

Star Manufacturing International Inc.

10 Sunnen Drive St. Louis, MO 63143

Phone: (314) 781-2777 Fax: (314) 781-2714 Installation and Operating Instructions

2M-Z4051 Rev. E 4/12/10

# HOT FOOD HUMIDITY CABINET MODEL HFD-1CRPL









These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

## RETAIN THIS MANUAL FOR FUTURE REFERENCE **NOTICE**

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

#### MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure faster service. **Authorized Service Agent** 

Model No.	Reference th	e listing provided with the unit		
Serial No.	or			
Voltage	for an updated listing go to:			
Purchase Date —	Website: E-mail Telephone:	www.star-mfg.com Service@star-mfg.com (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		

## **SPECIFICATIONS**

## HFD-1CRPL120

Capacity: Four 12" (30cm) Pizza Shelves

Electrical: 120 volt, 50/60 hertz, single phase, 1200 watts, 10 amps

Dimensions: 15" W x 15" D x 28-1/4" H

(38.1 cm W x 38.1 cm D x 71.7 cm H)

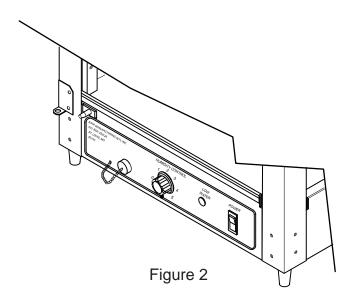
Weight: Approximately 62 lbs. (28 kg)

#### **OPERATING CONTROLS**

The temperature controls are located at the top of the unit above the door and the humidity controls are located on the bottom of the unit below the door (see Figures 1 and 2).



Temperature Dial - Adjusts cabinet temperature



**ON/OFF Switch** - Activates cabinet light, and air circulation system.

**Humidity Dial** - Adjusts cabinet humidity.

**Low Water Indicator** - Illuminates when water needs to be added.

**Drain Tube** - Allows the water reservoir to be emptied during cleaning.

**Door Switch** - Allows the rotisserie motor to rotate when the door is closed.



#### **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.

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

Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate. Machines with a nameplate stamped 120V, are equipped for operation on 120 volt 50/60 hertz AC single phase service. Machines with a nameplate stamped 240V, are equipped for operation on 240 volt 50/60 hertz AC single phase service. Each condition must be connected to a separate 15 amp circuit with a 3 wire grounded, polarized receptacle.



#### **WARNING**

# DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT OR THE MACHINE WILL BE SERIOUSLY DAMAGED.

The guarantee of this machine as covered by the warranty card does not apply if an improper installation has been made.

# **GENERAL OPERATING INSTRUCTIONS**



#### CAUTION

#### DO NOT BLOCK VENT HOLES ON TOP OF THE CABINET

- 1. Ensure cabinet is plugged into the proper voltage receptacle prior to turning on.
- 2. Fill reservoir with water (distilled preferred) such that the water is approximately level with the top of the water reservoir (low water indicator should extinguish). Capacity is 3/4 gallon (2.8 L).

#### **CAUTION: DO NOT OVERFILL!**

- 3. Follow preheat instructions on the following page. Allow approximately 15 minutes for the machine to reach the proper temperature.
- 4. Monitor product temperature via the thermometer (see Figure 3).
- 5. Load product into the racking system. For maximum product freshness, adjust the settings as specified. Pizza and pretzel racks are adjustable for different applications using the screws provided.
- 6. Periodically monitor the water level by the red indicator light on the lower control panel. If the light is illuminated, add water (distilled preferred) until the indicator light is no longer illuminated or to the maximum recommended water level (see Figure 4).



#### **CAUTION: DO NOT OVERFILL!**

7. See attached sketch for instructions on reversing the door.

Figure 3

#### **CLEANING INSTRUCTIONS**

- 1. Disconnect the electrical cord before cleaning the cabinet.
- 2. To maintain the finish and shine of the unit, wipe it daily with a damp cloth and mild soap. Do not use harsh detergents or scouring pads.
- 3. Daily cleaning of the inside glass, bottom pan and racking system with a damp cloth is recommended.
- 4. Unscrew the drain cap to drain the water reservoir. After the water reservoir is empty, recap the drain tube and fill to the recommended water level (see Figure 4).



