MODEL
SWCBE SWB7R1E SWB7R2E SWB7RBE SWB8SQE
SWB8RBLE
SWB8RBDE

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 <br> 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 the listing provided with the unit
Serial No.
Voltage
Purchase Date
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. <br> 10 Sunnen Drive <br> St. Louis, MO 63143 <br> U.S.A |

## SPECIFICATIONS:

## SWCBE

## Type: Waffle Cone Baker

120V, 1,320 watts, 11 amp, NEMA 5-15P
208V, 990 watts, 4.8 amp , NEMA 6-15P
240V, 1,320 watts, 5.5 amp , NEMA 6-15P 230V 1,210 watts, 5.25 amp, CEET-7
Approximate weight: installed - 29 Lb s ( 13 kg ), shipping - $32 \mathrm{Lbs}(14.5 \mathrm{~kg}$ )
Dimensions: 10" - Width, 18 1/4" - Depth, 25 1/2" (Open) 12 1/2" (Closed) - Height
( 25.4 cm - Width, 46.3 cm - Depth, 64.7 cm (Open) 31.7 cm (Closed) - Height)

## SWB7R1E

Type: Standard Waffle Baker
120V, 900 watts, 7.5 amp, NEMA 5-15P 208V, 676 watts, 3.25 amp , NEMA 6-15P
240V, 900 watts, 3.75 amp , NEMA 6-15P 230 V 825 watts, 3.5 amp, CEE7-7
Approximate weight: installed - 20 Lb s ( 9 kg ), shipping - 23 Lbs ( 10.5 kg )
Dimensions: 10" - Width, 15 3/4" - Depth, 22" (Open) 9 1/2" (Closed) - Height
( 25.4 cm - Width, 40 cm - Depth, 55.9 cm (Open) 24.1 cm (Closed) - Height)

## SWB7R2E

Type: Standard Waffle Baker
120V, 1,800 watts, 15 amp , NEMA 5-15P 208V, 1,352 watts, 6.5 amp, NEMA 6-15P
240V, 1,800 watts, 7.5 amp , NEMA 6-15P 230V 1,650 watts, 7.2 amp, CEE7-7
Approximate weight: installed - 37 Lb s ( 17 kg ), shipping - $41 \mathrm{Lbs}(18.7 \mathrm{~kg})$
Dimensions: 20" - Width, 15 3/4" - Depth, 22" (Open) 9 1/2" (Closed) - Height
( 50.8 cm - Width, 40 cm - Depth, 55.9 cm (Open) 24.1 cm (Closed) - Height)

## SWB8SQE

Type: Standard Waffle Baker
120V, 1,645 watts, 13.7 amp , NEMA 5-15P 208V, 1,235 watts, 6.0 amp , NEMA 6-15P
240V, 1,645 watts, 6.8 amp , NEMA 6-15P 230V 1,510 watts, 6.6 amp , CEE7-7
Approximate weight: installed - $33 \mathrm{Lb} \mathrm{s}(15 \mathrm{~kg})$, shipping - $36 \mathrm{Lbs}(16.5 \mathrm{~kg})$
Dimensions: 10" - Width, 18 1/4" - Depth, 27" (Open) 12 1/2" (Closed) - Height
( 25.4 cm - Width, 46.3 cm - Depth, 68.6 cm (Open) 31.7 cm (Closed) - Height)

## SWB7RBE

Type: Belgian Waffle Baker
120V, 1,000 watts, 8.3 amp , NEMA 5-15P 208V, 751 watts, 3.6 amp , NEMA 6-15P
240V, 1,000 watts, 4.2 amp , NEMA 6-15P 230V 920 watts, 4.0 amp , CEE7-7
Approximate weight: installed -25 Lb s ( 11 kg ), shipping - $28 \mathrm{Lbs}(13 \mathrm{~kg})$
Dimensions: 10" - Width, 18 1/4" - Depth, 25 1/2" (Open) 14" (Closed) - Height
( 25.4 cm - Width, 46.3 cm - Depth, 64.7 cm (Open) 35.5 cm (Closed) - Height)

## SWB8RBE

Type: Belgian Waffle Baker
120V, 1,320 watts, 11 amp , NEMA 5-15P 208V, 990 watts, 4.8 amp , NEMA 6-15P
240V, 1,320 watts, 4.8 amp , NEMA 6-15P 230V 1,210 watts, 5.3 amp , CEE7-7
Approximate weight: installed - 28 Lb s (12.7 kg), shipping - $31 \mathrm{Lbs}(14 \mathrm{~kg})$
Dimensions: 10" - Width, 18 1/4" - Depth, 26 1/2" (Open) 14" (Closed) - Height
( 25.4 cm - Width, 46.3 cm - Depth, 67.3 cm (Open) 35.5 cm (Closed) - Height)

