

**Pro-Max<sup>®</sup>**

# SPLIT LID TABLE TOP TWO SIDED GRILL

MODEL  
GR14SPTK-CN  
(9D-GR14SPTK-CN)

## Installation and Operation Instructions

2M-Z11270 Rev.E 9/30/11



## 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.

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## 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 Manufacturing 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 \_\_\_\_\_

### Service Related Issues Contact:

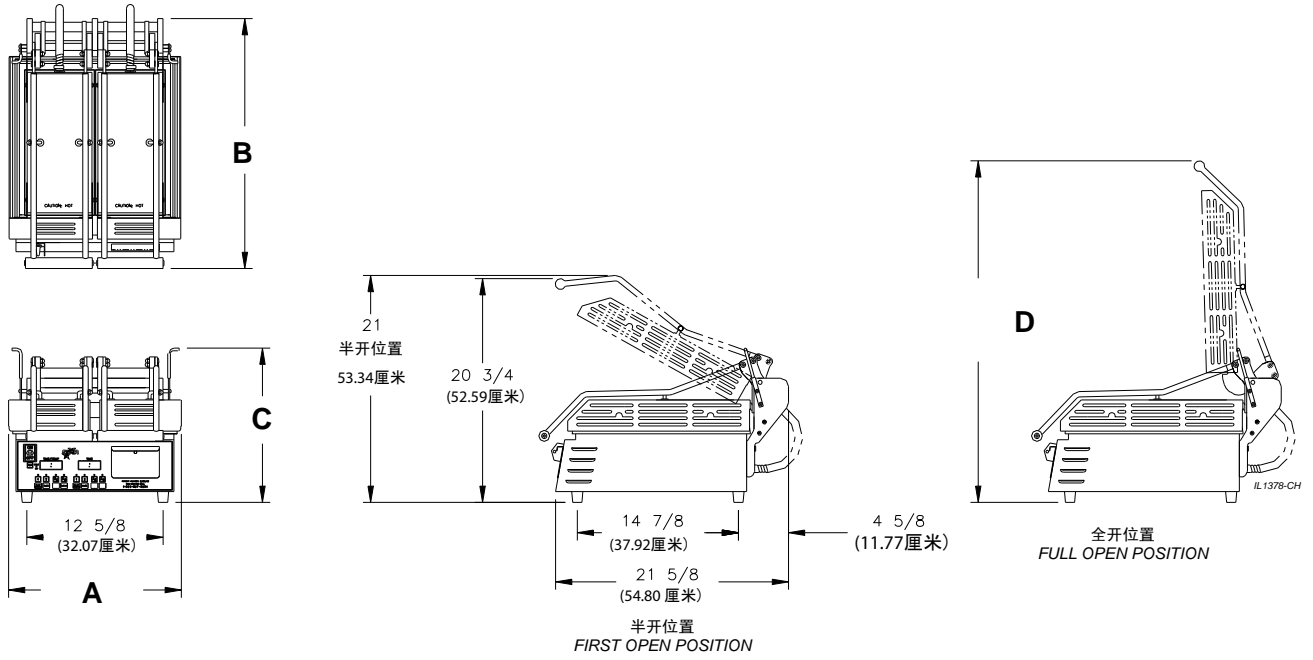
**Middleby China Corporation**  
#98 ShengGao Road  
Jiu Fu Development Zone  
Jiuting Town, Song Jiang District  
Shanghai, 201615 China  
Phone: 011-8621-6769-0808  
Fax: 011-8621-6762-7640



### WARNING

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

# GENERAL SPECIFICATIONS



Model No	Grill Surface	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Closed Inches (cm)	(D) Open Inches (cm)	Voltage	Wattage	Amps	NEMA Plug	Approximate Weight	
										Shipping lbs. (kg)	Installed lbs. (kg)
GR14SPTK-CN	Aluminum	16" (40.6)	23 1/8" (58.7)	14 1/4" (36.3)	31 5/8" (80.3)	240	2,300	9.6	CH2-16P	81 (37.8)	68 (30.9)



## GENERAL INSTALLATION DATA

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 an individual branch circuit 120 VAC line with a 20 Amp receptacle. 230-240 volt units must be plugged into a 230 VAC line with a 15 Amp receptacle.



