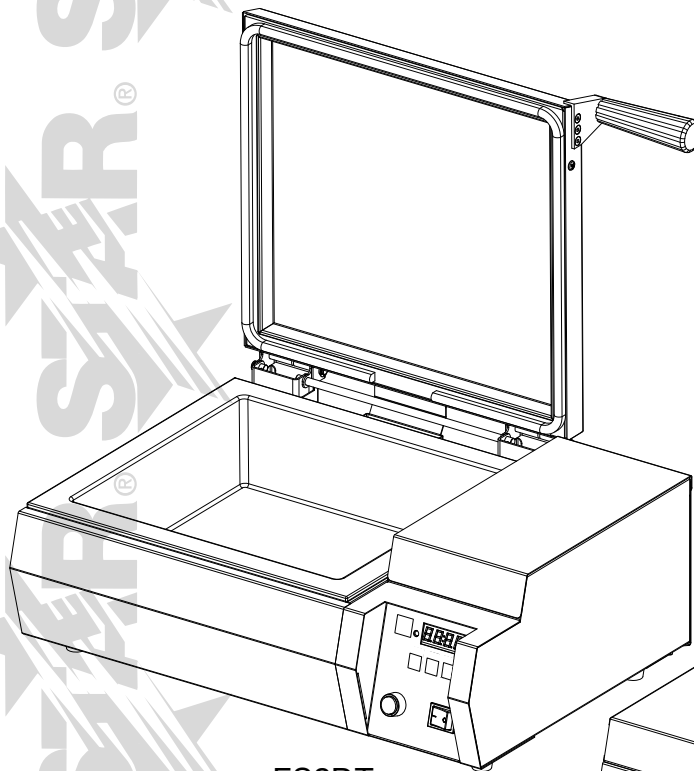


# **STAR<sup>®</sup>** **FAST** **STEAMER**

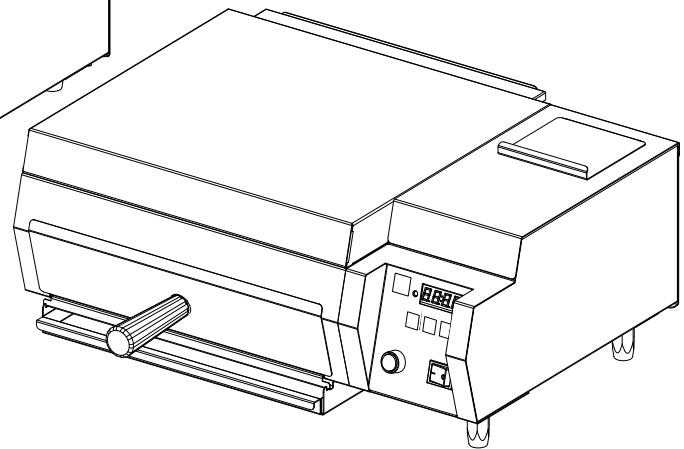
MODEL  
FS1R, FS1D, FS1RT, FS1DT  
FS2R, FS2D, FS2RT, FS2DT  
FSFR, FSFD, FSFRT, FSFDT

## **Installation and Operation Instructions**

2M-Z10887 Rev. E 10/24/2011



FS2DT



FSFRT

## 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

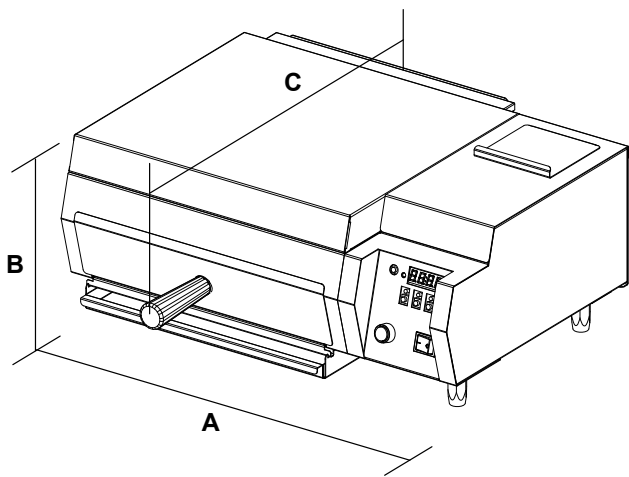
**Fax:** (314) 781-2714

**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)

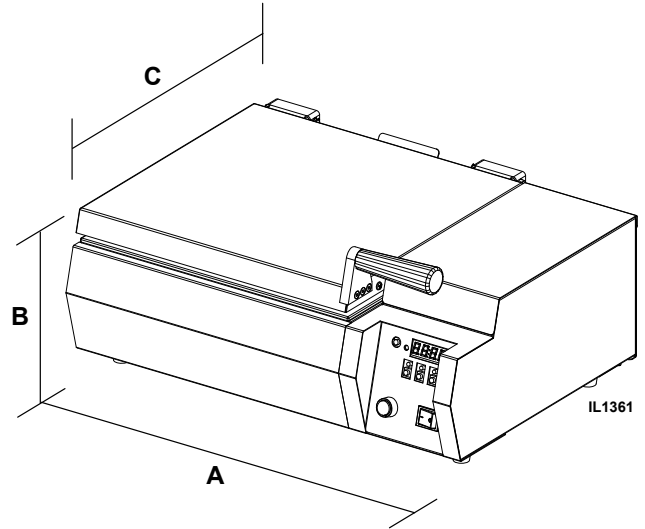
**Website:** [www.star-mfg.com](http://www.star-mfg.com)

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

# SPECIFICATIONS



**FRONT LOADING**



**TOP LOADING**

FAST STEAMERS SPECIFICATIONS						
FRONT LOADING						
Model No.	"A" Width Inches/CM	"B" Height Inches/CM	"C" Depth Inches/CM	Approx. Shp Weight	Capacity (inches) W_x_D_x_H	Direct Connect (D) Water Reservoir (R)
FSFR	23in. / 58.4cm	9.5in / 24.1c,	21.5in / 54.4cm	48lbs / 21.8kg	13.75" x 13.75" x 3"	R
FSFD						D
FSFRT						R
FSFDT						D
TOP LOADING						
Model No.	"A" Width Inches/CM	"B" Height Inches/CM	"C" Depth Inches/CM	Approx. Shp Weight	Pan Size	Direct Connect(D) Water Reservoir (R)
FS1R	18.8in / 47.8cm	10.5in / 26.7cm	17.2in / 43.7cm	48lbs / 21.8kg	1/2	R
FS1D						D
FS1RT						R
FS1DT						D
FS2R	22.4in / 56.9cm	10.5in / 26.7cm	17.2in / 43.7cm	58lbs / 26.4kg	2/3	R
FS2D						D
FS2RT						R
FS2DT						D

ELECTRICAL SPECIFICATIONS						
Front Loading Model No.	Voltage	Wattage	Amps	Nema Plug	Certification	
					UL	CUL
FSF	208V	3,300	15.9	6-20P	X	X
FSF	240V	3,600	15	6-20P	X	X
Top Loading Model No.	Voltage	Wattage	Amps	Nema Plug	Certification	
FS1/FS2	120V	1,800	15	5-15P	X	-
FS1/FS2	120VC	1,800	315	5-20P	X	X

2M-Z10887 Owners Manual Fast Steamers

IL1361

## GENERAL INFORMATION



### 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.

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.

These models are equipped for the voltage and wattage indicated on the nameplate. These units are designed to operate on alternating current (A.C.), two wire single phase service only and are equipped with an approved lead in cord set with a three prong grounding type plug.



### WARNING

#### DO NOT CONNECT TO DIRECT CURRENT (D.C.).

#### UNPACKING

Carefully remove the steamer from the shipping and packing & protective material. Remove all removable parts and clean with hot water and mild detergent. Wipe the unit using damp cloth. Never hose down the unit with water, this steamer has

#### Unit should also contain:

- Operations manual & Authorized Service Agent Listing Packet
- Inlet Hose Assembly (non-reservoir units only)
- Spatula tray (front loading units only)

#### Purchasers Responsibility

- To see that the electric & water services for the unit are installed on site in accordance with the manufacturer's specifications and municipal codes.
- A water pressure regulator must be used, failure to operate this unit without a regulator will result in situations that will damage the unit.

## INSTALLATION

### ELECTRICAL CONNECTION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.



**WARNING**

**Before making any electrical connection be sure to read data plate which is located on the rear of the unit.**

### Electrical Grounding Instructions

This unit is equipped with a 3-prong (grounded) plug for your protection against shock hazard and must be plugged directly into a properly grounded 3-prong receptacle.



**CAUTION**

**DO NOT CUT OR REMOVE THIS PLUG OR GROUNDED PRONG FROM THE PLUG.**

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

### PRESET TIME

If adjustments are required, please refer to the time programming section in this manual.

### °F/°C CONVERSION

To change the temperature display from °F to °C or from °C to °F, hold the TEMP button while the unit is turned off. While holding the TEMP button, turn the unit on. The display will be the changed temperature mode. To change back, repeat the procedure.

## INSTALLATION continued

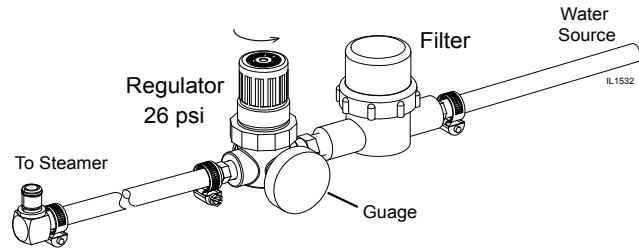
### WATER CONNECTION

These units come equipped with either a direct connect, rear mounted quick disconnect fluid control valve, or a 12 cup water tank with tank drain and supply pump. It is vital that all water supply lines be thoroughly flushed with clean water before being connected to the steamer.

The Star Fast-Steamer has a water injection system, to ensure your new equipment works at its premium, we recommend that a water softener is used in areas where hard water is present. Contact your local water equipment system provider to assist you in determining your specific water quality, or contact Star Technical support for assistance, 314-678-6303.

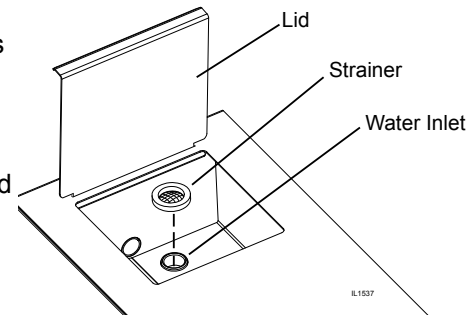
#### Direct Connect Water Supply Installation

1. Make certain the water valve that will be supplying the unit is turned off.
2. Connect the 1/4" I.D. flexible tubing to the outlet side of the water source and secure with clamps provided.
3. Holding the end opposite end over a bucket, turn the water valve on until there is a good consistent supply of water (this removes any air from the system and flushes it of any particles that may be present).
4. Turn off the water valve.
5. Push the check valve fitting into the water inlet located on the rear of the unit. Make certain the connection is securely attached by lightly tugging on it.
6. Turn on water valve, Turn the knob on the regulator until the gauge reads 26 psi. Check for leaks.



