

INSTRUCTIONS
for
STAR MODEL 29 QUIK-SERV GRILL

INSTALLATION

This grill is equipped for the voltage shown on the name plate. It will operate on alternating current only. However, the correct voltage must be applied.

The QUIK-SERV Grill should be connected to a wall type receptacle, or better still, to a direct line or separate circuit of at least No. 14 wire. If connected on a line already overloaded, the grill will not operate at its maximum efficiency.

ELECTRICAL INFORMATION

The Model 29 is equipped with two chromalox ring type elements, a 600 Watt element in the upper grid and a 715 Watt element in the lower grid.

HEAT CONTROL: Heat is controlled in the Model 29 by means of a 3-heat switch marked OFF - HIGH - MEDIUM AND LOW. On HIGH the Model 29 will consume the full 1315 Watts; on MEDIUM, 657 Watts; and on LOW, 328 Watts. Both upper and lower grids will be hot regardless of which of the three heats is used.

TOP GRID LOCKING DEVICE

The Top Grid Locking Device was designed to prevent crushing of sandwiches or toast. To assemble the locking device, remove the handle and place the sliding bar in an upright position with the pointed end down and replace the handle. You will find that a twist counter-clockwise of the handle will allow you to adjust the upper grid to any desired height.

THE DRIP PAN

The porcelain drip pan may be hooked on the back of the grill, under the drip spout, as a receptacle for excess grease, or it may be hooked on the right hand side of the grill as a container for melted butter.

TO CLEAN GRIDS

While still hot, carefully scrape the grids clean of excess grease then rub thoroughly with a wet towel.

IMPORTANT: Do not let the grids become coated with thick layers of grease as such grease deposits will carbonize and act as an insulation against heat. The Grill, therefore, will not heat properly. To assure satisfactory operation and long life of the grill, clean it regularly at the end of each day's operation.

OPERATING TIPS

Ordinarily LOW or MEDIUM will be used for cooking and HIGH for quick pre-heating or cooking of large steaks or chops. **CAUTION:** Do not set the grill on a glass counter or any material that may be damaged by heat. Do not leave Grill on HIGH when not in use.

Keep the grill on LOW when not in use. Turn the grill off at the end of the

day's operation. Clean not only the grids, but the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance.

RETURN YOUR WARRANTY CARD TO PROTECT THE WARRANTY

All workmanship and materials in STAR products, with the exception of bell timers and light bulbs, are fully warranted for a period of one year from the date they are placed in service. Should any imperfection develop within this period, we will make all necessary part replacements or repairs free of charge provided:

1. That the warranty card has been properly filled out and returned to the Star Manufacturing Company at the time the equipment was put into service.
2. That either the entire piece of equipment or any part which fails is returned to the Company for inspection, transportation charges prepaid.
3. That the failure of the equipment, or part, is not due to misuse, abuse, or improper installation.

NOTE: Any expense in connection with installation, or cost of making adjustments on this appliance to conform to electric or gas service at point of installation, are not covered by this warranty.

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 your unit is damaged in transit have the transportation company make the necessary notations on your freight bill or delivery receipt. Immediately report this damage to the dealer from whom you purchased the unit. The dealer will advise proper handling instructions. If damage is not discovered until after delivery has been made, notify the transportation company immediately to make an inspection of concealed damage. However, in each instance, request a copy of the inspection report covering whatever damage has occurred in transit.

FOR ANY ASSISTANCE WRITE THE STAR MANUFACTURING COMPANY'S SERVICE DEPARTMENT:

Should you need any assistance regarding the operation or maintenance of any STAR equipment, write to 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.

STAR MANUFACTURING COMPANY
Division of Hercules Galion Products, Inc.
9325 Olive Boulevard - St. Louis, Mo. 63132

Manufacturers of Commercial Cooking and Food Service Equipment,
Popcorn Machines, Peanut Roasters, and Helmco Products.



