

# ***Pro-Max***<sup>®</sup>

## **SPLIT LID TABLE TOP TWO SIDED TOASTER**

MODEL  
GR14SPT-240V  
GR14SPTK-240V

### **Installation and Operation Instructions**

2M-Z4319 Rev.D 11/18/09



GR14SPT



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

### Service Help Desk

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

**Telephone:** (800) 264-7827 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 International Holdings Inc., Company  
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.

### INSTALLATION

1. Plug unit into dedicated 240 V.A.C. line with 15AMP receptacle.
2. DO NOT plug into 120V 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.



### CAUTION

**DO NOT CONNECT TO ANY TYPE OF CURRENT OTHER THAN 240 V.A.C. 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.

### DO NOT ADJUST TIME AND TEMPERATURE

The unit time and temperature is preset by the factory to the specific customer requirements for flatbread, burritos, quesadillas and cleaning.

The preset time and temperatures are:

#### Left Display:

Button Number	Time	Temperature
1	15sec.	505°F
2	27sec.	505°F
3	35sec.	505°F
4 (Cleaning)	00sec.	275°F

#### Right Display:

Button Number	Time	Temperature
1	15sec.	Same as Left
2	27sec.	Same as Left
3	35sec.	Same as Left
4	00sec.	Same as Left

If adjustments are required for additional food products, please refer to the time or temperature programming section in this manual.

### OPERATING INSTRUCTIONS

1. Turn unit on by placing switch in "ON" position. The "Heat On" indicator, program number and display will flash indicating unit is heating. When the preset temperature is reached, the heating light, display and program light indicator will stop flashing followed by 3 beeps. (Initial startup heating time is approximately 30 minutes).
2. Place product on the bottom cooking surface of the unit and close the lids.
3. Press program button and let displayed time count down to "0" at which time unit will beep. To turn off the beeper, press program button again.
4. Raise lids until it engages into first detent and remove food. Using spatula, scrape residue into grease catcher tray.  
Note: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.
5. Turn the unit off when not in use.

## TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

### Startup:

1. The preset time will flash until preset temperature is reached.
2. When the control reaches preset temperature, time display, "Heat On" indicator and program indicator will stop flashing and the alarm will beep three times.

### Temperature:

1. To view the actual temperature, press and hold "Temp Button". Display will read "Lo F" if temperature is below 273°F and "Hi F" if temperature is above 573°F.

### To Program Time and Temperature:

1. Press and hold "TEMP" (actual temperature displays).
2. While holding "TEMP", press and hold any program button on the Left one second, the LED above the program number light and the display reads " \_ \_ \_ \_ ". Enter the four - digit security code sequence, **4, 3, 2, 1**. The security code **will not** show on display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
3. Set the time with the "+" or "-" buttons.
4. **Press the "TEMP" button to save the time.**
5. The preset temperature will now be displayed.
6. Set the desired temperature for this program using the "+" or "-" buttons.
7. **Press the "TEMP" button to save temperature and to exit programming mode for this program.** The LED will stop flashing but will remain lit.
8. Press any other program button within 15 seconds to continue programming without re-entering the security code.
9. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Note: Temperature settings are done with the **Left side buttons** only. The time settings programmed on the Left buttons will also be programmed onto the **Right side**. See below to make time changes to the **Right side** only. **Each programming change must be saved by pressing the "TEMP" button!**

### Right Side (Timer only):

1. To Change the time on Right, press and hold the "TEMP" button, and press and hold any program button on the Right for one second. The LED above the program button will light and the Right Display will read " \_ \_ \_ \_ ". Enter the four-digit security code sequence, **4, 3, 2, 1**. The security code **will not** show on display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
2. Set the time with the "+" or "-" buttons.
3. **Press the "TEMP" button to save the time.**
4. The LED will stop flashing but will remain lit.
5. Press any other program button within 15 seconds to continue programming without re-entering the security code.
6. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

### Operation:

1. Pressing any program button (1-4) will start the timer countdown and display the preset time remaining. The LED for the appropriate program will be lit during countdown and remain lit until another program is selected.
2. When the display reaches "00:00", the buzzer will sound and the digits will flash.
3. Press the program button to silence the buzzer and return the readout to programmed time.
4. The Right and Left sides will operate independent of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

