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Manufacturing  
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Installation  
and  
Operating  
Instructions

2M-Z5890 Rev. D 11/18/09

# SPLIT LID TABLE TOP TWO SIDED TOASTER

## MODEL CG14SPTE120V CG14SPTE120C



ANSI/NSF 4  
COOKING AND/OR HOT FOOD  
STORAGE EQUIPMENT  
9N47



120V = UL/US  
120C = UL/US & CANADA

## 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

## 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.

The unit time and temperature are preset by the factory to the customer requirements. If adjustments are required, refer to the time or temperature programming sections in this manual.

### INSTALLATION

1. Plug unit into dedicated 120V A.C. line with 20AMP receptacle.
2. DO NOT plug into 220V line. Doing so will damage the unit and void the warranty.
3. Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate.
4. **DO NOT** operate without top burn guard in place.



### WARNING

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

### INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 45 minutes.

### OPERATING INSTRUCTIONS

Make sure unit is plugged into 20AMP receptacle and is on a dedicated 120V A.C. line.

1. Turn unit on by placing switch in "ON" position. For approximately 3 seconds the current grill setpoint temperature will display. After this time, the "Heat On" indicator will remain lit and all four displays will flash indicating the unit is heating. When the preset temperature is reached, the "Heat On" light will turn off, all four displays will stop flashing, and 3 beeps will sound. Initial start-up heating time is approximately 30 minutes.
2. Open lid on side where product will be cooked. Place product on bottom cooking surface of the unit and close the lid.
3. Press the "START/STOP" button for the same cooking area that the product is being cooked. The display time will start to count down from the programmed time to "0:00." The countdown may be stopped at any time by pressing and releasing the same "START/STOP" button. The display will return to the programmed time.
4. When the countdown ends, the display will blink, read "0:00," and the alarm will beep every second. To turn off the alarm, press the relative "START/STOP" button. The display will return to the programmed time.
5. Raise lid until it engages into the first stop position and remove food. Using spatula, scrape residue into grease catcher cup.

Note: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.

6. Turn the unit off when not in use.

Note: The right and left sides will operate independently of each other. All timers can be in operation at the same time. The "0:00" display will show which cooking area is timed out.

## **TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS**

### **Start-up:**

1. Initially, for approximately 3 seconds the preset grill temperature will be displayed in the top left display.
2. After 3 seconds, the "Heat On" indicator will remain lit and all four time displays will flash until the preset temperature is reached.
3. When the control reaches the preset temperature, the "Heat On" light will turn off, all four displays will stop flashing, and 3 beeps will sound.

### **Temperature:**

1. To view the actual temperature, press and hold "Temp Button".  
Display will read "Lo F" if temperature is below 150°F.

### **To Program Time and Temperature:**

**Note: The controller comes with the default program settings of 450°F at 1:45 seconds.**

While programming, if no input is received for approximately 15 seconds, the unit will exit programming mode and revert to operational mode.

1. Press and hold "Temp" (actual temperature displays).
2. While holding "TEMP", press and hold the "START/STOP" button on the left side for 3 seconds. The display above the "START/STOP" button will change from the time to "- - - -."
3. Release the "TEMP" and "START/STOP." The display on the left side will continue to display "- - - -." This indicates the unit is in program mode.
4. Press and release the "TEMP" button. The display will now be the current programmed time for the upper left "START/STOP" button.
5. Change and set the time by pressing and releasing or holding the "START/STOP" button on the left side to change the time. The time will scroll forward from the current programmed time. Once the time reaches 9:59, the time will change to 0:00 and continue to go forward. Hold the "START/STOP" button down for faster changing of the time.
6. Once the time is set, press and release the "TEMP" button.
7. The current programmed temperature will now be displayed.
8. Change and set the temperature by pressing and releasing or holding the "START/STOP" button on the left side. The temperature will scroll forward from the current programmed temperature. Once the display reaches 550°F, the display will change to 273°F and continue to go forward. Hold the "START/STOP" button down for faster changing of the temperature.
9. Once the temperature is set, press and release the "TEMP" button two times.

**THE TIME AND TEMPERATURE ARE NOW SET AND STORED IN MEMORY.**

### **Notes:**

The "HEAT ON" and "START/STOP" indicator and display will flash until the new programmed temperature is reached.

Temperature setting is done with the Upper Left Button only. If the time setting is programmed on the upper left button, that time will also be programmed onto all the other timers. If not time change is made, all the other timers will remain as programmed with no changes.

### **All Other Timers Only:**

All other timers can be individually programmed by using the following steps:

1. To change the time on any of the other timers, press and hold the "TEMP" button and the "START/STOP" button on the relative display you want to change. The display for that timer will change to "- - - -." All other displays will go blank. Release the "TEMP" and "START/STOP" buttons.
2. Press the "TEMP" button. The programmed display will now be the current programmed time.

