



Star
Manufacturing
International Inc.

10 Sunnen Drive
St. Louis, MO 63143

Phone: (314) 781-2777
Fax: (314) 781-2714

Installation
and
Operating
Instructions

2M-Z8343 Rev. A 8/14/2007



DOUBLE CONVEYOR TOASTER

MODEL
DT14SH



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 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 faster service.

Model No. _____

Authorized Service Agent

Reference the listing provided with the unit

Serial No. _____

or

Voltage _____

for an updated listing go to:

Purchase Date _____

Website: www.star-mfg.com

E-mail: Service@star-mfg.com

Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 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 Manufacturing International Inc.
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 toaster is equipped for the voltage indicated on the nameplates mounted on the side panel. It will operate on alternating current only.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC)

Installation of the toaster 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 the toaster. The electrician should be familiar with electrical installations and electrical codes. Proper connections and power supply are essential for efficient performance.

External wiring to the unit should be in conduit or and approved type of flexible cable. Wiring must be #6 AWG minimum with copper conductors. Insulation must be suitable for at least 90°C (194°F). The supply circuit should be properly fused and equipped with a means of disconnection as required by the local electrical code. **THE BODY OF THE TOASTER SHOULD BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).** The toaster is wired for operation on single-phase power only. A terminal block is provided for supply connection inside the left side panel. Level the unit using the adjustable feet provided.

CAUTION

DO NOT INSTALL THE TOASTER CLOSER THAN 3 INCHES TO REAR AND SIDE WALLS. DO NOT INSTALL WITHOUT LEGS

GENERAL OPERATING PROCEDURES

The toaster is supplied with removable discharge chute that can be installed for either front or rear operation. A removable loading chute is also provided for each conveyor. The top conveyor opening is equipped with an adjustable front heat shutter to minimize heat loss. To adjust the shutter, loosen the screw on the front of the top cover and slide the shutter to the desired position. Tighten the screw to lock the shutter in place. Crumb trays are located below each conveyor.

CAUTION

DO NOT OPERATE THE TOASTER WITH THE CRUMB TRAYS REMOVED

Operation without the crumb trays will cause the unit to overheat and shut down. The top toasting chamber has heating elements above and below the conveyor to allow two-sided toasting. The lower chamber has heating elements above the conveyor for one-sided toasting. Each chamber has an individual conveyor speed control for toasting a wide range of products and a power switch that will completely shut off each chamber or provide 1/4 input during idle times. A fan is provided in the control box to reduce the temperature of electrical components and to provide convection toasting. This fan will come on when the toasting chamber is at operating temperature and remain on until the power switch is turned to the off position and the toasting chamber has cooled. The cooling fan stays on after the power switch is turned off until the toasting chamber has cooled. Do not block the air intake on the bottom side of the control box. This area must be kept clean and clear of obstructions. Blockage of the cooling fan will cause the unit to overheat and shut down.

CLEANING PROCEDURES

Take care when cleaning to prevent burns and bodily injury. Clean the unit daily to prevent the buildup of food particles, grease and oils, which will carbonize and become difficult to remove.

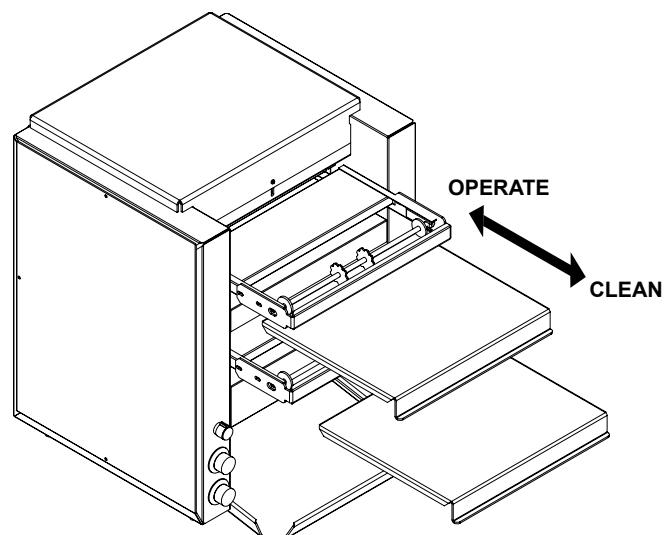
- 1) Turn the power switch to the off position and allow the unit to cool.
- 2) Turn the power switch to standby and the speed control to the fastest position.
For light soil removal wipe the conveyor with a damp cloth. For heavy soil removal wipe the conveyor with a dry light abrasive pad.
- 3) Turn the power switch to the off position and allow the unit to cool.
- 4) A wire brush can be used to clean the surface of the conveyor extensions.
- 5) The crumb trays, discharge chute and loading trays can be removed and washed in a dishwasher or sink using a mild non-abrasive cleaner and a damp cloth.

