



**Star
Manufacturing
International Inc.**

10 Sunnen Drive
St. Louis, MO 63143

Phone: (314) 781-2777
FAX: (314) 781-3636

**Installation
and
Operating
Instructions**

HGO111 Rev. B 4/10/02

STAR HEAVY DUTY CHEESEMELTER

MODELS 8F-524SB, 8F-536SB 8F-524SBW, 8F-536SBW



SAFETY SYMBOL



This symbol is intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

NOTICE

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability.

NOTICE

Star reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, addition or replacements for previously purchased equipment.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.

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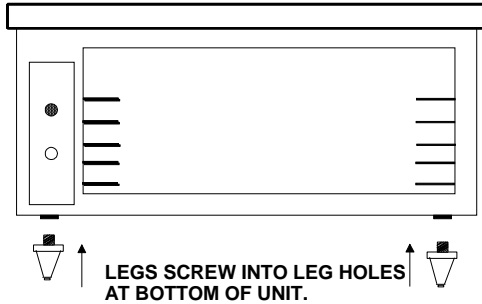
524SB, 536SB, 524SBW, 536SBW	PAGE 8
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UNCRATING AND INSPECTION

Unpack unit and components from container. Remove all visible packing material and inspect unit for damage. If damage is discovered, initiate a claim immediately with the carrier that handled the shipment.

ASSEMBLY AND INSTALLATION

A. Counter Mounting (524SB, 536SB): If the unit is to be installed on a counter, attach legs as shown below.



Anti-skid pads are available at no charge and may be adhered to the foot section of each leg to prevent sliding. Call 1-800-225-3958 for details.

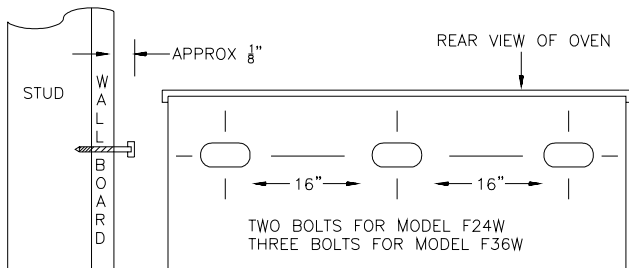


CAUTION

Use of these pads is not approved by the National Sanitation Foundation.

B. Wall Mounting (524SBW, 536SBW): Mounting bolts (2 1/2" lag bolts) have been supplied with your Cheese Melter. At the back of the Cheese Melter there are either two (524SB) or three (536SB) 5/8" holes which are plugged with nickel plated Button Plugs. These holes are on 16" centers and large enough so that the head of the Lag Bolt will slip inside the hole.

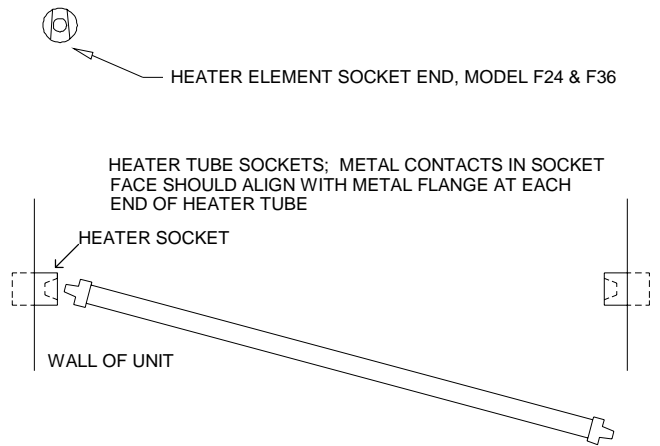
Screw the Lag Bolt into wall studs on 16" centers and level. Screw heads should be 1/8" away from the wall as shown below.



Using a flat tipped screwdriver, the Button Plugs can be removed from the holes at the top rear of the unit. Unit may now be hung from wall by inserting the bolt heads into the mounting holes in the unit.

C. Heater Tubes:

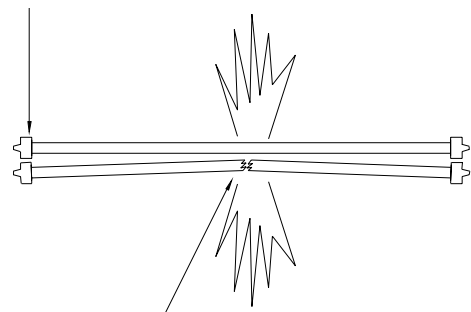
All models use quartz sheathed Heater Tubes which are held in position by spring loaded Sockets which push on the end of the Heater Tubes. To install or remove a Heater Tube, grasp the end of the Heater Tube (**NEVER THE MIDDLE**), push one end of the Heater Tube into one of the spring loaded Sockets and insert or remove the other end of the Heater Tube into or out of the remaining Socket as shown below.



