

Pro-Max[®]

**SPLIT LID TABLE TOP
TWO SIDED TOASTER**

MODEL

CG14SPTS-120V

CG14SPTS-120C

**Installation and
Operation
Instructions**

2M-Z5634 Rev. C 11/18/09

Pro-Max[®] *Pro-Max*[®] *Pro-Max*[®] *Pro-Max*[®] *Pro-Max*[®]



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

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 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

GENERAL INSTALLATION DATA



CAUTION

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.

The unit time and temperature are preset by the factory to the customer requirements. If adjustments are required, refer to the time or temperature programming sections in this manual.

INSTALLATION

1. Plug unit into dedicated 120V A.C. line with 20AMP receptacle.
2. DO NOT plug into 220V line. Doing so will damage the unit and void the warranty.
3. Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate.



WARNING

DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT OR THE MACHINE WILL BE SERIOUSLY DAMAGED.

4. DO NOT operate without top burn guard in place.

INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 45 minutes.

OPERATING INSTRUCTIONS

Make sure unit is plugged into 20AMP receptacle and is on a dedicated 120V A.C. line.

1. Turn unit on by placing switch in "ON" position. The "Heat On" indicator, "START/STOP" indicator and display will flash indicating unit is heating. When the preset temperature is reached, the "Heat On" light, display and "START/STOP" light indicator will stop flashing followed by 3 beeps. (Initial start-up heating time is approximately 30 minutes.)
2. Open lid on side where product will be cooked. Place product on bottom cooking surface of the unit and close the lid.
3. Press the "START/STOP" button on the same side product is being cooked. The display time will start to count down from the programmed time to "0:00." The countdown may be stopped at any time by pressing and releasing the same "START/STOP" button. The display will return to the programmed time.
4. When the countdown ends, the display will read "0:00" and the alarm will beep every second. To turn off the alarm, press the "START/STOP" button. The display will return to the programmed time.
5. Raise lid until it engages into the first stop position and remove food. Using spatula, scrape residue into grease catcher cup.

Note: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.

6. Turn the unit off when not in use.

Note: The right and left sides will operate independently of each other. Both timers can be in operation at the same time. The "0:00" display will show which side is timed out.

TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

Start-up:

1. The preset time display will flash until preset temperature is reached.
2. When the control reaches preset temperature, time display, "Heat On" indicator and "START/STOP" 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 and "Hi F" if temperature is above 573°F.

To Program Time and Temperature:

Note: While programming, if no input is received for approximately 15 seconds, the unit will exit programming mode and revert to operational mode.

1. Press and hold "Temp" (actual temperature displays).
2. While holding "TEMP", press and hold the "START/STOP" button on the left side for 3 seconds. The display above the "START/STOP" button will change from the time to " _ _ _ _ ."
3. Release the "TEMP" and "START/STOP." The display on the left side will continue to display " _ _ _ _ ." This indicates the unit is in program mode.
4. Press and release the "TEMP" button. The display will now be the current programmed time for the "START/STOP" button.
5. Change and set the time by pressing and releasing or holding the "START/STOP" button on the left side to change the time. The time will scroll forward from the current programmed time. Once the time reaches 9:59, the time will change to 0:00 and continue to go forward. Hold the "START/STOP" button down for faster changing of the time.
6. Once the time is set, press and release the "TEMP" button.
7. The current programmed temperature will now be displayed.
8. Change and set the temperature by pressing and releasing or holding the "START/STOP" button on the left side. The temperature will scroll forward from the current programmed temperature. Once the display reaches 550°F, the display will change to 273°F and continue to go forward. Hold the "START/STOP" button down for faster changing of the temperature.
9. Once the temperature is set, press and release the "TEMP" button.

THE TIME AND TEMPERATURE ARE NOW SET AND STORED IN MEMORY.

Notes:

The "HEAT ON" and "START/STOP" indicator and display will flash until the new programmed temperature is reached.