# **CAUTION: DO NOT OVERFILL!** RECOMMENDED DIAL SETTINGS

**Preheat:** Temp = 6

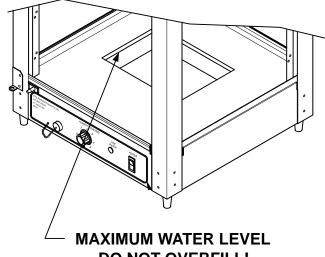
Humidity = 2

Pizza: Temp = 5.5

Humidity = 4

# DIAL SETTING FOR DESIRED **TEMPERATURE (APPROX.)**

Low	1	110°F (43°C)
	2	120°F (49°C)
	3	130°F (55°C)
	4	150°F (66°C)
	5	165°F (74°C)
High	6	175°F (80°C)



DO NOT OVERFILL!

Figure 4

#### DIAL SETTINGS FOR DESIRED HUMIDITY

Low, 1, 2 Low Humidity

3, 4 Medium Humidity

**High**, 5, 6 **High Humidity** 

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

#### FLUORESCENT LIGHT REPLACEMENT

- 1. Unplug the cord from the recepticale.
- Remove the diffuser using a plastic screwdriver. 2.
- 3. Replace the light with a new lamp 120V, model F8T5.
- Install the diffuser back into the light holder. 4

Note: In the event of a loss of power, turn the main switch off, wait 5-10 minutes, then turn the main switch on. This procedure will prevent the flurescent light from flickering.

#### Visit our Website at: www.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 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

- 1. Travel time and mileage rendered beyond the 50 mile radius limit
- 2. 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
- 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
- Repair of damage created during transit, delivery, & installation OR created by acts of God

#### PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- \* The Model 510FD Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA Cheese Melter.
- \* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- \* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- \* All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers.
- \* All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmer.
- \* All Condiment Dispensers except the Model HPD & SPD Series Dispenser.
- \* All Specialty Food Warmers except Model 130R, 11RW Series, and 11WSA Series.
- \* All QCS/RCS Series Toasters except Model QCS3 & RCS3 Series.

#### ALL:

- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers (Model 16PD-A Only)

Email: service@star-mfg.com

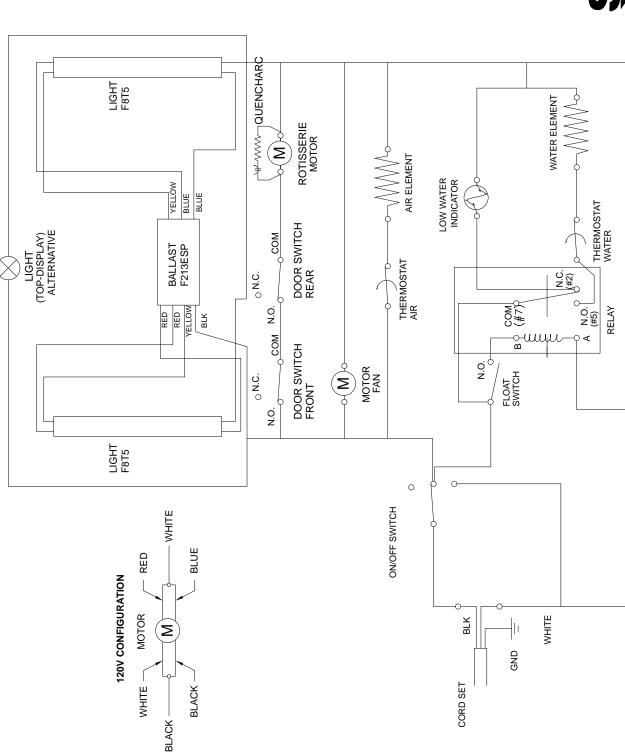
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens
- (Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

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.



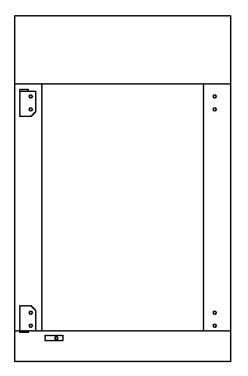
# MODEL: HFD-1CRPL

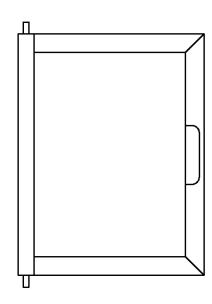
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