#### Reservoir Water Units

1. With unit in final position, open reservoir lid.
2. Check and make sure the reservoir is free of debris and material that may interfere with its operation.
3. The unit comes with a washer strainer which fits over the water inlet (*see illustration*), verify this is correctly in position. Periodically check strainer and clean and replace as often as necessary.
4. Pour tap water into reservoir until the water level is 1/4" from the top.
5. Closed lid.
6. Check water level during daily operation and fill as needed.



## OPERATING PROCEDURE

Connect your unit to a wall outlet which will supply the unit with the proper voltage specified on the data plate. If you have a reservoir unit, verify the water level, add if water is low.



**KEEP HANDS AND FACE AWAY FROM THE UNIT WHEN OPENING OR REMOVING THE SPATULA FROM THE UNIT. STEAM ESCAPING IS VERY HOT.**

### MANUAL CONTROL

- Turn unit on

Wait 20 - 30 minutes for the unit to reach its operating temperature before using.

**Note:** The Temperature Set Point is factory fixed at 400°F (204°C) and is not adjustable.

- Place product in cooking chamber and hit the Steam Shot button to steam the product.

**Steam Shot:** Pressing the Green Steam Shot Green Button will release water in to the steam generator and will instantly produce steam. Water will only stop when the button is released. Flooding of the steam generator may occur if the Steam Shot button, or the SST is set to high. When this occurs wait for the unit to work through the water before applying more water to the steam generator.

### ELECTRONIC CONTROL

- Turn unit on

Current Temperature will Flash on LED, PRESS the TEMP button to see current temperature

TCT will FLASH until TSP (Temperature Set Point) is reached,

Alarm will sound 3-times when TSP is reached.

**Note:** The Temperature Set Point is factory fixed at 400°F (204°C) and is not adjustable.

- Place product in cooking chamber and choose one of the 4 pre-determined programmed settings, *or* hit the Steam Shot steam button to steam the product.
- When program timing is completed, an alarm will sound.

**Steam Shot:** Pressing the Green Steam Shot Button will release water in to the steam generator and will instantly produce steam. Water will only stop when the button is released. Flooding of the steam generator may occur if the Steam Shot button, or the SST is set to high. When this occurs wait for the unit to vaporize all of the water before applying more water to the steam generator.

PROGRAMMING DEFINITIONS	
<b>TCT</b>	Total Cook Time
<b>SIT</b>	Shot Interval Time
<b>SST</b>	Steam Shot Time
<b>TSP</b>	Temp Set Point

## TIMER & STEAMER CONTROLLER OPERATION SPECIFICATIONS

### Startup:

1. The preset time will flash until the operating 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 steam generator temperature, press and hold "Temp Button."

## OPERATION continued

### To Program Time:

The program buttons factory pre-set are listed below. If changes are required follow these simple steps. *Note, any changes to these settings are stored in the units memory until changed.* Returning to the factory pre-sets is not available automatically.

PROGRAMMING SPECIFICATIONS / RANGE		
<b>TCT</b>	Total Cook Time	0 to 99.59 minutes
<b>SIT</b>	Shot Interval Time	.5sec to 10 minutes
<b>SST</b>	Steam Shot Time	.1 sec to 5.minutes
<b>TSP</b>	Temp Set Point	

1. Press and hold "**TEMP**" (actual temperature displays).
2. While holding "**TEMP**," press and hold any program button for one second, to begin programming
3. **TCT** (*Total Cook Time*) will display, adjust time with the "3 or 4" buttons.

- Press the #1 button to move to between minutes and seconds.
- Press the #1 button to move to SIT.

4. **SIT** (*Shot Interval Time*) will display, adjust time with the "3 or 4" buttons.

- Press the #1 button to move to between minutes and seconds.
- Press the #1 button to move to SST.

5. **SST** (*Steam Shot Time*) will display, adjust time with the "3 or 4" buttons.

- Press the #1 button to move to seconds.

6. Press the "**TEMP**" button to save time settings and to exit programming mode for this program. **Your program will not be saved if this step is not done within 10 seconds.**

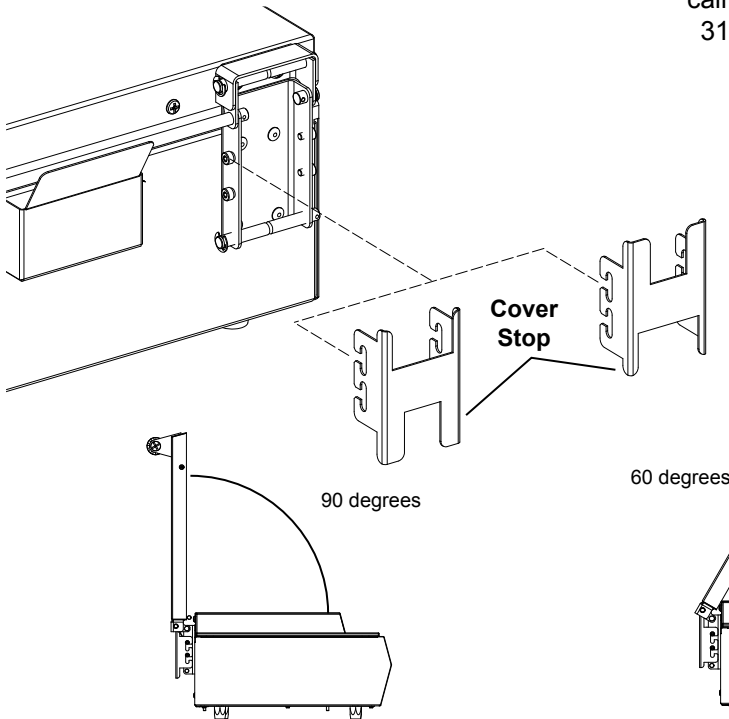
7. Repeat process to program for additional programming

### Program Button Factory Presets

	1	2	3	4
<b>TCT</b>	20 sec	40 sec	1 min	1.30 min
<b>SIT</b>	20 sec	40 sec	40 sec	40 sec
<b>SST</b>	.5 sec	.5 sec	.5 sec	.5 sec

### Hi-Limit Reset

A hi-limit reset monitors the temperature of the steam generator and will turn the power off to the unit to prevent it from overheating. If this occurs, the unit will automatically reset when it has had enough time to cool prior to returning to operation. If this occurs on a regular basis it may be a sign of a larger problem, call your service agent or Star Manufacturing at 314-678-6303.



### TOP LOADING COVER STOP SETTINGS

Top Loading Fast Steamer models (FS1 & FS2) are designed with adjustable cover stops located on the back of the units. As shown here you can adjust your unit's top cover between an opening of 60° - 90°.



## CLEANING



**CAUTION**

**DO NOT USE CAUSTIC CLEANERS,**

**USE A MILD DETERGENT TO WIPE DOWN EXTERIOR SURFACES, CLEAN WITH DAMP CLOTH**



**WARNING**

### Daily

1. Turn the unit OFF & unplug the unit from its power source before proceeding with any service or cleaning procedure.
2. Remove and clean the removable items listed on the maintenance components illustration for your specific model. Clean using warm water and mild detergent. DRY parts completely.
3. Wipe the exterior or the steamer with a damp cloth, then wipe dry. *Note: drying all pieces after cleaning will protect your finish from discoloration, any discoloration as a result from not drying the equipment is not covered under warranty*
4. Reinstall the unit, beginning with the Steam Vent.

### Monthly

The Star Fast Steamer generates instant steam by means of its open generator, however the mineral deposits in the water are left behind. A certain amount of deposits are needed for proper operation, but a build-up of calcium & mineral deposits may cause poor performance. It is important to properly maintain you steamer to ensure quality operation. Depending on your specific water conditions and possibly any water filtration systems, you may need to clean your steamer more or less frequently.



**CAUTION**

**DO NOT IMMERSE OR LET THE UNIT STAND IN WATER. DO NOT HOSE DOWN THE UNIT. KEEP THE UNIT AWAY FROM RUNNING WATER.**

**DO NOT SPLASH THE CONTROL HOUSING**

**CERTAIN WATER CONDITIONS MAY REQUIRE MORE FREQUENT CLEANING.**



**WARNING**

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



**CAUTION**

**IF A CHEMICAL CLEANER / DELIMER IS USED, BE CERTAIN IS IT SAFE FOR CAST ALUMINUM. FOLLOW PROCEDURES, PRECAUTIONS PROVIDED WITH THAT SPECIFIC PRODUCT.**

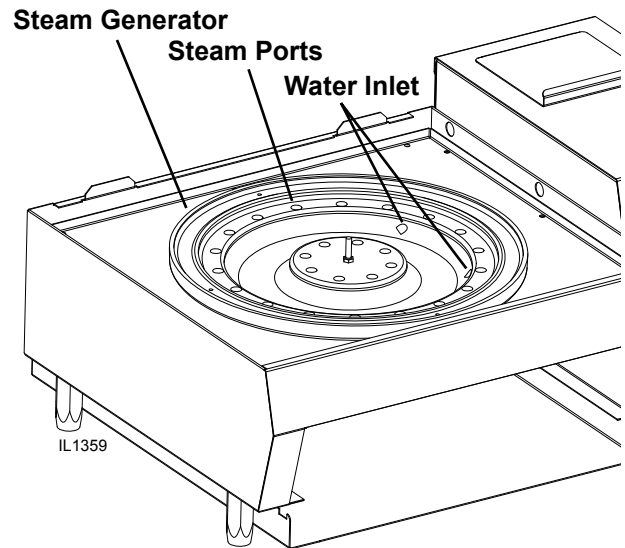
## Cleaning Steam Generator

1. Turn the unit OFF & unplug the unit from its power source.
2. Remove and clean the removable items listed on the maintenance components illustration for your specific model. Clean using warm water and mild detergent. **DRY parts completely.**
3. With the steam generator cool, use a wire brush or scrapper to loosen the mineral/calcium deposits on the generator surface and steam ports. Remove the loose built-up particles from the surface and wipe area clean with damp cloth and reassemble the unit.

NOTE: A certain amount of calcium deposits are needed on the steam generator to ensure proper steaming characteristics. If during cleaning, the surface becomes free of all calcium/mineral deposits, add tap water to the generator surface and allow it to boil off. In soft water conditions, a small amount of lime will season it. (Seasoning Mixture, .75 oz. baking soda, .75 oz. lime, 1 quart water), use enough to cover bottom of the steam generator, turn unit on and allow to evaporate.

