

MODEL 12MC 15MC 18MCP

Installation and Operation Instructions

2M-Z5378 Rev.I 9/16/2011















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

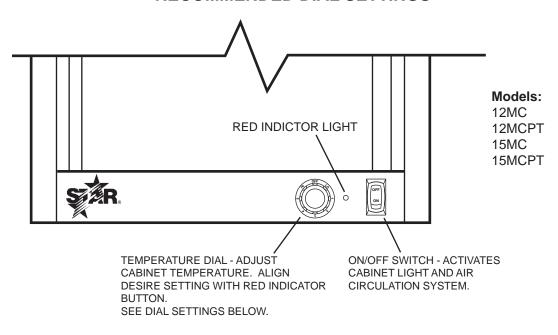
Contact your local authorized service agent for service or required maintenance.

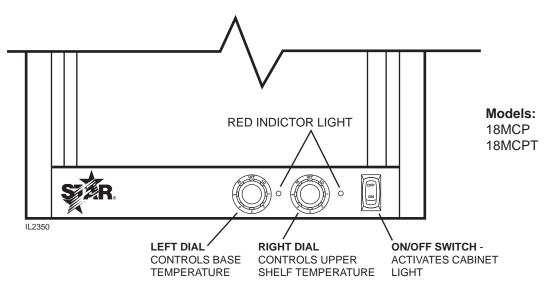
Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No.	Authorized Service Agent Listing Reference the listing provided with the unit		
Serial No.	or		
Voltage for an update	for an update	ed listing go to:	
	Website: E-mail	www.star-mfg.com Service@star-mfg.com	
Purchase Date			
	Service Help	Service Help Desk	
	Business Hours:	8:00 am to 4:30 p.m. Central Standard Time	
	Telephone:	(314) 684-6303	
	Fax:	(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	

SPECIFICATIONS											
Model		Electrical					Dimensions		Wolght		
Model	Voltage	Hz	Ph	Watts	Amps	Plug	Width	Depth	Height	Weight	
12MC	120V	60Hz			3.96	5-15P		13 5/8"		23.5lbs	
TZIVIC	230V	50/60Hz		475	2.07	CEE7-7	12 1/2"	(34.7cm)	18 7/8" (47.9cm)	(10.66kg)	
12MCPT	120V	60Hz		4/3	3.96	5-15P	(31.8cm)	14 3/4"		25lbs	
IZIVICET	230V	50/60Hz			2.07	CEE7-7		(37.5cm)		(11.34kg)	
15MC	120V	60Hz			5.21	5-15P		16 1/8" (40.9cm)	- 24 7/8" (63.2cm)		
TOIVIC	230V	50/60Hz			2.72	CEE7-7				35.5lbs (16.1kg)	
15MCMR	120V	60Hz			5.21	5-15P	15"			(10.1kg)	
45MODT	120V	60Hz	1Ph	625	5.21	5-15P	15" (38.1cm)	17 1/4″		37lbs	
15MCPT	230V	50/60Hz			2.72	CEE7-7		(43.8cm)		(16.78kg)	
15MCN	120V	60Hz			5.21	5-15P		16 1/8" (40.9cm)		35.5lbs (16.1kg)	
18MCP	120V	60Hz			2.08	5-15P	18 1/2" (47cm)	19 5/8"	19 5/8"		42lbs
INICP	230V	50/60Hz		250	1.04	CEE7-7		(49.8cm)		(19.05kg)	
18MCPT	120V	60Hz		230	2.08	5-15P		20 3/4" (52.7cm)		44lbs	
230\	230V	50/60Hz			1.04	CEE7-7				(19.96kg)	

RECOMMENDED DIAL SETTINGS





DIAL SETTING FOR DESIRED TEMPERATURE (APPROXIMATE)

All settings are recommendations only and could vary depending on product preparation, cooking time, and internal food temperature.

DIAL TEMPERATURE RATINGS					
Dial Settings	12MC, 12MCPT	15MC, 15MCPT	18MCP, 18MCPT		
Diai Settiliys	TZIVIC, TZIVICET	TOIVIC, TOIVICE I	Base	Upper Shelf	
Low	105°F (40°C)	105°F (40°C)	110°F (43°C)	135°F (57°C)	
1	100 F (40 C)		110°F (43°C)	140°F (60°C)	
2	110°F (43°C)	115°F (46°C)	130°F (54°C)	150°F (66°C)	
3	110°F (43°C)	120°F (49°C)	145°F (63°C)	160°F (71°C)	
4	130°F (54°C)	130°F (54°C)	170°F (77°C)	185°F (85°C)	
5	170°F (77°C)	150°F (66°C)	215°F (102°C)	215°F (102°C)	
High	200°F (93°C)	195°F (91°C)	220°F (104°C)	235°F (113°C)	



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.

