

Pro-Max® Pro-Max® Pro-Max® Pro-Max® Pro-Max®

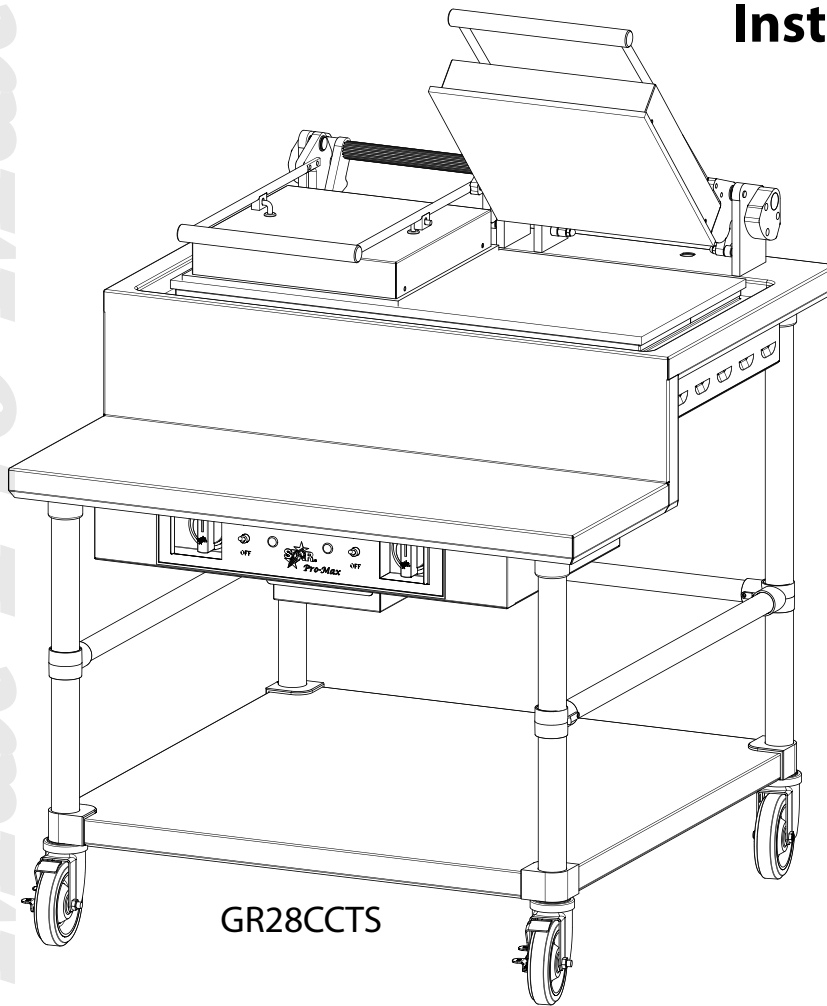
Pro-Max[®]

CHIPOTLE 2-SIDED SPECIALTY WARMER

MODEL
GR28CCTS-120V

Installation and Operation Instructions

2M-Z9442 Rev.A 4/17/06



GR28CCTS



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 a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

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

GENERAL INSTALLATION DATA



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.

VENTILATION AND CLEARANCES

The installation of any components such as a vent hood, grease extractors, and/or fire extinguishing systems, must conform to their applicable nationally recognized installation standards and/or local building codes.

ELECTRICAL CONNECTION



WARNING

Before making any electrical connection be sure to read data plate which is located at the side of the unit.

ELECTRICAL GROUNDING INSTRUCTIONS

This unit is equipped with two 3-prong (grounding) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacles.



WARNING

DO NOT CUT OR REMOVE THESE PLUGS OR GROUNDING PRONGS FROM THE PLUGS.



WARNING

APPLIANCE USES 2 SEPARATE POWER CORDS, ONE FOR EACH WARMER. CONNECT/PLUG UNIT INTO TWO SEPARATE BRANCH CIRCUITS WITH 120VAC POWER SUPPLY EACH RATED AS SPECIFIED ON EACH OF THE TWO DATA PLATE ON THE UNIT.



