

Star[®]Max[®]

ELECTRIC HOT PLATE

MODELS
501FD, 502D, 502FD, 502DS

Installation and Operation Instructions

2M-Z6062 Rev. A 9/30/11



502D



502FD



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 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. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent Listing

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

Service Help Desk

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

Telephone: (314) 678-6303

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					
Electrical Specifications			Dimensions		
Model	Voltage	kW	Width	Depth	Height
501FD	208/240	1.95/2.6	12" (30.4cm)	17.25" (43.8cm)	10.7" (27.2cm)
501FD-208V	208V	2.6			
502D	208/240	3.1/4.2	12" (30.5cm)	28 (71.1cm)	11 5/8" (29.5cm)
502DS					
502FD		3.9/5.2			

GENERAL OPERATING INSTRUCTIONS



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.

The Star-Max Electric Hot Plates are equipped for the voltage indicated on the nameplate mounted on the front panel. This unit is designed to operate on alternating current (A.C.), two wire single phase service only.

DO NOT CONNECT TO DIRECT CURRENT (D.C.).

Total Connected Load:

502FD: at 240 Volts, Wattage is 5,200.
at 208 Volts, Wattage is 3,900.

502D/502DS: at 240 Volts, Wattage is 4,200.
at 208 Volts, Wattage is 3,150.

INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable and of suitable size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting as required by local electrical code. The body of the hot plate should be grounded (**Do not ground to a gas supply pipe**). The connections are made in this unit at the pigtail leads located in the junction box on the back of the unit. To gain access to the pigtail leads remove cover on junction box.

LOCATE THE UNIT

Do not install the unit closer than 1 inch from a side wall and/or closer than 1 inch from a rear wall.

LEVELING UNIT

Level unit by adjusting the (4) feet for accurate and perfect line up with other Star-Max series units.



DO NOT INSTALL WITHOUT FEET.



USE ONLY FLAT BOTTOM PANS AND POTS! DO NOT USE RAISED BOTTOM UTENSILS OR BUCKETS! GOOD HEAT TRANSFER DEPENDS UPON GOOD CONTACT BETWEEN THE ELEMENT AND POT.

NOTE: Using a 12" diameter or larger pan/pot may cause damage to the element or internal wiring. Such damages are not covered by warranty.

Two (2) heating elements are used. For the 502FD each element draws 2,600 Watts on 240 Volts and 1,950 Watts on 208 Volts. For the 502D and DS each element draws 2,100 Watts on 240 Volts and 1,575 Watts on 208 Volts. Each element is controlled by an infinite position switch. The right control knob controls the rear cooking element and the left control knob controls the front cooking element. On "HI" the element delivers uninterrupted full heat. Between "LO" and "5" any desired amount of heat can be obtained between 6% and 60% of full heat.

Signal lights are provided above the control knobs to give a visual check if either one or both heating units are turned on.

CLEANING

The exterior surfaces can be kept clean and attractive by regularly wiping with a clean soft cloth. Any discoloration can be removed with a non-abrasive cleaner.

For models 502D and 502DS, the heating elements may be raised for access to the drip pans, which may be removed for cleaning and the bottom pan may be removed by sliding pan forward.

REPLACEMENT OF INFINITE CONTROL

BE SURE POWER IS DISCONNECTED BEFORE ATTEMPTING TO SERVICE UNIT.

1. Pull control knobs on front panel forward to remove.
2. Remove 8 screws from front panel and tilt front panel forwards.
3. Remove the nut that mounts the inoperative control and pull the control to the side.
4. Remove one wire at a time from the inoperative control and connect at the same terminal on the new control. Carefully check to see that proper wires have been connected to the terminals of the control. See attached wiring diagram.
5. Assemble new control to the front panel.

MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

Visit our Website at: www.star-mfg.com

Email: service@star-mfg.com

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 Fast Steamer Models **except Direct Connect Series.**

