

GRILL-MAX®

GRILL-MAX® ROLLER GRILLS

MODEL
20C, 30C, 45C, 50C & 75C
Infinite and Electronic Controls

Installation and Operation Instructions

2M-Z9106 Rev.C 5/08/06



30SCBB



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 _____

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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 grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

CONNECTION LOAD:

INFINITE CONTROL		ELECTRONIC CONTROL	
MODEL SERIES	WATTAGE	MODEL SERIES	WATTAGE
20C, 20SC	930	20SCE	930
30C, 30SC, 30CF, 30SCF, 30CBB, 30CBBC, 30SCBB, 30CDV	1150	30CE, 30SCE, 30SCEX, 30CBBE 30SCBBE	1150
45C, 45SC, 45CBB, 45SCBB, 45CDV	1650	45SCE, 45SCRE	1650
50C, 50SC, 50CF, 50SCF, 50CBB, 50CBBC, 50SCBB, 50CDV	1535	50CE, 50SCE, 50SCEX 50CBBE, 50SCBBE, 50CBBES	1535
75C, 75SC, 75CBB, 75SCBB, 75FF, 75SCF 208/240V	1810/2400	75CE, 75SCE, 75CBBE, 75CBBES, 75SCBBE, 75SCRE 208/240V,	
75C, 75SC, 75CBB, 75SCBB, 75CDV 230V	2210	75SCFE	1810/2400
75C, 75CF, 75SC, 75SCF, 75CBB, 75SCBB, 75CDV 120V	1700	75CE, 75SCE, 75CBBE, 75SCBBE, 75SCRE 120V	1730
75CFV 120V	2880		

INSTALLATION (CONTINUED)

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75 series and available for all other models.

GENERAL OPERATING PROCEDURES

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, but no heat will be supplied unless the heat controls are turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. The switch is lighted to indicate when the unit is turned on. On Infinite control grills a signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit. This light indicates the position of the main power switch when either the optional bun drawer front or merchandising door obstructs the control panel view. Bun box equipped models require the removal of the bun drawer to remove the bun pan and to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller. Do not operate the grill without the drip tray in place.



CAUTION

USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND AFFECT THE CLEAN ABILITY OF THE ROLLERS.



CAUTION

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY. USE CAUTION WHEN CLEANING A HOT GRILL TO PREVENT BURNS OR BODILY INJURY.

CLEANING

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

OPERATING PROCEDURES FOR ELECTRONIC GRILLS

START-UP

When initially turning on power to the electronic controlled grill, it will be in the HOLD mode. The displays will flash until the setpoint temperature is reached. The grill will beep once when it is up to temperature. Infinite controlled grills have no notification when operating temperature is reached.

HEATING

The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog made for grilling.

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the electronic controlled grills are initially turned on, the displays will flash the HOLD temperature until the grill reaches that setpoint.

With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature.

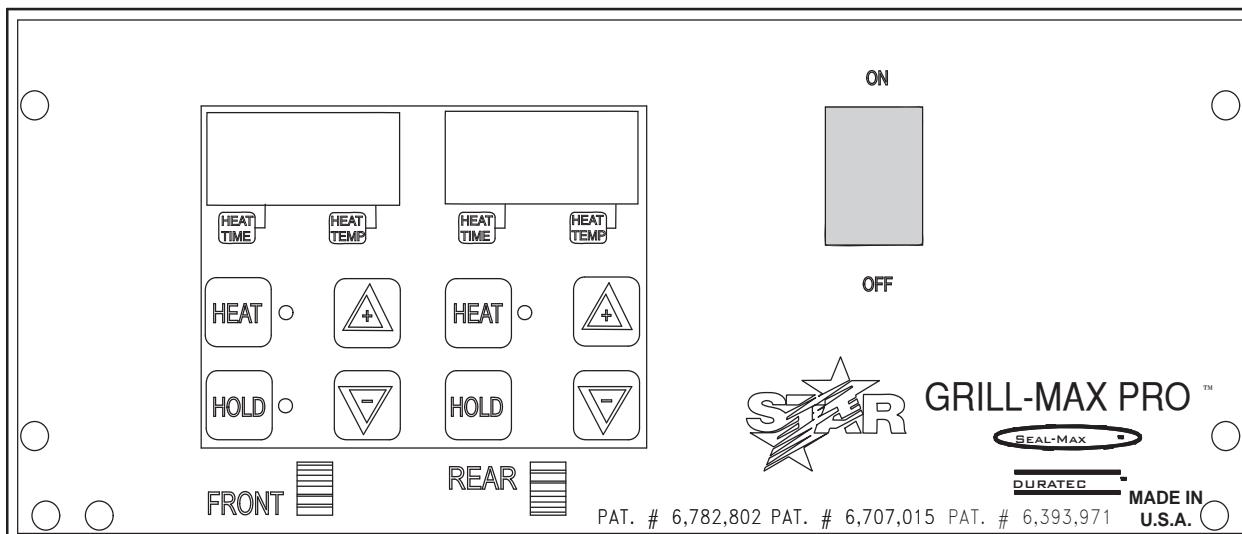
NOTE: Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.

PROGRAMMING

The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions.

To program the electronic roller grill:

1. With the grill on, push and hold the and on the side you wish to program together for three seconds until the alarm beeps once and the display blanks.
2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the and buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be lit. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.
3. To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the and buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.
4. To turn the heat off to the front or rear section, press and hold the for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.



Electronic Control Board

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.

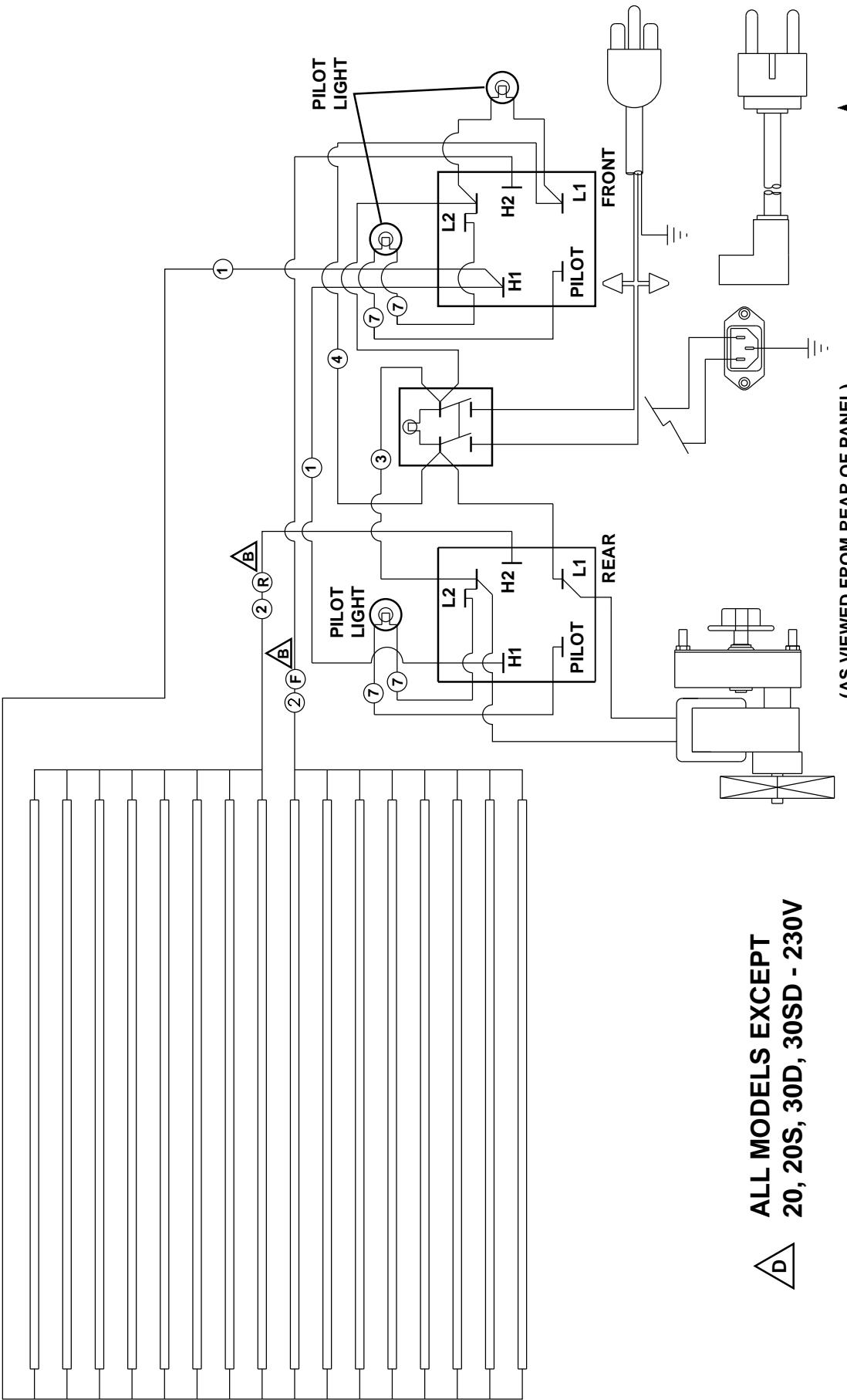
The foregoing warranty is lieu of any and all other warranties, expressed or implied, and constitutes the entire warranty.