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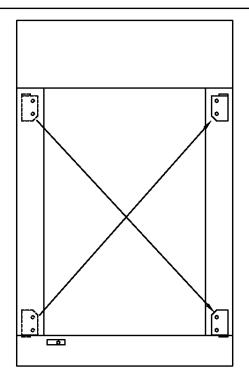
#### INSTRUCTIONS FOR REVERSING THE DOOR ON UNIT

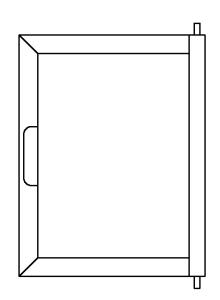
- 1. REMOVE THE TOP HINGE BRACKET ON THE LEFT POST AND INSTALL ON THE LOWER RIGHT POST.
- 2. REMOVE THE LOWER HINGE BRACKET ON THE LEFT POST.
- 3. ROTATE THE DOOR 360 DEGREES AND INSERT PIN ON THE BOTTOM OF THE DOOR INTO LOWER HINGE.
- 4. PLACE THE PREVIOUS LOWER BRACKET OVER THE PIN ON TOP OF THE DOOR AND RE-INSTALL THE HINGE BRACKET.





#### STANDARD DOOR CONFIGURATION

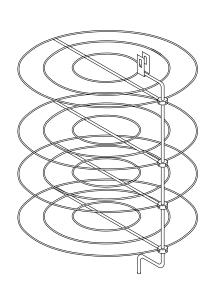




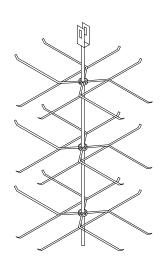
REVERSED DOOR CONFIGURATION

STAR MANUFACTURING INTERNATIONAL, INC.

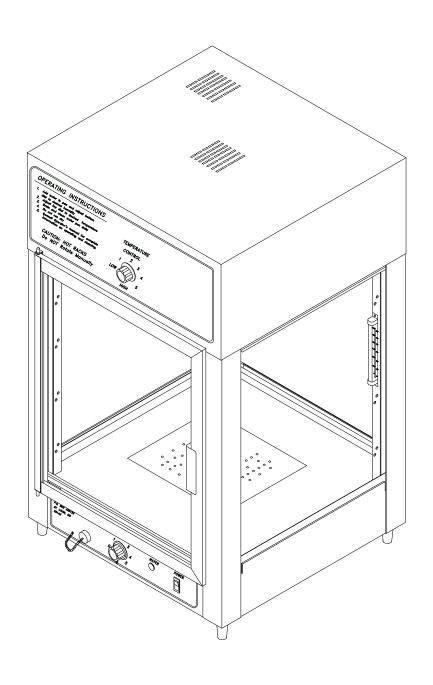
MODEL HFD-1 120V/240V REV. SK1458 12-17-96 DR: JS



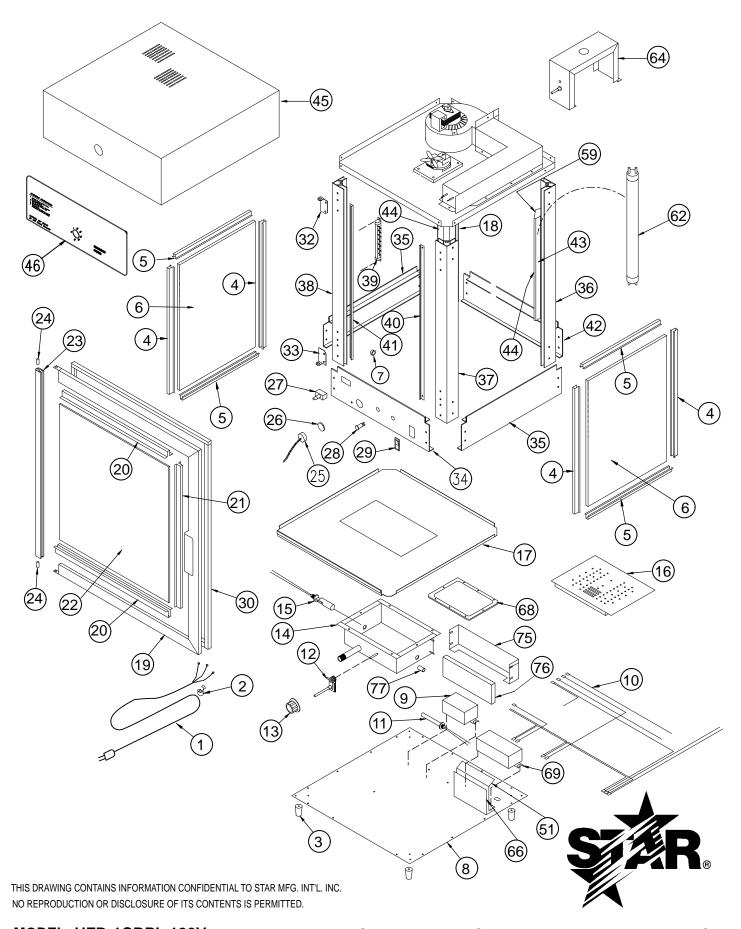
**PIZZA RACK** 



PRETZEL RACK
(OPTIONAL)



