

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 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 dealer 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 _____

SPECIFICATIONS

5136CD

Type: Infinite Control, 3 Controls, 8.3/9.1 KW, 594 sq. in (3832 sq. cm) Grid Area

Weight: Installed - 175 lb (80 kg); Shipping - 215 lb. (98 kg)

Dimensions: 36" W x 25 5/8" D x 14 1/4"H
(91 cm W x 65 cm D x 36 cm H)

Volts: 220V, 3 PH Amps: x - 12.6 y - 12.6 z - 12.6 n - 12.6

230V, 3 PH Amps: x - 13.2 y - 13.2 z - 13.2 n - 13.2

GENERAL INSTALLATION INSTRUCTIONS



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.

These Electric Char-broilers are equipped for the voltage and wattage indicated on the nameplate mounted on the front panel. These units are designed to operate on alternating current (AC) only. **DO NOT CONNECT TO DIRECT CURRENT (DC).**



WARNING

DO NOT CONNECT TO AN ELECTRICAL SYSTEM OPERATING AT MORE THAN 240 VOLTS TO GROUND.

INSTALLATION

The installation of this appliance should conform to the national electric code and local electric codes and ordinances and the local electric company rules and regulations.

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at 90° C and sized to carry the load. Use copper wire only. The supply circuit should be properly fused and equipped with a means of disconnecting as required by local electrical code. The body of the appliance should be grounded **(Do not ground to a gas supply pipe)**.

1. Locate the unit: Do not install the unit closer than 12 inches from a side wall and/or closer than 9 inches from a rear wall.
2. Level the char-broiler by adjusting the feet, which have provision for 1 inch of adjustment. This adjustment also allows a perfect alignment to be achieved with other Star-Max™ units.
3. The supply connection terminal block can be accessed by removing the cover plate from the back of the broiler.
4. Fill the water pan on the broiler prior to use. Make sure water is present in the pan at all times. Note: The pan is easily removable for cleaning.



CAUTION

CARE MUST BE TAKEN WHEN OPENING PAN TO PREVENT SPILLING.

5. The charbroiler is equipped with modular grates that are readily removable for cleaning. Each heated section is controlled by a separate heat control switch.
6. Seasoning - Set the heat control switch to the low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the top of the grate surface. Allow the film to remain on the grate for about 5 minutes. Wipe the surface clean and apply another film of cooking oil. Wipe the surface clean again. The broiler is now ready for use. The oil may tend to smoke - this is normal.
7. Approximate grilling temperatures range from 350° F (with no product on the grill) on low setting to 570° F on high.

CLEANING

1. Clean with a clean soft cloth daily. Any discoloration can be removed with a non-abrasive cleaner.
2. Remove the water pan and cooking grates. Wash them in a sink.
3. To clean heating element, first remove the grates. Swing the element housing to a vertical position and lock it in place with the support located in the center. Clean the elements with a stiff wire brush or equivalent.
4. Heat baffles are located directly below the heating elements and are removable for cleaning in a sink.

INTERNATIONAL ONE (1) YEAR EQUIPMENT WARRANTY

All workmanship and materials in “STAR” products are warranted for a period of one year from the date shipped from the factory or one year from the date shown on the proof of purchase of the end-user when purchased through an authorized “STAR” dealer/distributor in a commercial foodservice location.

“STAR’s” obligation under this warranty is limited to the replacement of the defective part(s) only without charge. This warranty is void if damage occurs from improper installation, misuse or abuse, disassembly or tampering of unit for any purpose other than repair by a qualified service agent, wrong voltage, incorrect or fluctuating voltage conditions, wrong gas, improper gas or gas conditions, operated contrary to the installation and operating instructions, operated in an application for which the unit is not suited, or if the unit is not maintained and/or cleaned in a suitable manner.

Any expense in connection with installation, or any cost of making adjustments on a unit to conform to electric or gas service at the point of installation, are not covered by this 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 is not valid on Conveyor Ovens unless a “start-up/check-out has been performed by a Factory Authorized Technician.

In order to make a claim under this warranty; a warranty report must be filed with Star Manufacturing International Inc. in St. Louis, Missouri, U.S.A. by the dealer/distributor through which product was purchased. All details, including serial number and model number of the defective unit, must be included. Failure to file a claim within a 120 Day time period may result in the claim being refused.

