



**Star
Manufacturing
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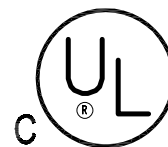
**Installation and
Operating
Instructions**

2M-Z2076 Rev. A 8/24/99

CLAM SHELL PANINI GRILL

MODELS

**CG138A 120V, GR138A 120V
GR138AGT 120V**



GENERAL INSTALLATION DATA



CAUTION

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.

INSTALLATION

1. Plug unit into dedicated 120V A.C. line with 20AMP receptacle.
2. DO NOT plug into 220V line. Doing so will ruin the unit and void the warranty.
3. Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate.



CAUTION

DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT OR THE MACHINE WILL BE SERIOUSLY DAMAGED.

4. Level the unit using the adjustable feet in front of the unit (approximately 1/2" adjustment).
5. Place grease catcher cup into support base under rear spout.
6. DO NOT operate without top burn guard in place.

INITIAL STARTUP

Before using the unit for the first time, clean and heat for approximately 30 minutes.

OPERATING INSTRUCTIONS

Make sure unit is plugged into 20AMP receptacle and is on a dedicated 120V A.C. line.

1. Turn unit on by placing switch in "ON" position. The "Heat On" light, program number and display will flash indicating unit is heating. When the preset temperature is reached, the heating light, display and program light indicator will stop flashing followed by 3 beeps. (Initial startup heating time is approximately 25 minutes).
2. Place product on the bottom cooking surface of the unit and close the lid.
3. Press Start/Stop button and let displayed time count down to "0" at which time unit will beep. To turn off the beeper, press Start/Stop button again.
4. Raise lid until it engages into first detent and remove food. Using spatula, scrape residue into rear grease catcher cup.
Note: Metal utensils may be used, however, using nonmetal utensils will prolong the life of the cooking surface.
5. Turn the unit off when not in use.

DO NOT ADJUST TIME AND TEMPERATURE

The unit time and temperature is preset by the factory to the specific customer requirements. If adjustments are required for additional food products, please refer to the time or temperature programming section in this manual.

TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

Startup:

1. The preset time will flash until preset temperature is reached.
2. When the control reaches preset temperature, time display, heat on indicator and program indicator will stop flashing and the alarm will beep three times.

Temperature:

1. To view the actual temperature, press and hold "Temp Button". Display will read "Lo F" if temperature is below 273°F and "Hi F" if temperature is above 573°F.

To Program Temperature:

1. Press and hold "Temp" (actual temperature displays).
2. While holding "Temp", press "Start/Stop" (program temperature displays).
3. Release "Temp" and "Start/Stop".
4. Press "5/+" or "6/-" to change current preset program temperature.
5. Press "Start/Stop" to save the new temperature.
6. Repeat procedure for other program (2, 3, 4, 5 & 6)

To Program Time:

1. Press and hold the program button (1 - 6) until two beeps (preset time displays).
2. Release program button.
3. Press "5/+" or "6/-" to change time up or down.
4. Press "Start/Stop" to save new time.
5. Repeat procedure for other programs.

Programs (1 - 6):

To change program, press and hold desired button (1 - 6) for one (1) second.

Timer:

1. To operate timer, press "Start/Stop" button. Time will countdown to "0.00".
2. When timer reaches "0", alarm will sound.
3. Press "Start/Stop" to turn off the alarm.

CORD WITH 20 AMP PLUG

Two cord take-up brackets are located on the bottom of the unit. These brackets are to be used to wrap up the excess cord in the event that the plug-in receptacle is located close to the unit. These brackets will prevent accidental damage to the power cord and prevent entanglement in the working mechanism of the unit.

MONTHLY LUBRICATION/INSPECTION

1. Apply two (2) drops of nontoxic mineral oil onto counter balance shoulder screw and nylon spacer.
2. Check all bolts/screws and tighten if necessary.

CLEANING

All surfaces except the cooking grids are stainless steel and can be cleaned with a warm, damp cloth and detergent.



