

**Pro-Max<sup>®</sup>**  
**SPLIT LID TABLE TOP**  
**TWO SIDED TOASTER**

MODEL  
GR14SPT-240V  
GR14SPTK-240V

**Installation and**  
**Operation**  
**Instructions**

2M-Z4319 Rev. E 06/19



GR14SPT



## 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** [customerservice@star-mfg.com](mailto: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](mailto:customerservice@star-mfg.com)

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

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

## 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 240 V.A.C. line with 15AMP receptacle.
2. DO NOT plug into 120V line. Doing so will damage 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 TYPE OF CURRENT OTHER THAN 240 V.A.C. OR THE MACHINE WILL BE SERIOUSLY DAMAGED.**

### INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 45 minutes.

### DO NOT ADJUST TIME AND TEMPERATURE

The unit time and temperature is preset by the factory to the specific customer requirements for flatbread, burritos, quesadillas and cleaning.

The preset time and temperatures are:

#### Left Display:

Button Number	Time	Temperature
1	15sec.	505°F
2	27sec.	505°F
3	35sec.	505°F
4 (Cleaning)	00sec.	275°F

#### Right Display:

Button Number	Time	Temperature
1	15sec.	Same as Left
2	27sec.	Same as Left
3	35sec.	Same as Left
4	00sec.	Same as Left

If adjustments are required for additional food products, please refer to the time or temperature programming section in this manual.

### OPERATING INSTRUCTIONS

1. Turn unit on by placing switch in "ON" position. The "Heat On" indicator, 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 30 minutes).
2. Place product on the bottom cooking surface of the unit and close the lids.
3. Press program button and let displayed time count down to "0" at which time unit will beep. To turn off the beeper, press program button again.
4. Raise lids until it engages into first detent and remove food. Using spatula, scrape residue into grease catcher tray.  
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.

## 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 Time and Temperature:

1. Press and hold "TEMP" (actual temperature displays).
2. While holding "TEMP", press and hold any program button on the Left one second, the LED above the program number light and the display reads " \_ \_ \_ \_ ". Enter the four - digit security code sequence, **4, 3, 2, 1**. The security code **will not** show on display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
3. Set the time with the "+" or "-" buttons.
4. **Press the "TEMP" button to save the time.**
5. The preset temperature will now be displayed.
6. Set the desired temperature for this program using the "+" or "-" buttons.
7. **Press the "TEMP" button to save temperature and to exit programming mode for this program.** The LED will stop flashing but will remain lit.
8. Press any other program button within 15 seconds to continue programming without re-entering the security code.
9. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Note: Temperature settings are done with the **Left side buttons** only. The time settings programmed on the Left buttons will also be programmed onto the **Right side**. See below to make time changes to the **Right side** only. **Each programming change must be saved by pressing the "TEMP" button!**

### Right Side (Timer only):

1. To Change the time on Right, press and hold the "TEMP" button, and press and hold any program button on the Right for one second. The LED above the program button will light and the Right Display will read " \_ \_ \_ \_ ". Enter the four-digit security code sequence, **4, 3, 2, 1**. The security code **will not** show on display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
2. Set the time with the "+" or "-" buttons.
3. **Press the "TEMP" button to save the time.**
4. The LED will stop flashing but will remain lit.
5. Press any other program button within 15 seconds to continue programming without re-entering the security code.
6. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

### Operation:

1. Pressing any program button (1-4) will start the timer countdown and display the preset time remaining. The LED for the appropriate program will be lit during countdown and remain lit until another program is selected.
2. When the display reaches "00:00", the buzzer will sound and the digits will flash.
3. Press the program button to silence the buzzer and return the readout to programmed time.
4. The Right and Left sides will operate independent of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

## **MONTHLY INSPECTION**

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.**

**DO NOT SPLASH CONTROL HOUSING!**

**DO NOT PUT ICE ON COOKING SURFACE.**

Do not splash conduit connecting top and bottom of the toaster!!

### **CAUTION**

**For models with #4 programmed for "CLEAN" mode:**

1. Press #4 button.
2. Open toaster to allow faster cooling.
3. Alarm will sound when toaster is 275° F.
4. Turn unit OFF.
5. Unplug the unit.
6. Begin toaster cleaning procedure using answer system book 5, under toaster.