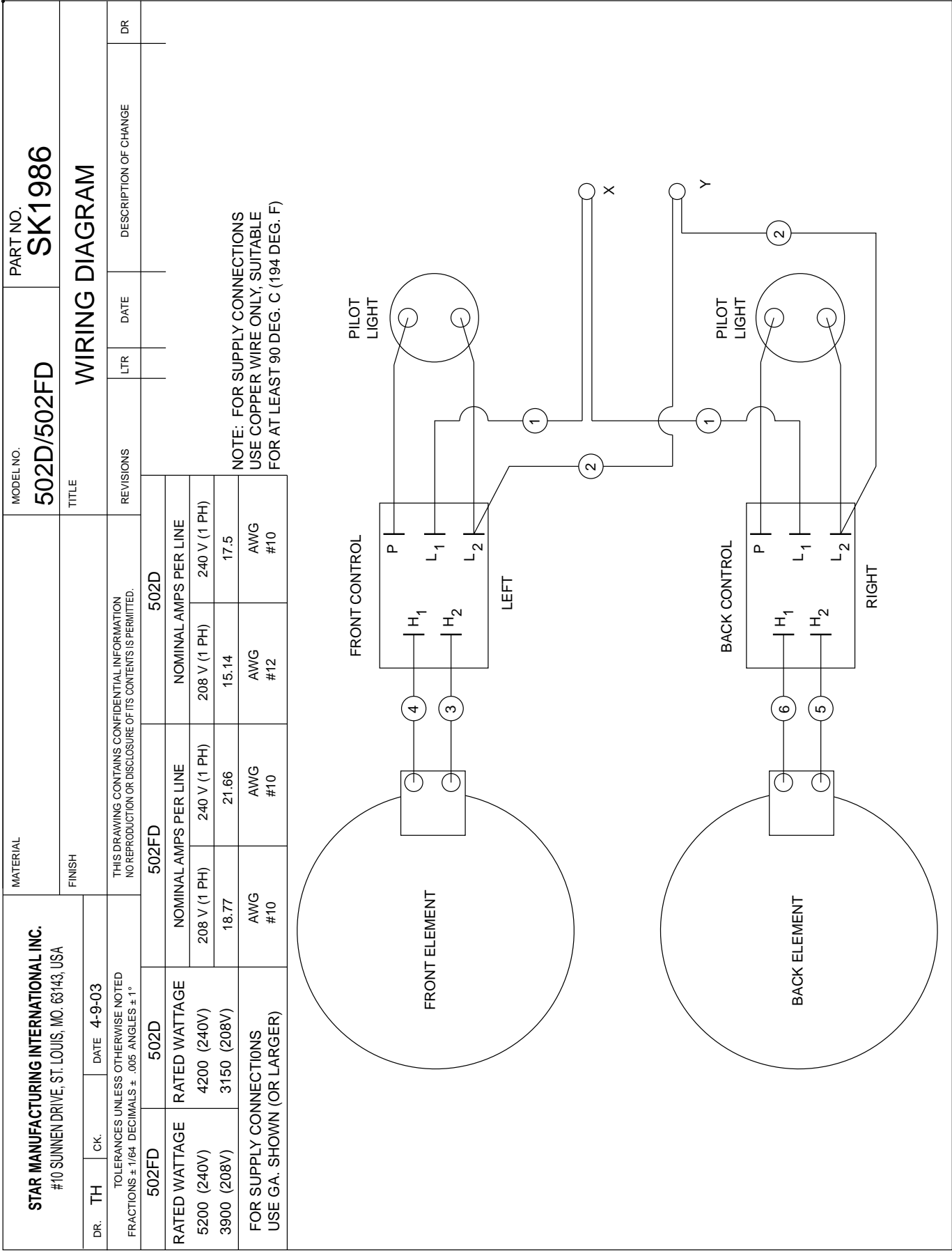
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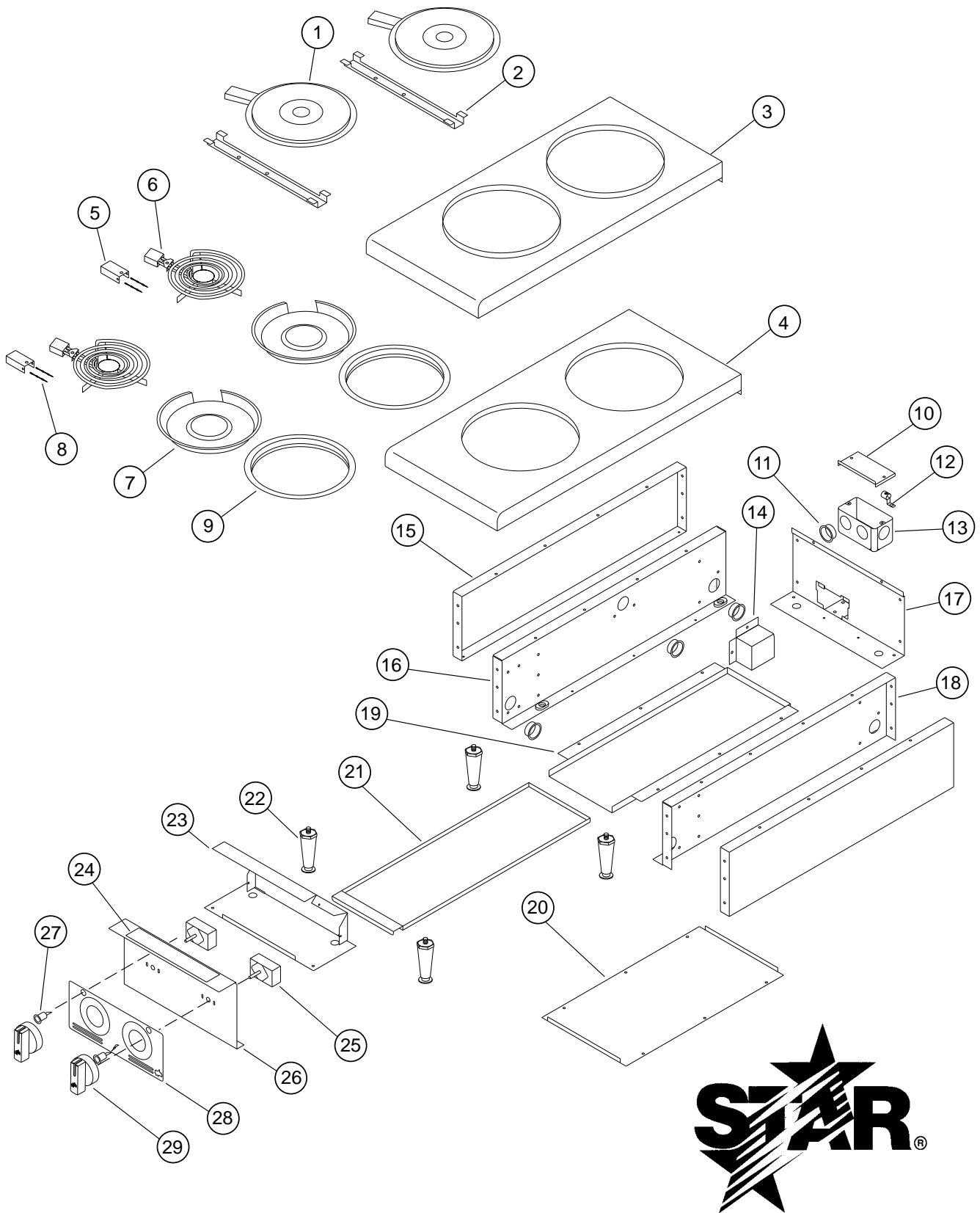
- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
(Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
(Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

