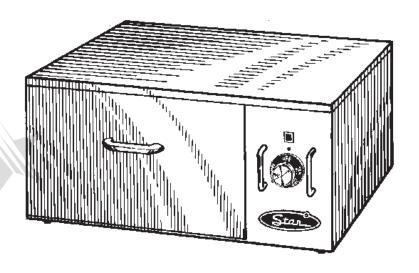


Installation and Operation Instructions

2M-Y5049 Rev. H 5/10/11



SST-25





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.

Authorized Service Agent Listing

Model No.	Reference the listing provided with the unit	
Serial No.	or	
Voltage	for an update	ed listing go to:
Purchase Date —	Website: E-mail Telephone:	www.star-mfg.com Service@star-mfg.com (800) 807-9054 Local (314) 781-2777
	Service Help	o Desk
	Business Hours:	8:00 am to 4:30 p.m. Central Standard Time
	Telephone:	(800) 264-7827 Local (314) 781-2777
	Fax:	(800) 396-2677 Local (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



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. For equipment to be used by the general public, please contact the factory.

INSTALLATION

This bun warmer is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the correct voltage must be applied.



CAUTION DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING PROCEDURES

When you turn knob to temperature required, pilot light will go on until temperature in warmer is reached, then pilot light will go off. The thermostat will automatically maintain proper temperature, using current as needed. To shut off current, turn knob to left.

To keep rolls soft and fresh, turn knob to a low position. Higher settings should be used only for short periods. The thermostat holds the temperature to which it is set. Keep the drawers as full as possible. When adding new rolls to drawer, pull the rolls and buns that are left in drawer toward the front and use them first, giving time for new rolls to become heated. Do not heat the rolls more than once, as they will not be palatable if reheated. If they dry out, reduce temperature.

CORD, PLUG AND GROUND INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor cord, with a grounding type plug. Connect only to a grounding receptacle.

NOTE: This unit may smoke and have a slight odor when first used because the insulation is new. We suggest before using, you turn the thermostat to a high heat position and let unit heat for approximately two (2) hours.

CLEANING

To remove the drawer for cleaning, first pull the drawer out until it stops. Second, remove the interior pan. Third, grasp the drawer assembly with both hands. Fourth, lift the drawer in an upward direction, while slowly pulling out. This will disengage the drawer from the drawer stops. To re-install the drawer, reverse the procedure. For retaining the high lustre on the stainless steel, use a non-abrasive standard stainless steel cleaner.

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 tha 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
 Travel time and mileage rendered beyond the 50 mile radius limit
- Mileage and travel time on portable equipment (see below)
- 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.
- Installation of equipment
- 5. Damages due to improper installation
- 6. Damages from abuse or misuse
- Operated contrary to the Operating and Installation Instructions
- Cleaning of equipment 8
- Seasoning of griddle plates

- 10. Voltage conversions
- 11. Gas conversions Pilot light adjustment
- Miscellaneous adjustments
- Thermostat calibration and by-pass adjustment Resetting of circuit breakers or safety controls or reset buttons
- 16. Replacement of bulbs
- Replacement of fuses
- 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)

