

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: (800) 264-7827

Fax: (314) 781-2714

E-mail customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
265 Hobson Street
Smithville, TN 37166
U.S.A



GENERAL 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.

INSTALLATION

The griddles are equipped for the voltage indicated on the nameplate mounted under the bullnose on the front panel. They will operate on alternating current (AC) only.



DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric griddle should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS

For your protection we recommend that a qualified electrician install this griddle. He should be familiar with electrical installations and all electric codes. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. **THE BODY OF THE GRIDDLE SHOULD BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).**

EXHAUST CANOPY

Griddles 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. Exhaust installation must conform to local codes.

AIR SUPPLY: Provisions for adequate air supply must be provided.

GENERAL OPERATING PROCEDURES

The Star-Max series electric griddles may be wired for operation in the field for 1-phase power supplies by making line connections with the power cord located at the rear of the unit. Be certain the unit is supplied with the proper voltage listed on the nameplate.

ELECTRICAL CONNECTION

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



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

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

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than one inch from a side wall and/or closer than one inch from a rear wall. Level unit by adjusting the four (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other Star-Max series units. After the griddle is in its final position, adjust the legs to create 1/8 inch slant from back to front on the griddle plate. This will allow grease to run into the grease gutter and provide the proper air flow.

OPERATION

SEASONING THE GRIDDLE HEATING SURFACE (NON CHROMIUM SURFACE)

Prior to seasoning the griddle, remove the protective coating from the griddle surface using a mild detergent and water. Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using and after each thorough scouring, season the griddle heating surface in the following manner.

1. Turn temperature control dials to 325°F (162°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface for half an hour.
3. Remove the excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning, food may, to some extent, stick to the griddle cooking surface until the griddle plate is broken in.

TEMPERATURE CONTROL

The temperature controls are combination “ON/OFF” switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

The Star-Max electric griddle line has one thermostat for every 12” (30cm) section of griddle that operates independently of one another. Each thermostat controls the section of the griddle above it and may be set at different temperatures as desired.

COOKING

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

IDLING

During idle periods, to save on operating costs, lower the temperature setting of the thermostat to about 250°F (121°C). It is not necessary to maintain cooking temperature during idle periods, as the griddle can quickly be reheated to the desired temperature.

SIGNAL LIGHTS

Each thermostat has its own signal light which indicates when the unit’s control knob is not in the off position.

GRIDDLE CARE (NON-CHROMIUM SURFACES)

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and re seasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
2. Daily, use a clean cloth and a good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day, remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawers are removed by pulling forward until they are released from their track.

MAINTENANCE AND REPAIRS

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

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries, Toastmaster and Holman] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Star authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used. Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- Condiment dispensers except HPD- and SPD-series models
- All pop-up toasters
- All pastry display cabinets
- All heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- Nacho cheese warmers except 11WLA-series models
- Specialty food warmers except 130R, 11RW, and 11WSA models
- All butter dispensers
- All nacho chip merchandisers
- All accessories

