

Pro-Max[®] **TWO SIDED GRILLS**

MODEL
CG10ITJD-240V

Installation and Operation Instructions

2M-Z7605 Rev.C 1/28/2010



CG10ITJD-240V



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 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
E-mail 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
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

ELECTRICAL SPECIFICATIONS

Model No.	Volts	Rated Wattage	Amps	NEMA Plug
CG10ITJD	240	1800	7.5	6-15P

GENERAL INSTALLATION DATA



CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

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.

VENTILATION AND CLEARANCES

The installation of any components such as a vent hood, grease extractors, and/or fire extinguishing systems, must conform to their applicable nationally recognized installation standards and/or local building codes.

ELECTRICAL CONNECTION



CAUTION

Before making any electrical connection be sure to read the data plate located at the bottom of the unit.

ELECTRICAL GROUNDING INSTRUCTIONS



CAUTION

This unit is equipped with a 3-prong (grounding) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle.

DO NOT CUT OR REMOVE THIS PLUG OR GROUNDING PRONG FROM THE PLUG.



CAUTION

CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.

INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, clean and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reach 300-350°F. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the grill reaches 400°F.

SEASONING THE COOKING SURFACES

The cooking surfaces must be "seasoned" in order to reduce product sticking. To season, set the dial to position 3. Spray the upper and lower cooking surfaces with a non-salted vegetable oil (i.e PAM®). Repeat if required.

SETTING THE TEMPERATURE

The thermostat control knob is used to set the temperature to your requirements. The maximum set point is 550°F (288°C), the minimum set point is 175°F (79°C).

SETTING THE TIMER (TIMER MODELS ONLY) - (9 MIN. 59 SEC. MAX)

The timer may be factory pre-set. If changes are required follow these simple steps:



1. To increase time, press and hold the (UP) button.
The Start/Stop button can now be used to increase the cooking time.



2. To decrease time, press and hold (DOWN) button.
The Start/Stop button can now be used to decrease cooking time.

ON/OFF LIGHTED ROCKER SWITCH (TIMER MODELS ONLY)

The switch turns the unit on and off. The switch has three positions:



With the switch in this position, both top and bottom platens will heat.



With the switch in this position, neither platen will heat.



With the switch in this position only the bottom platen will heat.

DAILY OPERATION

Always allow 10-20 minutes of preheat time before loading the unit with product. Failure to allow sufficient preheat time will result in unsatisfactory cooking of the first load.

Check the power cord to insure that it is plugged into a proper outlet. Check that the switch and thermostat control are turned on.

Set the unit's ON/OFF switch to the desired position. Set the thermostat control knob to desired temperature.

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 without an attendant.

Turn thermostat down to 200°F (93°C) during idle periods. It will take only a few minutes to regain operating temperature. Use spatula to push excess grease into the grease drawer after each load of food is cooked. This will reduce smoking of hot grease and carbonizing.

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

"Season" cooking surfaces with non-salted vegetable oil to reduce product sticking.

MONTHLY LUBRICATION/INSPECTION

Apply two (2) drops of non-toxic mineral or vegetable oil to counter balance shoulder rivets and plastic spacers.

Check and clean rollers to make sure they are rolling and not sliding on the cam surfaces of the counterbalance.

Check the bolts, screws and nuts, tighten if necessary.

CLEANING

All surfaces except the cooking grids are stainless steel and can be cleaned with a warm, damp cloth and mild detergent. Polish with a dry soft cloth.



CAUTION

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER ON WHICH THE UNIT IS LOCATED.

KEEP AWAY FROM RUNNING WATER.



CAUTION

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

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

While holding top lid with one hand, apply only cleaners which are safe for aluminum and iron surfaces. Wipe with clean sponge or towel until unit is clean.



CAUTION

DO NOT SPLASH FRONT CONTROL PANEL!

DO NOT SPLASH THE FLEX CONDUIT CONNECTING THE TOP AND BOTTOM OF THE UNIT.

Remove and empty the grease catcher drawer as required to clean using mild detergent and water.



CAUTION

Do not use ice or cold water to clean the cooking surfaces when the unit is hot. The surfaces are cast aluminum or cast iron and may crack or deform under the shock of rapid temperature change.

OPERATION TROUBLESHOOTING

A. Unit is not heating.

1. Check if the unit is plugged into the correct receptacle.
2. Check the incoming power line.
3. Check that the switch is in the correct position.
4. Check that the thermostat is set to the proper temperature.