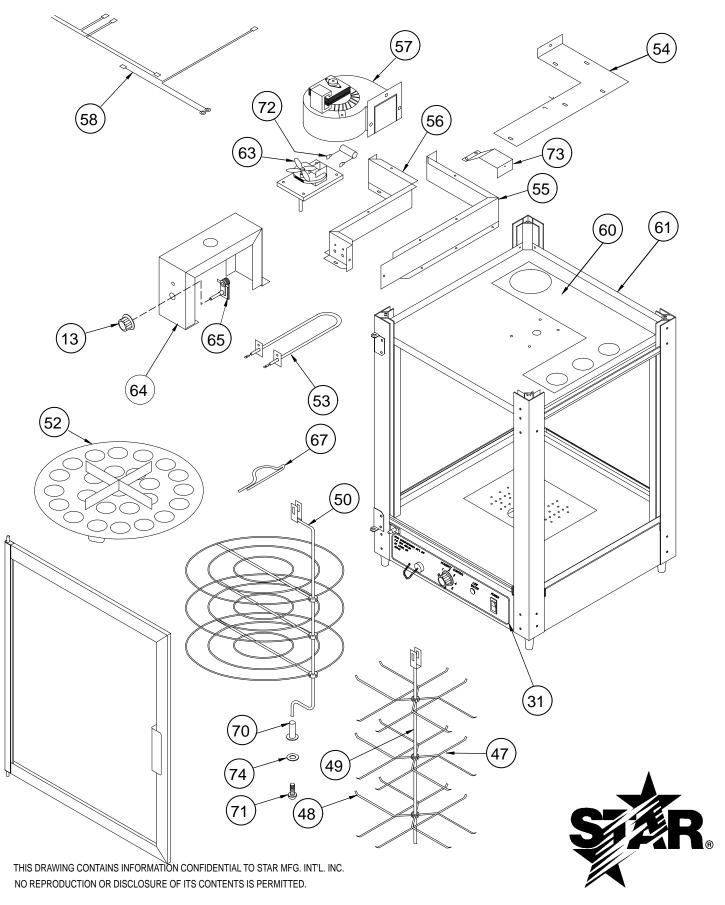




**MODEL: HFD-1CRPL 120V** 

# STAR MANUFACTURING INTERNATIONAL INC.

SK1825 Rev - 11/14/2000



**MODEL: HFD-1CRPL 120V** 

STAR MANUFACTURING INTERNATIONAL INC.

