

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.

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
E-mail customerservice@star-mfg.com

Service Help Desk

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

Telephone: (314) 678-6303

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

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CAUTION

GENERAL SAFETY INFORMATION

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.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

GENERAL INSTALLATION INFORMATION

The grill should be connected to a wall type receptacle, a direct line or individual branch circuit. An individual branch circuit is preferred. If connected to an overloaded circuit the grill will not operate properly. The unit should be level when installed. Models equipped with bun boxes must be level to utilize the self-closing feature of the bun drawer. Adjustable 4-inch legs are standard on the 75 series and available for all other models.

This grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however, the specified voltage must be applied.

CONNECTION LOAD	
Infinite Control	
<i>Model Series</i>	<i>Wattage</i>
30SCHDM	1380
45SCHDEP	1650
50SCHDEM	1565
50SCHDEP	1565
50SCHDM	1885
75SCHDEM-208/240	1920/2500
75SCHDM-208/240	1920/2500



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

IMPORTANT

UNLEVEL UNITS COULD RESULT IN HAVING PRODUCT TRAVEL FROM ONE SIDE TO THE NEXT, OVER A PERIOD OF TIME.

GENERAL OPERATING INSTRUCTIONS

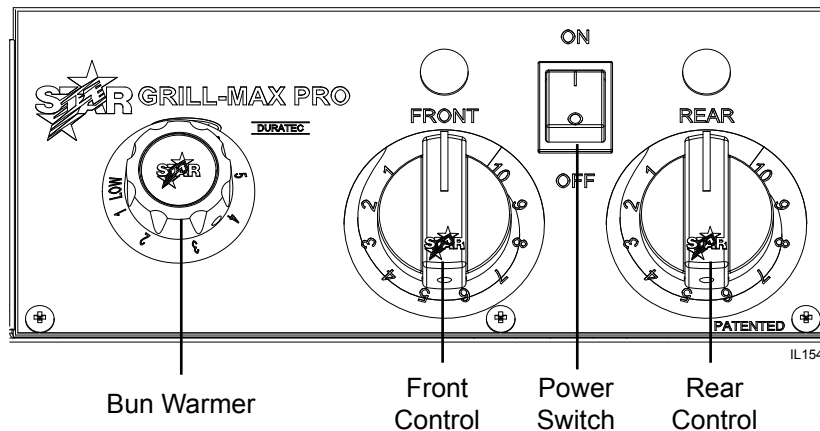
BUN WARMER

Operating the bun drawer requires filling the pan with fresh buns and removing the stale buns as required. The heated bun drawer is not meant to toast the buns and the temperature should be at 122°F (50°C). To determine the correct setting, set the Bun Box Knob to #3, using a thermometer, adjust until the correct setting is reached. **NO WATER IS REQUIRED OR RECOMMENDED.**

All units are equipped with an easily removed bun pan which can be removed by lifting out of the open bun drawer. This makes daily cleaning of the pan easy. It is necessary to remove the bun drawer before attempting to remove the drip tray when access to the rear of the unit is obstructed. To remove the bun drawer, first allow the unit to cool, remove bun pan, then grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the first right side roller then push the drawer in until the second roller drops in, doing one side at a time. Repeat for left side rollers. Reinsert bun pan. Do not operate the grill without the drip tray in place.

OPERATING PROCEDURES FOR INFINITE CONTROL GRILLS

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn, heat will be supplied to the bun box, but no heat will be supplied to the rollers unless the heat controls are turned on. The switch is lighted to indicate when the unit is turned on. For flexibility the heating section of the grill is divided into two individually controlled heat sections. The right control regulates the heat to the rear section and the left control regulates the heat to the front section. On Infinite control grills a signal light is provided above each heat control and indicates when the heated section is on. An additional light is provided on the end housing of the unit that indicates the position of the main power switch.



COOKING

The heat controls provide an infinite range of settings for a wide variety of food products and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 60°C or above during serving periods. Do not keep the food product on a low setting for more than two hours. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the quality of the product. For best results when cooking hot dogs use a hot dog made for grilling.

OPERATING PROCEDURES FOR ELECTRONIC GRILLS

START-UP

When initially turning on power to the electronic controlled grill, it will be in the HOLD mode. The displays will flash until the setpoint temperature is reached, heat will be supplied to the bun box. The grill will beep once when it is up to temperature. Infinite controlled grills have no notification when operating temperature is reached.

HEATING

The size, content, and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that all perishable foods be kept at 140°F or above during serving periods.

The product should be kept refrigerated until ready to use. Heating times vary depending on the starting temperature and the qualities of the product. For best results, use a hot dog or products that are made for grilling.

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. When the electronic controlled grills are initially turned on, the displays will flash the HOLD temperature until the grill reaches that setpoint.








With the grill preheated to the hold temperature, load with the desired product and press the HEAT button. The grill will then go into the heat mode and the displays will flash until the HEAT temperature is reached. After the heating cycle, the grill will beep four times and the food product will be at the serving temperature. The grill will automatically return to the HOLD temperature.

NOTE: Based on the product being heated, some experimentation is required to find the optimal HEAT temperature and HEAT time to bring the product up to temperature in an acceptable amount of time.

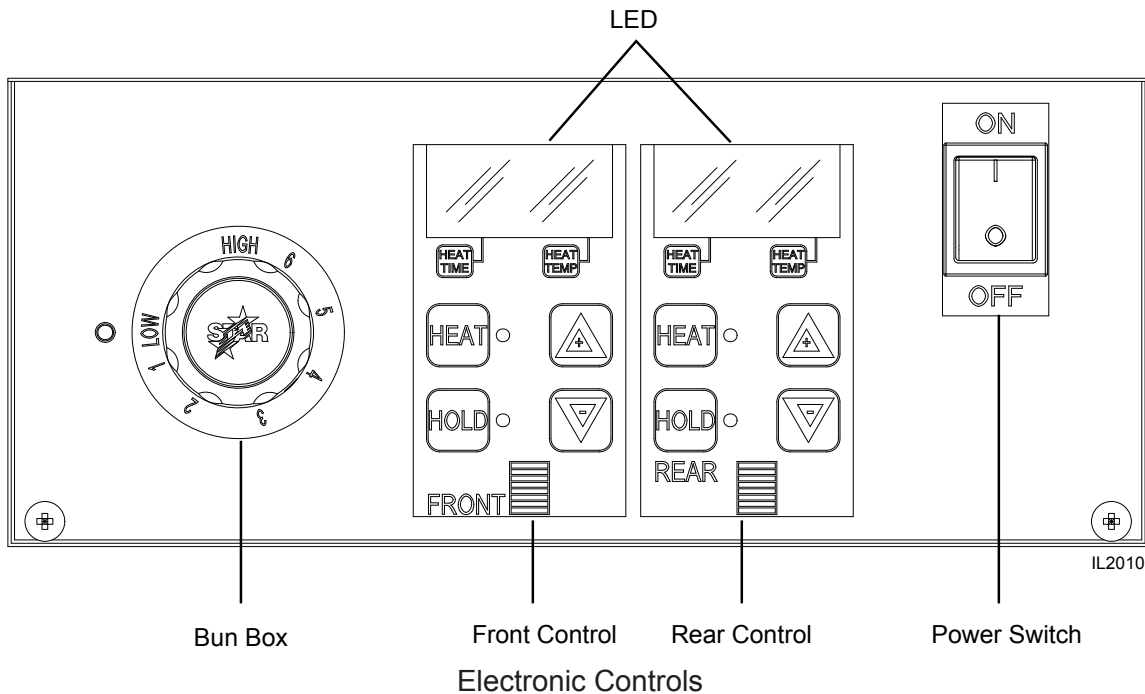
PROGRAMMING

The electronic controls provide programmable HEAT and HOLD settings for a variety of food products and installation conditions.