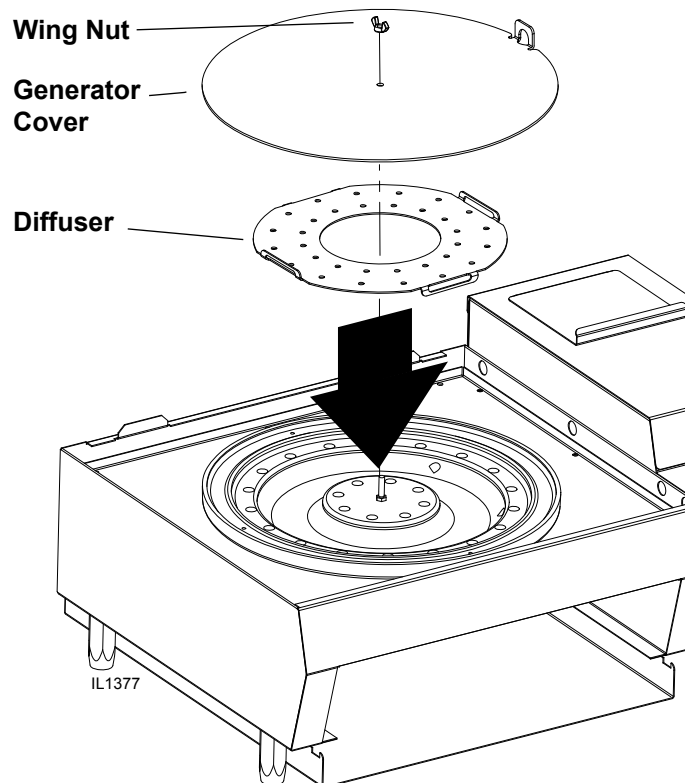
### Excessive Mineral Build-up

4. Use a delimer solution, which is safe for cast aluminum, on the steam generator surface. Follow the instruction provide with the delimer solution.
5. Use a dry towel or sponge to remove the delimer solution, then rinse with clean water.
6. Install the diffuser, generator cover secure with the wing nut as shown here.
6. Plug the steamer power cord into the power supply, and turn unit on.
7. Allow unit to reach operating temperature.



**Above:** Inspect these area making sure they are clean of deposits.

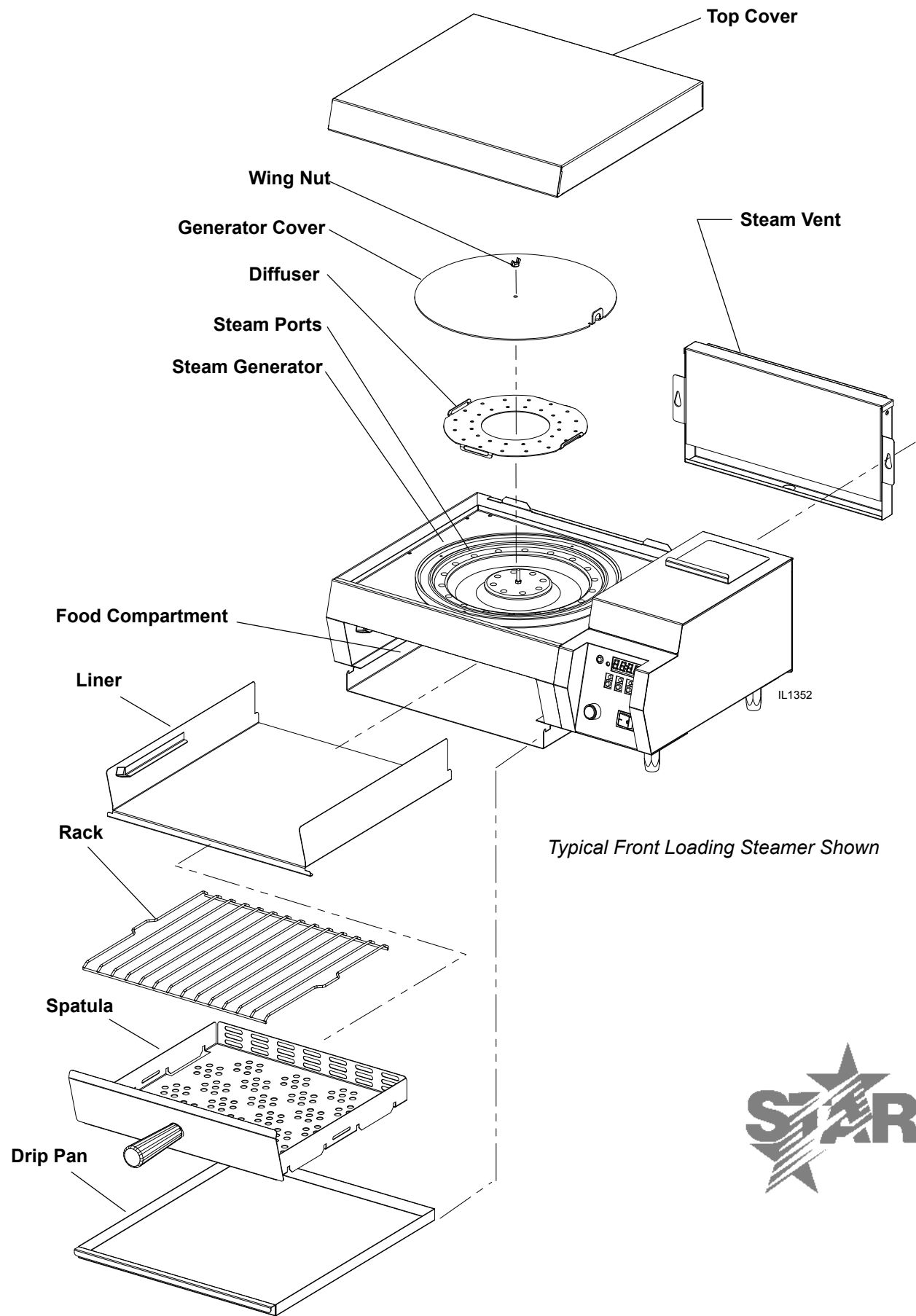
**Below:** Reinstall these parts before foperating the steam feature during the cleaning procedure.



**KEEP HANDS AND FACE AWAY FROM THE UNIT WHEN OPERATING THE UNIT. STEAM ESCAPING IS VERY HOT.**

8. Push the Green "Steam Shot" button several times to operate the steamer. **This removes any delimer solution from the generator surface.**
9. Turn unit off, reinstall all remaining parts and return unit to operation.

# CLEANING FRONT LOADING STEAMER COMPONENTS ILLUSTRATION



2M-Z10887 Owners Manual Fast Steamers



## OPERATION TROUBLESHOOTING

### DIAGNOSTICS FOR ELECTRONIC CONTROL STEAMERS

<b>No Heat/No Steam</b>	Shorted Temperature Probe	Less than 50 Ohms of resistance, if a temperature probe is detected, the output power will be shut-off to all relays.	Press the "TEMP" switch, the LED will display "PrOB"
	Open-Circuit Temperature Probe	if a temperature probe is detected, the output power will be shut-off to all relays.	Press the "TEMP" switch, the LED will display "PrOB"
	Relay Malfunction	If relay malfunction is detected when the temperature is below 150°F (66°C) for 30 minutes or reaches 500°F (260°C). The output power will be shut-off to both relays until the error no longer occurs.	The display will blink "rELY"
<b>Heat / No Steam</b>	Temperature To Cool	Probe Temperature is 200°F (93°C) less than the programmed set point.	Program & Heat Indicator Light will Flash.

If unit still does not operate contact the factory or one of its representatives or a local service company for service or required maintenance.

### 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
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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.**

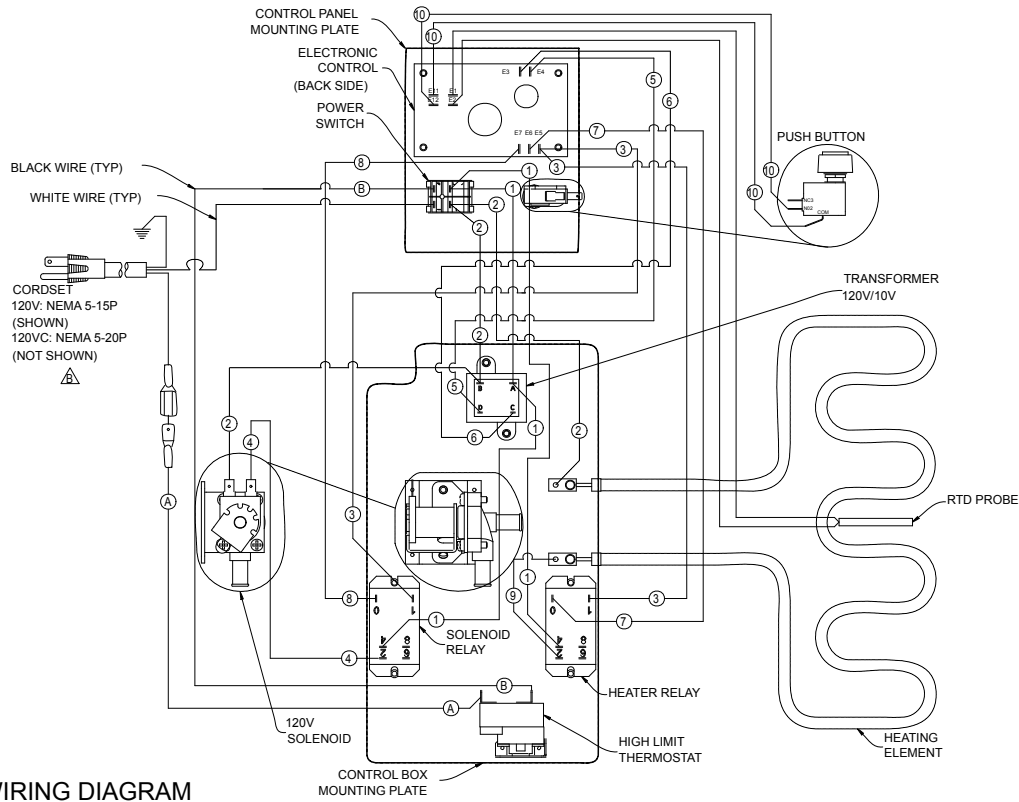
### ALL:

- \* 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 PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

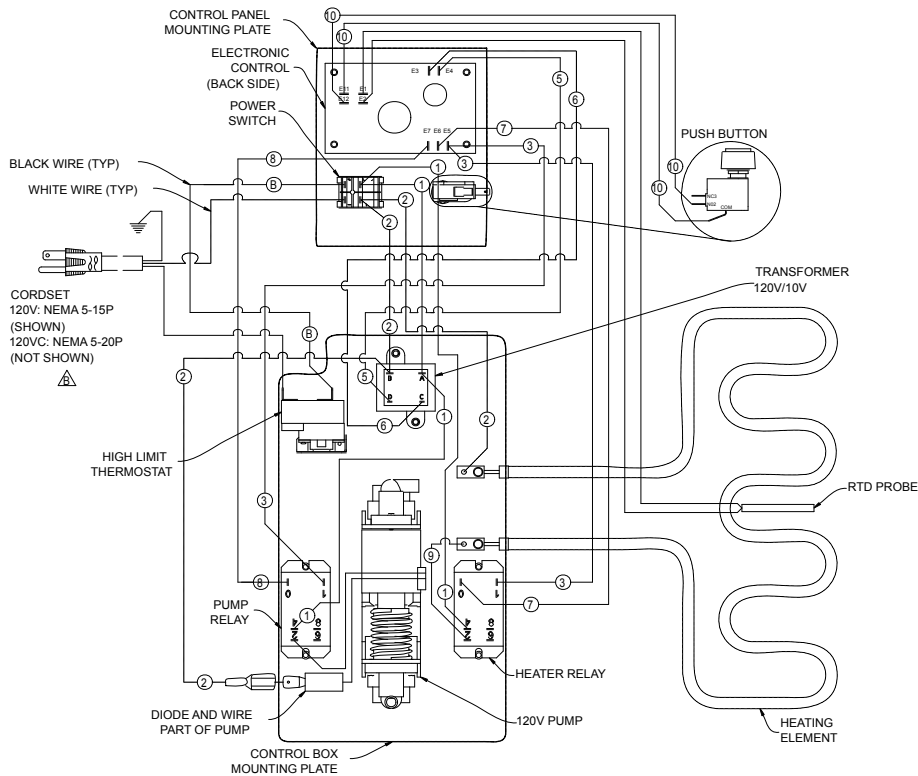
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### 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.

