



NON-ELECTRONIC MODELS SWCB, SWB7R1 SWB7R2, SWB7RB SWB7RBS, SWB8SQ SWB8RBD, SWB8RBL

Installation and Operation Instructions

2M-Z1736 Rev. K 6/11/08



SWB7R2









These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

# 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 Manufacturing 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 faster service.

Authorized Service Agent

Model No.	Reference th	ne listing provided with the unit
Serial No.	or	
Voltage	for an update	ed listing go to:
Purchase Date —	Website: E-mail Telephone:	www.star-mfg.com Service@star-mfg.com (800) 807-9054 Local (314) 781-2777
	The Star Se	rvice Help Desk
	Business Hours:	8:00 am to 4:30 p.m. Central Standard Time
	Telephone:	(800) 807-9054 Local (314) 781-2777
	Fax:	(800) 396-2677 Local (314) 781-2714
	E-mail	Parts@star-mfg.com Service@star-mfg.com Warranty@star-mfg.com
	Website:	www.star-mfg.com
	Mailing Address:	Star Manufacturing International Inc. 10 Sunnen Drive St. Louis, MO 63143 U.S.A

#### **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.

#### GENERAL INSTALLATION DATA

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 electrical code. Plug the unit into a proper A.C. voltage wall outlet only. A three-prong plug is provided with the unit. If an adapter is used be sure a good ground is provided.

#### LOAD

The rated load is on the nameplate. The line in the wall outlet must be heavy enough to carry this load, or the waffle baker will be slow in performance.

#### **WARNING**

DO NOT CONNECT TO DIRECT CURRENT (DC). TEFLON<sub>®</sub> COATED WAFFLE BAKERS



#### **CAUTION**

DO NOT USE METAL UTENSILS TO REMOVE WAFFLE FROM THE TEFLON® COATED WAFFLE BAKER. THIS WILL VOID THE WARRANTY.



#### **CAUTION**

DO NOT CLEAN TEFLON $_{\scriptscriptstyle \circledcirc}$  GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.



#### CORD. PLUG AND GROUND INSTRUCTIONS

For your protection, this appliance is equipped with a 3-conductor load cord, having a grounding type plug. It should only be used with a properly grounded 3-prong receptacle. Do not modify. If you use an adapter be sure your system is grounded. Connect the green wire to a mounting screw of the receptacle. For ungrounded electrical systems, connect the green wire of the adapter to a known permanent ground.

#### **RELEASE AGENT CAUTION**

If you find it necessary to use a release agent to keep waffles from sticking, you should brush it on. Spraying may oversaturate the grids and the excess has the possibility of building up inside the baker and causing damage. If you only have a spray type release agent, try spraying it into a container and using the contents with a pastry brush.

#### SEASONING WAFFLE GRIDS

(Not applicable to Teflon a coated grids)

With a pastry brush, apply vegetable oil, butter, or grid release agent on both grids. Turn power on and allow to preheat for twenty minutes. Lift the lid and re-apply vegetable oil, butter, or grid release agent. Allow the unit to heat for five more minutes. The baker is now ready for use.



#### CAUTION

GRIDS AND CUPS HAVE VERY HIGH TEMPERATURES. DO NOT COME IN DIRECT CONTACT WITH THESE PARTS WHEN THE WAFFLE BAKER IS IN OPERATION. DO NOT ALLOW CORD TO COME INTO CONTACT WITH HOT GRIDS.

#### **GENERAL OPERATING INSTRUCTIONS**

#### **WAFFLES**

Turn the unit on and allow to pre-heat for 15 minutes with the grids closed. Once the baker has reached proper temperature you can proceed as follows:

- 1. Lift the lid, pour in mix and close.
- 2. Rotate grids 180°. (Belgian units only)
- 3. Start timer by pressing the start/stop pad.
- 4. When timer beeps, depress the start/ stop pad.
- 5. Rotate grids 180° (Belgian units only)
- 6. Remove waffle. (Do not use metal utensils on teflon coated waffle bakers.)
- 7. For next waffle repeat steps 1 through 6.

#### **Setting the Time:**

If necessary, the factory pre-set timer can be adjusted to satisfy individual preferences.



<u>To increase time</u>, depress and hold the "up" button. The start/ stop button can now be used to increase baking time.



<u>To decrease time</u>, depress and hold the "down" button. The "start/stop" button can now be used to decrease baking time. Setting the temperature for models equipped with time and temperature controllers only -

If necessary, the factory pre-set temperature can be changed: To view the temperature, depress and hold "TEMP" button and press "START/STOP" button. Pre-set temperature will be displayed.

To increase the temperature press "+" button; to decrease press "-" button. To lock the temperature press the "START/STOP" button.

## Changing from F to C: ("F" (Fahrenheit) to "C" (Celsius))

Hold "TEMP" button and turn "OFF" and then "ON" the lighted switch on the front panel. To change back from "C" to "F", repeat the same procedure. Setting the temperature is available in both modes "F" and "C".

#### **HELPFUL HINTS**

- 1. During long slack periods of the day, turn off the baker. During short slack periods, leave unit on with the grids closed. This will help minimize carbon buildup.
- 2. Do not store batter in the refrigerator and expect the same speed in baking. Cold batter will take longer to bake.
- 3. For proper release of waffles it is important that the batter contain the proper amount of shortening.

#### **CLEANING**

For non-coated grids: Clean outside of baker every day that it is in use. Clean grids with hot water and mild detergent and a nylon brush to prevent a buildup of carbon from forming. In order to remove carbon from grids, unplug the unit, place ammonia soaked cloth over bottom grid, close and leave overnight. A nylon brush may then be used to remove the carbon buildup. If you use a commercial carbon remover, make sure that it is safe for aluminum.



#### CAUTION

DO NOT CLEAN USING A WATER JET OR SIMILAR DEVICE FOR CLEANING. DO NOT IMMERSE IN WATER AT ANY TIME.



#### CAUTION

DO NOT CLEAN TEFLON  $_{\!\scriptscriptstyle \otimes}$  GRIDS WITH ABRASIVES. THIS WILL VOID THE WARRANTY.

For cleaning the baker outside use only a soft cloth and mild soap to keep the exterior surfaces bright and shining. Do not use detergents, strong abrasives or metal scouring pads on the exterior surfaces of the waffle baker.

#### Email: service@star-mfg.com

#### 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 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 tha 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. Labor to replace the part is chargeable to the customer.

