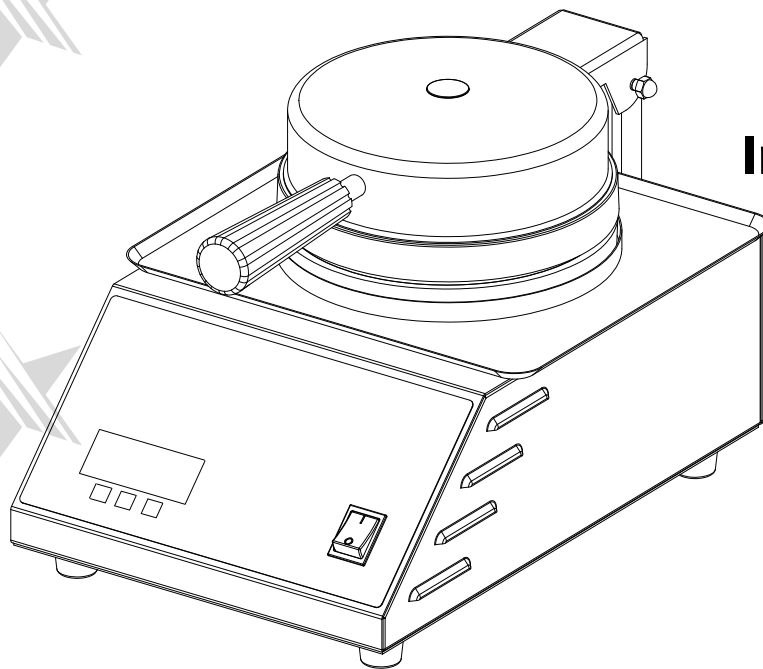


STAR[®] **OMELET MAKER**

MODEL
SOM7R1E



SOM7R1E

Installation and Operation Instructions

2M-Z17244 Rev. A 4/09/2015

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

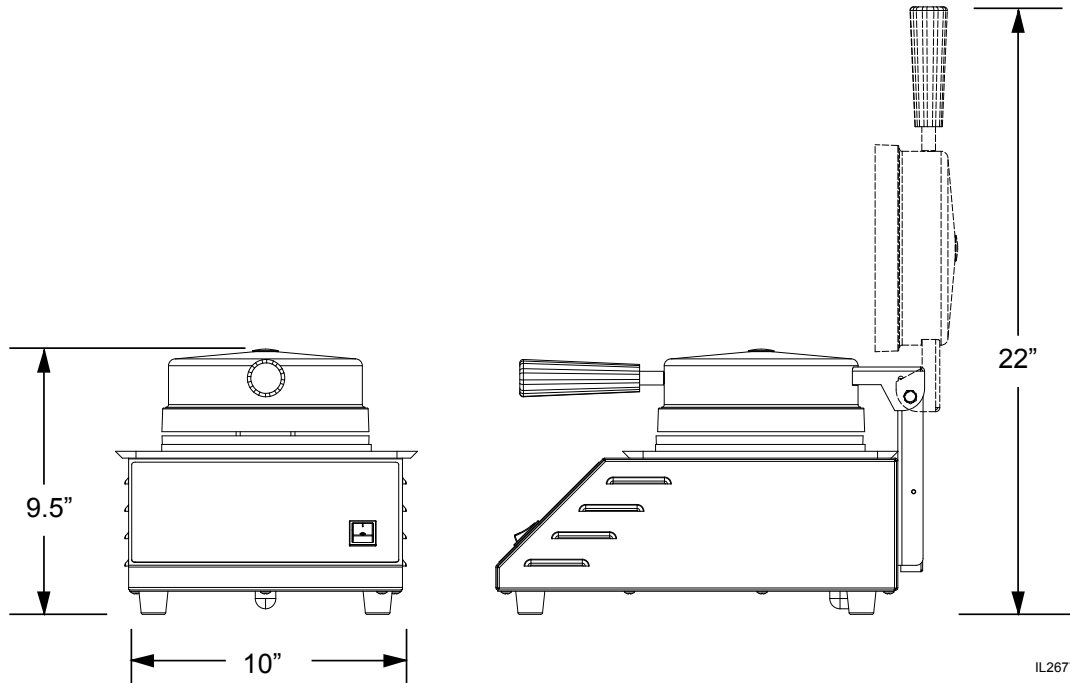
Telephone: (314) 678-6303

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

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



SPECIFICATIONS						
Model	Voltage	Amps	Watts	Cord	Weight	
					Shipping	Installed
SOM7R1E	120V	7.5	900	NEMA 14/3	23 lbs (10.5kg)	20 lbs (9kg)
	230V	3.6	826	CEE7/VII		



GENERAL OPERATION

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.

