

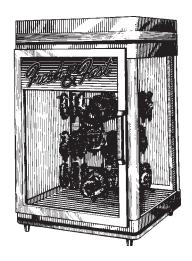
Star Manufacturing International Inc.

10 Sunnen Drive St. Louis, MO 63143

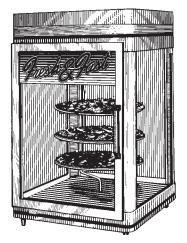
Phone: (314) 781-2777 FAX: (314) 781-3636 Installation and Operating Instructions

2M-Y9774 Rev. E 2/12/97

HOT FOOD HUMIDITY CABINET MODEL HFD-3



Model HFD-3-P



Model HFD-3-CR





PRODUCT IDENTIFICATION

Star Manufacturing International, Inc. Humidified Cabinet Models: HFD-3-P 120V, HFD-3PTP 120V, HFD-3-CR 120V, HFD-3PTCR 120V, HFD-3PT 120V Note: PT denotes pass through models, - denotes non-pass through models, P denotes Pretzel Rack, CR denotes Circular Pizza rack, No suffix denotes Multipurpose Shelving

SPECIFICATIONS:

Capacity:	112 large pretzels/bagels (P models), 4 16" pizzas (CR models) 4 Multipurpose Shelves (models without suffix)
Electrical:	120 volt, 60 hertz, single phase, 1700 watts, 14.1 amps
Dimensions:	24-1/8"W x 28-1/8"D x 36"H (61.28 cm W x 71.44 cm D x 91.44 cm H)

OPERATING CONTROLS

The operating controls are located above the door on the side of the unit housing the digital thermometer (see figure 1).

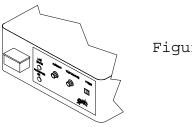


Figure 1

ON/OFF Switch - Activates lights, digital thermometer and air circulation system.

Temperature Dial - Adjusts cabinet temperature.

Humidity Dial - Adjusts cabinet humidity.

Humidifier On Indicator - Illuminates when humidity system is in operation.

Low Water Indicator - Illuminates when water needs to be added.

Water Reservoir - Water filling location.

SAFETY SYMBOL

of

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



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. For equipment to be used by the general public, please contact the factory.

INSTALLATION:

Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate. Machines with a nameplate stamped 120V, are equipped for operation on 120 volt 60 hertz AC single phase service and must be connected to a service 15 amp circuit with a 3 wire grounded, polarized receptacle.

CAUTION:

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

The guarantee of this machine as covered by the warranty card does not apply if an improper installation has been made.

GENERAL OPERATING INSTRUCTIONS

CAUTION:

DO NOT BLOCK VENT HOLES ON TOP OF THE CABINET

- Ensure cabinet is plugged into the proper voltage receptacle prior to turning on.
- 2. Fill reservoir with water (distilled preferred) such that the water is approximately level with line on water fill decal (low water indicator should extinguish). Capacity is 1 Gallon.

CAUTION: DO NOT OVERFILL !

- 3. Follow preheat instructions on the following page. Allow approximately 25 minutes for machine to reach proper temperature.
- Monitor product temperature via the digital thermometer (see figure 2).

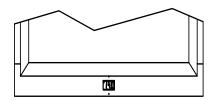


Figure 2

- 5. Load product into racking system. For maximum product freshness, adjust settings as specified. Pizza and pretzel racks are adjustable for different applications using the screws provided.
- Periodically monitor water level by indicator on operator panel (see figure 3).

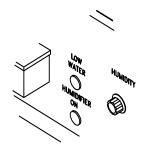


Figure 3

GENERAL OPERATING INSTRUCTIONS (Cont'd)

- 7. Door handles and mounting screws are provided in envelope enclosed. Attach handle to right side of door using screws provided.
- See attached sketch for instructions on reversing the doors.

CLEANING INSTRUCTIONS

- 1. Disconnect electrical cord before cleaning the cabinet.
- 2. To maintain finish and shine of unit, wipe daily with a damp cloth and mild soap. Do not use harsh detergents or scouring pads.
- 3. Daily cleaning of inside glass, bottom pan and racking system with a damp cloth is recommended.

RECOMMENDED DIAL SETTINGS

Preheat:	Temp = 6 Humidity = 2
Pizza:	Temp = High Humidity = 4
Pretzels/Bagels:	Temp = 4 Humidity = 5

All settings are recommendations only and could vary depending on product preparation, cooking time, and internal food temperature.