To program the electronic roller grill:

1. With the grill on, push and hold the  and  on the side you wish to program together for three seconds until the alarm beeps once and the display blanks.
2. To set the heat temperature and/or heat time, push the heat button. The last saved heat time will be displayed and the HEAT LED will flash and HEAT TIME indicator will be ON. Use the  and  buttons to adjust to the desired time, then press the HEAT button again. The HEAT TIME LED indicator will turn off and the HEAT TEMP LED indicator will now be lit. When programming the HEAT temperature is complete, push the HEAT button one more time to exit the programming mode.
3. To set the hold temperature, repeat step 1 above then push the HOLD button. The last saved hold temperature will be displayed and HOLD LED will be ON. Use the  and  buttons to adjust to the desired temperature, then press the HOLD button again to exit programming mode.
4. To turn the heat off to the front or rear section, press and hold the  for that section for 3 seconds. "OFF" will be displayed. To turn the section back on, press the HEAT or HOLD button.

2M-Z11808: GRILL-MAX Roller Grills, Heated Bun Drawer





USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL WILL SCRATCH THE ROLLER COATING AND AFFECT THE ABILITY TO CLEAN THE ROLLERS.

INTERNAL DRAWER COMPONENTS & DRAWER CAVITY ARE HEATED. ALLOW THE DRAWER & CAVITY TO COOL DOWN BEFORE SERVICING OR CLEANING.

DO NOT USE STEEL WOOL OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES ON ROLLERS CAUSED BY ABUSE WILL VOID THE WARRANTY.

USE CAUTION WHEN CLEANING WHILE HOT TO PREVENT BURNS OR BODILY INJURY.

CLEANING

Before cooking for the first time, wash the rollers with mild soap and water using a soft cloth. Do not use metal utensils when cooking. Scratches and scrapes will hamper the ability to easily clean the rollers. Never use steel wool or abrasive cleaners on the rollers. This will damage the finish and the roller bearings. The rollers clean most easily when hot. Use caution when cleaning to prevent burns and bodily injury. Clean the rollers with a clean wet cloth. Wipe from the ends to the center to prevent forcing debris into the roller seals. Do not allow the food product to build up and bake onto the roller surface. The exterior of the unit should be cleaned using a mild detergent or non-abrasive cleaner. Clean the entire unit daily to insure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

When cleaning the interior bun drawer compartment, remove the bun drawer (*see General Operating Instructions on page 5*) and clean with mild detergent and warm water.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance. Replacement cord sets must be purchased from Star Manufacturing International, Inc.

INTERNATIONAL ONE (1) YEAR EQUIPMENT WARRANTY

All workmanship and materials in “STAR” products are warranted for a period of one year from the date shipped from the factory or one year from the date shown on the proof of purchase of the end-user when purchased through an authorized “STAR” dealer/distributor in a commercial foodservice location.

“STAR’s” obligation under this warranty is limited to the replacement of the defective part(s) only without charge. This warranty is void if damage occurs from improper installation, misuse or abuse, disassembly or tampering of unit for any purpose other than repair by a qualified service agent, wrong voltage, incorrect or fluctuating voltage conditions, wrong gas, improper gas or gas conditions, operated contrary to the installation and operating instructions, operated in an application for which the unit is not suited, or if the unit is not maintained and/or cleaned in a suitable manner.

Any expense in connection with installation, or any cost of making adjustments on a unit to conform to electric or gas service at the point of installation, are not covered by this warranty.

- * The warranty period for the JetStar series six (6) ounce 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 is not valid on Conveyor Ovens unless a “start-up/check-out has been performed by a Factory Authorized Technician.

In order to make a claim under this warranty; a warranty report must be filed with Star Manufacturing International Inc. in St. Louis, Missouri, U.S.A. by the dealer/distributor through which product was purchased. All details, including serial number and model number of the defective unit, must be included. Failure to file a claim within a 120 Day time period may result in the claim being refused.

“STAR” may forego the necessity of returning the part for inspection dependent upon the expense involved. However, “STAR” requires defective parts to be held in the claimant’s possession for a period of ninety (90) days for possible inspection by a “STAR” representative or designated inspector .

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

PARTS WARRANTY

Parts that are sold for out-of-warranty repair are warranted for a period of ninety days. The part only is warranted; no labor.

SERVICES NOT COVERED BY WARRANTY

1. Labor
2. Mileage and/or travel time
3. Installation and/or adjustment of equipment
4. Operation contrary to the installation and operating instructions
5. Cleaning of equipment
6. Seasoning of griddle plates
7. Voltage conversions/adjustments
8. Gas conversions
9. Pilot light conversion/adjustments
10. Thermostat calibration/adjustments
11. Resetting of circuit breakers or safety controls
12. Replacement of bulbs/lamps
13. Replacement of fuses
14. Damages due to improper installation
15. Damages from abuse or misuse
16. Damage created by acts of God, Acts of War, or Civil Disturbance

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * 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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to 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, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

- | | |
|--|---|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 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. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 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, 510FF 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 Fast Steamer Models **except Direct Connect Series.**