CONTACT

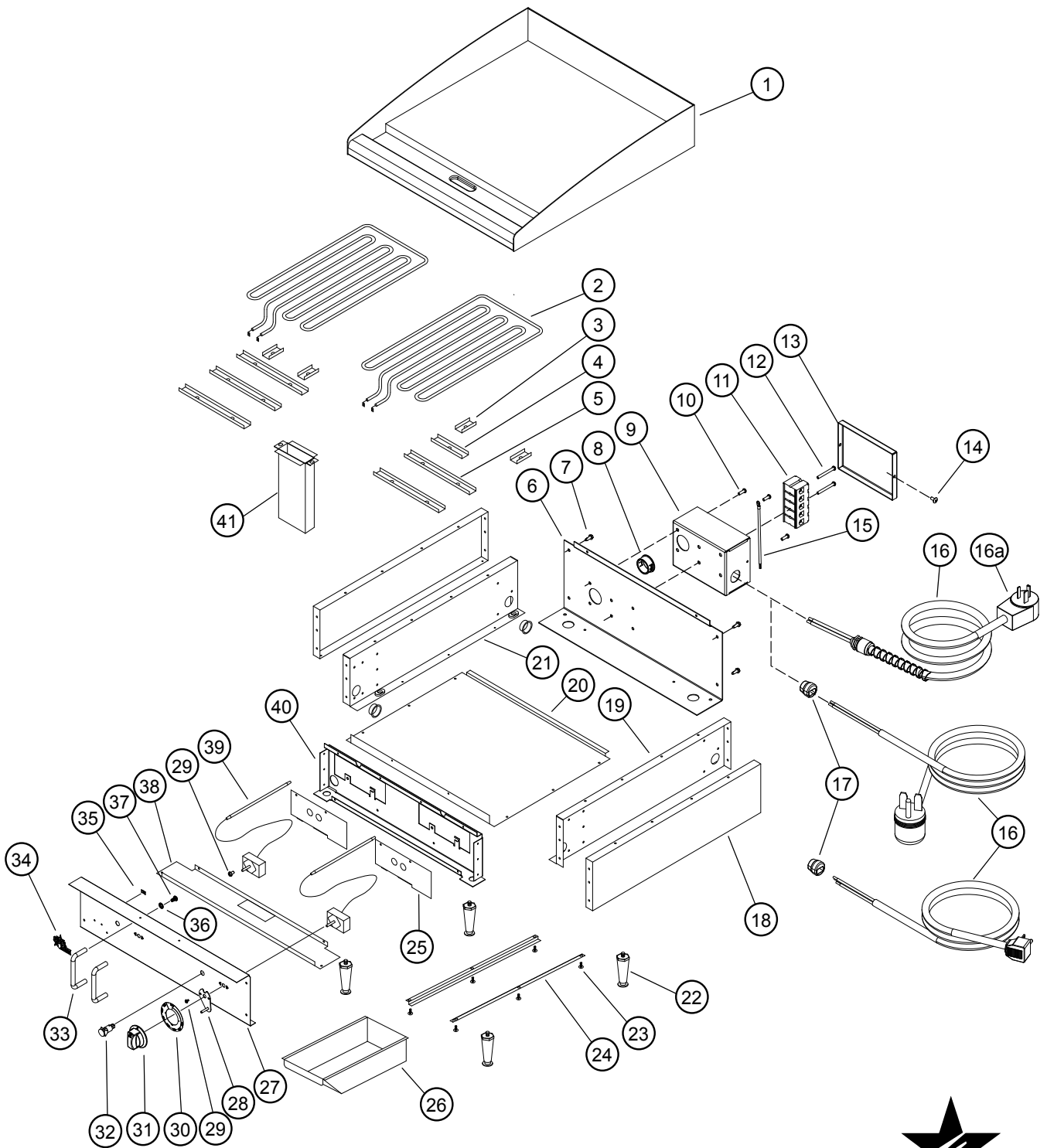
Should you require any assistance regarding the operation or maintenance of any Star equipment; write, phone, fax or email our service department. In all correspondence mention the model number and serial number of your unit, as well as the voltage or type of gas you are using. Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time (CST)
 Telephone: (800)-264-7827
 Fax: (314)-781-2714
 Email: Customerservice@star-mfg.com
 www.star-mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [Or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

PRODUCTS	PARTS	LABOR
Star-Ultra Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
Cast iron grates, burners; and burner shields	180 days	
Star, Toastmaster, or Holman parts sold to repair equipment	90 days	
Service First	1 year	



2M-Z16007; Star-Max Electric Griddles AP & PE50

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

MODEL - 524TGF-AP, 524TGF-PE50



STAR MANUFACTURING INTERNATIONAL, INC.

