



Star
Manufacturing
International Inc.

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St. Louis, MO 63143

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Installation
and
Operating
Instructions

2M-Z6392 Rev. A 3/6/03

ELECTRIC COUNTER CHAR-BROILER MODELS 8H-5124CZ and 8H-5136CZ



Model 5124CZ



SPECIFICATIONS

8H-5124CZ

Type: Infinite Control, 2 Controls, 6.6 KW, 396 sq. in. (2555 sq. cm) Grid Area
Weight: Installed - 98 lb. (45 kg); Shipping - 145 lb. (66 kg)
Dimensions: 24" W x 25 5/8" D x 14 1/4" H
(61cm W x 65cm D x 36cm H)
Volts: 240V, 3 PH Amps: x - 18.8 y - 18.8 z - 11.9
240V, 1 PH Amps: 27.5
208V, 3 PH Amps: x - 21.8 y - 21.8 z - 13.8
208V, 1 PH Amps: 31.8

8H-5136CZ

Type: Infinite Control, 3 Controls, 9.9 KW, 594 sq. in (3832 sq. cm) Grid Area
Weight: Installed - 175 lb (80 kg); Shipping - 215 lb. (98 kg)
Dimensions: 36" W x 25 5/8" D x 14 1/4"H
(91 cm W x 65 cm D x 36 cm H)
Volts: 240V, 3 PH Amps: x - 23.9 y - 23.9 z - 23.9
240V, 1 PH Amps: 41.3
208V, 3 PH Amps: x - 27.6 y - 27.6 z - 27.6
208V, 1 PH Amps: 47.6

SAFETY SYMBOL



This symbol is 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.

NOTICE

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.

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. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.

GENERAL INSTALLATION INSTRUCTIONS



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.

These Electric Char-broilers are equipped for the voltage and wattage indicated on the nameplate mounted on the inside immediately in back of the water drawer front. These units are designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

INSTALLATION

The installation of this appliance should conform to the national electric code and local electric codes and ordinances and the local electric company rules and regulations.

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. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at 90° C and of suitable size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting as required by local electrical code. The body of the appliance should be grounded (**Do not ground to a gas supply pipe**).

1. Locate the unit: Do not install the unit closer than 12 inches from a side wall and/or closer than 9 inches from a rear wall.
2. Level the char-broiler by adjusting the feet, which have provision for 1 inch of adjustment. This adjustment also allows a perfect alignment to be achieved with other Star-Max™ units.
3. The terminal block can be accessed by removing cover plate from back of broiler.
4. Fill water pan on broiler prior to use. Water should be flush with splash baffles. Make sure water is present in pan at all times. Note: Pan is easily removable for cleaning.



