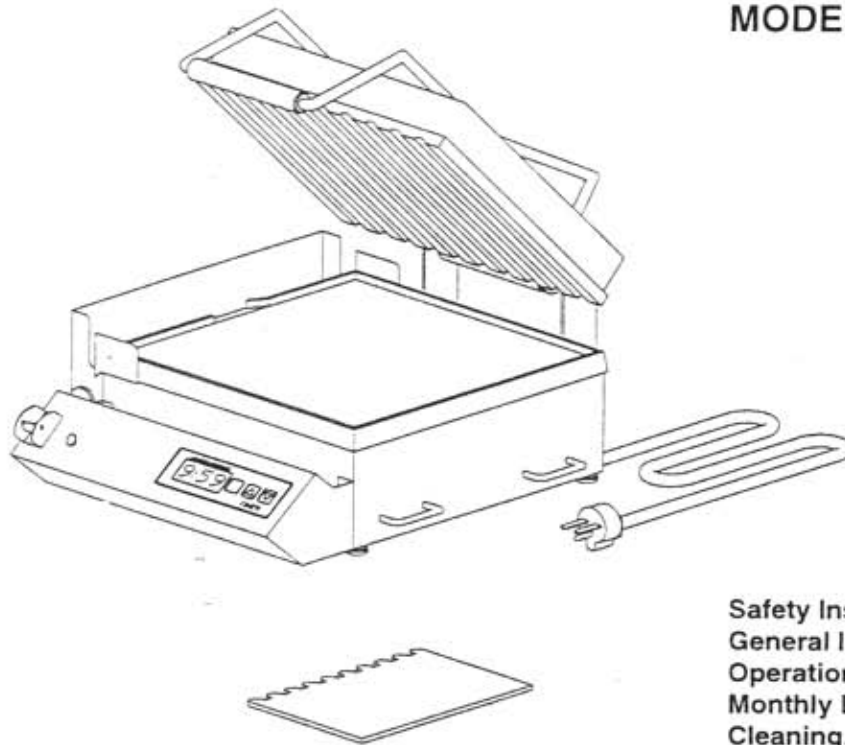


OPERATIONS MANUAL

MODEL: CG13-HKRR (208/230V)



PLUG CONFIGURATION



208/230 VOLTS

CONTENTS

Safety Instructions.....	1
General Information.....	2
Operation.....	3
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Cleaning.....	4
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• SAFETY INSTRUCTIONS •

Read all instructions in this manual and on labels attached to appliance... FAILURE to follow the instructions provided could result in personal injury or death. KEEP OUT OF REACH OF CHILDREN... This appliance is intended for commercial use only.

RECOGNIZE THE SAFETY ALERT SYMBOL and BE ALERT TO POTENTIAL PERSONAL INJURY.

ALWAYS FOLLOW SAFE OPERATING PRACTICES.



SAFETY ALERT
SYMBOL

UNDERSTAND SIGNAL WORDS APPEARING IN THIS MANUAL AND ON LABELS ATTACHED TO APPLIANCE.

DANGER indicates a hazard that **WILL** result in severe personal injury or death.

WARNING indicates a hazard or unsafe practice that could result in severe personal injury or death.

CAUTION indicates hazards or unsafe practices that **COULD** result in minor personal injury or equipment damage.

