



**Star
Manufacturing
International Inc.**

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**Installation
and
Operating
Instructions**

2M-Z7735 Rev. -- 3/11/04

STAR WAFFLE BAKER MODEL 9B-SWB7RIWW-120



SAFETY SYMBOL



This symbol is 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.

NOTICE

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.

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. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.



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.

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.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

TEFLON® COATED WAFFLE BAKERS



CAUTION

DO NOT USE METAL UTENSILS TO REMOVE WAFFLE FROM THE TEFLON® COATED WAFFLE BAKER. THIS WILL VOID THE WARRANTY.



CAUTION

DO NOT CLEAN TEFLON® GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.

CORD, PLUG AND GROUND INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor load 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 waffles from sticking, you should brush it on. Spraying may oversaturate the grids and the excess has the possibility of building up inside the baker and causing damage. If you only have a spray type release agent, try spraying it into a container and using the contents with a pastry brush.

SEASONING WAFFLE GRIDS

(Not applicable to Teflon® coated grids)

With a pastry brush, apply vegetable oil, butter, or grid release agent on both grids. Turn power on and allow to preheat for twenty minutes. Lift the lid and re-apply vegetable oil, butter, or grid release agent. Allow the unit to heat for five more minutes. The baker is now ready for use.



CAUTION

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 CORD TO COME INTO CONTACT WITH HOT GRIDS.

HEATING WAFFLES

1. Lift the lid and place a frozen waffle on the lower grid.
2. Close the lid.
3. Press START/STOP to begin the countdown.
4. When the timer beeps, press START/STOP again.
5. Open the lid and remove the waffle. (Do not use metal utensils on teflon coated waffle bakers.)
6. For the next waffle repeat steps 1 through 5.

HELPFUL HINTS

1. During long slack periods of the day, turn off the baker. During short slack periods, leave unit on with the grids closed. This will help minimize carbon buildup.
2. Do not store batter in the refrigerator and expect the same speed in baking. Cold batter will take longer to bake.
3. For proper release of waffles it is important that the batter contain the proper amount of shortening.

CLEANING

For non-coated grids: Clean outside of baker every day that it is in use. Do not clean grids unless a buildup of carbon forms. In order to remove carbon from grids, unplug the unit, place ammonia soaked cloth over bottom grid, close and leave overnight. A wire brush may then be used to remove the carbon buildup. If you use a commercial carbon remover, make sure that it is safe for aluminum.



CAUTION

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



CAUTION

DO NOT CLEAN TEFLON® 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.

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 and 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 series six (6) ounce 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. 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 | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (see below) | 11. Gas conversions |
| 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. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 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:

- | | |
|---|--|
| <ul style="list-style-type: none">* The Model 510F Fryer* The Model 526TO Toaster Oven* The Model J4R, 4 oz. Popcorn Machine* The Model CFS Series Food Steamer* The Model 526WO Warming Oven* The Model 518CM & 526CM 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 CSD, HPD, & SPD Series Dispenser* All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series | ALL: <ul style="list-style-type: none">* Pop-Up Toasters* Butter Dispensers* Pretzel Merchandisers* Pastry Display Cabinets* Nacho Chip Merchandisers* Accessories of any kind* Sneeze Guards* Pizza Ovens* Heat Lamps* Hot Cups* Pumps |
|---|--|