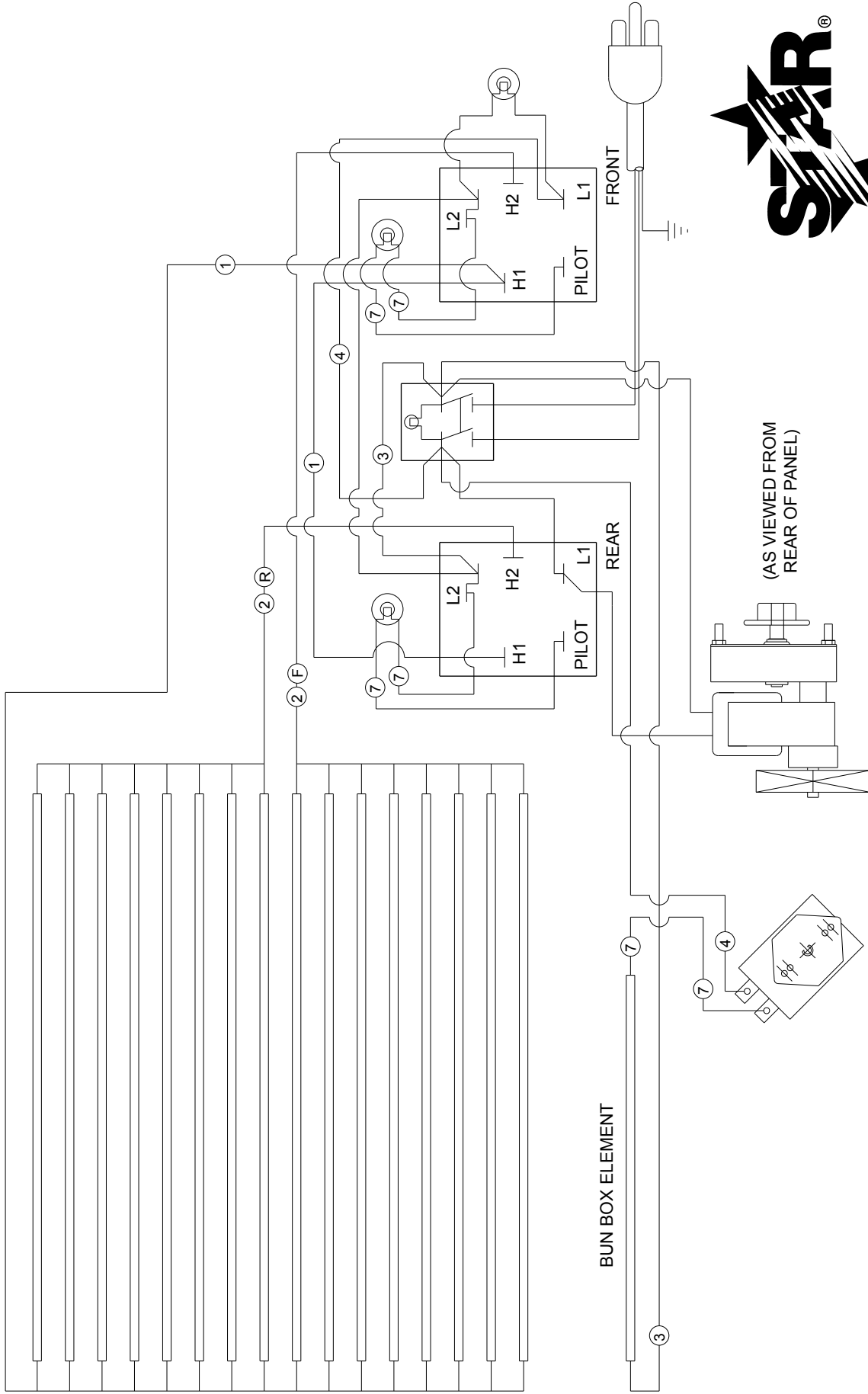
ALL:

- * 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.



50SCHDM=120V WIRE DIAGRAM

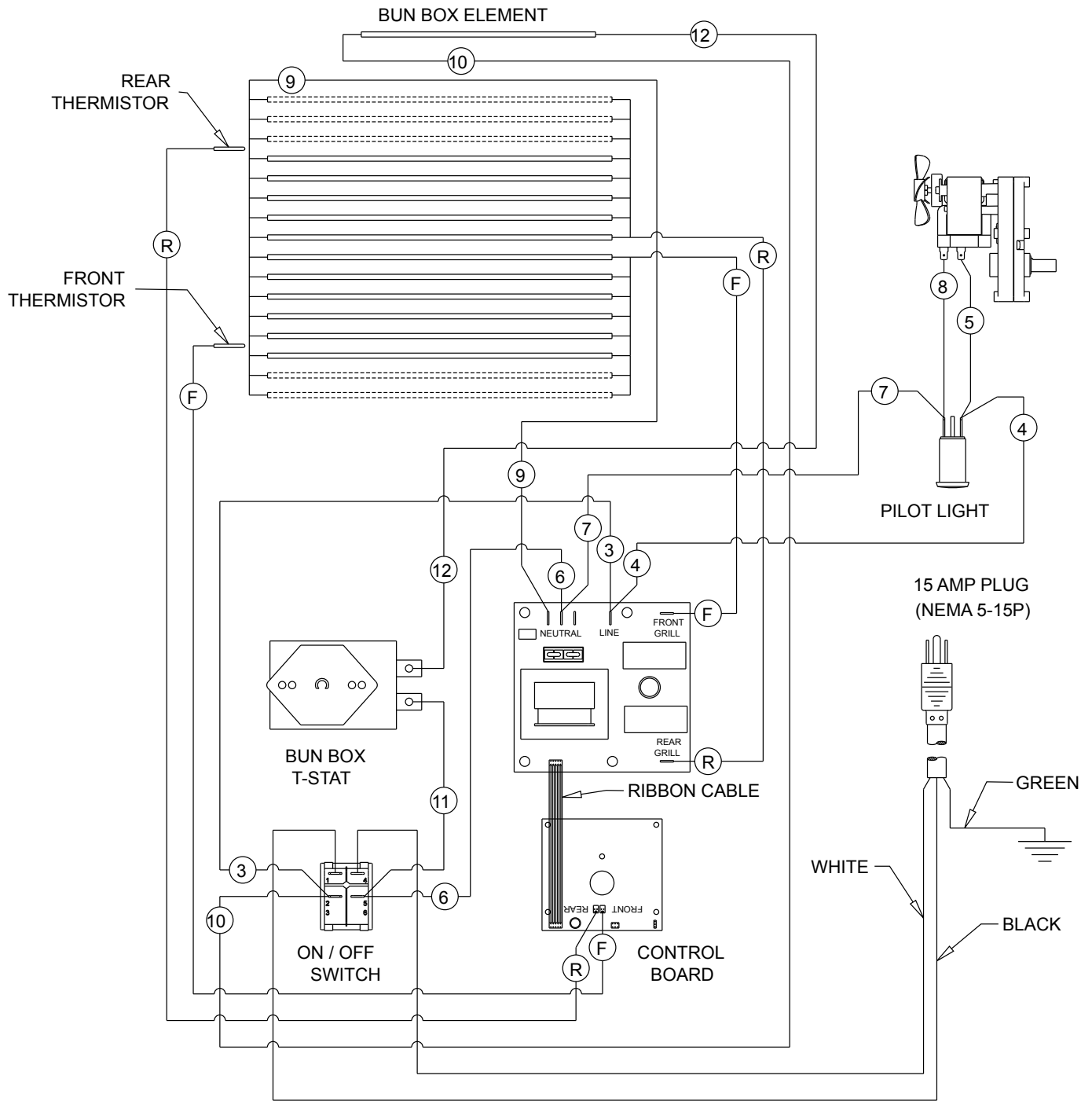
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STAR MANUFACTURING INTERNATIONAL INC.