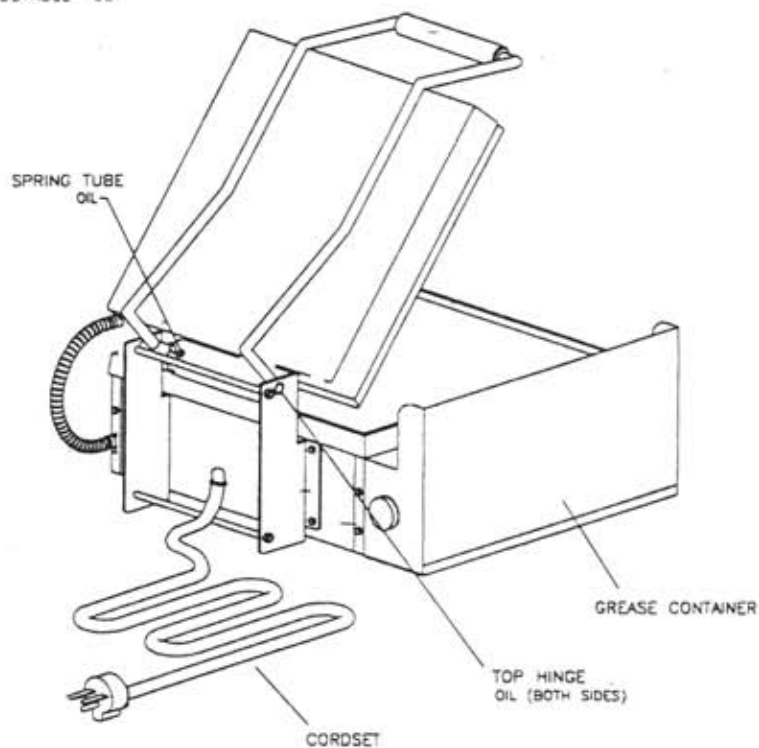
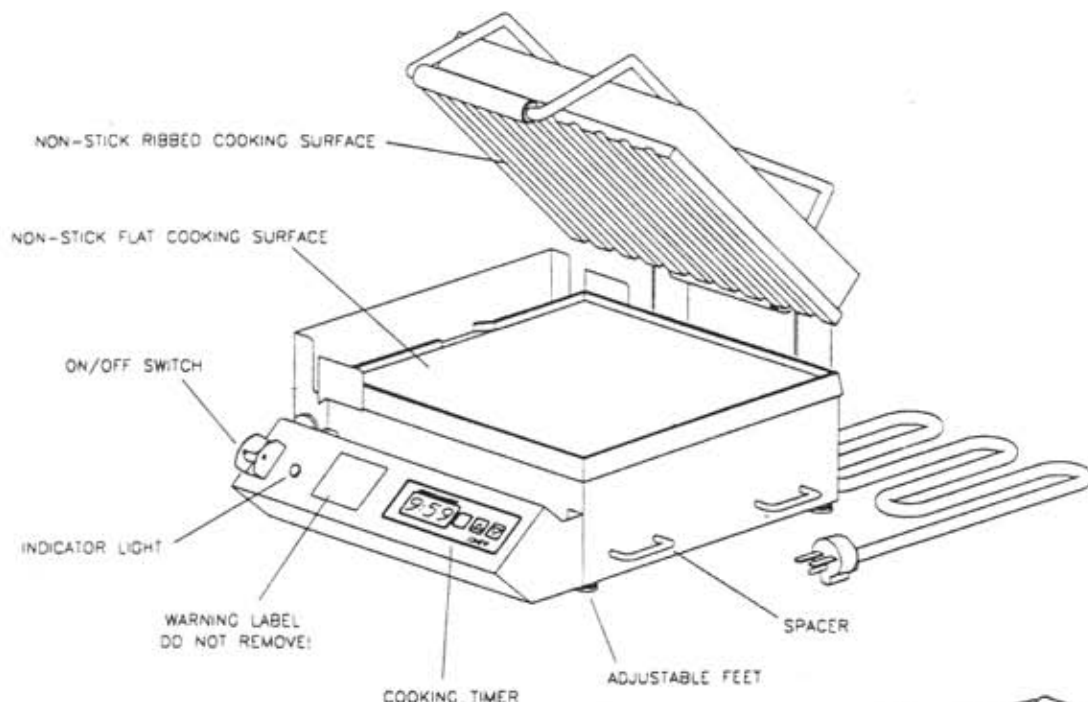
DO NOT IMMERSE APPLIANCE IN WATER OR LET BASE STAND IN WATER. THESE ACTIONS WILL CAUSE THE UNIT TO MALFUNCTION AND WILL VOID THE MANUFACTURERS WARRANTY.

The Toastswell Company

640 Tower Grove Avenue • St. Louis, Missouri 63110
(314) 371-2732 • FAX 314-371-2700

a Standex company

12-GR-0045



PARTS REPLACEMENT AND SERVICE

PARTS REPLACEMENT...

Use the enclosed replacement parts list and parts distributors list. Specify Model No., Part No., Part Name, and Serial No.

SERVICE...

For service call 1-800-633-2608

• INITIAL START-UP •

Before using for the first time, the grill must be cleaned and seasoned as follows:

- Lightly rub cooking oil over both Cooking Surfaces.
- Heat for approximately 5 minutes.
- After allowing Surfaces to cool, rinse with mild detergent and warm water.

WARNING: DO NOT IMMERSE GRILL IN WATER!