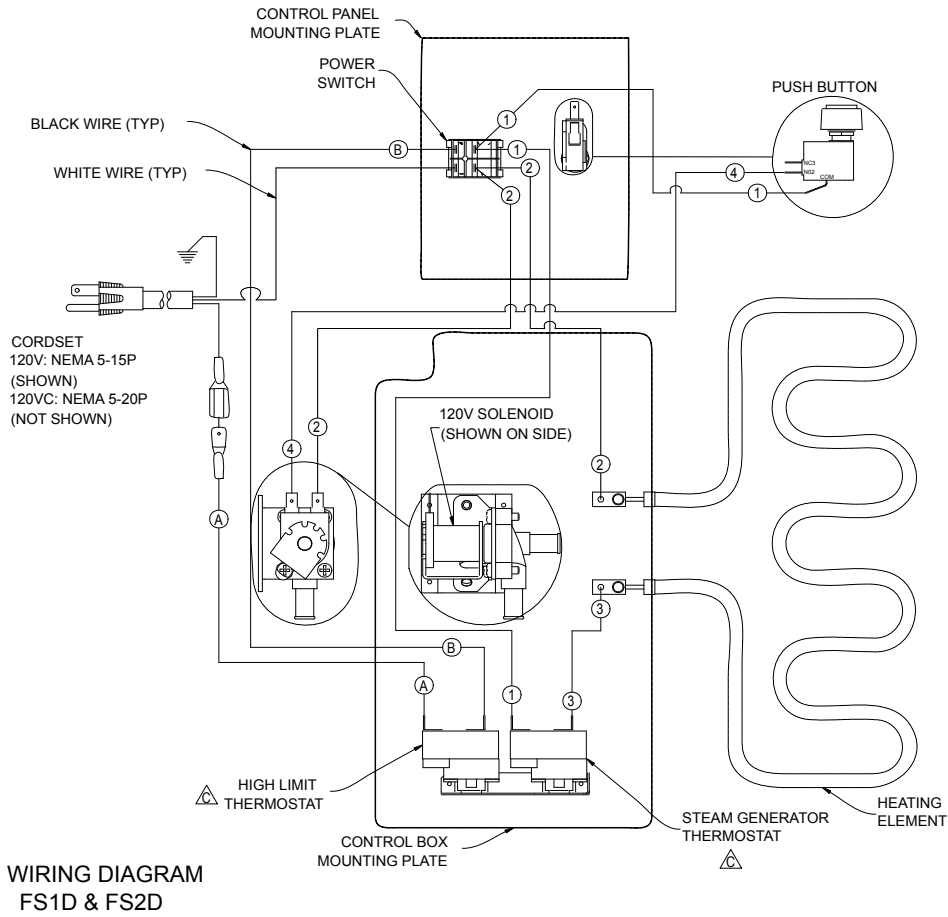


WIRING DIAGRAM  
FS1DT & FS2DT  
COMPLETE



WIRING DIAGRAM  
FS1RT & FS2RT  
COMPLETE

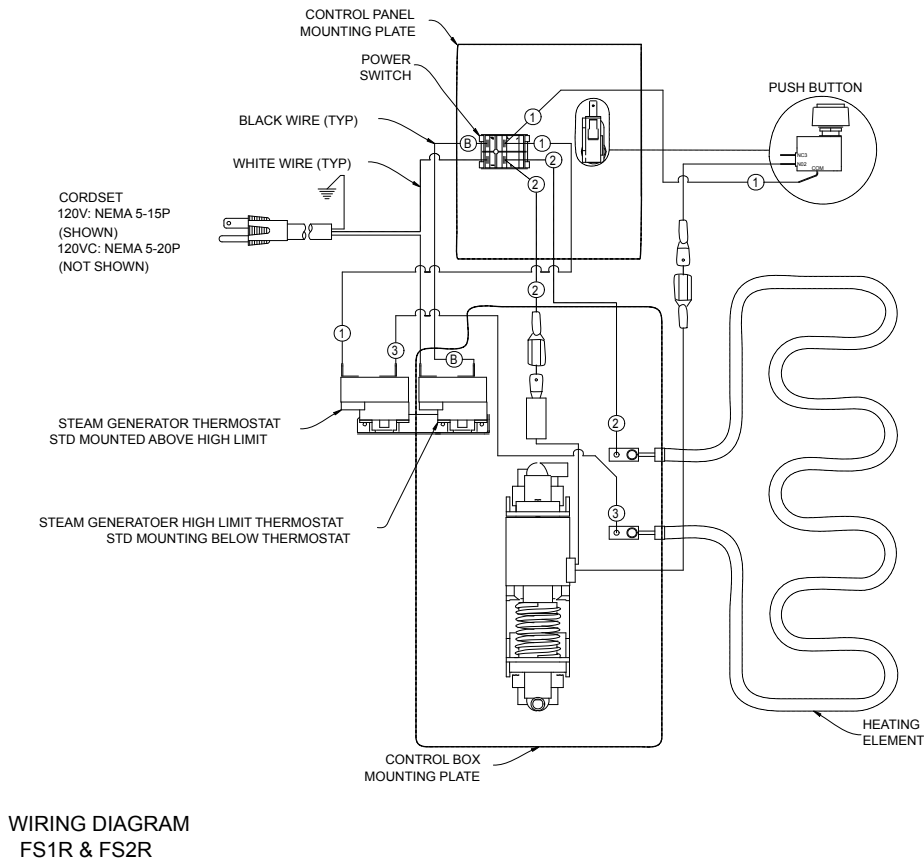




Sheet 3 of 8



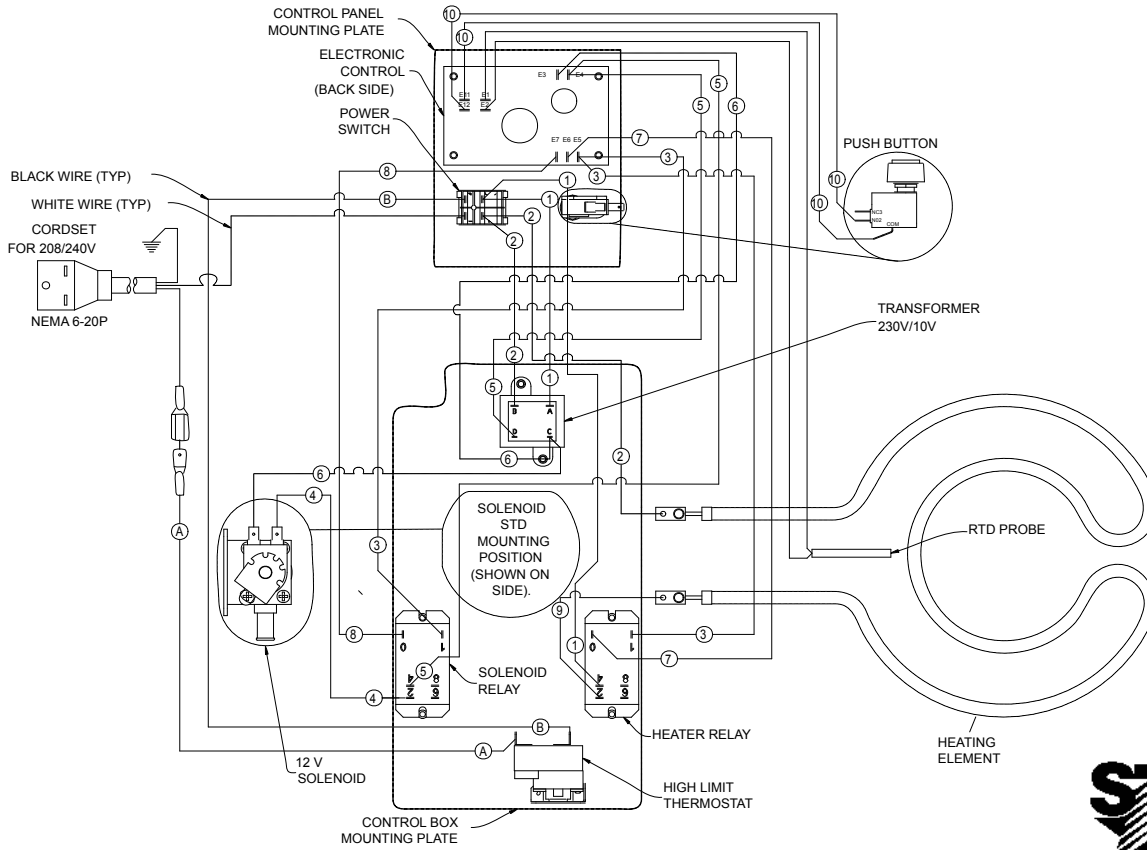
SK2250 Rev. C 8/30/2007



Sheet 4 of 8



SK2250 Rev. C 8/30/2007

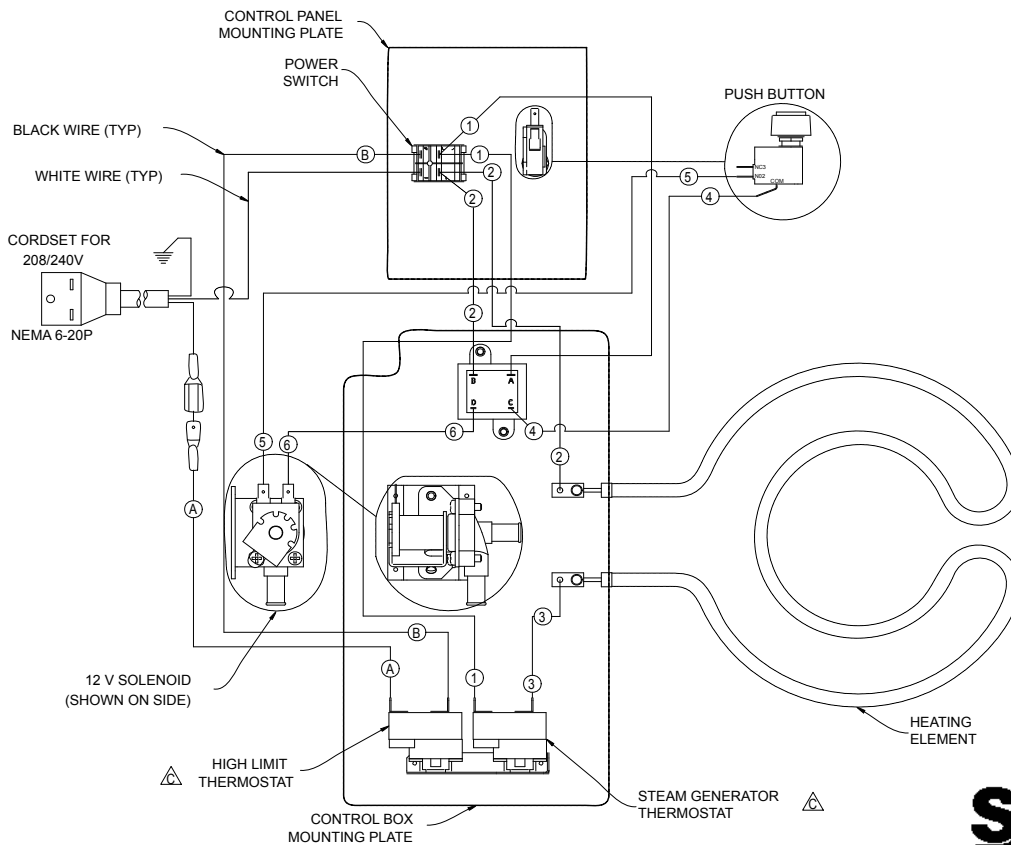


WIRING DIAGRAM  
FSFD

Sheet 5 of 8



SK2250 Rev. C 8/30/2007



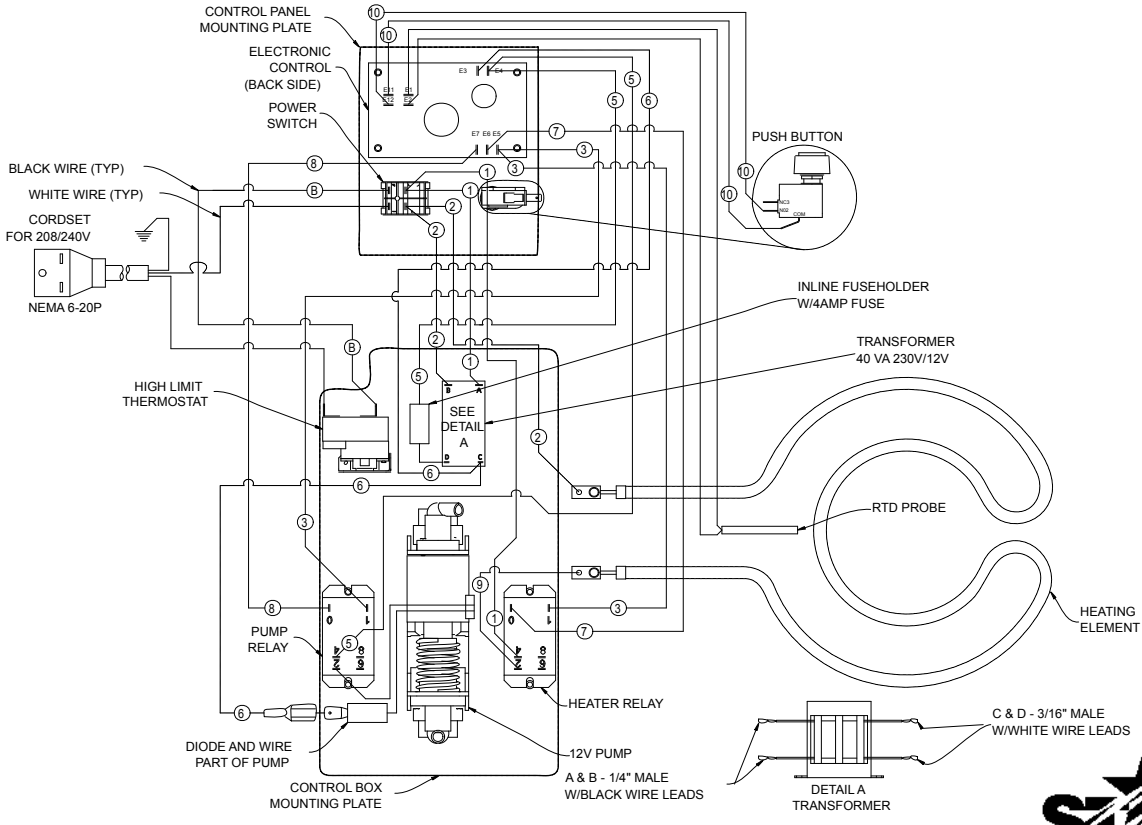
WIRING DIAGRAM  
FSFD

Sheet 6 of 8



SK2250 Rev. C 8/30/2007

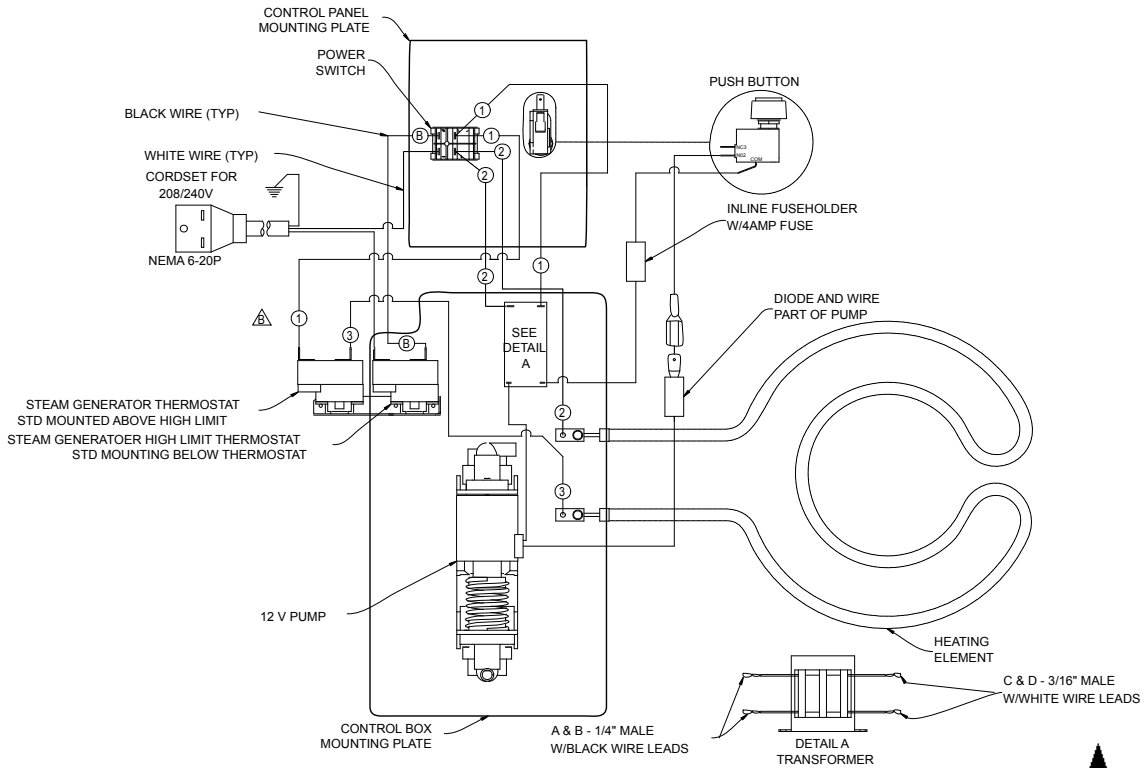




WIRING DIAGRAM  
FSFR

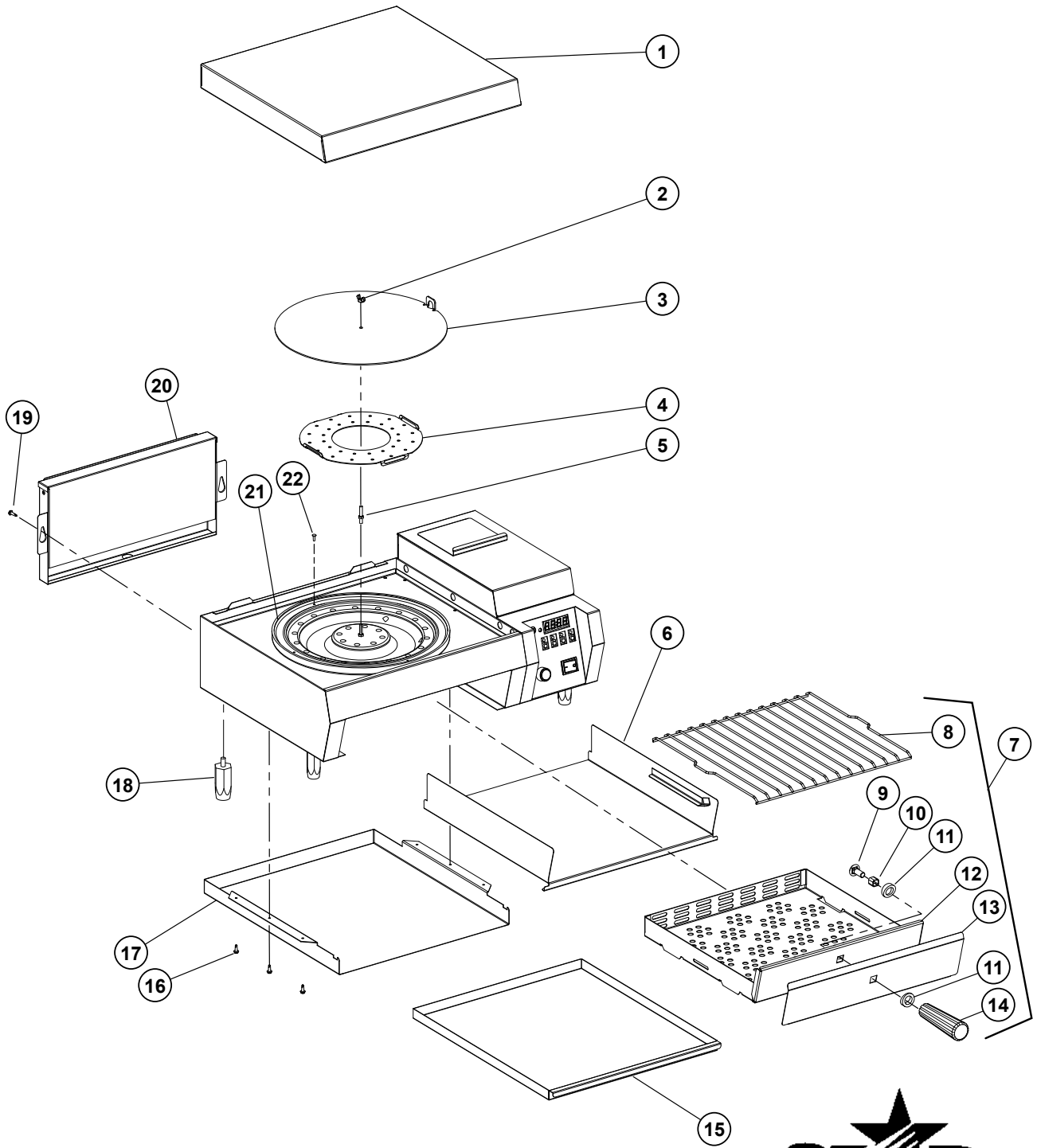


2M-Z10887 Owners Manual Fast Steamers



WIRING DIAGRAM  
FSFR





**MODEL: FSF**  
**Front Loading Steamer Main Body Assembly**



**STAR MANUFACTURING INTERNATIONAL, INC.**  
 SK2276                      Rev. B                      1/18/13

2M-Z10887 Owners Manual Fast Steamers

# PARTS LIST

August 31, 2009, Rev. E

MODEL: FSFR, FSFD, FSFRT, FSFDT, Front Loading Fast Steamer Main Body				
Fig NO	Part Number	Qty	Description	Application
1	C9-Z10101	1	TOP	FRONT LOADING
2	2C-Z10133	2	NUT, WING 10-24 SS	FRONT LOADING
3	C9-Z10095	1	COVER, CASTING	FRONT LOADING
4	C9-Z10096	1	DISPERSER	FRONT LOADING
5	2C-08-07-0285	1	SCREW 10-24X3/4X3/8 TYPE 2 HEX DBL END STL	FRONT LOADING
6	C9-Z10069	1	RACK, WIRE STEAMER	FRONT LOADING
6	C9-FS0313	1	LINER ASSEMBLY FSF STEAMER	FRONT LOADING
7	C9-FS0373	1	SPATULA ASSEMBLY	FRONT LOADING