WARNING

UNPLUG ALL ELECTRICAL CORDS FROM WARMER PRIOR TO MOVING, TESTING OR SERVICING THE APPLIANCE.

ELECTRICAL SPECIFICATIONS

Model No.	Volts	Rated Wattage	Amps	NEMA Plug
GR28CCTS (LEFT)	120*	1800	15	5-15P
GR28CCTS (RIGHT)	120*	1800	15	5-15P

* The left & right warmers **MUST** have separate electrical circuits to receive optimum performance.

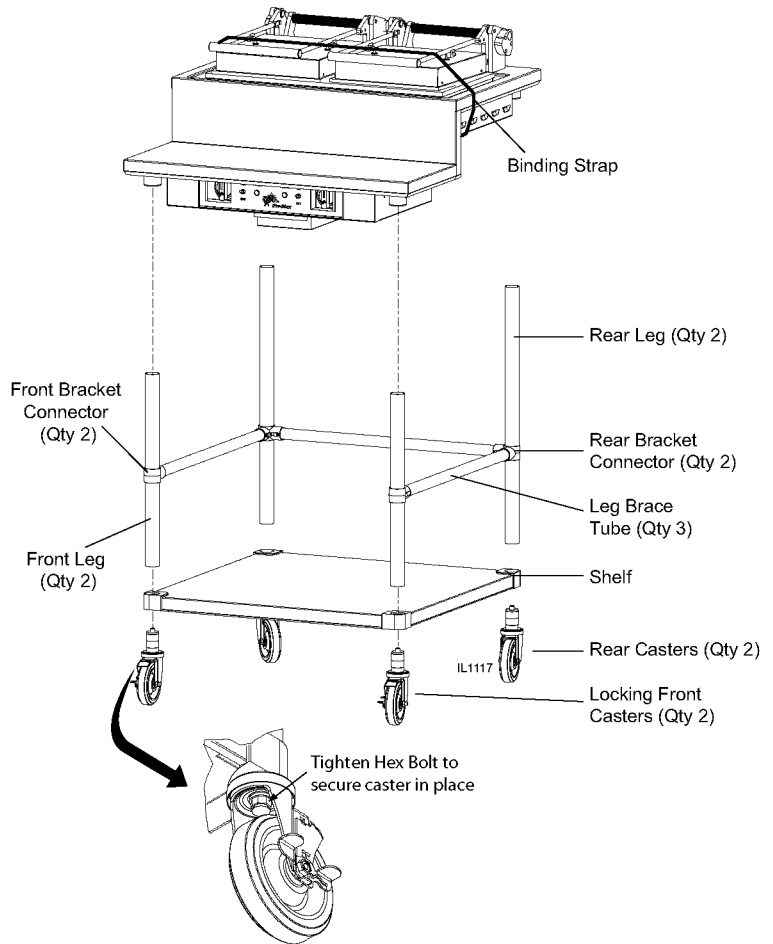
ASSEMBLY & INSTALLATION

-IMPORTANT-

The unit comes equipped with a binding strap securing/restricting the top platens from moving. **DO NOT** remove this strap until you have completed its cart installation. Once assembled, remove the binding strap prior putting the warmer into operation.

WARMER AND BASE ASSEMBLY

1. With assistance, remove the warmer from the packaging and set aside.
DO NOT REMOVE binding strap, until after the unit is completely assembled.
2. Referring to the below illustration, find all parts needed to assemble the base.
3. Following the illustration, use an Allen wrench to tighten the leg & brace assembly, and a wrench to expand the casters inside the legs.
4. Lock the front casters in place, and with the assistance place the warmer in position on the legs. Secure the warmer into position by using an Allen wrench. After tightened, insert the small plastic hole plugs into all socket holes or apply an RTV grade silicone.
5. Once assembled, remove binding strap that holds the two upper platens in place, and move the warmer into its designed location and lock the front casters.
6. The unit is equipped with two plugs that **MUST** be plugged into two separate circuits, in order for the warmer to operate properly.



INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 30 minutes. The warmer may emit a small amount of smoke as the cooking surfaces reach 300-350°F. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the warmer reaches 350°F.