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STAR Sandwich Grill Set Up, Seasoning and Cleaning

Set Up

1. Unpack the grill.
2. Read the Owners manual and then put it in a safe place for future reference.
3. If surface rust is visible, use a steel wool brush and scrub it off.
4. Wipe down the exterior and grilling area with a damp cloth.
5. Take the grill to a well ventilated area and turn the thermostat to 8-9. If your unit has an electronic control then set the temperature for 450°F. Allow the unit to burn off the factory oil. (the oil is there to prevent surface rust during shipping and storage)
6. The "burn off" is complete when the smoke is gone, approximately 30 minutes.
7. Brush any debris from the grill surfaces.
8. Allow the grill to cool and then place it in its permanent position.

First Time Seasoning

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Spray the cooking area heavily with a baking release agent.
3. Let sit for 20 minutes.
4. Wipe surface clean with a warm, damp, cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, a light spray 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.

Daily Cleaning

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.
Note: It is best not to let food cook on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.
2. At the end of the day, wipe down all surfaces with a warm, damp, cloth and mild detergent. Dry with a soft towel.

Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

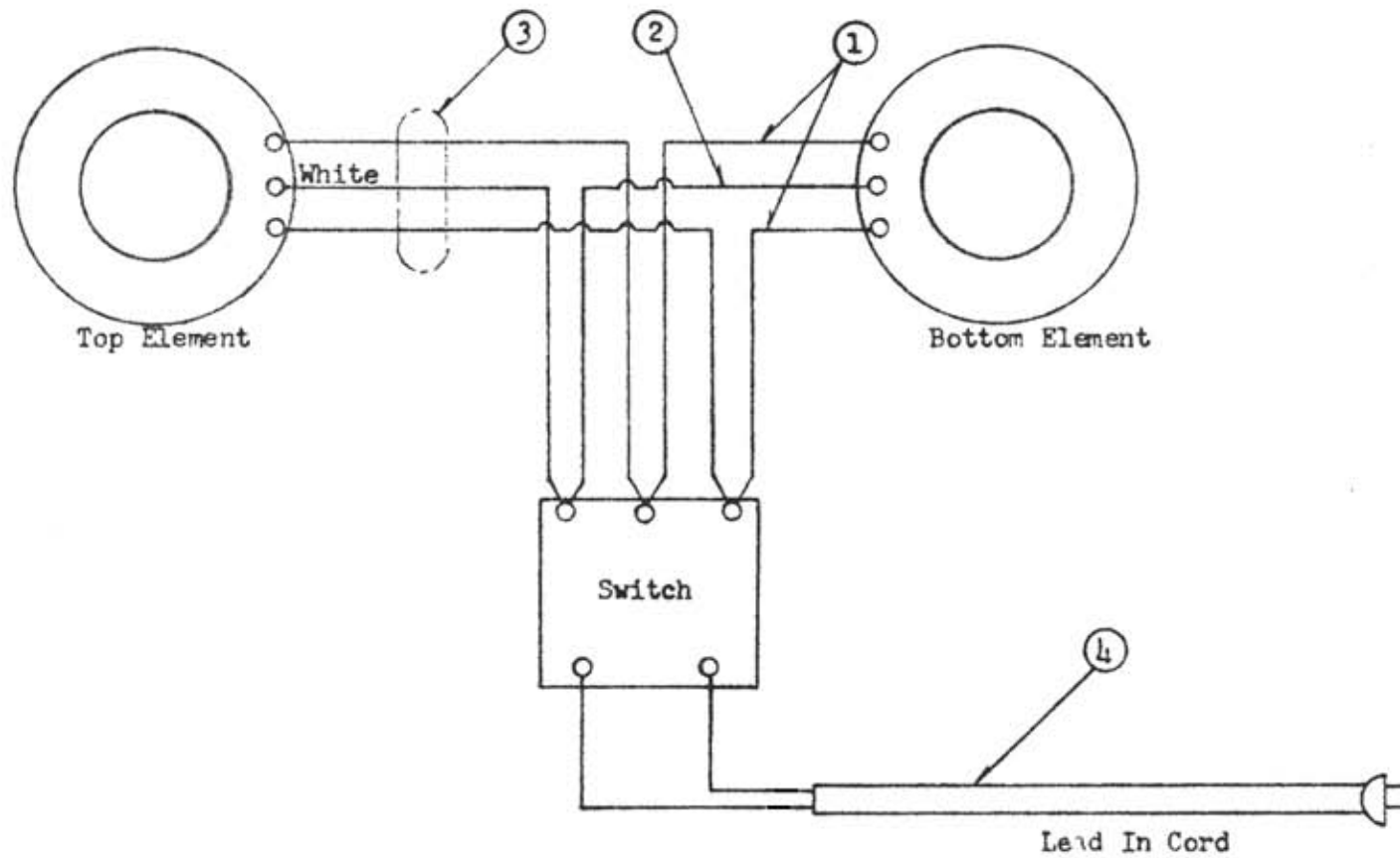
***Please reference your owner's manual for additional information
concerning the operation of your grill.***