**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.



**CAUTION**

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

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

**DO NOT USE ICE ON COOKING SURFACE!**



**WARNING**

**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.

### **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 FOR THE GR14SPTK-CN (9D-GR14SPTK-CN)**

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor. 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.

- This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by the Middleby China Corporation or its Authorized Service Center or the Service Center's sub-agency.
- This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, and wrong gas or operated contrary to the Installation and Operating instructions.
- Unless otherwise agreed, this warranty does not apply unless the defective parts are returned to the Middleby China Corporation.

### **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. Labor to replace such items that can be replaced easily during a daily cleaning routine, i.e.: grease drawers on griddles, etc.
3. Installation of equipment
4. Damages due to improper installation
5. Damages from abuse or misuse
6. Operated contrary to the Operating and Installation Instructions
7. Cleaning of equipment
8. Seasoning of griddle plates
9. Voltage conversions
10. Gas conversions
11. Pilot light adjustment
12. Miscellaneous adjustments
13. Thermostat calibration and by-pass adjustment
14. Resetting of circuit breakers or safety controls or reset buttons
15. Replacement of bulbs
16. Replacement of fuses
17. Repair of damage created during transit, delivery, & installation OR created by acts of God

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

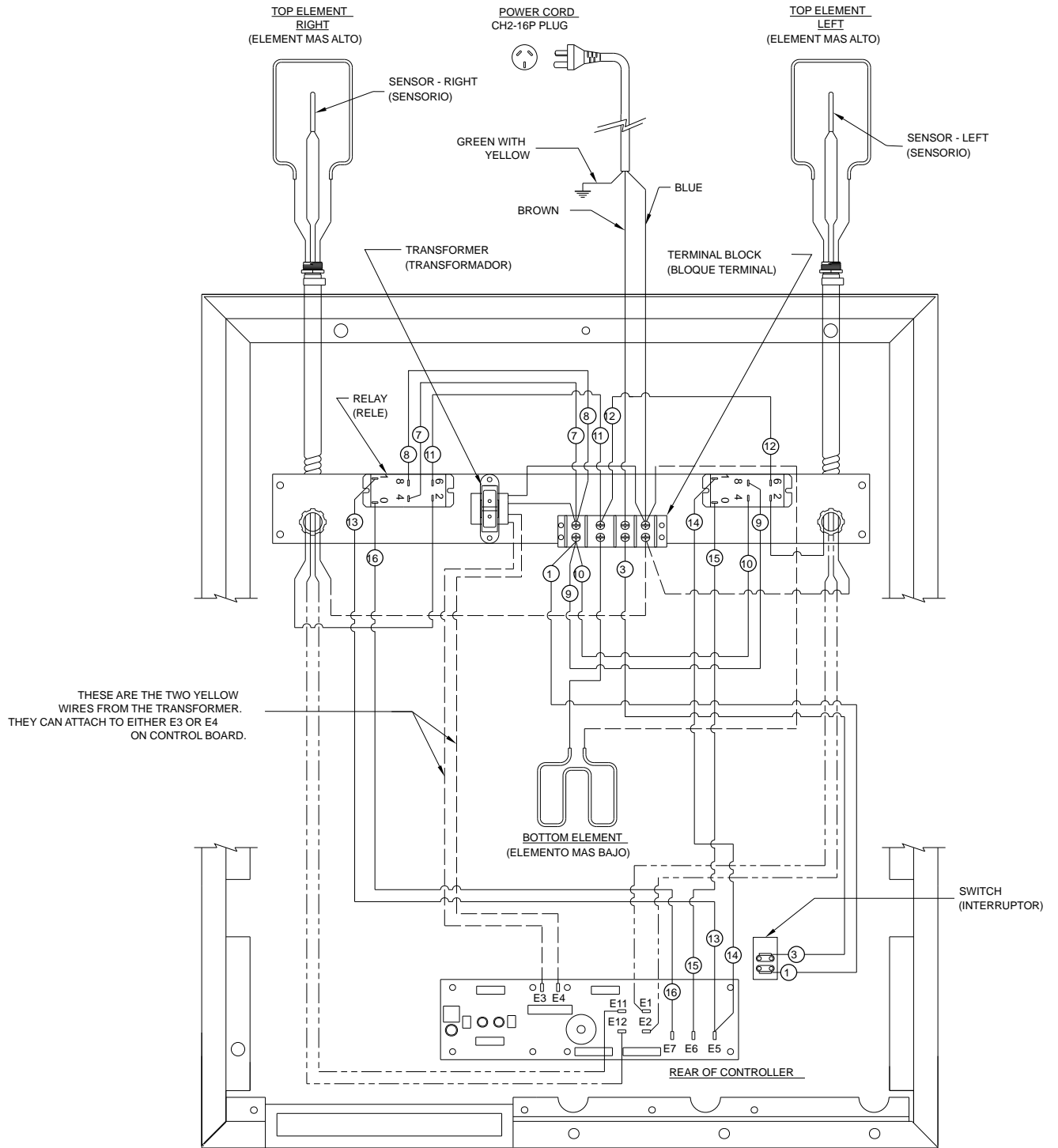
### **AUTHORIZED WARRANTY SERVICE**

#### **Middleby China Corporation**

No. 98 Sheng Gao Road  
Jiu Fu Development Zone  
Jiuting Town  
Song Jiang District  
Shanghai, P.R. China.  
Zip: 201615  
Tel No.: 86-21-6769-0808  
Fax No.: 86-21-6762-7640; 86-21-6762-7650  
Email: [samwang@middleby.com.cn](mailto:samwang@middleby.com.cn)

### **FOR ASSISTANCE**

Should you need any assistance regarding the Operation or Maintenance of your sandwich grill; write, phone, fax or email the Middleby China Corporation. In all correspondence mention the Model number, and Serial number of your unit.



