

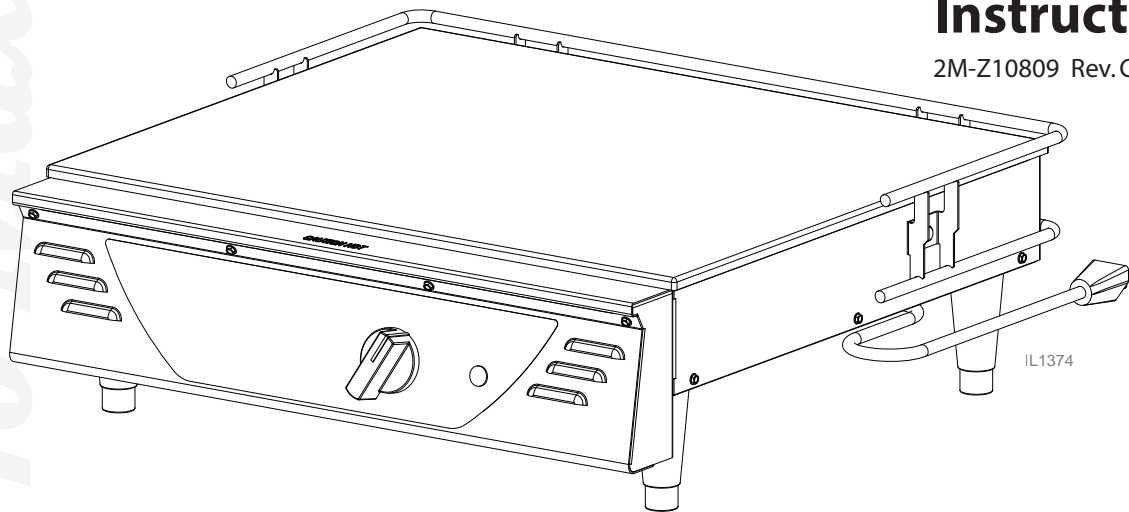
# ***Pro-Max***<sup>®</sup>

## **TORTILLA GRILL**

MODEL  
TG1 & TG2

### **Installation and Operation Instructions**

2M-Z10809 Rev.C 1/20/10



TG1-120V



## 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.

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## 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.

Model No. \_\_\_\_\_  
Serial No. \_\_\_\_\_  
Voltage \_\_\_\_\_  
Purchase Date \_\_\_\_\_

### Authorized Service Agent

Reference the listing provided with the unit

or

for an updated listing go to:

**Website:** [www.star-mfg.com](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@star-mfg.com)  
**Telephone:** (800) 807-9054 Local (314) 781-2777

### The Star Service Help Desk

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

**Telephone:** (800) 807-9054 Local (314) 781-2777

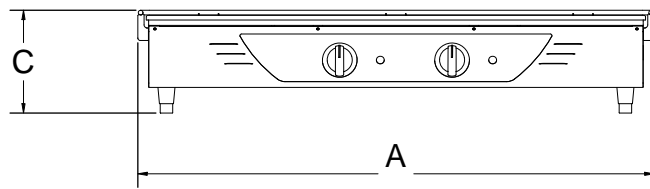
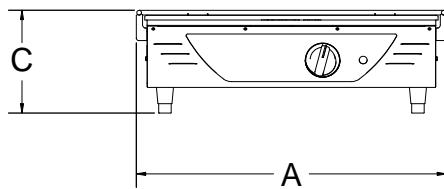
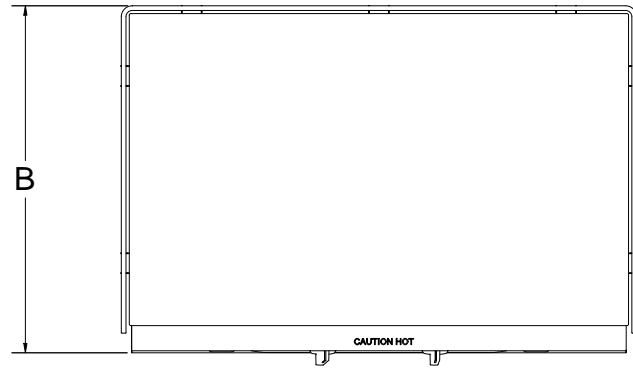
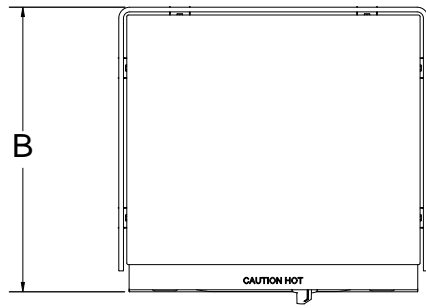
**Fax:** (800) 396-2677 Local (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star Manufacturing International Inc.  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