“STAR” may forego the necessity of returning the part for inspection dependent upon the expense involved. However, “STAR” requires defective parts to be held in the claimant’s possession for a period of ninety (90) days for possible inspection by a “STAR” representative or designated inspector .

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

PARTS WARRANTY

Parts that are sold for out-of-warranty repair are warranted for a period of ninety days. The part only is warranted; no labor.

SERVICES NOT COVERED BY WARRANTY

1. Labor
2. Mileage and/or travel time
3. Installation and/or adjustment of equipment
4. Operation contrary to the installation and operating instructions
5. Cleaning of equipment
6. Seasoning of griddle plates
7. Voltage conversions/adjustments
8. Gas conversions
9. Pilot light conversion/adjustments
10. Thermostat calibration/adjustments
11. Resetting of circuit breakers or safety controls
12. Replacement of bulbs/lamps
13. Replacement of fuses
14. Damages due to improper installation
15. Damages from abuse or misuse
16. Damage created by acts of God, Acts of War, or Civil Disturbance

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

MATERIAL

MODEL NO.
 5136CD 220/230V

PART NO.
 SK2205

DR. TH CK. DATE 6-9-06

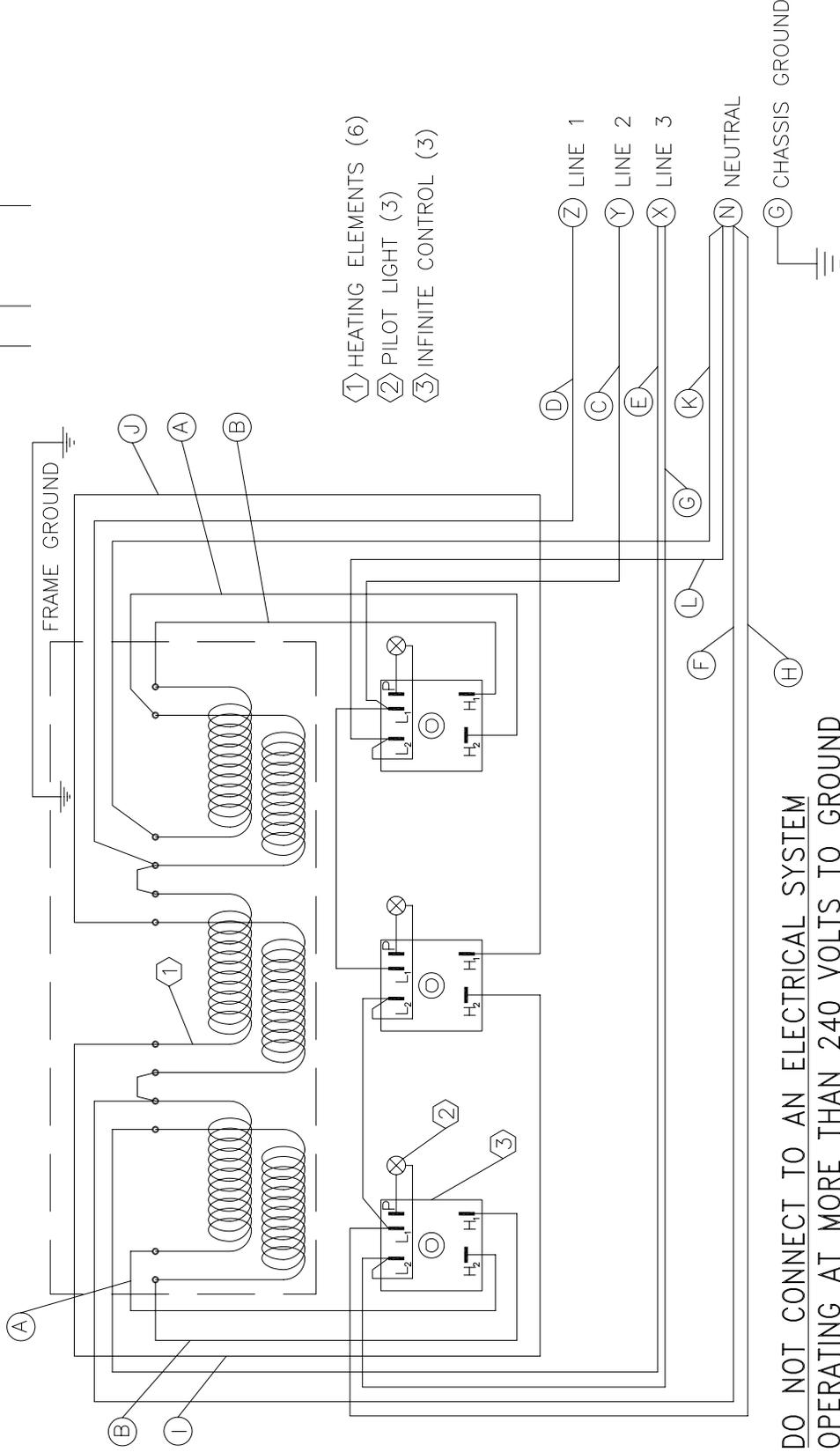
FINISH

TITLE
 WIRING DIAGRAM 3 PHASE 5 WIRE

REVISIONS LTR DATE DESCRIPTION OF CHANGE DR

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

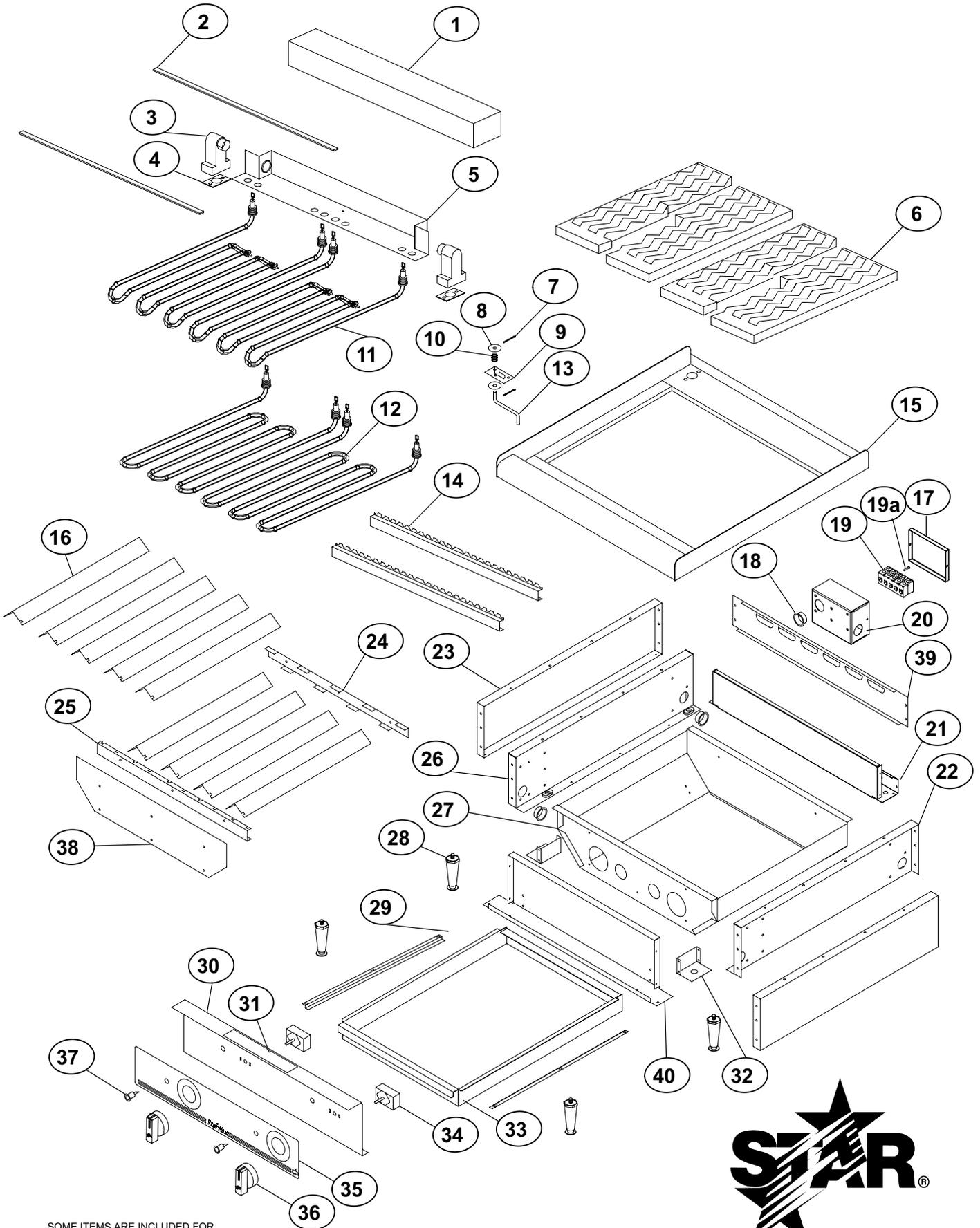
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**DO NOT CONNECT TO AN ELECTRICAL SYSTEM
 OPERATING AT MORE THAN 240 VOLTS TO GROUND**

