

# **STAR®** **WAFFLE** **BAKERS**

MODEL  
SWCBE  
SWB7R1E  
SWB7R2E  
SWB7RBE  
SWB8SQE  
SWB8RBLE



SWB7R2E

## **Installation and Operation Instructions**

2M-Z7728 Rev. H 11/26/2014



## 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

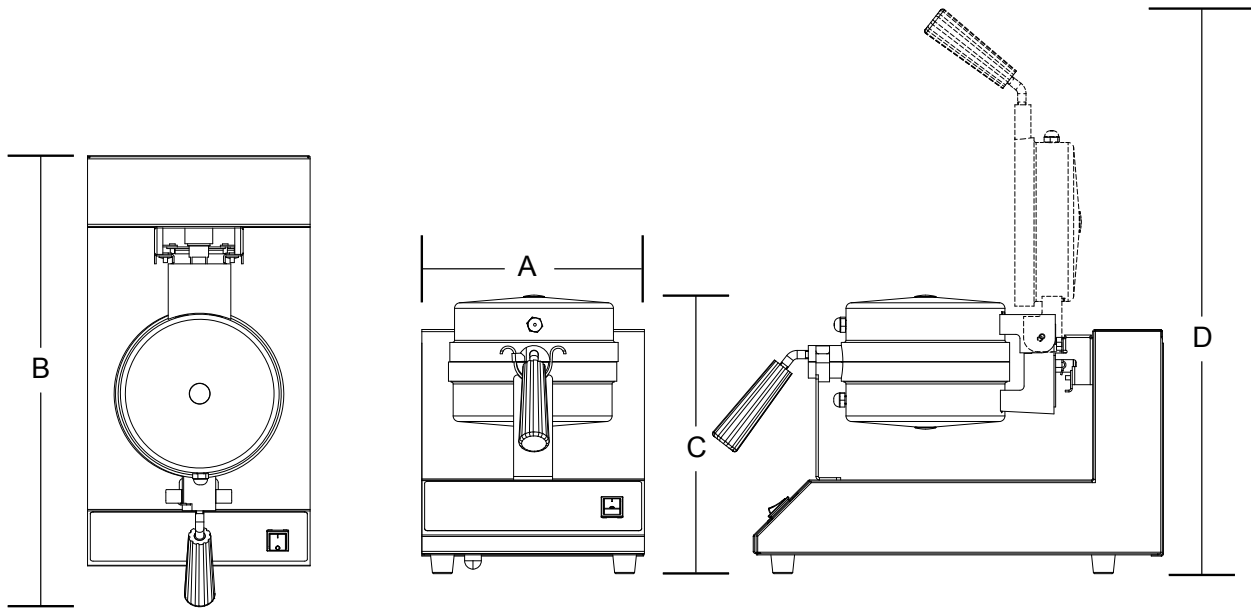
**Fax:** (314) 781-2714

**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

# MODEL SPECIFICATION



**Model Specifications**

Waffle Type	Model	Voltage	Watts	Amps	Cord	Weight		Dimensions			
						Installed	Shipping	A	B	C	D
Cone	SWCBE	120V	1,320	11.0	NEMA 5-15P	29lb (13kg)	32lb (14.5 kg)	10"	18 1/4"	12 1/2"	25 1/2"
		208V	990	4.8	NEMA 6-15P						
		230V	1,210	5.3	CEE7-7						
		240V	1,320	5.5	NEMA 6-15P						
Standard	SWB7R1E	120V	900	7.5	NEMA 5-15P	20lb (9kg)	23lb (10.5kg)	10"	15 3/4"	9 1/2"	22"
		208V	676	3.3	NEMA 6-15P						
		230V	825	3.5	CEE7-7						
		240V	900	3.8	NEMA 6-15P						
Standard	SWB7R2E	120V	1,800	15.0	NEMA 5-15P	37lb (17kg)	41lb (18.7kg)	20"	15 3/4"	9 1/2"	22"
		208V	1,352	6.5	NEMA 6-15P						
		230V	1,650	7.2	CEE7-7						
		240V	1,800	7.5	NEMA 6-15P						
Square	SWB8SQE	120V	1,645	13.7	NEMA 5-15P	33lb (15kg)	36lb (16.5kg)	10"	18 1/4"	12 1/2"	27"
		208V	1,235	6.0	NEMA 6-15P						
		230V	1,510	6.6	CEE7-7						
		240V	1,645	6.8	NEMA 6-15P						
Belgian	SWB7RBE	120V	1,000	8.3	NEMA 5-15P	25lb (11kg)	28lb (13kg)	10"	18 1/4"	14"	25 1/2"
		208V	751	3.6	NEMA 6-15P						
		230V	920	4.0	CEE7-7						
		240V	1,000	4.2	NEMA 6-15P						
Belgian	SWB8RBLE	120V	1,320	11.0	NEMA 5-15P	28lb (12.7kg)	31lb (14kg)	10"	18 1/4"	14"	26 1/2"
		208V	990	4.8	NEMA 6-15P						
		230V	1,210	5.3	CEE7-7						
		240V	1,320	4.8	NEMA 6-15P						

## GENERAL INFORMATION



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

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.



**DO NOT CONNECT TO DIRECT CURRENT (DC).**

**TEFLON® COATED WAFFLE BAKERS**



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



**DO NOT CLEAN TEFLON® 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® 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, or grid release agent. Allow the unit to heat for five more minutes. The baker is now ready for use.



**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 THE CORD TO COME INTO CONTACT WITH HOT GRIDS.**

## OPERATION

### MAKING 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. Brush on releasing agent, if needed
2. Lift the lid, pour in mix and close. (Belgian units wait 10 seconds)
3. Start timer by pressing the start/stop pad.
4. Rotate grids 180°. (Belgian units only)
5. When timer beeps, depress the start/ stop pad.
6. Rotate grids 180° (Belgian units only)
7. Remove waffle. (Do not use metal utensils on teflon coated waffle bakers.)
8. For next waffle repeat steps 1 through 7.

### Setting the Time:

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



**To increase time**, Press & hold the “UP” button, then press the “Start/Stop” button the amount you wish to increase the cooking time.