DAILY OPERATION

Always allow 10-20 minutes of preheat time before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory warming of the first load.

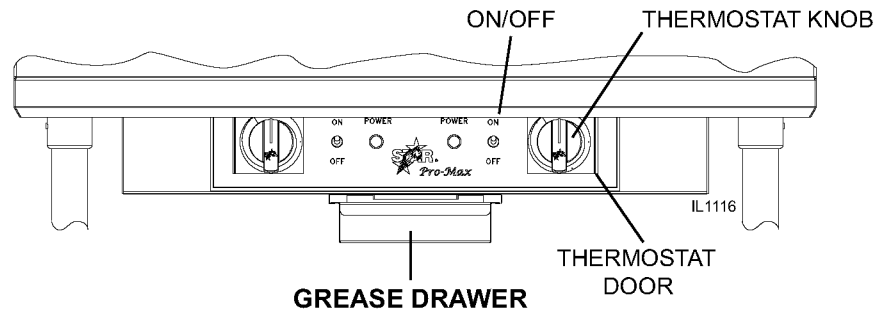
Check the power cords to insure that it is plugged into a proper outlet.

Unit's ON/OFF rocker switch to "ON" position.

Turn both control knobs to 9 (350°F), this is the ideal setting for warming tortillas.

Each side needs to be set separately.

Once set, slide the thermostat door closed.



Set knob to 9, then close Thermostat Door.

IDLING

During idle periods, to save on operating costs, use one side, leaving the other "OFF", or lower the temperature setting of the thermostat to about 5 (250°F). 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.

OPERATING HINTS AND SAFETY

Turn "OFF" unit at the end of each day of operation.

Do not leave the unit in operation without an attendant.

Turn thermostat down to 5 (250°F) during idle periods. It will take only a few minutes to regain operating temperature.

Use spatula with rounded corners to push excess grease into grease drawer after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.

Do not leave the unit at high temperature when not in use or during idle periods. This will cause food particles and grease film to carbonize.

MONTHLY LUBRICATION/INSPECTION

Check and clean rollers to make sure they are rolling and not sliding on the cam surfaces of the counterbalance.

Check the bolts, screws and nuts, tighten if necessary.

CLEANING CHROMIUM COOKING SURFACES

It takes very little time and effort to keep this Industrial Chromium Warmer surface sparkling clean and performing at top efficiency. **DO NOT** allow grease to accumulate as it will carbonize and become difficult to remove. To prevent this condition the following cleaning suggestions should be followed:

1. Remove excess grease and food regularly with a 4" (100mm) wide Razor Sharp type scraper and wipe surface with a damp cloth if desired.
2. At the end of the day, after scraping, wipe surface using a non-silicated, non-abrasive, non-chlorinated cleaner may be used to wipe surface clean, followed by wiping with a clean wet cloth.

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



CAUTION

1. **Never** use pumice, griddle stones, or abrasives on a chromium surface.
2. **Never** strike a chromium surface with a sharp instrument or spatula edge.
3. **Never** use steel wool.
4. **Never** use commercial liquid warmer cleaner on the griddle surface.
5. **Abusing** surface voids the warranty.

CLEANING NON-COOKING SURFACES

Begin cleaning procedure by follow the steps below:

1. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry.
2. Remove and empty to clean grease catcher drawer as required using mild detergent and water.



CAUTION

**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.
DO NOT HOSE DOWN THE UNIT.
KEEP AWAY FROM RUNNING WATER.**



CAUTION

**DO NOT USE SHARP OBJECTS TO REMOVE CARBON BUILD-UP.
BEFORE CLEANING MAKE SURE POWER IS TURNED OFF, UNIT IS UNPLUGGED
AND IS NOT TOO HOT.
DO NOT USE ICE ON COOKING SURFACE!**



WARNING

Do not use ice or cold water to clean the cooking surfaces when the unit is hot.
The surfaces are chrome steel surface and may crack or deform under the shock of rapid temperature change.