**WARNING: FOLLOW CLEANING INSTRUCTIONS PROVIDED FOR NON-STICK COOKING SURFACE.
DO NOT USE CAUSTIC OR ABRASIVE CLEANERS!**

• OPERATION •

1. Plug in GRILL and close top lid.
2. Place Grease Container into Support under side spout.
3. Turn grill ON. When the pre-set temperature is reached, the Indicator Light will come on. (Initial start-up heating time is approximately 20 minutes.) The Indicator Light go out when the temperature drops, and it will remain out until the desired temperature is reached.
4. Place food on the Bottom Cooking Surface of grill and close lid.
5. Push START/STOP button on timer and let the grill heat until timer has counted down to "0" and beeps.
6. To turn off beeper, push START/STOP button.
7. Raise lid and remove food.
8. Using spatula, scrape residue into side grease container.

NOTE: Using plastic, nylon or wooden utensils will prolong the life of the non-stick coating.

9. Turn grill OFF when not in use.

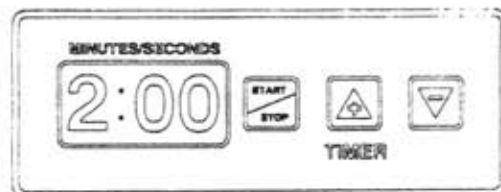
NOTE: The grill temperature is set by the manufacturer to 480°F. The temperature will fall to approximately 460°F during operation. The temperature will continuously cycle to 480°F. This is the normal heating cycle.

***** DO NOT ADJUST THE THERMOSTAT! *****

TO ADJUST THE TIMER CYCLE...

To increase the timer's cycle by one-second increments, press the ▲ button and hold, then press START/STOP button and observe the display.

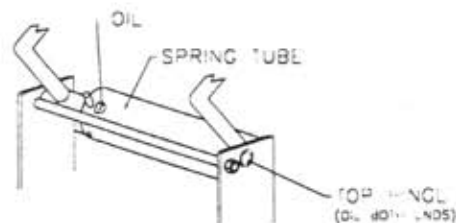
To decrease the timer's cycle by one-second increments, press the ▼ button and hold, then press START/STOP button and observe the display.



MONTHLY LUBRICATION

TOP HINGE - Tilt the maker on each side and apply 3 drops of non-toxic mineral oil onto both ends.

COUNTER BALANCE SPRING TUBE - Drop 3 drops of non-toxic mineral oil into cylinder tube.



• CARE FOR BLACK NON-STICK COOKING SURFACE •



WARNING: DO NOT IMMERSE GRILL IN WATER!

GENERAL CLEANING...

Always clean cooking surfaces after several uses and prior to storage with a mild detergent and warm water mixture.

FOR CARBON BUILD-UP...

1. Unplug appliance, allow to cool and wipe surfaces clean with a cooking oil soaked towel. Rinse with mild detergent and hot water.
2. Use the following mixture to remove burned on grease or food residue:

- (1) Tablespoon Liquid Dish Detergent
- (2) Tablespoons Bleach
- (1) Cup Warm Water

3. Apply this mixture to cold or warm cooking surface with a sponge or plastic scrubbing pad and rinse with mild detergent and hot water.

4. After cleaning, coat Surfaces with a thin layer of cooking oil.

NOTE: USING PLASTIC, NYLON OR WOODEN UTENSILS ARE RECOMMENDED TO PROLONG THE LIFE OF THE COATING.

• ELECTRICAL REQUIREMENTS •

The grill is supplied with a three-prong, grounded cordset and plug for operating on a 208/230V (Model CG13-HKRR), 20 Amp, 1 Phase Power Supply, as shown on the specification label attached to the base cover underneath the maker.