INSTALLATION

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 electrical code. Plug the unit into a proper A.C. voltage wall outlet only. A three-prong plug is provided with the unit. If an adapter is used be sure a good ground is provided.

LOAD

The rated load is on the nameplate. The line in the wall outlet must be heavy enough to carry this load, or the waffle baker will be slow in performance.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).



CAUTION

NON-STICK COATED PLATENS

DO NOT USE METAL UTENSILS TO REMOVE OMELET FROM THE COATED PLATENS. THIS WILL VOID THE WARRANTY.



CAUTION

DO NOT CLEAN NON-STICK PLATENS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.

CORD, PLUG AND GROUND INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor power cord, having a grounding type plug. It should only be used with a properly grounded 3-prong receptacle. Do not modify. If you use an adapter be sure your system is grounded. Connect the green wire to a mounting screw of the receptacle. For ungrounded electrical systems, connect the green wire of the adapter to a known permanent ground.

RELEASE AGENT CAUTION

If you find it necessary to use a release agent to keep omelets from sticking, spray it on sparingly. Spraying may oversaturate the platens and the excess has the possibility of building up inside the baker and causing damage.

SEASONING PLATENS

(Not applicable to non-stick coated grids)



GRIDS AND CUPS HAVE VERY HIGH TEMPERATURES. DO NOT COME IN DIRECT CONTACT WITH THESE PARTS WHEN THE WAFFLE BAKER IS IN OPERATION. DO NOT ALLOW THE CORD TO COME INTO CONTACT WITH HOT GRIDS

MAKING OMELET

Turn the unit on and allow to pre-heat for 15 minutes with the platens closed. Once the baker has reached proper temperature you can proceed as follows:

1. Apply releasing agent, if needed
2. Lift the lid, pour in mix and close.
3. Start timer by pressing the start/stop pad.
4. When timer beeps, depress the start/ stop pad.
5. Remove omelet. (Do not use metal utensils on coated platens.)
6. For next omelet repeat steps 1 through 6.

SETTING THE TIME:

If necessary, the factory pre-set timer can be adjusted to satisfy individual preferences.



To increase time, Press & hold the “UP” button, then press the “Start/Stop” button the amount you wish to increase the cooking time.



To decrease time, Press & hold the “DOWN” button, then press the “Start/Stop” button the amount you wish to decrease the cooking time.

SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed: To view the temperature, depress and hold “TEMP” button and press “START/STOP” button. Hold both buttons for 3 seconds for the pre-set temperature to be displayed.

To increase the temperature press “+” button; to decrease press “-“ button.
To lock the temperature press the “START/STOP” button.

Changing the displayed temperature from “F” (Fahrenheit) to “C” (Celsius) -

Hold “TEMP” button and turn “OFF” and then “ON” the lighted switch on the front panel. To change back from “C” to “F”, repeat the same procedure. Setting the temperature is available in both modes “F” and “C”.

Omelet Tips

1. Don't use more than two (2) eggs or the equivalent amount of egg substitute per omelet.
2. Overloading the omelet with toppings such as ham, onions, mushrooms, etc., may result in inconsistent cooking.
3. Add cheese after the omelet is removed from the omelet maker.

CLEANING

Clean all surfaces of the unit every day that it is in use, using a damp cloth and mild detergent.

Wipe the cooking surfaces with damp cloth & mild detergent, rinse with a damp cloth.