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

FOR ASSISTANCE

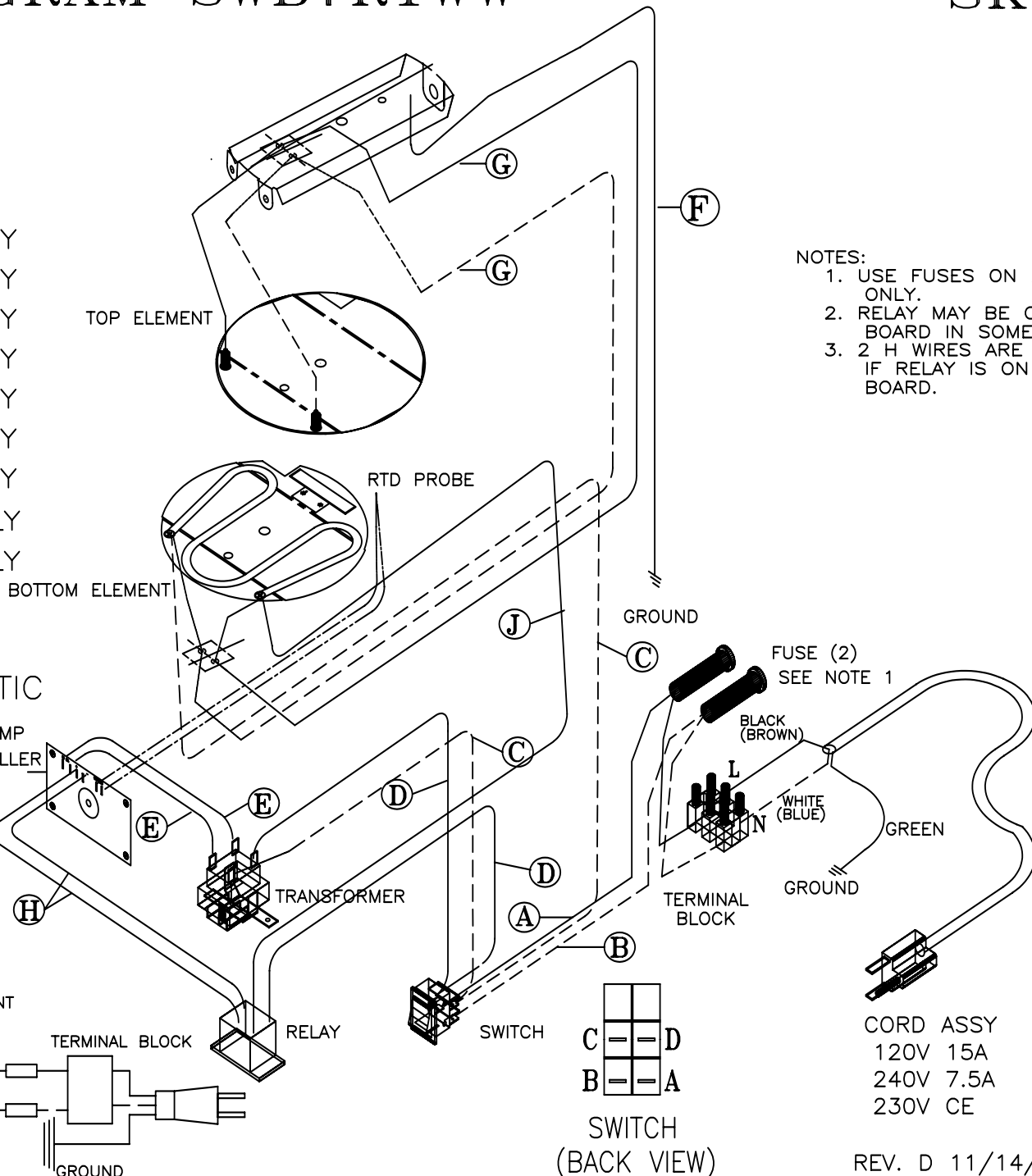
Should you need any assistance regarding the operation or maintenance of any Star equipment write, phone, fax, or e-mail our Service Department. In all correspondence mention the model number and the serial number of your unit and the voltage or type of gas you are using.

WIRING DIAGRAM SWB7R1WW

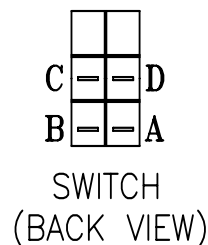
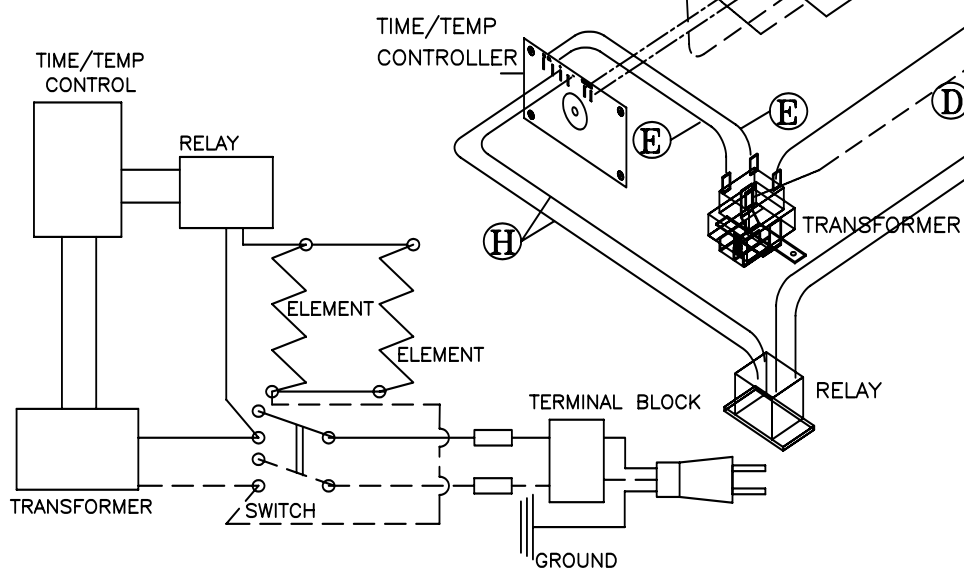
SK2068