Temperature setting is done with the **Left Button** only. The time setting programmed on the left button will also be programmed onto the **Right Button**. See below to make changes to the **Right Button** 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 the "START/STOP" button on the right side for 3 seconds. The display above the "START/STOP" button will change from the time to " _ _ _ _ ." Release the "TEMP" and "START/STOP" buttons.
2. Press the "TEMP" button. The display will now be the current programmed time for the "START/STOP" button.
3. Change and set the time by pressing and releasing or holding the "START/STOP" button on the right side to change the time. The time will scroll forward from the current programmed time. Once the time reaches 9:59, it will change to 0:00 and continue to go forward. Hold the "START/STOP" button down for faster changing of the time.
4. Once the time is set, press and release the "TEMP" button.

THE TIME AND TEMPERATURE ARE NOW SET AND STORED FOR THE RIGHT SIDE.

MONTHLY INSPECTION

Check all bolts/screws and tighten if necessary.

CLEANING

All surfaces except the cooking grids are stainless steel and can be cleaned with a warm, damp cloth and detergent.



CAUTION

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN.

KEEP AWAY FROM RUNNING WATER.

To remove burned on grease or food residue use the following mixture:

- 1 Tablespoon liquid dish detergent
- 1 Cup of warm water

DAILY CLEANING PROCEDURES

Begin toaster cleaning procedure by using operating procedures within your organization, or follow the steps below:

1. Turn toaster off, unplug the unit, and open the top lids to the first stop position and let sit for a minimum of 20 minutes.
2. Scrape toaster with a spatula to remove loose food debris.
3. Pour 1/4 cup of above cleaning solution onto the bottom cooking surface of warm toaster.
4. Immediately spread cleaning solution around the toaster with cleaning pad. Use moderate pressure to scrape away burnt-on food.
5. Apply cleaning solution to cleaning pad.
6. Use moderate pressure to scrape away burnt-on food on top cooking surfaces.
7. Drain cleaning solution to grease trap.
8. Wipe off remaining cleaning solution with thick damp cloth until clean.
9. Empty and clean grease catcher cup as required using detergent and water after removing cup from unit.



CAUTION

DO NOT SPLASH CONTROL HOUSING!

Do not splash conduit connecting top and bottom of the toaster!

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit.

STAR Service Help Desk: 314-678-6303

Please have your serial number and model number for faster service. The serial number and model number are located on a nameplate situated toward the front on the bottom.

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

Email: service@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 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.**