#### MODELS HFD-1CRPL120 Humidity Cabinet

		Number			
Key	Part	Per			
Number	Number	Unit	Description		
1	C3-G8021	1	CORD ASSEMBLY 120V		
2	2K-Y2968	1	BUSHING - STRAIN RELIEF		
3	2A-Z1485	4	FOOT 1" ADJUSTABLE		
4	D5-Z0345	4	GLASS CHANNEL VERTICAL		
5	D5-Z0346	4	GLASS CHANNEL HORIZONTAL		
6	2Q-Z0581	2	GLASS-SIDE		
7	2K-1139	3	BUSHING-HEYCO		
8	D5-Z3951	1	BOTTOM		
9	2E-Y9148	1	RELAY 120V		
10	2E-Z4053	1	WIRE HARNESS-BOTTOM		
11	2N-Z3435	1	ELEMENT ASSEMBLY 120V		
12	2T-Z4250	1	THERMOSTAT-WATER		
13	2R-Y8261	2	KNOB		
14	D5-220075	1	RESERVOIR ASSEMBLY		
15	D5-220093	1	FLOAT SWITCH ASSEMBLY		
16	D5-Z3954	1	TRAY		
17 18	D5-220102 D5-Z3936	1 1	PAN ASSEMBLY CORNER POST-RIGHT DOOR		
19	D5-23930 D5-220103	2	DOOR FRAME ASSEMBLY		
20	2I-Z0877	4	GLASS CHANNEL-HORIZONTAL DOOR		
21	21-Z0877 21-Z0876	2	GLASS CHANNEL-HORIZON I AL DOOR GLASS CHANNEL-VERTICAL DOOR		
22	2Q-Z0759	2	GLASS-DOOR		
23	2I-Z0758	2	HINGE-DOOR		
24	2A-Y8068	4	PIN-DOWEL		
25	A3-35219	1	CAP AND CHAIN		
26	21-9772	1	GASKET		
27	2E-Y9700	2	SWITCH-INTERRUPT		
28	2J-Y6689	1	PILOT LIGHT, 120V		
29	PS-220117	1	SWITCH-SERVICE KIT (manufactured before 4/1/2010)		
	2E-Z0091	1	SWITCH (manufactured after 4/1/2010)		
30	2I-Z3934	2	DOOR-GASKET		
31	2M-Z0880	1	LABEL-BOTTOM		
32	D5-Z4171	2	HINGE-BRACKET (TOP)		
33	D5-Z4172	2	HINGE-BRACKET (BOTTOM)		
34	D5-Z0320	1	PANEL-CONTROL		
35	D5-Z0319	2	ANGLE-BOTTOM		
36	D5-Z3935	1	CORNER POST-LEFT DOOR		
37	D5-Z3938	1	CORNER-POST-RIGHT		
38	D5-Z3937	1	CORNER-POST-LEFT		
39	2T-Z0613	1	THERMOMETER		
40	D5-Z4006	2	FILLER RIGHT		
41	D5-Z4005	2	FILLER LEFT		
42	D5-Z3950	1	PANEL REAR		
43	D5-Z3945	2	LIGHT HOLDER		
44	2I-Z3939	2	DIFFUSER		
45	D5-Z3952	1	TOP COVER		
46	2M-Z0879	1	TOP LABEL		
47	D5-220077	1	PRETZEL RACK ASSEMBLY (OPTIONAL)		
48 49	2B-Z6899 D5-220079	3 1	HOLDER ASSEMBLY (OPTIONAL)		
50	D5-220079 D5-220111	1	PRETZEL SHELF (OPTIONAL) SHELF-PIZZA RACK ASSEMBLY		
51	D5-220111 D5-Z4165	1	BRACKET-BALLAST		
52	D5-220105	4	PIZZA-HOLDER ASSEMBLY		
52	20 220100	<b>⊤</b> T	- IEE ( NOLDER NOCEMBE)		

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

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



#### MODELS HFD-1CRPL120 Humidity Cabinet

Key Number	Part Number	Number Per Unit	Description
53 54 55 56 57 58 59 60 61 62 63 NI 64 65 66 67 70 71 72 73 74 75 76 77	2N-Z0337 D5-Z4311 D5-Z4308 D5-Z0591 2U-Z5583 2E-Z4052 2S-Z3944 2I-Z3942 D5-220101 2S-Z3943 2U-Z3641 2U-Z9811 D5-Z4170 2T-Z0449 D5-Z4168 2A-Y6694 2I-Z1013 2E-Z3948 2C-Z2829 2C-Z4251 D5-220106 D5-Z4307 2C-Z4320 D5-Z4322 D5-Z4323 B9-04-WB-0140	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 4 4 4 1 1 1 1 1 1 1 1 1 4	ELEMENT-AIR 120V COVER-DUCT BACK-DUCT BACK-DUCT BLOWER ASSEMBLY HARNESS-TOP LAMP HOLDER GASKET TOP-LINER FLUORESCENT LAMP F8T5, 12" LONG, 120V, 8W MOTOR-ROTISSERIE 120V, Fan Not Included FAN, MOTOR BRACKET-THERMOSTAT THERMOSTAT-AIR DEFLECTOR HAIR PIN, 0.08X1 9/16 GASKET-PAN BALLAST NUT WELD (PIZZA-SHELF HOLDER) SCREW #8-32X3/8, RHP ST.ST. QUENCHARC ASSEMBLY AIR-DEFLECTOR WASHER #8 ST.ST. INSULATION HOLDER INSULATION HOLDER INSULATION SPACER

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#### STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster 10 Sunnen Drive, St. Louis, MO 63143 U.S.A. (800) 807-9054 (314) 781-2777 Parts & Service (800) 807-9054 www.star-mfg.com