



DRAWER ROLL/ BUN WARMER

MODEL

SST-20

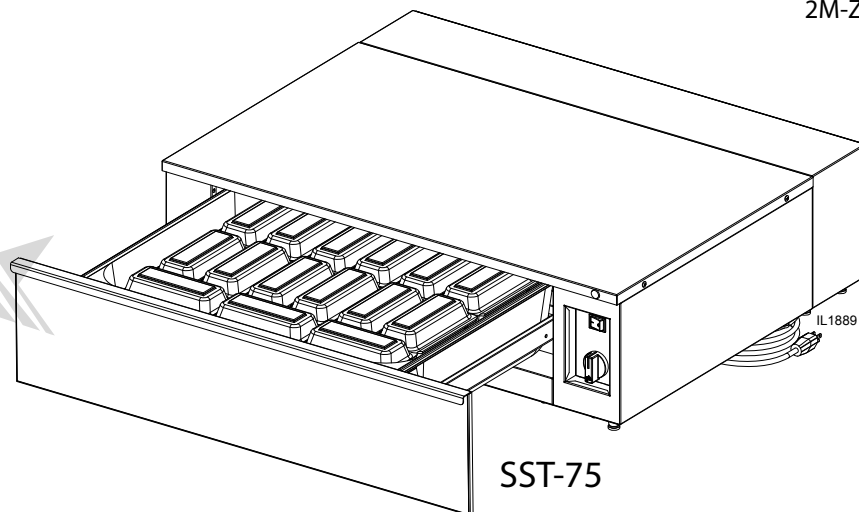
SST-30

SST-50, SST-50A, SST-50ND

SST-75

Installation and Operation Instructions

2M-Z3235 Rev. K 1/12/2015



French: RÉCHAUD À TIROIR POUR PETITS PAINS

Spanish: CAJON CALENTADOR PARA PANECILLOS Y PANES

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



GENERAL INSTALLATION DATA

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.

INSTALLATION

This bun warmer is equipped for the voltage shown on the nameplate. It will operate on alternating current only; however, the correct voltage must be applied. The unit should be installed by a qualified installer.

DO NOT CONNECT TO DIRECT CURRENT (DC).



GENERAL OPERATING PROCEDURES

Using the power switch, turn the unit on. The pilot light on the front of the unit will indicate when the power is on. Select a setting on the thermostat for warming or holding rolls.

To keep the rolls soft and fresh, turn the control knob to a low position. Higher settings should be used only for short periods or preheating the warmer. Keep the drawers as full as possible. When adding new rolls to the drawer, pull the rolls and buns that are left in the drawer toward the front and use them first, giving time for the new rolls to become heated. Do not heat the rolls more than once, as they will not be palatable if reheated. If the rolls dry out, reduce temperature.

NOTE: This unit may smoke and have a slight odor when first used. We suggest you turn the thermostat to a high heat position and let unit heat for approximately two (2) hours before using.

ELECTRICAL CONNECTIONS

For your protection, this appliance is equipped with a 3-conductor cord with a grounding type plug. Connect only to a grounding receptacle.

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage and requirements stated on the rating plate.

A wiring diagram is included herewith.

Disconnect the unit from the power source before installing or removing any parts.

Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.

DO NOT CUT OR REMOVE THIS PLUG OR GROUNDING PRONG FROM THE PLUG.

CONNECT/PLUG UNIT INTO DEDICATED A.C. LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.



CLEANING

To remove the drawer for cleaning:

1. Pull the drawer out until it stops.
2. Remove the interior pan.
3. Grasp the drawer assembly with both hands.
4. Lift the drawer in an upward direction while slowly pulling out.

This will disengage the drawer from the drawer stops. To re-install the drawer, reverse the procedure.

The unit should be cleaned with a damp cloth using a mild detergent or non abrasive cleaner.

Clean the entire unit daily to ensure long life and satisfactory performance as well as to maintain an attractive appearance. Do not clean with water jet equipment.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative, or a local service company for service or required maintenance.



DONNÉES D'INSTALLATION GÉNÉRALES

Cet équipement est conçu et vendu pour un usage commercial uniquement par du personnel qualifié et expérimenté dans son fonctionnement et n'est pas vendu pour l'usage des consommateurs à l'intérieur et autour de la maison, ni pour l'utilisation directe par les enfants ou le grand public dans des lieux de services alimentaires.

Avant d'utiliser votre nouvel équipement, lire et comprendre toutes les instructions et les étiquettes associées à l'appareil préalablement à sa mise en service. S'assurer que toutes les personnes associées à son utilisation comprennent le fonctionnement et la sécurité de l'appareil avant de l'utiliser.

Tous les conteneurs d'expédition doivent être vérifiés pour des dommages de transport à la fois apparents ou cachés. Cet appareil a été testé et emballé avec soin pour assurer la livraison de votre appareil en parfait état. Si l'équipement est reçu dans un état endommagé, que les dommages soient apparents ou cachés, une réclamation doit être formulée auprès du transporteur de livraison.

Domages cachés ou pertes – si les dommages ou la perte ne sont apparents qu'après le déballage de l'équipement, une demande d'inspection des dommages cachés doit être faite auprès du transporteur dans les 15 jours. Veillez à conserver tous les contenus ainsi que les matériaux d'emballage internes et externes pour l'inspection. Le transporteur effectuera une inspection et fournira les formulaires de réclamation nécessaires.

INSTALLATION

Ce réchaud pour petits pains est équipé pour la tension indiquée sur la plaque signalétique. Il fonctionne à courant alternatif uniquement; cependant, la tension correcte doit être appliquée. L'appareil doit être installé par un installateur qualifié..

