

# STAR<sup>®</sup> GRILL-MAX ROLLER GRILLS

MODEL  
75SCRHB7  
75SZRHB7

## Installation and Operation Instructions

2M-Z8572 Rev.F 8/12/09



75SCRHB7



## 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.

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## 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](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto:Service@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** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

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



This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

## INSTALLATION

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.



## DO NOT CONNECT TO DIRECT CURRENT (DC).

### CONNECTION LOAD:

MODEL SERIES	WATTAGE	PLUG TYPE
75SCRHB7, 240V	2500	NEMA 6-15P
75SZRHB7, 230V	2300	IEC, 320 16 AMP
75SZRHB7, 240V	2500	NEMA 6-15P

The grill should be connected to a wall type receptacle, a direct line, or an individual branch circuit. An individual branch circuit is preferred. Do not connect to an overloaded circuit.

The unit should be level when installed. Adjustable 4-inch legs are standard on the 75 Series and available for all other models. Do not install 1-inch legs on the 75 Series Roller Grills. This will result in an unsafe condition.

## GENERAL OPERATING PROCEDURES

The main switch located on the control panel controls all the power to the unit. With the main switch on, the rollers will turn and 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 heat supplied to the bun box is not adjustable. Model 75SZRHB7 is equipped with a bun box cover, designed to prevent the contents fresher longer.

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. The switch is lighted to indicate when the unit is turned on.

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. This light indicates the position of the main power switch.



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

To remove the bun drawer, 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 when handling the drawer, let it cool down to room temperature prior to cleaning or removing. 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 front roller then the back roller. Do not operate the grill without the drip tray in place.



## USE ONLY PLASTIC OR COATED UTENSILS FOR HANDLING THE FOOD PRODUCT. METAL COULD SCRATCH THE ROLLER COATING AND AFFECT THE CLEANABILITY OF THE ROLLERS.

## 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 140°F 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 qualities of the product. For best results when cooking hot dogs use a hot dog made for grilling.

## HEATED BUN BOX

Operating the bun drawer requires filling the pan with fresh buns and removing the stale buns as required. Buns must be at room temperature prior to placing in the bun drawer. Never place frozen or cold buns in the heated bun drawer, the drawer is only heated to 110°F and is designed to maintain the buns freshness, not to thaw frozen buns.

The bun box element is on when the unit is on, not necessarily cooking product. There is no heat adjustments for the bun box. Pre-heat the bun box for 30 minutes prior to filling it with fresh buns. **NO WATER IS REQUIRED OR RECOMMENDED.**



**CAUTION**

**DO NOT USE SCOTCH BRITE PADS OF ANY COLOR, STEEL WOOL, OR ABRASIVE CLEANERS ON THE ROLLERS. SCRAPES WILL VOID THE WARRANTY AND RUIN THE GRILL PERMANENTLY.**