		NOMINAL AMPERES PER LINE					
220/380 VOLT	Y	230/400 VOLT Y					
8321 WATTS		9095 WATTS					
X	Y	Z	N	X	Y	Z	N
12.6	12.6	12.6	12.6	13.2	13.2	13.2	13.2

FOR SUPPLY CONNECTION USE COPPER WIRE ONLY
 RATED AT LEAST 90°C. USE #10 AWG OR LARGER



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

MODEL - 5124CD (TYPICAL)



STAR MANUFACTURING INTERNATIONAL, INC.

SK2209

Rev. A

8/7/2006

PARTS LIST

August 7, 2006, Rev. A

MODELS 5136CD-230V Electric Counter Char-Broilers

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	H1-Z6118	1	ELEMENT HOUSING COVER 5136CD
2	H1-Y3266	2	ELEMENT STRAP 5136CD
3	2F-Z6858	2	SUPPORT WITH BUSHING
4	2I-7370	2	GASKET
5	H1-Z6116	1	ELEMENT HOUSING 5136CD
6	2F-Y3107	6	TOP GRATE 5136CD
7	2A-5401	2	COTTER PIN
8	2C-1811	2	WASHER
9	H1-Z6122	1	PROP ROD BRACKET
10	2P-7969	1	SPRING
11	2N-Y3083	3	HEATING ELEMENT BENT 240V 5136CD
12	2N-Y3085	3	HEATING ELEMENT 240V 5136CD
13	2A-Z6121	1	PROP ROD
14	H1-Z6120	2	ELEMENT CLAMP 5136CD
15	513600	1	TOP ASSEMBLY 5136CD
16	H1-Z6086	15	BAFFLE 5136CD
17	H1-Z9843	1	BOX COVER
18	2K-Z6183	5	BUSHING 5136CD
19	2E-Z9565	1	TERMINAL BLOCK 5136CD
19a	2C-H1559	2	SCREW 8-32X1.25 ST RH
20	H1-Z9842	1	ELECTRICAL BOX
21	H1-Z9837	1	REAR ENCLOSURE 5136CD
22	G3-624303	1	SIDE LINER ASSEMBLY RIGHT
23	G3-Z5945	2	SIDE PANEL
24	H1-Z6085	1	BAFFLE FRAME REAR 5136CD
25	H1-Z6533	1	BAFFLE FRAME FRONT 5136CD
26	G3-624302	1	SIDE LINER ASSEMBLY LEFT
27	H3-613600	1	LINER ASSEMBLY 5136CD
28	2A-Z5942	4	FOOT
29	G3-Z6036	2	DRAWER SLIDE
30	G3-Z5921	1	FRONT PANEL 5136CD
31	VARIOUS	1	NAMEPLATE
32	H1-Z6123	2	FOOT SUPPORT
33	H3-Z6483	1	GREASE DRAWER 5136CD
34	2J-6403	3	INFINITE CONTROL 5136CD
35	2M-Z6040	1	GRAPHIC PANEL 5136CD
36	2R-Z3436	3	KNOB 5136CD
37	2J-Y6690	3	PILOT LIGHT 5136CD
38	H1-Z6083	1	LINER COVER 5136CD
39	H1-Z6056	1	REAR PANEL 5136CD
40	H1-Z6060	1	FRONT ENCLOSURE 5136CD
NA	2E-Z6114	1	WIRE SET 5136CD
NA	G3-536300	1	GROUND WIRE ASSY 5136CD

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

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OF 1

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



Star Manufacturing International, Inc.