NE PAS CONNECTER AU COURANT CONTINU (CC).

PROCÉDURES GÉNÉRALES D'UTILISATION

Allumez l'appareil avec l'interrupteur d'alimentation. Le voyant sur le devant de l'appareil indique lorsque l'appareil est allumé. Sélectionnez un réglage du thermostat pour réchauffer ou maintenir les petits pains.

Pour garder les petits pains doux et frais, tournez le bouton de commande à une position basse. Les réglages plus élevés ne doivent être utilisés que pour de courtes périodes ou pour préchauffer. Gardez les tiroirs aussi pleins que possible. Lorsque vous ajoutez de nouveaux petits pains dans le tiroir, tirez les petits pains et les brioches laissés dans le tiroir vers l'avant et utilisez ceux-ci les premiers, donnant ainsi du temps aux nouveaux petits pains de chauffer. Ne chauffez pas les petits pains plus d'une fois, car ils perdront leur goût agréable. Si les petits pains sèchent, abaissez la température.

REMARQUE : Cet appareil peut fumer et avoir une légère odeur au départ. Nous vous suggérons de tourner le thermostat à une position de chaleur haute et laisser l'appareil chauffer pendant environ deux (2) heures avant de l'utiliser.

BRANCHEMENTS ÉLECTRIQUES

Pour votre protection, cet appareil est équipé d'un cordon à 3 conducteurs avec une fiche de mise à la terre. Connectez uniquement à une prise avec mise à la terre.

Avant d'effectuer tout branchement électrique à cet appareil, vérifiez que l'alimentation est suffisante pour la tension, l'ampérage et les exigences figurant sur la plaque signalétique.

Un schéma de câblage est fourni ci-joint.

Débranchez l'appareil de la source d'alimentation avant d'installer ou de retirer des pièces.

Il faut absolument s'assurer que le raccordement à la terre de la prise est correctement câblé. Ne branchez pas l'appareil à l'alimentation électrique sans les raccordements à la terre appropriés. Une mise à la terre incorrecte peut entraîner des blessures corporelles, voire la mort.

NE PAS COUPER NI ENLEVER CETTE FICHE OU BROCHE DE MISE À LA TERRE DE CETTE PRISE.

CONNECTER/BRANCHER L'APPAREIL À L'ALIMENTATION SECTEUR INDIQUÉE SUR LA PLAQUE SIGNALÉTIQUE DE L'APPAREIL.



NETTOYAGE

Pour retirer le tiroir pour le nettoyage :

1. Tirer le tiroir jusqu'à la butée.
2. Retirer le plateau intérieur.
3. Saisir l'ensemble du tiroir avec les deux mains.
4. Soulever le tiroir vers le haut tout en tirant lentement.

Cela dégagera le tiroir de ses butées. Pour réinstaller le tiroir, inverser la procédure. L'appareil doit être nettoyé avec un chiffon humide et un détergent doux ou un nettoyant non abrasif. Nettoyez l'ensemble de l'appareil tous les jours pour en assurer une longue durée de vie et des performances satisfaisantes, ainsi que pour maintenir une apparence attrayante. Ne pas nettoyer avec des équipements à jet d'eau.

ENTRETIEN ET RÉPARATIONS

Contactez l'usine, un représentant de service ou une entreprise de service locale pour le service ou l'entretien nécessaire.



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 el público en general en instalaciones de servicio de comidas. Favor contactar la fábrica para equipos de uso para público en general



ADVERTENCIA

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.

No CONECTE A la CORRIENTE CONTINUA (DC).

PROCEDIMIENTOS OPERATIVOS GENERALES

Utilizando el interruptor principal, encienda el equipo. La luz ubicada al frente indica cuando el equipo esta encendido. Seleccione en el termostato la temperatura deseada para calentar o conservar los productos.

Para mantener los panecillos y panes suaves y frescos, gire la perilla de control a la posición de LOW (baja). Temperaturas más altas sólo deberán ser utilizadas por períodos cortos o para precalentamiento del equipo. Mantenga las gavetas tan llenas como sea posible. Cuando agregue producto nuevo al equipo, mueva hacia la parte delantera de la gaveta el producto que ha quedado y utilícelo primero; dando tiempo para que el producto nuevo tome la temperatura deseada. No caliente los panes más de una vez, ya que no quedaran tan agradables y sabrosos si se recalientan. En caso de que se estén resecando, reduzca la temperatura.

Instrucciones para el cable y la conexión a tierra.

Para su protección, este equipo incluye un cable de 3 conductores con un conector el cual tiene el dispositivo para su conexión a tierra. Conéctelo solamente a un receptor provisto con la conexión a tierra.

Nota: Esta unidad puede generar humo y un ligero olor cuando se utilice por vez primera. Le sugerimos colocar el termostato en la posición de HIGH (alta) por aproximadamente dos (2) horas antes de utilizar el equipo con producto.