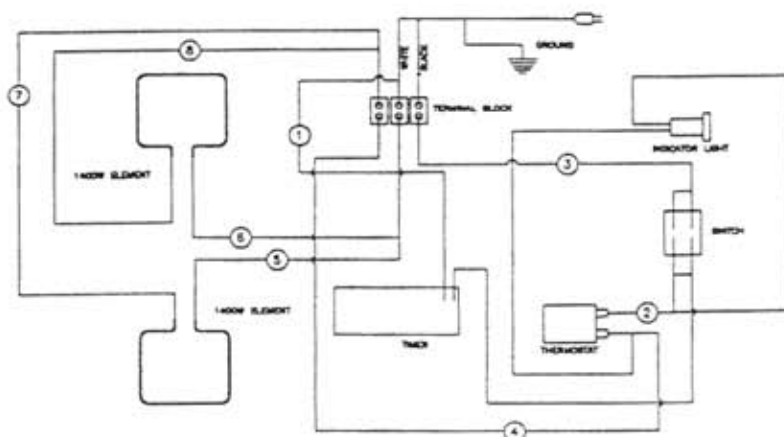
**DO NOT MODIFY THE WIRING TO USE THE MAKER ON A DIFFERENT VOLTAGE.
DO NOT USE AN EXTENSION CORD.
DO NOT CONNECT TO A CIRCUIT OPERATING AT MORE THAN 150 VOLTS TO GROUND.**

Electrical connections must be made in compliance with all applicable local electrical codes and the latest edition of the National Electrical Code (NFPA 70).

208/230V WIRING DIAGRAM

LEADWIRE ASSEMBLIES

- | | | |
|---|------------|------------------------------|
| 1 | 30-07-0165 | 26" NAT/WHT TGGT |
| 2 | 30-07-0081 | (3 LEAD) BLUE SILICONE |
| 3 | 30-07-0082 | (2 LEAD) BLUE/BLACK SILICONE |
| 4 | 30-07-0070 | 26" NAT/WHT TGGT |
| 5 | 30-07-0181 | 6" NAT/WHT MGT |
| 6 | 30-07-0180 | 30" NAT/WHT MGT |
| 7 | 30-07-0182 | 6" BLACK MGT |
| 8 | 30-07-0183 | 30" BLACK MGT |



SERVICE BULLETIN

SUBJECT: COUNTERBALANCE TOP COOKING SURFACE

NUMBER: GR-0006

MODEL: ALL GRILLS

DATE: 2/14/96

Place food to be prepared in the center of the Bottom Cooking Surface of the Grill. Lower Top Cooking Surface and note the Lid has balanced itself. If there is more pressure than desired, on food being prepared the Top Cooking Surface can be adjusted.

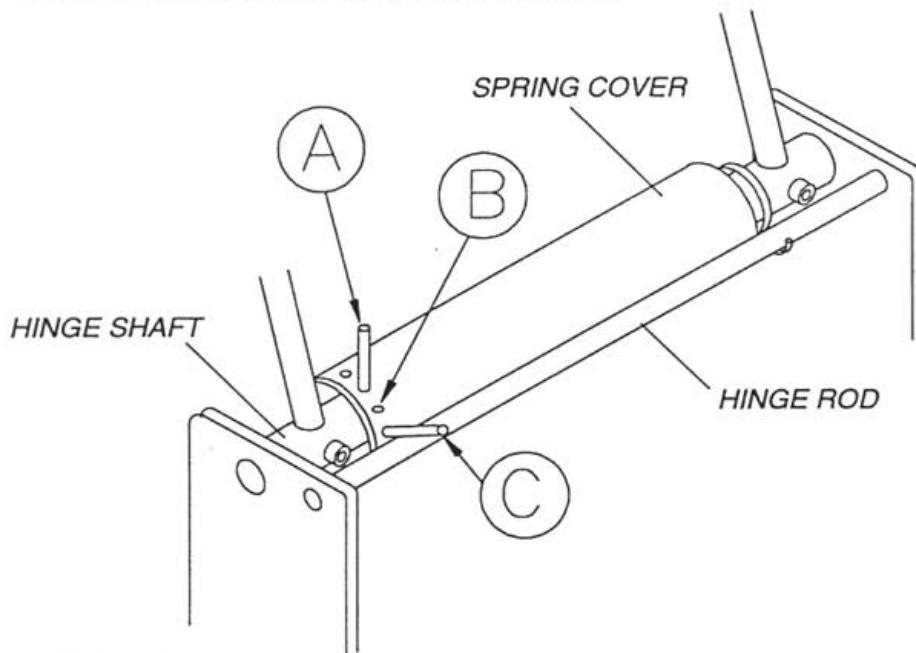
TO ADJUST COUNTERBALANCE SPRING...