## Tortilla Grill Specifications



Model TG1

Model TG2

IL1375

Description	Dimensions				Electrical Specifications				Approximate Weight	
Model No	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Platen Size W x D Inches (cm)	Voltage	Wattage	Amps	NEMA#	Shipping lbs. (kg)	
TG1-120V	25.9	22.7	8.2	23.5 x 20	120	1650	13.8	5-15P	58	50
TG1-120VC	(65.8)	(57.7)	(20.8)	(59.7 x 50.8)	120	1650	13.8	5-20P	(26.4)	(22.7)
TG1-240V					208/240	1650/2200	7.9/9.2	6-15P		
TG2-240V	41.4	27.7	8.2	40 x 25	208/240	3300/4400	15.9/18.3	6-20P	111	98
TG2-240VC	(105.2)	(70.4)	(20.8)	(101.6 x 63.5)	208/240	3300/4400	15.9/18.3	6-30P	(50.5)	(44.5)



## GENERAL INSTALLATION DATA

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 personnel associated with its use understand the units operation & safety before operation.

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

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. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

Plug into 110-125V A.C. outlet that has line of sufficient capacity to operate griddle. Check wattage and voltage on the nameplate. Slow performance will indicate the griddle is connected to a line of insufficient capacity or to one already loaded to capacity. DO NOT plug into a 240V line unless you ordered a 240V griddle. Doing so will damage the element very quickly and void the warranty. If this appliance does not heat, check your plug and your wall receptacle for loose connections or blown fuses.

## INITIAL START UP

Before using the unit for the first time, wipe down the exterior and platen area with a damp cloth. Heat for approximately 30 minutes. The warmer may emit a small amount of smoke as the cooking surface reaches its operating temperature. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the warming surface.

## SEASONING THE TORTILLA GRILL HEATING SURFACE FIRST TIME SEASONING

Follow your company/corporate guidelines for seasoning cooking surfaces or perform the following:

1. Bring the grill to 300°F (148°C) and leave it on while performing the next three steps.
2. Brush the cooking surfaces with a release agent. If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes.
4. Wipe the cooking surface clean, using a warm damp cloth.

## TEMPERATURE CONTROL

The temperature is controlled by a dial knob that maintains the heat at a range of 150°F to 450°F (65.5°C to 232°C).



**PLATEN AND SHEET METAL SURFACES ARE HOT DURING OPERATION AND CAN CAUSE BURNS. CARE MUST BE TAKEN WHEN USING THIS EQUIPMENT.**

## OPERATING PROCEDURE

Turn temperature control knob from "off" position to the desired temperature. This will automatically heat the griddle to the temperature the control knob is set. The thermostat will shut off automatically when the desired temperature is reached, and the pilot light will remain on until the unit is turned off. The griddle is to be kept at this setting for immediate service and left at this setting as griddle will remain at constant temperature. If it is turned off, you will have to wait 10 to 20 minutes for it to reheat. If griddle is too hot, turn knob to lower temperature.

Turn off when leaving at night.

TG2 Models have separate left & right controls and can be operated independently.