## SWB8RDE

Type: Belgian Waffle Baker
120V, 1,320 watts, 11 amp , NEMA 5-15P 208V, 990 watts, 4.8 amp , NEMA 6-15P
240V, 1,320 watts, 4.8 amp , NEMA 6-15P 230V 1,210 watts, 5.3 amp , CEE7-7
Approximate weight: installed - 28 Lb s (12.7 kg), shipping - $31 \mathrm{Lbs}(14 \mathrm{~kg})$
Dimensions: 10" - Width, 18 1/4" - Depth, 26 1/2" (Open) 14" (Closed) - Height
( 25.4 cm - Width, 46.3 cm - Depth, 67.3 cm (Open) 35.5 cm (Closed) - Height)

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

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 electrical code. Plug the unit into a proper A.C. voltage wall outlet only. A three-prong plug is provided with the unit. If an adapter is used be sure a good ground is provided.

## LOAD

The rated load is on the nameplate. The line in the wall outlet must be heavy enough to carry this load, or the waffle baker will be slow in performance.

## CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).
TEFLON ${ }_{\text {® }}$ COATED WAFFLE BAKERS
CAUTION
DO NOTUSE METALUTENSILSTOREMOVEWAFFLEFROMTHE TEFLON ${ }_{\text {® }}$ COATED WAFFLE BAKER. THIS WILL VOID THE WARRANTY.

## CAUTION

DO NOT CLEAN TEFLON ${ }_{\oplus}$ GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.


## CORD, PLUG AND GROUND INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor load cord, having a grounding type plug. It should only be used with a properly grounded 3-prong receptacle. Do not modify. If you use an adapter be sure your system is grounded. Connect the green wire to a mounting screw of the receptacle. For ungrounded electrical systems, connect the green wire of the adapter to a known permanent ground.

## RELEASE AGENT CAUTION

If you find it necessary to use a release agent to keep waffles from sticking, you should brush it on. Spraying may oversaturate the grids and the excess has the possibility of building up inside the baker and causing damage. If you only have a spray type release agent, try spraying it into a container and using the contents with a pastry brush.

## SEASONING WAFFLE GRIDS

(Not applicable to Teflon ${ }_{\oplus}$ coated grids)
With a pastry brush, apply vegetable oil, butter, or grid release agent on both grids. Turn power on and allow to preheat for twenty minutes. Lift the lid and re-apply vegetable oil, or grid release agent. Allow the unit to heat for five more minutes. The baker is now ready for use.

## CAUTION

GRIDS AND CUPS HAVE VERY HIGH TEMPERATURES. DO NOT COME IN DIRECT CONTACT WITH THESE PARTS WHEN THE WAFFLE BAKER IS IN OPERATION. DO NOT ALLOW THE CORD TO COME INTO CONTACT WITH HOT GRIDS.

## MAKING WAFFLES

Turn the unit on and allow to pre-heat for 15 minutes with the grids closed. Once the baker has reached proper temperature you can proceed as follows:

1. Brush on releasing agent, if needed
2. Lift the lid, pour in mix and close. (Belgian units wait 10 seconds)
3. Start timer by pressing the start/stop pad.
4. Rotate grids $180^{\circ}$. (Belgian units only)
5. When timer beeps, depress the start/ stop pad.
6. Rotate grids $180^{\circ}$ (Belgian units only)
7. Remove waffle. (Do not use metal utensils on teflon coated waffle bakers.)
8. For next waffle repeat steps 1 through 7 .

## Setting the Time:

If necessary, the factory pre-set timer can be adjusted to satisfy individual preferences.


To increase time, depress and hold the "up" button. The start/ stop button can now be used to increase baking time.

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To decrease time, depress and hold the "down" button.
The "start/stop" button can now be used to decrease baking time.

## SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed: To view the temperature, depress and hold "TEMP" button and press "START/STOP" button. Hold both buttons for 3 seconds for the pre-set temperature to be displayed.
To increase the temperature press " + " button; to decrease press "-" button.
To lock the temperature press the "START/STOP" button.
Changing the displayed temperature from " $F$ " (Fahrenheit) to " $C$ " (Celsius) -
Hold "TEMP" button and turn "OFF" and then "ON" the lighted switch on the front panel. To change back from "C" to " $F$ ", repeat the same procedure. Setting the temperature is available in both modes "F" and "C".