Email: service@star-mfg.com

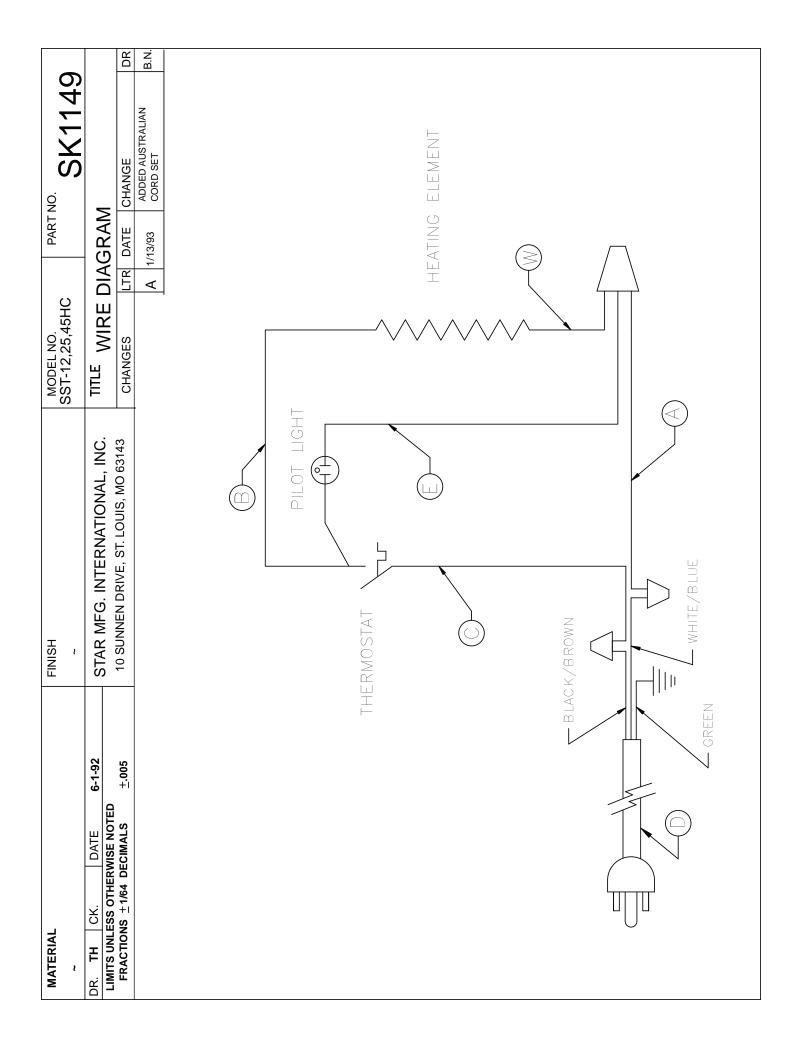
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- (Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

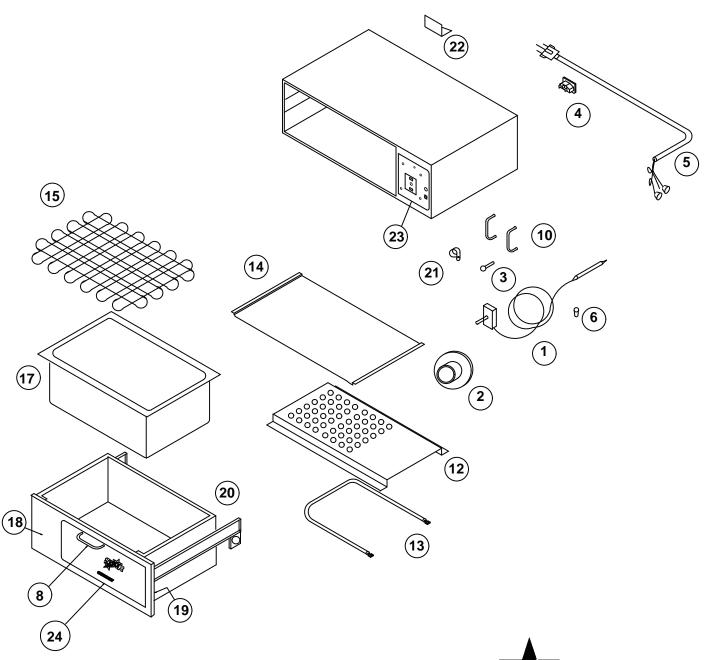
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

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.