OPERATION TROUBLESHOOTING

- 1. Unit not heating.**
 - A.** Check if unit is plugged in correct receptacles.
 - B.** Check that both plugs are on separate circuits.
 - C.** Check incoming power line.
 - D.** Check that the switch is in ON position.
 - E.** Check that thermostat is set to proper temperature.
- 2. Counter balance roller not rolling.**
 - A.** Clean rollers.

If unit still does not operate contact the factory or one of its representatives or a local service company for service or required maintenance.

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. 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 | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 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. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 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 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 HPDE, & SPDE 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
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Pumps

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.

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

MATERIAL
 FINISH

DR. TH CK. - DATE 1-13-06 TOLERANCE UNLESS NOTED: ±.015 ANGLES ±.1°
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MODEL NO.
 GR28CCTS

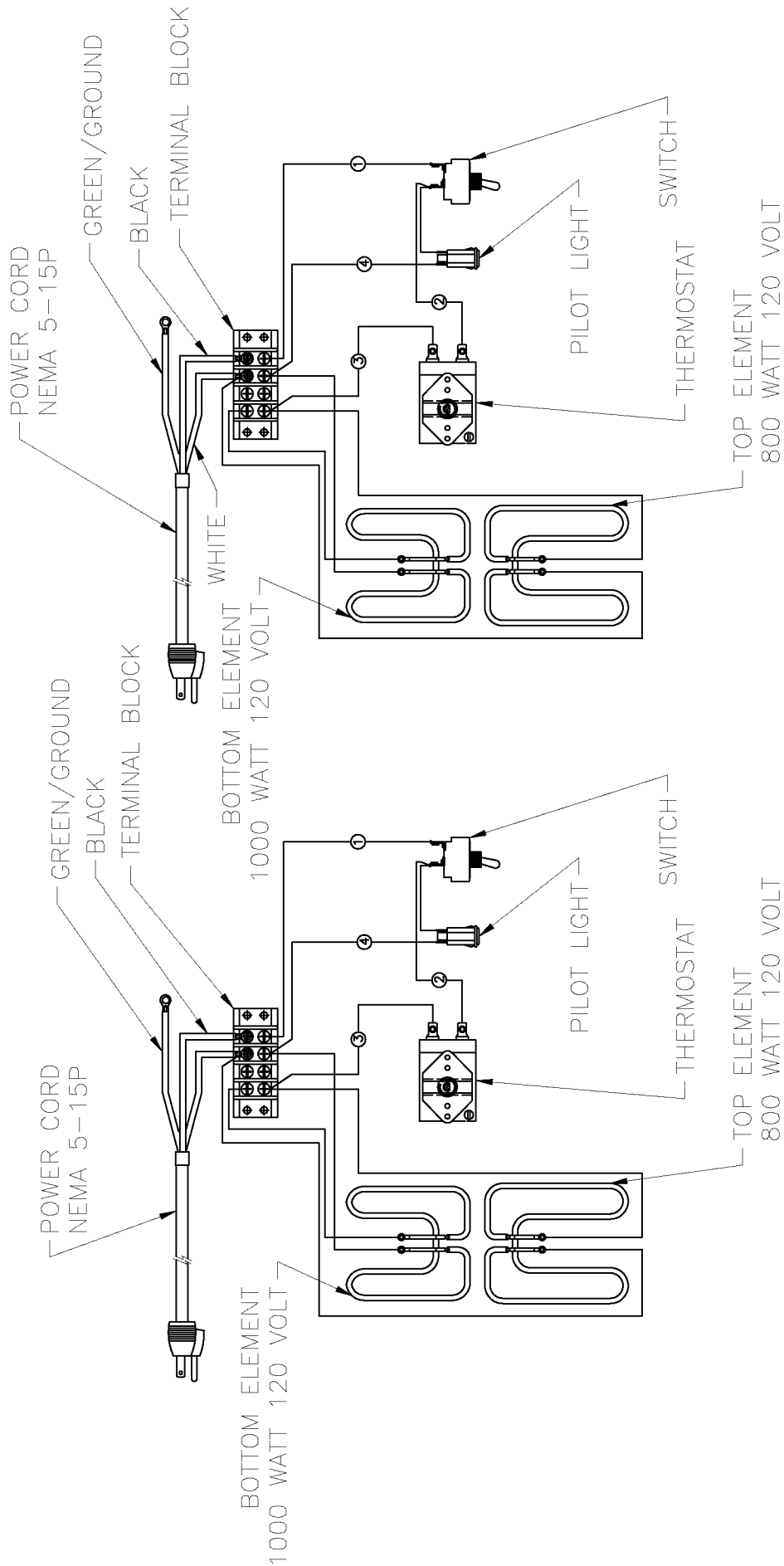
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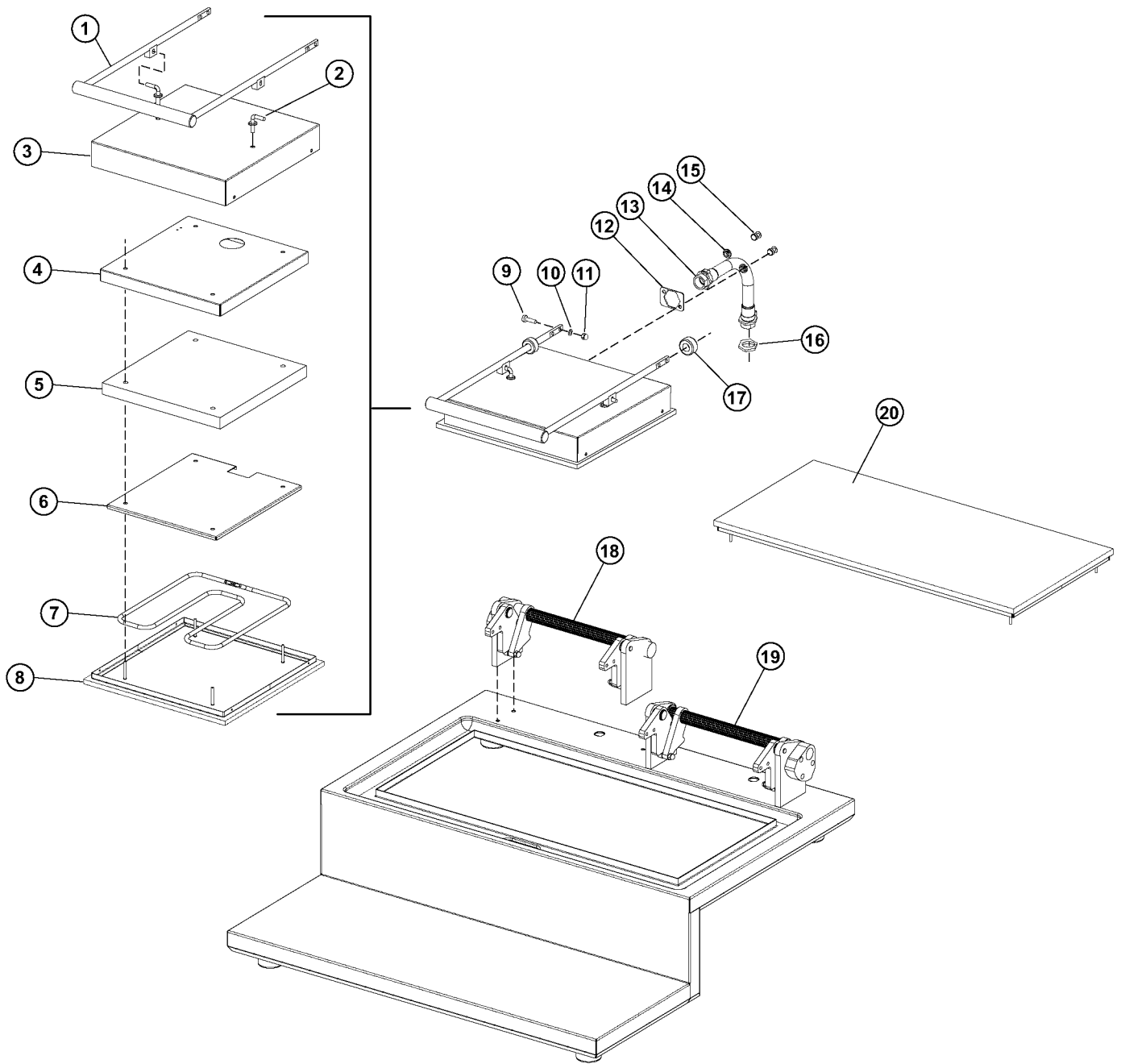
SK2165