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



MODEL: RG SERIES, INFINITE CONTROLS

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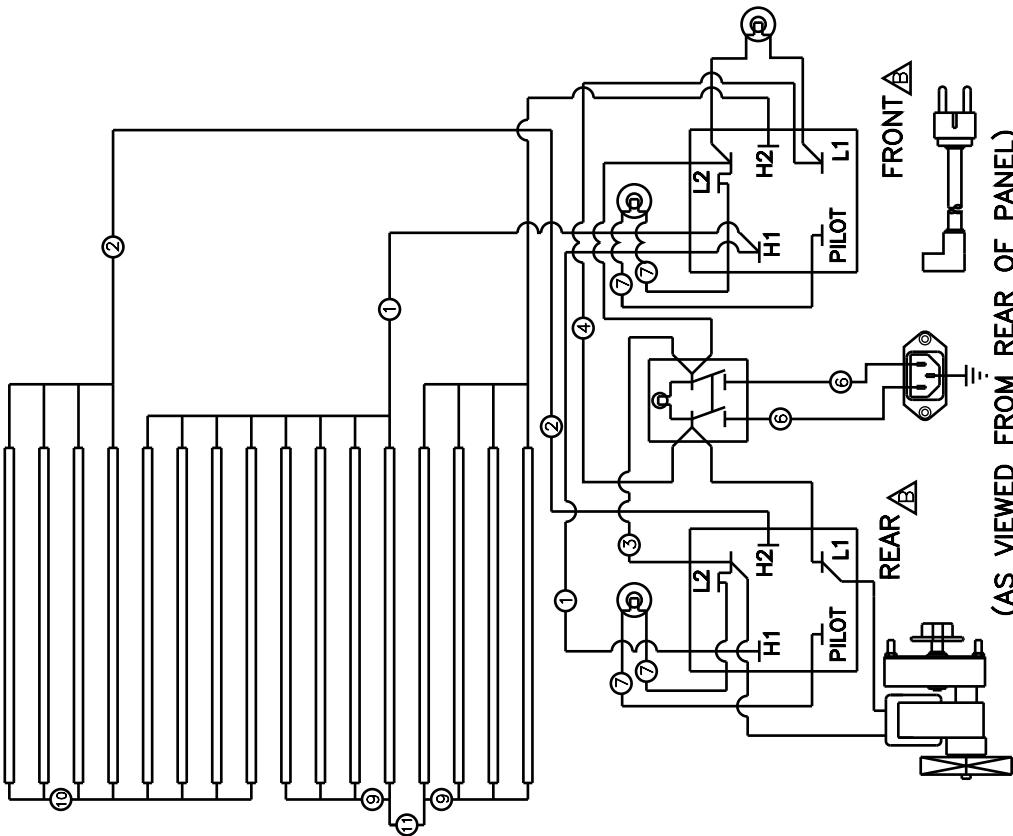
STAR MANUFACTURING INTERNATIONAL INC.
SK1646 Rev D 8/07/2000





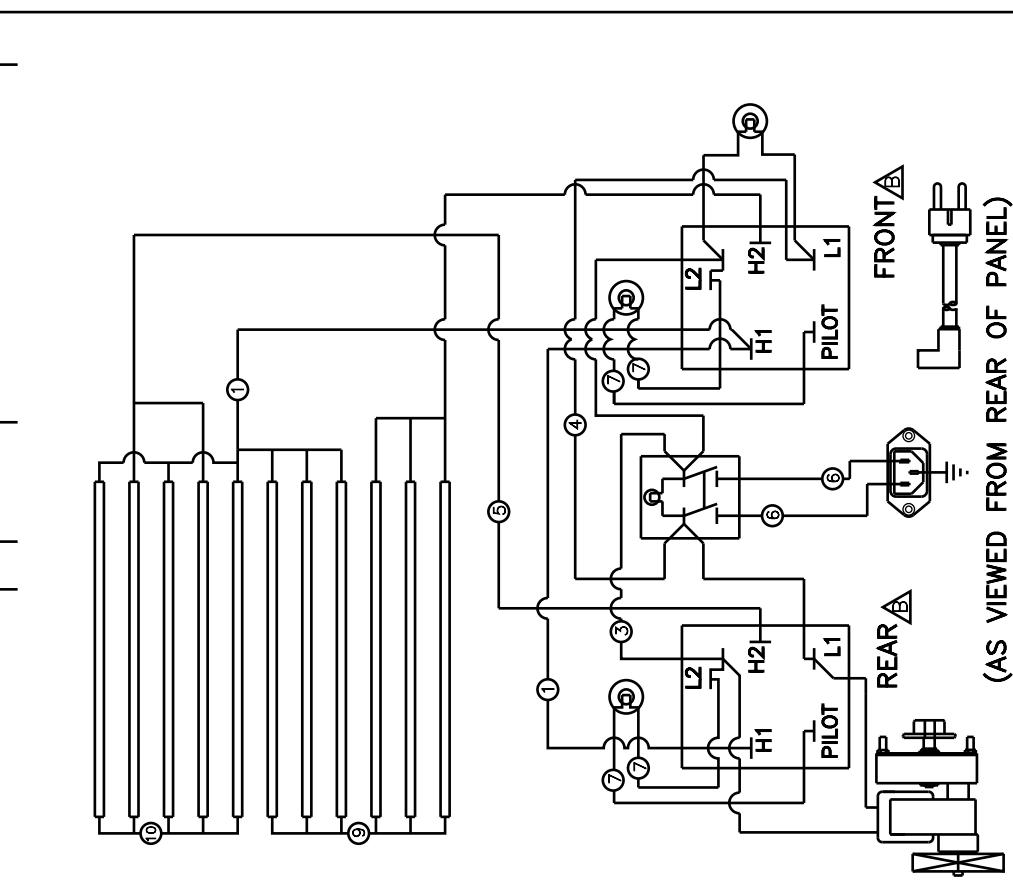
MATERIAL ~			MODEL NO. RG SERIES		
FINISH ~			PART NO. SK1663		
DR. BN	CK.	DATE 6/16/00	REVISIONS	LTR	DATE
FRACTIONS ± 1/64	DECIMALS ± .005	TOLERANCES UNLESS OTHERWISE NOTED	THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.	D	6/16/00

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REDRAWN FOR CLARITY
REDRAWN TO NEW STAR TITLE
BN



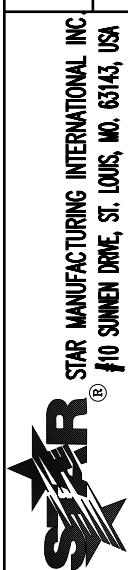
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MODEL 30D & 30SD 230 VOLT