- Ⓐ WIRE ASSEMBLY
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- NOTES:
1. USE FUSES ON 230V CE MODELS ONLY.
 2. RELAY MAY BE ON THE CONTROL BOARD IN SOME CASES.
 3. 2 H WIRES ARE NOT NECESSARY IF RELAY IS ON THE CONTROL BOARD.



ELECTRICAL SCHEMATIC

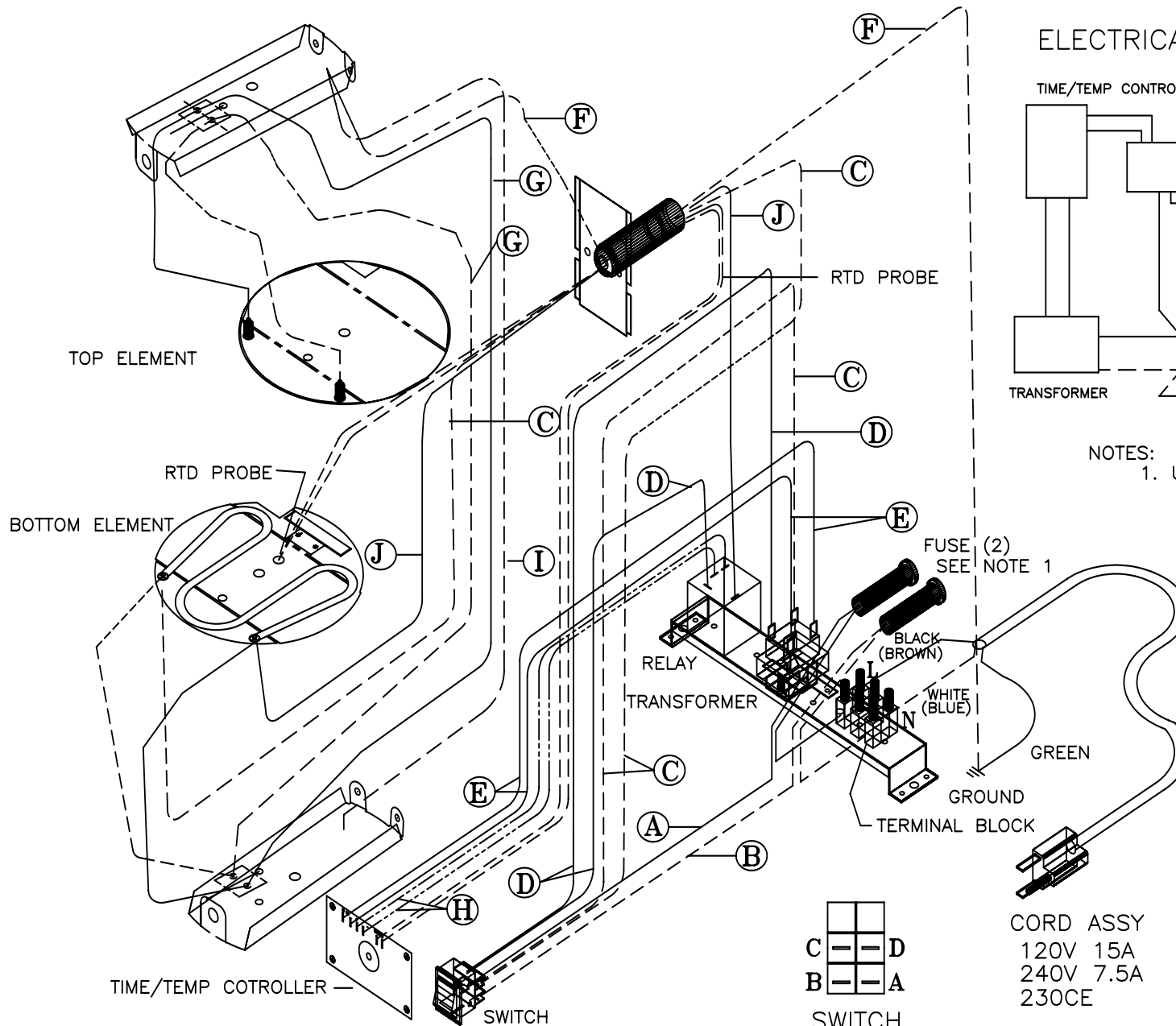


CORD ASSY
120V 15A
240V 7.5A
230V CE

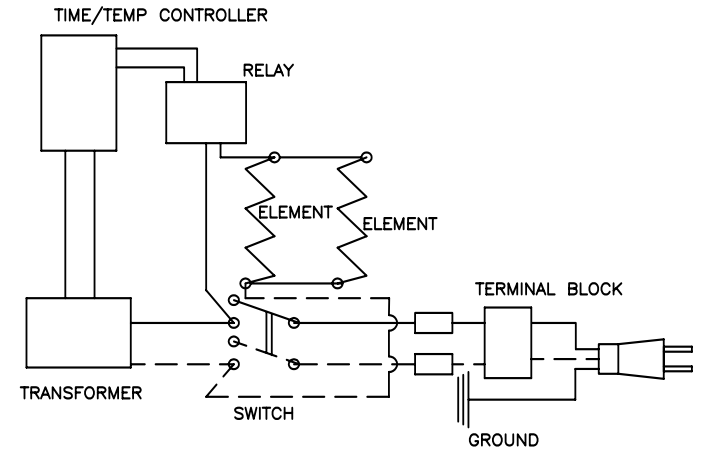
REV. D 11/14/03

WIRING DIAGRAM SWB7RBE/SWB8RBE

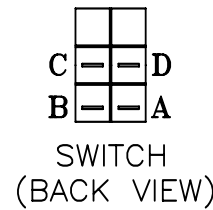
SK1611E



ELECTRICAL SCHEMATIC

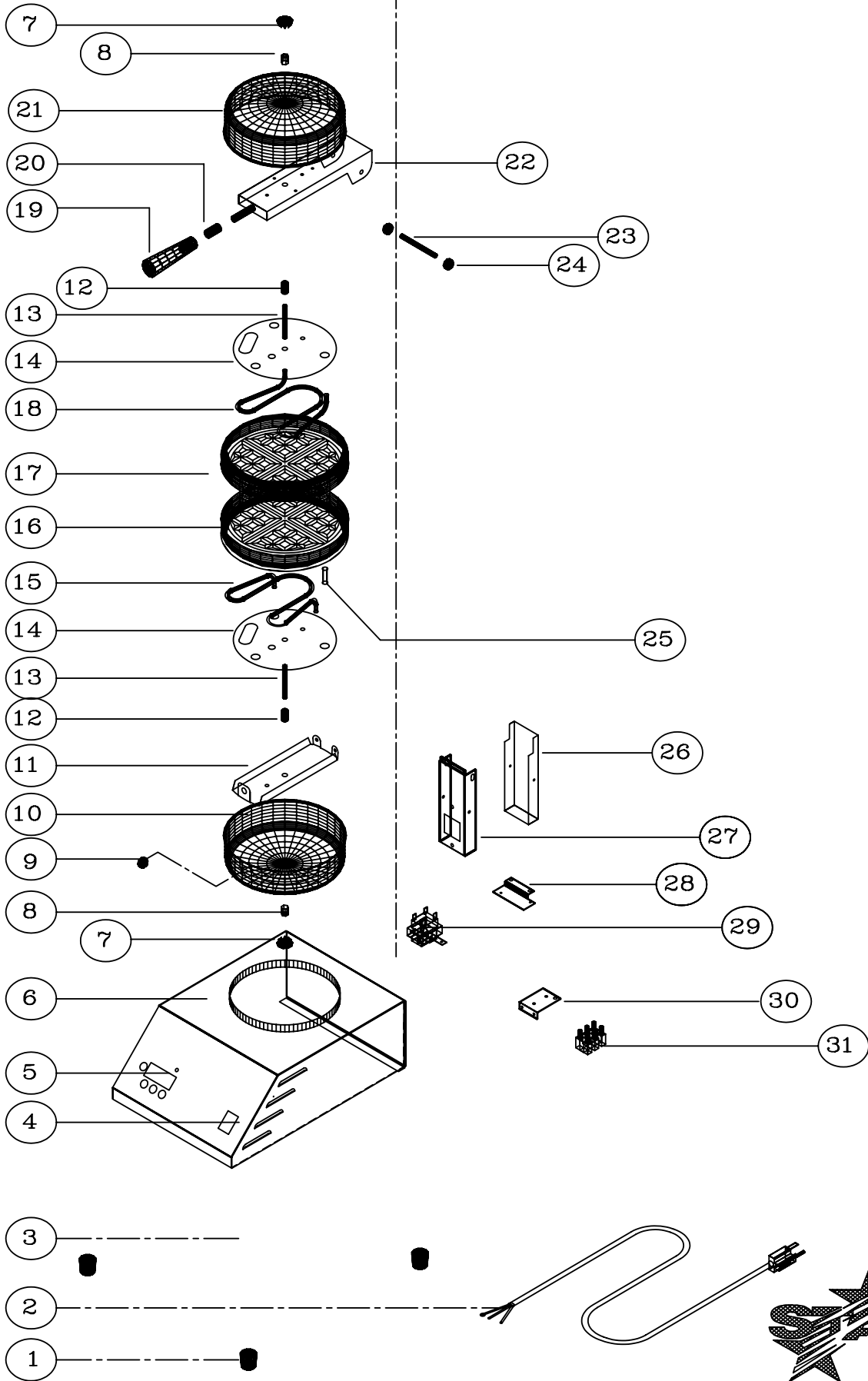


NOTES:
1. USE FUSES ON 230V CE MODELS ONLY.



- (A) WIRE ASSEMBLY
- (B) WIRE ASSEMBLY
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- (D) WIRE ASSEMBLY
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- (F) WIRE ASSEMBLY