B. The top platen is not heating.

1. Check that the switch is in the correct position.

C. The counter balance roller is not rolling.

1. Clean the rollers.

If the unit still does not operate, contact the factory, one of its authorized representatives, or a local service company for service or required maintenance.

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 | 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 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.

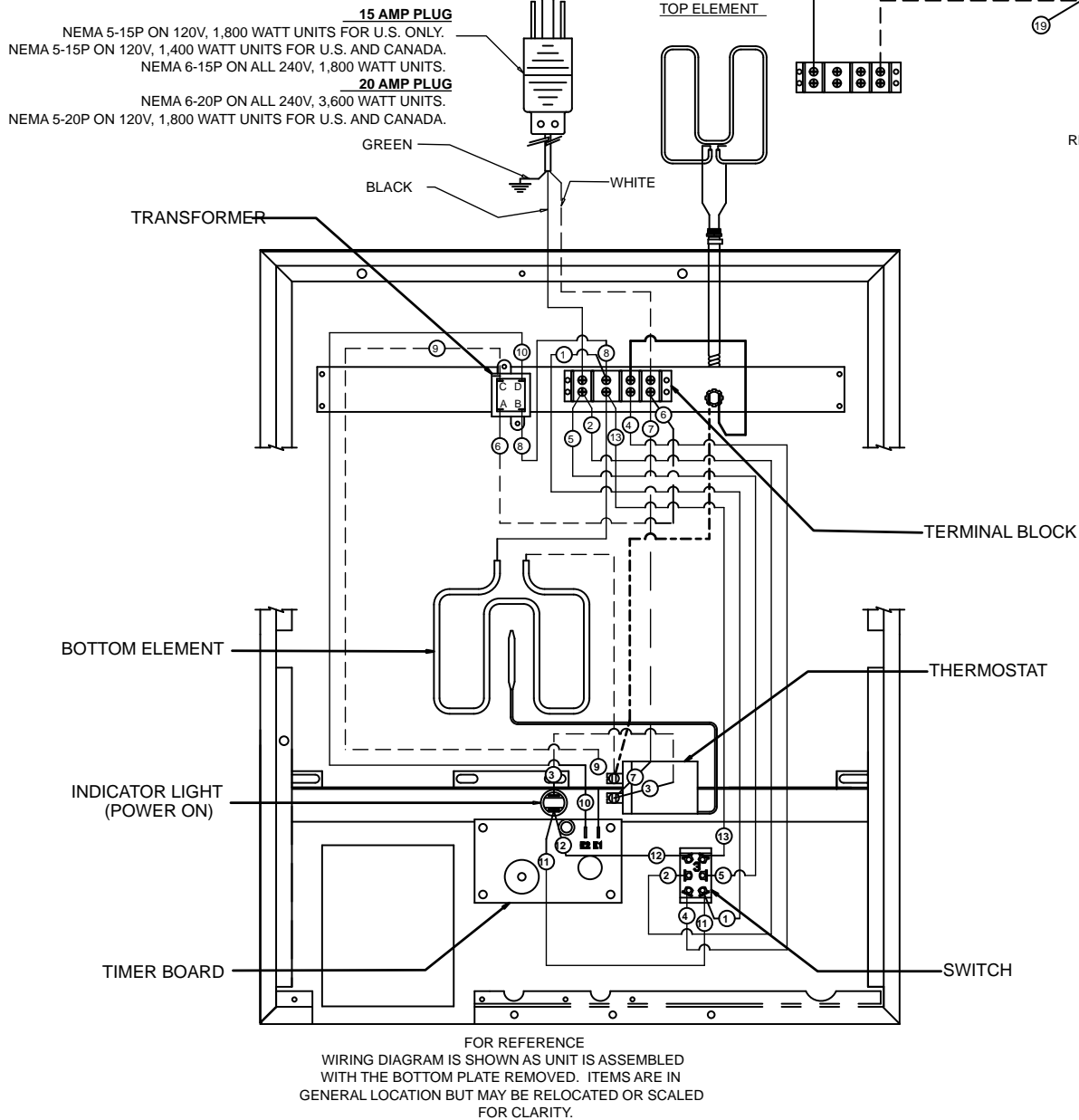
FOR ASSISTANCE

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.

UNITS WITH IEC CONNECTOR:

POWER INLET CONNECTOR:
IEC 320 C-20 POWER INLET, ON ALL 208 - 240V UNITS.
FOR USE WITH DETACHABLE CORDSETS SUPPLIED
WITH A STRAIGHT, FEMALE, IEC 60320 C-19 CONNECTOR.