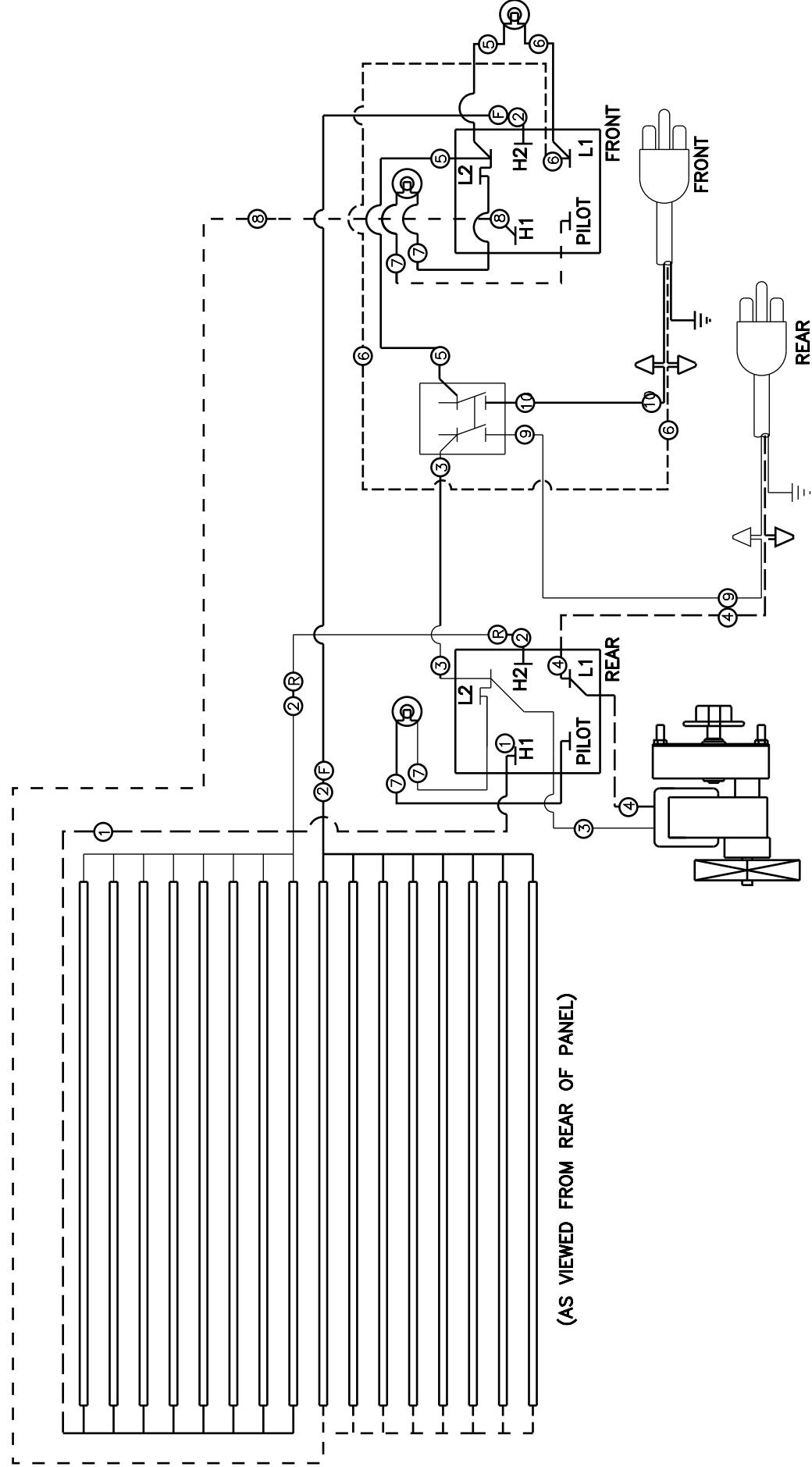


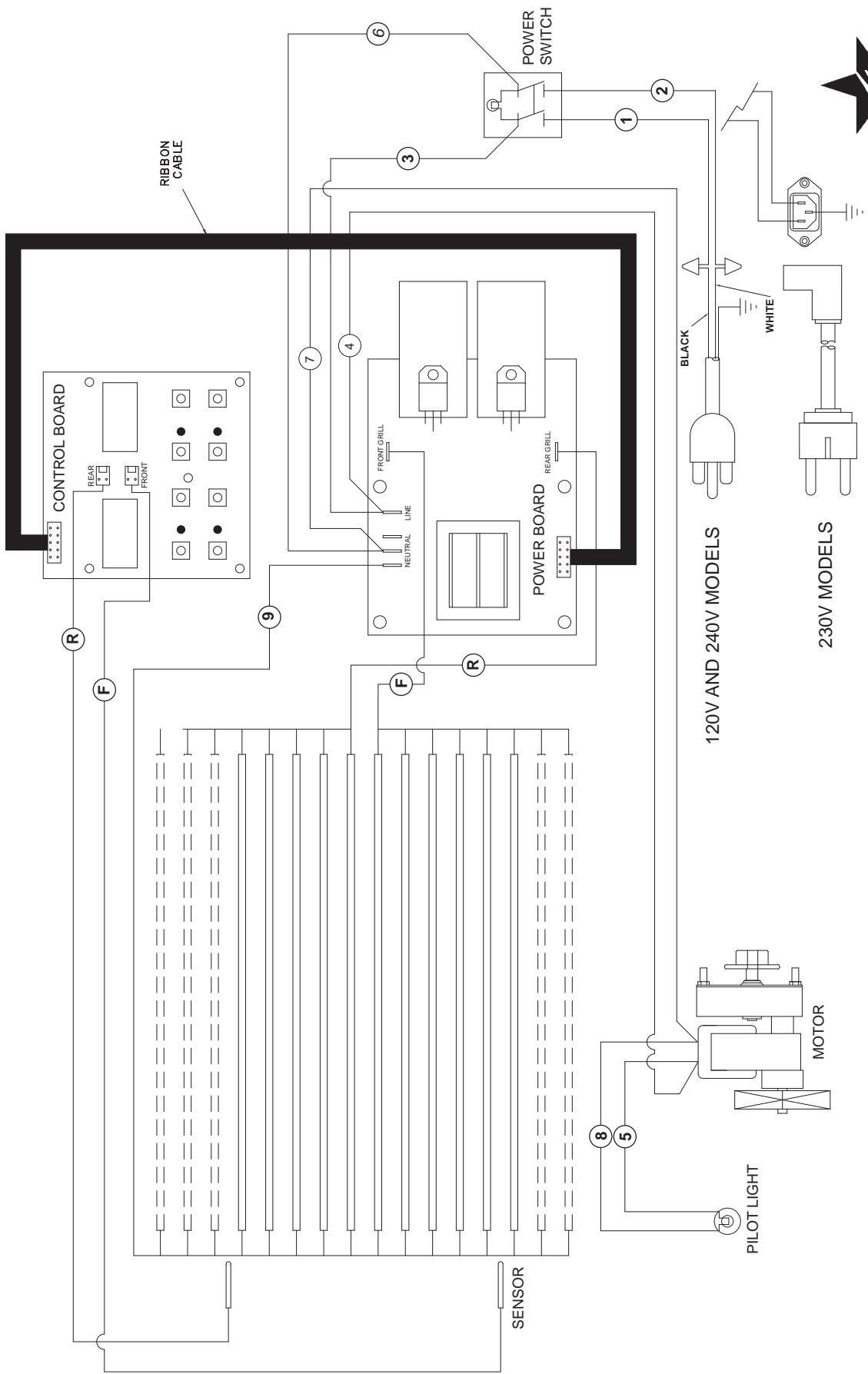
(AS VIEWED FROM REAR OF PANEL)

MODEL 20 & 20S 230 VOLT



STAR MANUFACTURING INTERNATIONAL INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA	MATERIAL -	MODEL NO. 75AFV	PART NO. SK1917
DR. DWD	CK.	DATE 11/12/02	TITLE 75AFV-120V
REVISIONS	LTR	WIRING	DIAGRAM
REV. 1	INT'L. INC.	75AFV	75AFV-120V
NO. 1	-	-	-
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FRACTIONS $\pm 1/64$	NOTED	ANGLES $\pm 1^\circ$	
DECIMALS $\pm .005$			