SK2381

Rev -

7/2/2008



WIRE DIAGRAM, 45SCHDEP-120 & 50SCHDEP



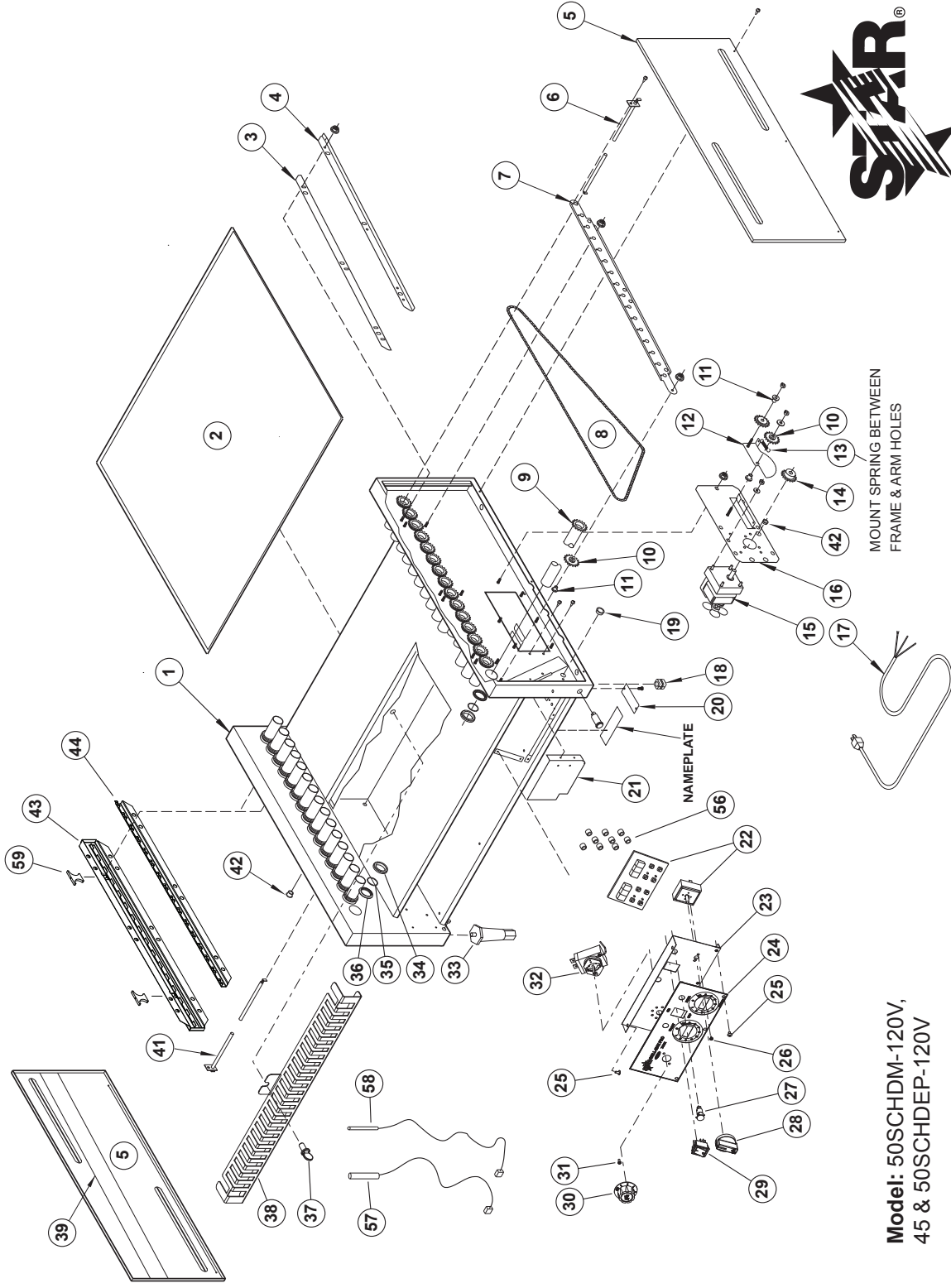
2M-Z11808: GRILL-MAX Roller Grills, Heated Bun Drawer

STAR MANUFACTURING INTERNATIONAL INC.