## PILOT LIGHT

Pilot light will go on when the unit is first turned "ON" and will remain "ON" until the unit is turned off.

## DAILY SEASONING

The grill should not require much seasoning while in use. In most cases, brushing a light coating of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

## CLEANING

Use only cleaners which are safe for ALUMINUM. **DO NOT** use caustic cleaners, ice or cold water to clean the grill. Turn grill down or OFF during idle periods to prevent carbon buildup.

1. Turn power off and unplug, allow grill to cool.
2. Remove particles by using a spatula with rounded corners.
3. Wipe down all surfaces using a warm damp cloth and mild detergent.

## CARBON CLEANING

When carbon buildup occurs, use a carbon removal agent which is safe for aluminum, follow the instructions provided with the product. When this process is complete, you must re-season your grill.

## OPERATING HINTS AND SAFETY

Disconnect power to the unit with the switch at the end of each day of operation.

Do not leave the unit in operation unattended.

Turn thermostat down during idle periods. It will take only a few minutes to regain operating temperature.

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



**WARNING**

**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.**

**DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.**

**KEEP AWAY FROM RUNNING WATER.**

**DO NOT USE SHARP OBJECTS TO REMOVE CARBON BUILD-UP.**



**CAUTION**

**BEFORE CLEANING MAKE SURE POWER IS TURNED OFF, UNIT IS UNPLUGGED AND IS NOT TOO HOT.**

**DO NOT CLEAN SURFACE WITH ICE.**

**Apply only cleaners which are safe for aluminum and iron surfaces. Wipe with clean sponge or towel until unit is clean.**

## MAINTENANCE AND REPAIRS

Disconnect the unit from the power source before installing or removing any parts. Contact the factory or an authorized service representative for service or required maintenance.

### THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

### LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- \* The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series popcorn machines is two (2) years.
- \* The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- \* The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, 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                                                                                                  | 10. Voltage conversions                                                                         |
| 2. Mileage and travel time on portable equipment ( <i>see below</i> )                                                                                                | 11. Gas conversions                                                                             |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment                                                                      |
| 4. Installation of equipment                                                                                                                                         | 13. Miscellaneous adjustments                                                                   |
| 5. Damages due to improper installation                                                                                                                              | 14. Thermostat calibration and by-pass adjustment                                               |
| 6. Damages from abuse or misuse                                                                                                                                      | 15. Resetting of circuit breakers or safety controls or reset buttons                           |
| 7. Operated contrary to the Operating and Installation Instructions                                                                                                  | 16. Replacement of bulbs                                                                        |
| 8. Cleaning of equipment                                                                                                                                             | 17. Replacement of fuses                                                                        |
| 9. Seasoning of griddle plates                                                                                                                                       | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

### PORTABLE EQUIPMENT

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

- \* The Model 510FD Fryer.
- \* The Model 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.**