- SERVICES NOT COVERED BY WARRANTY
  Travel time and mileage rendered beyond the 50 mile radius limit
- Mileage and travel time on portable equipment (see below)
- 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.
- Installation of equipment
- Damages due to improper installation
- Damages from abuse or misuse
- Operated contrary to the Operating and Installation Instructions
- 8. Cleaning of equipment
- Seasoning of griddle plates

- 10. Voltage conversions
- 11. Gas conversions
- 12. Pilot light adjustment
- Miscellaneous adjustments
- 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:

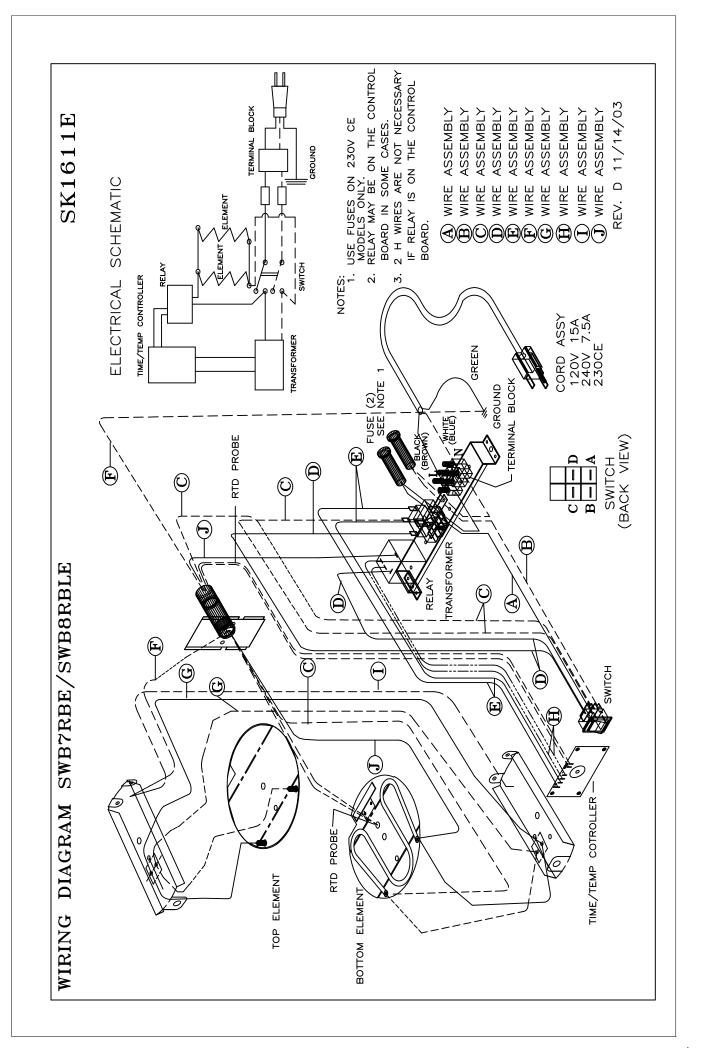
- \* The Model 510FD Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA Cheese Melter.
- \* The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- \* The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- \* All Hot Dog Equipment except 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.

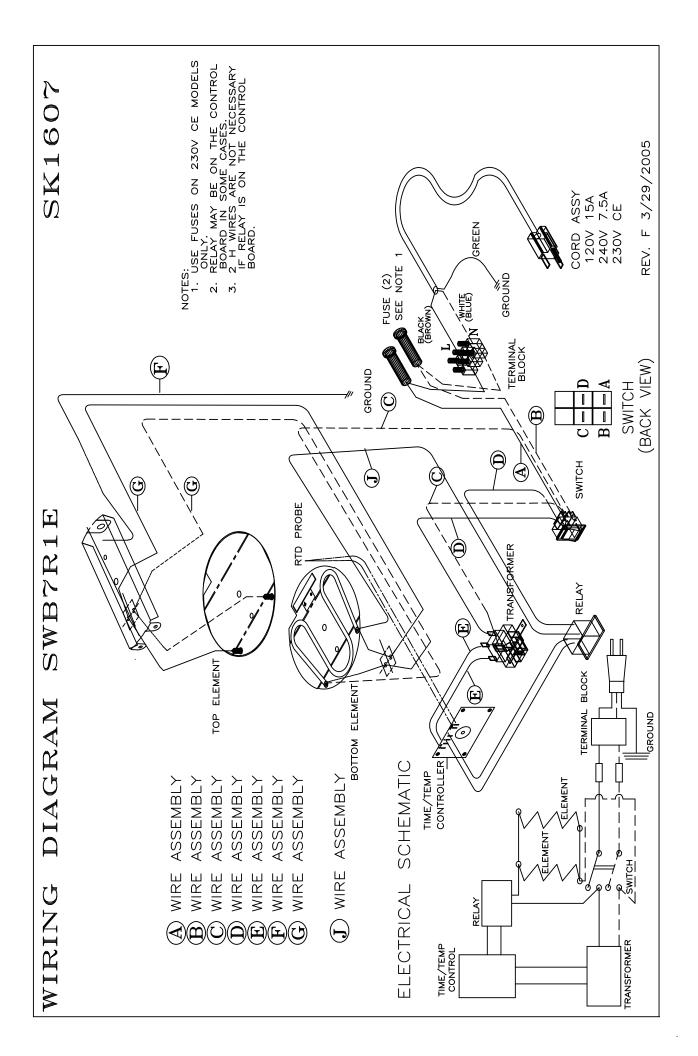
- ALL:
- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers (Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens
- (Model PO12 Only)
- \* Heat Lamps \* Pumps-Manual