## 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.



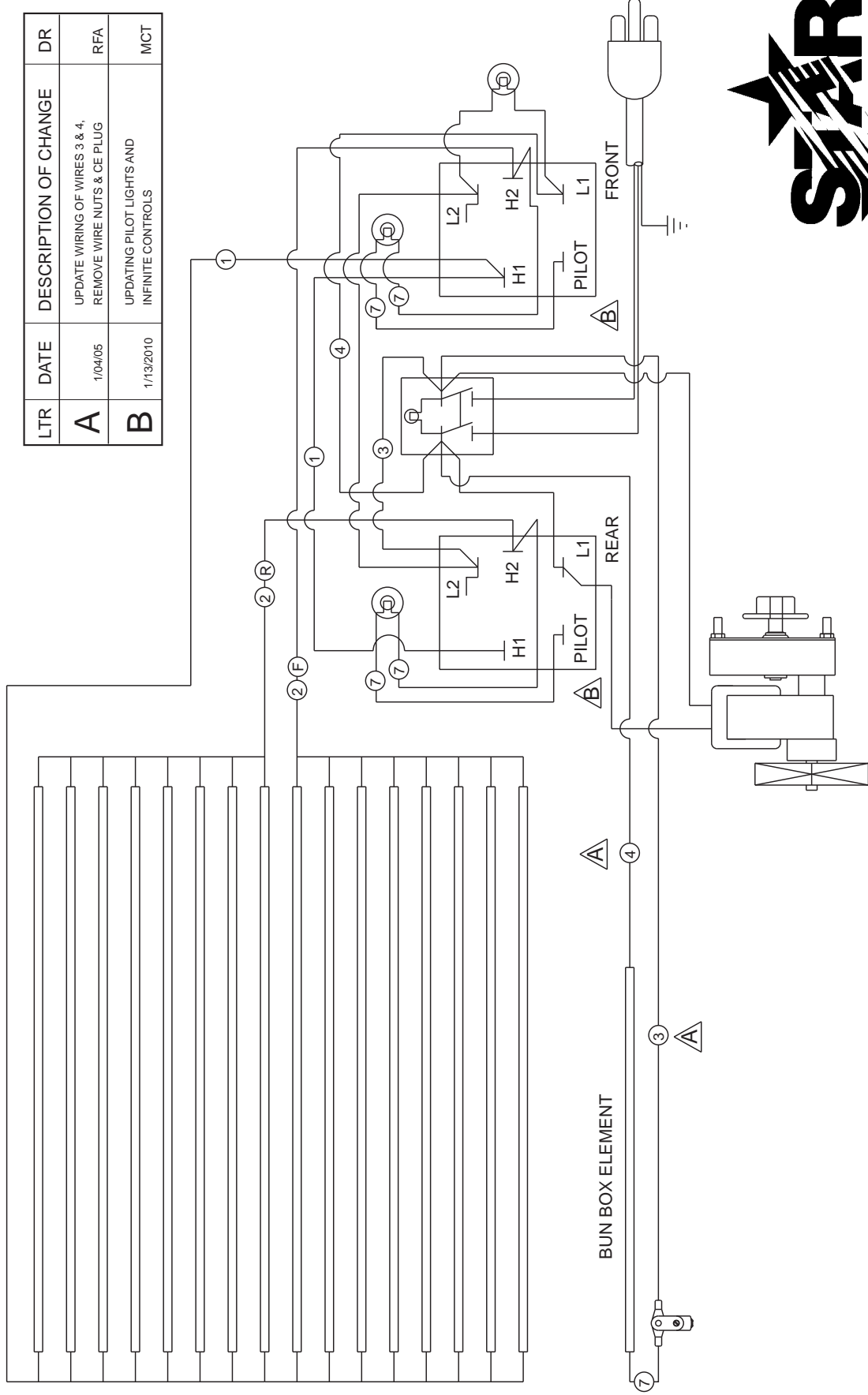
**CAUTION**

**USE CAUTION WHEN CLEANING A HOT GRILL AND BUN BOX TO PREVENT BURNS OR BODILY INJURY.**

## 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.

LTR	DATE	DESCRIPTION OF CHANGE	DR
A	1/04/05	UPDATE WIRING OF WIRES 3 & 4, REMOVE WIRE NUTS & CE PLUG	RFA
B	1/13/2010	UPDATING PILOT LIGHTS AND INFINITE CONTROLS	MCT



(AS VIEWED FROM REAR OF PANEL)