TO ADD MORE TENSION -

1. While LID is closed, twist SPRING COVER until it stops.
2. Put (1) TENSION PIN (C) into hole closest to HINGE ROD.
3. Raise LID until hole in the HINGE SHAFT lines up with the hole in the SPRING COVER.
4. Put second TENSION PIN (A) thru both holes.
5. Let LID down and remove the first TENSION PIN (C).
6. Reinstall first TENSION PIN (C) into hole closest to HINGE ROD.
7. Repeat process until desired tension is reached.

TO RELEASE TENSION -

1. While LID is closed, put loose TENSION PIN in the hole (B).
2. Raise LID and remove TENSION PIN (A) and reinstall it into next hole (forward).
3. Repeat process until desired tension is reached.



MONTHLY LUBRICATION -

*HINGE SHAFT - Tilt unit on side, lubricate with 3 drops of non-toxic mineral oil, repeat process for other side.
SPRING COVER - Lubricate with 3 drops of non-toxic mineral oil while tilted on side.*



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a Standex company

SUPPLEMENTAL INSTRUCTIONS

SUBJECT: CARE FOR NON-COATED COOKING SURFACE

NUMBER: GR-0002

MODEL:

DATE: 5/18/95



DO NOT IMMERSE APPLIANCE IN WATER!

NOTE: The cooking surfaces will darken with use and do not require cleaning unless there is carbon build-up.

CLEANING LIGHT CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, move it to a well ventilated area.
3. Soak a cloth with ammonia and place onto bottom cooking surface, making sure the total cooking surface is covered.
4. Close top lid and place a plastic bag around the appliance. Seal the bag and let sit overnight.
5. Remove bag and sponge off carbon.
6. Rinse cooking surfaces with hot water and allow to dry.

CLEANING NORMAL CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, scrape cooking surface(s) with a spatula.
3. Scrub cooking surface(s) with a cleanser and scouring pad or steel wool, then rinse with hot water and allow to dry.

CLEANING HEAVY CARBON BUILD-UP

1. Turn OFF and unplug the appliance.
2. After allowing appliance to cool completely, clean cooking surfaces with Grid Cleaner "SOKOFF®" (Part No. 09-WB-2001), available locally by calling parts distributor.

NOTE: ALWAYS FOLLOW MANUFACTURER'S INSTRUCTIONS ON GRID CLEANER CONTAINER.

3. Rinse cooking surfaces with hot water and allow to dry.
4. After cleaning, coat surfaces with a thin layer of cooking oil.



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 a Standex company



**Star Manufacturing
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(800) 396-2677 Fax
(314) 781-2714 Fax

STAR Sandwich Grill Set Up, Seasoning and Cleaning

Set Up

1. Unpack the grill.
2. Read the Owners manual and then put it in a safe place for future reference.
3. If surface rust is visible, use a steel wool brush and scrub it off.
4. Wipe down the exterior and grilling area with a damp cloth.
5. Take the grill to a well ventilated area and turn the thermostat to 8-9. If your unit has an electronic control then set the temperature for 450°F. Allow the unit to burn off the factory oil. (the oil is there to prevent surface rust during shipping and storage)
6. The "burn off" is complete when the smoke is gone, approximately 30 minutes.
7. Brush any debris from the grill surfaces.
8. Allow the grill to cool and then place it in its permanent position.

First Time Seasoning

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Spray the cooking area heavily with a baking release agent.
3. Let sit for 20 minutes.
4. Wipe surface clean with a warm, damp, cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, a light spray of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

Daily Cleaning

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.

Note: It is best not to let food cook on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