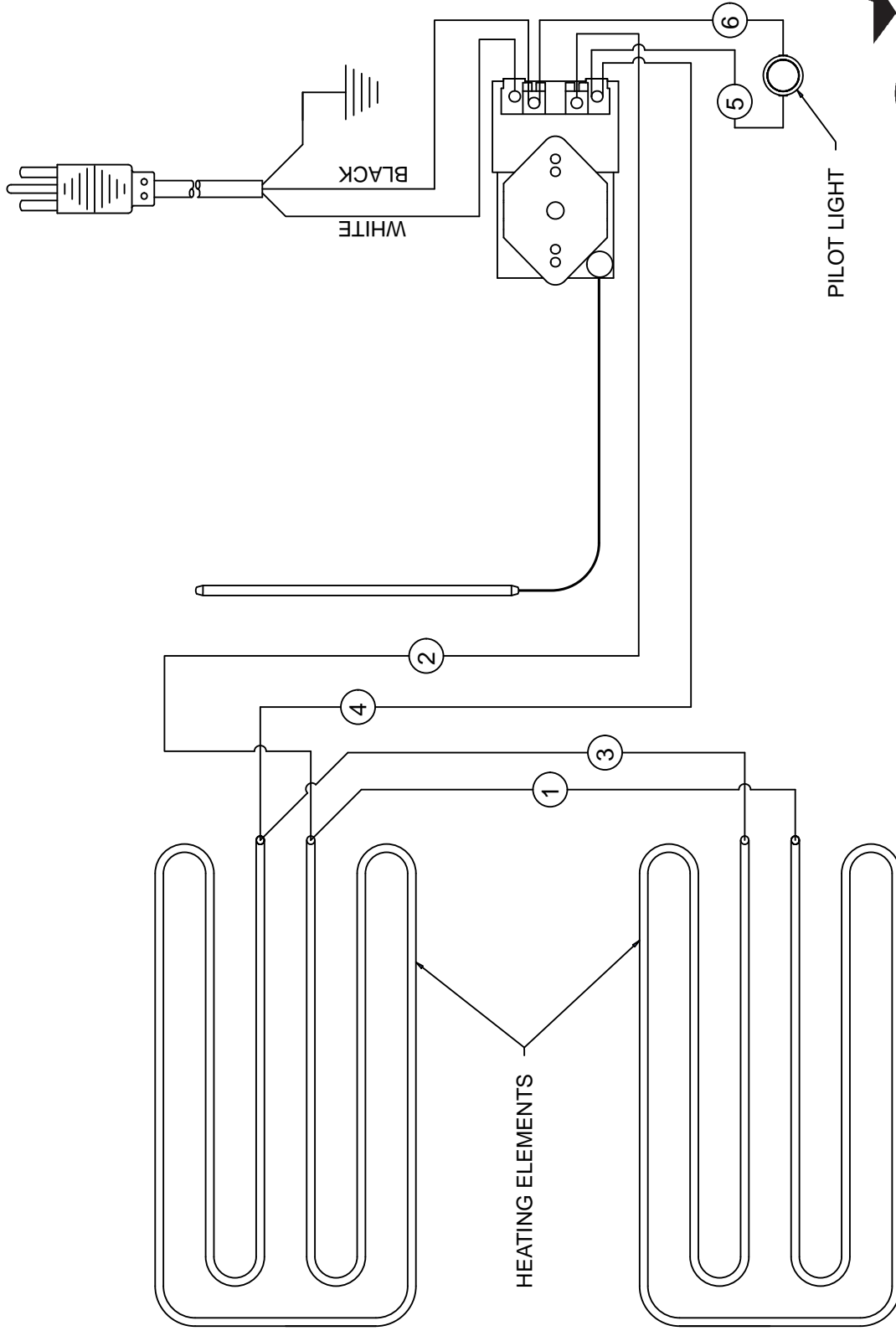
#### ALL:

- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model P012 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: TG1 Tortilla Grill 120V/120VC/240VC**