Limpieza

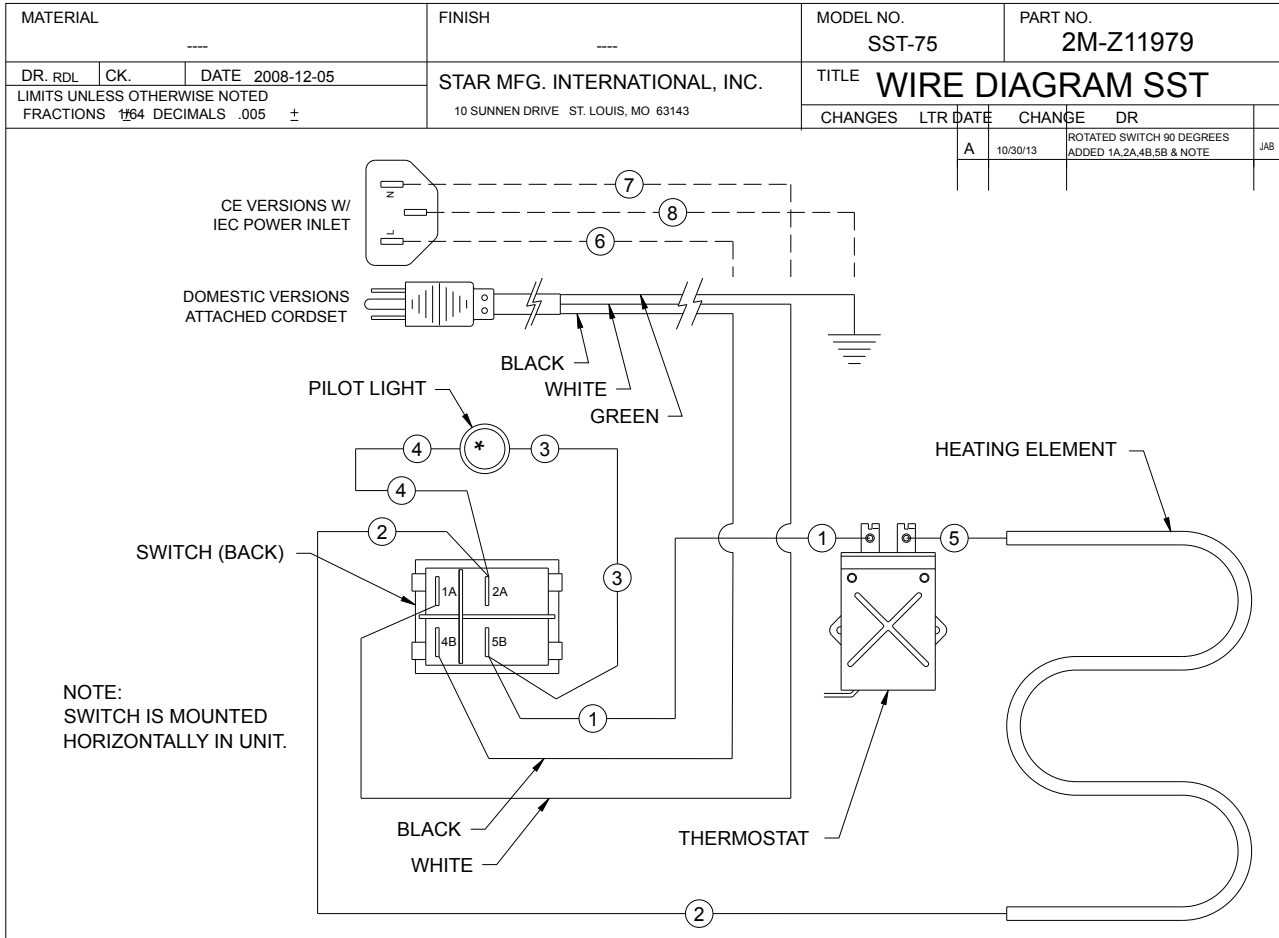
Para remover la gaveta para su limpieza:

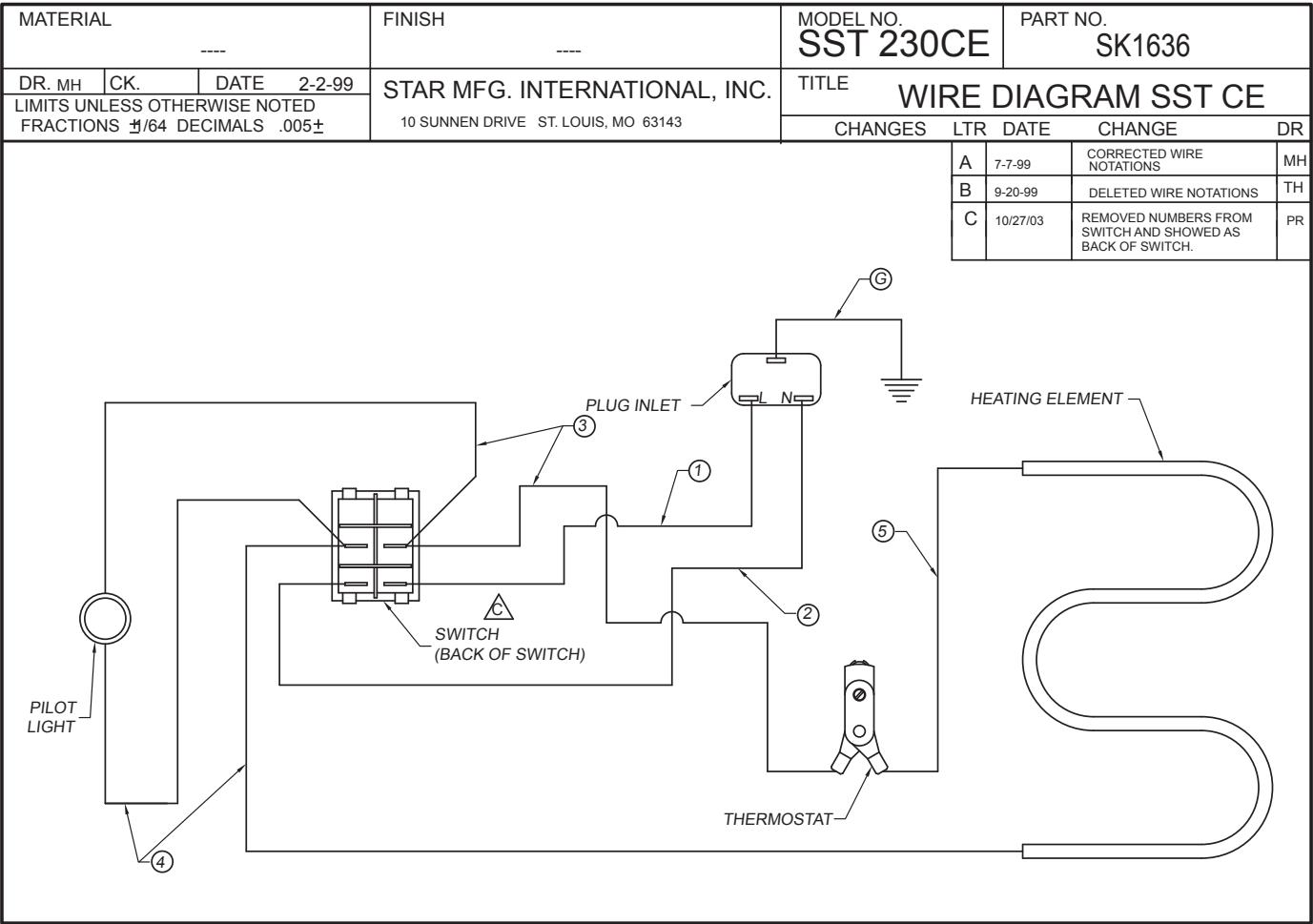
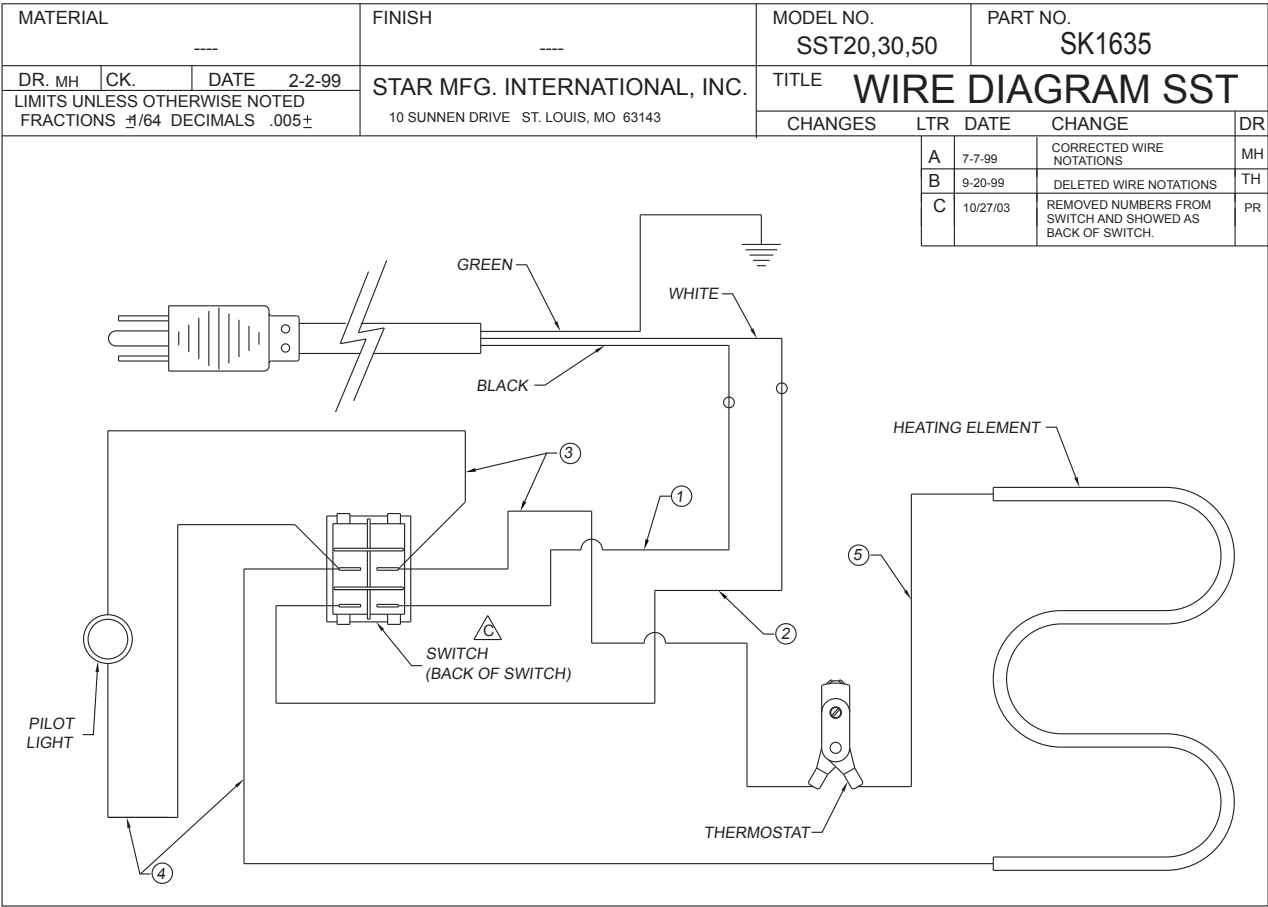
1. Hale la gaveta hasta que se detenga.
2. Retire la bandeja interior.
3. Tome el ensamblaje de la gaveta con las dos manos.
4. Levante la gaveta en dirección ascendente mientras que suavemente la retira hacia afuera.