DIAL SETTING FOR DESIRED TEMPERATURE

Low - 2	100°F
3	110°F
4	130°F
5	150°F
6	165°F
High	175°F

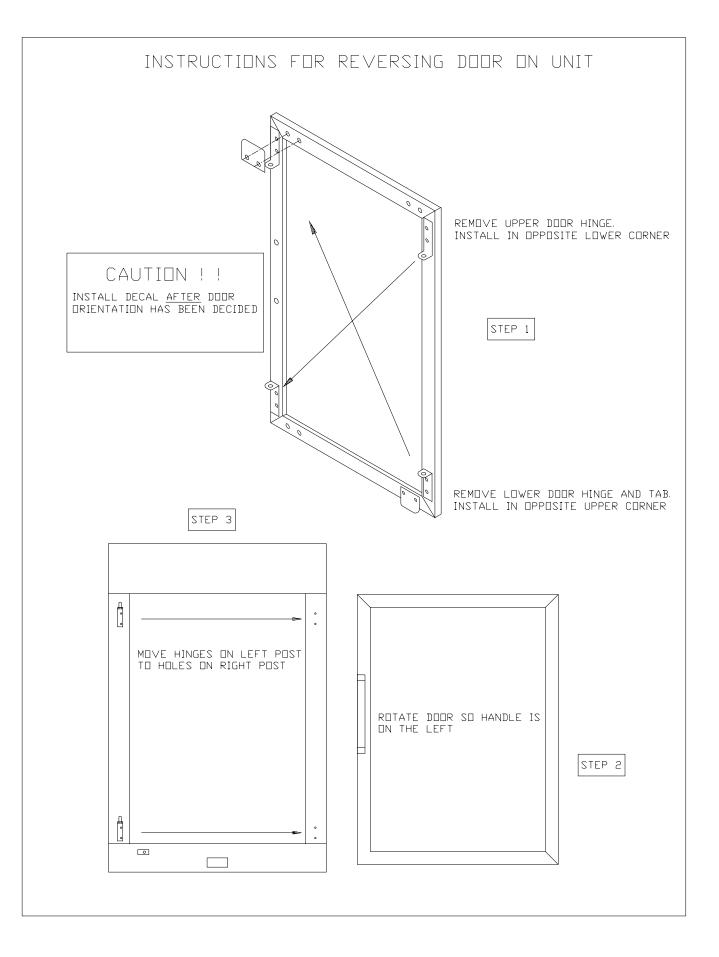
DIAL SETTING FOR DESIRED HUMIDITY

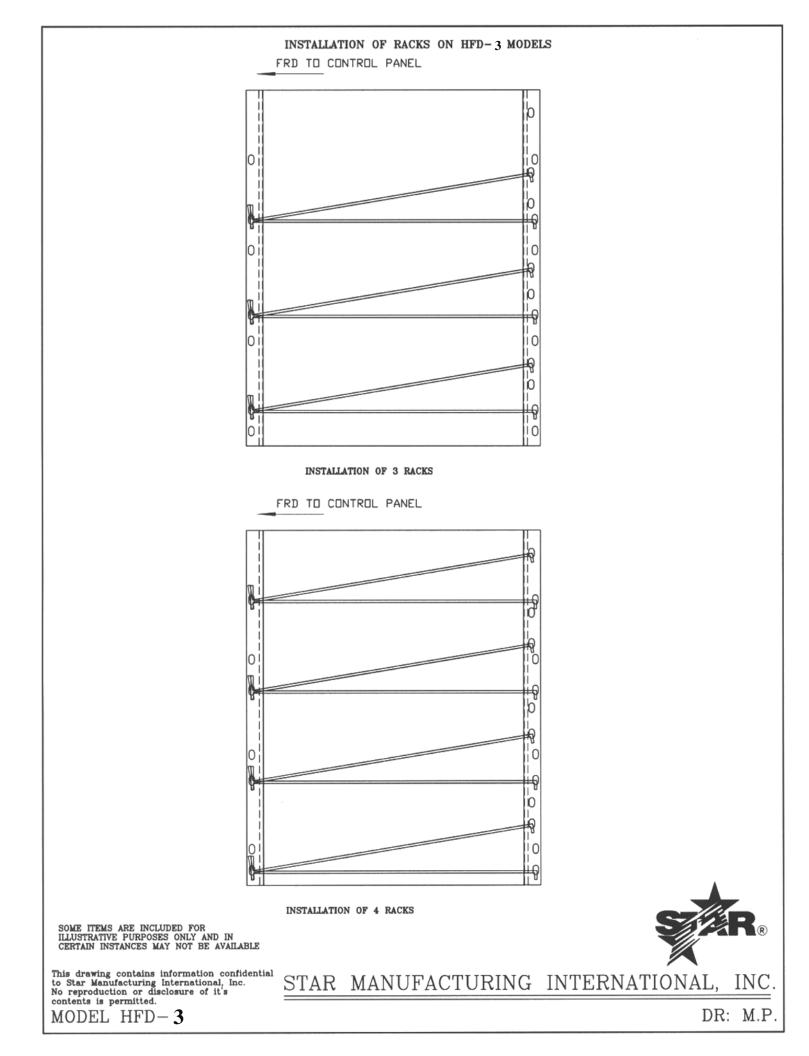
Low, 1, & 2	Low Humidity
3 & 4	Medium Humidity
5, 6, & High	High Humidity