CAUTION

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN.

KEEP AWAY FROM RUNNING WATER.

To remove burned on grease or food residue use the following mixture:

- | Tablespoon liquid dish detergent
- | Cup of warm water



CAUTION

BEFORE CLEANING MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.

While holding top lid with one hand, apply this mixture to cold or warm top cooking surface with a sponge or plastic scrubbing pad. Wipe with clean sponge or towel until it is clean.

DO NOT SPLASH CONTROL HOUSING!

Do not splash metal conduit connecting top and bottom of the grill!!!

Empty and clean grease catcher cup as required using detergent and water after removing cup from unit.

MAINTENANCE AND REPAIRS

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PART NO. 2M-Z2076 REV. A 8-24-99



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STAR Sandwich Grill Set Up, Seasoning and Cleaning

Set Up

1. Unpack the grill.
2. Read the Owners manual and then put it in a safe place for future reference.
3. If surface rust is visible, use a steel wool brush and scrub it off.
4. Wipe down the exterior and grilling area with a damp cloth.
5. Take the grill to a well ventilated area and turn the thermostat to 8-9. If your unit has an electronic control then set the temperature for 450°F. Allow the unit to burn off the factory oil. (the oil is there to prevent surface rust during shipping and storage)
6. The "burn off" is complete when the smoke is gone, approximately 30 minutes.
7. Brush any debris from the grill surfaces.
8. Allow the grill to cool and then place it in its permanent position.

First Time Seasoning

1. Bring the grill to 300°F and leave it on while doing the next three steps.
2. Spray the cooking area heavily with a baking release agent.
3. Let sit for 20 minutes.
4. Wipe surface clean with a warm, damp, cloth.

Daily Seasoning

The grill should not require much seasoning while in use. In most cases, a light spray of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

Daily Cleaning

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.
Note: It is best not to let food cook on to the grill, as build up of food on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.
2. At the end of the day, wipe down all surfaces with a warm, damp, cloth and mild detergent. Dry with a soft towel.