SK2602

REV. D

2/25/15

PARTS LIST

February 25, 2015, Rev D

Model: 515TGF-AP20, 515TGF-AP30, 524TGF-AP50				
Fig No	Part No	Qty	Description	Model
1	G3-515311	1	GRIDDLE PLATE STUDDER 515	515TGF-AP
	G3-524314		GRIDDLE PLATE STUDDER 524	524TGF-AP
	G3-524317			524TGF-PE50
2	2N-Z5948	1/2	HEATING ELEMENT	515 / 524
3	G3-Z5973	3/4	ELEMENT CLAMP SHORT	515 / 524
4	G3-Z16135	6/12	ELEMENT CLAMP SM	515 / 524
5	G3-Z5972	0	ELEMENT CLAMP LONG	515 / 524
6	G3-Z10016	1	REAR PANEL	515TGD-AP
	G3-Z10017			524TGD-AP
	G3-Z19324			536TGF-PE
7	2C-8833	Various	SCREW 8-18X1/2 HEX STL NP	ALL
8	2K-Z6183	6	BUSHING	548
		3		515 / 524 / 536
9	G3-Z10004	1	ELECTRICAL BOX	515TGD-AP
	HI-Z9842			524TGD-AP
	G3-Z19325			536TGF-PE
10	2C-1494	4	SCREW 8-32X1/2 RHP STL NP	ALL
11	2E-Z9565	1	TERMINAL BLOCK 5 POS.	ALL
12	2C-Y4009	2	SCREW 8-32X1.5 STL RH NP	ALL
13	HI-Z9843	1	CONNECTION BOX COVER	ALL
	G3-Z19326		COVER - CONNECTION BOX	536TGF-PE
14	2C-6349	2	SCREW #8X3/8 B THP STL NO	ALL
15	G3-536300	1	WIRE ASSY GRN 5" #8 RNG	ALL
16	G3-Z10022	1	CORD SET 12-3 NEMA 6-20P	515TGD-AP20
	G3-Z10023		CORD SET 12-3 NEMA 6-30P	515TGD-AP30
	GE-Z8870		POWER CORD 6/3 WITH 6-50P	524TGD-AP50
	2E-Z16462		CORD SET 6-50P K&H	524TGF-APE50
	2E-Z19258		CORD SET 8/4 50 AMP	536TGF-PS
17	2K-Y6764	1	BUSHING - STRAIN RELIEF	515
18	G3-Z5945	2	SIDE PANEL	ALL
19	G3-624303	1	SIDE LINER ASSEMBLY RIGHT	ALL
20	G3-Z5993	1	BOTTOM PANEL	515
	G3-Z5994			524
21	G3-624302	1	SIDE LINER ASSEMBLY LEFT	ALL
22	2A-Z5942	4	FOOT	ALL
23	2C-8823	Various	SCREW #8 x 3/8	ALL
24	G3-Z6036	2	DRAWER SLIDE	ALL
	G3-Z16970	1	DRAWER SLIDE - WIDE	524TGF-PE50
25	G3-Z5947	1/2/3/4	COVER	515 / 524
26	G3-Y7046	1	GREASE DRAWER	ALL
	G3-Z16969		GREASE DRAWER WIDE	524TGF-PE50
27	G3-Z5901	1	FRONT PANEL	515
	G3-Z5911			524
	G3-Z15793			515TGF
	G3-Z19763		FRONT PANEL, w/GUARD HOLES	524TGF-PE50
	G3-Z19764			536TGF-PE50
28	G3-Z19058	2/3	KNOB STOP BRACKET	524TGF-PE50 / 536TGF-PE50
29	2C-200067	2/4/6/8	SCREW 6-32X1/4 THP SS	515 / 524 / 536 / 548