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.





MODEL 502D, 502FD
 501FD NOT ILLUSTRATED

STAR MANUFACTURING INTERNATIONAL, INC.

SK1984

03-02-03

PARTS LIST

October 3, 2011, Rev. A

Model: Star-Max Electric Hot Plate				
Fig No	Part No	Qty	Description	Application
1	2N-Y3301	1	ELEMENT 2600 WATTS 240V	501FD
		2		502FD
2	I3-Z6169	2	ELEMENT CLAMP	502FD
3	I3-Z6176	1	TOP	502FD
	I2-Z14946			501 SERIES
4	I2-Z6175	1	TOP	502D, 502DS
5	I3-Y7822	2	COVER	502D, 502DS
6	2N-11120-12	1	ELEMNT TK 208V 2600W	501FD (208/240V)
	2N-Y3301	1	ELEMENT 2600 WATTS 240V	501FD-208V
	2N-Y7779	2	ELEMENT	502D, 502DS
7	2D-6470	2	PAN	502D, 502DS
8	I3-Y7891	4	STRAIN RELIEF CHAIN	502D, 502DS
9	2P-6468	2	RING	502D, 502DS
10	G3-Y7788	1	BOX COVER	ALL
11	2K-Z6183	3	BUSHING 1.125-S-MAX	501 SERIES
		4		502 SERIES
12	2C-Y2344	1	GROUND LUG	ALL
13	2E-Y7327	1	ELECTRICAL BOX	ALL
14	I2-Z6064	1	WIRE COVER	502D, 502DS
15	G3-Z5945	2	SIDE PANEL	ALL
16	I2-502023	1	SIDE LINER ASSEMBLY LEFT	ALL
17	I2-Z6170	1	REAR PANEL	ALL
18	G3-624303	1	SIDE LINER ASSEMBLY RIGHT	ALL
19	I2-Z6178	1	DRAWER SLIDE	502D, 502DS
20	I3-Z6174	1	BOTTOM PANEL	502FD
21	I2-Z6177	1	DRAWER	502D, 502DS
22	2R-200716	4	LEG 2.5 IN METAL	501 SERIES
	2A-Z5942		FOOT	502 SERIES
23	I2-Z6172	1	CENTER WALL	ALL
24	VARIOUS	1	NAMEPLATE	ALL
25	2J-6403	1	CONTROL-INFINITE 240V	501 SERIES
		2	CONTROL	502 SEIES
26	I2-Z6179	1	FRONT PANEL	ALL
27	2J-Y6690	1	PILOT LIGHT 240V	501 SERIES
		2		502 SERIES
28	2M-Z14949	1	GRAPHIC - 501FD	501FD
	2M-Z6171	1	GRAPHIC PANEL	502D, 502FD
	2M-Z6591	1	GRAPHIC PANEL	502DS
29	2R-Z3436	1	KNOB INF. CONTROL	501 SERIES
		2	KNOB	502D, 502FD
	2R-Z6378	2	KNOB	502DS
NA	2E-Z6167	1	WIRE SET	502D, 502DS
	2E-Z6168			502FD

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

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OF 1

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



Star Manufacturing International, Inc.