Esto desenganchará la gaveta de los dispositivos que la sujetan. Para reinstalar la gaveta, revierta el procedimiento anterior. La unidad debe ser limpiada con un paño húmedo utilizando una solución con un detergente suave o algún tipo de producto de limpieza no abrasivo. Limpie todo el equipo diariamente para garantizar la larga vida, buen funcionamiento y apariencia atractiva. No utilice equipos con chorros de agua a presión (water jet) para limpiarlo.

Mantenimiento y Reparaciones

Contacte la fábrica, al agente de servicio autorizado o a la compañía local de servicio autorizado cuando el equipo requiera de servicio o mantenimiento. Los cables de reemplazo deben ser comprados a Star Manufacturing International, Inc.





2M-Z3235; SST Series Drawer Roll / Bun Warmer

Visit our Website at: www.star-mfg.com

Email: customerservice@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 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.**

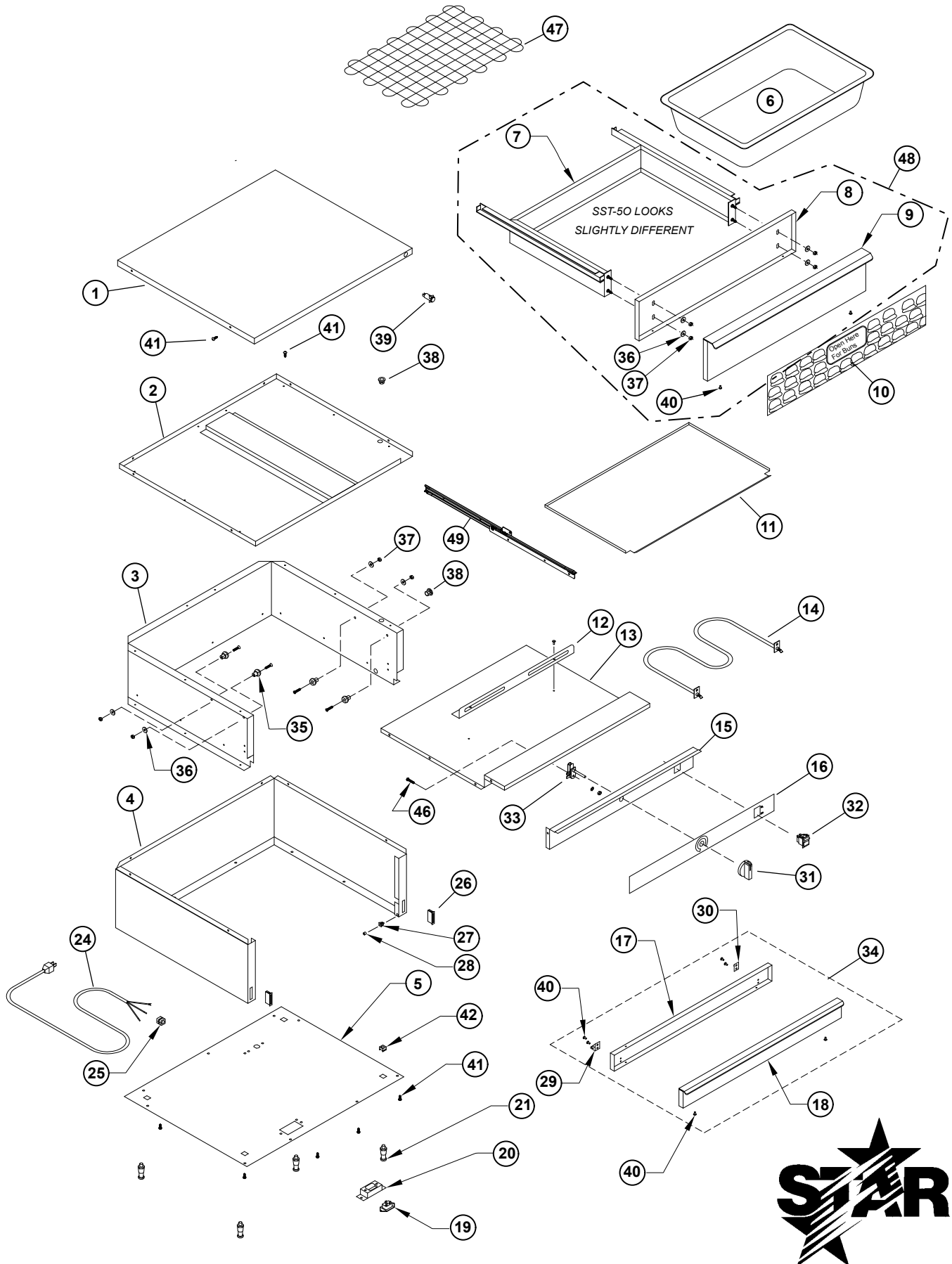
ALL:

- * 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 P012 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.