### 75SCHB7-240/120V WIRE DIAGRAM

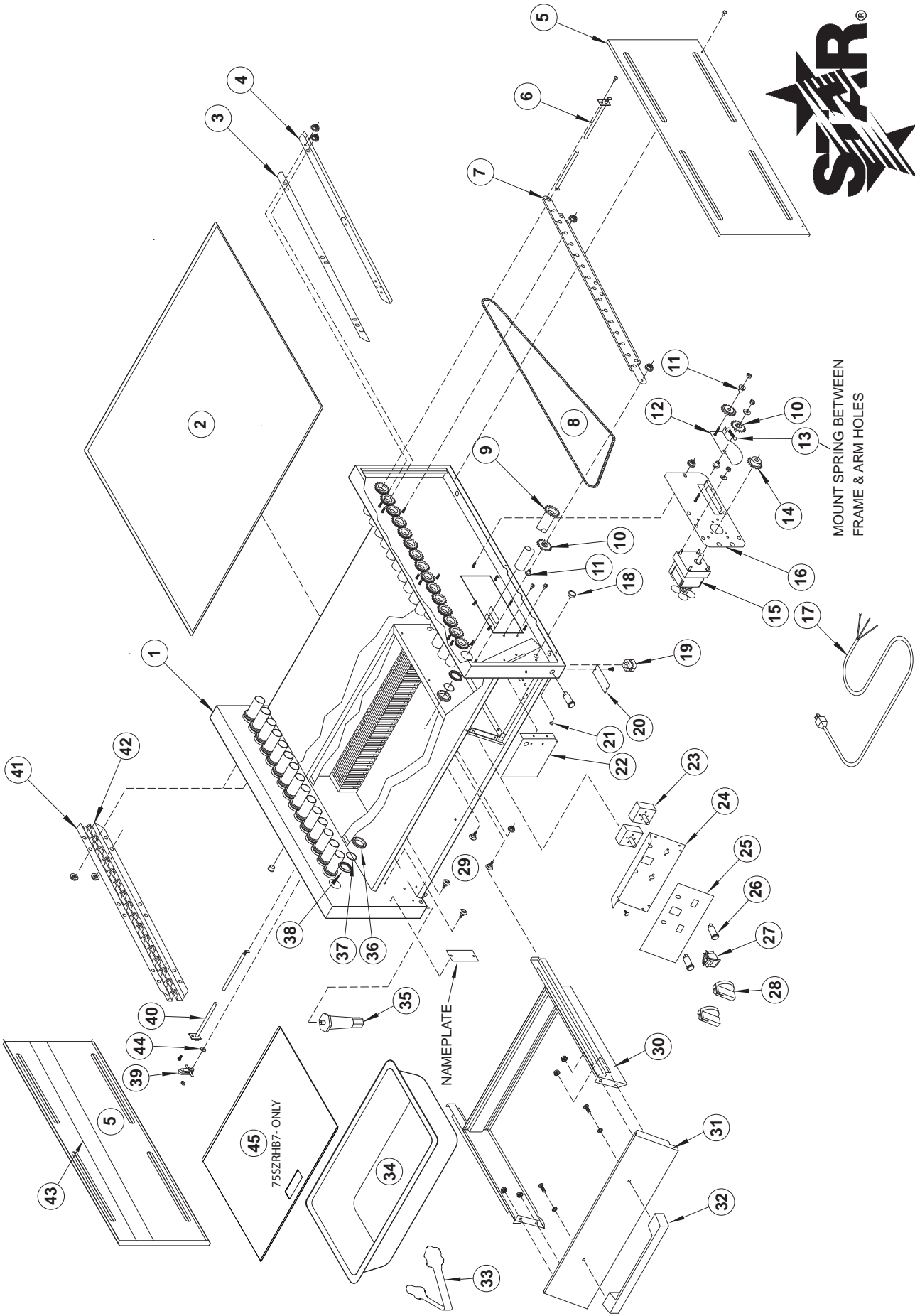
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**STAR MANUFACTURING INTERNATIONAL INC.**

SK2095

Rev B

1/13/2011



MOUNT SPRING BETWEEN  
FRAME & ARM HOLES

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

STAR MANUFACTURING INTERNATIONAL INC.