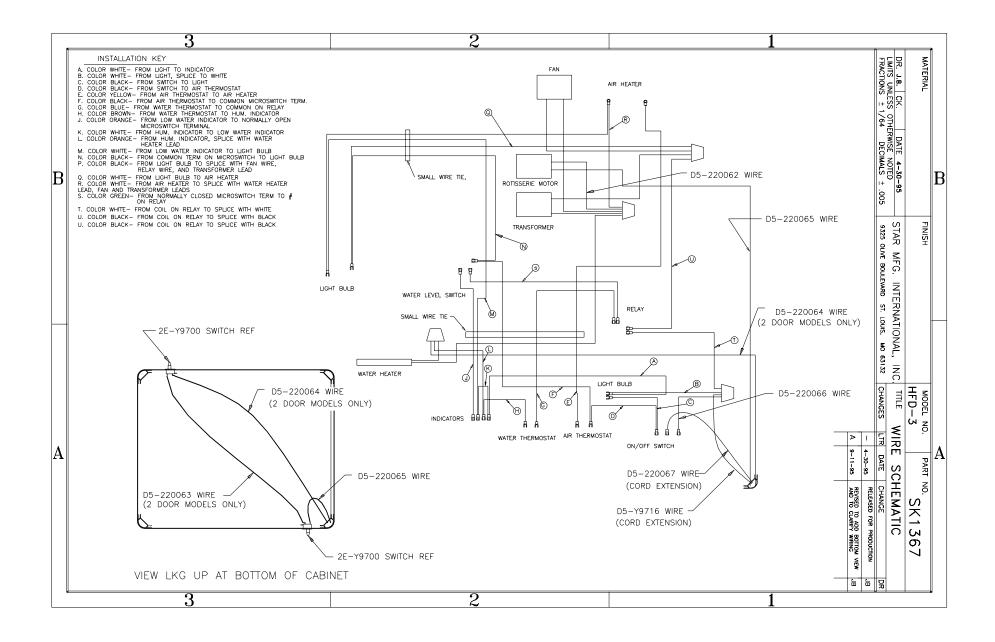
MAINTENANCE AND REPAIRS

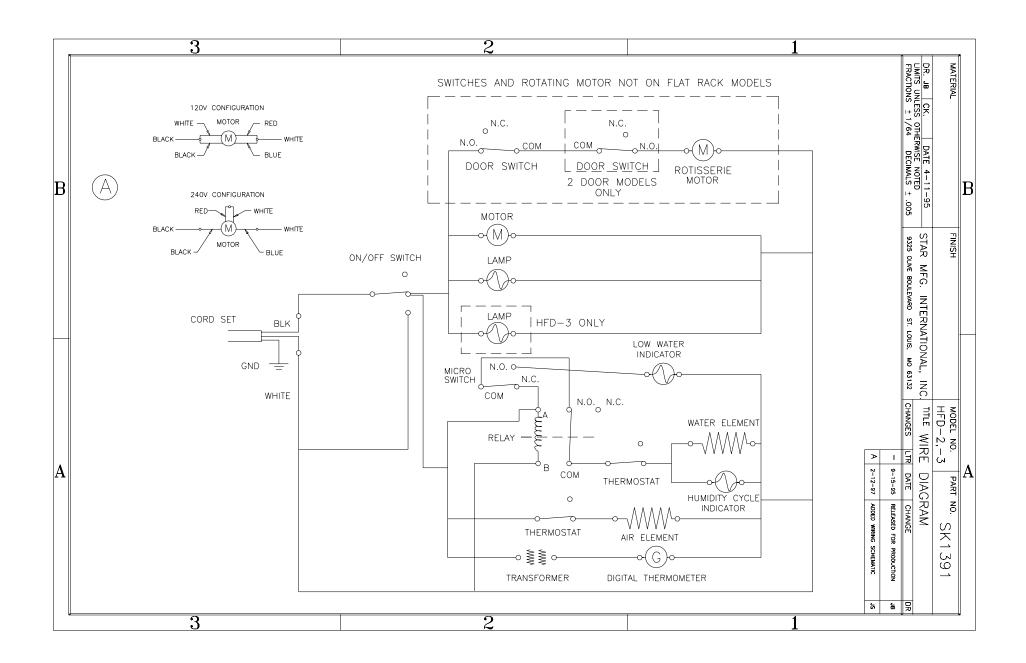
Contact the factory, a service representative or a local service company for service or required maintenance.