MODELS SST-20, SST-30, SST-50

STAR MANUFACTURING INTERNATIONAL, INC.
SK1632 REV D 2/03/15

PARTS LIST

February 03, 2015, Rev. K

SST-20 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No	Qty	Description	Application
1	A4-Z2212	1	TOP	
2	A4-BW2003	1	LINER-TOP	
3	A4-BW2014	1	LINER-BODY	
4	A4-Z2210	1	BODY	
5	A4-Z3221	1	BOTTOM	
6	2D-Z5898	1	BUN PAN	
7	A4-BW2013	1	DRAWER FRAME ASSEMBLY	
8	A4-Z3328	1	DRAWER LINER	
9	A4-BW2001	1	DRAWER FRONT	
10	2M-Z2231	1	GRAPHIC-DRAWER	
11	A4-Z5892	1	PAN COVER	
12	A4-Z2214	1	ELEMENT SUPPORT	
13	A4-Z2216	1	BOTTOM LINER	
14	2N-Z2235	1	ELEMENT 300 WATTS	SST-20 120V
	2N-Z2530		ELEMENT 300 WATTS	SST-20 230CE
15	A4-Z2222	1	CONTROL PANEL	
16	2M-Z2232	1	GRAPHIC-CNTRL PANEL	
17	A4-Z2218	1	DOOR LINER	
18	A4-BW2012	1	DOOR ASSY	
19	2E-Z3034	1	PLUG INLET	SST-20 230CE
20	A4-Z2287	1	PLUG INLET HOUSING	SST-20 230CE
21	2R-Z5846	4	FOOT 3/8" STUD, 1" HIGH	
24	E4-403009	1	CORDSET	SST-20 120V
	2E-Z0512			SST-20 230CE
25	2K-7889	1	CORDSET BUSHING	SST-20 120V
26	2R-Y7330	2	MAGNETIC CATCH	
27	21-Z1894	2	HINGE INSERT	
28	2A-Z2233	2	HINGE SLEEVE	
29	A4-Z2228	1	HINGE BRACKET LEFT	
30	A4-Z2229	1	HINGE BRACKET RIGHT	
31	2R-Z1854	1	CONTROL KNOB	
32	2E-Z1858	1	SWITCH ON/OFF	
32	2E-Z3156	1	SWITCH ON/OFF	230 CE
33	2T-Z2236	1	THERMOSTAT	
34	A4-BW2005	1	DOOR ASSEMBLY COMPLETE	
35	2P-Z0315	4	ROLLER	
36	2C-1810	12	BURR RIVETING	
37	2C-Z0498	8	NUT 10/24 NYLOK	
38	2K-z2895	2	BUSHING SPLIT	

SST-20 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No	Qty	Description	Application
39	2J-Z2329	1	PILOT LIGHT	
39	2J-Z3157	1	PILOT LIGHT	230 CE
40	2C-Y1451	12	RIVET .125 X .25	
41	2C-6349	34	SCREW #8 X .375 TH NP	
42	2C-Z2642	4	THREADED INSERT	SST-20-120V
43	2C-1494	1	SCREW 8-32 X 1/2 STL RH	
44	2C-1825	2	WASHER #8 EXT. SHAKEPROOF	
45	2C-2556	2	NUT #8-32	
46	2C-H1578	1	SCREW 8-32 X 1"	
47	2B-Z5847	1	BUN RACK	

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

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OF 1

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



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February 03, 2015, Rev. K

MODEL SST-30 120V/230CE Drawer Roll / Bun Warmer

SST-30 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No	Qty	Description	Application
1	A4-Z2270	1	TOP	
2	A4-BW3003	1	LINER-TOP	
3	A4-BW3013	1	LINER-BODY	
4	A4-Z2268	1	BODY	
5	A4-Z3222	1	BOTTOM	
6	2D-Z5899	1	BUN PAN	
7	A4-BW3012	1	DRAWER FRAME ASSEMBLY	
8	Z4-Z3322	1	DRAWER LINER	
9	A4-BW3001	1	DRAWER FRONT	
10	2M-Z2286	1	GRAPHIC-DRAWER	
11	A4-Z5893	1	PAN COVER	
12	A4-Z2272	1	ELEMENT SUPPORT	
13	A4-Z2274	1	BOTTOM LINER	
14	2N-Z2283 2N-Z2389	1	ELEMENT 400 WATTS	SST-30 120V SST-30 230CE
15	A4-Z2280	1	CONTROL PANEL	
16	2M-Z2284	1	GRAPHIC-CONTROL PANEL	
17	A4-Z2276	1	DOOR LINER	
18	A4-BW3011	1	DOOR ASSY	
19	2E-Z3034	1	PLUG INLET	SST-30 230CE
20	A4-Z2287	1	PLUG INLET HOUSING	SST-30 230CE
21	2R-Z5846	4	FOOT 3/8" STUD, 1" HIGH	
24	E4-403009 2E-Z0512	1	CORDSET	SST-30 120V SST-30 230CE
25	2K-7889	1	CORDSET BUSHING	SST-30 120V
26	2R-Y7330	2	MAGNETIC CATCH	
27	21-Z1894	2	HINGE INSERT	
28	2A-Z2233	2	HINGE SLEEVE	
29	A4-Z2228	1	HINGE BRACKET LEFT	
30	A4-Z2229	1	HINGE BRACKET RIGHT	
31	2R-Z1854	1	CONTROL KNOB	
32	2E-Z1858	1	SWITCH ON/OFF	
33	2T-Z2236	1	THERMOSTAT	
34	A4-BW3005	1	DOOR ASSY COMP	
35	2P-Z0315	4	ROLLER	
36	2C-1810	12	BURR RIVETING	
37	2C-Z0498	8	NUT 10-24 NYLOK	
38	2K-Z2895	2	BUSHING SPLIT	