**To decrease time**, Press & hold the “DOWN” button, then press the “Start/Stop” button the amount you wish to decrease the cooking time.

### SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed: To view the temperature, depress and hold “TEMP” button and press “START/STOP” button. Hold both buttons for 3 seconds for the pre-set temperature to be displayed.

To increase the temperature press “+” button; to decrease press “-“ button.

To lock the temperature press the “START/STOP” button.

### Changing the displayed temperature from “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. Do not clean grids unless a buildup of carbon forms. In order to remove carbon from grids, unplug the unit, use a carbon releasing agent that is safe for aluminum, and is approved by your corporate office. Follow the instructions with the releasing agent.

A nylon brush may then be used to remove the carbon buildup, **DO NOT** use a wire brush on the grid surface, it will scratch the surface and will lead to faster buildup of carbon.

**Note: When carbon buildup on the grids is removed, they will need to be reseasoned. See "Seasoning Waffle Grids"**



**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® 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.

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

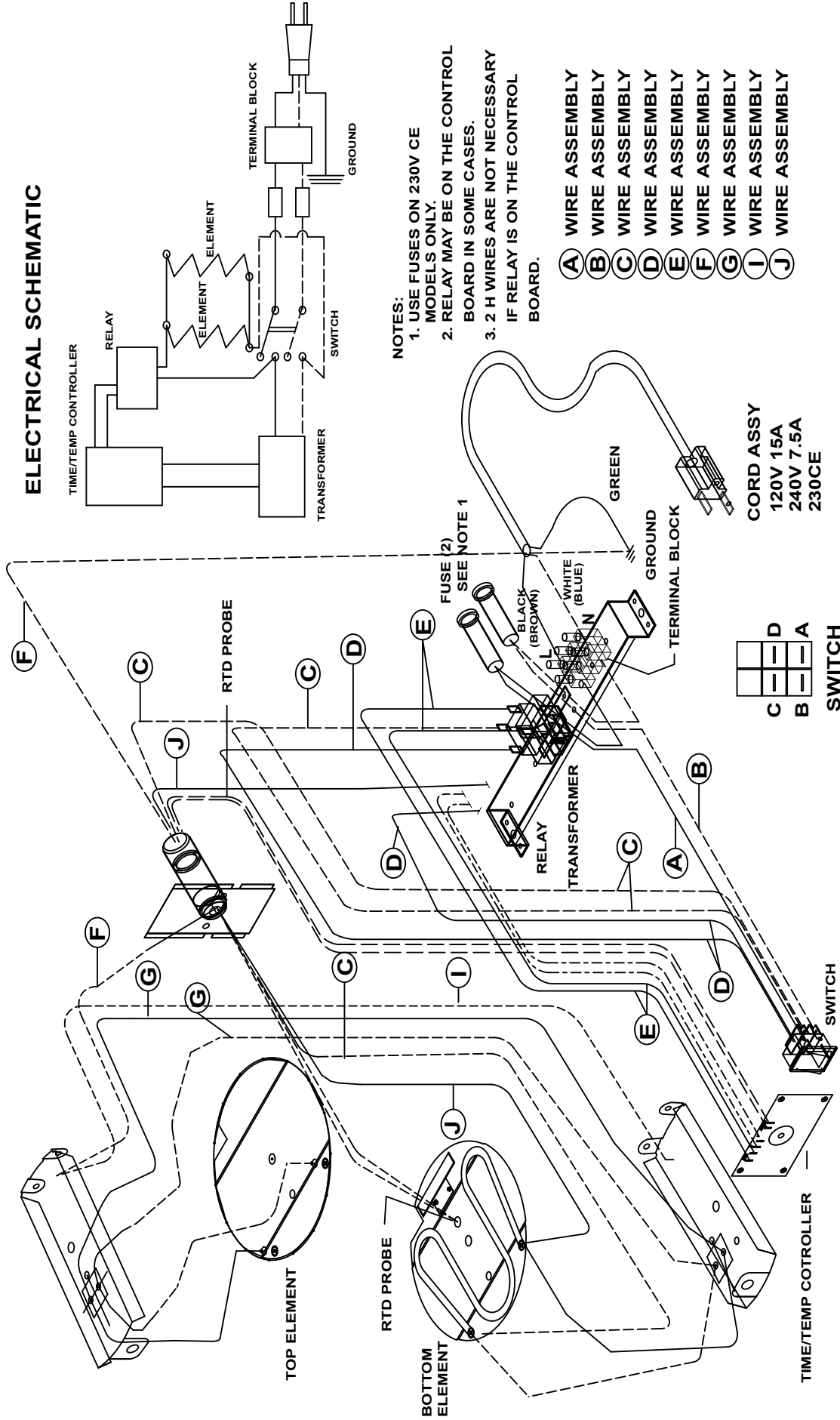
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### 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 SWB7RBE/SWB8RBLE