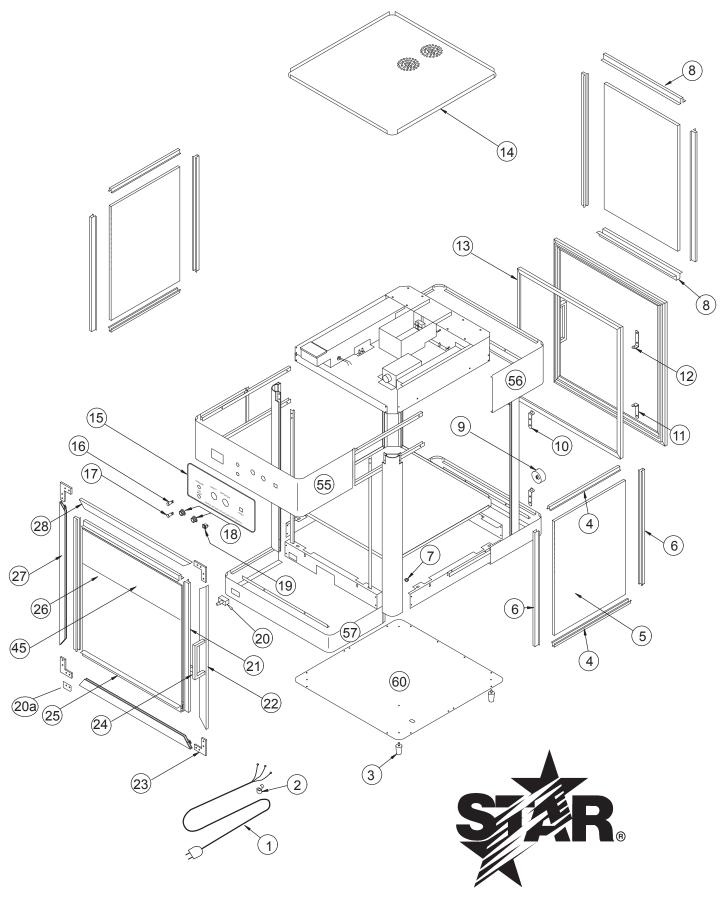
RETAIN THIS MANUAL FOR FUTURE REFERENCE PART NO. 2M-Y9774 REV. E 2-12-97







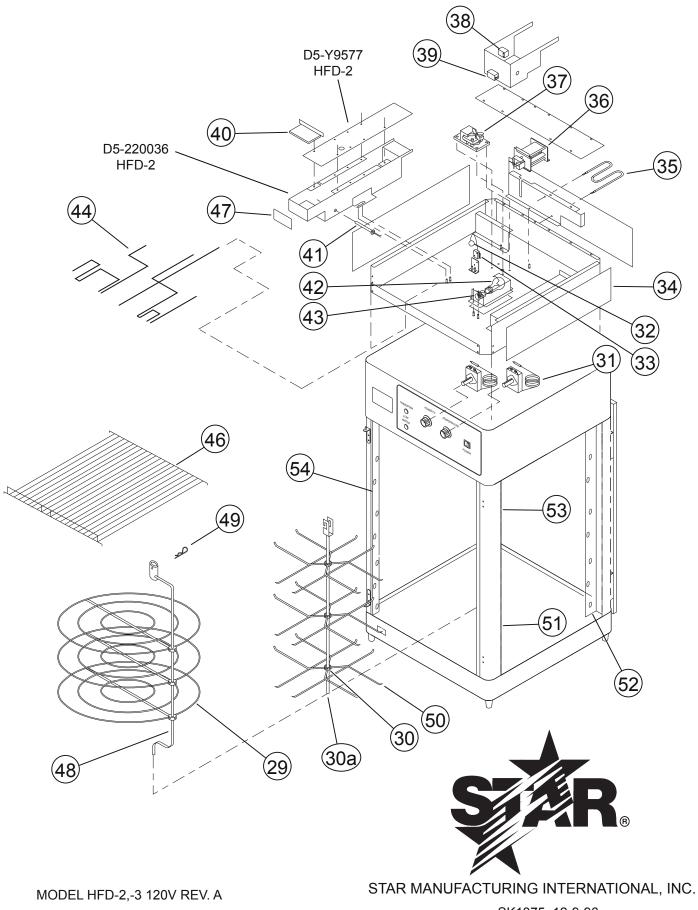




MODEL HFD-2,-3 120V

STAR MANUFACTURING INTERNATIONAL, INC.