TITLE

WIRE DIAGRAM

REVISIONS	DATE	DESCRIPTION OF CHANGE
LTR		
DR		





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MODEL: GR28CCTS- TOP ASSEMBLY

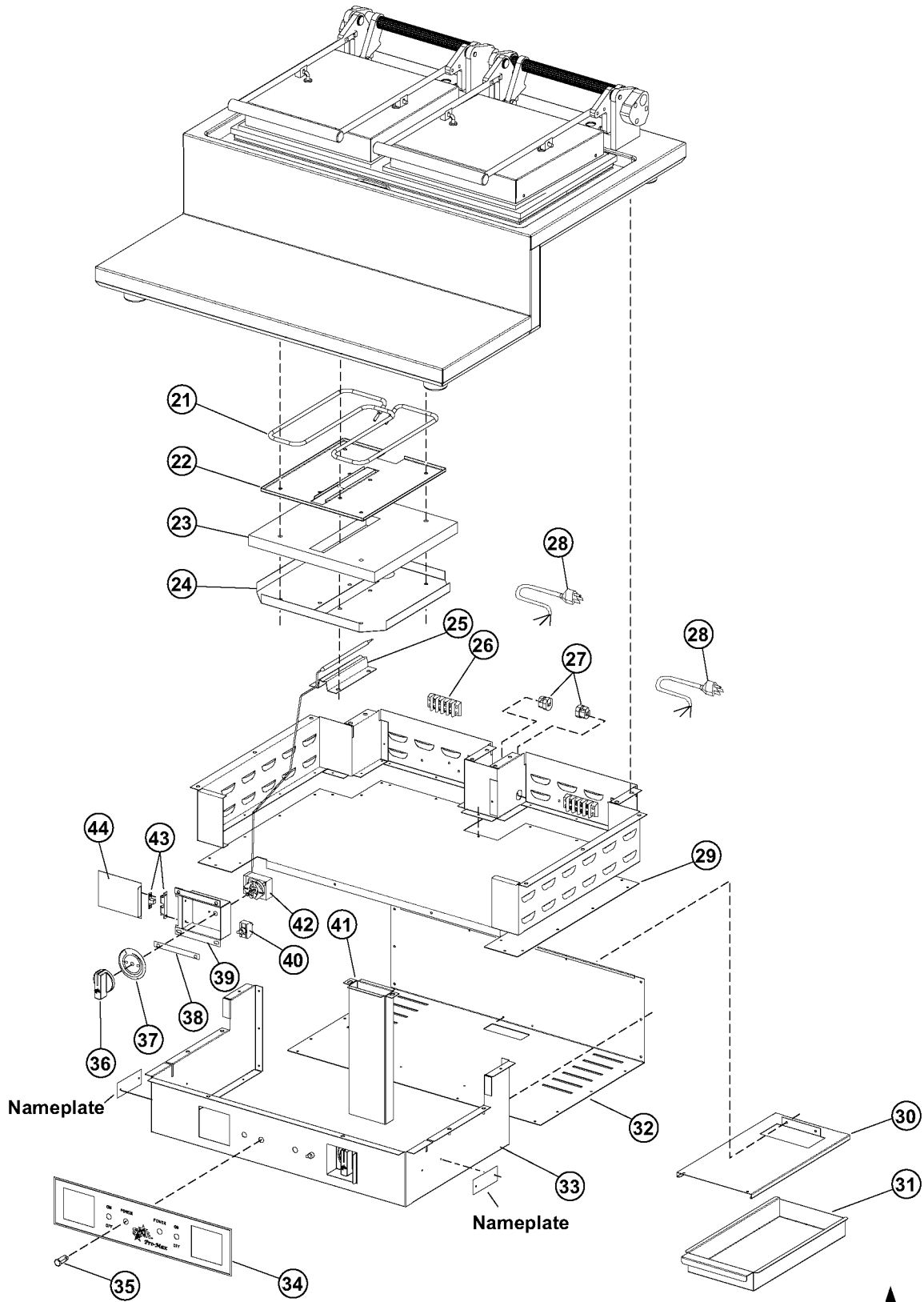


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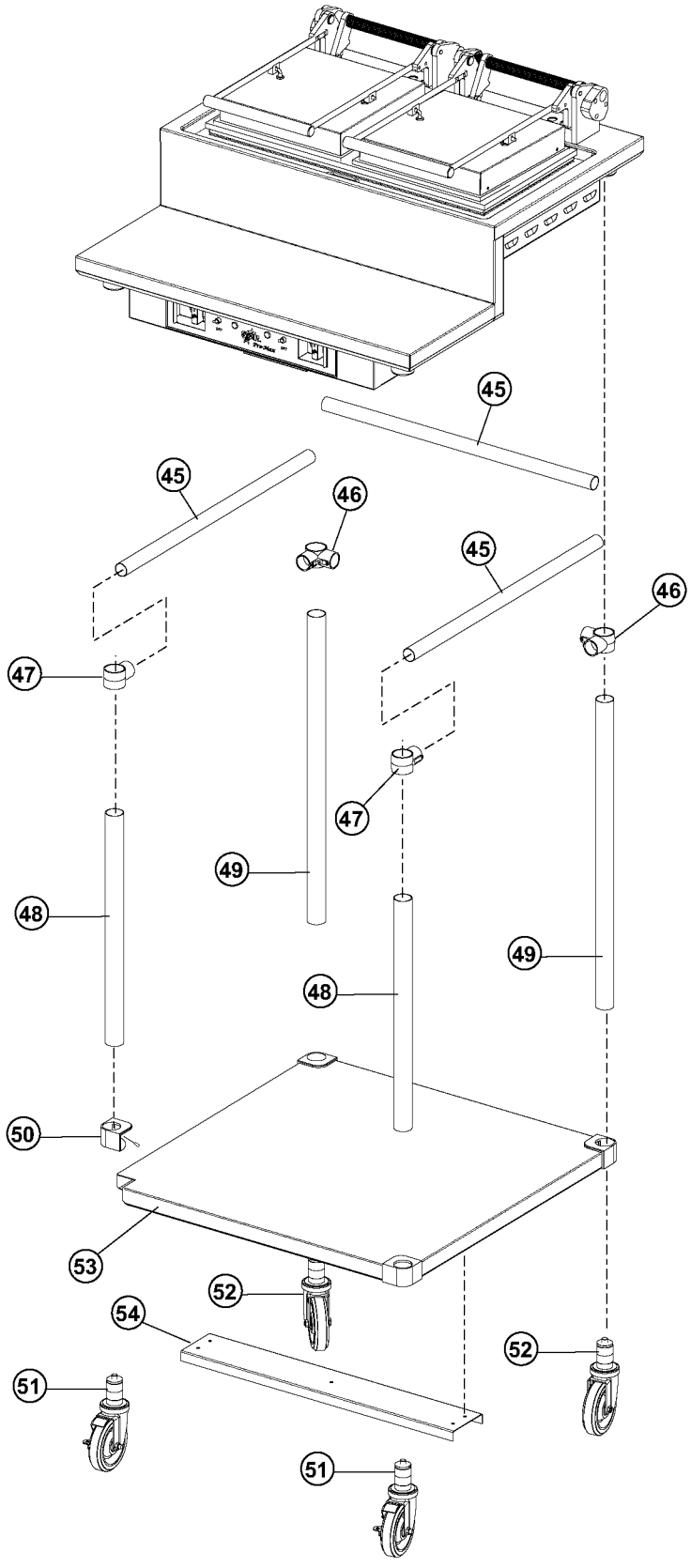
MODEL: GR28CCTS- BOTTOM ASSEMBLY