## **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.**

**KEEP AWAY FROM RUNNING WATER.**

**DO NOT SPLASH CONTROL HOUSING!**

**DO NOT PUT ICE ON COOKING SURFACE.**

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

### **CAUTION**

**For models with #4 programmed for "CLEAN" mode:**

1. Press #4 button.
2. Open toaster to allow faster cooling.
3. Alarm will sound when toaster is 275° F.
4. Turn unit OFF.
5. Unplug the unit.
6. Begin toaster cleaning procedure using answer system book 5, under toaster.

**BEFORE CLEANING ALL OTHER UNITS MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.**

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

1 Tablespoon liquid dish detergent

1 Cup of warm water

While holding top lid with one hand, apply this mixture to cold or warm top cooking surface with a sponge or plastic scrubbing pad. Wipe with clean sponge or towel until it is clean.

Empty and clean grease catcher tray as required using detergent and water after removing tray from unit.

Visit our Website at: [www.star-mfg.com](http://www.star-mfg.com)

Email: [service@star-mfg.com](mailto: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:

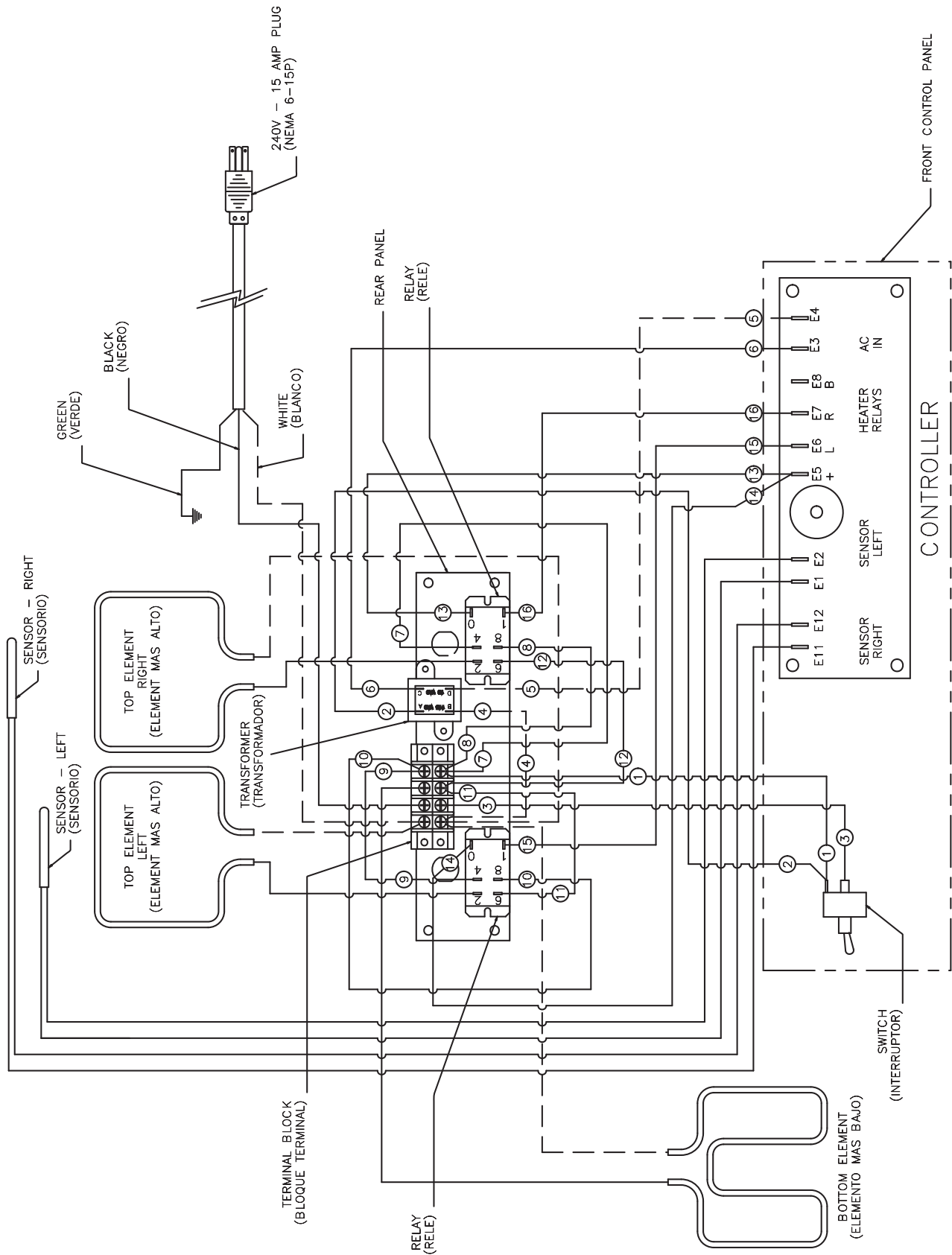
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