## HELPFUL HINTS

1. During long slack periods of the day, turn off the baker. During short slack periods, leave unit on with the grids closed. This will help minimize carbon buildup.
2. Do not store batter in the refrigerator and expect the same speed in baking. Cold batter will take longer to bake.
3. For proper release of waffles it is important that the batter contain the proper amount of shortening.

## CLEANING

For non-coated grids: Clean outside of baker every day that it is in use. Do not clean grids unless a buildup of carbon forms. In order to remove carbon from grids, unplug the unit, place ammonia soaked cloth over bottom grid, close and leave overnight. A nylon brush may then be used to remove the carbon buildup. If you use a commercial carbon remover, make sure that it is safe for aluminum.
Note: If carbon buildup on the grids is removed, they will need to be reseasoned. See "Seasoning Waffle Grids"

## CAUTION

DO NOT CLEAN USING A WATER JET OR SIMILAR DEVICE FOR CLEANING. DO NOT IMMERSE IN WATER AT ANY TIME.

## CAUTION

DO NOT CLEAN TEFLON ${ }_{\oplus}$ GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.
For cleaning the baker outside use only a soft cloth and mild soap to keep the exterior surfaces bright and shining. Do not use detergents, strong abrasives or metal scouring pads on the exterior surfaces of the waffle baker.

## 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. 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

## PORTABLEEQUIPMENT

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 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 HPDE, \& SPDE 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
* Pastry Display Cabinets
* Nacho Chip Merchandisers
* Accessories of any kind
* Sneeze Guards
* Pizza Ovens
* Heat Lamps
* Pumps

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.
WIRING DIAGRAM SWB7RBE/SWB8RBLE


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\begin{aligned}
& \text { E FUSES ON 23OV CE } \\
& \text { DELS ONLY. } \\
& \text { LAY MAY BE ON THE CONTROL } \\
& \text { ARD IN SOME CASES. } \\
& \text { WIRES ARE NOT NECESSARY } \\
& \text { RELAY IS ON THE CONTROL } \\
& \text { ARD. } \\
& \text { A WIRE ASSEMBLY } \\
& \text { B WIRE ASSEMBLY } \\
& \text { C WIRE ASSEMBLY } \\
& \text { D WIRE ASSEMBLY } \\
& \text { E WIRE ASSEMBLY } \\
& \text { FIRE ASSEMBLY } \\
& \text { G WIRE ASSEMBLY } \\
& \text { (I WIRE ASSEMBLY } \\
& \text { (J WIRE ASSEMBLY }
\end{aligned}
$$