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

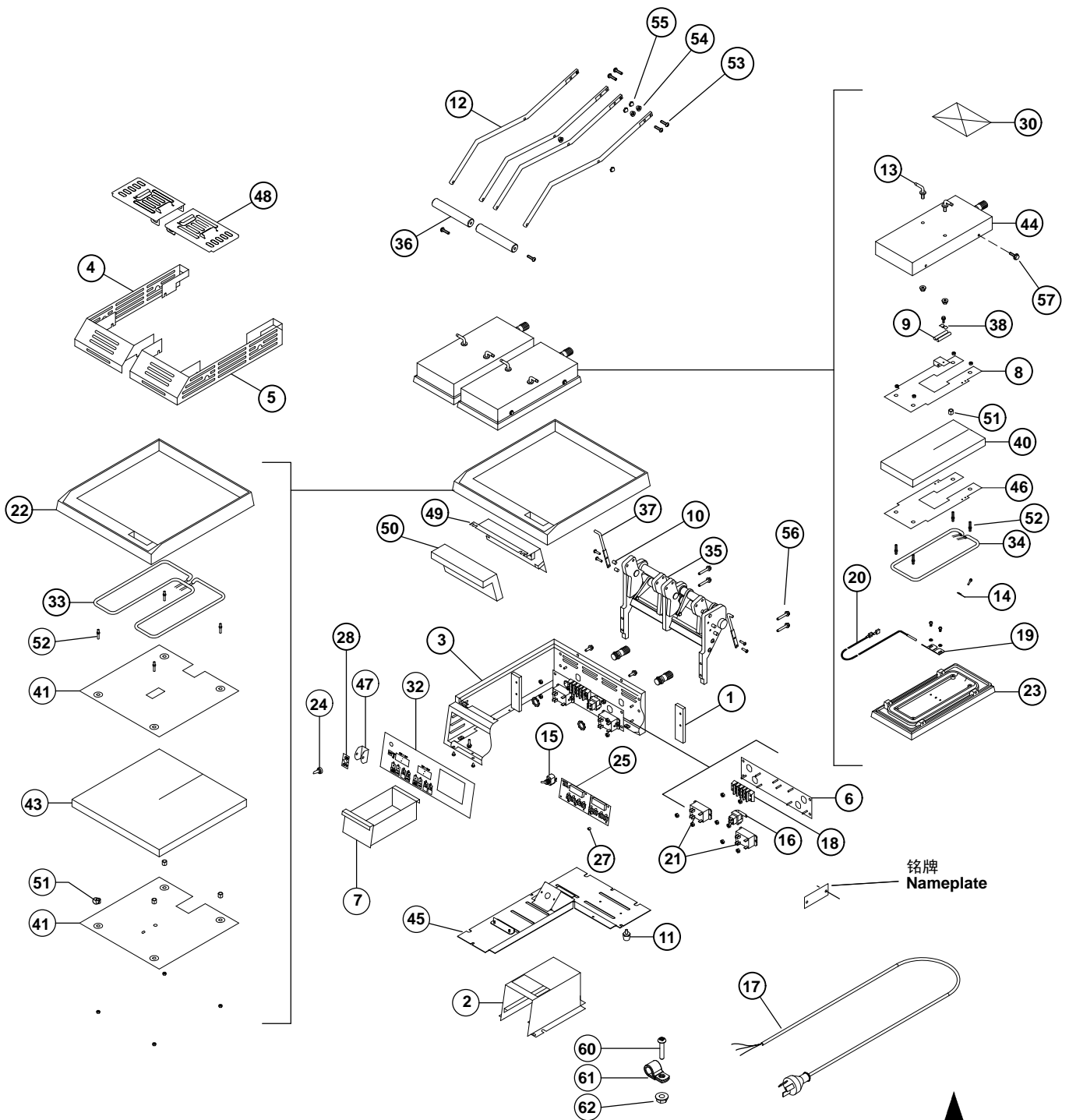
WIRE DIAGRAM, 230V, 2300 WATT

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

MODEL: GR14SPTK-CN



STAR MANUFACTURING INTERNATIONAL INC.



有些部件只供图示，  
有时不一定需要。

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

型号GR14SPTK-CN

MODEL - GR14SPTK-CN



STAR MANUFACTURING INTERNATIONAL, INC.