**MODEL: RGE SERIES,
ELECTRONIC CONTROLS**

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SK1913
Rev -
9/17/2002



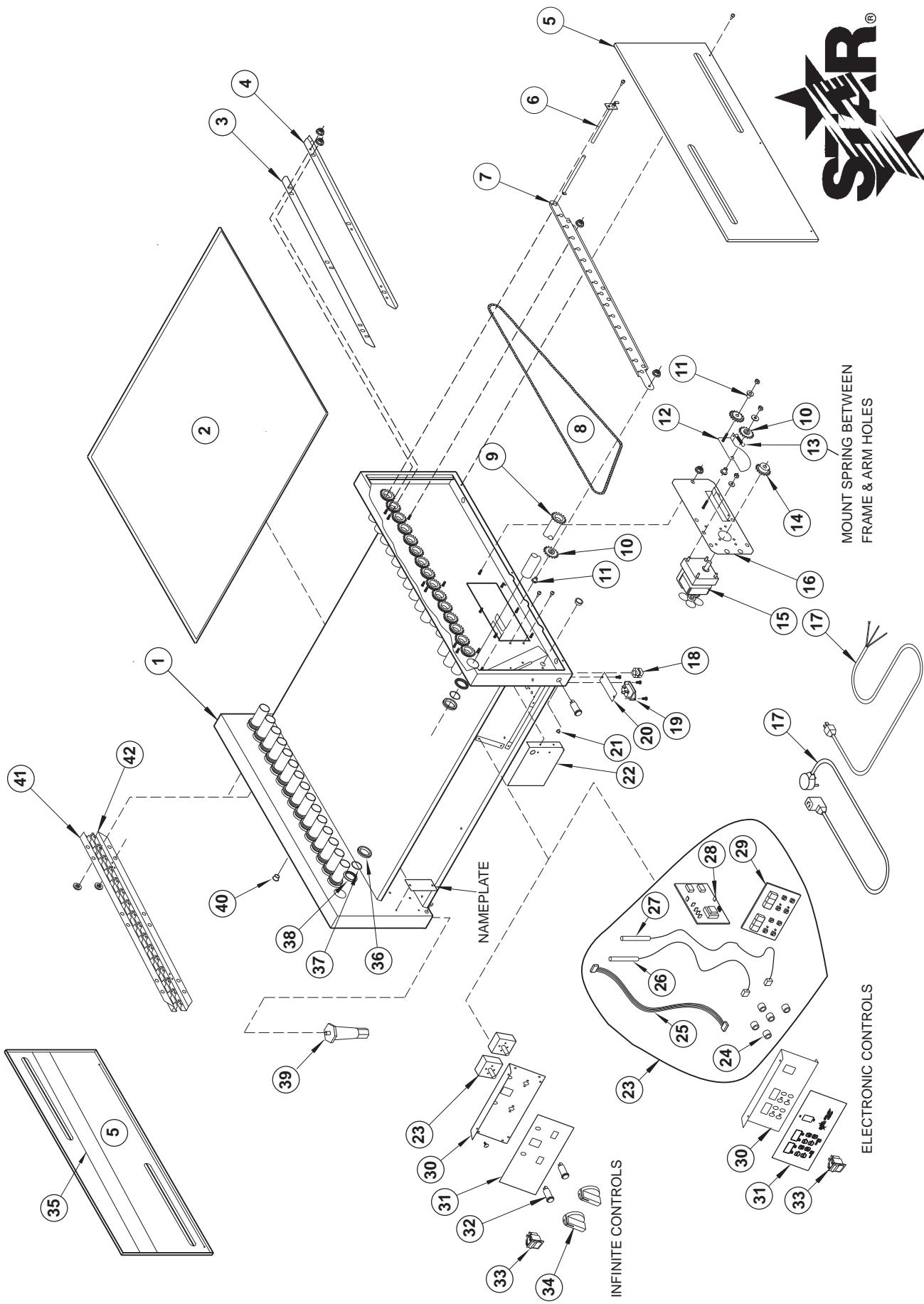


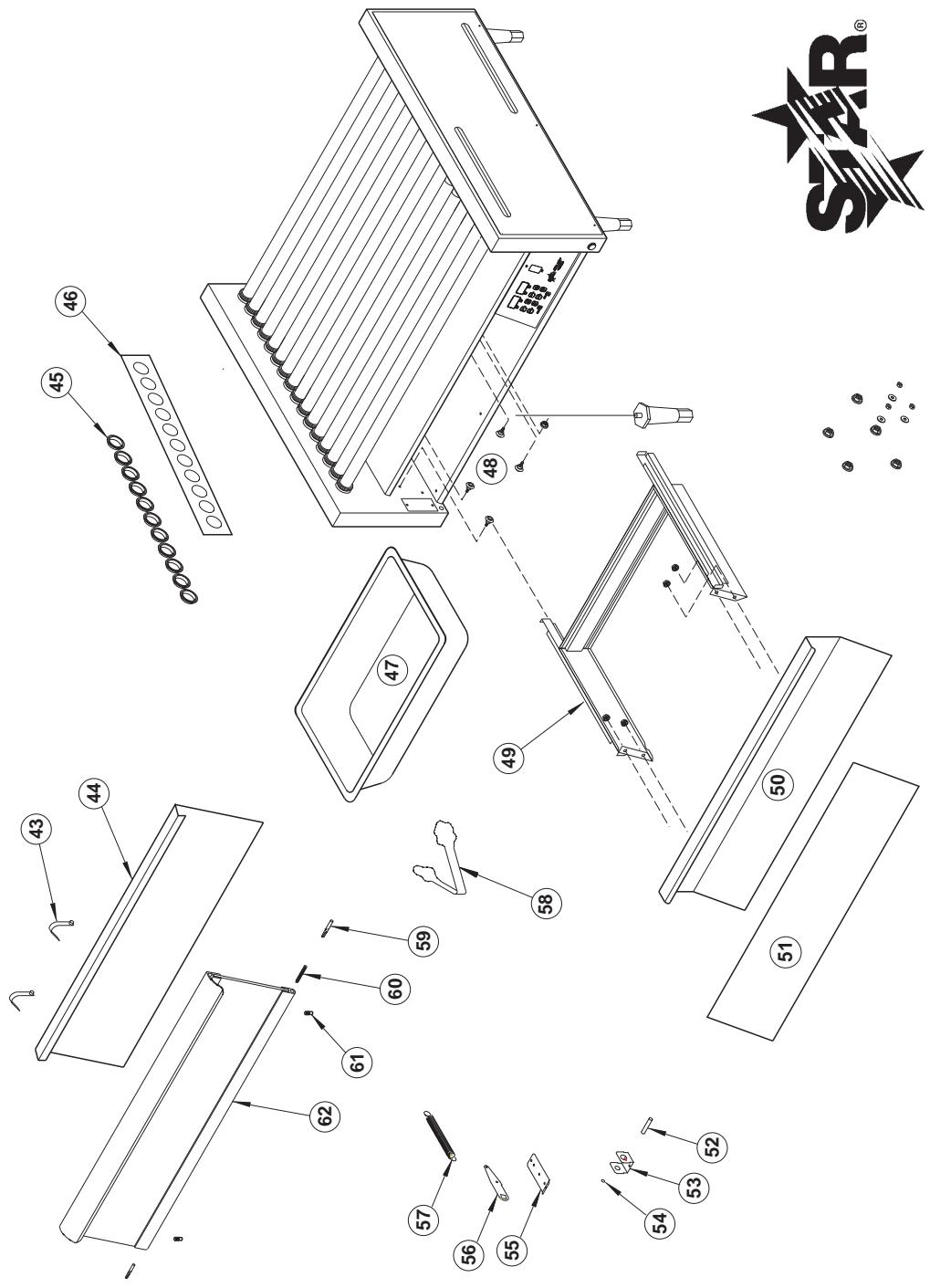
STAR MANUFACTURING INTERNATIONAL INC.

SK2109

01-14-05

REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.





REFER TO THE PARTS LIST SPECIFIC TO
YOUR MODEL FOR MORE DETAIL INFORMATION.

STAR MANUFACTURING INTERNATIONAL INC.
SK2110

01-14-05

PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL 20 Series

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG2028	1	BODY ASSY
1	A5-RG2027	1	BODY ASSY
2	A5-Z2184	1	DRIP TRAY
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER
5	A5-Z2169	2	SIDE PANEL
6	2N-Z2181	11	ELEMENT 120V 20
6	2N-Z2611	11	ELEMENT 230V 20
7	A5-Z6719	1	CHAIN GUIDE
8	2P-Z2242	1	CHAIN
9	PS-RG2029	11	ROLLER ASSY CHROME
9	PS-RG2030	11	ROLLER ASSY POLY
10	2A-Z6614	3	IDLER
11	2A-Z8017	3	BUSHING, IDLER
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER
13	2P-Z8074	1	SPRING
14	2P-Z2538	1	MOTOR SPROCKET
15	2U-Z6485	1	MOTOR-120 VOLT
15	2U-Z6487	1	MOTOR-230/240 VOLT
16	A5-RG2046	1	MOTOR MOUNTING ASSY
17	A5-RG2036	1	CORD ASSY 120V
17	2E-Z0512	1	CORD SET EUR 10AMP
18	2K-Y3240	1	CORD BUSHING
19	2E-Y9227	1	CORD INLET IEC320 10 AMP
20	A5-Z5335	1	BOTTOM COVER PLATE
22	A5-Z9344	1	MOUNTING BRACKET
23	2J-Z2192	2	CONTROL 230/240 VOLT
23	2J-Z2195	2	CONTROL 120 VOLT
30	A5-Z7853	1	CONTROL PANEL
30	A5-RG2047	1	CONTROL PANEL
31	2M-Z8323	1	CONTROL PANEL LABEL
31	2M-Z8324	1	CONTROL PANEL LABEL
31	2M-Z9529	1	CONTROL PANEL LABEL
32	2J-Z2329	3	PILOT LIGHT RED
32	2J-Z3157	3	PILOT LIGHT YELLOW
33	2E-Z1858	1	SWITCH-RED LIGHTED
33	2E-Z3156	1	SWITCH-YELLOW LIGHTED
34	2R-Z1854	2	KNOB W/SET SCREW
35	A5-Z2509	4	PANEL-INSULATOR
36	2P-Z6455	22	TUBE SEAL, SOLID
37	2I-Z2175	22	O-RING SEAL
38	2P-Z2174	22	TUBE GUIDE
39	2R-Z5846	4	LEGS
40	2K-Z2895	4	ANTI SHORT BUSHING
41	A5-Z7650	1	ELEMENT RETAINER - UPPER
42	A5-Z7656	1	ELEMENT RETAINER - LOWER
58	2P-Z0584	1	TONGS
NOT SHOWN	2E-Z3619	1	WIRE SET-230V
NOT SHOWN	2E-Z8320	1	WIRE SET-120V
NOT SHOWN	PS-Z3018	--	TUBE ASSEMBLY SLEEVE

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS 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.

PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL **30 Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG3062	1	BODY ASSY
1	A5-RG3070	1	BODY ASSY
1	A5-RG3087	1	BODY ASSY
1	A5-RG3068	1	BODY ASSY
1	A5-RG3066	1	BODY ASSY
1	A5-RG3072	1	BODY ASSY
2	A5-Z2185	1	DRIP TRAY
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER
5	A5-Z2169	2	SIDE PANEL
5	A5-Z5401	2	SIDE PANEL
6	2N-Z2178	11	ELEMENT 120V 30/45
6	2N-Z2194	11	ELEMENT 230V 30/45
7	A5-Z6719	1	CHAIN GUIDE
8	2P-Z2242	1	CHAIN
8	2P-Z5384	1	CHAIN
9	PS-RG3077	11	ROLLER ASSY CHROME
9	PS-RG3078	11	ROLLER ASSY POLY
10	2A-Z6614	3	IDLER
11	2A-Z8017	3	BUSHING, IDLER
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER
13	2P-Z8074	1	SPRING
14	2P-Z2538	1	MOTOR SPROCKET
15	2U-Z6485	1	MOTOR-120 VOLT
15	2U-Z6487	1	MOTOR-230/240 VOLT
16	A5-RG2046	1	MOTOR MOUNTING ASSY
16	A5-RG5040	1	MOTOR MOUNTING ASSY
17	A5-RG2036	1	CORD ASSY 120V
17	2E-Z0512	1	CORD SET EUR 10AMP
18	2K-Y3240	1	CORD BUSHING
19	2E-Y9227	1	CORD INLET IEC320 10 AMP
20	A5-Z5335	1	BOTTOM COVER PLATE
21	2P-Z1540	2	HOLE PLUG
22	A5-Z9344	1	MOUNTING BRACKET
22	A5-RG4554	1	MOUNTING BRACKET ASSY
23	2J-Z2192	2	CONTROL 230/240 VOLT
23	2J-Z2195	2	CONTROL 120 VOLT
23	PS-RG3091	1	ELECTRONIC CONTROL 120V
23	A5-Z6002	1	ELECTRONIC CONTROL 230/240V
24	2K-Z1971	9	SPACERS
25	2E-Z5565-5	1	RIBBON CONNECTOR
26	2E-Z5565-3	1	SENSOR FRONT
27	2E-Z5565-4	1	SENSOR REAR
28	2E-Z5565-2	1	POWER BOARD
29	PS-RG3092	1	CONTROL BOARD
30	A5-Z7651	1	CONTROL PANEL
30	A5-Z7753	1	CONTROL PANEL
30	A5-RG3069	1	CONTROL PANEL
30	A5-RG3071	1	CONTROL PANEL
31	2M-Z8325	1	CONTROL PANEL LABEL
31	2M-Z8326	1	CONTROL PANEL LABEL