3. Change and set the time by pressing and releasing or holding the "START/STOP" button for that display. The time will scroll forward from the current programmed time. Once the time reaches 9:59, it will change to 0:00 and continue to go forward. Hold the "START/STOP" button down for faster changing of the time.
4. Once the time is set, press and release the "TEMP" button twice.

## **THE TIME AND TEMPERATURE ARE NOW SET AND STORED FOR THE OTHER TIMER DISPLAYS.**

### **MONTHLY INSPECTION**

Check all bolts/screws and tighten if necessary.

### **CLEANING**

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



### **CAUTION**

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

**DO NOT HOSE DOWN.**

**DO NOT CLEAN THE UNIT WITH ICE.**

**KEEP AWAY FROM RUNNING WATER.**

To remove burned on grease or food residue use the following mixture:

1 Tablespoon liquid dish detergent

1 Cup of warm water

### **DAILY CLEANING PROCEDURES**

Begin toaster cleaning procedure by using operating procedures within your organization, or follow the steps below:

1. Turn toaster off, unplug the unit, and open the top lids to the first stop position and let sit for a minimum of 20 minutes.
2. Scrape toaster with a spatula to remove loose food debris.
3. Pour 1/4 cup of above cleaning solution onto the bottom cooking surface of warm toaster.
4. Immediately spread cleaning solution around the toaster with cleaning pad. Use moderate pressure to scrape away burnt-on food.
5. Apply cleaning solution to cleaning pad.
6. Use moderate pressure to scrape away burnt-on food on top cooking surfaces.
7. Drain cleaning solution to grease trap.
8. Wipe off remaining cleaning solution with thick damp cloth until clean.
9. Empty and clean grease catcher cup as required using detergent and water after removing cup from unit.



### **CAUTION**

**DO NOT SPLASH CONTROL HOUSING!**

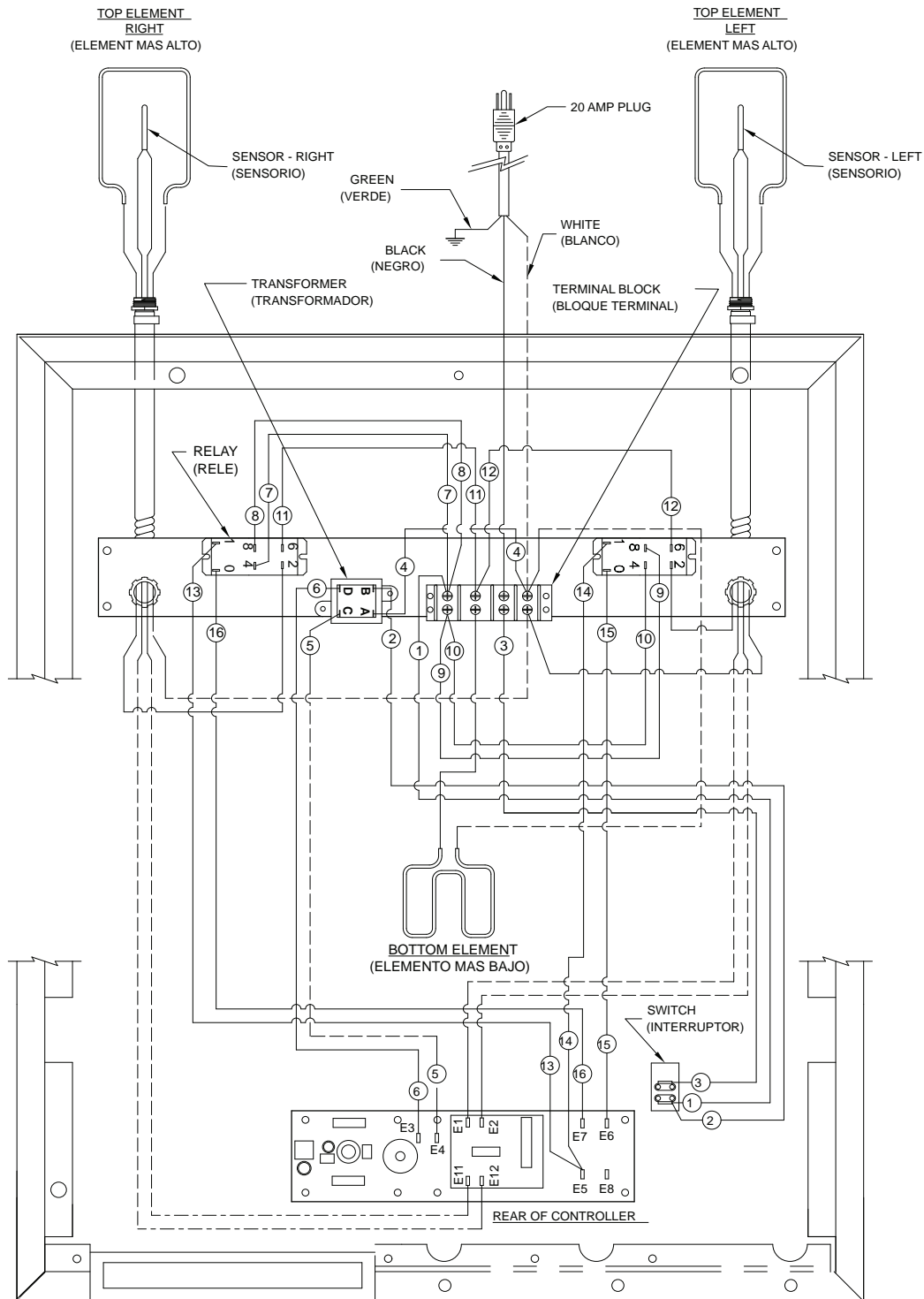
Do not splash conduit connecting top and bottom of the toaster!!