**DO NOT CLEAN USING A WATER JET OR SIMILAR DEVICE FOR CLEANING.
DO NOT IMMERSE IN WATER AT ANY TIME.**



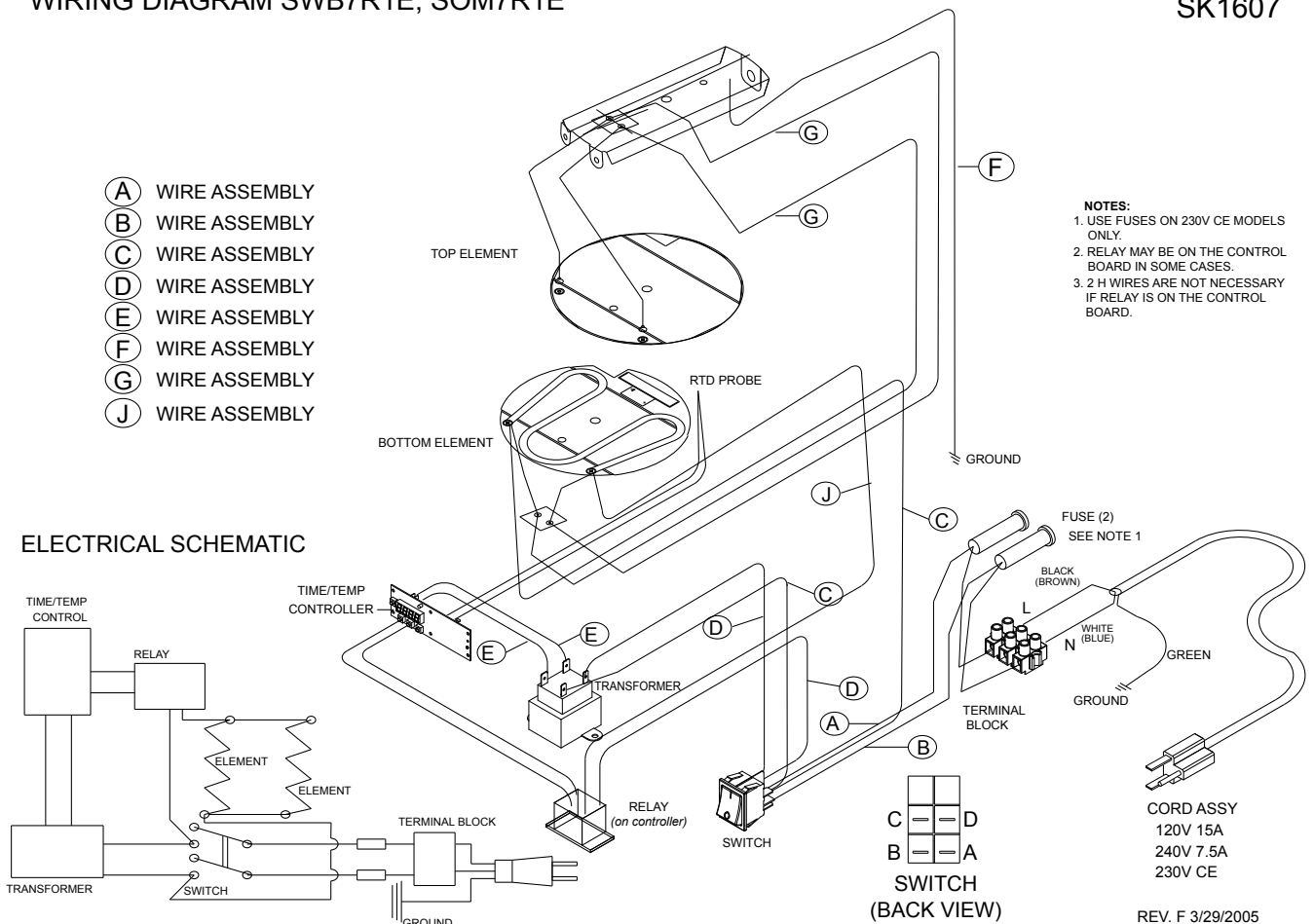
DO NOT CLEAN NON-STICK GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.

For cleaning the baker outside use only a soft cloth and mild soap to keep the exterior surfaces bright and shining. Do not use detergents, strong abrasives or metal scouring pads on the exterior surfaces of the waffle baker.