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

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

PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL **30 Series con't**

Key Number	Part Number	Number Per Unit	Description & Model Designation	
31	2M-Z8328	1	CONTROL PANEL LABEL	30CBBE
31	2M-Z8327	1	CONTROL PANEL LABEL	30CE
31	2M-Z8329	1	CONTROL PANEL LABEL	30SC
31	2M-Z8330	1	CONTROL PANEL LABEL	30SCBB
31	2M-Z8331	1	CONTROL PANEL LABEL	30SCBBE
31	2M-Z8332	1	CONTROL PANEL LABEL	30SCE
32	2J-Z2329	3	PILOT LIGHT RED	30C/SC (120V & 240V MODELS)
32	2J-Z3157	3	PILOT LIGHT YELLOW	30C/SC (230V MODELS)
32	2J-Z2329	1	PILOT LIGHT RED	30CE/SCE (120V & 240V MODELS)
32	2J-Z3157	1	PILOT LIGHT YELLOW	30CE/SCE (230V MODELS)
33	2E-Z1858	1	SWITCH-RED LIGHTED	120V & 240V MODELS
33	2E-Z3156	1	SWITCH-YELLOW LIGHTED	230V MODELS
34	2R-Z1854	2	KNOB W/SET SCREW	30C/SC
35	A5-Z2509	4	PANEL-INSULATOR	30C/SC
36	2P-Z6455	22	TUBE SEAL, SOLID	30C/SC
37	2I-Z2175	22	ORING SEAL	30C/SC
38	2P-Z2174	22	TUBE GUIDE	30C/SC
39	2R-Z5846	4	LEGS	30C/SC
40	2K-Z2895	4	ANTI SHORT BUSHING	ALL
41	A5-Z7650	1	ELEMENT RETAINER - UPPER	30C/SC
42	A5-Z7656	1	ELEMENT RETAINER - LOWER	30C/SC
42	A5-RG3094	1	ELEMENT RETAINER ASSY - LOW	30CE/SCE
45	2P-Z5098	11	GREASE SEAL	30CDV/SCDV
46	A5-Z5158	1	GRILL DIVIDER	30CDV/SCDV
47	2D-Z5898	1	PAN 2/3 X 4" DEEP	30CBB/SCBB
48	2P-Z0315	4	DRAWER ROLLER W/SCREW	ALL BUNBOX (CBB/SCBB) MODELS
49	A5-RG3030	1	DRAWER ASSY	30CBB/SCBB
50	A5-RG3009	1	DRAWER FRONT ASSEMBLY	30CBB/SCBB
51	2M-Z2377	1	DRAWER LABEL	30CBB/SCBB
52	2A-Z4667	1	SHAFT	30CBBC/SCBBC
53	A5-Z4660	1	DOOR BRACKET	30CBBC/SCBBC
54	2C-Z4680	1	RETAINER RING	30CBBC/SCBBC
55	A5-Z4661	1	SPRING MOUNT BRACKET	30CBBC/SCBBC
56	A5-Z4657	1	DOOR ARM	30CBBC/SCBBC
57	2P-Z4683	1	EXTENSION SPRING	30CBBC/SCBBC
58	2P-Z0584	1	TONGS	ALL
59	2A-Z4333	1	RETAINER PIN	30CBBC/SCBBC
60	2P-Z4337	1	COMPRESSION SPRING	30CBBC/SCBBC
61	2A-Z4332	1	SHOULDER SCREW	30CBBC/SCBBC
62	A5-RG3037	1	FRONT DOOR	30CBBC/SCBBC
62	A5-RG5016	1	FRONT DOOR-GLASS	30CBBC/SCBBC
NOT SHOWN	2E-Z8320	1	WIRE SET	30C/SC (INFINITE CONTROLS)
NOT SHOWN	2E-Z8414	1	WIRE SET	30CE/SCE (ELECTRONIC CONTROLS)
NOT SHOWN	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	

**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.

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PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL 45 Series

Key Number	Part Number	Number Per Unit	Description & Model Designation
1	A5-RG4533	1	BODY ASSY 45C/SC
1	A5-RG4536	1	BODY ASSY 45CBB/SCBB
1	A5-RG4534	1	BODY ASSY 45CR/SCR
1	A5-RG4537	1	BODY ASSY 45CRBB/SCRBB
2	A5-Z2186	1	DRIP TRAY 45C/SC
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER 45C/SC
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER 45C/SC
5	A5-Z2265	2	SIDE PANEL 45C/SC
5	A5-Z5347	2	SIDE PANEL 45CF/SCF
6	2N-Z2178	16	ELEMENT 120V 30/45 45C/SC-120V
6	2N-Z2194	16	ELEMENT 230V 30/45 45C/SC-230V
7	A5-Z6615	1	CHAIN GUIDE 45C/SC
8	2P-Z2266	1	CHAIN 45C/SC
8	2P-Z5336	1	CHAIN 45CF/SCF
9	PS-RG3077	16	ROLLER ASSY CHROME 45C
9	PS-RG3078	16	ROLLER ASSY POLY 45SC
10	2A-Z6614	3	IDLER ALL
11	2A-Z8017	3	BUSHING, IDLER ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER ALL
13	2P-Z8074	1	SPRING ALL
14	2P-Z2538	1	MOTOR SPROCKET ALL
15	2U-Z6485	1	MOTOR-120 VOLT ALL 120V MODELS
15	2U-Z6487	1	MOTOR-230/240 VOLT ALL 230/240V MODELS
16	A5-RG2046	1	MOTOR MOUNTING ASSY 45C/SC
16	A5-RG5040	1	MOTOR MOUNTING ASSY 45CF/SCF
17	A5-RG2036	1	CORD ASSY 120V 45C/SC (120V MODELS EXCEPT CSA)
17	2E-Z0512	1	CORD SET EUR 10AMP 45C/SC (230V MODELS)
17	A5-RG2041	1	CORD ASSY 120V 45C/SC (120V CSA MODELS)
18	2K-Y3240	1	CORD BUSHING 45C/SC (120V & 240V MODELS)
19	2E-Y9227	1	CORD INLET IEC320 10 AMP 45C/SC (230V MODELS)
20	A5-Z5335	1	BOTTOM COVER PLATE ALL
21	2P-Z1540	2	HOLE PLUG ALL EXCEPT CLEAR BUNBOX MODELS (CBBC, SCBBC)
22	A5-Z9344	1	MOUNTING BRACKET 45C/SC
22	A5-RG4554	1	MOUNTING BRACKET ASSY 45CE/SCE
23	2J-Z2192	2	CONTROL 230/240 VOLT 45C/SC
23	2J-Z2195	2	CONTROL 120 VOLT 45C/SC
23	PS-RG3091	1	ELECTRONIC CONTROL 120V 45CE/SCE
23	A5-Z6002	1	ELECTRONIC CONTROL 230/240V 45CE/SCE
24	2K-Z1971	9	SPACERS 45CE/SCE
25	2E-Z5565-5	1	RIBBON CONNECTOR 45CE/SCE
26	2E-Z5565-3	1	SENSOR FRONT 45CE/SCE
27	2E-Z5565-4	1	SENSOR REAR 45CE/SCE
28	2E-Z5565-2	1	POWER BOARD 45CE/SCE
29	PS-RG3092	1	CONTROL BOARD 45CE/SCE
30	A5-Z7651	1	CONTROL PANEL 45C/SC
30	A5-Z7753	1	CONTROL PANEL ASSY 45CBB/SCBB
30	A5-RG3069	1	CONTROL PANEL 45CE/SCE
30	A5-RG3071	1	CONTROL PANEL 45CBBE/SCBBE
31	2M-Z8325	1	CONTROL PANEL LABEL 45C
31	2M-Z8326	1	CONTROL PANEL LABEL 45CBB

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Star Manufacturing International, Inc.

PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL 45 Series

Key Number	Part Number	Number Per Unit	Description & Model Designation	
31	2M-Z8327	1	CONTROL PANEL LABEL	45CE
31	2M-Z8329	1	CONTROL PANEL LABEL	45SC
31	2M-Z8330	1	CONTROL PANEL LABEL	45SCBB
32	2J-Z2329	3	PILOT LIGHT RED	45C/SC (120V & 240V MODELS)
32	2J-Z3157	3	PILOT LIGHT YELLOW	45C/SC (230V MODELS)
32	2J-Z2329	1	PILOT LIGHT RED	45CE/SCE (120V & 240V MODELS)
32	2J-Z3157	1	PILOT LIGHT YELLOW	45CE/SCE (230V MODELS)
33	2E-Z1858	1	SWITCH-RED LIGHTED	120V & 240V MODELS
33	2E-Z3156	1	SWITCH-YELLOW LIGHTED	230V MODELS
34	2R-Z1854	2	KNOB W/SET SCREW	45C/SC
35	A5-Z2510	4	PANEL-INSULATOR	45C/SC
36	2P-Z6455	32	TUBE SEAL, SOLID	45C/SC
37	2I-Z2175	32	ORING SEAL	45C/SC
38	2P-Z2174	32	TUBE GUIDE	45C/SC
39	2R-Z5846	4	LEGS	45C/SC
40	2K-Z2895	4	ANTI SHORT BUSHING	ALL
41	A5-Z6619	1	ELEMENT RETAINER - UPPER	45C/SC
42	A5-Z6622	1	ELEMENT RETAINER - LOWER	45C/SC
42	A5-RG4549	1	ELEMENT RETAINER ASSY - LOW	45CE/SCE
45	2P-Z5098	16	GREASE SEAL	45CDV/SCDV
46	A5-Z5157	1	GRILL DIVIDER	45CDV/SCDV
47	2D-Z5898	1	PAN 2/3 X 4" DEEP	45CBB/SCBB
48	2P-Z0315	4	DRAWER ROLLER W/SCREW	ALL BUNBOX (CBB/SCBB) MODELS
49	A5-RG3030	1	DRAWER ASSY	45CBB/SCBB
50	A5-RG3009	1	DRAWER FRONT ASSEMBLY	45CBB/SCBB
51	2M-Z2377	1	DRAWER LABEL	45CBB/SCBB
58	2P-Z0584	1	TONGS	ALL
NOT SHOWN	2E-Z8320	1	WIRE SET	45C/SC (INFINITE CONTROLS)
NOT SHOWN	2E-Z8414	1	WIRE SET	45CE/SCE (ELECTRONIC CONTROLS)
NOT SHOWN	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	

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PARTS LIST

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Grill-Max Roller Grills
MODEL 50 Series