CAUTION

**DO NOT OPERATE THE TOASTER
WITH THE CRUMB TRAYS
REMOVED**



- 6) Using a damp cloth and a mild detergent wipe the exterior of the unit. Stubborn soils can be removed using a dry light abrasive pad.
To avoid damaging the finish, only rub in the direction of the grain.
- 7) Wipe the air intake grill located on the bottom of the control box with a damp cloth to remove any accumulation of foreign matter, this must be done regularly to prevent a restriction of air movement.



TROUBLE SHOOTING GUIDE

Unit will not heat, conveyor will not turn.

- 1) Make sure the circuit breaker and any power disconnects to the unit are in the on position.
- 2) Check to see if all controls are in the on position.
- 3) Contact a factory authorized service technician.

Unit will not heat, conveyor turns properly

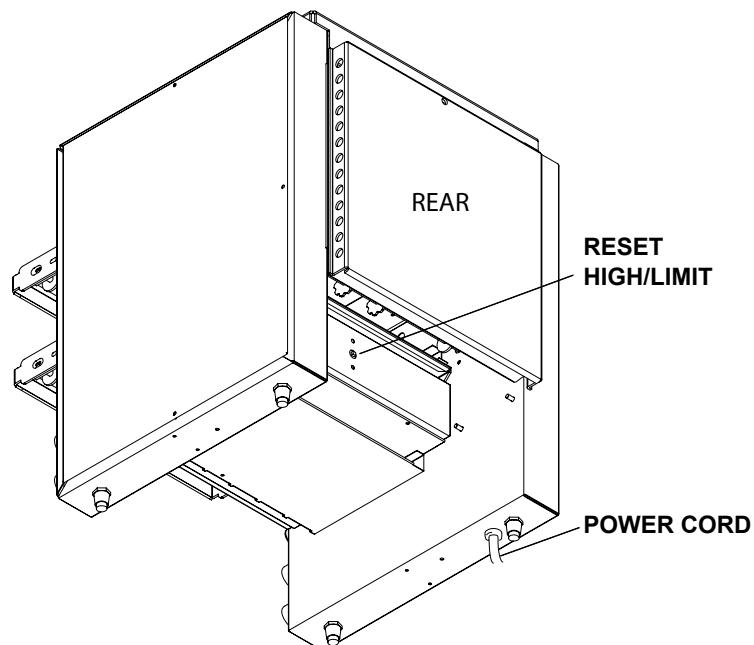
- 1) Check to see if all controls are in the full power position.
- 2) Check the reset button located on the back of the control box. See *High Limit Reset below*
- 3) Contact a factory authorized service technician.

Unit will heat properly, conveyor will not turn.

- 1) Check to see if the speed control is in the high speed position.
- 2) Turn the power switch to the off position.
- 3) Remove the load chute, discharge chute and crumb trays. Check for mechanical binding of the conveyor belt. Remove any obstructions and reinstall chutes and trays.
- 4) If no obstructions are found contact a factory authorized service technician.

HIGH LIMIT RESET

Each section of the conveyor toaster is equipped with a manual reset high limit switch. This switch will interrupt power to the heating elements in the event the temperature in the control box exceeds 88°C (190°F). Pressing the reset button located on the rear of the control box will reset the switch. If the high limit switch requires resetting, check for obstructions in the air intake on the bottom of the control box and proper positioning of the crumb trays. **DO NOT OPERATE THE TOASTER WITH THE CRUMB TRAYS REMOVED.** If the crumb trays are in place and no obstructions are found, contact a factory authorized service technician.