# SK1611



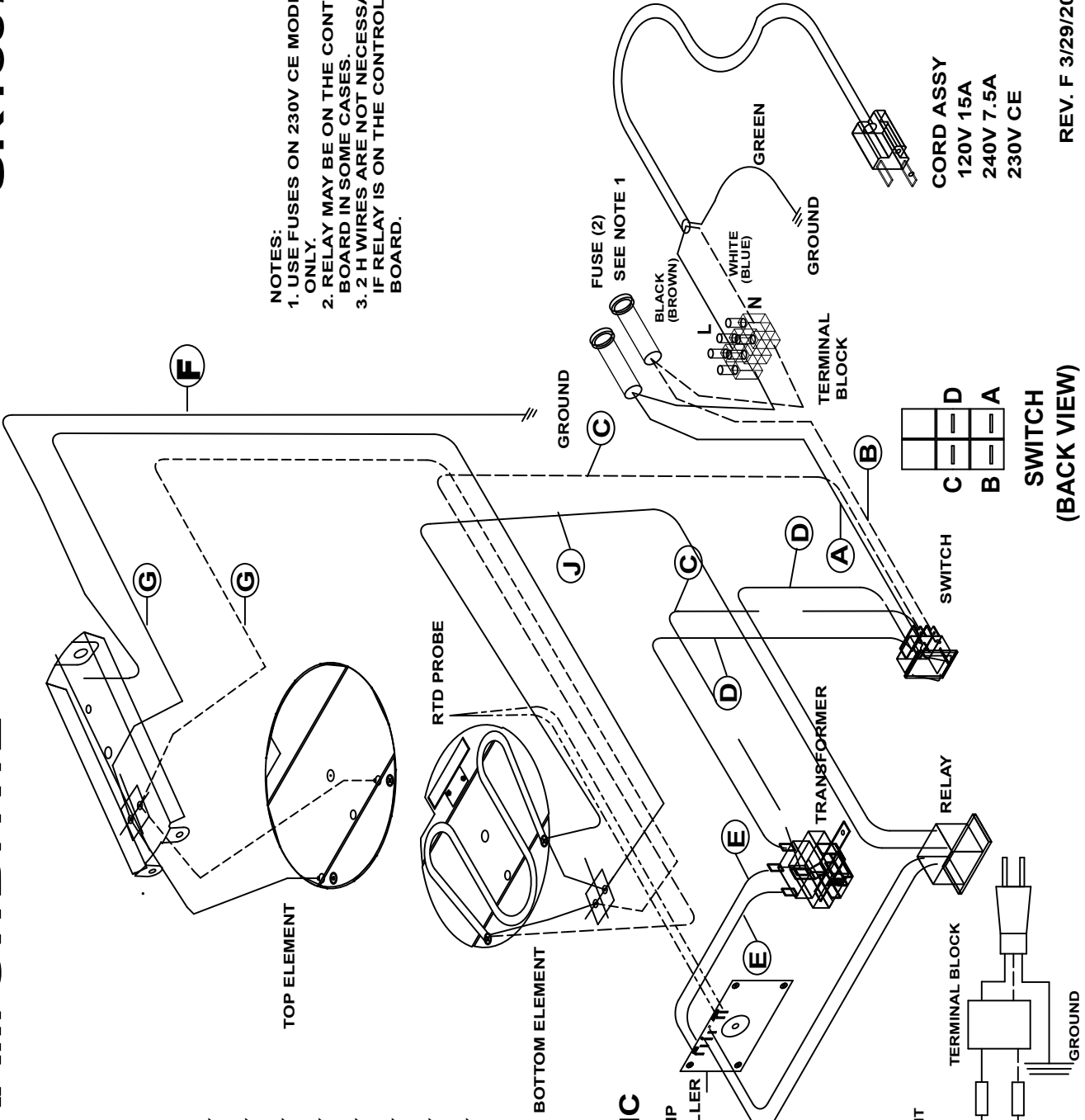


# WIRING DIAGRAM SWB7R1E

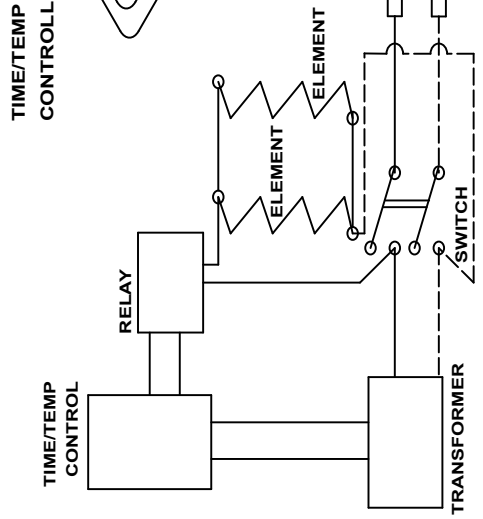
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- (A)** WIRE ASSEMBLY
- (B)** WIRE ASSEMBLY
- (C)** WIRE ASSEMBLY
- (D)** WIRE ASSEMBLY
- (E)** WIRE ASSEMBLY
- (F)** WIRE ASSEMBLY
- (G)** WIRE ASSEMBLY
- (J)** WIRE ASSEMBLY

**NOTES:**  
 1. USE FUSES ON 230V CE MODELS ONLY.  
 2. RELAY MAY BE ON THE CONTROL BOARD IN SOME CASES.  
 3. 2 H WIRES ARE NOT NECESSARY IF RELAY IS ON THE CONTROL BOARD.