Key Number	Part Number	Number Per Unit	Description & Model Designation	
1	A5-RG5028	1	BODY ASSY	50 C/SC
1	A5-RG5029	1	BODY ASSY	50 CR/SCR
1	A5-RG5031	1	BODY ASSY	50CBB/SCBB
1	A5-RG5037	1	BODY ASSY	50CBBC/SCBBC
1	A5-RG5030	1	BODY ASSY	50CF/50SCF
1	A5-RG5032	1	BODY ASSY	50CRBB/SCRBB
2	A5-Z2305	1	DRIP TRAY	50C/SC
2A	A5-Z4273	1	DRIP TRAY	50SC-ST, 50SCE-ST, 50SC-STS
2B	A5-RG5012	1	DRIP TRAY ASSY	50SC-ST, 50SCE-ST, 50SC-STS
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER	50C/SC
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER	50C/SC
5	A5-Z2169	2	SIDE PANEL	50C/SC
5	A5-Z5401	2	SIDE PANEL	50CF/SCF
6	2N-Z2179	11	ELEMENT 120V 50	50C/SC-120V
6	2N-Z2193	11	ELEMENT 230V 50/75	50C/SC-230V
7	A5-Z6719	1	CHAIN GUIDE	50C/SC
8	2P-Z2242	1	CHAIN	50C/SC
8	2P-Z5384	1	CHAIN	50CF/SCF
9	PS-RG7562	11	ROLLER ASSY CHROME	50C
9	PS-RG7563	11	ROLLER ASSY POLY	50SC
10	2A-Z6614	3	IDLER	ALL
11	2A-Z8017	3	BUSHING, IDLER	ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL
13	2P-Z8074	1	SPRING	ALL
14	2P-Z2538	1	MOTOR SPROCKET	ALL
15	2U-Z6485	1	MOTOR-120 VOLT	ALL 120V MODELS
15	2U-Z6487	1	MOTOR-230/240 VOLT	ALL 230/240V MODELS
16	A5-RG2046	1	MOTOR MOUNTING ASSY	50C/SC
16	A5-RG5040	1	MOTOR MOUNTING ASSY	50CF/SCF
17	A5-RG2036	1	CORD ASSY 120V	50C/SC (120V MODELS EXCEPT CSA)
17	2E-Z0512	1	CORD SET EUR 10AMP	50C/SC (230V MODELS)
18	2K-Y3240	1	CORD BUSHING	50C/SC (120V & 240V MODELS)
19	2E-Y9227	1	CORD INLET IEC320 10 AMP	50C/SC (230V MODELS)
20	A5-Z5335	1	BOTTOM COVER PLATE	ALL
21	2P-Z1540	2	HOLE PLUG	ALL EXCEPT CLEAR BUNBOX MODELS (CBBC, SCBBC)
22	A5-Z9344	1	MOUNTING BRACKET	50C/SC
22	A5-RG4554	1	MOUNTING BRACKET ASSY	50CE/SC
23	2J-Z2192	2	CONTROL 230/240 VOLT	50C/SC
23	2J-Z2195	2	CONTROL 120 VOLT	50C/SC
23	PS-RG3091	1	ELECTRONIC CONTROL 120V	50CE/SCE
23	A5-Z6002	1	ELECTRONIC CONTROL 230/240V	50CE/SCE
24	2K-Z1971	9	SPACERS	50CE/SCE
25	2E-Z5565-5	1	RIBBON CONNECTOR	50CE/SCE
26	2E-Z5565-3	1	SENSOR FRONT	50CE/SCE
27	2E-Z5565-4	1	SENSOR REAR	50CE/SCE
28	2E-Z5565-2	1	POWER BOARD	50CE/SCE
29	PS-RG3092	1	CONTROL BOARD	50CE/SCE
30	A5-Z7751	1	CONTROL PANEL	50C/SC
30	A5-Z7850	1	CONTROL PANEL ASSY	50CBB/SCBB
30	A5-RG7560	1	CONTROL PANEL	50CBBE/SCBBE
30	A5-RG7561	1	CONTROL PANEL	50CE/SCE
31	2M-Z8333	1	CONTROL PANEL LABEL	50C

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PARTS LIST

May 8, 2006, Rev C

Grill-Max Roller Grills
MODEL 50 Series

Key Number	Part Number	Number Per Unit	Description & Model Designation	
31	2M-Z8334	1	CONTROL PANEL LABEL	50CBB
31	2M-Z8336	1	CONTROL PANEL LABEL	50CBBE
31	2M-Z8335	1	CONTROL PANEL LABEL	50CE
31	2M-Z8337	1	CONTROL PANEL LABEL	50SC
31	2M-Z8338	1	CONTROL PANEL LABEL	50SCBB
31	2M-Z8340	1	CONTROL PANEL LABEL	50SCBEBE
31	2M-Z8339	1	CONTROL PANEL LABEL	50SCE
32	2J-Z2329	3	PILOT LIGHT RED	50C/SC (120V & 240V MODELS)
32	2J-Z3157	3	PILOT LIGHT YELLOW	50C/SC (230V MODELS)
32	2J-Z2329	1	PILOT LIGHT RED	50CE/SC (120V & 240V MODELS)
32	2J-Z3157	1	PILOT LIGHT YELLOW	50CE/SC (230V MODELS)
33	2E-Z1858	1	SWITCH-RED LIGHTED	120V & 240V MODELS
33	2E-Z3156	1	SWITCH-YELLOW LIGHTED	230V MODELS
34	2R-Z1854	2	KNOB W/SET SCREW	50C/SC
35	A5-Z2509	4	PANEL-INSULATOR	50C/SC
36	2P-Z6455	22	TUBE SEAL, SOLID	50C/SC
37	2I-Z2175	22	ORING SEAL	50C/SC
38	2P-Z2174	22	TUBE GUIDE	50C/SC
39	2R-Z5846	4	LEGS	50C/SC
40	2K-Z2895	4	ANTI SHORT BUSHING	ALL
41	A5-Z7650	1	ELEMENT RETAINER - UPPER	50C/SC
42	A5-RG3094	1	ELEMENT RETAINER - ASSY	50CE/SCE
42	A5-Z7656	1	ELEMENT RETAINER - LOWER	50C/SC
45	2P-Z5098	11	GREASE SEAL	50CDV/SCDV
46	A5-Z5158	1	GRILL DIVIDER	50CDV/SCDV
47	2D-Z5899	1	PAN FULL X 4" DEEP	50CBB/SCBB
48	2P-Z0315	4	DRAWER ROLLER W/SCREW	ALL BUNBOX (CBB/SCBB) MODELS
49	A5-RG5011	1	DRAWER ASSY	50CBB/SCBB
50	A5-RG5004	1	DRAWER FRONT ASSEMBLY	50CBB/SCBB
51	2M-Z2380	1	DRAWER LABEL	50CBB/SCBB
52	2A-Z4677	1	SHAFT	50CBBC/SCBBC
53	A5-Z4660	1	DOOR BRACKET	50CBBC/SCBBC
54	2C-Z4680	1	RETAINER RING	50CBBC/SCBBC
55	A5-Z4661	1	SPRING MOUNT BRACKET	50CBBC/SCBBC
56	A5-Z4657	1	DOOR ARM	50CBBC/SCBBC
57	2P-Z4683	1	EXTENSION SPRING	50CBBC/SCBBC
58	2P-Z0584	1	TONGS	ALL
59	2A-Z4333	1	RETAINER PIN	50CBBC/SCBBC
60	2P-Z4337	1	COMPRESSION SPRING	50CBBC/SCBBC
61	2A-Z4332	1	SHOULDER SCREW	50CBBC/SCBBC
62	A5-RG5016	1	FRONT DOOR-GLASS	50CBBC/SCBBC
NOT SHOWN	2E-Z8320	1	WIRE SET	50C/SC (INFINITE CONTROLS)
NOT SHOWN	2E-Z8414	1	WIRE SET	50CE/SCE (ELECTRONIC CONTROLS)
NOT SHOWN	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	