2. At the end of the day, wipe down all surfaces with a warm, damp, cloth and mild detergent. Dry with a soft towel.

Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

***Please reference your owner's manual for additional information
concerning the operation of your grill.***

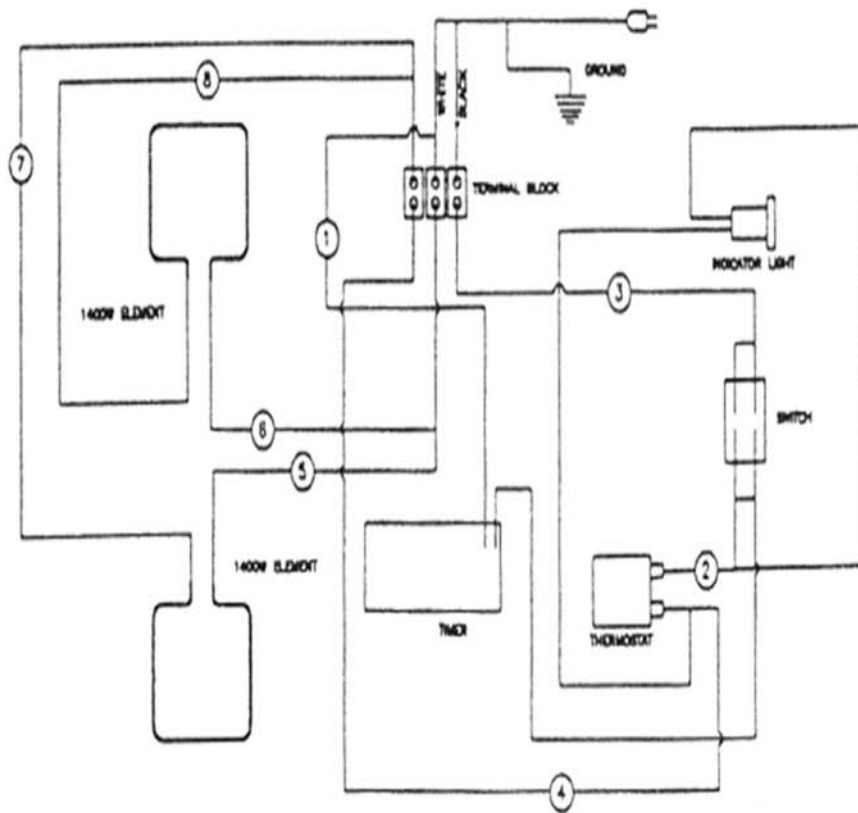


Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.