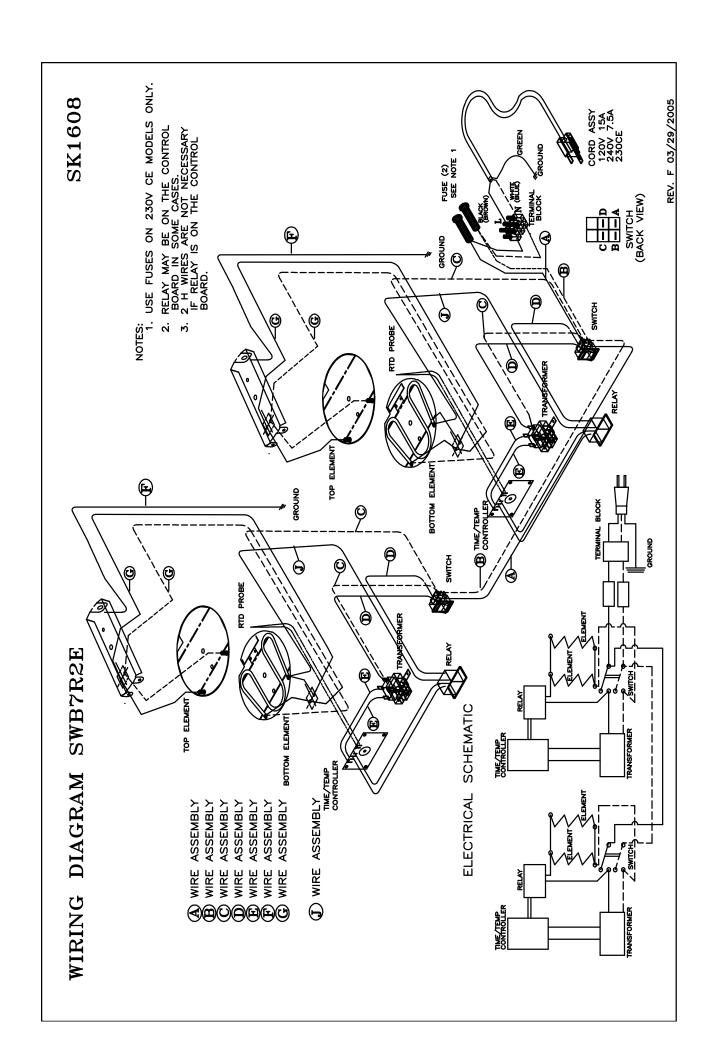
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

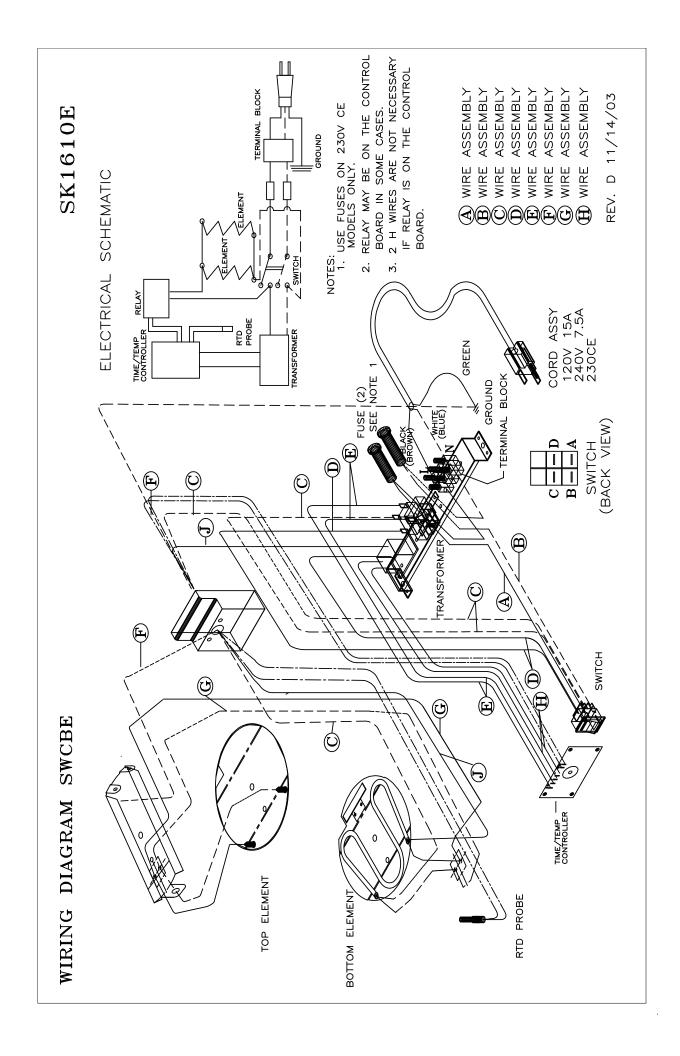
#### FOR ASSISTANCE

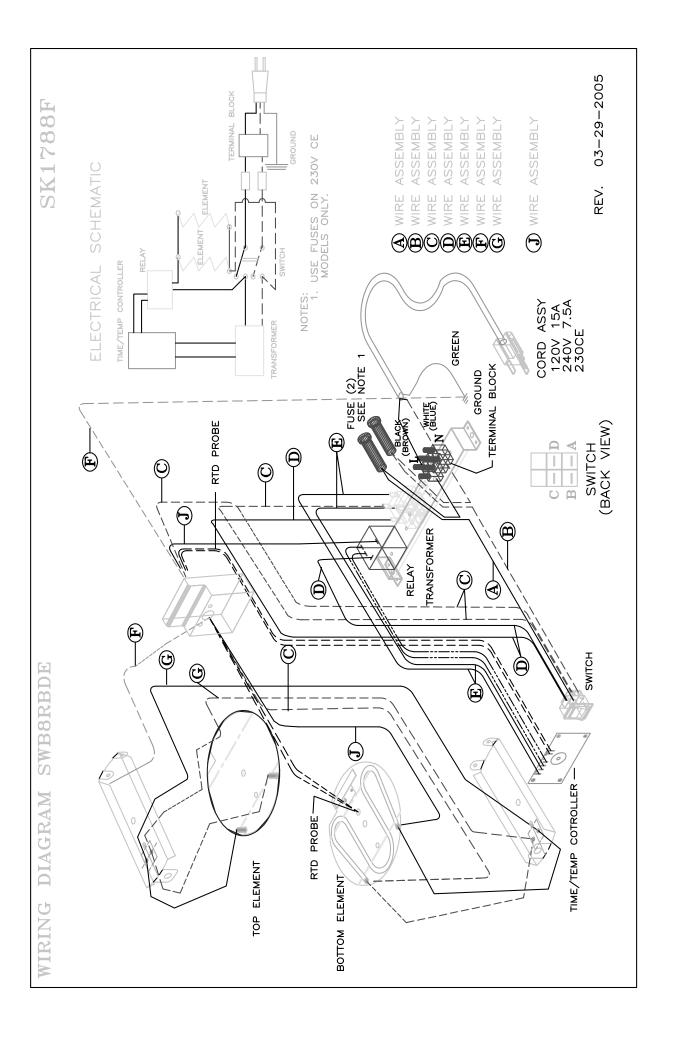
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