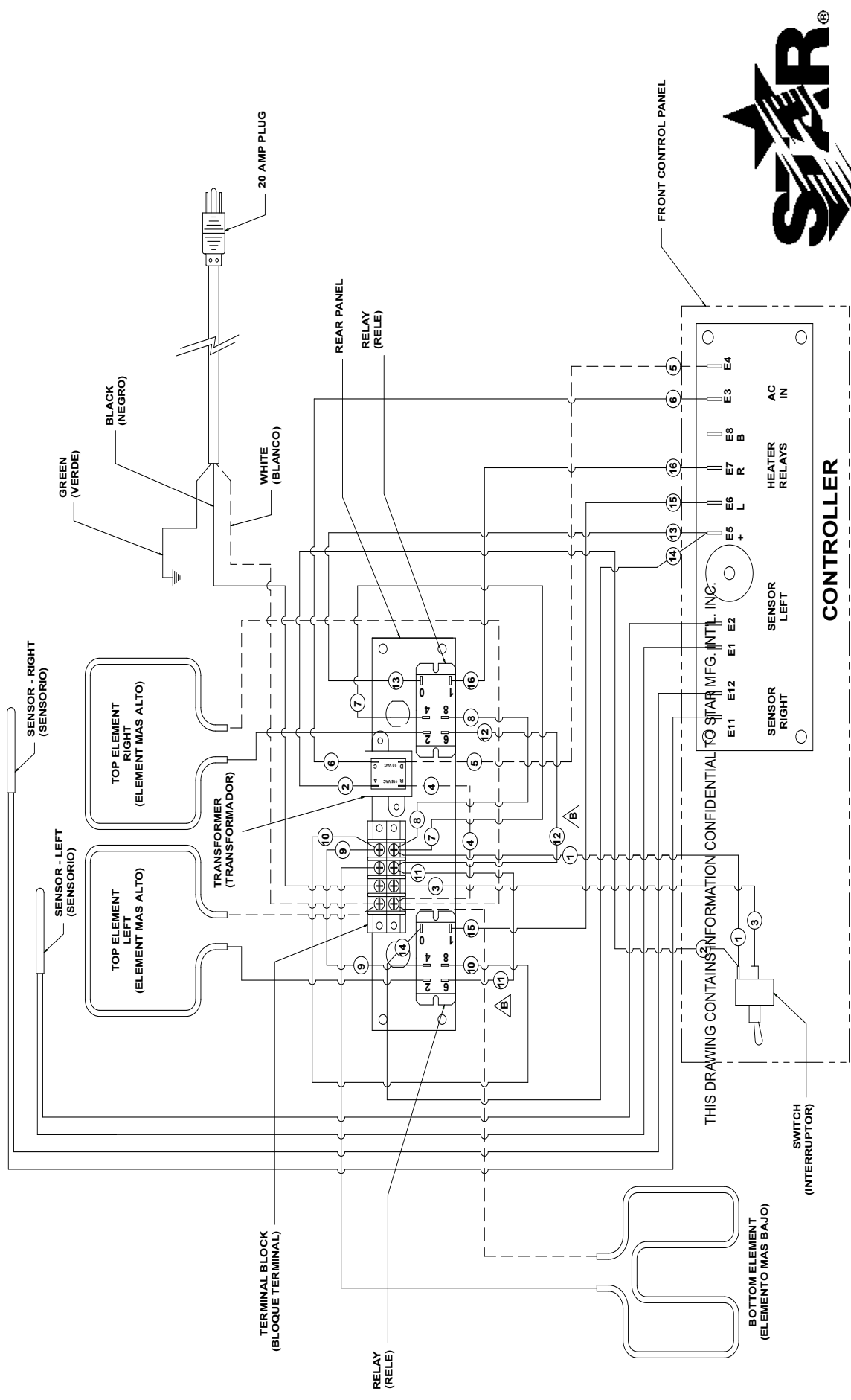
ALL:

- * 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.