INSTALLATION

This merchandising cabinet is equipped for the voltage and wattage indicated on the nameplate mounted on the back of the unit and is designed for use on alternating current (AC) only.

CORN DOG SHELF INSTALLATION

To Ensure shelf works properly follow these steps.

- Place the front (customer side) shelf rod on the bottom setting.
- 2. Place the rear (door side) shelf rod on the third setting.
- 3. Install the crumb tray so it sits on the shelf rods.
- 4. Position the corn dog shelf so the alignment hole faces the door (as shown in Fig 1).
- 5. This configuration will allow the corn dogs to stand straight up.

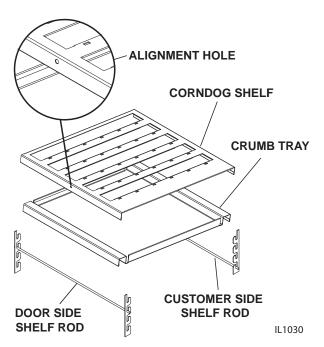


FIG. 1 CORNDOG SHELF INSTALLATION



WARNING DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

- 1. Ensure cabinet is plugged into the proper voltage receptacle prior to turning on.
- 2. Pre-heat cabinet with the door closed until the desired temperature setting is reached (15-60 minutes depending on the temperature setting and the merchandiser model).
- 3. Set temperature according to the tables on pages 5 and 6.
- 4. Load product onto shelves.
- 5. Monitor cabinet temperature via the thermometer.
 - Check food product temperature with an approved food thermometer.



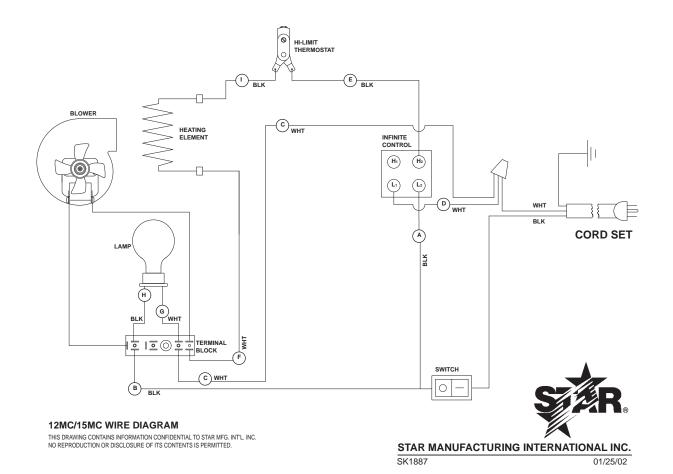
CAUTION DO NOT BLOCK VENT HOLES ON TOP OF THE CABINET (12MC/15MC)