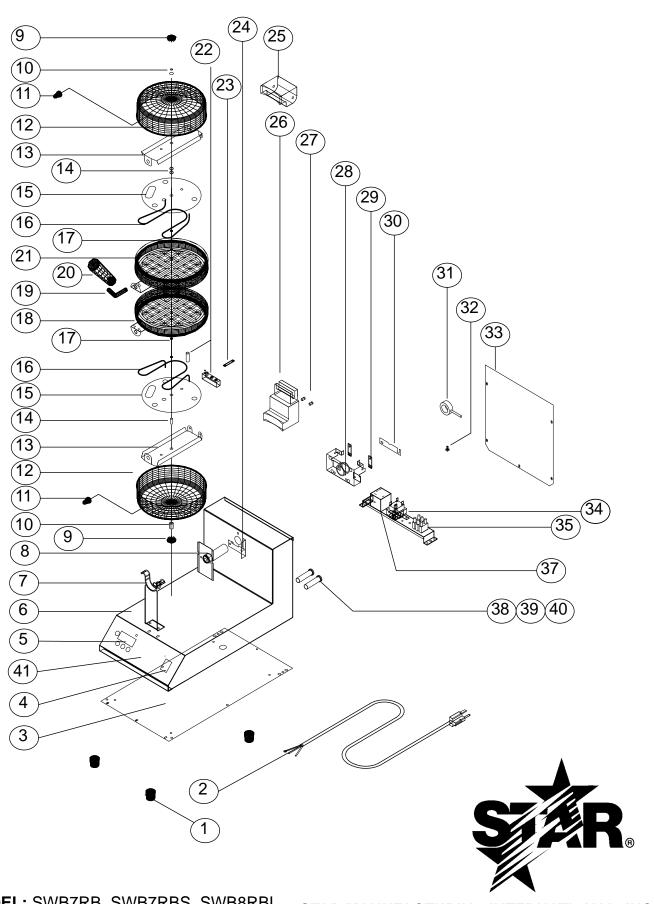












**MODEL:** SWB7RB, SWB7RBS, SWB8RBL, SWB7RBE, SWB8RBLE

STAR MANUFACTURING INTERNATIONAL, INC.

SK1595 REV. C 08/14/01

### MODEL SWB7RB, SWB7RBS, SWB8RBL Waffle Bakers

	<u> </u>	Number		
Key	Part	Per	Description and Mad	al Danisantina
Number	Number	Unit	Description and Mod	el Designation
1	2I-Z0057	4	FOOT RUBBER	
2	B9-73006	1	LEAD IN CORD 120V 15A	
	B9-73028	1	LEAD IN CORD 240V	
3	B9-73029 B9-Z1723	1 1	LEAD IN CORD 230V CE COVER-BOTTOM	
4	2E-Z1858		SWITCH 20A/120V MOLVENO	
5	2J-Z1836		TIMER	
6	B9-73004	l i	BODY ASSEMBLY	
7	B9-73003	1	YOKE ASSEMBLY	
8	B9-73002	1	HINGE TUBE ASSEMBLY	
9	2P-Z1735	2	PLUG CAP 3/4	
10	2C-Z1734	2	COUPLING 1/4-20	
11	2C-08-07-0064	2	ACORN NUT	014/0-00
12	B9-Z1733	2	CUP 7"	SWB7RB
12	B9-Z1790	2 2	CUP 8"	SWB8RBL SWB7BB
13	B9-Z1799 B9-Z1800	2	7" CUP SUPPORT 8" CUP SUPPORT	SWB7RB SWB8RBL
14	2A-Z2644	2	SPACER 3/8X0.035	SYNDONDL
15	B9-Z1834	2	PLATE	SWB7RB
	B9-Z2013	2	PLATE	SWB8RBL
16	2N-Z1457	2	ELEMENT 500W 120V	SWB7RB
	2N-Z2720	2	ELEMENT 500W 240V	SWB7RB
	2N-Z2010	2	ELEMENT 660W 120V	SWB8RBL
	2N-Z2011	2	ELEMENT 660W 240V	SWB8RBL
17	2C-Z1674	2	STUD 1/4-20 X 2 1/4	011/0-00
18	2F-Z1666	1	GRID 7" BELGIAN BOTTOM	SWB7RB
	2F-Z1768 2F-Z4846	1 1	GRID BOTTOM 8" BELGIANLITE GRID 7" BELGIAN COATED	SWB8RBL SWB7RBS
19	2A-Z6635		SHORT HANDLE ROD PLATED	SWBIRBS
20	2R-09-WB-0027	i i	HANDLE BLACK 3/8-16	
21	2F-Z1746	1	GRID 7" BELGIAN, TOP	SWB7RB
	2F-Z1767	1	GRID 8" BELGIANLITE, TOP	SWB8RBL
	2F-Z4847	1	TOP GRID 7" BELGIAN COATED, TOP	SWB7RBS
22	2T-Z2043	1	THERMOSTAT	
23	B9-Z1998	1	HOLDER-THERMOSTAT	
24	B9-Z1805	1	BRACKET STOPPER	
25	B9-73010 B9-Z2664	1 1	TOP HINGE ASSEMBLY	
26	B9-Z2004 B9-Z1765	1	PIN HINGE LOWER HINGE MACHINED	
27	2A-Z2643	2	SPACER 1/4X0.028	
28	B9-73011	1	BRACKET REAR ASSEMBLY	
29	B9-Z1772	2	TENSION SPRING	
30	B9-Z1776	1	PLATE CLAMP	
31	B9-73033	1	COLLAR ASSEMBLY	
32	2C-Z2613	1	SET-SCREW 10-32X3/8	
33	B9-Z1724	1	COVER-BACK	
34	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA 120V	
	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA 240V	
	2E-Z2974	1	TRANSFORMER 230V/10V CE 230V CE	