SK2333

REV. A

12/04/08

# PARTS LIST

September 30, 2011, Rev. E

## MODEL GR14SPTK-CN Split Lid Table Top Grill

Fig Number	Part Number	Qty	Description	名称
1	2A-Z6484	2	PLATE (COUNTER BALANCE MOUNT)	开启平衡装配板
2	D9-GR0150	1	GREASE CABINET ASSEMBLY	接油盘柜组装件
3	D9-GR0425	1	BODY ASSEMBLY	机身
4	D9-GR0177	1	BURN GUARD ASSEMBLY - LEFT	热防护板 左侧
5	D9-GR0176	1	BURN GUARD ASSEMBLY - RIGHT	热防护板 右侧
6	D9-GR0428	1	REAR PLATE ASSEMBLY	后背板
7	D9-GR0518	1	GREASE DRAWER ASSEMBLY	接油盘
8	D9-GR0182	2	TOP RETAINING PLATE ASSEMBLY	顶部固定板
9			PART OF ITEM #34	属于#34 件
10	2A-Y6142	4	SLEEVE HANDLE	手柄套筒
11	2A-Z7760	4	1" SOLID LEG	脚
12	2B-Z3336	4	14" GR14SPT ARM	长臂 14"GR14SPT
13	2C-Z3200	4	PIN - TOP HOUSING	顶盖固定柱
14	2C-Z3350	2	HALF CLAMP - .188 DIAMETER	半圆卡, 直径 0.188"
15	2E-Z3808	1	SWITCH TOGGLE	开关
16	2E-Z11465	1	TRANSFORMER 230V/10V	变压器230V/10V 6VA
17	2R-GR0411	1	POWER CORD ASSEMBLY	电源线
18	2E-Z2894	1	TERMINAL BLOCK (304)	接线端子
19	D9-Z3903	2	BRACKET, PROBE MOUNT	探头固定片
20	2E-Z3278	2	RTD PROBE - 48" LONG WIRE	RTD 探头 48" 线长
21	2E-Z3335	2	RELAY DOUBLE POLE - SINGLE THREAD	双柱继电器-单螺纹
22	2F-Z1945	1	CASTING - SMOOTH BOTTOM, ALUMINUM	底部铸件, 铝光板
23	2F-Z3237	2	CASTING - TOP	顶部铸件
24	2I-05-07-0013	1	BOOT SWITCH	启动开关
25	D9-GR0389	1	TIME/TEMPERATURE CONTROL	时间/温度控制
26	2K-Y8688	1	BUSHING 90 HEYCO #SR10-2	衬套 90 HEYCO #SR10-2
27	2K-Z1971	14	SPACER	垫圈
28	2M-12-07-0038	1	LABEL ON & OFF	开关标识
30	2M-Z11579	2	LABEL CAUTION, BI-LINGUAL	双语“小心”标签
32	2M-Z11488	1	OVERLAY	面板贴层
33	2N-Z9327	1	ELEMENT, HEATING, 1300 W	加热管 1300W
34	PS-Z9326	2	ELEMENT, HEATING, TOP 500W	顶部加热管 500W
35	2R-Z3345	1	COUNTERBALANCE - SPLIT TOP	分盖式开启平衡装置
36	2V-Z3152	2	HANDLE - TACO BELL 2	手柄
37	2V-Z3252	2	TOP HOUSING LATCH ROD	顶盖扳动手柄