SST-30 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No	Qty	Description	Application
39	2J-Z2329	1	PILOT LIGHT	
40	2C-Y1451	12	RIVET .125 X .25	
41	2C-6349	34	SCREW #8 X .375 TH NP	
42	2C-Z2642	4	THREADED INSERT	SST-30-120V
43	2C-1494	1	SCREW 8-32 X 1/2 STL RH	
44	2C-1825	2	WASHER #8 EXT. SHAKEPROOF	
45	2C-2556	2	NUT #8-32	
46	2C-H1578	1	SCREW 8-32 X 1"	
47	2B-Z5847	1	BUN RACK	
48	A4-BW3021	1	DRAWER ASSY COMPLETE	

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PARTS LIST

February 03, 2015, Rev. K

MODEL: SST-50 120V/230CE Drawer Roll / Bun Warmer

SST-50 120V/230CE Drawer Roll / Bun Warmer					SST-50 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No	Qty	Description	Application	Fig No	Part No	Qty	Description	Application
1	A4-Z2310	1	TOP		35	2P-Z0315	4	ROLLER	
2	A4-BW5003	1	LINER-TOP		36	2C-1810	12	BURR RIVETING	
3	A4-BW5011	1	LINER-BODY		37	2C-Z0498	8	NUT 10-24 NYLOK	
4	A4-Z2308	1	BODY		38	2K-Z2895	2	BUSHING SPLIT	
5	A4-Z3223	1	BOTTOM		39	2J-Z2329	1	PILOT LIGHT	
6	2D-Z5898	2	BUN PAN		40	2C-Y1451	12	RIVET .125 X .25	
7	A4-BW5010	1	DRAWER FRAME ASSY	SST50	41	2C-6349	34	SCREW #8 X .375 TH NP	
	A4-BW5040		FRAME ASSY, DRAWER	SST-50A	42	2C-Z2642	4	THREADED INSERT	SST-50-120V
8	A4-Z3316	1	DRAWER LINER		43	2C-1494	1	SCREW 8-32 X 1/2 STL RH	
9	A4-BW5032	1	DRAWER FRONT ASSY		44	2C-1825	2	WASHER #8 EXT. SHAKEPROOF	
10	2M-Z2326	1	GRAPHIC-DRAWER		45	2C-2556	2	NUT #8-32	
11	A4-Z5894	1	PAN COVER	SST-50	46	2C-H1578	1	SCREW 8-32 X 1"	
12	A4-Z2272	1	ELEMENT SUPPORT		47	2B-Z5847	1	BUN RACK	
14	2N-Z2324	1	ELEMENT 600 WATTS	SST-50 120V	48	A4-BW5033	1	DRAWER ASSY COMPLETE	SST-50
	2N-Z2312		ELEMENT 600 WATTS	SST-50 230CE		A4-BW5039			SST-50A
15	A4-Z2320	1	CONTROL PANEL		49	2R-Z19278	1 Set	DRAWERSLIDE PR, RT & LT	SST-50A
16	2M-Z2327	1	GRAPHIC-CONTROL PANEL						
17	A4-Z2316	1	DOOR LINER						
18	A5-BW5009	1	DOOR ASSY						
19	2E-Z3034	1	PLUG INLET	SST-50 230CE					
20	A4-Z2287	1	PLUG INLET HOUSING	SST-50 230CE					
21	2R-Z5846	4	FOOT 3/8" STUD, 1" HIGH						
24	E4-403009	1	CORDSET	SST-50 120V					
	2E-Z0512		CORDSET	SST-50 230CE					
25	2K-7889	1	CORDSET BUSHING	SST-50 120V					
26	2R-Y7330	2	MAGNETIC CATCH						
27	21-Z1894	2	HINGE INSERT						
28	2A-Z2233	2	HINGE SLEEVE						
29	A4-Z2228	1	HINGE BRACKET LEFT						
30	A4-Z2229	1	HINGE BRACKET RIGHT						
31	2R-Z1854	1	CONTROL KNOB						
32	2E-Z1858	1	SWITCH ON/OFF						
33	2T-Z2236	1	THERMOSTAT						
34	A4-BW5037	1	DOOR ASSEMBLY COMP						