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

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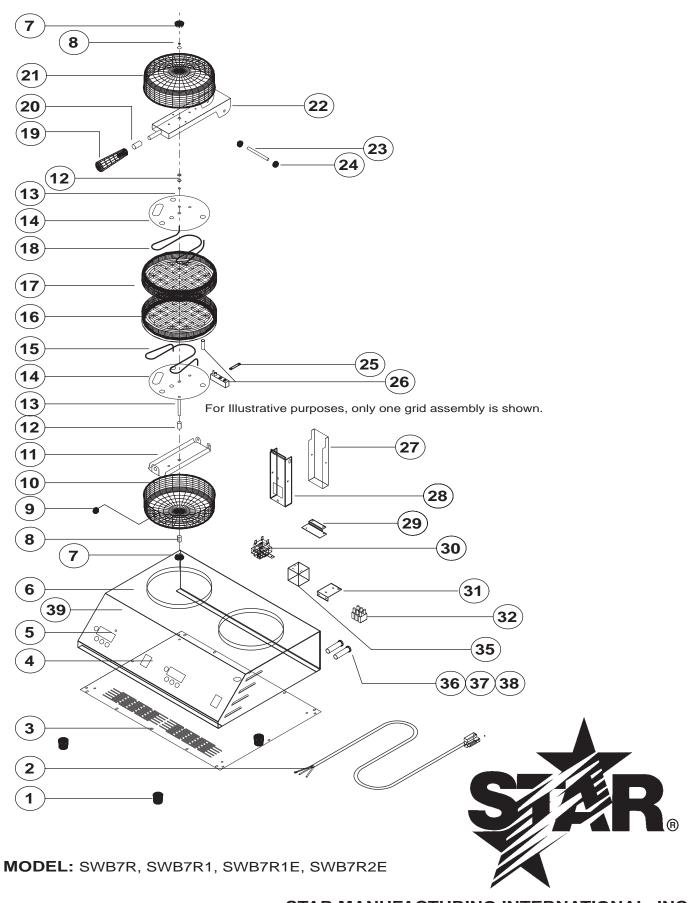
### MODEL SWB7RB, SWB7RBS, SWB8RBL Waffle Bakers

Part	_	
	Per	
Number	Unit	Description and Model Designation
Number  B9-Z1760 2E-Z2890 2E-05-07-0352 2E-Z2145 2E-Z2146 2M-Z2108 B9-40-WB-0046 2K-Y1139 IO-E1500 B9-Z2645	Per Unit	Description and Model Designation  DRIP TRAY (not shown) RELAY 25A 230V CE RELAY 30A FUSEHOLDER 230V CE FUSE CARRIER 230V CE SIGN SWB7RB, SWB8RBL KIT: ARM TERMINAL ASSEMBLY HINGE TUBE BUSHING SLEEVING #4 .208ID GLASS SLEEVING FOR TOP WIRES
	B9-Z1760 2E-Z2890 2E-05-07-0352 2E-Z2145 2E-Z2146 2M-Z2108 B9-40-WB-0046 2K-Y1139 IO-E1500	B9-Z1760 1 2E-Z2890 1 2E-05-07-0352 1 2E-Z2145 2 2E-Z2146 2 2M-Z2108 1 B9-40-WB-0046 AR 2K-Y1139 1 IO-E1500 AR