SK2440

Rev -

9/24/2009

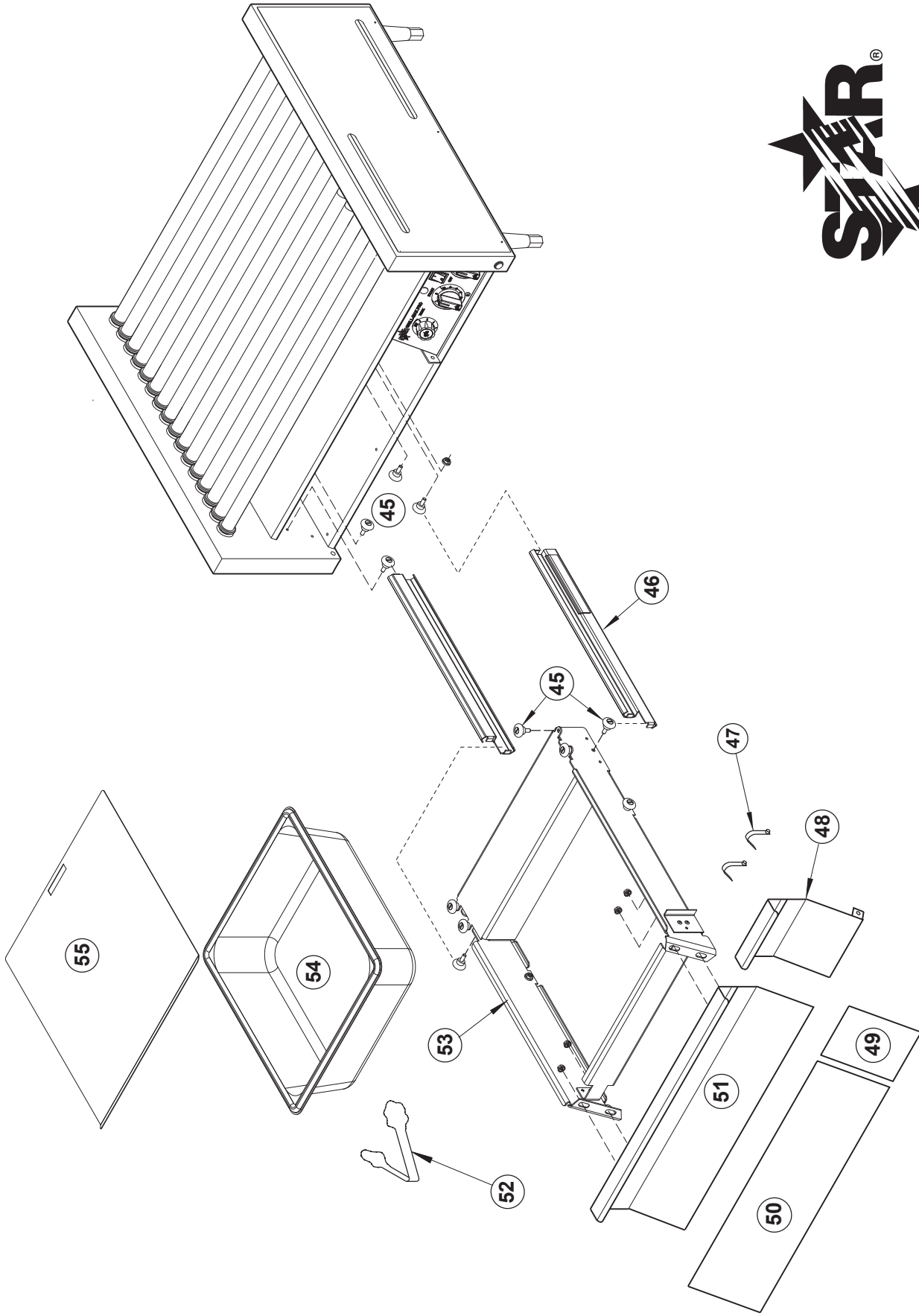


**Model: 50SCHDM-120V,
45 & 50SCHDEP-120V**

REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

Star International Holdings Inc., Company

SK2388 Rev. D 10/29/2015



Star International Holdings Inc., Company

SK2389 8-08-2008

Model: 50SCHDM-120V, 45 & 50SCHDEP-120V

REFER TO THE PARTS LIST SPECIFIC TO YOUR MODEL FOR MORE DETAIL INFORMATION.

2M-Z11808, Infinite & Electronic Controlled Roller Grills w/ Heated Bun Drawer

PARTS LIST

October 29, 2015, Rev C

30SCHDM, 45 & 50SCHDEP, 30 & 50SCHDM, 50STHDE, 50SCHDEM & 75SCHDEM ROLLER GRILL PARTS LIST

Fig No.	Part No	Qty	Description	Application
1	A5-RG30118	1	BODY ASSY 30 BD	
	A5-RG5079		BODY ASSY 50	
	A5-RG7550		BASIC ASSY 45/75	
2	A5-Z2185	1	DRIP TRAY 30	30SCHDM-120V
	A5-Z2305		DRIP TRAY 50	50SCHDM, 50SCHDEM, 50SCHDEP, 50STHDE
	A5-Z2306		DRIP TRAY 75	75SCHDM, 75SCHDEM
3	A5-Z8409	1	BACK-CHAIN RETAINER SPACER	
4	A5-Z8410	1	ANGLE CHAIN RETAINER UPPER	
5	A5-Z2169	2	SIDE PANEL	
	A5-Z2265		SIDE PANEL 45/75	45SCHDEP, 75SCHDEM
6	2N-Z2178	11	ELEMENT 120V 30/45	30SCHDM-120V
	2N-Z2179		ELEMENT 120V 50	50SCHDM-120V
	2N-Z2982		ELEMENT 120V 105W	50SCHDEP-120, 50SCHDEM-120, 50STDE-120V
	2N-Z13037	16	ELEMENT, 85 WATT, 120V	45SCHDEP-120
	2N-Z2193		ELEMENT 230V 50/75	75SCHDM, 75SCHDEM
7	A5-Z6719	1	CHAIN GUIDE	
8	2P-Z2242	1	ROLLER CHAIN 20/30/50	30SCHDM, 50SCHDEP, 50SCHDM, 50SCHDEM, 50STHDE
	2P-Z2266		ROLLER CHAIN 45A/75A	45SCHDEP, 75SCHDM, 75SCHDEM
9	A5-RG5057	11	ROLLER ASSY HIGRIP 50S/75S	
	A5-RG75132		RLR ASY STALTEK 50ST/75ST	50STHDE
	A5-RG4565	16	ROLLER ASSY HIGRIP 30C/45C	45SCHDEP-120
	PS-RG50SHR		KIT HSG REPAIR 50S/75S	75SCHDM, 75SCHDEM
10	2P-Z8392	3	IDLER SPROCKET ASSEMBLY	
11	2A-Z8017	3	BUSHING, IDLER	
12	A5-RG2042	1	ARM ASSY- CHAIN TENSIONER	
13	2P-Z8074	1	SPRING	
14	2P-Z8317	1	MOTOR SPROCKET	
15	PS-RG5069	1	KIT, MOTOR, 120V	Replaces 2U-Z6485/2U-Z11854
	2U-Z11855		MOTOR GEAR, 240V	75SCHDM, 75SCHDEM
16	A5-RG2046	1	MOTOR MOUNTING ASSY	
17	A5-RG2041	1	CORD SET ASSY 120V CSA	50SCHDM-120V
	A5-RG2036		CORD SET 120V W/TERMINALS	30SCHDM-120V, 50SCHDEP-120, 50SCHDEM-120, 50STHDE-120V
18	2K-Y2968	1	BUSHING - HEYCO 7W-2	30SCHDM-120V, 50SCHDM-120V
	2K-Y3240		BUSHING HEYCO SR 17-2	50SCHDEP-120, 50SCHDEM-120, 50STHDE-120, 75SCHDM-240
19	2K-8043	1	BUSHING HEYCO SB-875-10	
20	A5-Z5335	1	BOTTOM COVER PLATE	
21	A5-Z9344	1	MOUNTING BRACKET	
22	2J-Z14323	2	INFINITE CONTROL 120V	50SCHDM-120V
	2J-Z14324		INFINITE CONTROL-240V	75SCHDM-240
	2E-Z13638	1	CONTROL E/C RG 12 AMP (RED)	45SCHDEP-120, 50SCHDEP-120, 50SCHDEM, 50STHDE-120, 75SCHDEM
	PS-RG5087		CONTROL BOARD KIT	Replaces Green Board with a Red Board

