



**Star
Manufacturing
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**Installation and
Operating Instructions
Instructions d'installation
et d'opération**

2M-Z5137 Rev. - 12/21/01

STAR-MAX GAS CHARBROILER MODELS

**6015CBB-LP, 6024CBB-LP,
6036CBB-LP, 6048CBB-LP,
6115RCBB-LP, 6124RCBB-LP,
6136RCBB-LP, and 6148RCBB-LP**

BARBECUE A GAZ STAR-MAX MODELES

**6015CBB-LP, 6024CBB-LP,
6036CBB-LP, 6048CBB-LP,
6115RCBB-LP, 6124RCBB-LP,
6136RCBB-LP, et 6148RCBB-LP**



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. For equipment to be used by the general public, please contact the factory.

The Star-Max series gas charbroiler is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

-IMPORTANT-

INSTALLATION: INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. KEEP THE APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG. For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

LEVELING UNIT

This charbroiler is supplied with 4 feet which must be screwed into the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units. **CAUTION: DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.**

GAS INPUT TO CHARBROILER:

Models 6015CBB and 6115RCBB 35,000 BTU/HT, PROP
Models 6024CBB and 6124RCBB 70,000 BTU/HR, PROP
35,000 BTU/HR/BURNER, PROP
Models 6036CBB and 6136RCBB 105,000 BTU/HR, PROP
35,000 BTU/HR/BURNER, PROP
Models 6048CBB and 6148RCBB 140,000 BTU/HR, PROP
35,000 BTU/HR/BURNER, PROP

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each charbroiler. It should be connected to the inlet pipe at the rear of the unit. The gas supply is then connected to it. It is shipped set for 10" water column manifold pressure for use with propane gas. Allow 6" clearance from back of unit to wall for servicing and installation.

CONNECTING GAS SUPPLY LINE

The gas inlet of the charbroiler is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the manifold and within six feet of the charbroiler.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

PILOT LIGHTING INSTRUCTIONS

The charbroiler is equipped with standing pilots, and should be lit immediately after the gas is turned on.

1. Turn off main valve to unit and wait 5 minutes to clear gas.

2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.

SHUTTING DOWN INSTRUCTIONS

1. Turn the burner valve knobs to the off position to turn burners off.

PILOT LIGHT REGULATION

The pilot lights on this broiler have been turned off at the factory. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

BURNER OPERATION

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of broiling temperatures may be obtained by turning the burner valve knob to any position between high and low.

BURNER ADJUSTMENT

1. Turn burner valve knob to "HI" position.
2. Slowly decrease openings of air shutters to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

EXHAUST CANOPY

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material.

AIR SUPPLY

Provisions for adequate air supply must be provided.

OPERATING INSTRUCTIONS

LIGHTING

When broiler is first lit, it will smoke until the preservation oils and impurities are burned off.

BROILING

Turn valves on and pre-heat unit on "HI" before attempting to broil. You will have to experiment with the grill settings and the valve settings for your particular meat products. We recommend that you set the grate at the full tilt position to start with. This position allows the grease to run down the grate into the grease tray, reducing flare ups. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising from the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

TILTING THE GRATE

Raise or lower the grate to the next step by lifting the grate at the back of the charbroiler where the grate rests. Use potholders or gloves to reposition.



CAUTION

CHARBROILERS ARE HOT! NEVER ATTEMPT TO CHANGE THE GRILL POSITION WHILE MEAT PRODUCTS ARE COOKING. FLARE UPS CAN OCCUR UNEXPECTEDLY. TURN OFF CHARBROILER, AND ALLOW THE CHARBROILER TO COOL.

DO NOT PUT MORE THAN 5 LB. LAVA ROCK PER EACH BURNER

ADJUSTING HEAT PATTERN

It is possible through this arrangement to have a high heat or searing section, while having a low heat finishing or holding section. For the searing operation, set the valves for the section at a position of "HI" or close to it. For holding or finishing, set the valves closer to the "LOW" position on the dial. You select the heat pattern you like, and set the valves accordingly.

CLEANING

Clean regularly. Remove grate section to sink for washing. Brush out carboned particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non-abrasive cleaner can be used on caked areas.

WATER PAN

The water pan is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan and replaced as necessary. The water pan helps prevent flare ups and catches grease.