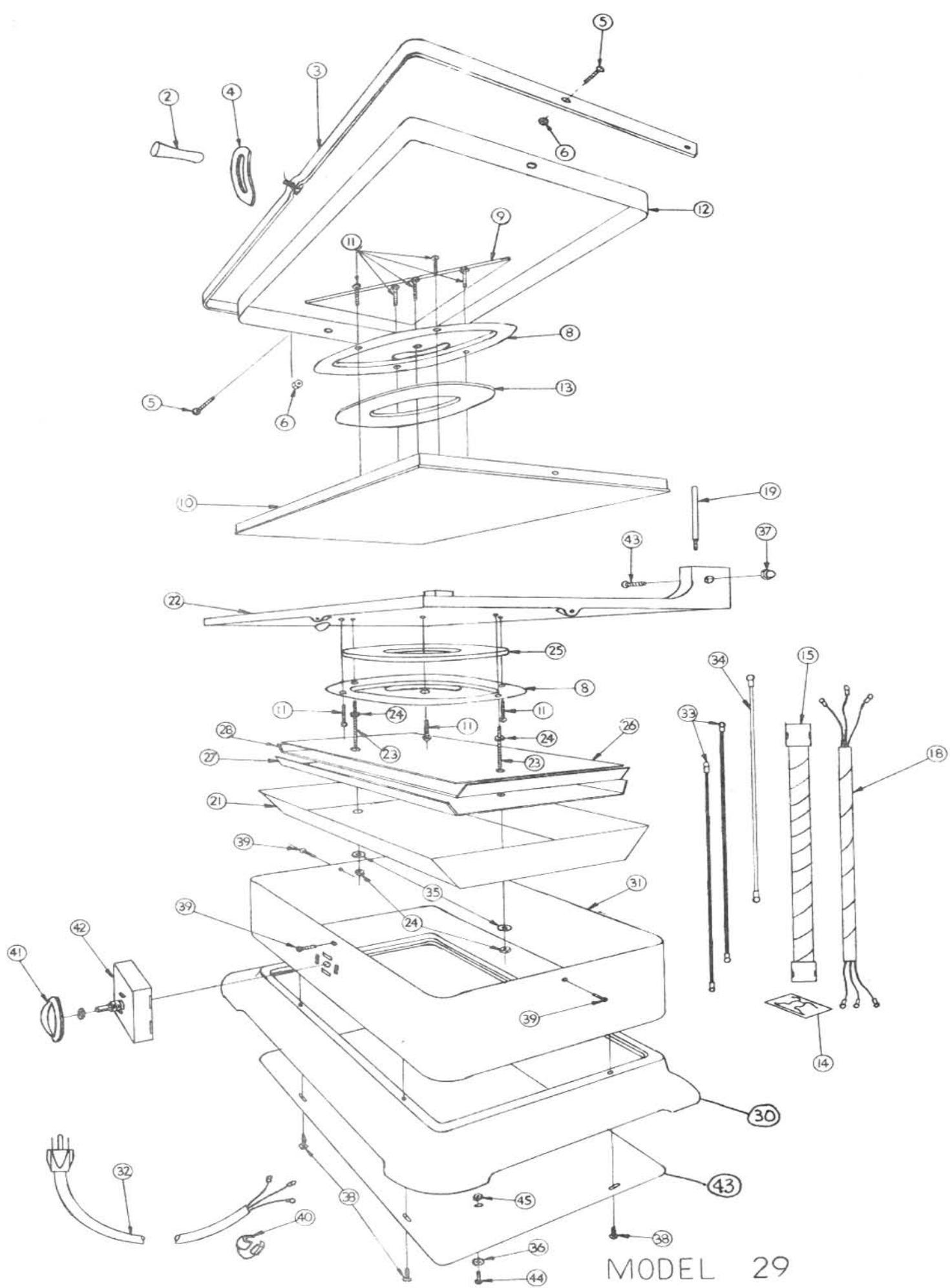
Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.