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REV. -

3/1/06



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MODEL: GR28CCTS- Cart Assembly



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SK2175

REV. -

3/1/06

PARTS LIST

April 17, 2006, Rev. A

MODEL GR28CCTS-120V TWO SIDED SPECIALTY WARMER

Key Number	Part Number	Number Per Unit	Description	Model
1	2A-Z9448	2	PIVOT ARM ASSY	
2	2C-Z9403	4	PIVOT PIN	
3	D9-Z4849	2	HOUSING-TOP 14"	
4	D9-Z9420	2	TOP ELEMENT COVER	
5	D9-Z9446	2	INSULATION TOP PLATE	
6	D9-Z9419	2	TOP ELEMENT PLATE	
7	2N-Z1980	2	ELEMENT, TOP, 800W 120V	
8	2F-Z9450	2	TOP PLATE ASSY (w/STUDS)	
9	2C-08-07-0261	8	SCREW 1/4-20 X 3/4 HEX	
10	2C-08-07-0262	8	WASHER 1/4 INT STL NP	
11	2C-08-07-0040	8	NUT 1/4-20 ACHD STL NP	
12	2A-Z3827	2	PLATE STAMPING - CONDUIT	
13	2E-Z2898	2	CONDUIT ASSY	
14	2C-Z3780	4	RETAINER, CONDUIT	
15	2C-Z3917	4	POP-RIVET .188	
16	2E-Z3768	2	LOCKNUT, CONDUIT 1/2 IN.	
17	2A-Z9437	4	TEFLON BUMBER	
18	2R-Z9401	1	COUNTER BALANCE LEFT	
19	2R-Z9402	1	COUNTER BALANCE RIGHT	
20	2F-Z9449	1	BOTTOM PLATE ASSY (w/STUDS)	
21	2N-Z1981	2	ELEMENT, BOTTOM, 1000W 120V	
22	D9-Z9421	2	BOTTOM ELEMENT CLAMP	
23	D9-Z9447	2	INSULATION BOTTOM PLATE	
24	D9-Z9422	2	BOTTOM INSULATION COVER	
25	D9-Z9424	2	BULB CLAMP	
26	2E-Z2894	2	TERMINAL BLOCK	
27	2K-Y2968	2	BUSHING CORD	
28	2E-Z2935	2	CORD SJTO 14/3 NEMA 5-15P	
29	D9-Z9434	1	BOTTOM PANEL	
30	D9-Z9440	1	DRAWER SLIDE	
31	D9-Z9439	1	REFUSE DRAWER	
32	D9-Z9426	1	CONTROL HOUSING BOTTOM	
33	D9-Z9425	1	CONTROL HOUSING ASSY	
34	2M-Z9435	1	LABEL, CONTROL PANEL	
35	2J-Y6689	2	PILOT LIGHT 120V	
36	2R-1299	2	KNOB, THERMOSTAT	
37	2M-Z7219	2	DIAL LABEL 200° - 375° F	
38	D9-Z9428	4	SLIDE SPACERS	
39	D9-Z9427	2	THERMOSTAT HOUSING	
40	2E-Z3808	2	SWITCH 30AMP 120V	
41	D9-Z9441	1	CHUTE REFUSE	
42	2T-Z7268	2	THERMOSTAT 200° - 375°F	
43	2R-Z6740	2	DOOR CATCH	
44	D9-Z9429	2	THERMOSTAT DOOR	
45	2V-Z9407	3	LEG BRACE	
46	2F-Z9409	2	REAR BRACE CONNECTOR	
47	2F-Z9408	2	FRONT BRACE CONNECTOR	
48	2V-Z9406	2	FRONT LEG	
49	2V-Z9405	2	REAR LEG	
50	2F-Z9410	4	CORNER INSERT, SHELF	
51	2P-Y7369	2	FRONT CASTER W/ BRAKE	
52	2P-Y7368	2	REAR CASTER	
53	D9-Z9404	1	SHELF	
54	D9-Z9411	1	SUPPORT SHELF	

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE 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 Manufacturing International, Inc.

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