## ELECTRICAL SCHEMATIC

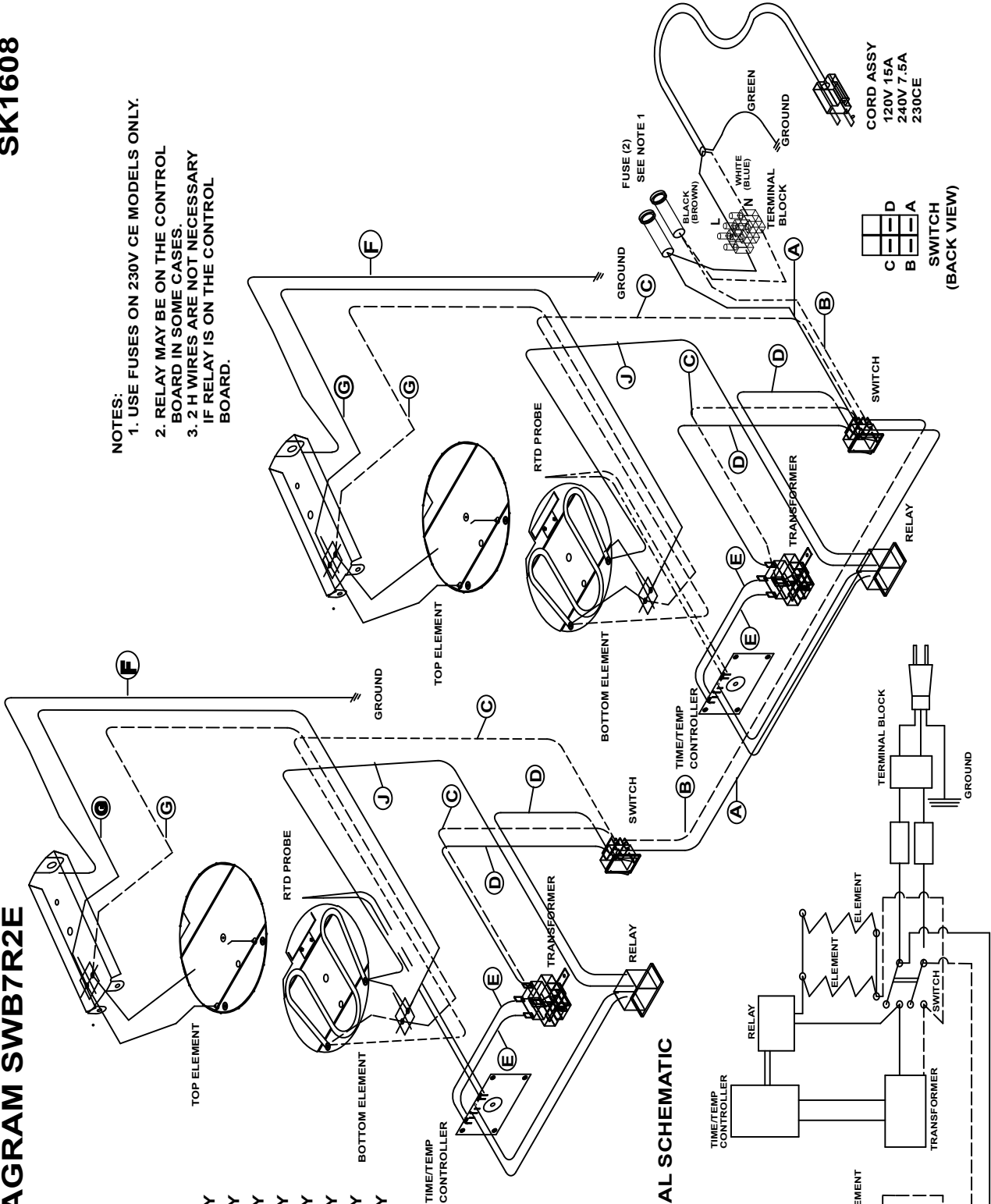


# WIRING DIAGRAM SWB7R2E

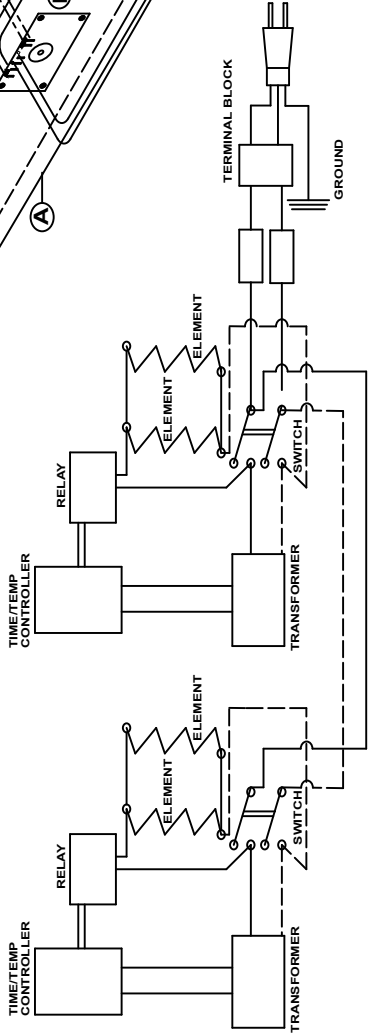
SK1608

- NOTES:**
1. USE FUSES ON 230V CE MODELS ONLY.
  2. RELAY MAY BE ON THE CONTROL BOARD IN SOME CASES.
  3. 2 H WIRES ARE NOT NECESSARY IF RELAY IS ON THE CONTROL BOARD.

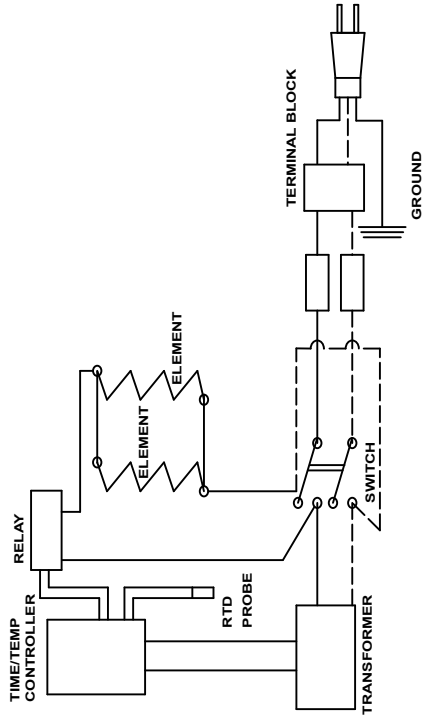
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- (J) WIRE ASSEMBLY