FOR USE ON SERIAL #2937225 AND ABOVE

MODEL NO.	
29	
TITLE	
WIRING DIAGRAM	
MATERIAL	
FINISH	
DWN	DATE
JS	2-20-57
STAR MANUFACTURING COMPANY	
6300 ST. LOUIS AVE., ST. LOUIS,	
MO.	



Lead In Cord



MODEL 29

PARTS LIST

EFFECTIVE— JANUARY 15, 1982

MODEL 29
QUICK-SERV-GRILL

KEY NUMBER	PART NUMBER	NUMBER PER UNIT	DESCRIPTION
2	B1-29207	1	HANDLE
3	B1-29211	1	HINGE
4	B1-2000	1	SLIDING BAR
8	B1-2002	2	CLAMPING PLATE
9	B1-2003	1	INSULATION
10	B1-1106	1	TOP GRID
11	2C-1492	8	SCREW - MACHINE 8-32 / 1/4
12	B1-2711	1	TOP
13	2N-2623	1	ELEMENT - 600W, 120V
13	2N-2626	1	ELEMENT - 600W, (236V ALT)
14	2C-6209	1	PUSH ON NUT
15-18	B1-29229	1	LEAD WIRE COMPLETE W/CONDUIT (SERIAL #2942719 & UP)
15	B1-29230	1	CONDUIT W/CLAMP & FERRULE
18	B1-29227	1	HARNESS ASSEMBLY
19	B1-1432	1	STOP PIN
21	B1-1994	1	COVER
22	B1-1107	1	CASTING
23	2C-1737	2	STUD
25	2N-2629	1	ELEMENT - 715W 120V
25	2N-2632	1	ELEMENT - 715W (236V ALT)
26	B1-1995	1	BOTTOM INSULATION
27	B1-1996	1	BOTTOM INSULATION
28	B1-1997	1	BOTTOM INSULATION
30	2F-1108	1	BASE CASTING
31	B1-5196	1	BODY
32	B1-29232	1	CORD 120V
32	B1-29231	1	CORD (240V ALT)
33, 34	B1-29225	1	WIRES - TOP GRID
37	2C-2577	2	ACORN NUT
40	2K-H5417	1	CORD BUSHING
41	2R- 5197	1	KNOB
40	2K-Y2968	1	CORD BUSHING (SERIAL #2971834 & UP)
42	2E-5198	1	SWITCH - 3 HEAT
43	B1-2536	1	BOTTOM
	2D-3679	1	GREASE PAN (NOT SHOWN)
	B1-2001	4	EGG SQUARES (NOT SHOWN)
	B1-29216	1	WIRE SET (UP TO SERIAL #2937224) (NOT SHOWN)
	B1-29208	1	SWITCH & PLATE (UP TO SERIAL #2937224) (NOT SHOWN)

*SUGGESTED PARTS STOCKING—

IMPORTANT: WHEN ORDERING SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER—(1) MINIMUM PARTS ORDER—\$5.00

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OF 1

STAR MANUFACTURING COMPANY

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