

StarMax[®]

ELECTRIC GRIDDLES

MODEL
515TGD-AP
524TGD-AP

Installation and
Operation
Instructions

2M-Z10018 Rev. E 12/29/08



524TGD-AP



ANSI/NSF 4

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



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.

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

The griddles are equipped for the voltage indicated on the nameplate mounted under the bullnose on the front panel. They will operate on alternating current (AC) only.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric griddle should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS

For your protection we recommend that a qualified electrician install this griddle. He should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. **THE BODY OF THE GRIDDLE SHOULD BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).**

GENERAL OPERATING PROCEDURES

The Star-Max series electric griddles may be wired for operation in the field for 1-phase power supplies by making line connections with the power cord located at the rear of the unit. Be certain the unit is supplied with the proper voltage listed on the nameplate.

ELECTRICAL CONNECTION

Disconnect the unit from the power source before installing or removing any parts.



WARNING

DO NOT CUT OR REMOVE THE PLUG OR GROUNDING PRONG FROM THE PLUG.

CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than one inch from a side wall and/or closer than one inch from a rear wall. Level unit by adjusting the four (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other Star-Max series units.

SEASONING THE GRIDDLE HEATING SURFACE (NON CHROMIUM SURFACE)

Prior to seasoning the griddle, remove the protective coating from the griddle surface using a mild detergent and water. Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Turn temperature control dials to 325°F (162°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning, food may, to some extent, stick to the griddle cooking surface until the griddle plate is broken in.

TEMPERATURE CONTROL

The temperature controls are combination “ON/OFF” switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

The Star-Max electric griddle line has one thermostat for every 12” (30cm) section of griddle that operates independently of one another. Each thermostat controls the section of the griddle above it and may be set at different temperatures as desired.

COOKING

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

IDLING

During idle periods, to save on operating costs, lower the temperature setting of the thermostat to about 250°F (121°C). It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to the desired temperature.

SIGNAL LIGHTS

Each thermostat has its own signal light which indicates when the unit’s control knob is not in the off position.

GRIDDLE CARE (NON-CHROMIUM SURFACES)

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and re seasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
2. Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawers are removed by pulling forward until they are released from their track.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative, or a local service company for service or required maintenance.

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.



DR. TH CK. DATE 2-20-03

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°

NOMINAL AMPS PER LINE WIRE	
3,004 WATTS	4,000 WATTS
208V-1 PHASE	240V-1 PHASE
14.44	16.66
AWG #14	AWG #14

MATERIAL FINISH

THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.
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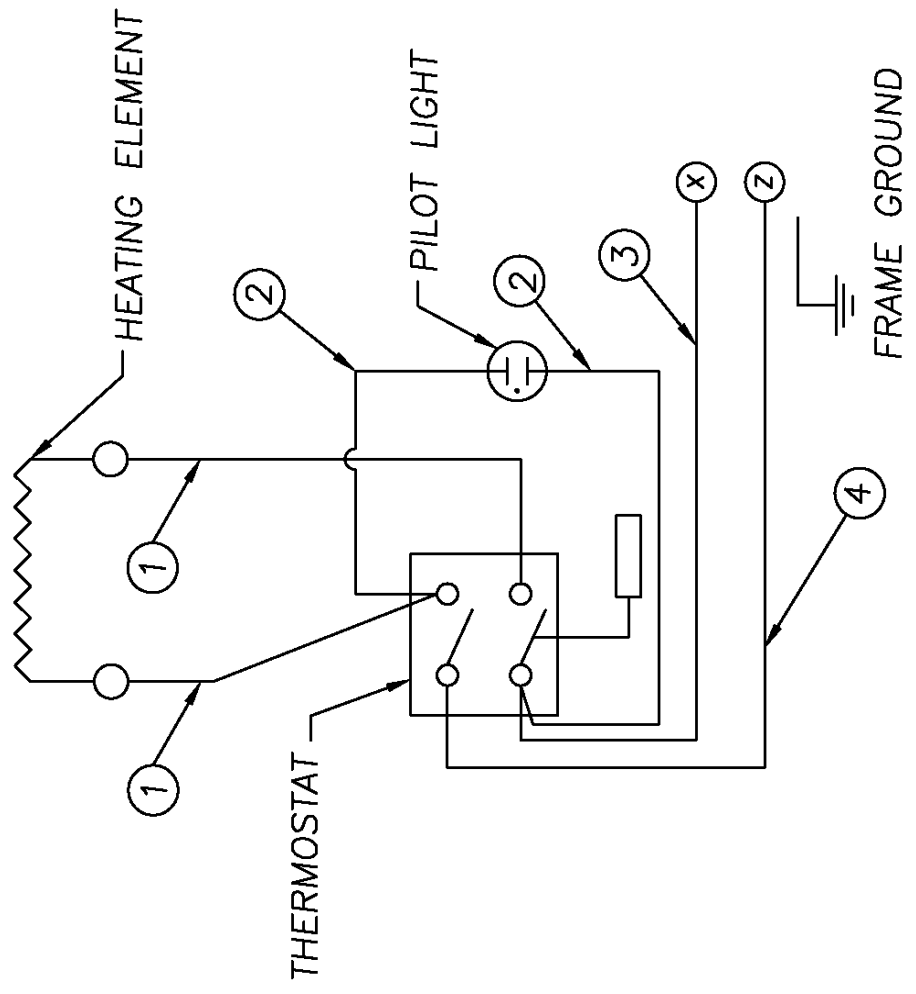
NOTE:

- 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE GAUGE SHOWN OR LARGER.
- 2) ALL INTERNAL WIRING IS #14 GA.

MODEL NO. 515TGD PART NO. SK 1925

TITLE WIRING DIAGRAM 15" ELEC. GRIDDLE

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR





STAR MANUFACTURING INTERNATIONAL INC.
#10 SUMNER DRIVE, ST. LOUIS, MO. 63143, USA

DR. TH CK. DATE 2-20-03

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°

NOMINAL AMPS PER LINE WIRE

208V-3 PHASE		240V-3PHASE		208V	240V
X	Y	Z	X	Y	Z
14.44	24.98	14.44	16.66	28.86	16.66
AWG #16	AWG #12	AWG #16	AWG #14	AWG #14	AWG #8
				28.88	33.3

MATERIAL

FINISH

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NOTE:

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- 2) ALL INTERNAL WIRING IS #14 GA.

MODEL NO.

524TGD

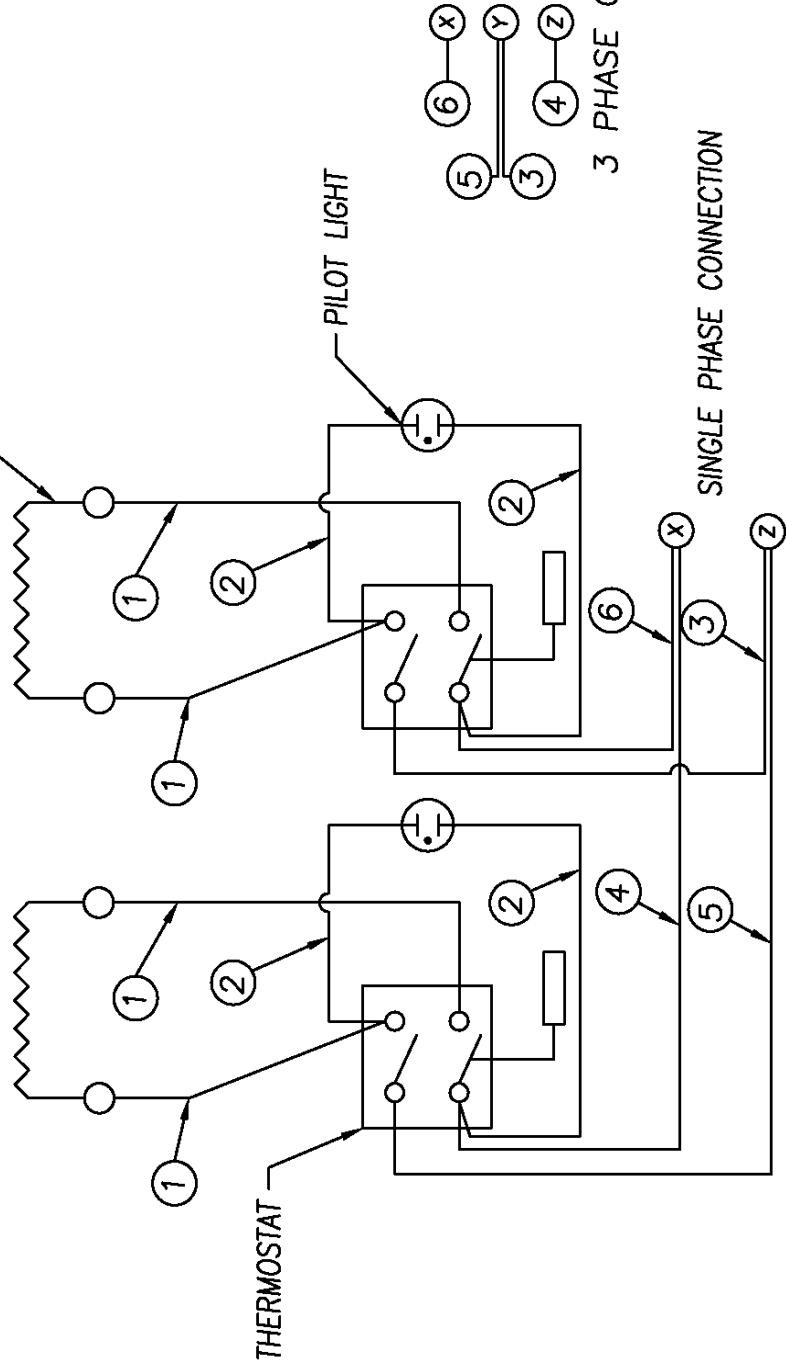
PART NO.