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

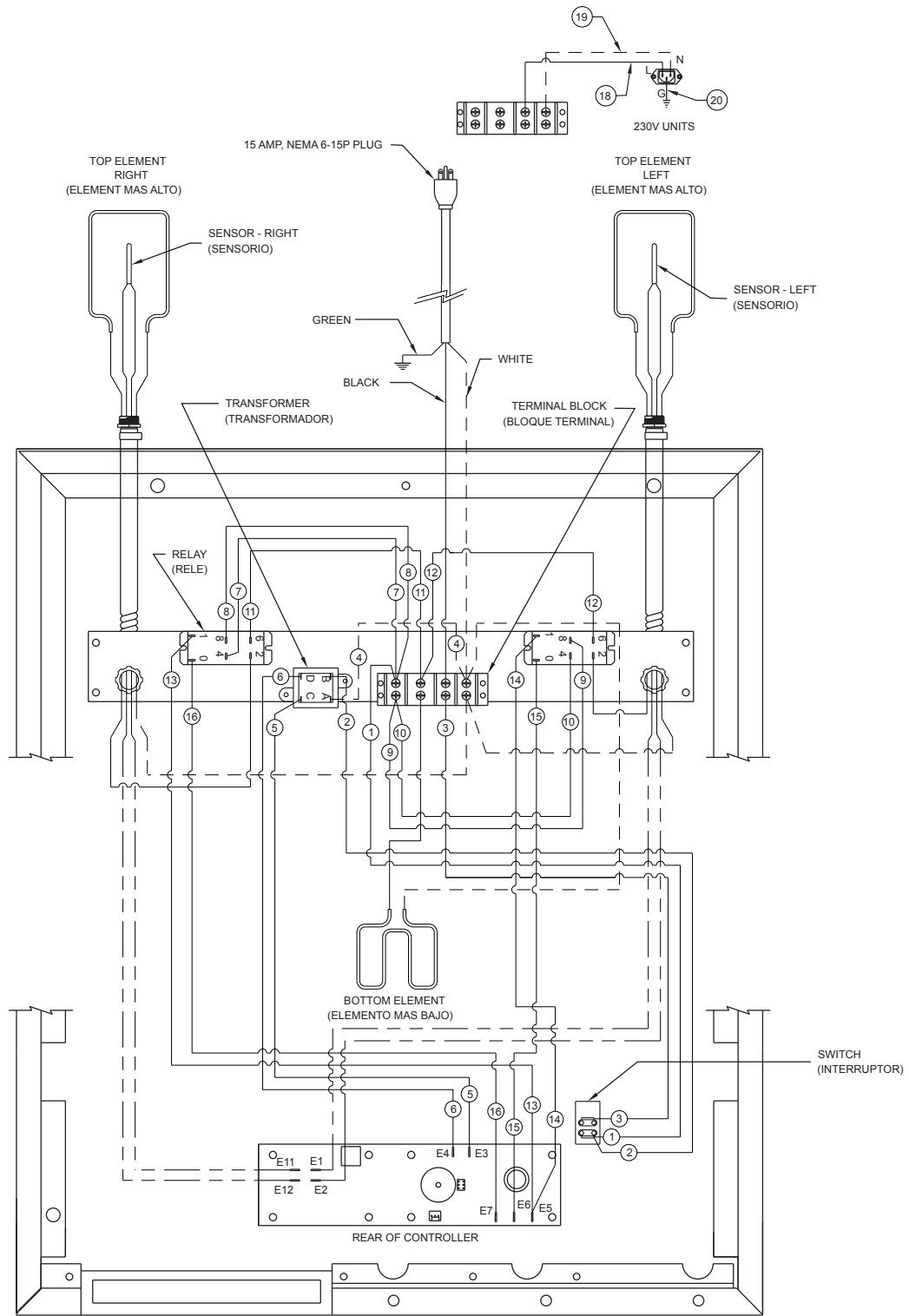
To remove burned on grease or food residue use the following mixture:

1 Tablespoon liquid dish detergent

1 Cup of warm water

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.