The heater tubes are clear quartz (like glass) and quite fragile. When removing them from the cardboard tubes it is very important that no bending pressures are applied or they will immediately snap in the middle.



**EXTREME CAUTION
SHOULD BE EXERCISED.
TUBES ARE VERY FRAGILE**



ELECTRICAL INSTALLATION



NEVER PLUG A 208-VOLT UNIT INTO 240 VOLTS OR A 240-VOLT UNIT INTO 208 VOLTS. CHECK WITH A LICENSED ELECTRICIAN TO DETERMINE ACTUAL VOLTAGE AT THE JOB SITE BEFORE INSTALLING UNIT.



BE ABSOLUTELY SURE THE GROUND CONNECTION FOR THE RECEPTACLE IS PROPERLY WIRED. NEVER CONNECT UNIT TO POWER WITHOUT PROPER GROUND CONNECTIONS. IMPROPER GROUND CONNECTION MAY RESULT IN SEVERE INJURY OR FATALITY.

Models 524SB and 536SB are furnished with a 4 foot cord and standard NEMA 6-30 Plug for plug in installation in a grounded 208 or 240 Volt outlet. Models 524SBW and 536SBW are furnished with a 1 1/2-foot cord and NEMA 6-30 Plug. Your STAR oven should be the only appliance connected to the electrical line and should have its own fuse or breaker in the electrical box.

OVEN OPERATION

A. Pre-heat:

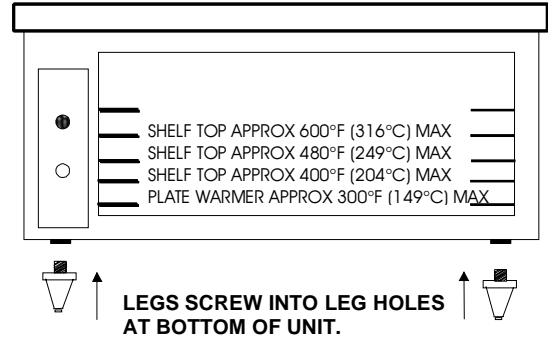
Put Power Saver Switch into the ON position, Pilot Light turns on and heater tubes begin to glow. Once unit has reached the proper temperature, the Fan Motor will begin to operate. Allow approximately five to ten minutes for warm up time.

B. Power Saver:

With unit in the power saver position, pilot light is on and fan continues to run. Front two elements will now turn off while rear two elements continue to run. Unit is now in 1/4 power.

C. Cooking:

There are six shelf positions in your Star Cheese Melter with temperatures that range from approximately 300° F in the lowest position to approximately 600° F in the highest position. Some experimentation with shelf positions may be necessary to achieve desired cooking results.



CLEANING (DAILY)

- A. Turn Power Saver Switch to the OFF position. When oven has cooled:
1. Remove shelf or rack. Clean with hot soapy water.
 2. Wipe interior and exterior surfaces with a damp cloth and then wipe dry.

TROUBLE SHOOTING GUIDE

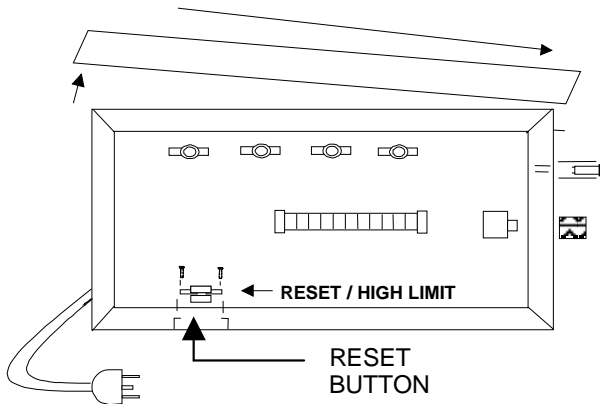


ALWAYS DISCONNECT UNIT FROM POWER SOURCE BEFORE SERVICING

- A. UNIT WILL NOT HEAT, FAN MOTOR WORKS.
1. Disconnect unit from power source and check if heaters are properly installed as shown on page 3.
 2. Make sure Power Saver Switch is in the ON position.
 3. Press Heat Limit Switch. (If this reactivates heaters, see HEAT LIMIT SWITCH section C).
- B. UNIT WILL NOT HEAT, FAN WILL NOT WORK, PILOT LIGHT WILL NOT COME ON.
1. Be sure main Circuit Breaker is switched to the ON position.
 2. Check if oven is plugged in.
 3. Make sure Power Saver is in the ON position.