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

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STAR MANUFACTURING INTERNATIONAL, INC. SK1605 REV. A 08/28/98

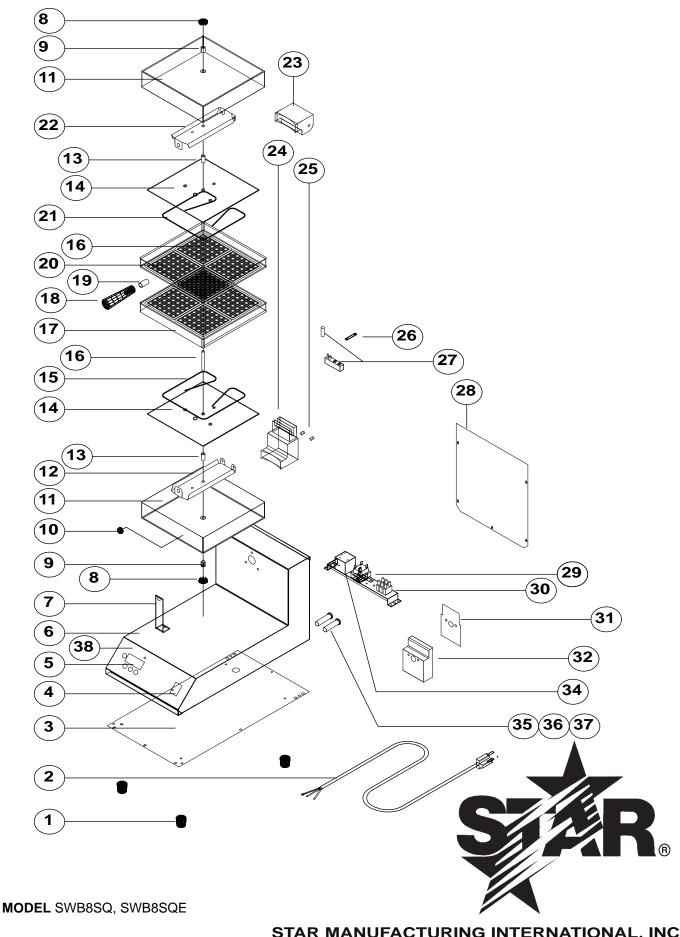
# MODEL SWB7R1, SWB7R2 Waffle Bakers

Key	Part	Number Per		
Number	Number	Unit	Description and Mo	del Designation
1	2I-Z0057	4	FOOT RUBBER	
2	B9-73006	1	LEAD IN CORD 120V 15A	
	B9-73028	1	LEAD IN CORD 240V	
	B9-73029	1	LEAD IN CORD 230V CE	
3	B9-Z1926	1	COVER-BOTTOM SINGLE	SWB7R1
	B9-Z1927	1	COVER-BOTTOM DOUBLE	SWB7R2
4	2E-Z1858	1/2	SWITCH 20A/120V MOLVENO / 240V	SWB7R1/SWB7R2
5	2J-Z1836	1/2	TIMER / 240V	SWB7R1/SWB7R2
6	B9-73074	1	BODY ASSEMBLY SINGLE	SWB7R1
	B9-73073	1	BODY ASSEMBLY DOUBLE	SWB7R2
7	2P-Z1735	2/4	PLUG CAP 3/4	SWB7R1/SWB7R2
8	2C-Z1734	2/4	COUPLING 1/4-20	SWB7R1/SWB7R2
9	2C-08-07-0041	1/2	ACORN NUT	SWB7R1/SWB7R2
10	2D-Z7611	1/2	CUP 7"	SWB7R1/SWB7R2
11	B9-Z1799	1/2	7" CUP SUPPORT	SWB7R1/SWB7R2
12	2A-Z2644	2/4	SPACER 3/8X0.035	SWB7R1/SWB7R2
13	2C-Z1674	2/4	STUD 1/4-20 X 2 1/4	SWB7R1/SWB7R2
14	B9-Z1834	2/4	PLATE	SWB7R1/SWB7R2
15	2N-Z2843	1/2	ELEMENT ROD 475W 120V	SWB7R1/SWB7R2
	2N-Z2264	1/2	ELEMENT ROD 475W 240V	SWB7R1/SWB7R2
16	2F-Z1770	1/2	GRID 7" STANDARD BOTTOM	SWB7R1/SWB7R2
17	2F-Z1769	1/2	GRID 7" STANDARD	SWB7R1/SWB7R2
18	2N-Z2040	1/2	ELEMENT ROD 425W 120V	SWB7R1/SWB7R2
40	2N-Z2135	1/2	ELEMENT ROD 425W 240V	SWB7R1/SWB7R2
19	2R-09-WB-0027	1/2	HANDLE BLACK 3/8-16	SWB7R1/SWB7R2
20	2A-Z2606	1/2	SPACER	SWB7R1/SWB7R2
21	B9-Z2016	1/2	CUP 7"	SWB7R1/SWB7R2
22	B9-73044	1/2	CUP SUPPORT HINGE ASSEMBLY	SWB7R1/SWB7R2
23	B9-04-WB-0198	1/2	PIN HINGE	SWB7R1/SWB7R2
24	2C-08-07-0040	2/4	ACORN NUT	SWB7R1/SWB7R2
25 26	B9-Z1998	1/2	HOLDER THERMOSTAT	SWB7R1/SWB7R2
27	2T-Z2043 B9-04-WB-0231	1/2 1/2	THERMOSTAT WIRE CHANNEL COVER	SWB7R1/SWB7R2 SWB7R1/SWB7R2
28	B9-Z2008	1/2	WIRE CHANNEL	SWB7R1/SWB7R2
29	B9-Z2612	1/2	BRACKET-TRANSFORMER	SWB7R1/SWB7R2
30	2E-05-07-0351	1/2	TRANSFORMER 115/10V 6VA 120V	SWB7R1/SWB7R2
30	2E-05-07-0351	1/2	TRANSFORMER 230V/10V 6VA 240V	SWB7R1/SWB7R2
	2E-Z2974	1/2	TRANSFORMER 230V/10V 0VA 240V	SWB7R1/SWB7R2
31	B9-Z1925	1 1	BRACKET-TERMINAL	SUBTRIOUBLICE
32	2E-Y9050	1 1	TERMINAL BLOCK	
33	B9-Z1853	1 1	DRIP TRAY, SINGLE (not shown)	SWB7R1
34	B9-Z1751	1 1	DRIP TRAY, DOUBLE (not shown)	SWB7R2
35	2E-Z2890	1/2	RELAY 25AMP 230V CE	SWB7R1/SWB7R2
	2E-05-07-0352	1/2	RELAY 30AMP	SWB7R1/SWB7R2
36	2E-Z2145	2	FUSEHOLDER 230V CE	
37	2E-Z2146	2	FUSEHOLDER 230V CE	
38	2E-Z2147	2	FUSE 8A 250V 230V CE	
39	2M-Z2111	1	SIGN	SWV7R1
	2M-Z2112	1	SIGN	SWB7R2

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

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STAR MANUFACTURING INTERNATIONAL, INC.