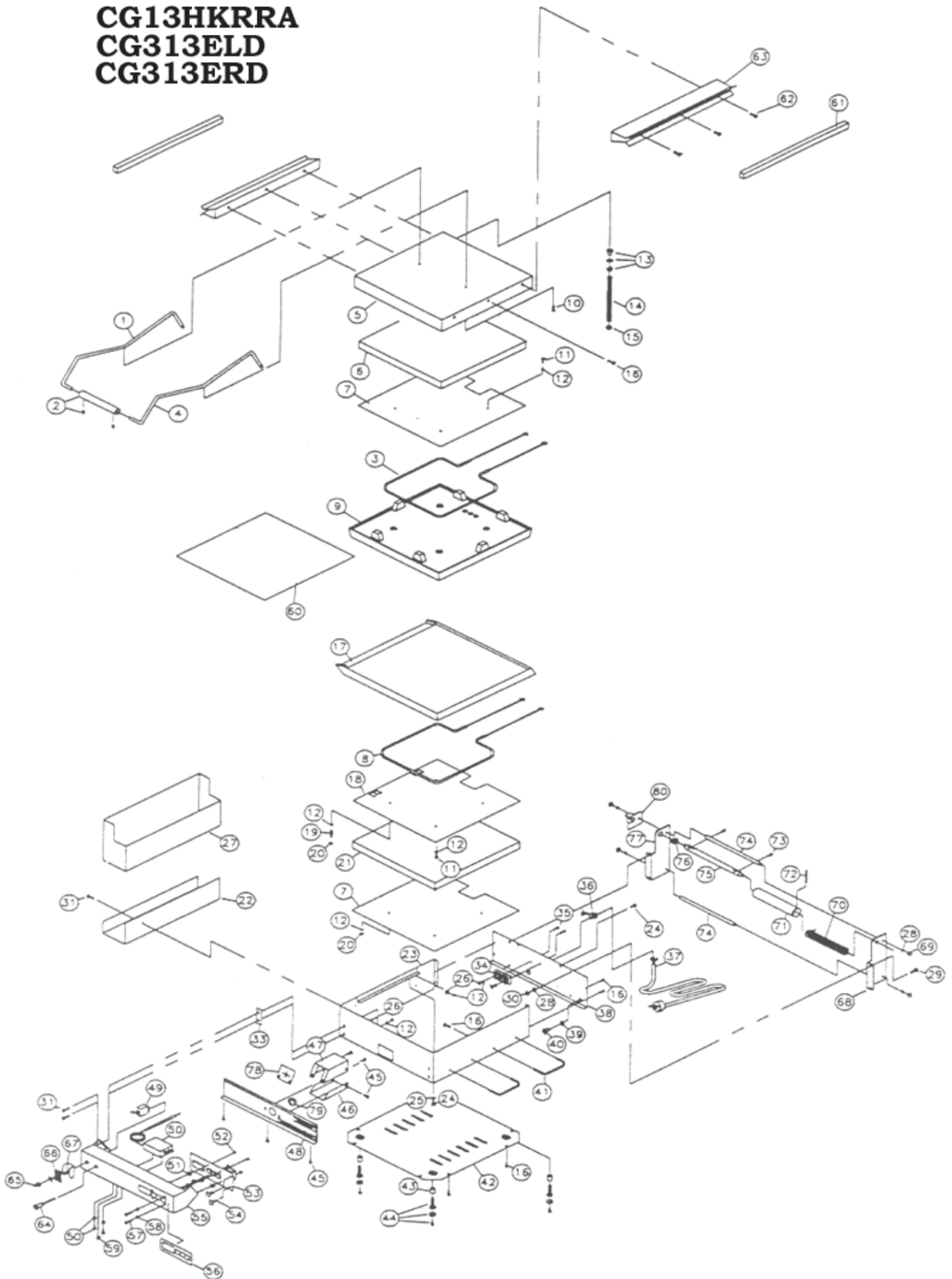
208/230V WIRING DIAGRAM

LEADWIRE ASSEMBLIES

- | | | |
|---|------------|-----------------------------|
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| 8 | 30-07-0183 | 30" BLACK MGT |



CG13HKRRA
CG313ELD
CG313ERD



PARTS LIST

EFFECTIVE

01-19-06 RB

MODEL CG13HKRRA,CG313ELD,&CG313ERD

Key Number	Part Number	Number Per Unit	Description
1	D9-70-GR-0252	1	ROD: LEFT HANDLE
2	D9-40-GR-0015	1	BLACK HANDLE KIT w/SET SCREWS
3	2N-05-GR-0170	1	ELEMENT, TOP (1400W, 240V)
4	D9-70-GR-0253	1	ROD: RIGHT HANDLE
5	D9-30-GR-0185	1	HOUSING: UPPER
6	Z1-06-07-0026	1	INSULATION: 12" x 12"
7	D9-04-GR-0100	1	PLATE: ELEMENT No Longer Available
8	2N-05-GR-0171	1	ELEMENT, BOTTOM (1400W, 240V)
9	D9-30-GR-0166	1	CHAR-GRILL PLATE: NON-COATED, TOP
10	2C-08-07-0001		SCREW, 10-32 x 5/8 (shoulder)
11	2C-08-07-0269		SCREW, 10-24 x 3/8 (taptite II)
12	2C-08-07-0093		LOCKWASHER, #10 internal
13	D9-40-GR-0001	1	FLEXIBLE CONDUIT CLAMP KIT
14	D9-05-GR-0029	1	CONDUIT: FLEXIBLE
15	2C-08-GR-0013	2	CLAMP: CONDUIT
16	2C-08-07-0230		SCREW, 8-32 x 17/32
17	D9-30-GR-0169	1	GRILL PLATE: CAST IRON, BOTTOM
18	D9-30-GR-0011	1	ELEMENT PLATE w/CLIPS No Longer Available
19	2C-08-07-0285		STUD w/SQUARE NUT, 10-24 THREADS
20	2C-08-07-0286		NUT, 10-24 x 3/8 x 3/16
21	Z1-06-07-0031	1	INSULATION, 14" x 14"
22	D9-04-GR-0156	1	TRAY: GREASE CONTAINER
23	D9-04-GR-0112	1	HOUSING: LOWER
24	2C-08-07-0117		SCREW, 10-24 x 3/4
25	2C-08-07-0017		LOCKWASHER, # 8 internal
26	2C-08-07-0018		NUT, 8-32
27	D9-30-GR-0280	1	GREASE CONTAINER
28	2c-07-07-0262		LOCKWASHER, 1/4 internal
29	2C-08-07-0276		SCREW, 1/4-20 x 3/4
30	2C-08-07-0107	1	NUT, 1/4-20
31	2C-08-07-0272		STUD, 8-32 x 1/2 self-clinching
33	2I-06-GR-0003	1	GASKET: TEFLON
34	2E-05-07-0250	1	TERMINAL: 3 ROW
35	2c-08-07-0042		SCREW, 8-32 X 5/8
36	2k-05-07-0017	1	STRAIN RELIEF: CORDSET
37	2E-05-07-0052	1	CORDSET: 240V (14/3, 6-15P, 42")
38	D9-04-GR-0110	1	COVER: BACK
39	2C-08-07-0250		LOCKWASHER, 3/8 internal
40	2C-08-GR-0011	2	BUSHING: CONDUIT
41	2R-09-GR-0034	2	SPACERS: 3" CENTERS
42	D9-30-GR-0171	1	BOTTOM COVER
43	2A-09-GR-0023	4	SPACER: LEG, NYLON (BLACK)
44	D9-40-GR-0013	4	ADJUSTABLE LEG w/FOOT & SCREW
45	2C-08-07-0039		SCREW, 8-32 x 3/8
46	D9-04-GR-0147	1	RACEWAY: TOP WIRE
47	D9-04-GR-0148	1	COVER: RACEWAY
48	D9-04-GR-0150	1	COVER: TIMER BACK
49	E9-40-GR-0011	1	SWITCH KIT w/LEADWIRES
50	2T-05-GR-0008	1	THERMOSTAT w/SPACERS
	2T-05-GR-0062	1	THERMOSTAT (short shaft)
51	2K-09-GR-0014	1	SPACER, 1/2" od x .257 id x 3/8 (TIMER)
52	2C-08-07-0020		NUT, 6-32
53	2P-05-GR-0030	1	TIMER w/TRANSFORMER (240V)
54	2E-08-07-0121	1	SUPPORT: CIRCUIT BOARD