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

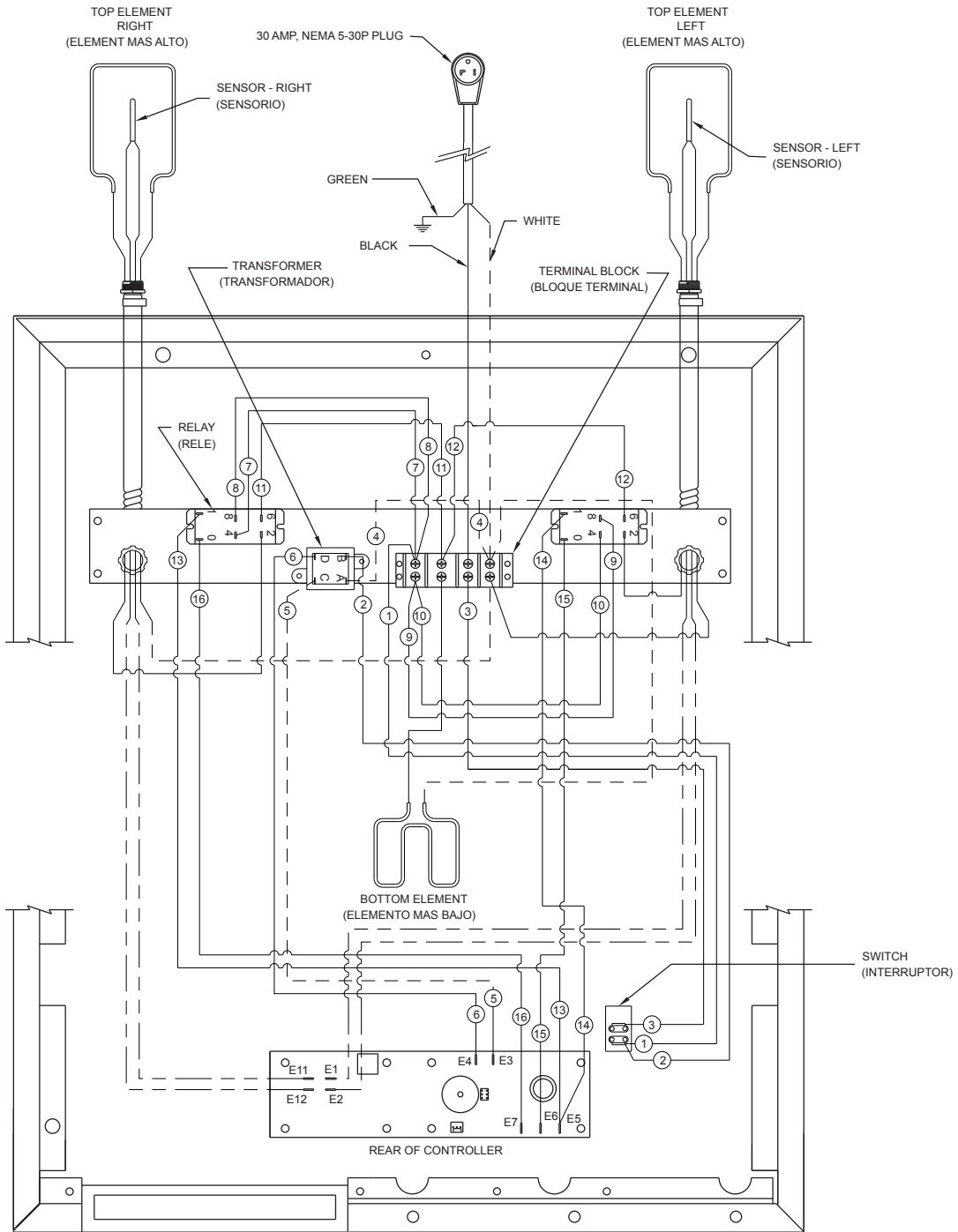


FOR REFERENCE  
 WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED  
 WITH THE BOTTOM PLATE REMOVED. THE TOP  
 DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.

**WIRE DIAGRAM, 240V, 2300 WATT  
 (2J-Z3263 CONTROLLER)**

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





**FOR REFERENCE**  
**WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED**  
**WITH THE BOTTOM PLATE REMOVED. THE TOP**  
**DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.**