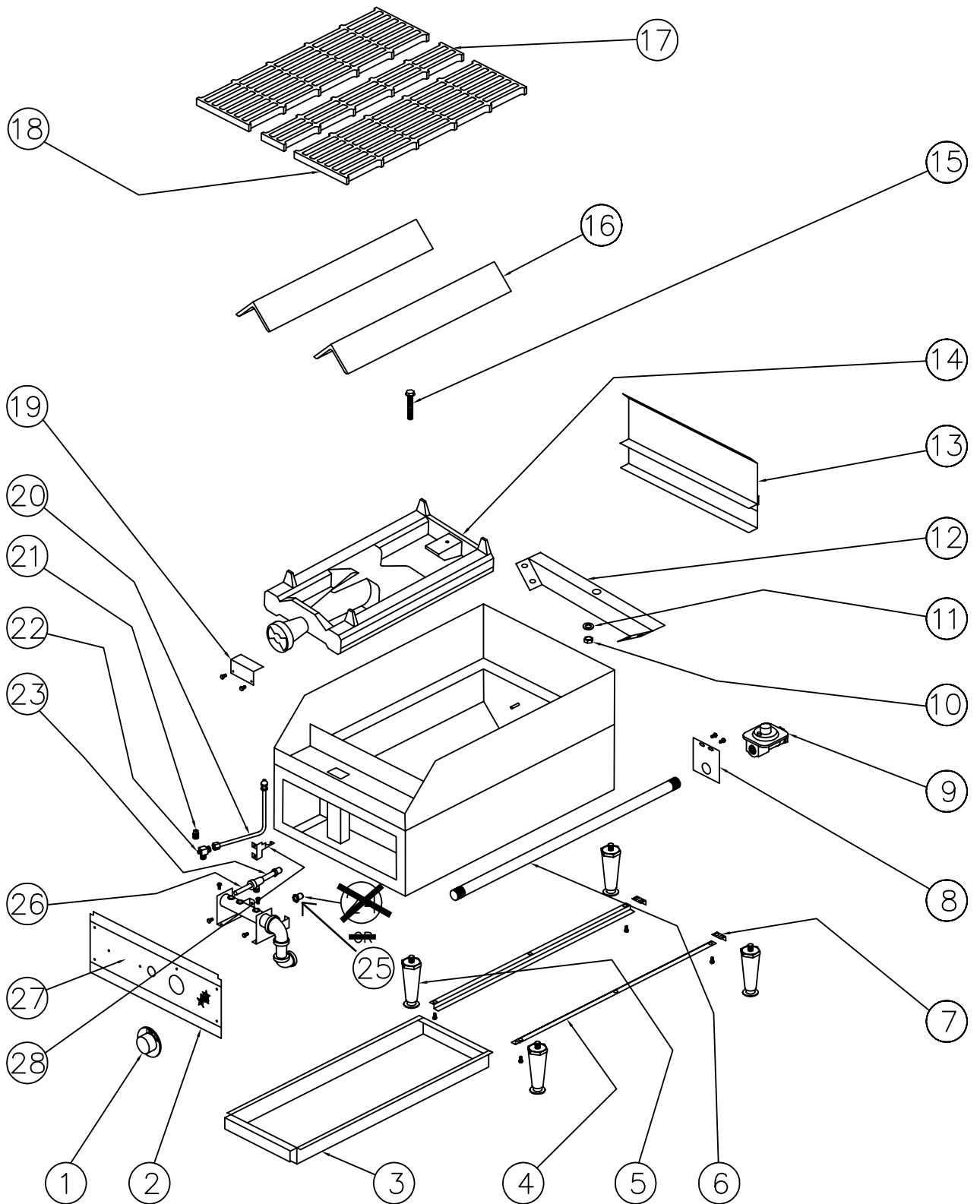
AIR INTAKES IN BOTTOM

Air for combustion enters from the bottom of the unit. Do not obstruct this area.

MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

RETAIN THIS MANUAL FOR FUTURE REFERENCE
Part No. 2M-Z5137 Rev. - 12/21/01



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 6115RCBB, ^{LP}6124RCBB, ^{LP}6136RCBB, ^{LP}6148RCBB, ^{LP}SK1716 08-03-99 DR: M.P.