NORTH AMERICA:



WIRE DIAGRAM, CG/GR, 10/14, 120V/230/240V, WITH TIMER

SOME ITEMS ARE INCLUDED FOR
ILLUSTRATIVE PURPOSES ONLY AND IN
CERTAIN INSTANCES MAY NOT BE AVAILABLE

MODEL: SEE ABOVE

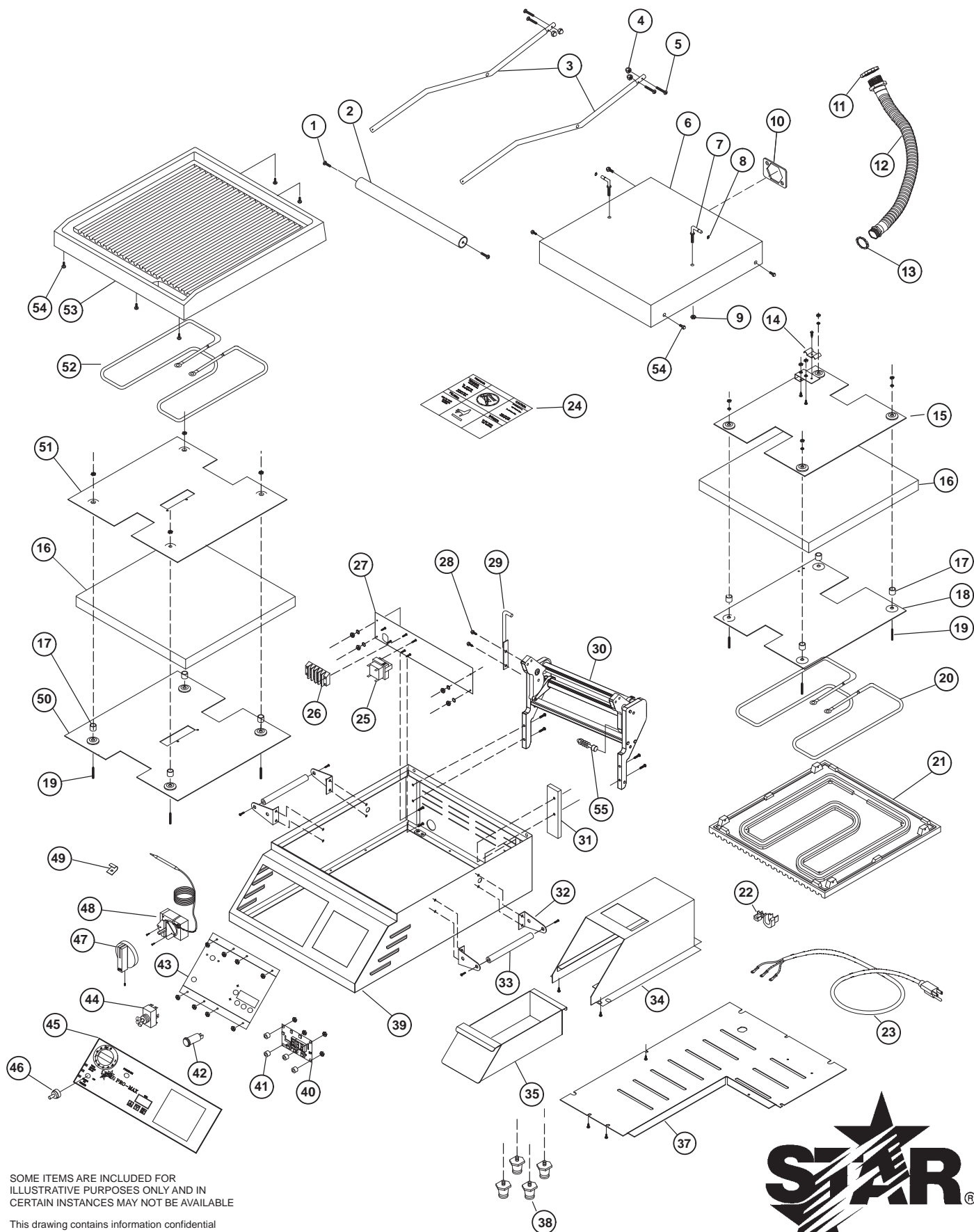


STAR MANUFACTURING INTERNATIONAL, INC.