2M-Z11808, Infinite & Electronic Controlled Roller Grills w/ Heated Bun Drawer



Star International Holdings Inc., Company

PARTS LIST

October 29, 2015, Rev C

30SCHDM, 45 & 50SCHDEP, 30 & 50SCHDM, 50STHDE, 50SCHDEM & 75SCHDEM ROLLER GRILL PARTS LIST				
Fig No.	Part No	Qty	Description	Application
23	A5-RG30137	1	CONTROL PANEL ASSEMBLY	30SCHDM
	A5-RG4567			45SCHDEP
	A5-RG5074			50SCHDEP, 50STHDE
	A5-Z11735		CONTROL PANEL	50SCHDM
	A5-Z13416			75SCHDM
24	2M-Z13332	1	CONTROL PANEL LBL 30SCHDM	30SCHDM
	2M-Z13024		LABEL, CONTROL PANEL	45SCHDEP-120
	2M-Z13047		LABEL, CONTROL PANEL	50SCHDEP, 50SCHDEM, 50STHDE
	A5-Z11736		CONTROL PANEL LABEL	50SCHDM
25	2C-6349	14	SCREW #8 X 3/8" B THP STL NP	
26	N/A	4	Phillips Screw supplied w/ controller	
27	2J-Z2329	1	PILOT LIGHT RED	50SCHDEP-120, 50SCHDEM-120, 50STHDE-120
		3		50SCHDM-120V, 75SCHDM-240V
28	2R-Z1854	2	KNOB W/SET SCREW	50SCHDM-120V, 75SCHDM-240V
29	2E-Z1858	1	SWITCH-RED LIGHTED	
30	2R-Z13032	1	KNOB	30SCHDM-120V, 45SCHDEP-120
	2R-Y6353		KNOB THERMOSTAT	50SCHDEP-120, 50SCHDM-120V, 50STHDE-120
31	2C-1488	2	SCREW 6-32 X 3/8" RHP STL NP	
32	2T-Y9113	1	THERMOSTAT 36" CAP TUBE	30SCHDM, 45SCHDE4P, 45SCHDEP, 50SCHDM, 50SCHDE4P, 50SCHDEM, 50SCHDEP, 50STHDE, 75SCHDM, 75SCHDEM, 75SCHDEP
33	2R-Z5846	4	1" LEGS	
	2R-Y5092		4" BLACK PLASTIC LEG	45SCHDE4P120, 50SCHDE4P120, 75SCHDEM
34	2P-Z6455	22	TUBE SEAL, SOLID	
35	2I-Z2175	32	ORING SEAL	45SCHDEP, 75SCHDM, 75SCHDEM
		22		30SCHDM, 50SCHDEP, 50SCHDM, 50SCHDEM, 50STHDE
36	2P-Z2174	32	TUBE GUIDE	45SCHDEP, 75SCHDM, 75SCHDEM
		22		30SCHDM, 50SCHDEP, 50SCHDM, 50SCHDEM, 50STHDE
37	2C-Z5182	1	SCREW, THUMB-1/4-20 X 1/2	
38	A5-Z13072	1	HD ELEMENT GUARD 30/45	45SCHDEP-120
	A5-Z13073		HD ELEMENT GUARD 50/75	50SCHDEP-120, 50SCHDM-120V, 50STHDE-120
39	A5-Z2509	4	PANEL-INSULATOR	
41	2N-Z13036	1	ELEMENT, 230W, 120V	30SCHDM-120V, 45SCHDEP-120
	2N-Z11738		ELEMENT, 350W, 120V	50SCHDEP-120, 50SCHDM-120V, 50STHDE-120
	2N-Z13414		ELEMENT, 350W, 120V	75SCHDM, 75SCHDEM
42	2K-Z2895	2	ANTI SHORT BUSHING	30SCHDM-120V
		3		50SCHDM-120V
		4		75SCHDM, 75SCHDEM
43	A5-Z17588	1	ELEMENT MOUNT, UPPER 16 CNT	manufactred after 6/2014
	A5-Z17589	1	ELEMENT MOUNT, UPPER 11 CNT	manufactred after 6/2014
	PS-RG50132	1	KIT SERVICE, TEMP SENSOR & MOUNTS	ELECTRIC CONTROLLED UNITS MFG BEFORE 7/2014
44	A5-Z7656	1	ELEMENT RETAINER, LOWER	11 COUNT
	A5-Z15196		ELEMENT MT., LOWER, 16CT	16 COUNT
45	2P-Z0315	12	DRAWER ROLLER W/SCREW	

2M-Z11808, Infinite & Electronic Controlled Roller Grills w/ Heated Bun Drawer



Star International Holdings Inc., Company

PARTS LIST

October 29, 2015, Rev C

30SCHDM, 45 & 50SCHDEP, 30 & 50SCHDM, 50STHDE, 50SCHDEM & 75SCHDEM ROLLER GRILL PARTS LIST

Fig No.	Part No	Qty	Description	Application
46	2R-Z9393	1 SET	14" DRAWER SLIDES	
47	2P-Y9176	2	SNAP BUTTONS	
48	A5-RG30110	1	CONTROL PANEL DOOR ASSY 30/45	30SCHDM-120V
	A5-RG5047		CONTROL PANEL DOOR ASSY	
49	2M-Z9396	1	LABEL, CONTROL PANEL DOOR	50SCHDEP, 50SCHDM, 50STHDE
	2M-Z13084		LABEL CNTRL PNL DOOR 45	45SCHDEP
	2M-Z13415		LABEL, CONTROL PANEL	75SCHDM
50	2M-Z9395	1	LABEL, DRAWER	50SCHDEP, 50SCHDM, 50STHDE
	2M-Z13083		LABEL BD DRAWER 45	45SCHDEP
51	A5-RG30105	1	BD DOOR ASSY 30/45 BD/HD	45SCHDEP
	A5-RG5046		BUN DRAWER DOOR ASSY	50SCHDEP, 50SCHDM, 50STHDE
	A5-RG7534		DRAWER FRONT ASSY	75SCHDEM
52	2P-Z0584	1	TONGS	
53	A5-RG30109	1	BD FRAME ASSY 30/45 BD/HD	45SCHDEP
	A5-RG5048		BUN DRAWER FRAME ASSY	50SCHDEP, 50SCHDM, 50STHDE
	A5-RG7569		DRAWER AWWY 50/75HB	75SCHDM, 75SCHDEM
54	2D-Z5898	1	PAN 2/3" X 4" DEEP	30SCHDM, 45SCHDEP
	2D-Z5899		PAN FULL X 4" DEEP	50SCHDEP, 50SCHDM, 50STHDE, 75SCHDM, 75SCHDEM
55	A5-Z9539	1	HD PAN COVER	50SCHDEP, 50SCHDM, 50STHDE
	A5-Z9538	1		45SCHDEP
56	2K-Z1971	9	SPACER .257X.75X.25 NYLON	45SCHDEP, 50SCHDEP
57	2J-Z17919	1	THERMISTOR, FRONT	45SCHDEP, 50SCHDEP, 50SCHDEM, 50STHDE, 75SCHDEM
	PS-RG50132		KIT, SERVICE, TEMP SENSOR, BOTH THERMISTORS	Manufactured before 7/2014
58	2J-Z15324	1	THRMSTR, R, 125X1.00 LG	45SCHDEP-120, 50SCHDEP-120, 50SCHDEM, 75SCHDEM
59	2V-Z17584	2	TEMPERATURE SENSOR BLOCK	ELECTRIC CONTROLLED UNITS AFTER 6/2014
NI	2E-Z11726	1	WIRE SET	
NI	2J-Z9895	1	SENSOR-RG EC TEMPERATURE	50SCHDEP-120
NI	PS-Z3018	--	TUBE ASSEMBLY SLEEVE	
NI	2V-Z13052	1	HOLDER TONG	45SCHDEP-120

2M-Z11808, Infinite & Electronic Controlled Roller Grills w/ Heated Bun Drawer



Star International Holdings Inc., Company

Símbolo de seguridad



Este símbolo intenta alertar al usuario a la presencia de instrucciones de operación y mantenimiento importante en el manual que acompaña el aparato.

GUARDA ESTE MANUAL PARA REFERENCIA EN EL FUTURO.