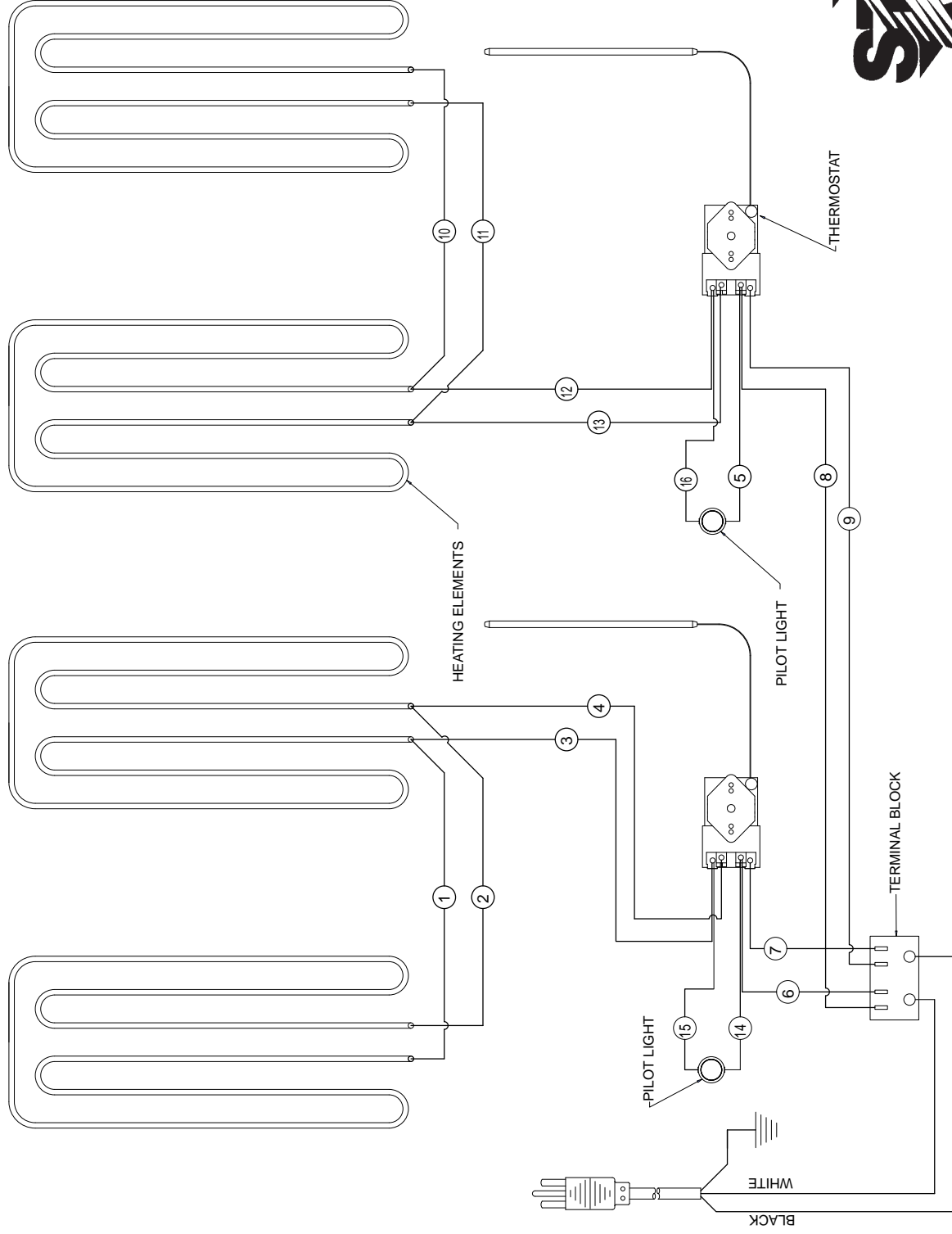
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**STAR MANUFACTURING INTERNATIONAL INC.**