**WIRE DIAGRAM, 120V, 2300 WATT**  
**(2J-Z3263 CONTROLLER)**

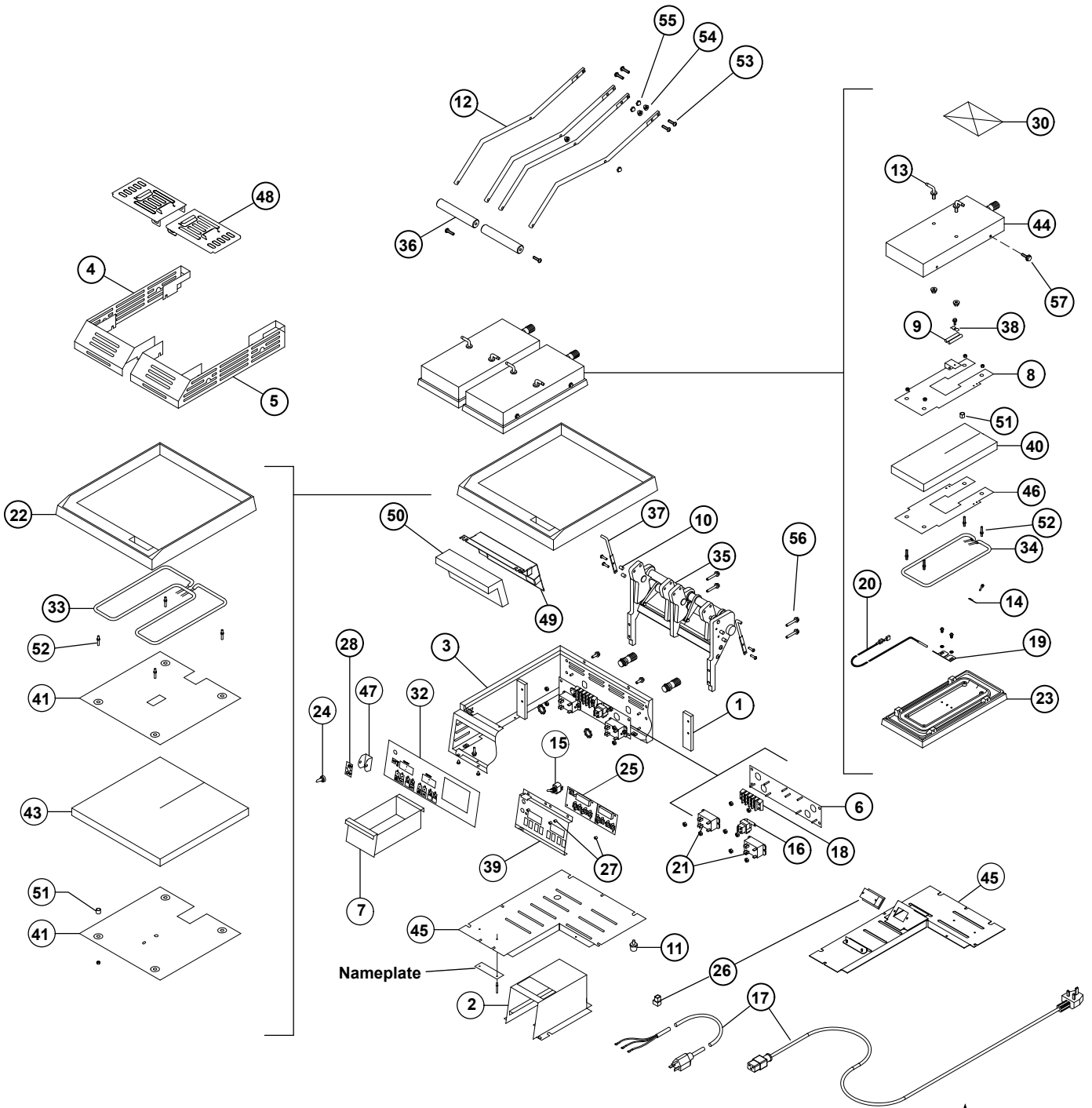
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**MODEL 9D-GR14SPT-CUL**