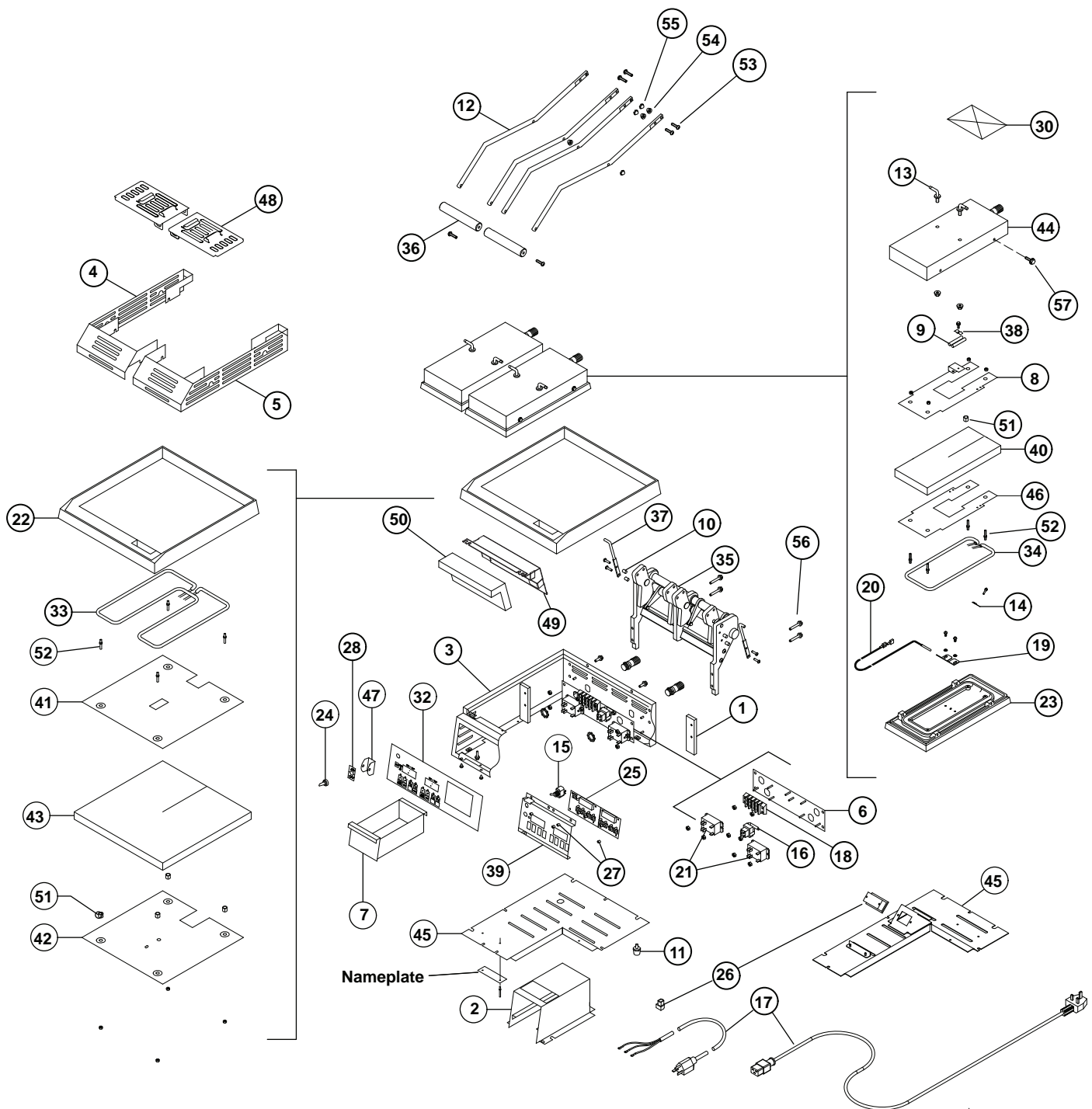
### FOR ASSISTANCE

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.

<b>STAR</b> STAR MFG. INTERNATIONAL, INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA			<b>MATERIAL</b> _____		<b>MODEL NO.</b> GR14SPT-240V	<b>PART NO.</b> SK1857	
<b>FINISH</b> _____			<b>TITLE</b> WIRE DIAGRAM, 240V, 2300 WATT				
<b>DR.</b> PMR	<b>CK.</b>	<b>DATE</b> 3/5/01	<b>REVISIONS</b>		<b>LTR</b>	<b>DATE</b>	<b>DESCRIPTION OF CHANGE</b>
TOLERANCES UNLESS OTHERWISE NOTED FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$			THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L INC NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.		-	-	-







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

**MODEL - GR14SPT**

**STAR MANUFACTURING INTERNATIONAL, INC**

SK1750

REV. E

3/22/06



# PARTS LIST

October 13, 2010, Rev. D

MODEL GR14SPT-240V SPLIT LID TABLE TOP  
CLAM SHELL TOASTER

Fig No	Part No	Qty	Description	Application
1	D9-GR0032	2	TORQUE BOX ASSEMBLY	
2	D9-GR0150	1	GREASE CABINET ASSEMBLY	
	D9-GR0034		GREASE CABINET ASSY	GR14SPTK
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	
	D9-GR0517		GREASE DRAWER ASSY. -STD	GR14SPTK
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	
	2B-Z10355		ARM, CG/GR14SPT W/45° FRONT	GR14SPTK
13	2C-Z3200	4	PIN - TOP HOUSING	
14	2C-Z3350	2	HALF CLAMP - .188 DIA.	
