE	ALL
	2M-Z8329		LABEL-CNTRL PNL 30SC/45SC	45SCFT-120V
	2M-Z8332		LABEL-CNTRL PNL 30SCE	45SCFET-120V
32	2J-Z2329	3	PILOT LIGHT	45SCFT-120V
		1		45SCFET-120V
33	2E-Z1858	1	SWITCH-LIGHTED	ALL
34	2R-Z1854	2	KNOB-CONTROL	45SCFT-120V
35	A5-Z2510	4	PANEL-INSULATOR 45	ALL
36	2I-Z9865	32	O-RING SILICONE TUBE SEAL	ALL
37	2I-Z2175	32	O-RING SEAL .06x1.13	ALL
38	2P-Z2174	32	TUBE GUIDE	ALL
39	2R-Z5846	4	FOOT-ROLLER GRILLS	ALL
40	2K-Z2895	2	BUSHING HEYCO OCB-500	ALL
41	A5-Z6619	1	RETAINER, ELEMENT - UPPER	ALL
42	A5-Z13631	1	ELEMENT RETAINER, LOWER	45SCFT-120V
	A5-RG4582		ELEMNT RTNR/THERM MT 16RLR	45SCFET-120V
58	2P-Z0584	1	TONGS-PLASTIC 9"	ALL
NOT SHOWN	2E-Z8320	1	WIRE SET C SERIES RG	45SCFT-120V

PARTS LIST

June 9, 2011, Rev. -

Model: 75SCFT & 75SCFET Grill-Max Tri-Zone Rollergrill				
Fig No.	Part Number	Qty	Description	Application
1	A5-RG75108	1	BODY AY., 75 FLAT	ALL
2	A5-Z2306	1	DRIP TRAY 75	ALL
3	A5-Z8411	1	BACK-CHAIN RETAINER 45/75	ALL
4	A5-Z8412	1	ANGLE-CHN RETAINER 45/75	ALL
5	A5-Z13866	2	SIDE PANEL	ALL
6	2N-Z2982	16	ELEMENT 120V 105W	ALL
7	A5-Z6615	1	CHAIN GUIDE - LOWER	ALL
8	2P-Z2266	1	ROLLER CHAIN 45A/75A	ALL
9	A5-RG5057	16	ROLLER ASY HIGRIP 50S/75S	ALL
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY	ALL
11	2A-Z8017	3	BUSHING IDLER	ALL
12	A5-RG30121	1	IDLER ARM ASSY	ALL
13	2P-Z8074	1	EXTENSION SPRING	ALL
14	2P-Z11853	1	MOTOR SPROCKET	ALL
15	2U-Z11854	1	MOTOR GEAR, 120V	ALL
16	A5-RG5071	1	MOTOR MOUNT ASSY FLAT RGS	ALL
17	A5-RG2041	1	CORD SET ASSY 120V CSA	ALL
18	2K-Y2968	1	BUSHING - HEYCO 7W-2	ALL
21	2P-Z1540	2	PLUG-HEYCO 5/16 DIA.	ALL
22	A5-Z9344	1	INSIDE MOUNTING BRACKET	ALL
23	2J-Z14323	2	INFINITE CONTROL-120V	75SCFT-120V
24	2K-Z1971	9	SPACER .257X .75X.25 NYLON	75SCFET-120V
26	2J-Z13632	1	THERMISTOR, FRONT .250"	75SCFET-120V
27	2J-Z13633	1	THERMISTOR, REAR .125"	75SCFET-120V
28	2E-Z13638	1	ELECTRONIC CONTROL, RG	75SCFET-120V
30	A5-RG7560	1	CONTROL PANEL ASSY 75CE	75SCFET-120V
	A5-Z7751		CONTROL PANEL 50C/75C	75SCFT-120V
31	2M-Z13593	1	OVERLAY, HOLD ZONE	ALL
	2M-Z13594		OVERLAY, COOK ZONE	ALL
	2M-Z8337		LABEL-CNTRL PNL 50SC/75SC	75SCFT-120V
	2M-Z8339		LABEL-CNTRL PNL 50SCE	75SCFET-120V
32	2J-Z2329	3	PILOT LIGHT	75SCFT-120V
		1		75SCFET-120V
33	2E-Z1858	1	SWITCH-LIGHTED	ALL
34	2R-Z1854	2	KNOB-CONTROL	75SCFT-120V
35	A5-Z2510	4	PANEL-INSULATOR 45	ALL
36	2I-Z9865	32	O-RING SILICONE TUBE SEAL	ALL
37	2I-Z2175	32	O-RING SEAL .06x1.13	ALL
38	2P-Z2174	32	TUBE GUIDE	ALL
39	2R-Y5092	4	BLACK PLASTIC LEG	ALL
40	2K-Z2895	2	BUSHING HEYCO OCB-500	ALL
41	A5-Z6619	1	RETAINER, ELEMENT - UPPER	ALL
42	A5-Z13597	1	EL. RETAINER LOWER	ALL
42	A5-Z13631	1	ELEMENT RETAINER, LOWER	ALL
58	2P-Z0584	1	TONGS-PLASTIC 9"	ALL
NI	2E-Z13634	1	WIRE KIT RGE	75SCFET-120V
NI	2E-Z8320	1	WIRE SET C SERIES RG	75SCFT-120V

STAR INTERNATIONAL HOLDINGS INC. COMPANY
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