### **MAINTENANCE AND REPAIRS**

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit.

STAR Service Help Desk: 1-800-807-9054

Please have your serial number and model number for faster service. The serial number and model number are located on a nameplate situated toward the front on the bottom.



**FOR REFERENCE**  
**WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED**  
**WITH THE BOTTOM PLATE REMOVED. THE TOP**  
**DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.**

**WIRE DIAGRAM, 120V, 2300 WATT (2J-Z5887**  
**CONTROLLER ONLY)**

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

**MODEL CG14SPT**

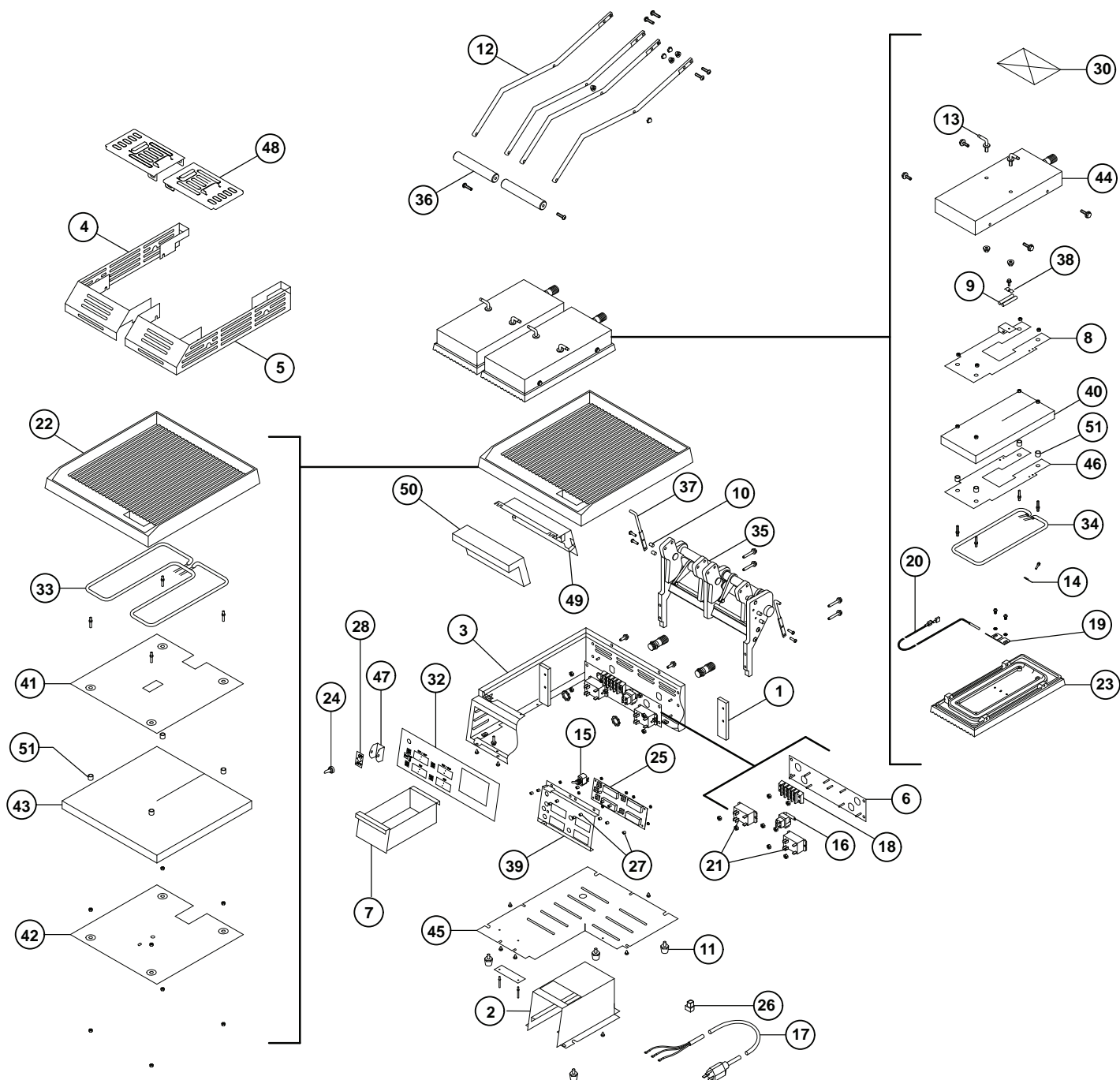
**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1911