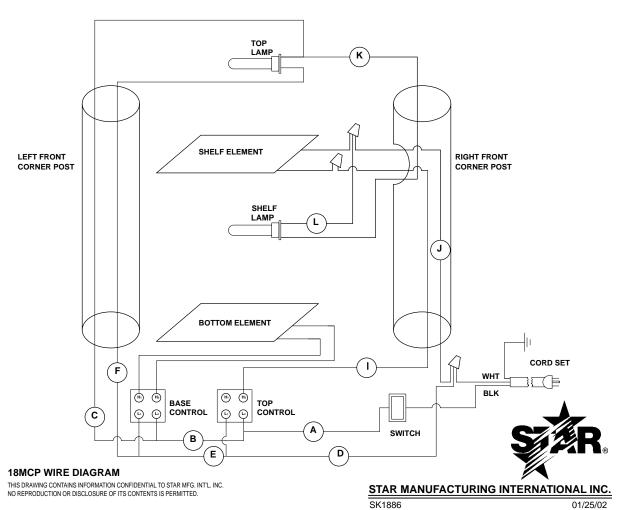
CLEANING INSTRUCTIONS

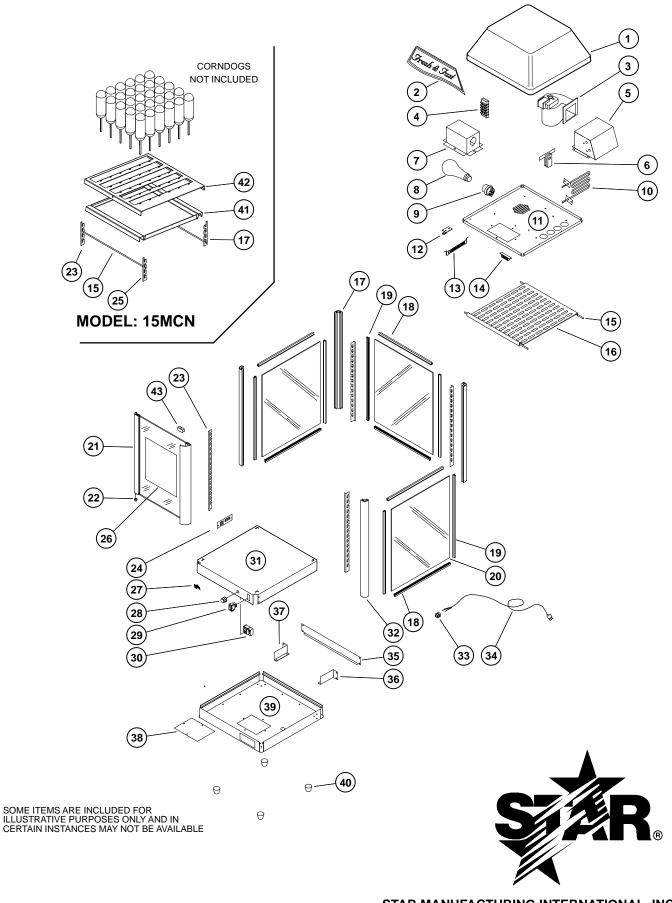
- 1. Disconnect electrical cord before cleaning the cabinet.
- 2. To maintain finish and shine of unit, wipe daily with a damp cloth and mild soap. Do not use harsh detergents or scouring pads.
- 3. Daily cleaning of inside glass, bottom pan and racking system with a damp cloth is recommended.
- 4. Daily clean shelves and crumb trays (some models) using mild detergent.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.







MODEL: 12MC/MCPT, 15MC/MCPT/MCN

STAR MANUFACTURING INTERNATIONAL, INC.