15	2E-Z3808	1	SWITCH TOGGLE	
16	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	
17	D9-GR0194	1	CORD POWER	
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	
21	2E-Z3335	1	RELAY DBL POLE-SNGL THR	GR14SPTK
22	PS-GR0361	1	KIT, 2F-Z1945 CASTING, SM. BOT., ALUM.	
23	PS-GR0356	2	KIT, 2F-Z3237 CASTING - TOP	
24	2I-05-07-0013	1	BOOT SWITCH	
25	2J-Z3263	1	TIME/TEMP CONTROL-HARDWARE	
	D9-GR0380		TIME/TEMP CONTROL F/C	GR14SPTK
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	
31	2M-Z2764	1	LABEL-PATENT PENDING	
32	2M-Z3337	1	OVERLAY	
	2M-Z10087		OVERLAY	GR14SPTK
33	2N-Z9327	1	ELEMENT, HEATING, 1300 W	
34	PS-Z9326	2	ELEMENT, HEATING, TOP 500W	
35	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP	
36	2V-Z3152	2	HANDLE - TACO BELL 2	
37	2V-Z3252	2	TOP HOUSING LATCH ROD	

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

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OF 2

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



**Star Manufacturing International, Inc.**

# PARTS LIST

November 18, 2009, Rev. D

GR14SPT-240V SPLIT LID TABLE TOP  
MODEL \_\_\_\_\_ CLAM SHELL TOASTER

Fig No	Part No	Qty	Description	Application
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT	
39	D9-GR0151	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	

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PAGE 2  
OF 2

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