SK2253

Rev -

6/6/2007



# **MODEL: TG2 Tortilla Grill 240V//240VC**

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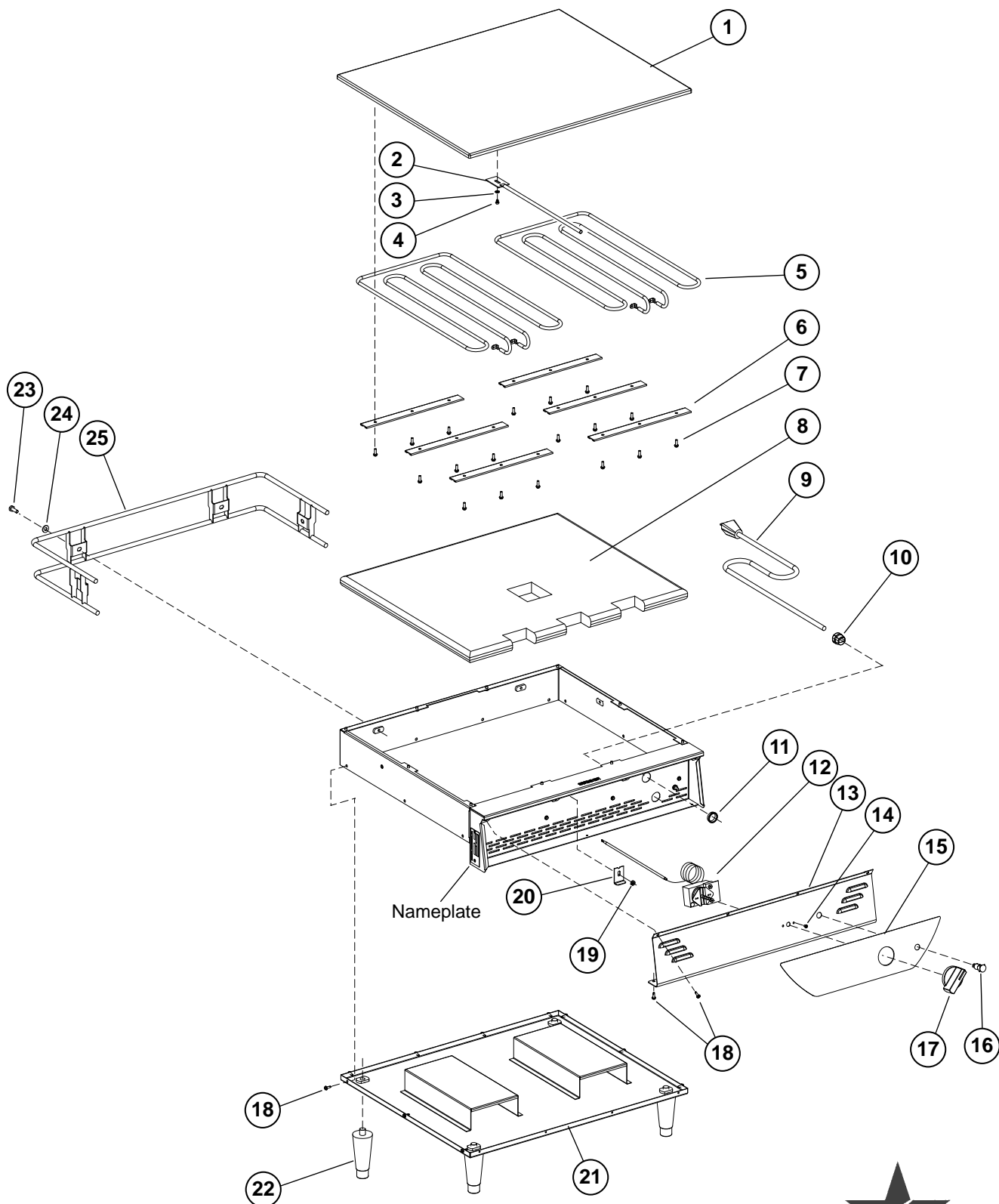
**STAR MANUFACTURING INTERNATIONAL INC.**