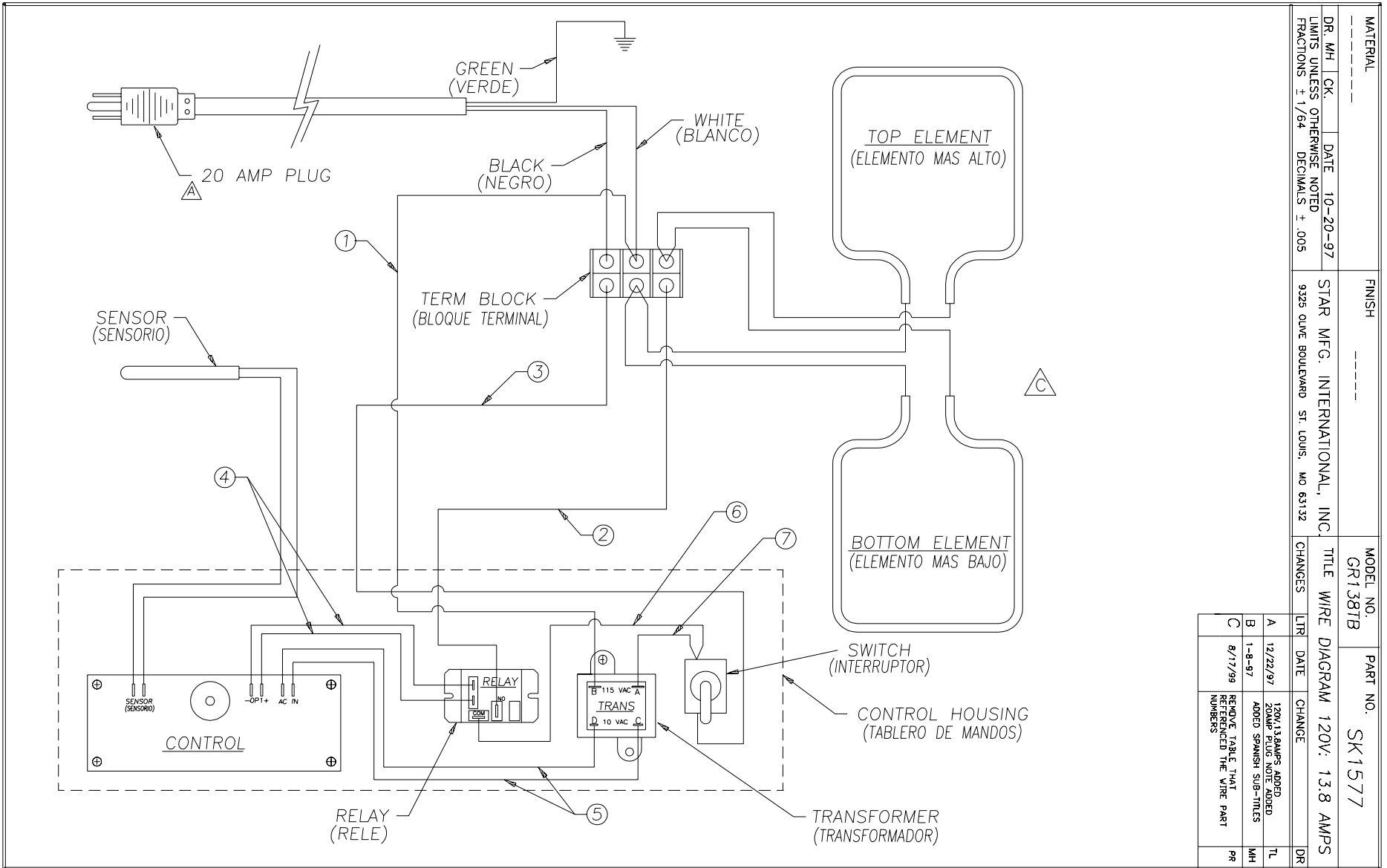
Carbon Cleaning

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is completed, you must re-season the grill according to the First Time Seasoning instructions above.