SK2001

REV. C

12/12/2005



SOME ITEMS ARE INCLUDED FOR
ILLUSTRATIVE PURPOSES ONLY AND IN
CERTAIN INSTANCES MAY NOT BE AVAILABLE

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contents is permitted.

MODEL GR10I,CG10I,
GR14,GR14I,CG14,CG14I,CG14IGT



STAR MANUFACTURING INTERNATIONAL, INC.

SK1687

REV. C

10/13/05

PARTS LIST

January 28, 2010, Rev. C

Star Two-Sided Grill
MODEL Jason's Deli CG10ITJD-240

Key Number	Part Number	Number Per Unit	Description
1	2C-Z2992	2	SCREW, HANDLE
2	2V-Z2990	1	HANDLE - 10"
3	2B-Z2988	2	ARM - 10"
4	2C-08-07-0040	4	NUT
4	2C-08-07-0626	4	WASHER
5	2C-Z2992	4	SCREW, ARM TO BRACKET
6	D9-Z4929	1	HOUSING - TOP - 10"
7	2C-Z3200	2	PIN - TOP HOUSING
8	2C-Z2855	2	RETAINER RING
9	2C-08-07-0040	2	1/4" NUT, USE PART NUMBER 2C-Z2820
10	2A-Z3827	1	CONDUIT KEEPER PLATE
11	2C-Z3780	2	CONDUIT RETAINER
12	2E-Z2898	1	CONDUIT ASSEMBLY - PTFE
13	2E-Z3768	1	CONDUIT LOCKNUT
14	D9-04-GR-0166	1	WIRE MOUNT
15	D9-GR0084	1	TOP RETAINING PLATE ASSEMBLY - 10"
16	D9-Z2908	2	INSULATION - 10"
17	2A-Z6604	8	SPACER - INSULATED PLATE
18	D9-Z2772	1	TOP ELEMENT - INSULATED PLATE - 10"
19	2C-08-07-0285	8	SCREW - INSULATED PLATE
20	PS-Z2019	1	TOP ELEMENT - HEATING 800W/240V
21	PS-GR0347	1	KIT , 2F-Z1934 CASTING - GROOVED TOP - 10" IRON
22	2K-Y3240	1	BUSHING 90 SR 17-2
23	2E-Z2770	1	CORD, POWER 14-3, 6-15P
24	2M-Z2620	1	LABEL - CAUTION (BI-LINGUAL)
25	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA
26	2E-Z2894	1	TERMINAL BLOCK
27	D9-GR0053	1	REAR LINER ASSEMBLY - 10" BOTTOM
28	2C-1512	2	SCREW - PIN ASSY
29	2V-Z3252	1	PIN ASSEMBLY - TOP HOUSING STOP
30	2R-Z2907	1	COUNTER BALANCE - 10" IRON
31	2A-Z6484	2	PLATE - COUNTER BALANCE MOUNT
32	D9-Z3071	4	BRACKET - HANDLE
33	2V-Z3072	2	HANDLE - SIDE
34	D9-GR0034	1	GREASE CABINET ASSEMBLY
35	D9-GR0517	1	GREASE DRAWER ASSY
37	D9-Z2711	1	BASE BOTTOM - 10"
38	2A-Z11501	4	FOOT - 1" SOLID RUBBER
39	D9-GR0226	1	BODY ASSEMBLY - 10"
40	2J-Z1836	1	TIMER CONTROL
41	2K-Z1971	4	SPACER
42	2J-Z2329	1	PILOT LIGHT - 240V (not shown)
43	D9-GR0213	1	FACEPLATE ASSEMBLY - 10" WITH TIMER
44	2E-Z6863	1	SWITCH - 3 POSITION
45	2M-Z6881	1	OVERLAY - 10" WITH TIMER
46	2I-05-07-0013	1	BOOT - SWITCH
47	2R-Z4621	1	KNOB - CONTROL
48	2T-6447	1	THERMOSTAT 118V-236V
49	2A-Z3026	1	HALF CLIP
50	D9-Z2774	1	BOTTOM INSULATION RETAINING PLATE - 10"
51	D9-Z2773	1	BOTTOM ELEMENT RETAINING PLATE - 10"
52	2N-Z2020	1	BOTTOM ELEMENT - HEATING 1000W/240V
53	PS-GR0358	1	KIT , 2F-Z1935 CASTING - GROOVED BOTTOM - 10" IRON
54	2C-Z5883	8	SCREW 10-24X1/2 FZA
55	PS-GR134	2	ROLLER BEARING KIT

**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.



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