C. HEAT LIMIT SWITCH

Your Star oven is equipped with an automatically activated temperature (Heat) Limit Switch that interrupts the Heater Tube connections if the air temperature in the Control Box exceeds 190° F, 87.8° C. This Heat Limit switch can be reset manually by pushing a button located on the bottom of the unit as shown below.



THIS HEAT LIMIT SWITCH IS ACTIVATED WHEN THERE IS NOT A PROPER AMOUNT OF AIR FLOW BEING GENERATED BY THE COOLING FAN. IF THIS OCCURS:

1. DISCONNECT UNIT FROM POWER SOURCE.
2. Check to see if the air intake area (louvers in left side panel) is free of dust, grease or other obstructions.

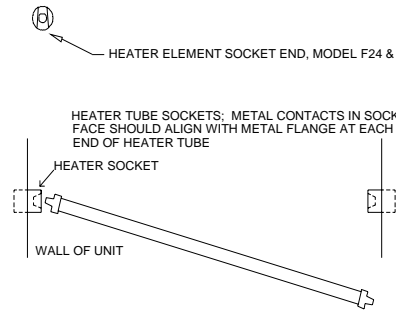
D. NO HEAT IN POWER SAVER MODE

1. Disconnect unit from power source.
2. Check to make sure rear Heater Tubes are properly installed.

MAINTENANCE PROCEDURES

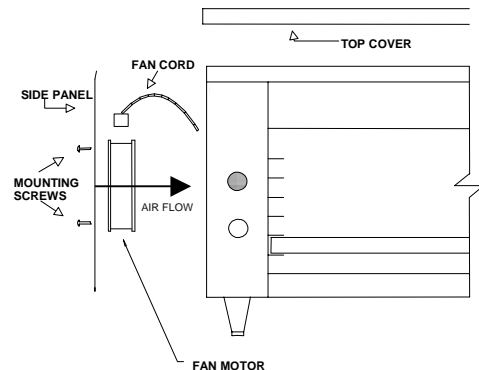
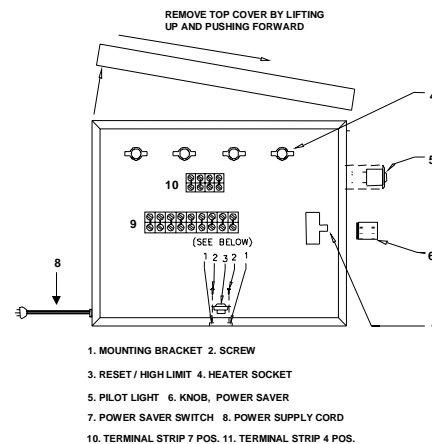
A. REPLACING HEATER TUBES

1. Disconnect unit from power source.
2. Gently, pull defective Heater Tube out of unit by pushing from left to right, then slowly guide Heater Tube out of unit.
3. Gently, put new Heater Tube into unit by placing tube end into Socket and pushing into the spring loaded Socket. Guide opposite end of Heater into the remaining Socket.



B. REPLACING FAN MOTOR

1. Disconnect unit from power supply.
2. Remove Top Cover as shown below.
3. Carefully slide right Side Panel up and out away from unit. Fan Motor will be attached to Side Panel.
4. Disconnect motor lead from rear of Fan Motor.
5. Remove Fan Motor and Fan Grill from Side Panel by removing four Mounting Screws on Side Panel.
6. Attach new Fan Motor and Fan Grill to Side Panel with four Mounting Screws being sure the air is flowing in - see arrow on fan.
7. Reconnect motor lead to rear of new Fan Motor.
8. Slide new Side Panel with new Fan Motor already attached onto side of unit.
9. Replace Top Cover.



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 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 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.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

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 |
| 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 510F Fryer. | * The Model CFS Series Food Steamer. |
| * The Model 526TO Toaster Oven. | * The Model 526WO Warming Oven. |
| * The Model J4R, 4 oz. Popcorn Machine. | |
| * The Model 518CM & 526CM Cheese Melter. | |
| * 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 Warmers. | |
| * All Condiment Dispensers except the Model CSD Series Chili/Cheese Dispenser. | |
| * All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series. | |

ALL:

- | | |
|----------------------------|-----------------|
| * Pop-Up Toasters | * Sneeze Guards |
| * Butter Dispensers | * Pizza Ovens |
| * Pretzel Merchandisers | * Heat Lamps |
| * Pastry Display Cabinets | * Hot Cups |
| * Nacho Chip Merchandisers | * Pumps |
| * Accessories of any kind | |

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.