CG313ELD, CG313ERD

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED

INCLUDE MODEL AND SERIAL NUMBER

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

PAGE 1
OF 2



Star Manufacturing International, Inc.

PARTS LIST

EFFECTIVE

01-19-06 RB

MODEL CG13HKRRA,CG313ELD,&CG313ERD

Key Number	Part Number	Number Per Unit	Description
55	D9-04-GR-0149	1	HOUSING: TIMER
56	2M-12-GR-0040	1	OVERLAY: TIMER
57	2C-08-07-0208		SCREW, 6-32 x 3/4
58	2C-08-07-0059		LOCKWASHER, #6 internal
59	2P-09-WB-0003	1	CAP: PLUG
60	2H-09-GR-0170	1	SHEET: TEFLON, 12.5" x 22 x 4
61	D9-04-GR-0171	1	BAR: ALUMINUM, 13.125"
62	2C-08-07-0244		SCREW, #6 x 3/8
63	D9-04-GR-0170	1	CHANNEL
64	D9-30-GR-0170	1	INDICATOR LIGHT (240V)
65	2I-05-07-0111	1	BOOT: SWITCH
66	2M-12-07-0038	1	LABEL: ON/OFF
67	Z1-04-07-0343	1	GUARD: SWITCH
68	D9-70-GR-0254	1	BRACKET: RIGHT HINGE
69	2C-08-07-0040		NUT, 1/4-20
70	2P-09-GR-0001	1	SPRING: HINGE
71	D9-70-GR-0051	1	TUBE: SPRING COVER
72	2A-70-GR-0045	2	PIN: SPRING RETAINER
73	2C-08-07-0066		SCREW: 10-32 x 3/8
74	2A-Z7275	1	ROD: HINGE
75	2A-Z7276	1	SHAFT: HINGE
76	2A-09-GR-0003	2	BUSHING: HINGE SHAFT
77	D9-70-GR-0255	1	BRACKET: LEFT HINGE
78	D9-06-GR-0004	1	GASKET: RACEWAY
79	2K-09-WB-0022	1	BUSHING: BLACK
80	D9-04-GR-0185	1	BRACKET: LID STOP
NI	2M-12-07-0034	1	LABEL: WARNING-HIGH VOLTAGE
NI	2M-12-07-0035	1	LABEL: WARNING-GROUNDED OUTLET
NI	2M-12-07-0060	1	LABEL: ELECTRICAL
NI	2M-12-07-0065	1	LABEL: SERVICE
NI	2M-12-GR-0060	1	LABEL: CLEANING
NI	2M-12-GR-0048	1	LABEL: TEMPERATURE
NI	2M-12-GR-0039	1	LABEL: CAUTION
NI	Z1-30-07-0070		LEADWIRE: 26" NAT/WHT TGGT
NI	Z1-30-07-0165		LEADWIRE: 26" NAT/WHT TGGT
NI	2C-05-07-0004		CONNECTOR: WIRE
NI	2C-05-07-0059		TIE: WIRE

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 2
OF 2

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