CAUTION

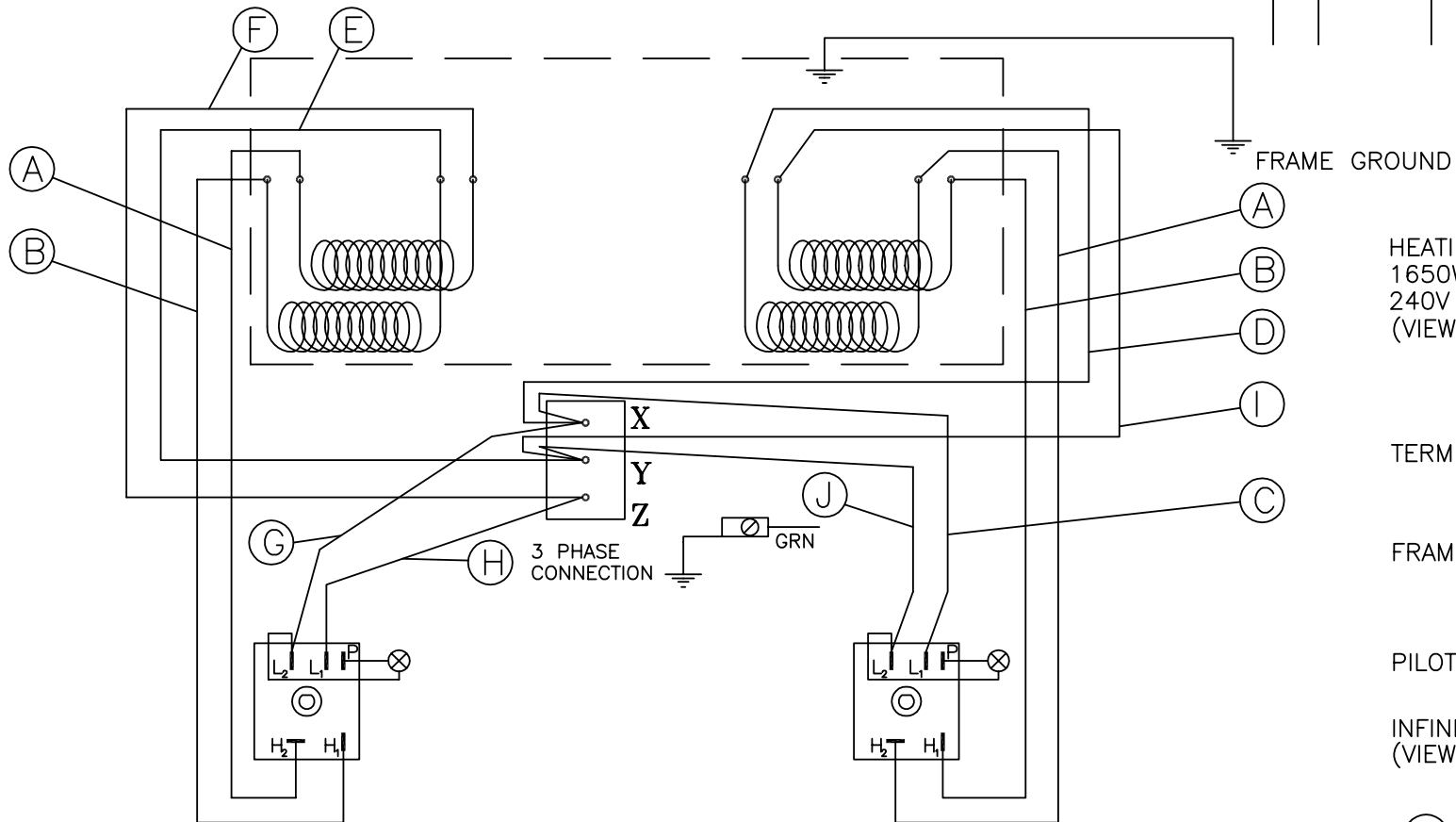
CARE MUST BE TAKEN WHEN OPENING PAN TO PREVENT SPILLING.

5. The charbroiler is constructed of high quality, modular grates that are also readily removable for cleaning, and are designed to have a dedicated heating element which is controlled by a heat control switch.
6. Seasoning - Set the heat control switch to low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the entire broiling grill surface. Allow the film to remain on broiling grill for about 5 minutes. Wipe surface clean and apply another film of cooking oil. Wipe surface clean again. The broiling grill is now ready for use. The oil may tend to smoke - this is normal.
7. Approximate grilling temperatures range from (with no product on grill) 350° F on low setting to 570° F on high.

CLEANING

1. Clean with a clean soft cloth daily. Any discoloration can be removed with a non-abrasive cleaner.
2. Remove water pan, and modular cooking grates; wash in sink.
3. To clean heating element, first remove modular grate corresponding to element. Swing element to vertical position and lock in place with the support located in center of element housing. Clean elements with stiff wire brush or equivalent.
4. Heat baffles are located directly below heating elements and are removable for cleaning in sink.

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
A		10-23-00	CHANGED RATING ON SUPPLY WIRES	MP



HEATING ELEMENTS
1650W EACH, (4)
240V OR 208V
(VIEWED FROM FRONT)

TERMINAL BLOCK (1)

FRAME GROUND TERMINAL (1)

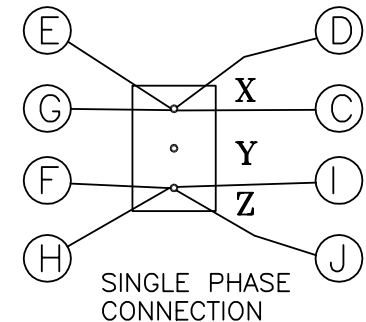
PILOT LIGHT (2)

INFINITE CONTROL (2)
(VIEWED FROM FRONT)

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY 90°C

INTERNAL WIRES: 14GA AWG

RATED WATTAGE 6600W	3 PHASE LOADING KW PER PHASE			NOMINAL AMPERES PER LINE							
				208V 3 PH			240V 3 PH			SINGLE PHASE	
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V
	3.3	1.65	1.65	21.8	21.8	13.8	18.8	18.8	11.9	31.8	27.5
FOR SUPPLY CONNECTIONS USE GA SHOWN OR LARGER				AWG # 10	AWG # 10	AWG # 12	AWG # 10	AWG # 10	AWG # 12	AWG # 8	AWG # 8