MODEL: GR14SPT-120V, 2300 WATT

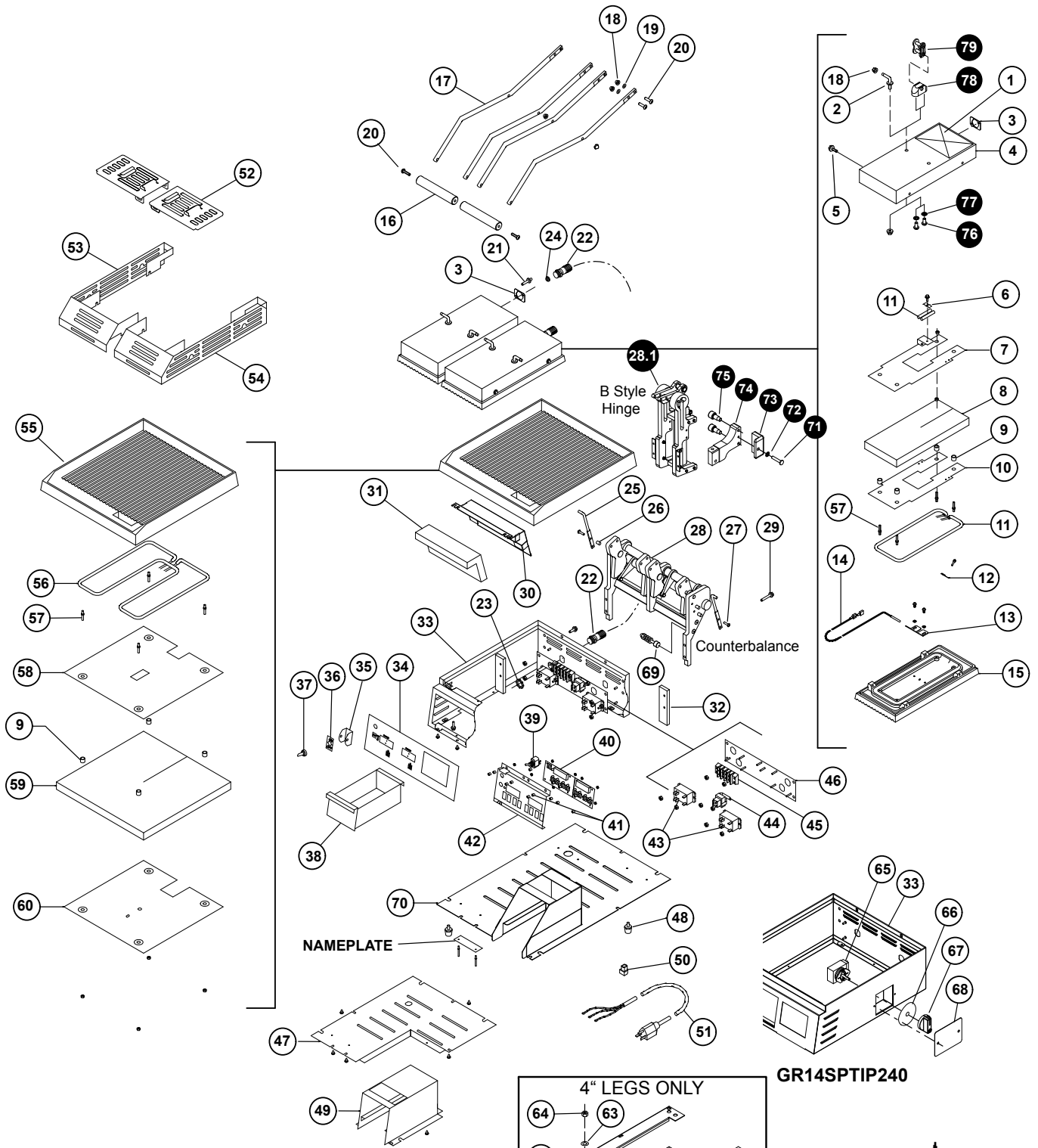
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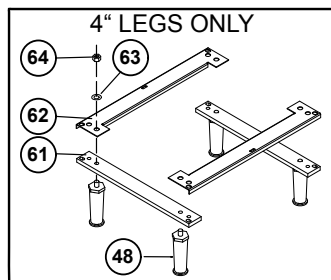
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SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

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● = B Style Hinge Units Only