AVISO

El uso de cualquier parte aparte de partes genuinos proveídos de la fabrica Star exime al fabricante de toda responsabilidad.

Star reserva el derecho de cambiar las especificaciones y el diseño del producto sin notificación. Estas revisiones no dan al comprador un derecho a estos cambios, mejoramientos, adiciones, o piezas de recambio correspondientes para equipo previamente comprado.

Por los cambios periódicos del diseño, método, procedimiento, política, y regulación, las especificaciones en este manual pueden cambiar sin aviso. Aunque Star Manufacturing hace todo que puede para asegurar que provee información correcta, no somos responsables por errores u omisiones en la información proveída ni por conclusiones formados como resulta de usar las especificaciones. Cuando usa la información proveída, el usuario acepta todo el riesgo asociado con el uso de esta unidad.

MANTENIMIENTO Y REPARACIONES

Póngase en contacto con su comerciante de quien usted compró la unidad para servicio y mantenimiento requerido. Por favor apunta en el área abajo el número de modelo, número serial, voltaje, y fecha de compra y tenga esta información lista cuando usted llama para asegurar servicio rápido.

N° Modelo _____

N° Serial _____

Voltaje _____

Fecha de Compra _____

Para información sobre la garantía, póngase en contacto con su comerciante.

PRECAUCION

Esta unidad ha sido diseñada y se vende exclusivamente para usos comerciales y para ser operada por personal debidamente entrenado y experimentado en su operación y no se vende para uso del consumidor en la casa o alrededor de ella ni para ser usada directamente por la sociedad general en instalaciones de servicio de comidas. Favor contacte la fábrica para equipos de uso para público en general.

INSTALACION

Este equipo está diseñado para operar con el voltaje y número de vatios indicados en la placa de identificación montada en el respaldo de la unidad, y ha sido diseñado para ser usado con corriente eléctrica alterna (AC) únicamente.

PRECAUCION

NO CONECTE ESTA UNIDAD A UNA FUENTE DE CORRIENTE DIRECTA (DC)

CARGA DE CONEXIÓN:

CONTROL INFINITO

MODELO SERIE

50SCHDM

VATIAJE

1885

INSTALACION CONTINUED

El equipo debe ser conectado en forma directa e individual a la toma de alimentación eléctrica de la pared. Si se conecta a un circuito sobrecargado, el equipo no operará de forma correcta. Los modelos equipados con cajas para panes deben ser nivelados para utilizar la característica de auto-cerrado en la gaveta de los panes. 4 patas ajustables están incluidas en la serie 75 y están disponibles de forma opcional para los otros modelos.

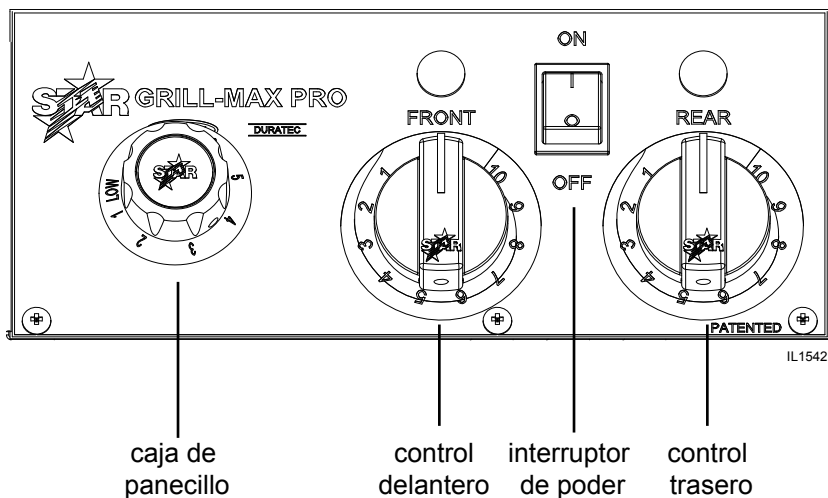
PROCEDIMIENTOS OPERATIVOS GENERALES

El interruptor principal controla toda la energía del equipo; éste se encuentra ubicado en el panel de controles. Cuando el interruptor principal está en la posición ON, los rodillos estarán encendidos, pero no suministrarán calor a menos que los controles de calor (HEAT) estén en la posición de ON. Para mayor flexibilidad de la sección de calentamiento (HEAT) la parrilla está dividida en dos secciones controladas de forma individual. El control de la derecha controla el calor de la sección posterior y el control de la izquierda regula el calor de la sección frontal. El interruptor principal está iluminado para indicar cuando el equipo está prendido. En las parrilleras con controlador infinito una luz (LED) ubicada arriba de cada control señala cuando la sección específica está encendida (ON). También hay una luz (LED) adicional al final de la cubierta del equipo. Esta luz (LED) indica la posición el interruptor principal cuando la gaveta opcional para los panes o la puerta del comercializador obstruyen la vista del panel de control. En los modelos equipados con la caja para panes se requiere remover la gaveta de los panes para retirar la bandeja de los panes y la bandeja de drenaje cuando el acceso a la parte posterior del equipo está obstruida. Para remover la gaveta de los panes tome la gaveta por ambos lados y hálala hacia fuera. Levante el frente para desenganchar la rueda del riel-guía y retire la gaveta del equipo. Tenga precaución y evite que se caiga la gaveta cuando llegue al final del riel-guía. Para reinsertar la gaveta, primero deslice y enganche la guía de la gaveta en la rueda frontal y luego la rueda trasera. No opere el equipo sin la bandeja de drenaje.

Caja de Panecillo

El funcionamiento del cajón de panecillo requiere el relleno de la bandeja con panecillos frescos y quitar los panecillos añejos según procedimiento. Al cajón de panecillo con calentamiento no está diseñado para tostar los panecillos y la temperatura debería estar en 50°C. Para determinar el ajuste correcto, ponga la Perilla de Caja de Panecillo en el número *3, usando un termómetro ajuste hasta que la temperatura correcta sea alcanzada.

NO REQUIERE NI SE RECOMENDADA EL USO DE AGUA.



PROCEDIMIENTOS OPERATIVOS PARA PARRILLERAS ELECTRONICAS

Arranque

El equipo con control electrónico entra en el modo de conservación (HOLD) cuando se enciende por primera vez. La pantalla (display) titilará hasta que la temperatura previamente fijada sea alcanzada. El equipo emitirá un sonido (beep) una vez que llegue a la temperatura. Equipos con control infinito no indican cuando la temperatura de operación es alcanzada.

Calentamiento

El ajuste apropiado de la temperatura de calentamiento depende del tamaño, contenido, forma del producto y de la instalación de cualquier escudo protector o pantalla de protección sanitaria (protección contra estornudos) La Fundación Nacional de Sanidad (NSF) requiere que todos los productos comestibles perecederos sean mantenidos a 140°F o por encima durante el período de servicio.