STAR MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MATERIAL ~
FINISH ~

MODEL NO.
5136CB

PART NO.
SK-1773

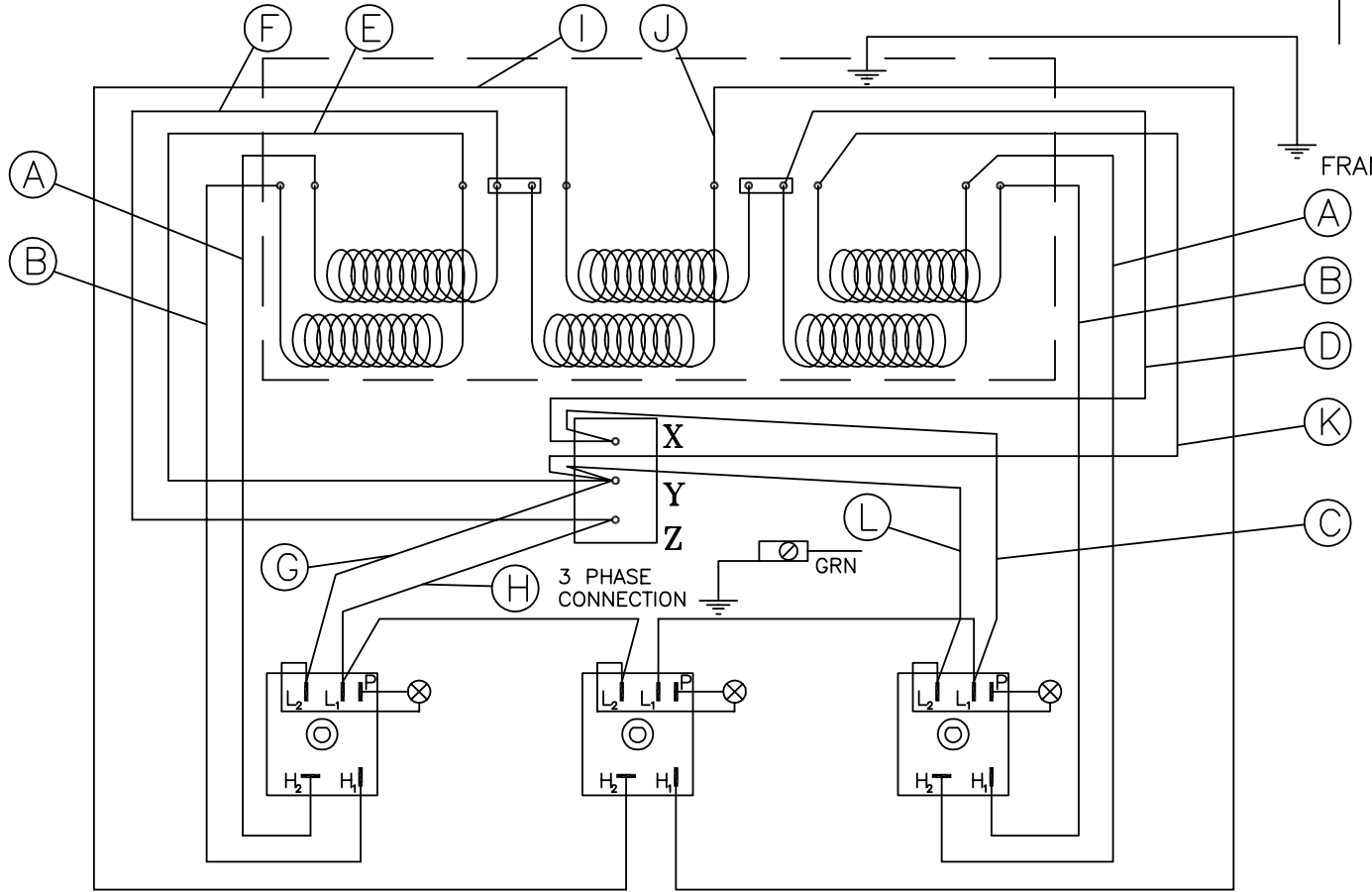
DR. M.P. CK. DATE **05-02-2000**

TITLE
WIRING DIAGRAM

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ± 1/64 DECIMALS ± .005

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REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
A		10-23-00	CHANGED RATING ON SUPPLY WIRES	MP