**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1856 REV. A 6/30/11



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**MODEL - GR14SPT**



**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1750

REV. E

3/22/06



# PARTS LIST

October 13, 2010, Rev. D

MODEL GR14SPT-240V SPLIT LID TABLE TOP  
CLAM SHELL TOASTER

Fig No	Part No	Qty	Description	Application
1	D9-GR0032	2	TORQUE BOX ASSEMBLY	
2	D9-GR0150	1	GREASE CABINET ASSEMBLY	GR14SPTK
	D9-GR0034		GREASE CABINET ASSY	
3	D9-GR0152	1	BODY ASSEMBLY	
4	D9-GR0177	1	BURN GUARD ASSEMBLY - LEFT	
5	D9-GR0176	1	BURN GUARD ASSEMBLY - RIGHT	
6	D9-GR0156	1	REAR PLATE ASSEMBLY	
7	D9-GR0518	1	GREASE DRAWER ASSEMBLY	GR14SPTK
	D9-GR0517		GREASE DRAWER ASSY. -STD	
8	D9-GR0182	2	TOP RETAINING PLATE ASSEMBLY	
9			PART OF ITEM #34	
10	2A-Y6142	4	SLEEVE HANDLE	
11	2A-Z11501	4	FOOT 1" SOLID RUBBER	
12	2B-Z3336	4	14" GR14SPT ARM	GR14SPTK
	2B-Z10355		ARM, CG/GR14SPT W/45° FRONT	
13	2C-Z3200	4	PIN - TOP HOUSING	
14	2C-Z3350	2	HALF CLAMP - .188 DIA.	
15	2E-Z3808	1	SWITCH TOGGLE	
16	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	
17	D9-GR0194	1	CORD POWER	
18	2E-Z2894	1	TERMINAL BLOCK (304)	
19	D9-Z3903	2	BRACKET, PROBE MOUNT	
20	2E-Z3278	2	RTD PROBE - 48" LONG WIRE	
21	'2E-Z22595	2	RELAY DBL POLE-SNGL THR	
21	'2E-Z22595	1	RELAY DBL POLE-SNGL THR	GR14SPTK
22	PS-GR0361	1	KIT, 2F-Z1945 CASTING, SM. BOT., ALUM.	
23	PS-GR0356	2	KIT, 2F-Z3237 CASTING - TOP	
24	2I-05-07-0013	1	BOOT SWITCH	
25	D9-GR0664	1	TIME/TEMP CONTROL-HARDWARE	GR14SPT
	D9-GR0380		TIME/TEMP CONTROL F/C	GR14SPTK
26	2K-Y6764	1	BUSHING 90 SR 17-2	
27	2K-Z1971	14	SPACER	
28	2M-Z18461	1	LABEL ON & OFF	
30	2M-Z2620	2	LABEL CAUTION, BI-LINGUAL	
31	2M-Z2764	1	LABEL-PATENT PENDING	
32	2M-Z3337	1	OVERLAY	GR14SPTK
	2M-Z10087		OVERLAY	
33	2N-Z9327	1	ELEMENT, HEATING, 1300 W	
34	PS-Z9326	2	ELEMENT, HEATING, TOP 500W	
35	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP	
36	2V-Z3152	2	HANDLE - TACO BELL 2	
37	2V-Z3252	2	TOP HOUSING LATCH ROD	

<sup>1</sup>Models After 06/2019

<sup>1</sup>Models before 06/2019 use PS-GR0839

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

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OF 2

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



**Star Manufacturing International, Inc.**

# PARTS LIST

November 18, 2009, Rev. D

GR14SPT-240V SPLIT LID TABLE TOP  
MODEL \_\_\_\_\_ CLAM SHELL TOASTER \_\_\_\_\_

Fig No	Part No	Qty	Description	Application
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT	
39	D9-GR0151	1	FACEPLATE ASSEMBLY	
40	D9-Z2133	2	INSULATION FIBERGLAS TOP	
41	D9-Z2618	1	BTM ELEMENT RET. PLATE	
42	D9-Z2619	1	BTM INSULATION RET. PLATE	
43	D9-Z2888	1	INSULATION - 14"	
44	D9-GR0181	2	TOP HOUSING & CONDUIT AY.	
45	D9-Z3259	1	BASE BOTTOM	
46	D9-Z3902	2	PLATE - TOP ELEMENT RET.	
47	Z1-70-07-0343	1	SWITCH GUARD	
48	D9-GR0189	2	TOP BURN GUARD AY.	
49	D9-GR0183	1	INSULATION BAFFLE AY.	
50	D9-Z3826	1	INSULATION - BAFFLE	

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

PAGE 2  
OF 2

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

**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 13OR, 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](mailto:Customerservice@star-mfg.com) [www.star-mfg.com](http://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	

**STAR MANUFACTURING INTERNATIONAL INC.**

Star - Holman - Lang - Wells - Toastmaster

265 HOBSON ST. SMITHVILLE, TN 37166

(800) 264-7827

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