PARTS LIST

EFFECTIVE 12/21/01 Rev. -

Updated 03-08-04 rb

-LP -LP -LP -LP

6115RCBB, 6124RCBB, 6136RCBB, 6148RCBB Star-Max
 MODEL Gas Radiant Charbroiler-15", 24", 36", 48"

Key Number	Part Number	Number Per Unit	Description
1	2R-Z0934	1/2/3/4	KNOB-CONTROL 6115RCBB/6124RCBB/6136RCBB/6148RCBB
2	H3-Z3097	1	FRONT PANEL 6115RCBB
	H3-Z3024	1	FRONT PANEL 6124RCBB
	H3-Z3098	1	FRONT PANEL 6136RCBB
	H3-Z3099	1	FRONT PANEL 6148RCBB
3	H3-T1026	1	GREASE DRAWER 6115RCBB
	H3-Y7045	1/2	GREASE DRAWER 6124RCBB/6148RCBB
	H3-Y7044	1	GREASE DRAWER 6136RCBB
4	G3-Y7047	2/2/2/4	SLIDE DRAWER 6115RCBB/6124RCBB/6136RCBB/6148RCBB
5	2A-Z0314	4	LEG
6	2K-Z3017	1	INLET PIPE
7	H3-Z3082	2/2/2/4	DRAWER STOP 6115RCBB/6124RCBB/6136RCBB/6148RCBB
8	H3-Z3020	1	INLET PIPE SUPPORT
9	H3-Z4557	1	PRESSURE REGULATOR
10	2C-6517	1/2/3/4	NUT 1/4-20 6115RCBB/6124RCBB/6136RCBB/6148RCBB
11	2C-Y9714	2/4/6/8	WASHER 1/4 6115RCBB/6124RCBB/6136RCBB/6148RCBB
12	H3-Z3100	1	BRACKET BURNER REAR 6115RCBB
	H3-Z3041	1	BRACKET BURNER REAR 6124RCBB
	H3-Z3101	1	BRACKET BURNER REAR 6136RCBB
	H3-Z3102	1	BRACKET BURNER REAR 6148RCBB
13	G3-624038	1	GUARD WELD ASSY 6115RCBB AGA
	G3-624037	1	GUARD WELD ASSY 6124RCBB AGA
	G3-624039	1	GUARD WELD ASSY 6136RCBB AGA
	H3-648007	1	GUARD WELD ASSY 6148RCBB AGA
14	2F-Z3035	1/2/3/4	BURNER 6115RCBB/6124RCBB/6136RCBB/6148RCBB
15	2C-3155	1/2/3/4	BOLT 1/4-20 x 1 1/2 6115RCBB/6124RCBB/6136RCBB/6148RCBB
16	H3-Z3202	2/4/6/8	RADIANT 6115RCBB/6124RCBB/6136RCBB/6148RCBB
17	2F-Y8831	1	GRATE 3" 6115RCBB
18	2F-Y8830	2/4/6/8	GRATE 6" 6115RCBB/6124RCBB/6136RCBB/6148RCBB
19	H3-Z3040	1/2/3/4	BRACKET - BURNER FRONT 6115RCBB/6124RCBB/6136RCBB/6148RCBB
20	H3-624219	1/2/3/4	TUBE - PILOT ASSY 6115RCBB/6124RCBB/6136RCBB/6148RCBB
21	2P-1453	1	PLUG-PIPE
22	2V-6671	1/2/3/4	VALVE-PILOT 6115RCBB/6124RCBB/6136RCBB/6148RCBB
23	2A-Z3010	1/2/3/4	FITTING-ORIFICE 6115RCBB/6124RCBB/6136RCBB/6148RCBB
24	2J-Z3032	1/2/3/4	HOOD BURNER #36 6115RCBB/6124RCBB/6136RCBB/6148RCBB
25	2J-Z3033	1/2/3/4	ORIFICE PROPANE # 50 6115RCBB/6124RCBB/6136RCBB/6148RCBB
26	2V-Y8832	1/2/3/4	VALVE-BURNER 6115RCBB/6124RCBB/6136RCBB/6148RCBB
27	2M-Z3103	1	SIGN 15" CHARBROILER 6115RCBB
	2M-Z3022	1	SIGN 24" CHARBROILER 6124RCBB
	2M-Z3104	1	SIGN 36" CHARBROILER 6136RCBB
	2M-Z3105	1	SIGN 48" CHARBROILER 6148RCBB
28	H3-Z3196	1/2/3/4	BRACKET-PILOT 6115RCBB/6124RCBB/6136RCBB/6148RCBB

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

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



Star Manufacturing International, Inc.