WIRING DIAGRAM SWB7R1E, SOM7R1E

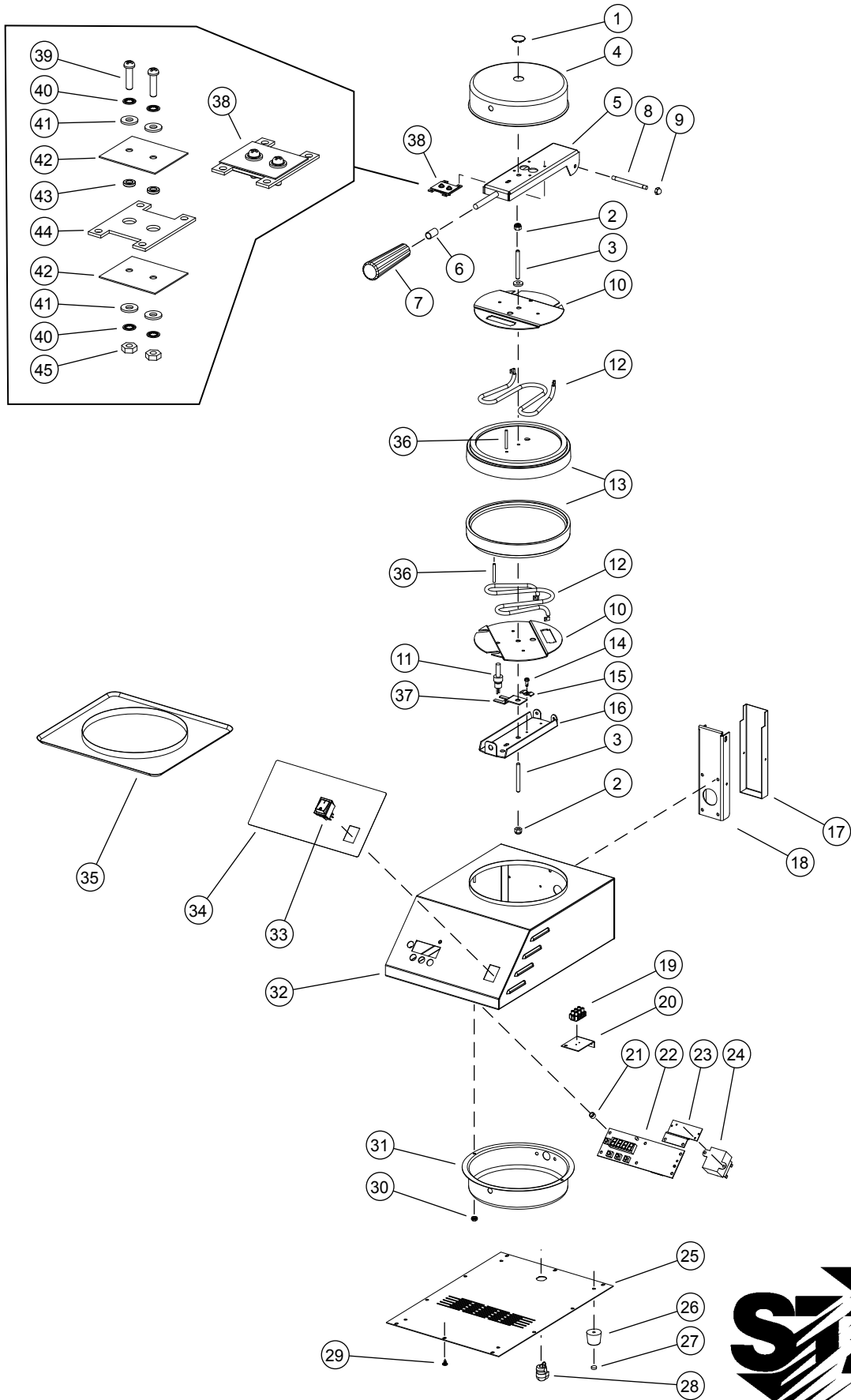
SK1607

- (A) WIRE ASSEMBLY
- (B) WIRE ASSEMBLY
- (C) WIRE ASSEMBLY
- (D) WIRE ASSEMBLY
- (E) WIRE ASSEMBLY
- (F) WIRE ASSEMBLY
- (G) WIRE ASSEMBLY
- (J) WIRE ASSEMBLY