WIRING DIAGRAM SWB7R1E
WIRING DIAGRAM SWB7R2E
SK1608
WIRING DIAGRAM SWB8SQE
SK1609

IF RELAY IS ON THE CONTROL BOARD. (A) WIRE ASSEMBLY
(B) WIRE ASSEMBLY


 F


WIRING DIAGRAM SWB8RBDE

SK1788


MODEL SWB7RBE
SWB8RBLE

STAR MANUFACTURING INTERNATIONAL, INC. REV. - SK2062 03/03/04 DR: DWD
mODEL SWB7RBE/SWB8RBLE Waffle Bakers



MODEL
SWB7R1E/SWB7R2E Waffle Bakers


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


MODEL SWB8SQE STAR MANUFACTURING INTERNATIONAL, INC. REV. - SK2064 03/03/04 DR: DWD

MODEL


REV. - SK2065 03/03/04 DR: DWD

MODEL SWCBE Waffle Baker



STAR MANUFACTURING INTERNATIONAL, INC. MODEL SWB8RBDE REV.- SK2066 03/03/04

MODEL SWB8RBDE Waffle Baker

| Key <br> Number | Part <br> Number | Number Per Unit | Description |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 1 | 2I-Z0057 | 4 | FOOT RUBBER |  |  |  |
| 2 | 2E-Z3385 | 1 | LEAD IN CORD | $\begin{aligned} & 120 \mathrm{~V} \text { 15A } \\ & 240 \mathrm{~V} \\ & 230 \mathrm{~V} \text { CE } \end{aligned}$ |  |  |
|  | B9-73028 | 1 | LEAD IN CORD |  |  |  |
|  | B9-73029 | 1 | LEAD IN CORD |  |  |  |
| 3 | B9-Z1723 | 1 | COVER-BOTTOM |  |  |  |
| 4 | 2E-Z1858 | 1 | SWITCH 20A/120V MOLVENO |  |  |  |
| 5 | 2J-Z7497 | 1 | TIMER-TEMPERATURE CONTROL |  |  |  |
| 6 | B9-73004 | 1 | BODY ASSEMBLY |  |  |  |
| 7 | B9-Z1810 | 1 | FRONT SUPPORT |  |  |  |
| 8 | 2P-Z1735 | 2 | PLUG CAP 3/4 |  |  |  |
| 9 | 2C-Z2670 | 2 | NUT 1/4-20 W/LOCKWASHER |  |  |  |
| 10 | 2C-08-07-0041 | 2 | BOLT 3/8-24 x 1/2 HEX |  |  |  |
| 11 | 2C-08-07-0064 | 2 | HEX ACORN NUT 3/8-24 |  |  |  |
| 12 | B9-Z1790 | 2 | CUP |  |  |  |
| 13 | B9-Z3731 | 1 | CUP SUPPORT |  |  |  |
| 14 | 2A-Z2644 | 2 | SPACER 3/8X0.035 |  |  |  |
| 15 | B9-Z8771 | 2 | PLATE |  |  |  |
| 16 | 2N-Z2010 | 2 | ELEMENT 660W | 120V |  |  |
|  | 2N-Z2011 | 2 | ELEMENT 660W | 240 V |  |  |
| 17 | 2C-Z1674 | 2 | STUD 1/4-20 X $21 / 4$ |  |  |  |
| 18 | B9-Z3734 | 2 | GRID 8" DIAMETER MACHINED |  |  |  |
| 19 | 2F-Z9333 | 1 | LOCK HANDLE |  |  |  |
| 20 | 2R-09-WB-0027 | 1 | HANDLE-BLACK 3/8-16 |  |  |  |
| 21 | 2A-Z6635 | 1 | SHORT HANDLE RED PLATED |  |  |  |
| 22 | 2A-70-WB-0132 | 2 | LOCK PIN |  |  |  |
| 23 | 2C-08-07-0040 | 2 | ACORN NUT 1/4-20 |  |  |  |
| 24 | 2C-08-07-0037 | 1 | SCREW 6-32 x 3/8 |  |  |  |
| 25 | 2C-08-07-0054 | 1 | NUT 3/8-16 HEX |  |  |  |
| 26 | 2E-Z1837 | 1 | RTD PROBE 2000 OM |  |  |  |
| 27 | B9-73010 | 1 | TOP HINGE ASSEMBLY |  |  |  |
| 28 | B9-Z1764 | 1 | LOWER HINGE MACHINED |  |  |  |
| 29 | B9-Z2643 | 2 | SPACER 1/4X0.028 |  |  |  |
| 30 | B9-Z1724 | 1 | COVER-BACK |  |  |  |
|  | B9-Z2985 | 1 | COVER-BACK 230CE |  |  |  |
| 31 | 2E-05-07-0351 | 1 | TRANSFORMER 115/10V 6VA | 120V |  |  |
|  | 2E-05-07-0350 | 1 | TRANSFORMER 230V/10V 6VA | 240V |  |  |
|  | 2E-Z2974 | 1 | TRANSFORMER 230V/10V | 230V CE |  |  |
| 32 | 2E-Y9050 | 1 | TERMINAL BLOCK |  |  |  |
| 33 | B9-Z1859 | 1 | PLATE-COVER-HINGE |  |  |  |
| 34 | B9-Z1835 | 1 | SPACER |  |  |  |
| 36 | 2E-Z2145 | 2 | FUSEHOLDER | 230V CE |  |  |
| 37 | 2E-Z2146 | 2 | FUSE CARRIER | 230V CE |  |  |
| 38 | 2E-Z2147 | 2 | FUSE 8A 250V | 230V CE |  |  |
| -- | NOT ILLUSTRATED $\begin{aligned} & \text { B9-Z1760 } \\ & \text { 2M-Z1753 } \end{aligned}$ | $\begin{aligned} & 1 \\ & 1 \end{aligned}$ | DRIP TRAY CONTROL PANEL OVERLAY |  |  |  |

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

## INSTALLATION OF MICA INSULATION PARTS ON WAFFLE BAKERS


(2)

SOME ITEMS ARE INCLUDED FOR
IILUSTRATIVE PURPOSEES ONLY AND IN
CRETAN INSTANCES MAY NOT BE AVAILABLE

This drawing contains information confidential to Star Manufacturing International, Inc.
No reproduction or disclosure of it'a contents is permitted.
MODELS: WAFFLE BAKERS
 SK1811 REV. SEPT. 08,2000 DR: M.P.