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT	夹线卡
40	D9-Z2133	2	INSULATION FIBERGLASS TOP	顶部隔热棉
41	D9-Z8082	2	BOTTOM ELEMENT RETAINING PLATE	底部加热管挡板
43	D9-Z2888	1	INSULATION - 14"	底部隔热棉
44	D9-GR0181	2	TOP HOUSING AND CONDUIT ASSEMBLY	顶部箱盖组装件
45	D9-GR0217	1	BASE BOTTOM ASSY 14SPT 230V	底板组装件
46	D9-Z3902	2	PLATE - TOP ELEMENT RET.	顶部加热管挡板
47	Z1-70-07-0343	1	SWITCH GUARD	开关档片
48	D9-GR0189	2	TOP BURN GUARD ASSEMBLY	顶部热防护板组装件

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER**

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OF 2

Some items are included for illustrative purposes only and in certain instances may not be available.



**Star Manufacturing International, Inc.**

# PARTS LIST

September 30, 2011, Rev. E

MODEL GR14SPTK-CN Split Lid Table Top Grill

Fig Number	Part Number	Qty	Description	名称
49	D9-Z11677	1	INSULATION BAFFLE	隔热棉挡板组装件
50	D9-Z3826	1	INSULATION - BAFFLE	隔热棉-挡板
51	2A-Z6604	12	SPACER - INSULATION PLATE	挡圈-隔热棉挡板
52	2C-08-07-0285	12	SCREW 10-24X3/4X3/8 TYPE 2 HEX DBL END STL	不锈钢六角双头牙螺丝10-24X3/4X3/8
53	2C-Z2992	8	BOLT 1/4-20X1 PHP STL NP	不锈钢螺栓 1/4-20X1 PHP NP
54	2C-08-07-0262	8	WASHER 1/4 INT STL NP	不锈钢垫片 1/4 INT NP
55	2C-08-07-0040	8	NUT 1/4-20 ACHD STL NP	不锈钢螺母 1/4-20 ACHD NP
56	2C-Z2593	4	BOLT, 10-24x1 1/2 SL HX/W NP	螺栓 10-24X1 1/2 SL HX/W NP
57	2C-Z5883	8	SCREW, 10-24 X 1/2 FZA, SELF DRILLING	钻尾螺丝10-24X1/2 FZA
58	2E-Z11487	2	SLEEVE, WIRE	套筒, 变压器黄色引线
59	2E-Z3768	2	LOCKNUT, CONDUIT	防松螺母, 导线
60	2C-1516	1	SCREW 10-24X1 STL RH	
61	2C-Z11667	2	.375 TUBE CLAMP GALV/	
62	2C-Z2893	1	NUT 10-24 HEX STL ZP	

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OF 2

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