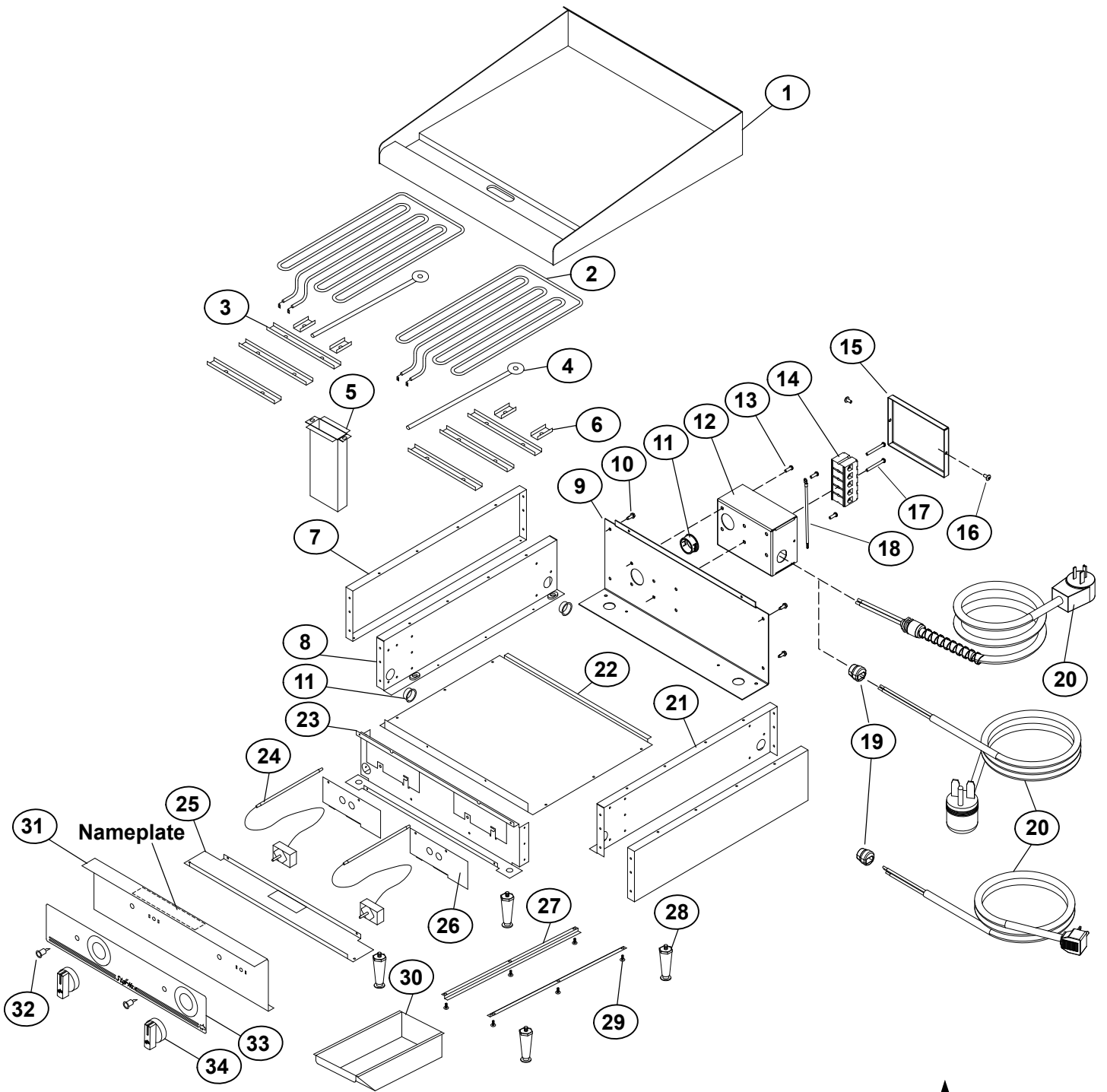
SK 1926

TITLE WIRING DIAGRAM 24" ELEC. GRIDDLE

REVISIONS LTR DATE DESCRIPTION OF CHANGE DR

HEATING ELEMENT





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

MODEL - 524TGD-AP



STAR MANUFACTURING INTERNATIONAL, INC.