## ELECTRICAL SCHEMATIC

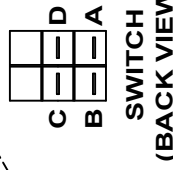
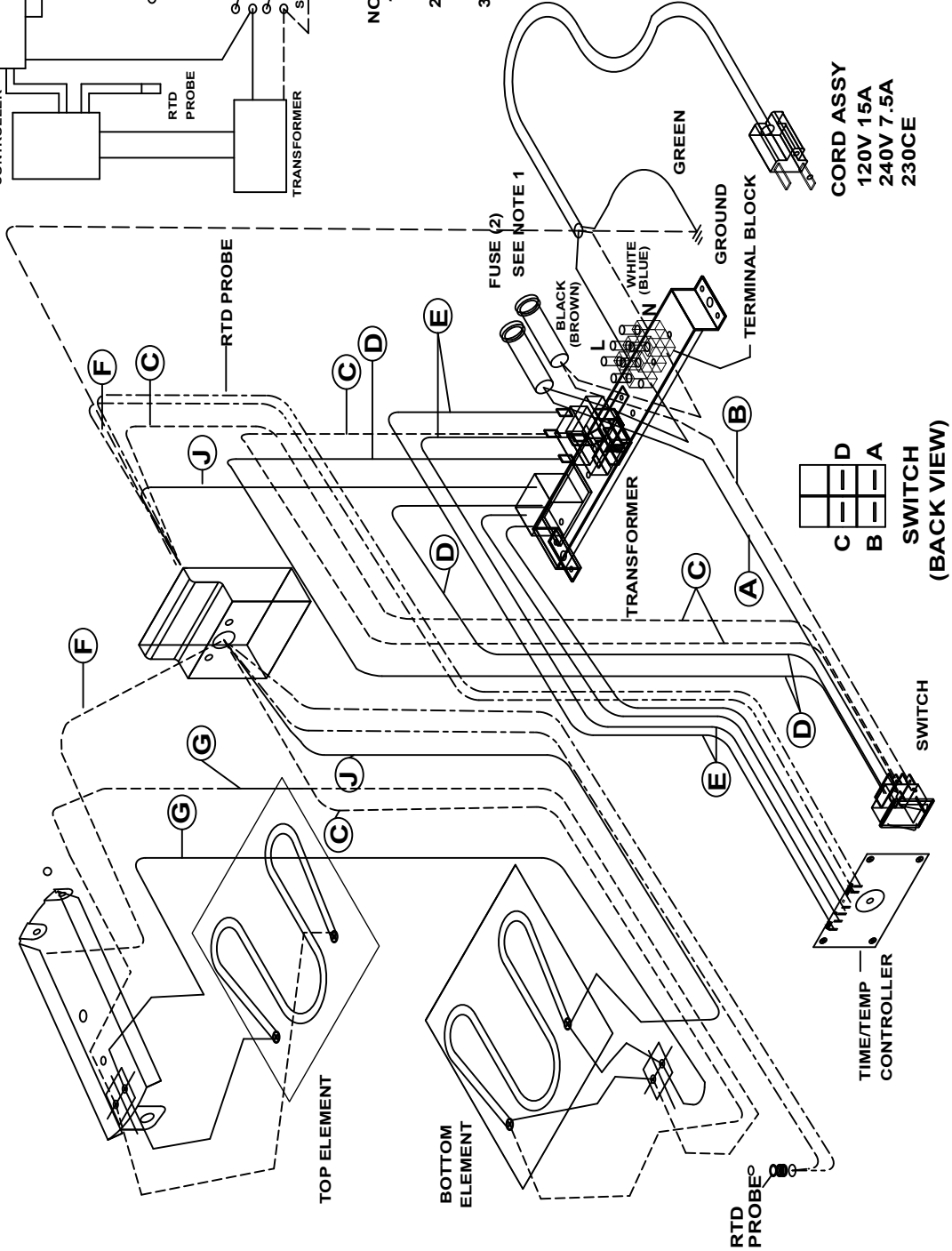


ELECTRICAL SCHEMATIC



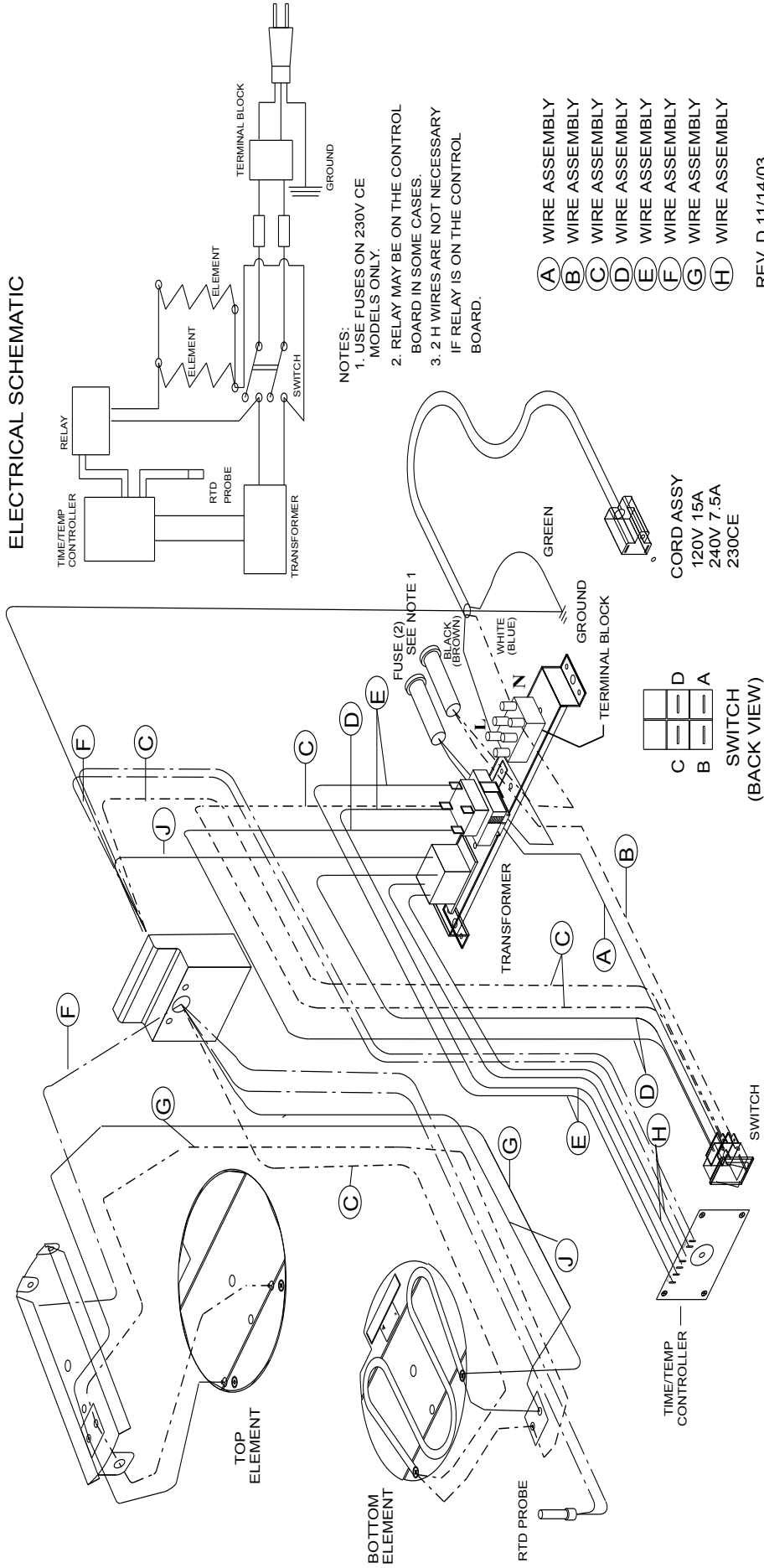
- NOTES:
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  2. RELAY MAY BE ON THE CONTROL BOARD IN SOME CASES.
  3. 2 H WIRES ARE NOT NECESSARY IF RELAY IS ON THE CONTROL BOARD.