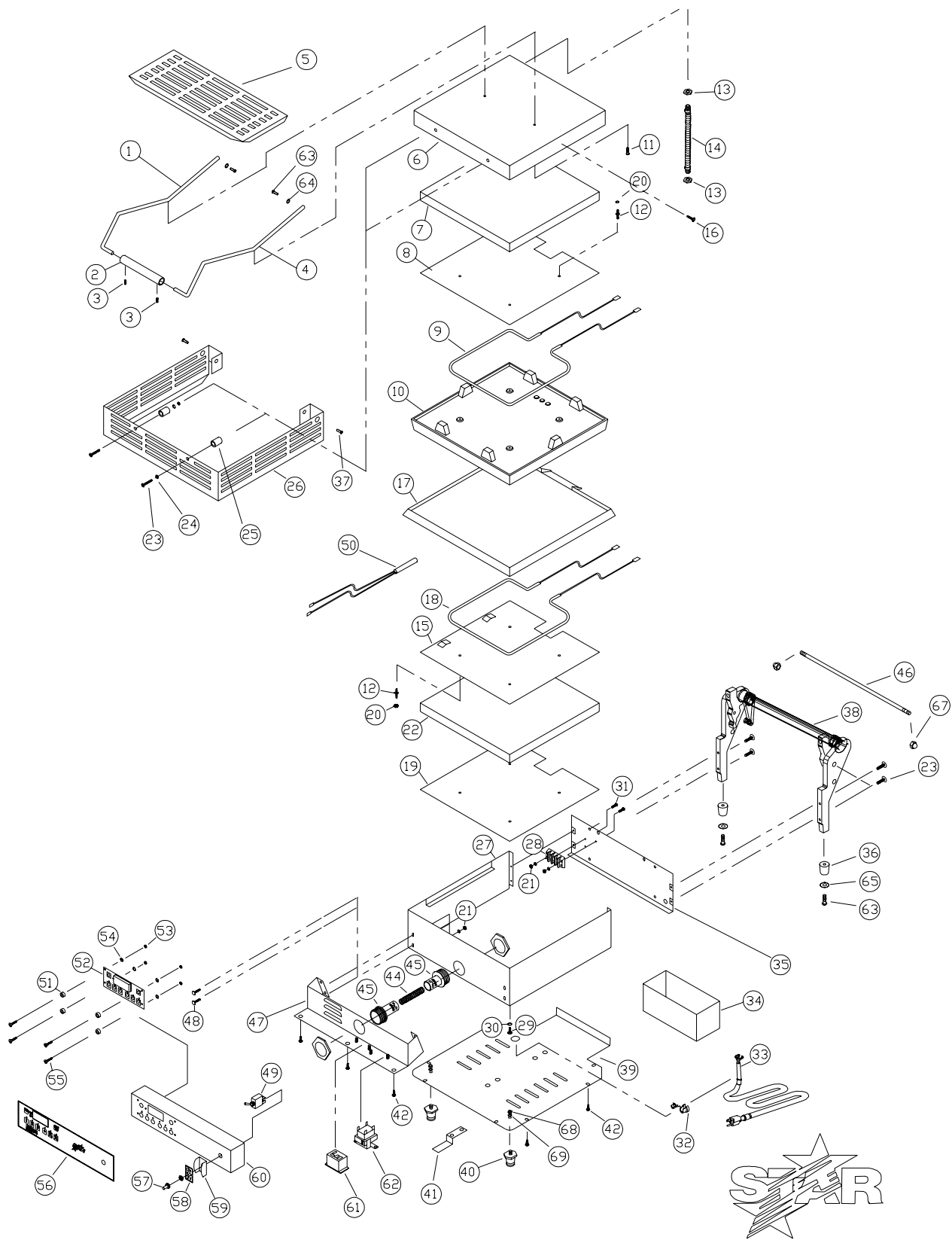
***Please reference your owner's manual for additional information
concerning the operation of your grill.***



Ask for Quality and Performance by Name...Star and Holman
Commercial Gas and Electric Equipment for the Foodservice Industry.



MATERIAL		FINISH		MODEL NO.		PART NO.	
DR. MH	CK.	DATE	10-20-97	STAR MFG. INTERNATIONAL, INC.	GR138TB		SK1577
LIMITS UNLESS OTHERWISE NOTED		FRACTIONS ± 1/64		9325 OLIVE BOULEVARD ST. LOUIS, MO 63132		TITLE WIRE DIAGRAM 120V: 13.8 AMPS	
DECIMALS ± .005		CHANGES		LTR	DATE	CHANGE	DR
A	12/22/97	120V, 13.8AMPS ADDED		TL			
B	1-8-97	20AMP PLUG NOTE ADDED		MH			
C	8/17/99	REMOVE TABLE THAT NUMBERED THE WIRE PART		PR			



MODEL:
CG138A, GR138A, GR138AGT

STAR MANUFACTURING INTERNATIONAL, INC.