8	2B-Z10069	1	SPATULA WIRE ASSY	FRONT LOADING
9	2C-Z11259	1	BOLT CARRIAGE 3/8-16X1" SS	FRONT LOADING
10	2A-Z11257	1	SPATULA HANDLE TUBE	FRONT LOADING
11	2A-Z11258	2	SPATULA ANGLED WASHER	FRONT LOADING
12	C9-Z10103	1	SPATULA	FRONT LOADING
13	C9-Z9990	1	SPATULA FRONT	FRONT LOADING
14	2R-09-WB-0027	1	HANDLE-BLK 3/8-16 HD698	FRONT LOADING
15	C9-Z10105	1	DRIP TRAY	FRONT LOADING
16	2C-Z6925	6	SCREW,#8 X.5 TEK HW SS	FRONT LOADING
17	C9-Z11250	1	DRIP TRAY SUPPORT FSF	FRONT LOADING
18	2A-Z9989	4	FOOT, 2" STEAMER	FRONT LOADING
19	2c-200015	2	SCREW, 8-32 X 3/8 KNURLED BR	FRONT LOADING
20	C9-FS0301	1	VENT ASSEMBLY	FRONT LOADING
21	C9-FS0344	1	FSF CASTING ASSEMBLY 208V	FRONT LOADING 208V
21	C9-FS0345	1	FSF CASTING ASSEMBLY 230V	FRONT LOADING 230/240V
22	2C-3033	12	SCREW-MACH 8-32X3/4 NPST	FRONT LOADING

2M-Z10887 Owners Manual Fast Steamers

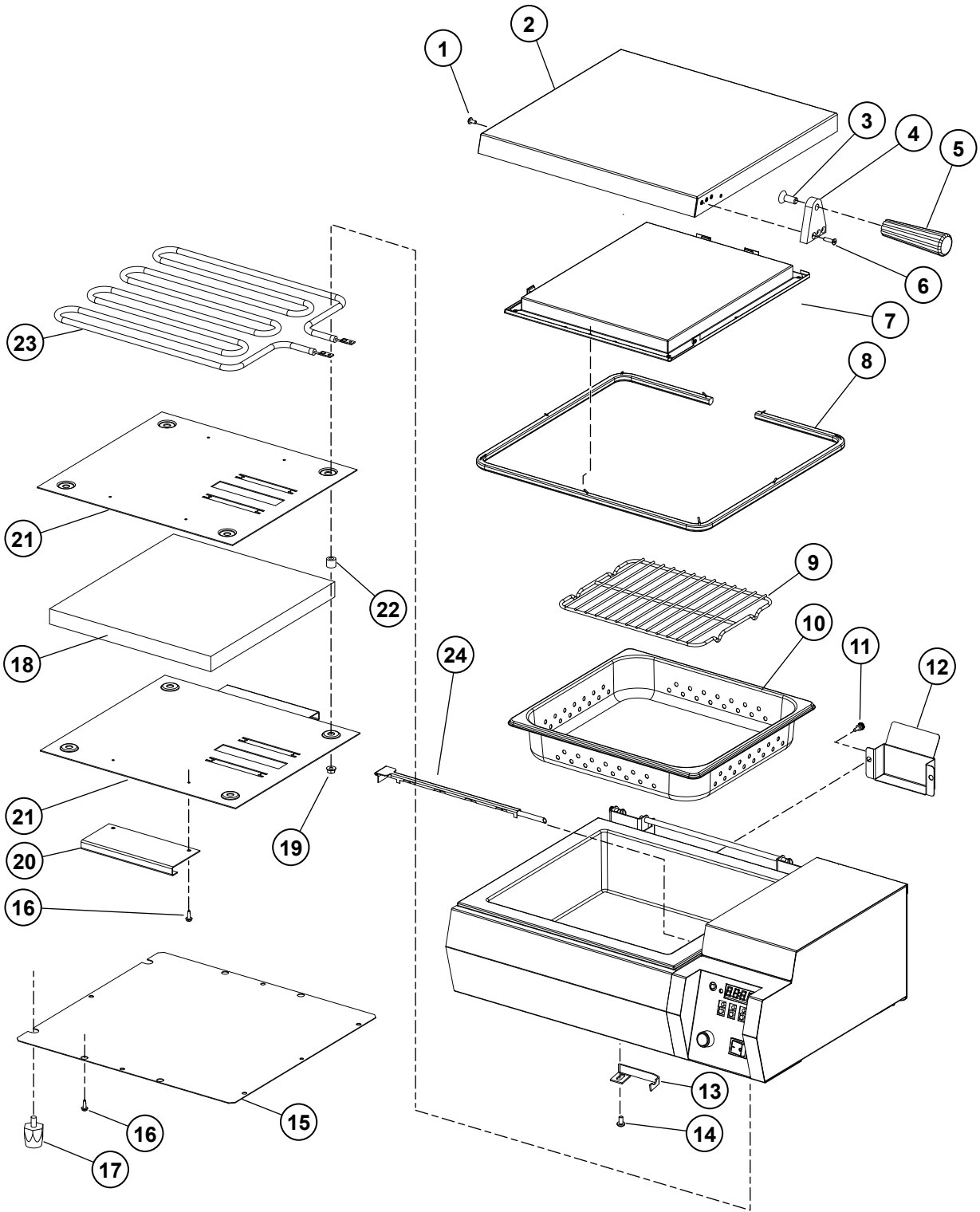
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**PAGE 1  
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Some items are included for illustrative purposes only and in certain instances may not be available.



**Star Manufacturing International, Inc.**



**MODEL FS1 & FS2**  
**Main Body Assembly**



2M-Z10887 Owners Manual Fast Steamers

# PARTS LIST

October 25, 2011, Rev. E

Model: FS1R, FS1D, FS1RT, FS1DT, FS2R, FS2D, FS2RT, FS2DT, Top Loading Fast Steamer Main Body				
Fig No	Part Number	Qty	Description	Application
1	2C-4063	AR	SCREW 10-24X1/2 SS THP	FS1 & FS2
2	C9-FS0364	1	COVER SKIN ASSY	FS1