2M-Z16007; Star-Max Electric Griddles AP & PE50

PARTS LIST

February 25, 2015, Rev D

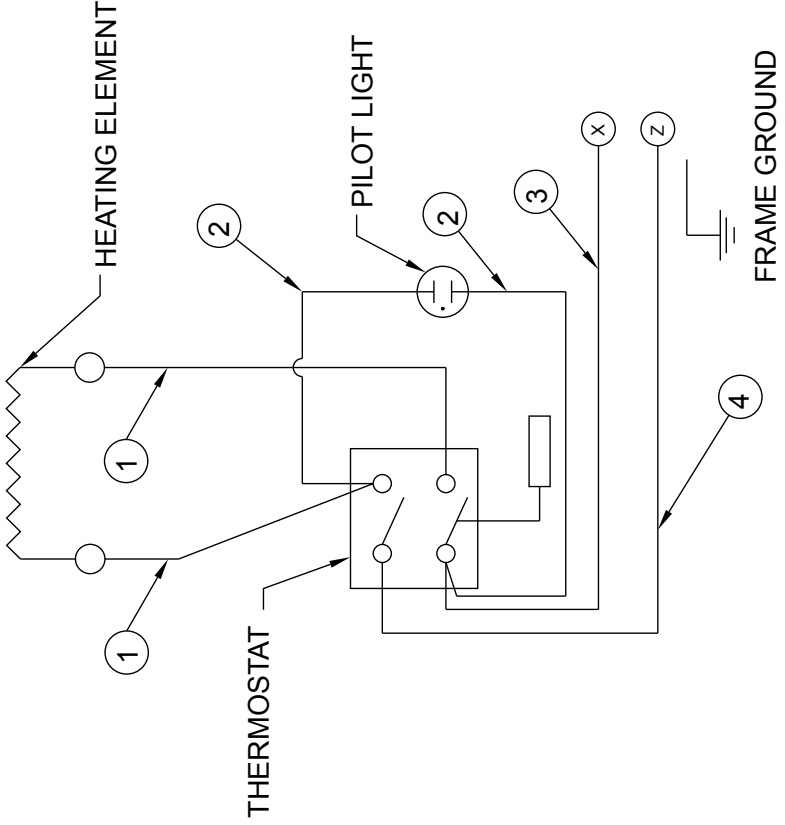
Model: 515TGF-AP20, 515TGF-AP30, 524TGF-AP50				
Fig No	Part No	Qty	Description	Model
30	2M-Z16291	1	LABEL,	515TGF-AP
		2		524TGF-AP
	2M-Z18125	2	LABEL - KNOB	524TGF-PE50
		3		524TGF-PE
31	2R-Z8892	1/2/3/4	KNOB, BLACK PLASTIC	515TDG / 524TGD
		2/3		524TGF-PE50 / 536TGF-PE50
	G3-624329	1/2/3/4	KNOB ASSY LG E-T KEYR	515TGF / 524TGF / 536TGF / 548TGF
32	2J-Z2329	1/2	PILOT LIGHT	515 / 524
	2J-Y6690	2	PILOT LIGHT 240V	524TGF-PE50
33	2A-Z13272	4 / 6	KNOB GUARD	524TGF-PE50 / 536TGF-PE50
34	2M-Z15804	1	STAR-MAX LOGO ABS	ALL
35	2C-8477	3	CLIP .125 PO STL PHOS	ALL
36	2C-200177	8/12	WASHER #10 EXT STL ZP	524TGF-PE50 / 536TGF-PE50
37	2C-1512	8/12	SCREW 10-24X3/8 RHP	524TGF-PE50 / 536TGF-PE50
38	G3-Z5997	1	FRONT BOTTOM PANEL	515
	G3-Z5998		FRONT BOTTOM PANEL	524
39	2T-Z10015	1/2	THERMOSTAT 325F° MAX	515 / 524TGF-AP
	2T-Z5958	2	T-STAT 450°F	524TGF-PE50
40	G3-Z5905	1	CENTER WALL	515
	G3-Z5915		CENTER WALL	524
41	G3-615304	1	CHUTE ASSEMBLY	515
	G3-624304		CHUTE ASSEMBLY	524
N/A	2C-Z8547	AR	BOLT, KNOB STOP	ALL
N/A	2E-Z5969	1	WIRE SET	515
N/A	2E-Z5970	1	WIRE SET	524

2M-Z16007; Star-Max Electric Griddles AP & PE50

 STAR MANUFACTURING INTERNATIONAL INC. #10 SUMNER DRIVE, ST. LOUIS, MO. 63143, USA		MATERIAL 515TGD		MODEL NO. 515TGD		PART NO. SK 1925	
DR. TH	CK.	DATE	TITLE WIRING DIAGRAM 15" ELEC. GRIDDLE				
		2-20-03	REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE DR	
TOLERANCES UNLESS OTHERWISE NOTED FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°							
NOMINAL AMPS PER LINE WIRE							
3,004 WATTS		4,000 WATTS					
208V-1 PHASE		240V-1 PHASE					
14.44		16.66					
AWG #14		AWG #14					

THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.
 NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.

- NOTE:
- 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F). USE GAUGE SHOWN OR LARGER.
 - 2) ALL INTERNAL WIRING IS #14 GA.





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

MATERIAL

MODEL NO.

PART NO.