SK2108 Rev. B

12-14-06

# PARTS LIST

October 10, 2012, Rev. F

MODEL Grill-Max Roller Grills 75SCRHB7- 75SZRHB7-230/240V

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	A5-RG7535	1	BODY ASSEMBLY
2	A5-Z2306	1	DRIP TRAY
3	A5-Z8411	1	BACK CHAIN RETAINER
4	A5-Z8412	1	ANGLE CHAIN RETAINER
5	A5-Z2265	2	SIDE PANEL
6	2N-Z2193	16	ELEMENT
7	A5-Z6615	1	CHAIN GUIDE
8	2P-Z2266	1	CHAIN
9	PS-RG7502	16	ROLLER ASSEMBLY
	PS-RG7595	16	ROLLER ASSY HIGRIP 50C/75C
10	2A-Z6614	3	IDLER
11	2A-Z8017	3	IDLERBUSHING
12	A5-RG2042	1	ARM ASSEMBLY - CHAIN TENSIONER
13	2P-Z8074	1	SPRING
14	2P-Z2538	1	MOTOR SPROCKET
15	PS-RG5070	1	MOTOR / SPROCKET REPLACEMENT 240V
16	A5-RG2035	1	MOTOR MOUNT ASSEMBLY
17	A5-RG2034	1	CORD ASSEMBLY
18	2K-Z2895	3	BUSHING
19	2K-Y3240	1	CORD BUSHING
20	A5-Z5335	1	BOTTOM COVER PLATE
21	2P-Z1540	2	PLUG
	2P-Z1540	4	PLUG - 5/16" DIA
22	A5-Z7664	1	I/S MTG BRACKET
23	2J-Z2192	2	CONTROLS 240V
24	A5-Z7850	1	CONTROL PANEL
25	2M-Z8338	1	CONTROL PANEL LABEL
26	2J-Z2329	3	PILOT LIGHT - RED
	2J-Z3157	3	PILOT LIGHT - 250V AMBER
27	2E-Z1858	1	SWITCH-LIGHTED
	2E-Z3156	1	SW DPST 20A/125V ORG LIGHT
28	2R-Z1854	2	KNOB WITH SET SCREW
29	2P-Z0315	4	DRAWER ROLLER WITH SCREW
30	A5-RG5011	1	DRAWER FRAME ASSEMBLY
31	A5-RG7534	1	DRAWER FRONT ASSEMBLY
32	2R-Y7557	1	DRAWER HANDLE
33	2P-Z0584	1	TONGS
34	2D-Z5899	1	BUN PAN FULL
35	2R-Y5092	4	4" ADJUSTABLE FOOT
36	2P-Z6455	32	TUBE SEAL SOLID
	2I-Z9865	32	O-RING SILICONE TUBE SEAL
37	2I-Z2175	32	O-RING SEAL .06x1.13
38	2P-Z2174	32	TUBEGUIDE
39	2T-Z8346	1	THERMOSTAT
40	2N-Z2194	1	BUN BOX ELEMENT
41	A5-Z6619	1	ELEMENT RETAINER - UPPER
42	A8-Z6622	1	ELEMENT RETAINER - LOWER
43	A5-Z2510	4	INSULATING TAPE
44	2C-Y6334	1	WASHER
45	A5-RG7590	1	COVER, BUN BOX, TOP PLATE ASSEMBLY
NI	2E-Z8118	1	WIRE SET (NOT SHOWN)
NI	2E-Y9253	1	INLET IEC 320 16 AMP

Serial No. before C7504725  
Serial No. C7504725 & after

75SZRHB7-240  
75SZRHB7-230

75SZRHB7-230  
75SZRHB7-240  
75SZRHB7-230

Serial No. before C7504725  
Serial No. C7504725 & after

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

PAGE   1    
OF   1  

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



**Star Manufacturing International, Inc.**

### 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 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, 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

- |   |  |
|---|--|
| <ol style="list-style-type: none"> <li>1. Travel time and mileage rendered beyond the 50 mile radius limit</li> <li>2. Mileage and travel time on portable equipment (<i>see below</i>)</li> <li>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.</li> <li>4. Installation of equipment</li> <li>5. Damages due to improper installation</li> <li>6. Damages from abuse or misuse</li> <li>7. Operated contrary to the Operating and Installation Instructions</li> <li>8. Cleaning of equipment</li> <li>9. Seasoning of griddle plates</li> </ol> | <ol style="list-style-type: none"> <li>10. Voltage conversions</li> <li>11. Gas conversions</li> <li>12. Pilot light adjustment</li> <li>13. Miscellaneous adjustments</li> <li>14. Thermostat calibration and by-pass adjustment</li> <li>15. Resetting of circuit breakers or safety controls or reset buttons</li> <li>16. Replacement of bulbs</li> <li>17. Replacement of fuses</li> <li>18. Repair of damage created during transit, delivery, &amp; installation OR created by acts of God</li> </ol> |
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### 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.