SK2226

REV. -

10/24/06

PARTS LIST

December 29, 2008, Rev E

MODEL 515TGD-AP, 524TGD-AP Star-Max Electric Griddles

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	G3-515310	1	GRIDDLE PLATE STUDDED 515TGD-AP
	G3-524310	1	GRIDDLE PLATE STUDDED 524TGD-AP
2	2N-Z5948	1/2	HEATING ELEMENT 515 / 524
3	G3-Z5972	3/6	ELEMENT CLAMP LONG 515 / 524
4	G3-GD0036	3/6	TUBE-WASHER ASSEMBLY 515 / 524
5	G3-615304	1	CHUTE ASSEMBLY 515
	G3-624304	1	CHUTE ASSEMBLY 524
6	G3-Z5973	3/4	ELEMENT CLAMP SHORT 515 / 524
7	G3-Z5945	2	SIDE PANEL ALL
8	G3-624302	1	SIDE LINER ASSEMBLY LEFT ALL
9	G3-Z10016	1	REAR PANEL 515TGD-AP
	G3-Z10017	1	REAR PANEL 524TGD-AP
10	2C-8833	Various	SCREW 8-18X1/2 HEX STL NP ALL
11	2K-Z6183	6	BUSHING 548
	2K-Z6183	3	BUSHING 515 / 524 / 536
12	G3-Z10004	1	ELECTRICAL BOX 515TGD-AP
	H1-Z10882	1	ELECTRICAL BOX 524TGD-AP
13	2C-1494	4	SCREW 8-32X1/2 RHP STL NP ALL
14	2E-Z9565	1	TERMINAL BLOCK 5 POS. ALL
15	HI-Z9843	1	CONNECTION BOX COVER ALL
16	2C-6349	2	SCREW #8X3/8 B THP STL NO ALL
17	2C-Y4009	2	SCREW 8-32X1.5 STL RH NP ALL
18	G3-536300	1	WIRE ASSY GRN 5" #8 RNG ALL
19	2K-Y6764	1	BUSHING - STRAIN RELIEF 515
20	G3-Z10022	1	CORD SET 12-3 NEMA 6-20P 515TGD-AP20
	G3-Z10023	1	CORD SET 12-3 NEMA 6-30P 515TGD-AP30 (CANADA)
	GE-Z10879	1	POWER CORD 6/3 WITH 6-50P 524TGD-AP50
21	G3-624303	1	SIDE LINER ASSEMBLY RIGHT ALL
22	G3-Z5993	1	BOTTOM PANEL 515
	G3-Z5994	1	BOTTOM PANEL 524
23	G3-Z5905	1	CENTER WALL 515
	G3-Z5915	1	CENTER WALL 524
24	2T-Z10015	1/2	THERMOSTAT 325F° MAX ALL
25	G3-Z5997	1	FRONT BOTTOM PANEL 515
	G3-Z5998	1	FRONT BOTTOM PANEL 524
26	G3-Z5947	1/2/3/4	COVER 515 / 524
27	G3-Z6036	2	DRAWER SLIDE ALL
28	2A-Z5942	4	FOOT ALL
29	2C-8823	Various	SCREW #8 x 3/8 ALL
30	G3-Y7046	1	GREASE DRAWER ALL
31	G3-Z5901	1	FRONT PANEL 515
	G3-Z5911	1	FRONT PANEL 524
32	2J-Y6690	1/2	PILOT LIGHT 515 / 524
33	2M-Z9960	1	GRAPHIC PANEL 515TGD-AP
	2M-Z9959	1	GRAPHIC PANEL 524TGD-AP
34	2R-Z8892	1/2	KNOB 515 / 524
N/A	2E-Z5969	1	WIRE SET 515
N/A	2E-Z5970	1	WIRE SET 524
N/A	2C-Z8547	AR	BOLT, KNOB STOP ALL

**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 INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

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(314) 678-6303

www.star-mfg.com