FINISH

524TGD

SK 1926

DR. TH CK. DATE 2-20-03

TITLE WIRING DIAGRAM 24" ELEC. GRIDDLE

REVISIONS	LTR	DATE	DESCRIPTION OF CHANGE	DR
-	-	-	-	-

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS ±1/64 DECIMALS ±0.005 ANGLES ±1°

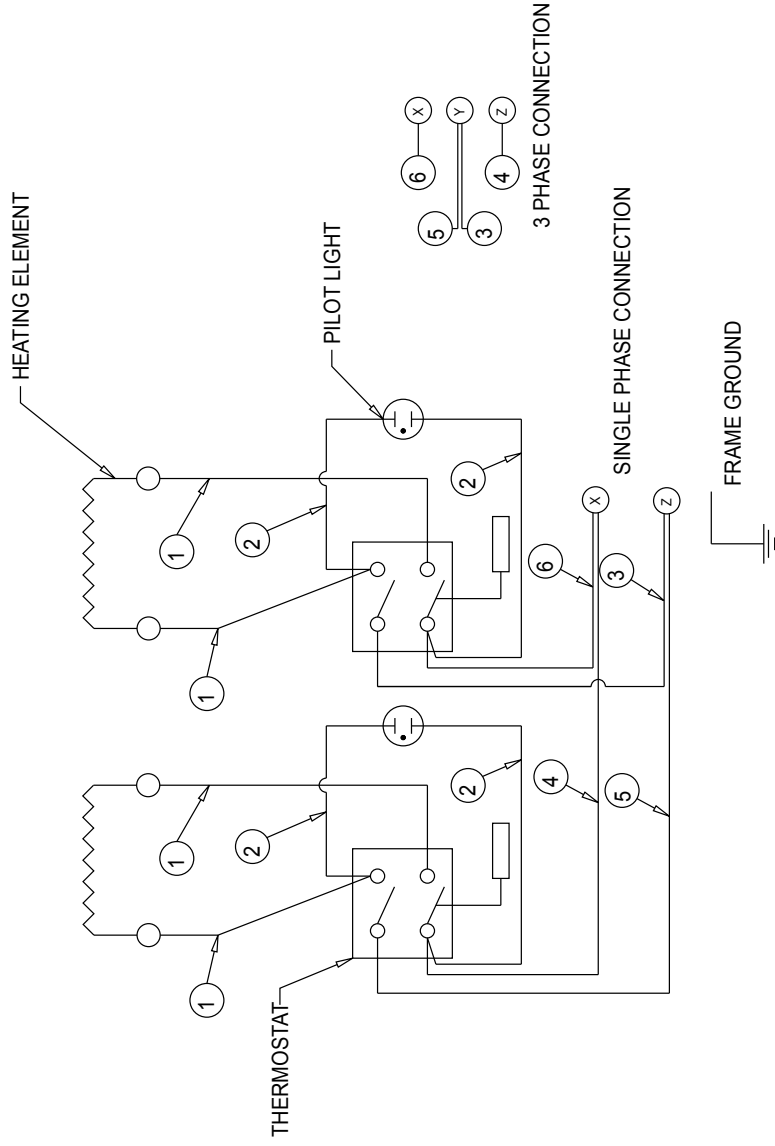
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NOMINAL AMPS PER LINE WIRE

208V-3 PHASE		240V-3PHASE		208V	240V
6008 WATTS		8000 WATTS		1 PH	1 PH
X	Y	Z	X	Y	Z
14.44	24.98	14.44	16.66	28.88	33.3
AWG #16	AWG #12	AWG #16	AWG #14	AWG #10	AWG #8

NOTE:

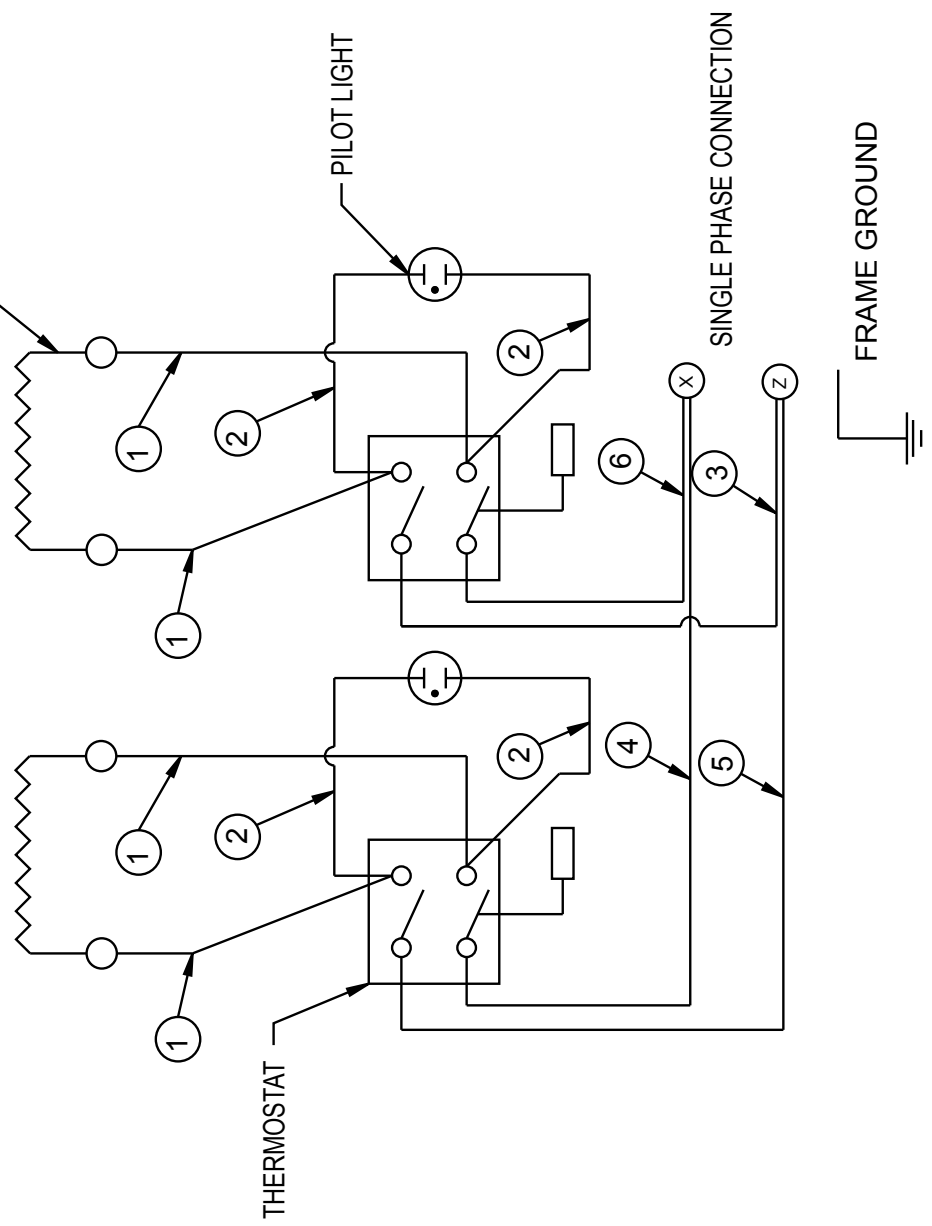
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 STAR MANUFACTURING INTERNATIONAL INC. #10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA		MATERIAL		MODEL NO.		PART NO.	
		FINISH		524TGD		SK 2622	
DR. MH	CK.	DATE	LTR	DATE	DESCRIPTION OF CHANGE	DR	
TOLERANCES UNLESS OTHERWISE NOTED		9-27-12	-				
FRACTIONS ±1/64 DECIMALS ±.005 ANGLES ±1°		THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC. NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.					

NOMINAL AMPS PER LINE	
208V	240V
1 PH	1 PH
28.88	33.3

NOTE:
 1) FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY, SUITABLE FOR AT LEAST 90°C (194°F), USE GAUGE SHOWN OR LARGER.
 2) ALL INTERNAL WIRING IS #14 GA.



STAR MANUFACTURING INTERNATIONAL INC.

Star - Holman - Lang - Wells - Toastmaster

265 HOBSON ST. SMITHVILLE, TN 37166

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