2M-Z17244; Owners Manual Omelet Maker

REV. F 3/29/2005



MODEL: SOM7RIE; OMELET MAKER



SK2676, REV. -, 8/06/13

PARTS LIST

April 09, 2015, Rev A

Model: SOM7R1E, OMELET MAKER				
Fig No.	Part Number	Quantity	Description	Application
1	2P-Z1735	2	PLUG CAP 3/4	
2	2C-Z2670	4	NUT 1/4-20 W/LOCKWASHER	
3	2C-Z1674	2	STUD 1/4-20 X 2 1/4	
4	2D-Z2016	1	TOP CUP 7" STANDARD	
5	B9-73044	1	CUP SUPPORT HINGE ASSY	
6	2A-Z2606	1	SPACER SWB7R	
7	2R-09-WB-0027	1	HANDLE-BLK 3/8-16	
8	2A-Z3728	1	HINGE PIN	
9	2C-08-07-0040	2	NUT 1/4-20 ACHD STL NP	
10	B9-Z8773	2	PLATE-ELEMENT	
11	2E-Z1837	1	RTD PROBE 2000 OHM	
12	2N-Z2843	1	ELEMENT, BTM, 475W 120V	120V
	2N-Z2264		ELEMENT, BTM. 475W 240V	230V
	2N-Z2040	1	ELEMENT, TOP, 425W 120V	120V
	2N-Z2135		ELEMENT, TOP, 425W 240V	230V
13	2F-Z17129	2	PLATEN COATED - SOM	
14	2C-8833	2	SCREW 8-18X1/2 HEX STL NP	
15	B9-04-WB-0046	1	CLAMP WIRE SUPPORT	
16	2V-Z1799	1	7" CUP SUPPORT	
17	B9-04-WB-0231	1	WIRE COVER	
18	B9-Z2008	1	WIRE CHANNEL	
19	2E-Z5375	1	TERMINAL BLOCK-3 POLE	
20	B9-Z1925	1	BRACKET-TERMINAL	
21	2K-Z1971	8	SPACER .257X.75X.25 NYLON	
22	2J-Z17245	1	TIMER/TEMP CONTROL PROGRAMMED	
23	B9-Z2612	1	BRACKET-TRANSFORMER	120V
		2		230V
24	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V
	2E-Z2974		TRANSFORMER 230V/10V CE	230V
25	B9-Z1926	1	BOTTOM SINGLE	
26	2I-Z0057	4	FOOT, RUBBER	
27	2P-9564	4	PLUG-RUBBER	
28	2K-Y3240	1	BUSHING HEYCO SR 17-2	
29	2C-1646	12	SCREW #8X3/8 AB THP STL	
30	2C-08-07-0207	2	NUT 10-24 HEX STL NP	
31	2D-Z7611	1	BOTTOM CUP-STANDARD WB	
32	B9-73074	1	BODY ASSY SGL WAFFLE BKR	
33	2E-Z1858	1	SWITCH-LIGHTED	
34	2M-Z2623	1	WAFFLE BAKER OVERLAY	
35	B9-Z1853	1	DRIP TRAY SINGLE	
36	2C-Z1675	1	ROLL PIN 3/16 X 2	
37	B9-Z17243	1	BRACKET - PROBE	
38	B9-73065	1	MICA ASSY SINGLE/DOUBLE	
39	2C-08-07-0137	2	SCREW 8-32 x 3/4 HEXHD	

PARTS LIST

April 09, 2015, Rev A

Model: SOM7R1E, OMELET MAKER				
Fig No.	Part Number	Quantity	Description	Application
40	2C-H8670	4	WASHER, SS #8 INT	
41	2C-08-07-0221	4	WASHER 7/16OD/3/16ID18GA	
42	Z1-06-07-0004	2	MICA 1.50 x 1.75	
43	2C-08-07-0025	2	WASHER .072THK CERAMIC	
44	B9-Z3821	1	HOLDER-MICA	
45	2C-2556	2	NUT 8-32 HEX STL NP	
NI	2E-Z3385	1	CORD SET 14/3 120V 15A	120V
	2E-Z2033		CORD SET CEE7/II	230V
NI	2I-09-WB-0002	2	INSULATION 7" CIRCLE	
NI	2E-Z2145	2	FUSEHOLDER	230V
NI	2E-Z2148	2	FUSE 5X20 mm 5A	230V

Visit our Website at: www.star-mfg.com

Email: customerservice@star-mfg.com

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * 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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to 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, the labor to replace the part is **NOT** warranted.

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, 510FF 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.

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

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www.star-mfg.com