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.**

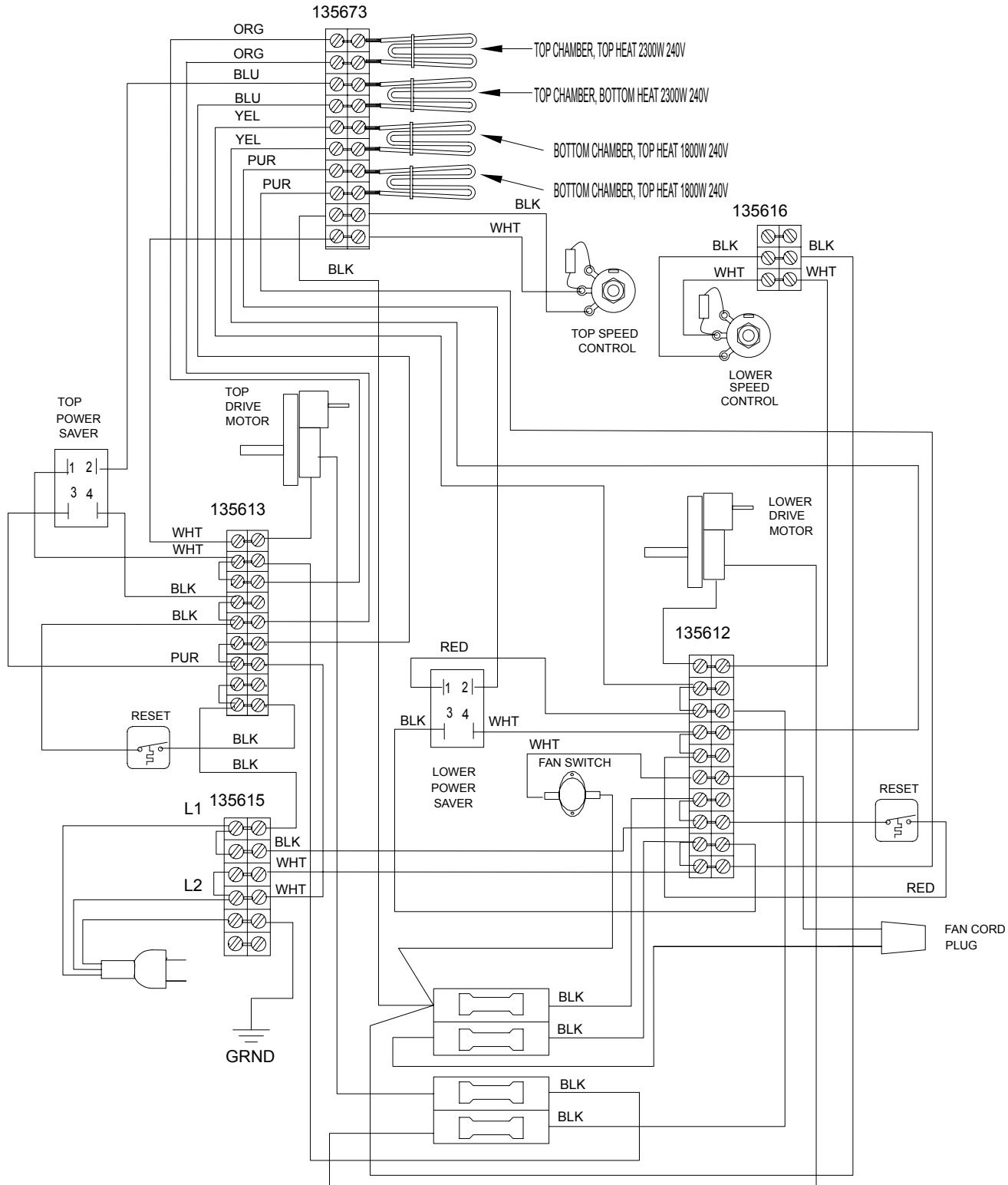
ALL:

- * 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.