GR14SPTIP240



MODEL CG/GR14SPT

STAR MANUFACTURING INTERNATIONAL, INC.
SK1901 REV. H 9/14/2011

PARTS LIST

January 16, 2013, Rev. C

CG14SPTS-120V SPLIT LID
MODEL TABLE TOP CLAM SHELL TOASTER

Key Number	Part Number	Number Per Unit	Description
1	2M-Z2620	2	LABEL CAUTION, BI-LINGUAL
2	2C-Z3200	4	PIN - TOP HOUSING
3	2A-Z3827	2	PLATE, STAMPING CONDUIT
4	D9-GR0181	2	TOP HOUSING & CONDUIT AY.
5	2C-Z5883	8	10-24 X 1/2"FZA SCREW, TOP HOUSING
6	B9-04-WB-0046	2	CLAMP WIRE SUPPORT
7	D9-GR0182	2	TOP RETAINING PLATE ASSEMBLY
8	D9-Z2133	2	INSULATION FIBERGLAS TOP
9	2A-Z6604	12	SPACER, INSULATION PLATE
10	D9-Z3902	2	PLATE - TOP ELEMENT RET.
11	PS-Z9325	2	ELEMENT, HEATING, TOP 500W
12	2C-Z3350	2	HALF CLAMP - .188 DIA.
13	D9-Z3903	2	BRACKET, PROBE MOUNT
14	2E-Z3278	2	RTD PROBE - 48" LONG WIRE
15	PS-GR0355	2	KIT , 2F-Z5615 CASTING - TOP, GROOVED
16	2V-Z3152	2	HANDLE
17	2B-Z3336	4	14" GR14SPT ARM
18	2C-40637	12	ACCORN NUT, 1/4-20 CAP MS
19	2C-08-07-0262	8	WASHER 1/4 INT STL NP
20	2C-Z2992	12	BOLT 1/4-20X1 PHP STL NP
21	2C-Z3917	4	RIVET, POP
22	2E-Z2898	2	CONDUIT ASSY
23	2E-Z3768	2	LOCKNUT CONDUIT 1/2"
24	2C-Z3780	4	RETAINER, CONDUIT
25	2V-Z3252	2	TOP HOUSING LATCH ROD
26	2A-Y6142	4	SLEEVE HANDLE
27	2C-1516	4	SCREW 10-24 X 1" STL RH NP, LATCH ROD
28	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP
29	2C-Z2593	4	SCREW - 10-24X1 1/2 SL HX/W NP
30	D9-Z11677	1	INSULATION BAFFLE
31	D9-Z3826	1	INSULATION - BAFFLE
32	D9-GR0032	2	TORQUE BOX ASSEMBLY
33	D9-GR0152	1	BODY ASSEMBLY
34	2M-Z5623	1	OVERLAY
35	Z1-70-07-0343	1	SWITCH GUARD
36	2M-Z18461	1	LABEL ON & OFF
37	2I-05-07-0013	1	BOOT SWITCH
38	D9-GR0518	1	GREASE DRAWER ASSEMBLY
39	2E-Z3808	1	SWITCH TOGGLE
40	2J-Z5635	1	TIME/TEMPERATURE CONTROL
41	2K-Z1971	14	SPACER
42	D9-GR0151	1	FACEPLATE ASSEMBLY
43	2E-Z3335	2	RELAY DBL POLE-SNGL THR
44	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA
45	2E-Z2894	1	TERMINAL BLOCK (304)
46	D9-GR0156	1	REAR PLATE ASSEMBLY
47	D9-Z3259	1	BASE BOTTOM
48	2A-Z11501	4	FOOT 1" SOLID RUBBER
49	D9-GR0150	1	GREASE CABINET ASSEMBLY
50	2K-Y6764	1	BUSHING 90 SR 17-2

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

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



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PARTS LIST

January 16, 2013, Rev. C

CG14SPTS-120V SPLIT LID
 MODEL TABLE TOP CLAM SHELL TOASTER

Key Number	Part Number	Number Per Unit	Description
51	2E-Z4119	1	CORD POWER
	D9-GR0193	1	CORD POWER 9D-CG14SPTS-120C
52	D9-GR0189	2	TOP BURN GUARD AY.
53	D9-GR0177	1	BURN GUARD ASSEMBLY - LEFT
54	D9-GR0176	1	BURN GUARD ASSEMBLY - RIGHT
55	PS-GR0362	1	KIT, 2F-Z1947 CASTING, GROOVED BOTTOM, ALUMINUM
56	2N-Z9324	1	ELEMENT, HEATING, 1300 W
57	2C-08-07-0285	12	SCREW 10-24 X 3/4 X 3/8
58	D9-Z2618	1	BTM ELEMENT RET. PLATE
59	D9-Z2888	1	INSULATION - 14"
60	D9-Z2619	1	BTM INSULATION RET. PLATE

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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