- (A) WIRE ASSEMBLY
- (B) WIRE ASSEMBLY
- (C) WIRE ASSEMBLY
- (D) WIRE ASSEMBLY
- (E) WIRE ASSEMBLY
- (F) WIRE ASSEMBLY
- (G) WIRE ASSEMBLY
- (J) WIRE ASSEMBLY



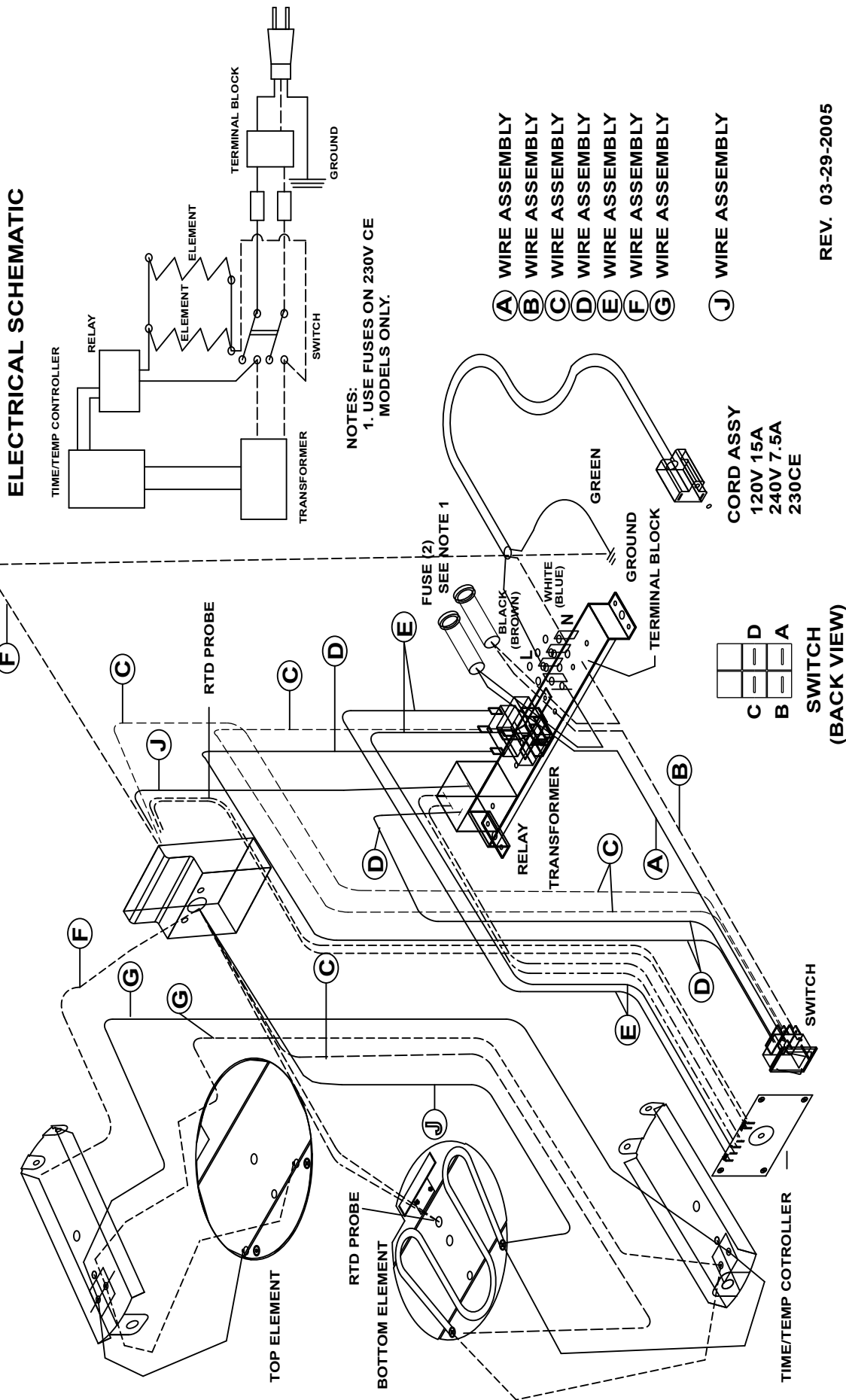
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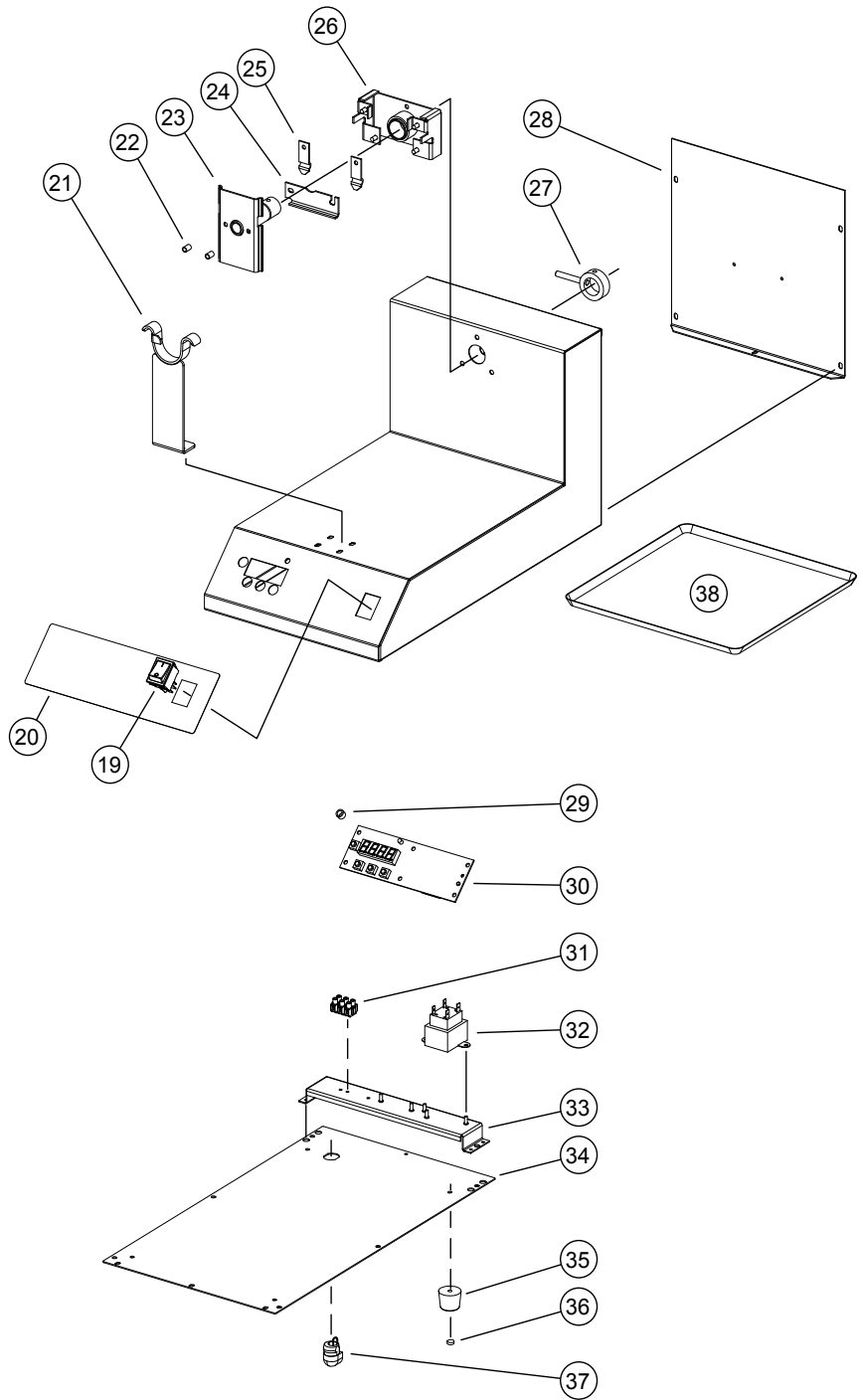
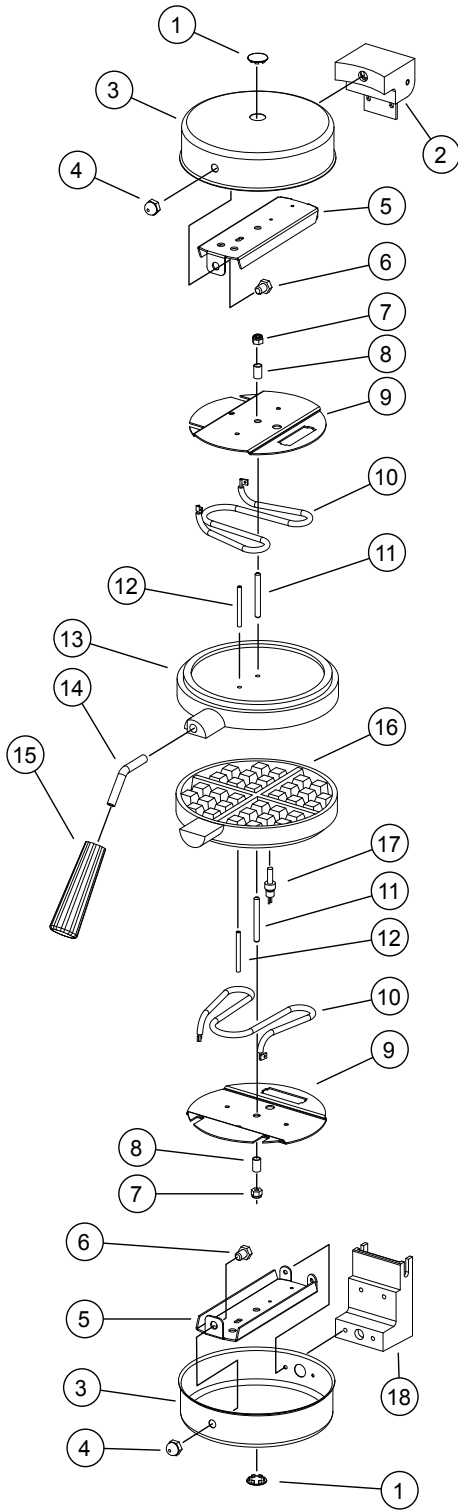
# SK1610E