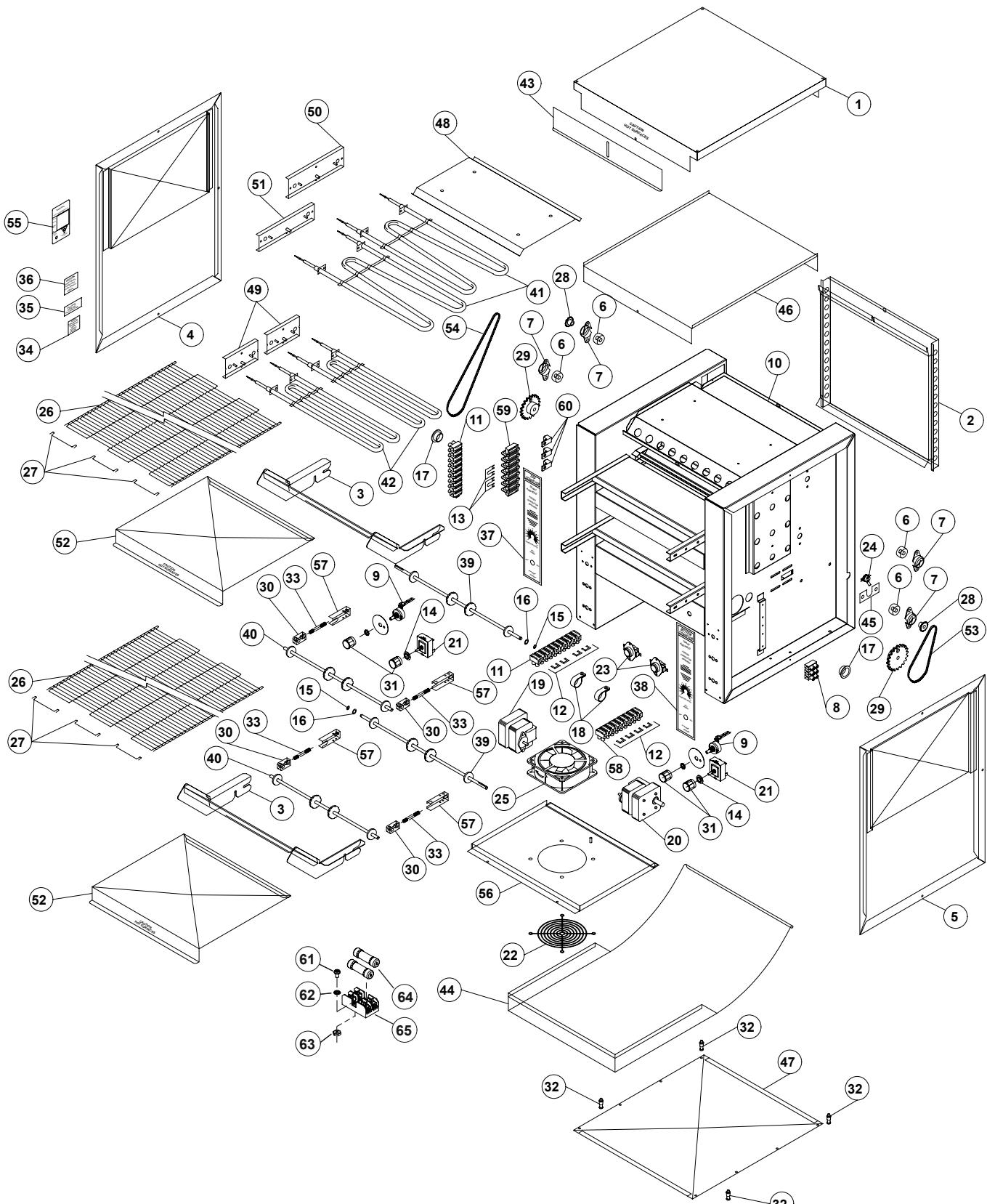


FOR SUPPLY CONNECTION USE COPPER WIRE SUITABLE
FOR AT LEAST 90°C (194°F) #6 AWG MINIMUM

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

Model:
DT14SH Double Conveyor Toaster





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Model:
DT14-SH Conveyor Toaster

Holman
STAR MANUFACTURING INTERNATIONAL, INC.