	C9-FS0365			FS2
3	2C-Z9982	1	SCREW 3/8-16X1 PHFHMS SS	FS1 & FS2
4	2A-Z9955	1	HANDLE MOUNTING BLOCK	FS1 & FS2
5	2R-09-WB-0027	1	HANDLE-BLK 3/8-16X1 PHFHMS SS	FS1 & FS2
6	2C-9042	3	SCREW 10-24X.75 FH SS	FS1 & FS2
7	C9-FS0315	1	INSIDE COVER INSERT FS2	FS2
	C9-FS0316		INSIDE COVER INSERT FS1	FS1
8	2I-Z10033	1	FS2 COVER GASKET W/CLIPS	FS2
	2I-Z10034			FS1
9	2B-Z10067	1	BOTTOM GRATE FOR 1/2 PAN	FS1
	2B-Z5847		BUN RACK (SMALL)	FS2
10	2D-Z10054	1	1/2 PAN 2.5DP PERF SIDES -	FS1
	2D-Z10241		PAN, 2/3 PERFORATED	FS2
11	2C-Z4251	2	SCREW 8-32X3/8 RHP SS	FS1 & FS2
12	C9-Z9987	1	COVER DRIP CATCH FS1/2	FS1 & FS2
13	C9-Z10488	1	PROBE HOLDER FS1/FS2 E/C -	FS1RT, FS2RT, FS1DT, FS2DT
14	2C-1487	1	SCREW 6-32X1/4 RHP STL NP	FS1RT, FS2RT, FS1DT, FS2DT
15	C9-Z10174	1	BOTTOM FS2	FS2
	C9-Z10175		BOTTOM FS1	FS1
16	2C-Z6925	14	SCREW #8 X 1/2 HEX WB SS	FS1 & FS2
	2C-Z6925	10	SCREW,#8 X.5 TEK HW SS	FS2
17	2A-Z3828	4	1" SOLID LEG	FS1 & FS2
18	C9-Z10482	1	ELEMENT INSULATION FS1	FS1D, FS1DT, FS1R, FS1RT
	C9-Z10483		ELEMENT INSULATION FS2	FS2D, FS2DT, FS2R, FS2RT
19	2C-Z2893	4	NUT 10-24 HEX STL ZP 9/16 WASHER	FS1 & FS2
20	C9-Z10153	2	STEAM GENERATOR SUPPORT FS1 FS2	FS1 & FS2
21	C9-Z10336	2	ELEMENT RETAINER FS1	FS1
	C9-Z10337		ELEMENT RETAINER FS2	FS2
22	2A-Z6604	4	SPACER, INSULATION PLATE	FS1 & FS2
23	2N-Z9983	1	ELEMENT FS1 120V 1800W	FS1-120V
	2N-Z9984	1	ELEMENT FS2 120V 1800W	FS2-120V
24	C9-FS0378	1	FS1, WATER SPREADER ASSY	FS1
	C9-FS0397		FS2, WATER SPREADER ASSY	FS2