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Grill-Max Roller Grills
MODEL **75 Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation	
1	A5-RG7549	1	BODY ASSY	75CRBB/SCRBB
1	A5-RG7571	1	BODY ASSY	75CFV
1	A5-RG7547	1	BODY ASSY	75CF/SCF
1	A5-RG7548	1	BODY ASSY	75CBB/SCBB
1	A5-RG7546	1	BODY ASSY	75 CR/SCR
1	A5-RG7545	1	BODY ASSY	75 C/SC
2	A5-Z2306	1	DRIP TRAY	75C/SC
3	A5-Z8411	1	BACK-CHAIN RETAINER SPACER	75C/SC
4	A5-Z8412	1	ANGLE CHAIN RETAINER UPPER	75C/SC
5	A5-Z5347	2	SIDE PANEL	75CF/SCF
5	A5-Z2265	2	SIDE PANEL	75C/SC
6	2N-Z2193	16	ELEMENT 230V 50/75	75C/SC-230V
6	2N-Z2982	16	ELEMENT 120V 105 W	75C/SC-120V
7	A5-Z6615	1	CHAIN GUIDE	75C/SC
8	2P-Z5336	1	CHAIN	75CF/SCF
8	2P-Z2266	1	CHAIN	75C/SC
9	PS-RG7563	16	ROLLER ASSY POLY	75SC
9	PS-RG7562	16	ROLLER ASSY CHROME	75C
10	2A-Z6614	3	IDLER	ALL
11	2A-Z8017	3	BUSHING, IDLER	ALL
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	ALL
13	2P-Z8074	1	SPRING	ALL
14	2P-Z2538	1	MOTOR SPROCKET	ALL
15	2U-Z6487	1	MOTOR-230/240 VOLT	ALL 230/240V MODELS
15	2U-Z6485	1	MOTOR-120 VOLT	ALL 120V MODELS
16	A5-RG5040	1	MOTOR MOUNTING ASSY	75CF/SCF
16	A5-RG2046	1	MOTOR MOUNTING ASSY	75C/SC
17	A5-RG2034	1	CORD SER 240V W/TERMINALS	75C/SC (240V MODELS)
17	2E-Y9251	1	CORD SET EUR 16 AMP	75C/SC (230V MODELS)
17	A5-RG2041	1	CORD ASSY 120V	75C/SC (120V MODELS)
18	2K-Y3240	1	CORD BUSHING	75C/SC (120V & 240V MODELS)
19	2E-Y9253	1	CORD INLET IEC320 16 AMP	75C/SC (230V MODELS)
20	A5-Z5335	1	BOTTOM COVER PLATE	ALL
21	2P-Z1540	2	HOLE PLUG	ALL EXCEPT CLEAR BUNBOX MODELS (CBBC, SCBBC)
22	A5-RG4554	1	MOUNTING BRACKET ASSY	75CE/SCE
22	A5-Z9344	1	MOUNTING BRACKET	75C/SC
23	A5-Z6002	1	ELECTRONIC CONTROL 230/240V	75CE/SCE
23	PS-RG3091	1	ELECTRONIC CONTROL 120V	75CE/SCE
23	2J-Z2192	2	CONTROL 230/240 VOLT	75C/SC
23	2J-Z2195	2	CONTROL 120 VOLT	75C/SC
24	2K-Z1971	9	SPACERS	75CE/SCE
25	2E-Z5565-5	1	RIBBON CONNECTOR	75CE/SCE
26	2E-Z5565-3	1	SENSOR FRONT	75CE/SCE
27	2E-Z5565-4	1	SENSOR REAR	75CE/SCE
28	2E-Z5565-2	1	POWER BOARD	75CE/SCE
29	PS-RG3092	1	CONTROL BOARD	75CE/SCE
30	A5-RG7560	1	CONTROL PANEL	75CE/SCE
30	A5-RG7561	1	CONTROL PANEL	75CBBE/SCBBE
30	A5-Z7850	1	CONTROL PANEL ASSY	75CBB/SCBB
30	A5-Z7751	1	CONTROL PANEL	75C/SC
31	2M-Z8339	1	CONTROL PANEL LABEL	75SCE
31	2M-Z8340	1	CONTROL PANEL LABEL	75SCBBE

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PARTS LIST

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Grill-Max Roller Grills
MODEL **75 Series**

Key Number	Part Number	Number Per Unit	Description & Model Designation	
31	2M-Z8338	1	CONTROL PANEL LABEL	75SCBB
31	2M-Z8337	1	CONTROL PANEL LABEL	75SC
31	2M-Z8335	1	CONTROL PANEL LABEL	75CE
31	2M-Z8336	1	CONTROL PANEL LABEL	75CBBE
31	2M-Z8334	1	CONTROL PANEL LABEL	75CBB
31	2M-Z8333	1	CONTROL PANEL LABEL	75C
32	2J-Z3157	1	PILOT LIGHT YELLOW	75CE/SCE (230V MODELS)
32	2J-Z2329	1	PILOT LIGHT RED	75CE/SCE (120V & 240V MODELS)
32	2J-Z3157	3	PILOT LIGHT YELLOW	75C/SC (230V MODELS)
32	2J-Z2329	3	PILOT LIGHT RED	75C/SC (120V & 240V MODELS)
33	2E-Z3156	1	SWITCH-YELLOW LIGHTED	230V MODELS
33	2E-Z1858	1	SWITCH-RED LIGHTED	120V & 240V MODELS
34	2R-Z1854	2	KNOB W/SET SCREW	75C/SC
35	A5-Z2510	4	PANEL-INSULATOR	75C/SC
36	2P-Z6455	32	TUBE SEAL, SOLID	75C/SC
37	2I-Z2175	32	ORING SEAL	75C/SC
38	2P-Z2174	32	TUBE GUIDE	75C/SC
39	2R-Y5092	4	LEGS 4"	75C/SC
40	2K-Z2895	4	ANTI SHORT BUSHING	ALL
41	A5-Z6619	1	ELEMENT RETAINER - UPPER	75C/SC
42	A5-RG4549	1	ELEMENT RETAINER ASSY - LOW	75CE/SCE
42	A5-Z6622	1	ELEMENT RETAINER - LOWER	75C/SC
43	2P-Y9176	2	SNAP BUTTON	75SCF-SA, 75SCFE-SA
44	A5-RG7516	1	CONTROL PANEL COVER	75SCF-SA, 75SCFE-SA
45	2P-Z5098	16	GREASE SEAL	75CDV/SCDV
46	A5-Z5157	1	GRILL DIVIDER	75CDV/SCDV
47	2D-Z5899	1	PAN FULL X 4" DEEP	75CBB/SCBB
48	2P-Z0315	4	DRAWER ROLLER W/SCREW	ALL BUNBOX (CBB/SCBB) MODELS
49	A5-RG5011	1	DRAWER ASSY	75CBB/SCBB
50	A5-RG5004	1	DRAWER FRONT ASSEMBLY	75CBB/SCBB
51	2M-Z2380	1	DRAWER LABEL	75CBB/SCBB
58	2P-Z0584	1	TONGS	ALL
NOT SHOWN	2E-Z8414	1	WIRE SET	75CE/SCE (ELECTRONIC CONTROLS)
NOT SHOWN	2E-Z8320	1	WIRE SET	75C/SC (INFINITE CONTROLS)
NOT SHOWN	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	

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PROGRAMACIÓN

Los controles electrónicos proporcionan ajustes electrónicos para HEAT (Calentar) y HOLD (conservar-mantener) para una variedad de productos comestibles y condiciones de instalación.

Para programar la parrillera electrónica de rodillos:

1. Con la parrillera encendida, oprima y mantenga conjuntamente por 3 segundos el  y  del lado que desee programar hasta que se emita un sonido de alarma (beep) y la pantalla se blanquee.
2. Para programar la temperatura de calentamiento y/o el tiempo de calentamiento, oprima el botón de HEAT (calentar). El último tiempo de calentamiento salvado será mostrado en la pantalla, la luz (LED) del HEAT (calentar) titilará y el HEAT TIME (indicador de tiempo de calentamiento) se encenderá (ON). Use los botones  y  para ajustar el tiempo deseado, luego oprima el botón de HEAT (calentar) de nuevo. La luz (LED) del HEAT TIME (indicador de tiempo de calentamiento) se apagará y la luz (LED) del HEAT TEMP (indicador de temperatura) se encenderá. Cuando haya terminado de programar la temperatura, oprima el botón HEAT (calentar) una vez más para salir del modo de programación.
3. Para programar la temperatura de conservación (hold temperature), repita el paso 1 de arriba, luego oprima el botón HOLD. La última temperatura de conservación salvada se mostrará en la pantalla y la luz (LED) del HOLD estará encendida. Use los botones  y  para ajustar la temperatura deseada, luego oprima el botón HOLD de nuevo para salir del modo de programación.
4. Para quitar el calor de la sección frontal o posterior, oprima y mantenga el botón de la sección específica durante 3 segundos. La palabra "OFF" aparecerá en la pantalla. Para encender la sección de nuevo, oprima los botones de HEAT o HOLD.

PROCEDIMIENTOS OPERATIVOS PARA PARRILLERAS ELECTRONICAS

Arranque

El equipo con control electrónico entra en el modo de conservación (HOLD) cuando se enciende por primera vez. La pantalla (display) titilará hasta que la temperatura previamente fijada sea alcanzada. El equipo emitirá un sonido (beep) una vez que llegue a la temperatura. Equipos con control infinito no indican cuando la temperatura de operación es alcanzada.

Calentamiento

El ajuste apropiado de la temperatura de calentamiento depende del tamaño, contenido, forma del producto y de la instalación de cualquier escudo protector o pantalla de protección sanitaria (protección contra estornudos). La Fundación Nacional de Sanidad (NSF) requiere que todos los productos comestibles perecederos sean mantenidos a 140°F o por encima durante el período de servido.

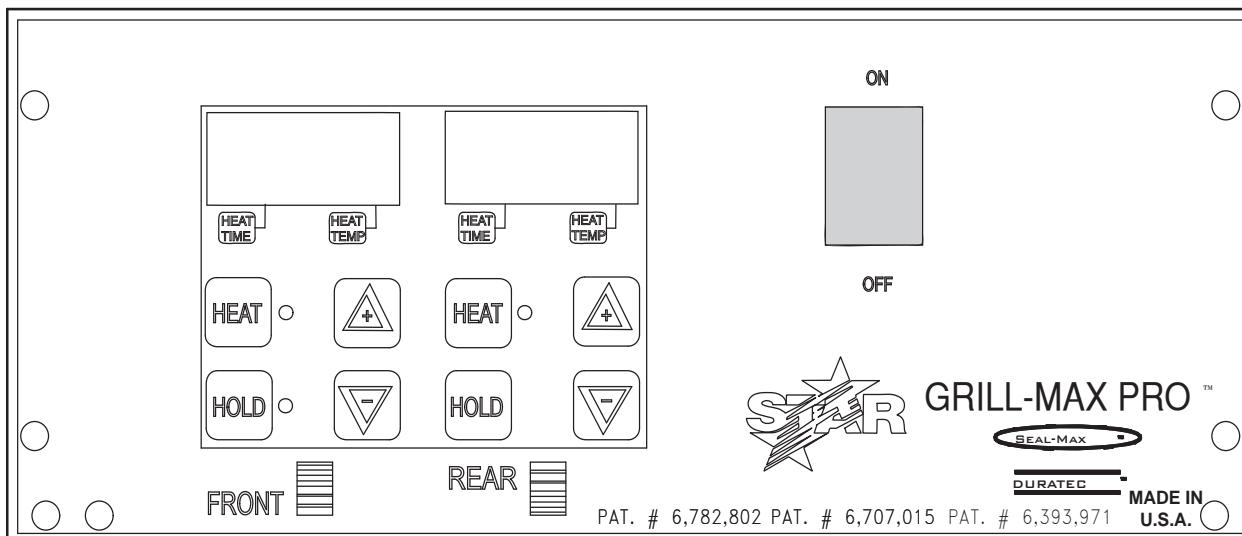
Los productos deben ser mantenidos refrigerados hasta que estén listos para ser utilizados. Los tiempos de calentamiento varían dependiendo de la temperatura inicial y de la calidad del producto. Para mejores resultados, utilice salchichas elaboradas para parrilleras.