Los productos deben ser mantenidos refrigerados hasta que estén listos para ser utilizados. Los tiempos de calentamiento varían dependiendo de la temperatura inicial y de la calidad del producto. Para mejores resultados, utilice salchichas elaboradas para parrilleras.

Antes de cocinar por primera vez, lave los rodillos con un paño suave húmedo con una solución suave de agua jabonosa. Cuando las parrilleras controladas de forma electrónica son encendidas por primera vez, las pantallas titilarán, indicando la temperatura de HOLD (conservación) hasta que alcance la temperatura prefijada.







Con la parrillera precalentada a la temperatura de HOLD (conservación), cárguela con el producto deseado y oprima el botón de HEAT (calentar). La parrillera entrará en la modalidad de HEAT (calentar) y las pantallas titilarán hasta que se alcance la temperatura prefijada. Después del ciclo de calentamiento, la parrillera emitirá una alarma o sonido (beep) cuatro veces y el producto estará a la temperatura de servir.

Nota: basado en el tipo de producto a calentar, es necesario experimentar de forma que se alcance la temperatura de calentamiento HEAT y el tiempo de calentamiento para llevar el producto a la temperatura apropiada en un tiempo aceptable.

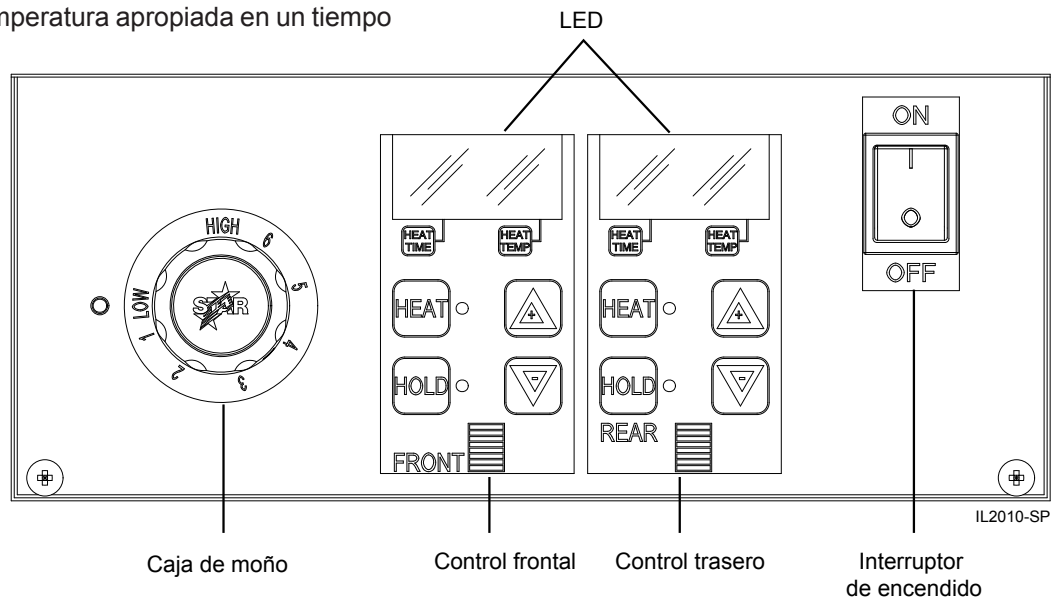
PROGRAMACIÓN

Los controles electrónicos proporcionan ajustes electrónicos para HEAT (Calentar) y HOLD (conservar-mantener) para una variedad de productos comestibles y condiciones de instalación.

Para programar la parrillera electrónica de rodillos:

1. Con la parrillera encendida, oprima y mantenga conjuntamente por 3 segundos el  y  del lado que desee programar hasta que se emita un sonido de alarma (beep) y la pantalla se blanquee.
2. Para programar la temperatura de calentamiento y/o el tiempo de calentamiento, oprima el botón de HEAT (calentar). El último tiempo de calentamiento salvado será mostrado en la pantalla, la luz (LED) del HEAT (calentar) titilará y el HEAT TIME (indicador de tiempo de calentamiento) se encenderá (ON). Use los botones  y  para ajustar el tiempo deseado, luego oprima el botón de HEAT (calentar) de nuevo. La luz (LED) del HEAT TIME (indicador de tiempo de calentamiento) se apagará y la luz (LED) del HEAT TEMP (indicador de temperatura) se encenderá. Cuando haya terminado de programar la temperatura, oprima el botón HEAT (calentar) una vez mas para salir del modo de programación.
3. Para programar la temperatura de conservación (hold temperature), repita el paso 1 de arriba, luego oprima el botón HOLD. La última temperatura de conservación salvada se mostrará en la pantalla y la luz (LED) del HOLD estará encendida. Use los botones  y  para ajustar la temperatura deseada, luego oprima el botón HOLD de nuevo para salir del modo de programación.
4. Para quitar el calor de la sección frontal o posterior, oprima y mantenga el botón de la sección específica durante 3 segundos. La palabra "OFF" aparecerá en la pantalla. Para encender la sección de nuevo, oprima los botones de HEAT o HOLD.

Controles electrónicos



Limpieza

Antes de utilizar el equipo por primera vez, limpie los rodillos con un paño suave húmedo con una solución suave de agua jabonosa. No utilice utensilios de metal cuando esté cocinando. Las raspaduras y rayas le restarán habilidad para limpiar los rodillos de forma fácil. Nunca utilice lanillas o esponjas metálicas o limpiadores abrasivos en los rodillos. Esto dañará el acabado y los soportes de los rodillos. Los rodillos son más fáciles de limpiar cuando están calientes. Tome las precauciones necesarias cuando limpie la parrilla y esté caliente de forma que se evite heridas y quemaduras. Limpie los rodillos con un paño húmedo. Seque desde los extremos hacia el centro para prevenir que el sucio sea forzado dentro de los sellos de los rodillos. No permita que los restos de la comida se adhieran y se quemen sobre la superficie del rodillo. El exterior del equipo debe ser limpiado con un detergente suave y no abrasivo. Limpie todo el equipo diariamente para garantizar la vida larga, buen funcionamiento y apariencia atractiva. No utilice equipos con chorros de agua a presión (water jet) para limpiarlo.



CAUTION

PRECAUCION

SOLO UTILICE UTENSILIOS PLÁSTICOS O RECUBIERTOS CUANDO MANEJE PRODUCTOS COMESTIBLES. OBJETOS DE METAL PUEDEN DAÑAR LA CUBIERTA DE LOS RODILLOS Y AFECTAR LA CAPACIDAD SANITARIA DE LOS RODILLOS

PRECAUCION

NO UTILICE UTENSILIOS DE LANA DE ACERO O LIMPIADORES ABRASIVOS EN LOS RODILLOS. RASPADURAS INVALIDARÁN LA GARANTÍA. PARA EVITAR QUEMADURAS Y HERIDAS TOMÉ LAS PRECAUCIONES NECESARIAS CUANDO LIMPIE LA PARRILLA Y ESTA ESTÉ CALIENTE.