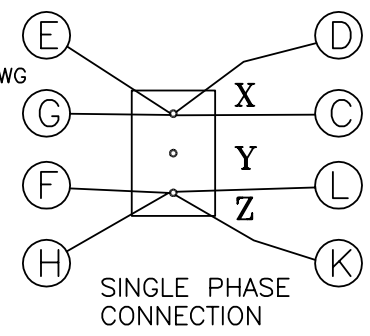


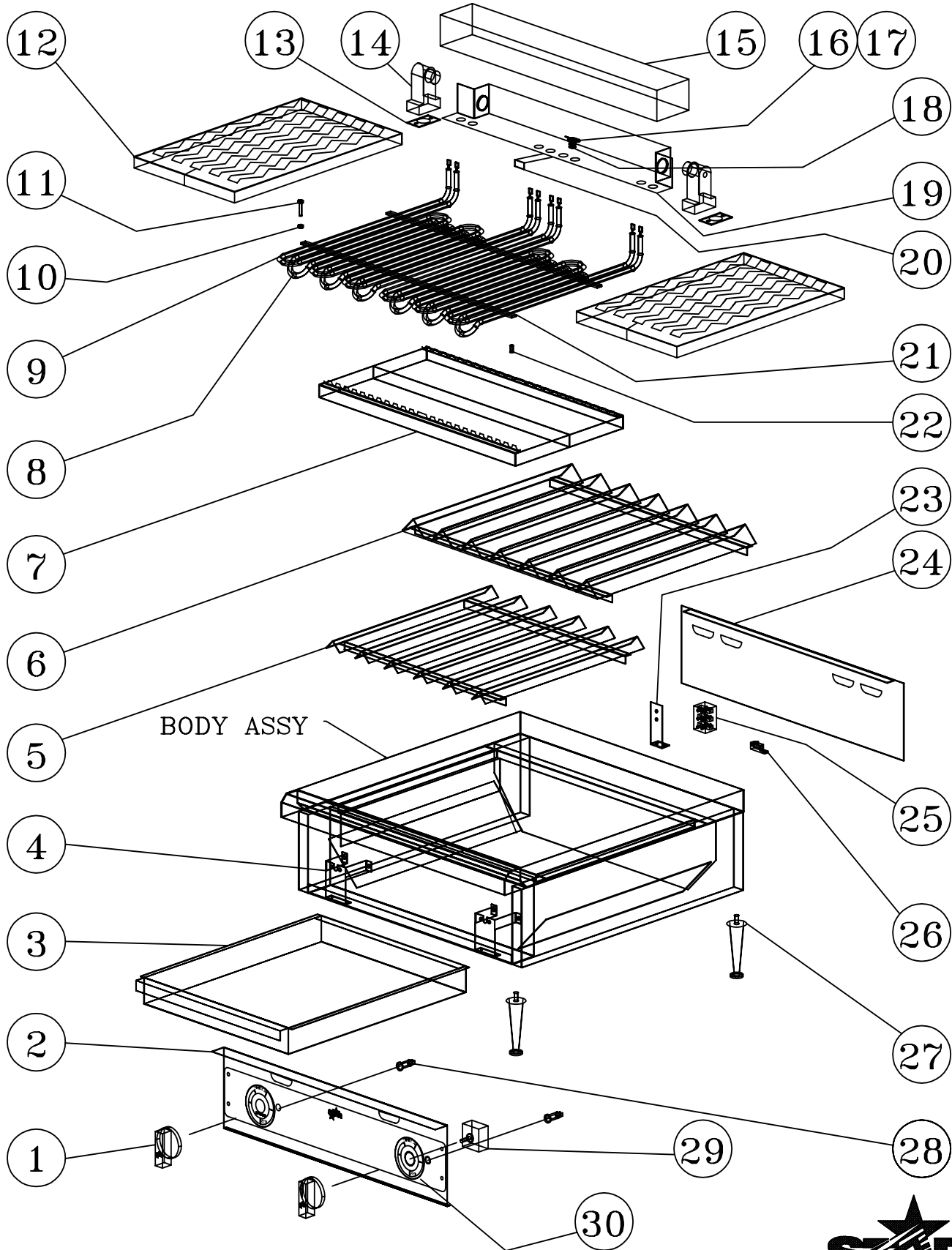
- HEATING ELEMENTS
1650W EACH, (6)
240V OR 208V
(VIEWED FROM FRONT)
- TERMINAL BLOCK (1)
- FRAME GROUND TERMINAL (1)
- PILOT LIGHT (3)
- INFINITE CONTROL (3)
(VIEWED FROM FRONT)