SK1606 REV. A 5/21/1999

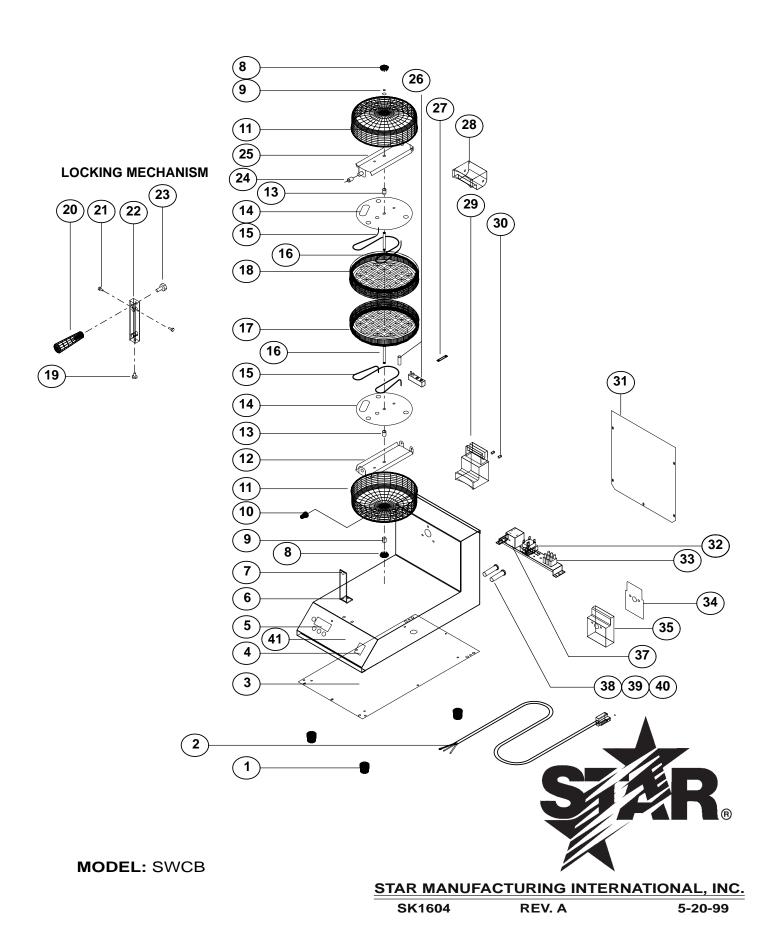
# MODEL SWB8SQ Waffle Bakers

		Number	
Key	Part	Per	
Number	Number	Unit	Description
1	2I-Z0057	4	FOOT RUBBER
2	B9-73006	1	LEAD IN CORD 120V 15A
_	B9-73028	1	LEAD IN CORD 240V
	B9-73029	1	LEAD IN CORD 230V CE
3	B9-Z1723	1	COVER-BOTTOM
4	2E-Z1858	1	SWITCH 20A/120V MOLVENO
5	2J-Z1836	1	TIMER
6	B9-73004	1	BODY ASSEMBLY
7	B9-Z1845	1	FRONT SUPPORT
8	2P-Z1735	2	PLUG CAP 3/4
9	2C-Z1734	2	COUPLING 1/4-20
10	2C-08-07-0064	1	ACORN NUT
11	B9-Z1830	2	CUP
12	B9-Z1831	2	CUP SUPPORT
13	2A-Z2644	2	SPACER 3/8X0.035
14	B9-Z1832	2 1	PLATE
15	2N-Z2841 2N-Z2249	1	ELEMENT 855W 120V ELEMENT 855W 240V
16	2C-Z1674	2	STUD 1/4-20 X 2 1/4
17	B9-Z1780	1	GRID 8" SQUARE BOTTOM
18	2R-09-WB-0027	1	HANDLE BLACK 3/8-16
19	2A-Z2607	1	SPACER
20	B9-Z1779	1 1	GRID 8" SQUARE
21	2N-Z2842	1	ELEMENT 790W 120V
	2N-Z2248	1	ELEMENT 790W 240V
22	B9-85016	1	CUP SUPPORT SQUARE ASSEMBLY
23	B9-85015	1	TOP HINGE ASSEMBLY
24	B9-Z1764	1	LOWER HINGE MACHINED
25	2A-Z2643	2	SPACER 1/4X0.028
26	B9-Z1998	2	HOLDER THERMOSTAT
27	2T-Z2043	2	THERMOSTAT
28	B9-Z1724	1	COVER-BACK
29	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA 120V
	2E-05-07-0350 2E-Z2974	1 1	TRANSFORMER 230V/10V 6VA 240V TRANSFORMER 230V/10V 230V CE
30	2E-Z2974 2E-Y9050	1	TRANSFORMER 250V/10V 250V CE TERMINAL BLOCK
31	B9-Z1859	1	PLATE-COVER-HINGE
32	B9-Z1835	1	SPACER
33	B9-Z1760	1	DRIP TRAY (not shown)
34	2E-05-07-0352	1	RELAY 30 AMP
	2E-Z2890	1	RELAY 25AMP 230V CE
35	2E-Z2145	2	FUSEHOLDER 230V CE
36	2E-Z2146	2	FUSE CARRIER 230V CE
37	2E-Z2147	2	FUSE 8A 250V 230V CE
38	2M-Z2108	1	SIGN SWB8SQ
NI	B9-40-WB-0046	AR	KIT;ARM TERMINAL ASSEMBL

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

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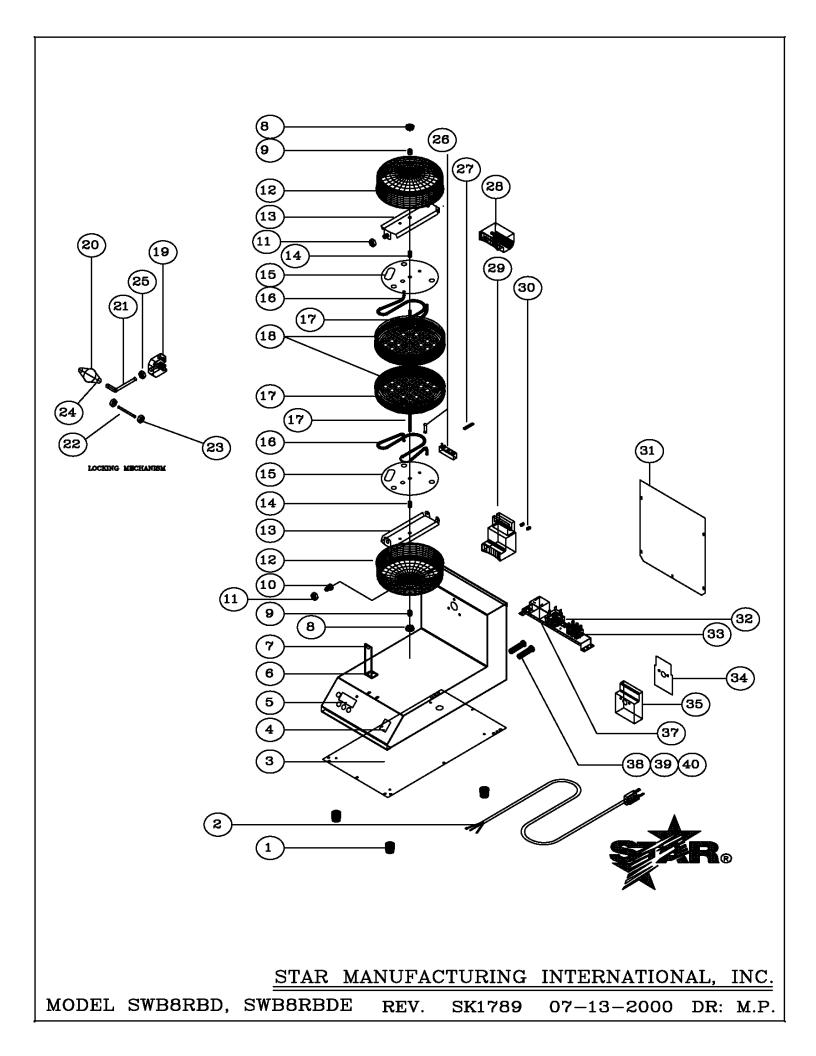
# MODEL SWCB Waffle Bakers