PARTS LIST

August 14, 2007, Rev. A

HOLMAN DOUBLE CONVEYOR TOASTER
MODEL DT14SH

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	HM-100805	1	TOP COVER ASSY
2	HM-100996	1	BACK PANEL ASSY
3	HM-101032	2	LOAD-UP TRAY
4	HM-101361	1	SIDE PANEL LEFT
5	HM-101362	1	SIDE PANEL RT
6	2P-Z8342	4	BEARING-PTFE BRONZE
7	2R-200722	4	BEARING RETAINER
8	GD-115392	1	BLOCK, TERMINAL 3
9	SP-118042	2	SPEED CONTROL ASSY
10	HM-120226	1	CHASSIS, DT14, SHEETZ
11	HM-115399	2	BLOCK TERMINAL 10
12	HM-115521	8	JUMPER, 2
13	HM-402498	2	JUMPER, 2 SPADE
14	2C-200231	2	PALNUT, HEX
15	2A-200284	2	E-CLIP
16	2C-200149	2	FLAT WASHER 5/16 ID
17	2K-200464	2	BUSHING, SNAP 7/8
18	2E-200468	2	CLAMP, NYLON WIRE 7/8
19	2U-200504	1	MOTOR, DRIVE CCW
20	2U-200509	1	MOTOR, DRIVE CW
21	2E-200551	2	SWITCH ROTARY
22	2R-200562	1	FAN GUARD
23	2E-200566	2	SWITCH, LIMIT
24	2E-200574	1	SWITCH, FAN
25	2U-200577	1	MOTOR, FAN 240V/208V
26	2B-200602	77	BELT, CONVEYOR BY THE INCH
27	2B-200603	6	BELT LINK
28	2P-200643	2	SPROCKET, 25B11X5/16
29	2P-200648	2	SPROCKET, 25B32X5/16
30	2P-200700	4	BEARING-SPRING LOADED
31	2R-200703	4	KNOB
32	2R-200709	4	LEG 1 INCH CHROME PLASTIC
33	2P-200736	4	BEARING SPRING
34	2M-200852	1	LABEL, WARNING POWER
35	2M-200856	1	LABEL, USE COPPERWIRE ONLY
36	2M-200896	1	LABEL, 3" WARNING
37	2M-200836	1	LABEL, TOP HEAT
38	2M-200837	1	LABEL, BOTTOM HEAT
39	2A-202902	2	SHAFT, DRIVE
40	2A-202905	2	SHAFT, IDLER
41	2N-209109	2	ELEMENT UPPER 2300W 240V

IMPORTANT: WHEN ORDERING, INCLUDE MODEL AND SERIAL NUMBER

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



PARTS LIST

August 14, 2007, Rev. A

HOLMAN DOUBLE CONVEYOR TOASTER
MODEL DT14SH

Key Number	Part Number	Number Per Unit	Description and Model Designation
42	2N-209111	2	ELEMENT LOWER 1800 W 240V
43	HM-400899	1	SHUTTER, HEAT
44	HM-402475	1	TOAST CHUTE
45	HG-402144	1	FAN SWITCH BRACKET
46	HM-402441	1	BAFFLE
47	HM-402491	1	BOTTOM PANEL
48	HM-402778	1	HEAT REFLECTOR TOP
49	HM-402781	2	BRACKET-LWR CHAM ELEMENT
50	HM-402780	1	BRACKET-BTM ELEMENT
51	HM-402785	1	BRACKET-TOP ELEMENT
52	HM-402787	2	CRUMB TRAY
53	SP-150002	1	CHAIN, DRIVE 13 IN
54	ZZ-150024	1	CHAIN, DRIVE 26 IN.
55	VARIOUS	1	NAMEPLATE
56	HM-Z10299	1	CONTROL BOX COVER
57	HA-100482	4	SPRING BEARING HOUSING AS
58	HM-115398	1	BLOCK, TERMINAL 9 POS
59	2E-200487	1	BLOCK, TERMINAL 6 POS
60	2E-Z8423	3	TERMINAL LUG
61	2C-1487	4	SCREW 6-32X1/4 RHP ST, FUSEHOLDER
62	2C-H8669	4	WASHER #6 INT STL NP
63	2C-2553	4	NUT 6-32 HEX STL NP
64	2E-Z5681	2	FUSEHOLDER, CLASS G
65	2E-Z5680	4	FUSE, 5A - CLASS G
NA	SA-130153	1	WIRE, 10GA GREEN 8"
NA	SA-130601	1	WIRE, 14GA GREEN 8"

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