2M-Z10887 Owners Manual Fast Steamers

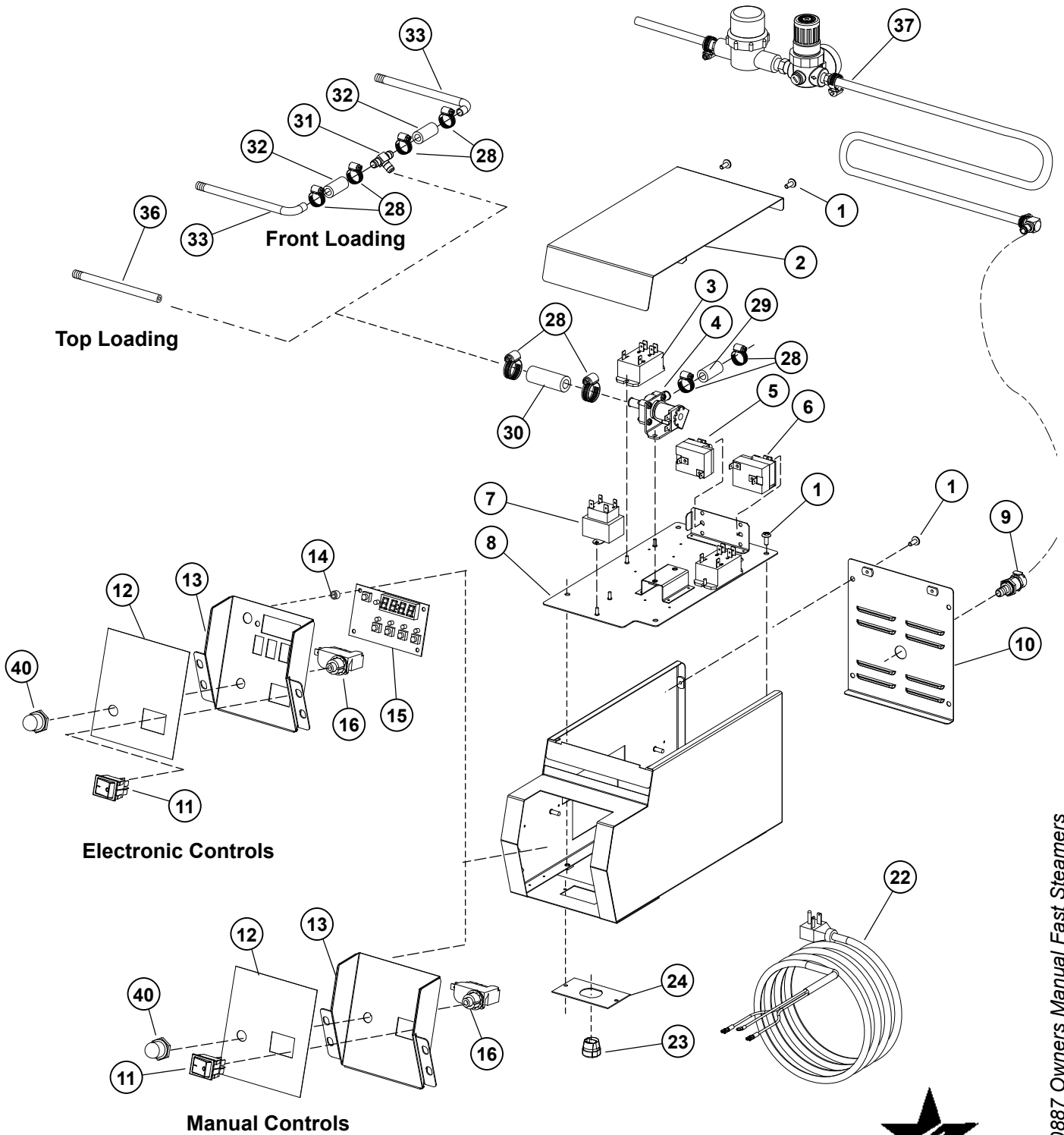
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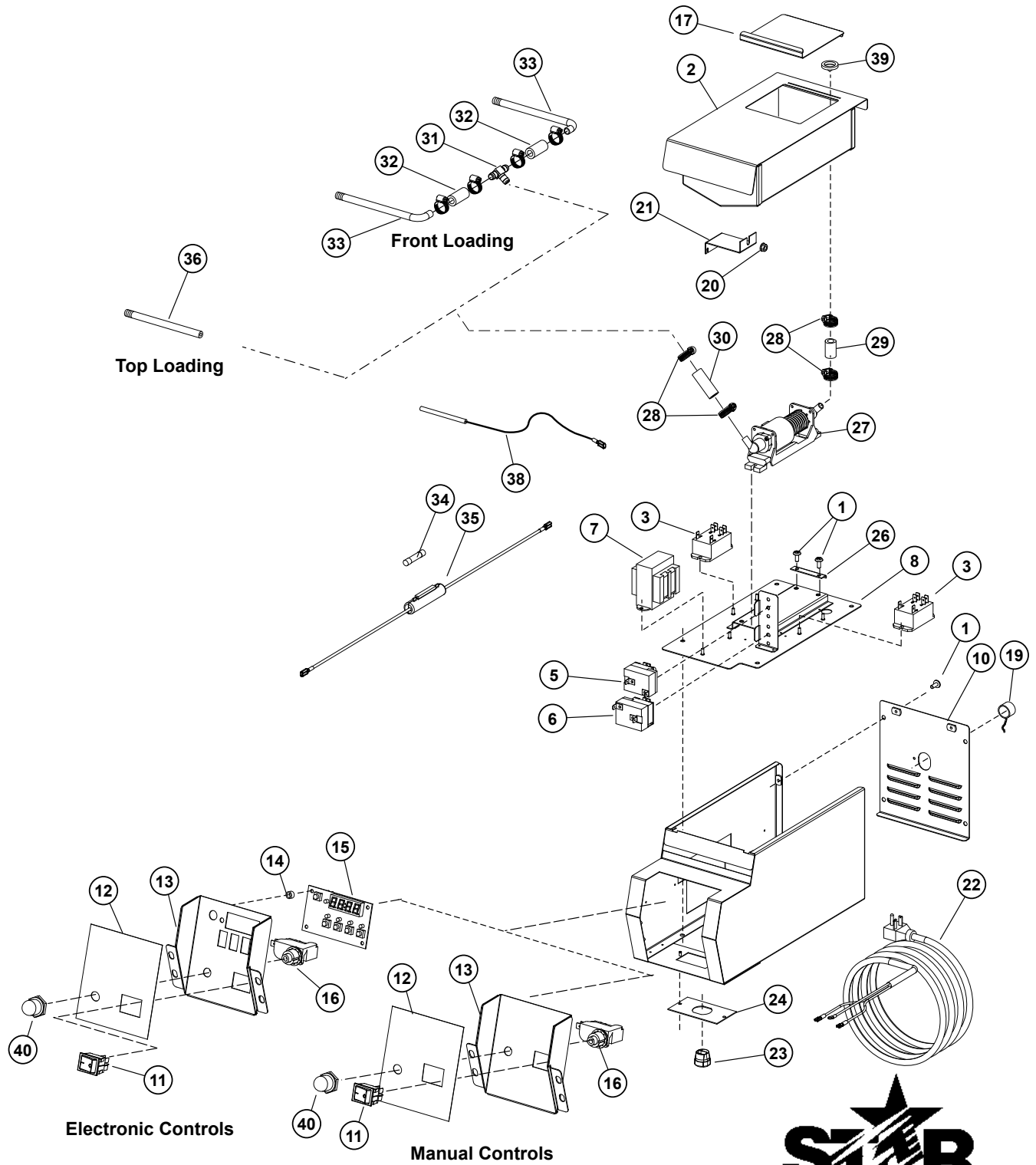


**MODEL Fast Steamer**  
**Control Box Assemblies**  
**Direct Connect Water Supply**



**STAR MANUFACTURING INTERNATIONAL, INC.**  
 SK2277 Rev. B 6/21/12

2M-Z10887 Owners Manual Fast Steamers



**MODEL Fast Steamer**  
Control Box Assemblies  
Reservoir Water Supply



# PARTS LIST

May 29, 2013, Rev. E

Top & Front Loading Fast Steamer Control Box Assemblies				
Fig No	Part Number	Qty	Description	Application
1	2C-Z4063	AR	SCREW 10-24X1/2 SS THP 18-8 OR 300 SERIES	
2	C9-FS0300	1	CB COVER ASSEMBLY DC DIRECT CONNECT	FS1DT-120V,FS2DT-120V, FSFDT-208/240V, FS1D-120V, FS2D-120V, FSFD-208/240V
	C9-FS0305		CONTROL BOX COVER ASSY STEAMER W/RESERVIOR	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
3	2E-Z10158	2	RELAY, DPST-NO SEALED	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1RT-120V, FS2RT-120V, FSFRT-208/240V
4	2V-Z9981	1	SOLENOID VALVE 120V STMR	FS1DT-120V, FS2DT-120V, FS1D-120V, FS2D-120V
	2V-Z9988		SOLENOID VALVE 12V	FSFD-208/240V FSFDT-208/240V
5	2T-Z10248	1	THERMOSTAT, 122F-483F	FS1D, FS2D, FSFD, FS1R, FS2R, FSFR
	2T-Z10839		HL THERMOSTAT CAP-570	FSFD-208V
6	2T-Z10839	1	HL THERMOSTAT CAP-570	ALL
7	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	FSFD-208/240V, FSFDT-208/240V
	2E-05-07-0351		TRANSFORMER 115/10V 6VA	FS1RT-120V, FS2RT-120V, FS1DT-120V, FS2DT-120V
	2E-Z10170		TRANSFORMER, 40V 12V 115/230	FSFRT-208/240V, FSFR-208/240V
8	C9-FS0317	1	CB BTM ASSY FSF DC EC	FSFDT-208/240V
	C9-FS0335		CB BTM ASSY FS1/2 DC MAN	FS1D-120V, FS2D-120V
	C9-FS0339		CB BTM ASSY FS1/2 DC EC	FS1DT, FS2DT
	C9-FS0341		CB BTM ASSY FS1/2 R EC	FS1RT, FS2RT
	C9-FS0343		CB BTM ASSY FS1/2 R MAN	FS1R, FS2R
	C9-FS0351		CB BTM ASSY FSF DC MAN	FSFD-208/240V
	C9-FS0352		CB BTM ASSY FSF R EC	FSFRT-208/240V
	C9-FS0360		CB BTM ASSY R MAN	FSFR-208/240V
9	2K-Z10080	1	Q-D FEMALE/3/8 HOSE PANEL	FS1DT-120V,FS2DT-120V, FSFDT-208/240V, FS1D-120V, FS2D-120V, FSFD-208/240V
10	C9-FS0311	1	CONTROL BOX BACK ASSY	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
	C9-FS0314		CB BACK PNL ASSY DC	FS1DT-120V,FS2DT-120V, FSFDT-208/240V, FS1D-120V, FS2D-120V, FSFD-208/240V
11	2E-Z1858	1	SWITCH-LIGHTED	ALL
12	2M-Z10244	1	CONTROL PANEL LABEL E/C	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1RT-120V, FS2RT-120V, FSFRT-208/240V
	2M-Z10245		CONTROL PANEL LABEL MANUAL	FS1D-120V, FS2D-120V, FSFD-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
13	C9-FS0320	1	CONTROL PANEL ASSY E/C	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1RT-120V, FS2RT-120V, FSFRT-208/240V
	C9-FS0334		CONTROL PANEL ASSY M/C	FS1D-120V, FS2D-120V, FSFD-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
14	2K-Z1971	4	SPACER .257X.75X.25 NYLON	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1RT-120V, FS2RT-120V, FSFRT-208/240V
15	2J-Z9794	1	STEAMER CONTROL BOARD	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1RT-120V, FS2RT-120V, FSFRT-208/240V
16	2E-Z9991	1	SNAP PUSHBUTTON ASSY	ALL
17	C9-Z10486	1	TANK LID FSF FS1/2 STEAMER	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
19	A3-35219	1	CAP & CHAIN	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
20	2C-Z2893	1	NUT 10-24 HEX STL ZP 9/16 WASHER	FSFD-208/240V, FSFDT-208/240V, FSFR-208/240V, FSFRT-208/240V
21	C9-Z10481	1	PROBE/BULD HOLD DOWN BRKT	FSFD-208/240V, FSFDT-208/240V, FSFR-208/240V, FSFRT-208/240V

2M-Z10887 Owners Manual Fast Steamers

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PAGE 1  
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Some items are included for illustrative purposes only and in certain instances may not be available.