SK1893 REV. C 9/16/11

PARTS LIST
September 16, 2011 Rev I

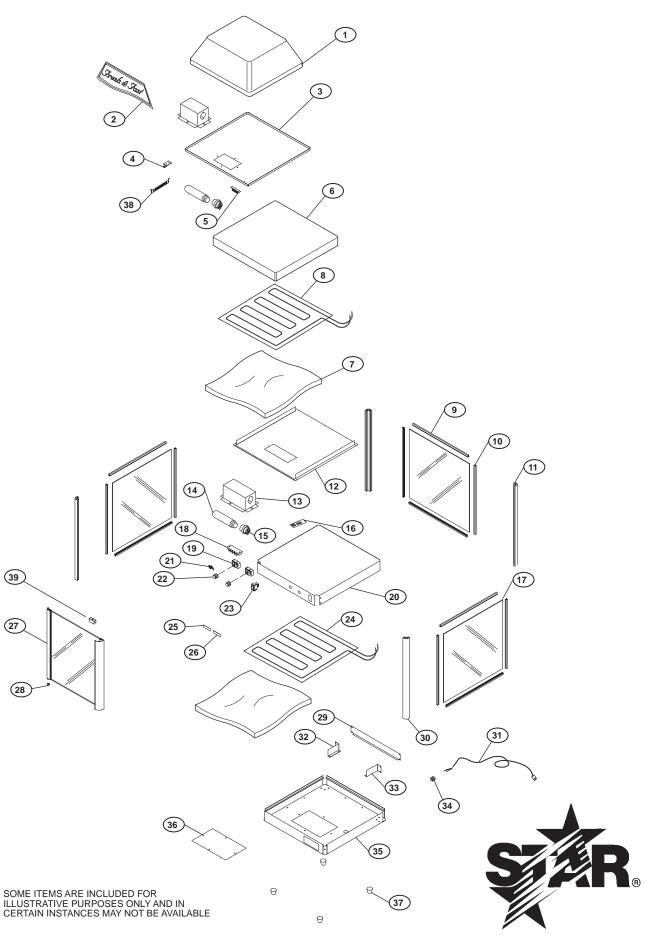
Model: 12MC, 12MCPT, 15MC, 15MCN, 15MCPT, 15MCMR					
Key No				Application	
Key No	Part No	Qty	Description		
1	2L-Z5064	1	Top Cover	12MC, 12MCPT	
	2L-Z4287		'	15MC, 15MCPT	
2	2M-Z5113	1	Top Front Graphic	12MC, 12MCPT	
	2M-Z4577			15MC, 15MCPT	
3	2U-Z5349	1	Blower Assembly	120V	
	2U-Z5511	'		230V	
4	2E-Z4597	1	Terminal Block		
5	D5-Z5073	1	Heating Dust	12MC, 12MCPT	
5	D5-Z5072	ı	Heating Duct	15MC, 15MCPT	
,	OT 70/00	1	Thormotot High Limit	12MC, 12MCPT,	
6	2T-Z0622	1	Thermstat High Limit	15MC, 15MCPT	
7	D5-Z5074	1	Lamp Housing		
	2S-Y9118	_		120V	
8	2S-Z0630	1	Lamp 100W	230V	
9	2E-Y9184	1	Socket		
	2N-Z5294		Element 350W - 120V	12MC, 12MCPT	
	2N-Z5512		Element 350W - 230V	12MC, 12MCPT	
10	2N-Z0337	1	Element 500W - 120V	15MC, 15MCPT	
	2N-Z0337 2N-Z0793		Element 500W - 120V	15MC, 15MCPT	
	D5-Z5069		Element 30000 - 2300		
11		1	Top Liner	12MC, 12MCPT	
10	D5-Z4288	1/0	Librara Danalisak	15MC, 15MCPT	
12	D5-Z4528	1/2	Hinge Bracket	12/15	
13	2T-Z0613	1	Thermometer	10140 15140	
14	2C-9788	1	Magnetic Catch	12MC, 15MC	
	DE 75047	2		12MCPT, 15CPT	
	D5-Z5317 D5-Z5316	4	Shelf Rod	12MC, 12MCPT	
15		6		15MC, 15MCPT	
		2		15MCN	
16	D5-Z5101	2	Shelf	12MC, 12MCPT	
10	D5-Z4286	3	311011	15MC, 15MCPT	
17	2I-Z5065	3	Corner Post	12MC, 12MCPT	
17	2I-Z4532	J		15MC, 15MCPT	
18	2I-Z5116	6/4	Glass Channel Horizontal	12MC / 12MCPT	
10	2I-Z4581	0/4		15MC / 15MCPT	
10	2I-Z5115	8	Glass Channel Vertical	12MC, 12MCPT	
19	2I-Z4580			15MC, 15MCPT	
20	2Q-Z5066	3/2	Side Glass	12MC / 12MCPT	
20	2Q-Z4579			15MC / 15MCPT	
21	D5-MC0013	4 12	Assembly, Door	12MC / 12MCPT	
	D5-MC0003	1/2		15MC / 15MCPT	
22	2C-Z5427	1	Nylon Spacer		
	D5-Z5117		Shelf Bracket Left	12MC, 12MCPT	
23	D5-Z4650			15MC, 15MCPT	
24			1307 .010101 1		
		<u> </u>			

Mod	lel: 12MC, 12	МСРТ	, 15MC, 15MCN, 15M	ICPT, 15MCMR
Key No	Part No	Qty	Description	Application
25	D5-Z5246	2	Chalf Dragket Dight	12MC, 12MCPT
25	D5-Z5245	2	Shelf Bracket Right	15MC, 15MCPT
26	2M-Z6646	1	Door Graphic	15MCMR
27	2M-Z2718	1	Star Emblem	12MC, 12MCPT
21	2101-22/10	2	Stat Ettibletti	15MC, 15MCPT
28	2R-Z5128	1	Knob Infinite Control	
29	2E-Y6144	1	Switch	
30	2J-Z2195	1	Infinite Control	120V
30	2J-Z2192		inimite Control	230V
	D5-Z5070			12MC
31	D5-Z5260	1	Bottom Liner	12MCPT
31	D5-Z4651		DOLLOTTI LITTET	15MC
	D5-Z5261			15MCPT
32	2I-Z5118	1	Corner Post-Wire	12MC, 12MCPT
	2I-Z5110		Comer Fost-wire	15MC, 15MCPT
33	2K-Y3240	1	Strain Relief Bushing	
34	D5-MC0014	1	Cordset Assembly	120V
34	D3-WC0014	'	Coluser Assembly	230V
35	D5-Z5355	1	Stiffener	12MCPT
	D5-Z5356			15MCPT
36	D5-Z5364	1	Stiffener Right	
37	D5-Z5363	1	Stiffener Left	
38	D5-Z5076	1	Access Panel	
	D5-Z5071		Bottom Cover	12MC
39	D5-Z5257	1		12MCPT
39	D5-Z4289			15MC
	D5-Z5258			15MCPT
40	2I-Z0057	4	Foot	
41	D5-Z9141	1	Crumb Tray	15MCN
42	D5-Z9142	1	Corn Dog Shelf	15MCN
43	D5-Z5368	1	Catch Bracket	