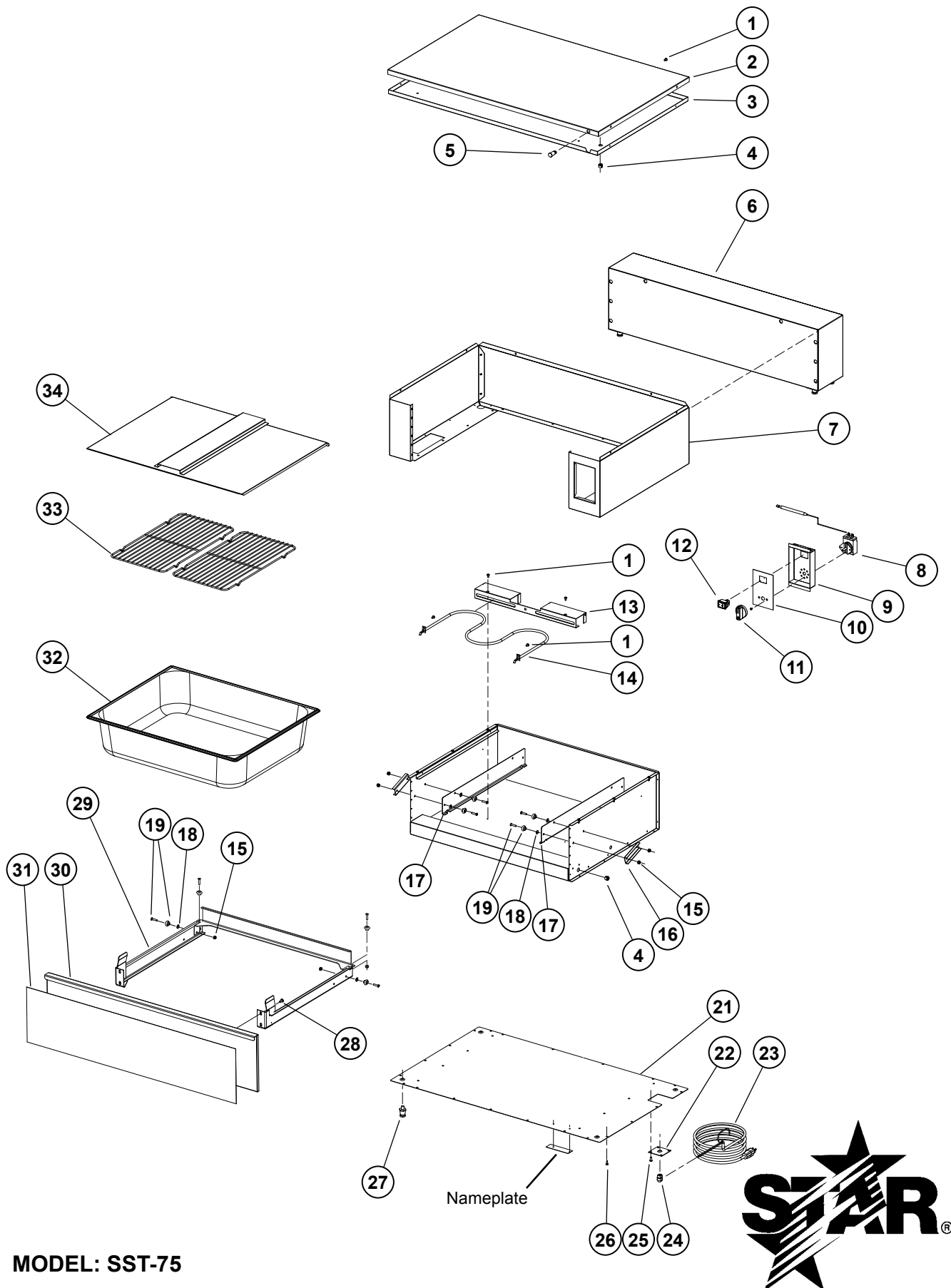
**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER**

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OF 1

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



Star Manufacturing International, Inc.



MODEL: SST-75

STAR MANUFACTURING INTERNATIONAL, INC.

SK2441

Rev. -

10/02/09

PARTS LIST

February 03, 2015, Rev. K

MODEL: SST-75 120V/230CE Drawer Roll / Bun Warmer

SST-75 120V/230CE Drawer Roll / Bun Warmer				
Fig No	Part No.	Description	Qty	Application
1	2C-6349	SCREW #8X3/8 B THP STL NP	10	
2	A4-Z11900	TOP	1	
3	A4-BW5020	TOP LINER ASSEMBLY	1	
4	2K-Z2895	BUSHING HEYCO OCB-500	2	
5	2J-Z2329	PILOT LIGHT	1	230CE
	2J-Z3157	PILOT LIGHT 250V AMBER		
6	8A-75BWST	BUN WARMER SHELF TALL, ACCESSORY		
7	A4-BW5018	BODY WRAP ASSEMBLY	1	
8	2T-Y9113	THERMOSTAT	1	
9	A4-Z11909	CONTROL HOUSING	1	
10	2M-Z11956	OVERLAY - SST	1	
11	2R-Z4621	KNOB, 1-3/4 - .250"D HOLE	1	
12	2E-Z1858	SWITCH-LIGHTED	1	
13	A4-Z11947	ELEMENT BRACKET	1	
14	2N-Z2312	ELEMENT 230V/600W	1	230CE
	2N-Z2324	ELEMENT		
16	2C-Z4248	NUT 10-24 NYLK SS	11	
16	E9-Z3987	ROLLER SUPPORT DW/N	2	
17	A4-Z11895	SLIDE RAIL	2	
18	2C-1810	WASHER 3/16 BURR STL NP	4	
19	2P-Z0315	BEARING-TRACK	4	
21	A4-Z11897	BOTTOM	1	
22	A4-Z11970-1	POWER INLET POCKET	1	230CE
	A4-Z11970-2	POWER INLET PLATE		
23	2E-Z0512	CORD SET, CONT. EUR 10A	1	230CE
	2E-Z11975	CORDSET 18-3 5-15 PO		
24	2K-7889	BUSHING HEYCO SR-11-2	1	
25	2C-1513	SCREW 10-24X1/2 RHP SS	4	
26	2C-Z6925	SCREW #8X1/2 HEXW B SS	37	
27	2R-Z5846	FOOT-ROLLER GRILLS	4	
28	2C-Z4063	SCREW 10-24X1/2 SS THP	4	
29	A4-BW5017	DRAWER FRAME ASSEMBLY	1	
30	A4-BW5021	DRAWER FACE ASSEMBLY	1	
31	2M-Z12029	GRAPHIC, DRAWER FRONT	1	
32	2D-Z11949	STEAM PAN - DOUBLE 6"	1	
33	2B-Z5848	BUN RACK (LARGE)	2	
34	A4-Z11899	PAN COVER	1	
NI	2E-Z3034	IEC CORD INLET HOT	1	230CE

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