**Star Manufacturing International, Inc.**



# PARTS LIST

May 29, 2013, Rev. E

Top & Front Loading Fast Steamer Control Box Assemblies				
22	A5-RG2036	1	CORD SET 120V W/TERMINALS,	120V
	C9-FS0357		CORD SET 120VCSA	120VC
	C9-FS0362		CORD SET 12/3 6-20 6' , 208/240V	208/240V
23	2K-Z2895	1	BUSHING HEYCO OCB-500	FS1D, FS1DT, FS1R, FS1RT, FS2D, FS2DT, FS2R, FS2RT
	2K-Y6764		BUSHING - STRAIN RELIEF	FSFD, FSFDT, FSFR, FSFRT
24	C9-FS0359	1	CORD SET 14/3 5-20P 6FT	120V-CUL
	C9-Z10457		CORDSET MTG PLATE .88X.77	FS1D-120V, FS1DT-120V, FS1R-120V, FS1RT-120V, FS2D-120V, FS2DT-120V, FS2R-120V, FS2RT-120V
	C9-Z10458		CORDSET MTG PLATE .88X.844	FSFD-208240V, FSFDT-208/240V, FSFR-208/240V, FSFRT-208/240V
26	C9-Z10220	2	PUMP MOUNTING STRAP	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
27	2U-Z10070	1	PUMP, OSCILLATING-12V	FSFRT-208/240V, FSFR-208/240V
	2U-Z9980		PUMP, OSCILLATING-115V, 22AMPS, (mfg before 6/16/09)	FS1RT-120V, FS2RT-120V, FS1R-120V, FS2R-120V
	2U-Z12875		PUMP, OSCILLATING-115V,38AMPS, (mfg after 6/16/09)	FS1RT-120V, FS2RT-120V, FS1R-120V, FS2R-120V
28	2C-Z10240	4	CLAMP, HOSE 7/16-25/32	FS1D-120V, FS1DT-120V, FS1R-120V, FS1RT-120V, FS2D-120V, FS2DT-120V, FS2R-120V, FS2RT-120V
		8		FSFD-208/240V, FSFDT-208/240V, FSFR-208/240V, FSFRT-208/240V
29	C9-Z10237	1	PUMP INLET HOSE	FS1R, FS1RT, FS2R, FS2RT, FSFR, FSFRT
	C9-Z10246		SOLENOID INLET HOSE	FS1DT-
30	C9-Z10238	1	FSF PUMP OUTLET HOSE FSF STEAMER	FSFRT-208/240V, FSFR-208/240V
	C9-Z10247		FS1/FS2 OUTLET HOSE	FS1/FS2
	C9-Z10456		FSF SOK OUT / TEE OUT HOSE	FSFD, FSFDT
31	2K-Z9986	1	UNION TEE, 3/8 SLIP-ON DOUBLE HOSE BARB-STEAMER	FSFD-208V
32	C9-Z10456	2	FSF SOL OUT/TEE OUT HOSE FSF STEAMER	FSFD-208/240V, FSFDT-208/240V
		1		FSFR-208/240V, FSFRT-208/240V
33	2A-Z9972	2	NIPPLE, PTFE 5.5"	FSFD, FSFDT, FSFR, FSFRT
34	2E-Z10855	1	FUSE 4AMP .25X1.25	FSFRT-208/240V, FSFR-208/240V
35	C9-FS0308	1	FUSEHOLDER WIRE ASSY F/F	FSFRT-208/240V
	C9-FS0330		FUSEHOLDER WIRE ASSY M/F	FSFR-208/240V
36	2K-Z9978	1	HALF NIPPLE 1/8X2.5	FS1D, FS1DT, FS1R, FS1RT, FS2D, FS2DT, FS2R, FS2RT
37	2V-Z10448	1	STEAMER WATER SUPPLY HOSE	FS1DT-120V, FS2DT-120V, FSFDT-208/240V, FS1D-120V, FS2D-120V, FSFD-208/240V
38	2E-Z3278	1	RTD PROBE - 48" LONG WIRE	FS1DT, FS2DT, FS1RT, FS2RT, FSFDT, FSFRT
39	2I-Z11785	1	STRAINER, WASHER	FS1RT-120V, FS2RT-120V, FSFRT-208/240V, FS1R-120V, FS2R-120V, FSFR-208/240V
40	2I-Z11291	1	SWITCH-BOOT	ALL

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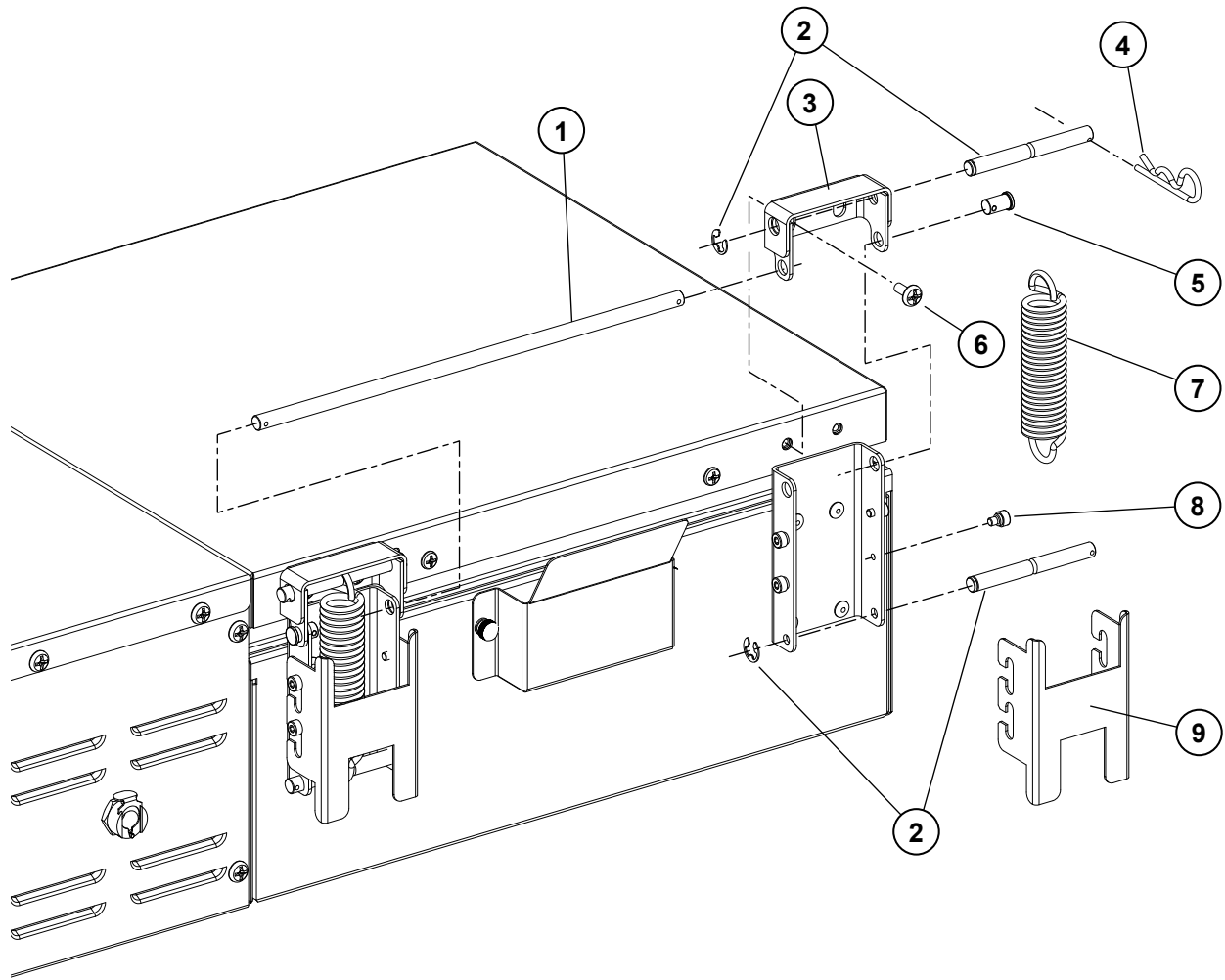
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**PAGE**   2    
**OF**   2  

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**Star Manufacturing International, Inc.**



**MODEL FS1 & FS2**  
**Hinge Bracket Assembly**



2M-Z10887 Owners Manual Fast Steamers

**STAR MANUFACTURING INTERNATIONAL, INC.**

SK2315

Rev. -

8/28/07

# PARTS LIST

October 25, 2011, Rev. E

Model: Top Loading Fast Steamer Hinge Assemblies				
Fig No	Part Number	Qty	Description	Application
1	2A-Z10454	1	CENTER HINGE PIN	FS1
	2A-Z10677			FS2
2	2A-Z10214	4	PIN, SPRING STEAMER	ALL FS1 & FS2
3	C9-Z10156	2	HINGE/COVER BRACKET	ALL FS1 & FS2
4	2C-Z10215	8	COTTER PIN 18-8 5/16 .059	ALL FS1 & FS2
5	2A-Z9992	2	HINGE PIN, OUTSIDE	ALL FS1 & FS2
6	2C-Z4063	AR	SCREW 10-24X1/2 SS THP	
7	2P-Z10217	2	FS1 FS2 HINGE SPRING	ALL FS1 & FS2
8	2A-Z10093	8	SCREW SHOULDER 8-32X3/16	ALL FS1 & FS2
9	C9-Z10452	2	COVER STOP FS1 FS2	ALL FS1 & FS2

2M-Z10887 Owners Manual Fast Steamers

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**Star Manufacturing International, Inc.**

**STAR INTERNATIONAL HOLDINGS INC. COMPANY**

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