SK1374 REV. A 1/14/97



2M-Y9758, Humidified Cabinet HFD2, HFD3

SK1375 12-9-96

PARTS LIST

			Model: HFD-3 HUMIDIFIE	D CABINET
Fig No	Part No	Qty	Description	Application
1	C3-G8021	1	CORD ASSEMBLY	
2	2K-Y2968	1	BUSHING - STRAIN RELIEF	
3	2A-6904	4	FOOT	
4	2I-Y7838	6,4	GLASS CHANNEL	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
5	2Q-Y9110	2,3	GLASS - SIDE	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
6	2I-Y7840	6,4	GLASS CHANNEL	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
7	2K-Y1139	1	BUSHING - HEYCO	
8	2I-Y7839	2	GLASS CHANNEL-TOP & BOTTOM	HFD-3-P, HFD-3-CR
9	2J-Y9112	1	THERMOMETER/PROBE/TRANSFORMER	
10	D5-220084	2/4	DOOR HINGE ASSY.	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
11	D5-Z0449	1,2	BRACKET - DOOR HINGE	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
12	D5-Z0500	1,2	BRACKET - DOOR HINGE	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
13	2M-Y9122	1,2	MAGNETIC GASKET	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
14	D5-Y9152	1	TOP COVER	
15	2M-Z0274	1	DECAL - OPERATOR	
16	2S-Y9114	1	INDICATOR - GREEN	
17	2J-Y6689	1	INDICATOR - RED	
18	2R-Y9116	2	KNOB - CONTROL	
19	PS-PD2046	1	SWITCH	
20	2E-Y9700	1,2	SWITCH - DOOR INTERRUPT	HFD-3-P, HFD-3-CR/HFD-3PTP, HFD-3PTCR
20a	D5-Z2095	1	DOOR TAB	
21	D5-Y9621	2	(PER DOOR) GLASS CHANNEL	
22	2I-Y9119	1	(PER DOOR) DOOR LEG RIGHT VERTICAL	
23	2I-Y9125	4	(PER DOOR) DOOR INSERT	
24	2R-Y9124	1	(PER DOOR) HANDLE	
25	D5-Y9622	2	(PER DOOR) GLASS CHANNEL	
26	2Q-Y9121	1	(PER DOOR) DOOR GLASS	
27	2I-Y9199	1	(PER DOOR) DOOR LEG LEFT VERTICAL	
28	2I-Y9120	2	(PER DOOR) DOOR LEG HORIZONTAL	
29	2B-Z4280	4	PIZZA SHELF	HFD-3-CR, HFD-3PTCR
30	D5-220056	1	PRETZEL RACK ASSEMBLY	HFD-3-P, HFD-3PTP
31	2T-Y9113	2	THERMOSTAT	
32	D5-Y9866	1	FLOAT	
33	2E-Y9151	1	MICROSWITCH	
34	D5-Y9861	3	INSULATION	
35	2N-Y9145	1	AIR HEATER	
36	2U-Y9144	1	FAN	
37	2U-Y6953	1	MOTOR - ROTISSERIE	
38	2J-Y9112	1	THERMOMETER/PROBE/TRANSFORMER	
39	2E-Y9148	1	RELAY	
40	D5-Y9132	1	LID RESERVOIR	



Star Manufacturing International, Inc.

	Model: HFD-3 HUMIDIFIED CABINET				
Fig No	Part No	Qty	Description	Application	
41	2N-Y9181	1	WATER HEATER		
42	2S-Y9118	1	BULB - 100W		
43	2E-Y9184	1	SOCKET		
44	2E-Y9502	1	WIRE HARNESS		
45	2M-Y9858	1	DECAL-GLASS		
46	2B-Z0290	4	SHELF (HFD-3,-3PT)		
47	2M-Z0291	1	LABEL WATER FILL		
48	D5-220091	1	PIZZA SHAFT		
49	2C-Z0812	1	HAIRPIN		
50	2B-Z7206	4	HOLDER ASSEMBLY		
51	D5-Z0286	1,2	RACK ANGLE RIGHT	HFD-3, HFD-3PT	
52	D5-Z0309	1	RACK ANGLE LEFT	HFD-3	
53	D5-Z0310	1	RACK ANGLE RIGHT	HFD-3	
54	D5-Z0285	1,2	RACK ANGLE LEFT	HFD3, HFD-3PT	