SK1612 10-13-98 DR: TL

PARTS LIST

MODEL CG138A 120V, GR138A 120V, GR138AGT 120V CLAM SHELL PANINI GRILL

Key Number	Part Number	Number Per Unit	Description	Model
1	2B-Z1873	1	ARM LEFT	
2	D9-Z1480	1	HANDLE PAINTED	
3	2C-08-07-0112	2	SET SCREW	
4	2B-Z1874	1	ARM RIGHT	
5	D9-138107	1	BURN GUARD TOP ASSY.	
6	D9-138108	1	TOP HOUSING ASSY.	
7	Z1-06-07-0026	1	INSULATION	
8	D9-50-GR-0226	1	ELEMENT PLATE ASSY.	
9	2N-05-GR-0165	1	ELEMENT 700 WATT	
10	2F-01-GR-0002	1	CASTING-TOP SMOOTH	GR138A
	D9-30-GR-0166	1	CASTING-TOP GROOVED	CG138A, GR138AGT
11	2C-08-07-0001	2	SCREW 10-32 x 5/8	
12	2C-08-07-0285	8	STUD	
13	D9-Z1529	2	3/8 CONNECTOR WITH NUT	
14	D9-Z2015	1	CONDUIT, 16" LONG	
15	D9-04-GR-0165	1	ELEMENT PLATE	
16	2C-08-07-0230	3	SCREW 8-32	
17	2F-Z1491	1	CASTING BOTTOM, SMOOTH	GR138A, GR138AGT
	D9-30-GR-0168	1	CASTING BOTTOM, GROOVED	CG138A
18	2N-05-GR-0166	1	ELEMENT 950 WATT	
19	D9-04-GR-0030	1	RETAINER, INSULATION	
20	2C-08-07-0207	12	HEX NUT 10-24	
21	2C-2556	7	HEX NUT 8-32	
22	Z1-06-07-0031	1	INSULATION	
23	2C-1557	6	SCREW 10-24 x 1 1/2	
24	2C-6260	4	WASHER	
25	D9-Z1479	2	SLEEVE-BURN GUARD	
26	D9-Z1476	1	BURN GUARD	
27	D9-Z1475	1	BODY	
28	2E-05-07-0250	1	TERMINAL BLOCK	
29	2C-08-07-0117	4	SCREW 10-24 x 3/4	
30	2C-1827	4	WASHER #10	
31	2C-3033	2	SCREW 8-32 x 3/4	
32	2K-Y3240	1	BUSHING 90 SR	
33	2E-Z1484	1	POWER CORD	
34	2D-Z1493	1	GREASE CUP	
35	D9-138113	1	BACK ASSY.	
36	2I-H7685	2	BUMPER-FOOT	
37	2C-1513	2	SCREW 10-24 x 1/2	
38	2R-Z2014	1	3" COUNTER BALANCE	
39	D9-Z1473	1	BOTTOM	
40	2A-Z1485	2	FOOT	
41	D9-Z1471	2	CORD BRACKET	
42	2C-6349	11	SCREW #8 x 3/8	
44	2E-Z1518	1	CONDUIT BLACK	
45	2E-Z1517	2	CONNECTOR WITH NUT	
46	D9-Z1524	1	ROD	
47	D9-138111	1	BRACKET ASSY.	
48	2C-08-07-0272	4	STUD 8-32 x 1/2	
49	2E-05-07-0012	1	TOGGLE SWITCH	
50	2E-Z1470	1	RTD SENSOR	
51	2K-Z1530	5	SPACER	

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

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



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PARTS LIST

MODEL CG138A 120V, GR138A 120V, GR138AGT 120V CLAM SHELL PANINI GRILL

Key Number	Part Number	Number Per Unit	Description	Model
52	2J-Z1486	1	CONTROL	
53	2C-2553	9	HEX NUT 6-32	
54	2C-H8669	9	LOCKWASHER #6	
55	2C-08-07-0208	5	SCREW 6-32 x 3/4	
56	2M-Z1668	1	OVERLAY	
57	2I-05-07-0013	1	BOOT SWITCH	
58	2M-12-07-0038	1	LABEL ON & OFF	
59	Z1-70-07-0343	1	SWITCH GUARD	
60	D9-Z1513	1	CONTROL HOUSING	
61	2E-05-07-0352	1	RELAY 30 AMP	
62	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	
63	2C-1493	4	SCREW #8-32 x 3/8	
64	2C-08-07-0017	2	WASHER #8	
65	2C-Y2430	2	WASHER #8	
67	2C-2559	2	ACORN NUT #10-24	
68	2C-T1009	2	NUT 1/4-20	
69	2C-1823	2	WASHER 1/4	

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