Antes de cocinar por primera vez, lave los rodillos con un paño suave húmedo con una solución suave de agua jabonosa. Cuando las parrilleras controladas de forma electrónica son encendidas por primera vez, las pantallas titilarán, indicando la temperatura de HOLD (conservación) hasta que alcance la temperatura prefijada.

Con la parrillera precalentada a la temperatura de HOLD (conservación), cárguela con el producto deseado y oprima el botón de HEAT (calentar). La parrillera entrará en la modalidad de HEAT (calentar) y las pantallas titilarán hasta que se alcance la temperatura prefijada. Después del ciclo de calentamiento, la parrillera emitirá una alarma o sonido (beep) cuatro veces y el producto estará a la temperatura de servir.

Nota: basado en el tipo de producto a calentar, es necesario experimentar de forma que se alcance la temperatura de calentamiento HEAT y el tiempo de calentamiento para llevar el producto a la temperatura apropiada en un tiempo aceptable.

Tabla de Controles Electrónicos



INSTALACION CONTINUED

El equipo debe ser conectado en forma directa e individual a la toma de alimentación eléctrica de la pared. Si se conecta a un circuito sobrecargado, el equipo no operará de forma correcta. Los modelos equipados con cajas para panes deben ser nivelados para utilizar la característica de auto-cerrado en la gaveta de los panes. 4 patas ajustables están incluidas en la serie 75 y están disponibles de forma opcional para los otros modelos.

PROCEDIMIENTOS OPERATIVOS GENERALES

El interruptor principal controla toda la energía del equipo; éste se encuentra ubicado en el panel de controles. Cuando el interruptor principal está en la posición ON, los rodillos estarán encendidos, pero no suministrarán calor a menos que los controles de calor (HEAT) estén en la posición de ON. Para mayor flexibilidad de la sección de calentamiento (HEAT) la parrilla está dividida en dos secciones controladas de forma individual. El control de la derecha controla el calor de la sección posterior y el control de la izquierda regula el calor de la sección frontal. El interruptor principal está iluminado para indicar cuando el equipo está prendido. En las parrilleras con controlador infinito una luz (LED) ubicada arriba de cada control señala cuando la sección específica esta encendida (ON). También hay una luz (LED) adicional al final de la cubierta del equipo. Esta luz (LED) indica la posición el interruptor principal cuando la gaveta opcional para los panes o la puerta del comercializador obstruyen la vista del panel de control. En los modelos equipados con la caja para panes se requiere remover la gaveta de los panes para retirar la bandeja de los panes y la bandeja de drenaje cuando el acceso a la parte posterior del equipo está obstruida. Para remover la gaveta de los panes tome la gaveta por ambos lados y háléla hacia fuera. Levante el frente para desenganchar la rueda del riel-guía y retire la gaveta del equipo. Tenga precaución y evite que se caiga la gaveta cuando llegue al final del riel-guía. Para reinsertar la gaveta, primero deslice y enganche la guía de la gaveta en la rueda frontal y luego la rueda trasera. No opere el equipo sin la bandeja de drenaje.



PRECAUCION

SOLO UTILICE UTENSILIOS PLÁSTICOS O RECUBIERTOS CUANDO MANEJE PRODUCTOS COMESTIBLES. OBJETOS DE METAL PUEDEN DAÑAR LA CUBIERTA DE LOS RODILLOS Y AFECTAR LA CAPACIDAD SANITARIA DE LOS RODILLOS



PRECAUCION

NO UTILICE UTENSILIOS DE LANA DE ACERO O LIMPIADORES ABRASIVOS EN LOS RODILLOS. RASPADURAS INVALIDARÁN LA GARANTÍA. PARA EVITAR QUEMADURAS Y HERIDAS Tome LAS PRECAUCIONES NECESARIAS CUANDO LIMPIE LA PARRILLA Y ESTA ESTÉ CALIENTE.

Limpieza

Antes de utilizar el equipo por primera vez, limpie los rodillos con un paño suave húmedo con una solución suave de agua jabonosa. No utilice utensilios de metal cuando esté cocinando. Las raspaduras y rayas le restarán habilidad para limpiar los rodillos de forma fácil. Nunca utilice lanillas o esponjas metálicas o limpiadores abrasivos en los rodillos. Esto dañará el acabado y los soportes de los rodillos. Los rodillos son más fáciles de limpiar cuando están calientes. Tome las precauciones necesarias cuando limpie la parrilla y esté caliente de forma que se evite heridas y quemaduras. Limpie los rodillos con un paño húmedo. Seque desde los extremos hacia el centro para prevenir que el sucio sea forzado dentro de los sellos de los rodillos.. No permita que los restos de la comida se adhieran y se quemen sobre la superficie del rodillo. El exterior del equipo debe ser limpiado con un detergente suave y no abrasivo. Limpie todo el equipo diariamente para garantizar la vida larga, buen funcionamiento y apariencia atractiva. No utilice equipos con chorros de agua a presión (water jet) para limpiarlo.

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PRECAUCION

Esta unidad ha sido diseñada y se vende exclusivamente para usos comerciales y para ser operada por personal debidamente entrenado y experimentado en su operación y no se vende para uso del consumidor en la casa o alrededor de ella ni para ser usada directamente por la sociedad general en instalaciones de servicio de comidas. Favor contacte la fábrica para equipos de uso para público en general.

INSTALACION

Este equipo está diseñado para operar con el voltaje y número de vatios indicados en la placa de identificación montada en el respaldo de la unidad, y ha sido diseñado para ser usado con corriente eléctrica alterna (AC) únicamente.



PRECAUCION

NO CONECTE ESTA UNIDAD A UNA FUENTE DE CORRIENTE DIRECTA (DC)

CARGA DE CONEXIÓN:

CONTROL INFINITO		CONTROL ELECTRONICO	
MODELO SERIE	VATAJE	MODELO SERIE	VATAJE
20C, 20SC	930	20SCE	930
30C, 30SC, 30CF, 30SCF, 30CBB, 30CBBC,		30CE, 30SCE, 30SCEX, 30CBBE	
30SCBB, 30CDV	1150	30SCBBE	1150
45C, 45SC, 45CBB, 45SCBB, 45CDV	1650	45SCE, 45SCRE	1650
50C, 50SC, 50CF, 50SCF, 50CBB, 50CBBC,		50CE, 50SCE, 50SCEX 50CBBE, 50SCBBE,	
50SCBB, 50CDV	1535	50CBBES	1535
75C, 75SC, 75CBB, 75SCBB, 75FF,		75CE, 75SCE, 75CBBE, 75CBBES,	
75SCF 208/240V	1810/2400	75SCBBE, 75SCRE 208/240V,	
75C, 75SC, 75CBB, 75SCBB,		75SCFE	1810/2400
75CDV 230V	2210	75CE, 75SCE, 75CBBE,	
75C, 75CF, 75SC, 75SCF, 75CBB,		75SCBBE, 75SCRE 120V	1730
75SCBB, 75CDV 120V	1700		
75CFV 120V	2880		

Símbolo de seguridad



Este símbolo intenta alertar el usuario a la presencia de instrucciones de operación y mantenimiento importante en el manual que acompaña el aparato.

GUARDA ESTE MANUAL PARA REFERENCIA EN EL FUTURO.

AVISO

El uso de cualquier parte aparte de partes genuinos proveídos de la fabrica Star exime al fabricante de toda responsabilidad.

Star reserva el derecho de cambiar las especificaciones y el diseño del producto sin notificación. Estas revisiones no dan al comprador un derecho a estos cambios, mejoramientos, adiciones, o piezas de recambio correspondientes para equipo previamente comprado.

Por los cambios periódicos del diseño, método, procedimiento, política, y regulación, las especificaciones en este manual pueden cambiar sin aviso. Aunque Star Manufacturing hace todo que puede para asegurar que provee información correcta, no somos responsables por errores u omisiones en la información proveída ni por conclusiones formados como resultado de usar las especificaciones. Cuando usa la información proveída, el usuario acepta todo el riesgo asociado con el uso de esta unidad.

MANTENIMIENTO Y REPARACIONES

Póngase en contacto con su comerciante de quien usted compró la unidad para servicio y mantenimiento requerido. Por favor apunta en el área abajo el número de modelo, número serial, voltaje, y fecha de compra y tenga esta información lista cuando usted llama para asegurar servicio rápido.

Nº Modelo _____

Para información sobre la garantía, póngase en contacto con su comerciante.

Nº Serial _____

Voltaje _____

Fecha de Compra _____

GRILL-MAX®

PARRILLERA

ROLLER

MODEL
20C, 30C, 45C, 50C & 75C
Controles Electrónico e Infinito

**Instrucciones para
instalación y
operación**

2M-Z9106 Rev.C 5/8/06



30SCBB

CE

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LISTED