SK2254

Rev A

9/20/2007





# **MODEL TG1** **Tortilla Grill Assembly**



**STAR MANUFACTURING INTERNATIONAL, INC.**

SK2302

Rev. A

6/03/08

# PARTS LIST

January 20, 2010, Rev. C

TORTILLA GRILL  
MODEL \_\_\_\_\_ TG1 \_\_\_\_\_

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	2F-Z8592	1	PLATEN 20 X 23.5
2	D6-FG0012	1	THERMOSTAT PROBE TUBE ASSEMBLY
3	2C-1825	1	#8 EXTERNALTOOTH LOCK WASHER
4	2C-1492	1	SCREW 8-32X1/4 RHP STL NP
5	2N-Z10805	2	ELEMENT 825W/120V
	2N-Z8574	2	ELEMENT 825W/208V
6	D6-Z8736	6	BRACKET-ELEMENT
7	2C-Z8723	18	SCREW 8-32X.5 HEX HD WASHER NP
8	2H-Z8586	1	INSULATION PANEL TG2320
9	D9-Z8861	1	CORD SET 120V w/TERMINALS 120V
	2E-Z4119	1	POWER CORD, 12/3, 5-20P 120VC
	D9-GR0194	1	POWER CORD ASSEMBLY 240VC
10	2K-Y6764	1	STRAIN RELIEF
11	2K-Z0714	1	SHORTY-BUSHING
12	2T-Z5958	1	THERMOSTAT
13	D6-Z10669	1	CONTROL PANEL FRONT
14	2C-1487	2	6-32 x 1/4 PHILLIPS ROUND HEAD MACHINE SCREW
15	2M-Z10494	1	CONTROL LABEL TG1
16	2J-Y6690	1	INDICATOR LIGHT RED
17	2R-Z1298	1	TEMPERATURE KNOB
18	2C-Z6925	21	SCREW #8X.5 HEX SS SELFTAP
19	2C-z7165	2	#8-32 KEP NUT
20	D6-Z10498	1	THERMOSTAT RETAINING CLIP
21	D6-FG0014	1	BOTTOM ASSEMBLY
22	2A-Z5942	4	FOOT, 1/2-13 X 4"L.
23	2C-Z5555	4	HEX BOLT 1/4-20x.75
24	2C-Z5556	4	1/4 FLATWASHER SS SAE
25	2A-Z9373	1	BURN GUARD

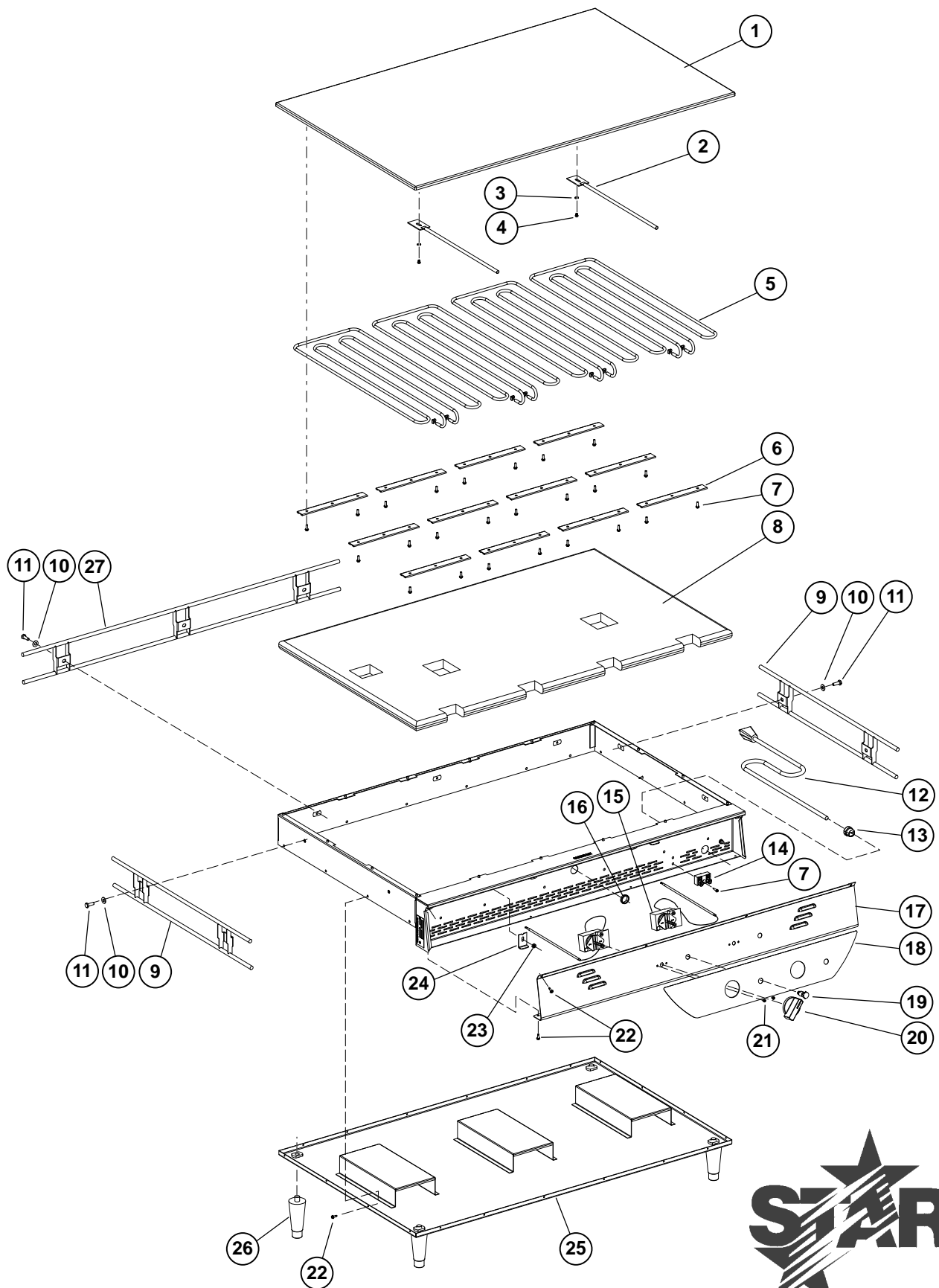
**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER**