- (G) WIRE ASSEMBLY
- (H) WIRE ASSEMBLY
- (I) WIRE ASSEMBLY
- (J) WIRE ASSEMBLY

REV. C 07/21/00



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL SWB7R1WW

SK2067 REV.-

03/05/04

DR: DWD

PARTS LIST

EFFECTIVE 3/11/04 Rev. --

MODEL SWB7RIWW Waffle Baker

Key Number	Part Number	Number Per Unit	Description
1	2I-Z0057	4	FOOT RUBBER
2	B9-73006	1	LEAD IN CORD 120V 15A
3	B9-Z1926	1	COVER-BOTTOM SINGLE
4	2E-Z1858	1	SWITCH 20A/120V MOLVENO
5	2J-Z7497	1	TIMER-TEMPERATURE CONTROL
6	B9-73074	1	BODY ASSEMBLY SINGLE
7	2P-Z1735	2	PLUG CAP 3/4
8	2C-Z1734	2	COUPLING 1/4-20
9	2C-08-07-0041	1	ACORN NUT
10	2D-Z7611	1	CUP 7"
11	B9-Z1799	1	7" CUP SUPPORT
12	B9-Z2644	2	SPACER 3/8 x 0.035
13	2C-Z1674	2	STUD 1/4-20 x 2 1/4
14	B9-Z1834	2	PLATE
15	2N-Z2843	1	ELEMENT ROD 475W 120V
	2N-Z2264	1	ELEMENT ROD 475W 240V
16	2F-Z7732	1	BOTTOM GRID WW
17	2F-Z7731	1	TOP GRID WW
18	2N-Z2040	1	ELEMENT ROD 425W 120V
	2N-Z2135	1	ELEMENT ROD 425W 240V
19	2R-09-WB-0027	1	HANDLE BLACK 3/8 - 16
20	2A-Z2606	1	SPACER
21	B9-Z2016	1	CUP 7"
22	B9-73044	1	CUP SUPPORT HINGE ASSEMBLY
23	B9-04-WB-0198	1	PIN HINGE
24	2C-08-07-0040	2	ACORN NUT
25	2E-Z1837	1	RTD PROBE
26	B9-04-WB-0231	1	WIRE CHANNEL COVER
27	B9-Z2008	1	WIRE CHANNEL
28	B9-Z2612	1	BRACKET - TRANSFORMER
29	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA 120V
30	B9-Z1925	1	BRACKET - TERMINAL
31	2E-Y9050	1	TERMINAL BLOCK
32	B9-Z1853	1	DRIP TRAY, SINGLE (not shown)

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

PAGE 1
OF 1

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



Star Manufacturing International, Inc.