REV. -

9/10/02





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

**MODEL CG14SPTE**



**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1910

REV. A

1/28/04



# PARTS LIST

November 17, 2009, Rev. D

CG14SPTE120V/C SPLIT LID  
MODEL TABLE TOP CLAM SHELL TOASTER

Key Number	Part Number	Number Per Unit	Description
1	D9-GR0032	2	TORQUE BOX ASSEMBLY
2	D9-GR0150	1	GREASE CABINET ASSEMBLY
3	D9-GR0152	1	BODY ASSEMBLY
4	D9-GR0177	1	BURN GUARD ASSEMBLY - LEFT
5	D9-GR0176	1	BURN GUARD ASSEMBLY - RIGHT
6	D9-GR0156	1	REAR PLATE ASSEMBLY
7	D9-GR0518	1	GREASE DRAWER ASSEMBLY
8	D9-GR0182	2	TOP RETAINING PLATE ASSEMBLY
9			PART OF ITEM #34
10	2A-Y6142	4	SLEEVE HANDLE
11	2A-Z11501	4	FOOT 1" SOLID RUBBER
12	2B-Z3336	4	14" GR14SPT ARM
13	2C-Z3200	4	PIN - TOP HOUSING
14	2C-Z3350	2	HALF CLAMP - .188 DIA.
15	2E-Z3808	1	SWITCH TOGGLE
16	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA
17	2E-Z4119	1	CORD POWER
	D9-GR0193	1	CORD POWER CG14SPTE120C
18	2E-Z2894	1	TERMINAL BLOCK (304)
19	D9-Z3903	2	BRACKET, PROBE MOUNT
20	2E-Z3278	2	RTD PROBE - 48" LONG WIRE
21	2E-Z3335	2	RELAY DBL POLE-SNGL THR
22	PS-GR0362	1	KIT, 2F-Z1947 CASTING, GROOVED BOTTOM, ALUMINUM
23	PS-GR0355	2	KIT, 2F-Z5615 CASTING - TOP, GROOVED
24	2I-05-07-0013	1	BOOT SWITCH
25	2J-Z5887	1	TIME/TEMPERATURE CONTROL
26	2K-Y6764	1	BUSHING 90 SR 17-2
27	2K-Z1971	14	SPACER
28	2M-12-07-0038	1	LABEL ON & OFF
30	2M-Z2620	2	LABEL CAUTION, BI-LINGUAL
32	2M-Z5816	1	OVERLAY
33	2N-Z3568	1	ELEMENT, HEATING, 1300 W
34	PS-Z3810	2	ELEMENT, HEATING, TOP 500W
35	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP
36	2V-Z3152	2	HANDLE
37	2V-Z3252	2	TOP HOUSING LATCH ROD
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT
39	D9-GR0208	1	FACEPLATE ASSEMBLY
40	D9-Z2133	2	INSULATION FIBERGLAS TOP
41	D9-Z2618	1	BTM ELEMENT RET. PLATE
42	D9-Z2619	1	BTM INSULATION RET. PLATE
43	D9-Z2888	1	INSULATION - 14"
44	D9-GR0181	2	TOP HOUSING & CONDUIT AY.
45	D9-Z3259	1	BASE BOTTOM
46	D9-Z3902	2	PLATE - TOP ELEMENT RET.
47	Z1-70-07-0343	1	SWITCH GUARD
48	D9-GR0189	2	TOP BURN GUARD AY.
49	D9-GR0183	1	INSULATION BAFFLE AY.
50	D9-Z3826	1	INSULATION - BAFFLE

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.