PAGE 1  
OF 1

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



**Star Manufacturing International, Inc.**



**MODEL TG2**  
Tortilla Grill Assembly



**STAR MANUFACTURING INTERNATIONAL, INC.**

SK2303

Rev. A

6/03/08

# PARTS LIST

January 20, 2010, Rev. C

MODEL \_\_\_\_\_ TORTILLA GRILL  
TG2

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	2F-Z8593	1	PLATEN 40 X 25
2	D6-FG0012	2	THERMOSTAT BULB TUBE ASSY
4	2C-1492	2	SCREW 8-32X1/4 RHP STL NP
5	2N-Z8575	4	ELEMENT 825W/208V
6	D6-Z8731	10	BRACKET-ELEMENT
7	2C-Z8723	29	SCREW 8-32 X .5 HWHD STNP
8	2H-Z8584	1	INSULATION 40X25 SILICA
9	2B-Z10866	2	BURN GUARD
10	2C-Z5556	7	WASHER 1/4 FLAT SS
11	2C-Z5555	7	BOLT 1/4-20 X .75 HEX SS
12	2E-Z2905	1	CORD SJTO 12/3 NEMA 6-20P 240V
	D9-Z10878	1	CORD SET 12/3 NEMA 6-30P 240VC
13	2K-Y6764	1	BUSHING - STRAIN RELIEF
14	2E-Z9736	1	TERMINAL BLOCK - POWER
15	2T-Z5958	2	THERMOSTAT
16	2K-Z0714	1	SHORTY-BUSHING
17	D6-Z10496	1	CONTROL PANEL FRONT
18	2M-Z10493	1	CONTROL LABEL TG2
19	2J-Y6690	2	PILOT LIGHT 240V
20	2R-Z1298	2	KNOB-THERMOSTAT
21	2C-1487	4	SCREW 6-32X1/4 RHP STL NP
22	2C-Z6925	28	SCREW #8X1/2 HEXW B SS
23	2C-Z7165	5	#8-32 KEP NUT
24	D6-Z10498	2	THERMOSTAT RETAINING CLIP
25	D6-FG0010	1	BOTTOM ASSEMBLY
26	2A-Z5942	4	FOOT, 1/2-13 X 4"L.
27	2A-Z9374	1	BURN GUARD FGDLTB
<p><b>IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED</b></p> <p><b>INCLUDE MODEL AND SERIAL NUMBER</b></p> <p>Some items are included for illustrative purposes only and in certain instances may not be available.</p>			
			<p>PAGE 1</p> <p>OF 1</p>



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