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE, INCLUDING MODEL AND SERIAL NUMBER.

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





MODEL 18MCP, 18MCPT

Key	Part	Number Per		
Number	Number	Unit	Description and N	Model Designation
1 2 3 4 5 6 7 8	2L-Z4526 2M-Z4541 D5-Z4527 D5-Z4528 2R-9788 D5-Z4529 D5-Z5373 D5-Z8818	1 1 1 1/2 1/2 1 2	Top Cover Top Front Graphic Top Liner 18MCP Hinge Bracket Magnetic Catch Shelf Top Insulation Foil Element-Stripped 65W - 120V	18MCP / 18MCPT 18MCP / 18MCPT
9 10 11 12 13 14	D5-Z8841 2I-Z4552 2I-Z4580 2I-Z5217 D5-Z4530 D5-Z5263 2S-Z4554 2S-Z5572 2E-Y9184	1 6/4 8 2 1 2 2 2	Foil Element-Stripped 65W - 230V Glass Channel Horizontal Glass Channel Vertical Corner Post Shelf Bottom Lamp Housing Light Bulb 60W 120V Tubular Light Bulb 60W 230V Tubular Socket	18MCP / 18MCPT
16 17 18 19	 2Q-Z4534 2E-Z4597 2J-Z2195 2J-Z2192	1 3/2 1 2 2	Nameplate Side Glass Terminal Block Infinite Control - 120V Infinite Control - 230V	18MCP / 18MCPT
20 21 22 23 24 25	D5-Z4681 D5-Z5262 2M-Z2718 2R-Z5128 2E-Y6144 2N-Z8817 2N-Z8840 2M-Z5365	1 1 1/2 2 1 1 1	Bottom Liner Bottom Liner Star Emblem Knob Infinite Control Switch Foil Element 65W - 120V Foil Element 65W - 230V Decal-Lower	18MCP 18MCPT 18MCP / 18MCPT
26 27 28 29 30 31 32 33 34	2M-Z5366 D5-MC0008 2C-Z5427 D5-Z5357 2I-Z5218 D5-MC0014 D5-MC0016 D5-Z5363 D5-Z5364 2K-Y3240	1 1/2 1/2 1 2 1 1 1 1	Decal-Upper Assembly, Door Nylon Spacer Stiffener Corner Post-Wire Cordset Assembly - 120V Cordset Assembly - 230V Stiffener Left Stiffener Right Strain Relief Bushing	18MCP / 18MCPT 18MCP / 18MCPT
35 36 37 38 39	D5-Z4682 D5-Z5259 D5-Z5235 2I-Z0057 2T-Z0613 2C-9788	1 1 1 4 1	Bottom Cover Bottom Cover Access Panel Foot Thermometer Magnetic Catch	18MCP 18MCPT
32 33 34 35 36 37 38	D5-MC0016 D5-Z5363 D5-Z5364 2K-Y3240 D5-Z4682 D5-Z5259 D5-Z5235 2I-Z0057 2T-Z0613	1 1 1 1 1 1 1 4	Cordset Assembly - 230V Stiffener Left Stiffener Right Strain Relief Bushing Bottom Cover Bottom Cover Access Panel Foot Thermometer	

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

PAGE 1

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



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 1
- 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.
- 4 Installation of equipment
- Damages due to improper installation
- Damages from abuse or misuse 6.
- Operated contrary to the Operating and Installation Instructions 7.
- Cleaning of equipment
- Seasoning of griddle plates

- 10. Voltage conversions
- Gas conversions
- Pilot light adjustment
- 13. Miscellaneous adjustments
- Thermostat calibration and by-pass adjustment
- Resetting of circuit breakers or safety controls or reset buttons
- Replacement of bulbs 16.
- Replacement of fuses 17.
- 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 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.