Number   Number   Unit	Key	Part	Number Per	
2	Number	Number	Unit	Description
	Number  1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40	Number  2I-Z0057 B9-73006 B9-73028 B9-73029 B9-Z1723 2E-Z1858 2J-Z1836 B9-73004 B9-Z1810 2P-Z1735 2C-Z1734 2A-09-WB-0094 B9-Z1800 2A-Z2644 B9-Z2013 2N-Z2010 2N-Z2011 2C-Z1674 B9-Z1775 B9-Z1774 2C-08-07-0112 2R-09-WB-0027 2C-08-07-0230 2R-Z5658 2C-08-07-0230 2R-Z5658 2C-08-07-0088 2A-Z2643 B9-Z1774 2T-Z2043 B9-Z1764 2A-Z2643 B9-Z1764 2A-Z2643 B9-Z1724 2E-05-07-0350 2E-Z2974 2E-Y9050 B9-Z1859 B9-Z1859 B9-Z1859 B9-Z1760 2E-Z2890 2E-Z2145 2E-Z2146 2E-Z2146	Per Unit  4 1 1 1 1 1 1 2 2 1 2 2 1 1 2 1 1 1 1	FOOT RUBBER LEAD IN CORD 120V 15A LEAD IN CORD 240V LEAD IN CORD 230V CE COVER-BOTTOM SWITCH 20A/120V MOLVENO TIMER CONTROL BODY ASSEMBLY FRONT SUPPORT PLUG CAP 3/4 COUPLING 1/4-20 LOCK BULLET CUP CUP SUPPORT SPACER 3/8X0.035 PLATE ELEMENT 660W 120V ELEMENT 660W 120V ELEMENT 660W 240V STUD 1/4-20 X 2 1/4 GRID 8° CONE BOTTOM GRID 8° CONE BOTTOM GRID 8° CONE BOTTOM GRID 8° CONE BOTTOM SET SCREW 1/4-20 X 1/4 HANDLE BLACK 3/8-16 SCREW 8-32 X 3/8 ACHD LOCKING ARM 5.25° SCREW 3/8-16X1 1/4 SHCS SPACER CUP SUPPORT ASSEMBLY CONE THERMOSTAT HOLDER THERMOSTAT TOP HINGE ASSEMBLY LOWER HINGE MACHINED SPACER 1/4X0.028 COVER-BACK TRANSFORMER 230V/10V 6VA 240V TRANSFORMER 230V/10V 6VA 240V TRANSFORMER 230V/10V 230V CE TERMINAL BLOCK PLATE-COVER-HINGE SPACER DRIP TRAY (not shown) RELAY 25A 230V CE FUSE CARRIER 230V CE FUSE CARRIER 230V CE FUSE CARRIER 230V CE

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# MODEL SWB8RBD Waffle Bakers

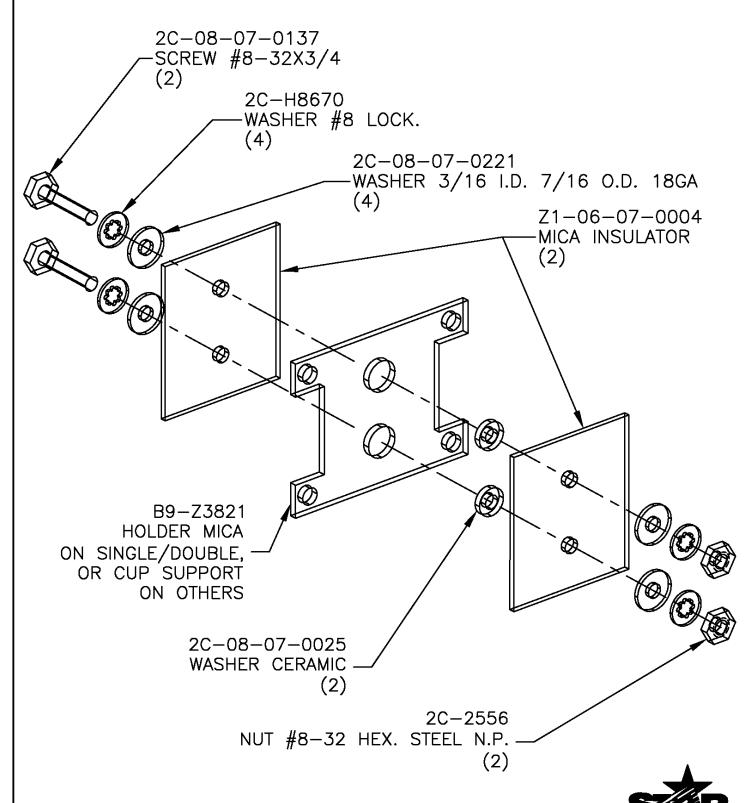
Key	Part	Number Per	
Number	Number	Unit	Description
1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36	Number  2I-Z0057 2E-Z3385 B9-73028 B9-73029 B9-Z1723 2E-Z1858 2J-Z1836 B9-73004 B9-Z1810 2P-Z1735 2C-Z1734 2C-08-07-0041 2C-08-07-0064 B9-Z1790 B9-Z3731 2A-Z2644 B9-Z3754 2N-Z2010 2N-Z2011 2C-Z1674 B9-Z3734 B9-Z3734 B9-70-WB-0001 2R-09-WB-0027 2E-Z6635 B9-70-WB-0010 2R-09-WB-0027 2E-Z6635 B9-70-WB-0132 2C-08-07-0040 2C-08-07-0054 2T-Z2043 B9-Z1998 B9-73010 B9-Z1764 2A-Z2643 B9-Z1764 2A-Z2643 B9-Z1764 2A-Z2643 B9-Z1724 B9-Z2985 2E-05-07-0350 2E-Z2974 2E-Y9050 B9-Z1859 B9-Z1859 B9-Z1859 B9-Z1855 B9-Z1760	Per Unit  4 1 1 1 1 1 1 2 2 2 2 1 2 2 2 1 1 1 1	FOOT RUBBER LEAD IN CORD 120V 15A LEAD IN CORD 240V LEAD IN CORD 230V CE COVER-BOTTOM SWITCH 20A/120V MOLVENO TIMER CONTROL BODY ASSEMBLY FRONT SUPPORT PLUG CAP 3/4 COUPLING 1/4-20 BOLT 3/8-24 x 1/2 HEX HEX ACORN NUT 3/8-24 CUP CUP SUPPORT SPACER 3/8X0.035 PLATE ELEMENT 660W 120V ELEMENT 660W 240V STUD 1/4-20 X 2 1/4 GRID 8" DIAMETER MACHINED LOCK HANDLE HANDLE-BLACK 3/8-16 SHORT HANDLE RED PLATED LOCK PIN ACORN NUT 1/4-20 SCREW 6-32 x 3/8 NUT 3/8-16 HEX THERMOSTAT TOP HINGE ASSEMBLY LOWER HINGE MACHINED SPACER 1/4X0.028 COVER-BACK COVER-BACK COVER-BACK COVER-BACK TRANSFORMER 230V/10V 6VA 120V TRANSFORMER 230V/10V 6VA 240V

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

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# INSTALLATION OF MICA INSULATION PARTS ON WAFFLE BAKERS



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

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STAR MANUFACTURING INTERNATIONAL, INC.

MODELS: WAFFLE BAKERS

SK1811 REV. SEPT. 08,2000 DR: M.P.