2M-4497-2 10/2010







MODEL SST-12/25/45HC

STAR MANUFACTURING INTERNATIONAL, INC. SK1372 REV. A 1-10-96

PARTS LIST May 10, 2011

Model: SST12, SST25, SST45, SST45HC DRAWER STYLE BUN WARMERS					
Fig No	Part Number	Qty	Description	Application	
	2T-Y9113		THERMOSTAT		
1	2T-Y9315	1	THERMOSTAT (240VE)		
				(SST-12 = # B0001335 & ABOVE)	
	2R-Y9116	1	KNOB-THERMOSTAT	(SST-25 = # 0011261 & ABOVE)	
		'		(SST-45HC = # 45902118 & ABOVE)	
2			KNOB-THERMOSTAT	(SST-12 = # B0001334 & BELOW)*	
	2R-Y5046 1	1	*Unless new thermostat has been	(SST-25 = # 0011260 & BELOW)*	
			installed.	(SST-45HC = # 45902117 & BELOW)*	
	2R-Y9314	1	KNOB (240VE)		
	A4-25012	1	PILOT LIGHT ASSEMBLY	120V	
3	A4-25013			240V	
· ·	2S-Y9225	i .	PILOT LIGHT (240VE)		
	2K-7889		CORD BUSHING		
4	2E-Y9227	1	INLET (240VE)		
	E4-403009	1 1		120V	
5	2E-Y9224	1 1	POWER CORD ASSEMBLY	240VE	
6	2I-Z0057	6-Apr	FOOT	SST-12, SST-25/SST-45HC	
8	2R-Y2829	1	DOOR HANDLE	331 12, 331 23/331 10/10	
10	2R-8229	2	KNOB SHIELD		
10	A4-120159		KNOD SHILLD	SST-12	
12	A4-25010	1 1	ELEMENT HOUSING ASSEMBLY	SST-25	
12	A4-45102	┧ ՝	LEEWENT HOUSING ASSEMBLY	SST-45HC	
	2N-Y5514		ELEMENT - 200W (120V)	SST-12	
	2N-Y9948	_ _ _ 1	ELEMENT - 200W (240VE)	SST-12	
	2N-Y4986		ELEMENT - 350W (240V2)	SST-25	
13	2N-Y9949		ELEMENT - 350W (240VE)	SST-25	
	2N-Y6151	1	ELEMENT - 515W (120V)	SST-45HC	
	2N-Y9950	1	ELEMENT - 515W (240VE)	SST-45HC	
	A4-Y5533		DRAWER COVER BUN RACK ASSEMBLY	SST-12	
14	A4-Y5041	 1		SST-25	
17	A4-Y6176	┤ ′		SST-45HC	
	A4-Y5534			SST-12	
15	2B-Z5847	$\frac{1}{1}$		SST-25	
10	A4-45106	┧ ′	DON IN ION NOOLIVIDE	SST-45HC	
	2D-Y5535		PAN (7 1/8" x 9" x 4")	SST-12	
17	2D-Y5006	1	PAN (11 3/4" x 12 3/4" x 5 3/4")	SST-25	
17	2D-Y6177		PAN (20 3/4" x 12 3/4" x 6")	SST-45HC	
	A4-Y9668	1	DOOR	SST-12	
18	A4-Y9669			SST-25	
	A4-Y9670			SST-45HC	
	A4-120164	1	DOOR LINER ASSEMBLY	SST-12	
19	A4-25015			SST-25	
17	A4-25015 A4-45109			SST-45HC	
20	No Longer Available	1	DRAWER SUPPORT ASSEMBLY	SST-4311C	
		1		SST-25	
		'		SST-45HC	
				JJ1-40NU	



Model: SST12, SST25, SST45, SST45HC DRAWER STYLE BUN WARMERS					
Fig No	Part Number	Qty	Description	Application	
21	2C-Y9328	1	CLAMP,CABLE (240VEONLY)		
22	A4-Y9561	1	SPLASH GUARD (240VE ONLY)		
	2M-Z0225			SST-12	
23	2M-Z0097	1	LABEL - BUN WARMER	SST-25	
	2M-Z0227			SST-45	
	2M-Z0350			SST-12	
24	2M-Z0098	1	LABEL - BUN WARMER	SST-25	
	2M-Z0349			SST-45	
NI	2P-Z0315	4	BEARING-TRACK		