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY 90°C

INTERNAL WIRES: D, C, F & H - 12GA AWG
ALL OTHERS: 14GA AWG

RATED WATTAGE 9900W	3 PHASE LOADING KW PER PHASE			NOMINAL AMPERES PER LINE								
				208V 3 PH			240V 3 PH			SINGLE PHASE		
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V	
	3.3	3.3	3.3	27.6	27.6	27.6	23.9	23.9	23.9	47.6	41.3	
FOR SUPPLY CONNECTIONS USE GA SHOWN OR LARGER				AWG # 8	AWG # 8	AWG # 8	AWG # 10	AWG # 10	AWG # 10	AWG # 4	AWG # 6	





BODY ASSY

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



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STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 5124CB, 5136CB

SK1774 REV. MAY 04, 2000 DR: M.P.

PARTS LIST

EFFECTIVE 3/6/03 Rev. A

MODELS 8H-5124CZ and 8H-5136CZ Electric Counter Char-Broilers

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	2R-Z3436	2/3	KNOB-INFINITE CONTROL 5124CZ/5136CZ
2	H1-Z6330	1	FRONT PANEL 5124CZ
	H1-Z6331	1	FRONT PANEL 5136CZ
3	H1-524031	1	DRAWER 5124CZ
	H1-536028	1	DRAWER 5136CZ
4	H1-Z3606	2/3	BRACKET-INFINITE CONTROL 5124CZ/5136CZ
5	H1-524008	1	LOWER BAFFLE ASSY 5124CZ
	H1-536009	2	LOWER BAFFLE ASSY 5136CZ
6	H1-524007	1	UPPER BAFFLE ASSY 5124CZ
	H1-536007	1	SHORT UPPER BAFFLE ASSY 5136CZ
	H1-536008	1	LONG UPPER BAFFLE ASSY 5136CZ
7	H1-524016	1	ELEMENT SUPPORT ASSY 5124CZ
	H1-157007	1	ELEMENT SUPPORT ASSY 5136CZ
8	2N-Y3083	2/3	ELEMENT-HEATING - 240V, BENT 5124CZ/5136CZ
	2N-Y3084	2/3	ELEMENT-HEATING - 208V, BENT 5124CZ/5136CZ
9	2N-Y3085	2/3	ELEMENT-HEATING - 240V, STRAIGHT 5124CZ/5136CZ
	2N-Y3086	2/3	ELEMENT-HEATING - 208V, STRAIGHT 5124CZ/5136CZ
10	2C-2560	12/18	NUT 10-24, HEX 5124CZ/5136CZ
11	2C-9704	12/18	SCREW 10-24X1 5124CZ/5136CZ
12	2F-Y3107	4/6	GRATE 5124CZ/5136CZ
13	2I-7370	2	GASKET
14	H1-8746	2	SUPPORT-ELEMENT HOUSING
15	H1-155244	1	ELEMENT HOUSING COVER ASSY 5124CZ
	H1-157001	1	ELEMENT HOUSING COVER ASSY 5136CZ
16	2A-5401	1	COTTER PIN
17	2C-1811	1	WASHER
18	2P-7969	1	SPRING
19	H1-524017	1	ELEMENT PIVOT BRACKET ASSY 5124CZ
	H1-536015	1	ELEMENT PIVOT BRACKET ASSY 5136CZ
20	H1-155247	1	ELEMENT HOUSING SUPPORT ASSY
21	H1-Y3115	2	STRAP - ELEMENT 5124CZ
	H1-Y3266	2	STRAP - ELEMENT 5136CZ
22	2A-Z3610	6/9	SPACER, INSTALLED AT FRONT ROW ONLY 5124CZ/5136CZ
23	H1-Y3265	1	BRACKET - TERMINAL BLOCK
24	H1-Z3554	1	COVER BACK 5124CZ
	H1-Z3562	1	COVER BACK 5136CZ
25	2E-Y2849	1	BLOCK - TERMINAL
26	2C-Y2344	1	TERMINAL - GROUNDING
27	2A-Z0314	4	FOOT 4" DIE CAST
28	2J-Z3157	2/3	INDICATOR LIGHT 5124CZ/5136CZ
29	2J-6403	2/3	CONTROL-INFINITE 5124CZ/5136CZ
30	2M-Z6364	1	SIGN 24" CHAR BROILER 5124CZ
	2M-Z6365	1	SIGN 36" CHAR BROILER 5136CZ

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

PAGE 1
OF 1

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



Star Manufacturing International, Inc.