# WIRING DIAGRAM SWB8RBDE

# SK1788





MODEL: SWB7RBE, SWB8RBLE;  
BELGIAN WAFFLE BAKER

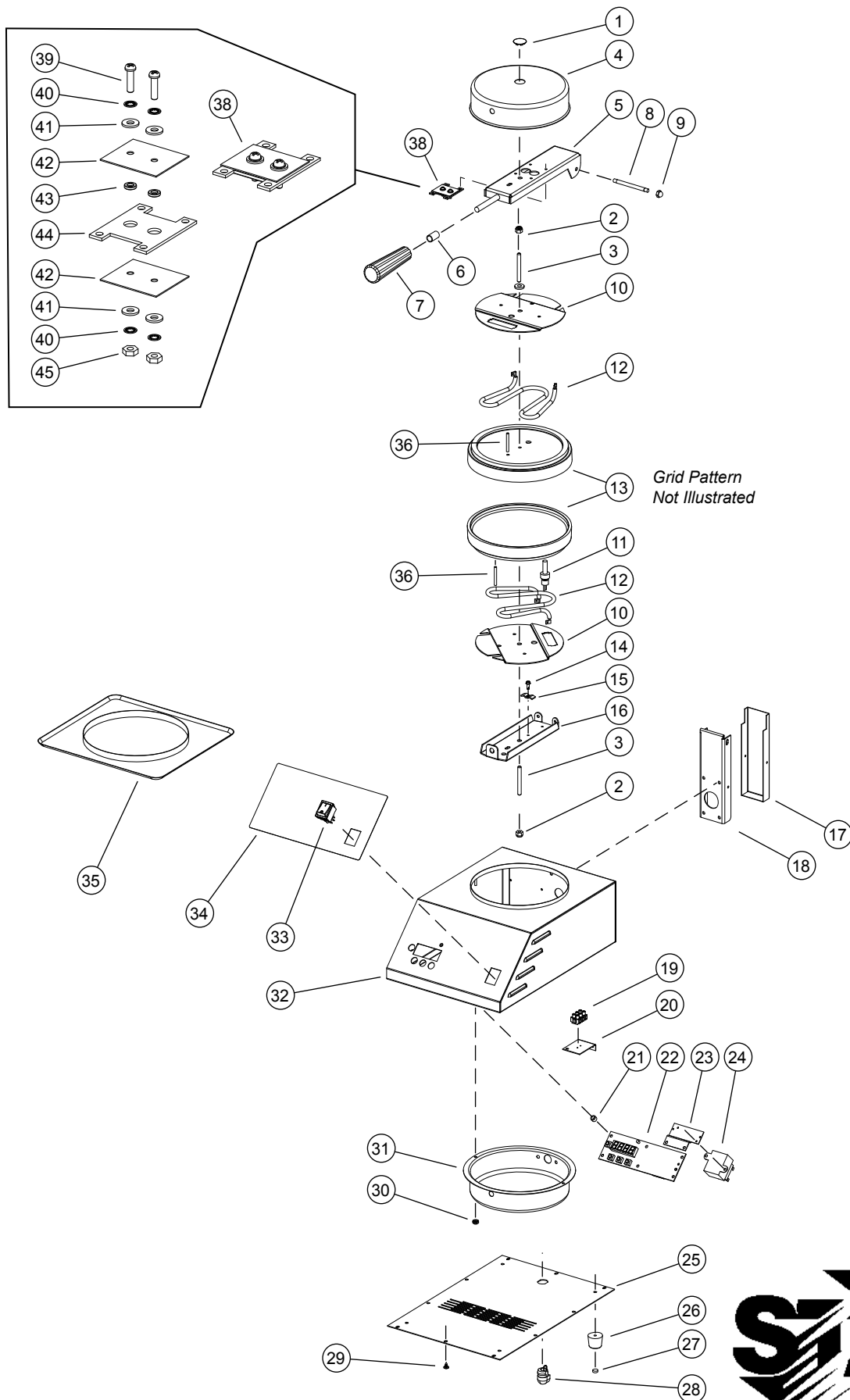


SK2062, REV.A-, 8/12/13

# PARTS LIST

November 26, 2014, Rev H

Model: SWB7RBE / SWB8RBLE Belgian Waffle Baker				
Fig No	Part Number	Quantity	Description	Application
1	2P-Z1735	2	PLUG CAP 3/4	
2	B9-73010	1	TOP HINGE ASSY	
3	2D-Z1733	2	CUP 7"	SWB7RBE
	B9-Z1790		CUP 8"	SWB8RBLE
4	2C-08-07-0064	2	HEX ACORN NUT 3/8-24	
5	2V-Z1799	2	7" CUP SUPPORT	SWB7RBE
	B9-Z3731		CUP SUPPORT 8" BELG	SWB8RBLE
6	2C-08-07-0041	2	BOLT 3/8-24x1/2 HEX	
7	2C-Z2670	2	NUT 1/4-20 W/LOCKWASHER	
8	2A-Z2644	2	SPACER 3/8x.032, 19/32LG	
9	B9-Z8772	2	8" ELEMENT PLATE	SWB8RBLE
	B9-Z8773		PLATE-ELEMENT	SWB7RBE
10	2N-Z1457	2	ELEMENT 120V 500 WATTS	SWB7RBE; 120V
	2N-Z2010		ELEMENT 660W 120V	SWB8RBLE: 120V
	2N-Z2011		ELEMENT 660W 240V	SWB8RBLE: 230V, 240V
	2N-Z2720		ELEMENT ROD 500W 240V	SWB7RBE; 230V, 240V
11	2C-Z1674	2	STUD 1/4-20 X 2 1/4	
12	2C-Z1675	2	ROLL PIN 3/16 X 2	
13	2F-Z1746	1	GRID 7" DIA BELG. TOP	SWB7RBE
	2F-Z1767		GRID 8" BELG. LIGHT TOP	SWB8RBLE
14	2A-Z6635	1	ROD-SHORT HANDLE	
15	2R-09-WB-0027	1	HANDLE-BLK 3/8-16	
16	2F-Z1666	1	GRID 7" DIA. BELG. BOTTOM	SWB7RBE
	2F-Z1768		GRID 8" BELG. LIGHT BOT.	SWB8RBLE
17	2E-Z1837	1	RTD PROBE 2000 OHM	
18	2F-Z1765	1	LOWER HINGE	
19	2M-Z1753	1	OVERLAY-WAFFLE BAKER	
20	2E-Z1858	1	SWITCH-LIGHTED	
21	B9-73003	1	YOKE ASSY	
22	2A-Z2643	2	SPACER 1/4x.028, 3/8 LG.	
23	B9-73002	1	HINGE-TUBE ASSY	
24	B9-Z1776	1	PLATE-CLAMP	
25	B9-Z1772	2	TENSION SPRING	
26	B9-73011	1	BRACKET REAR ASSEMBLY	
27	B9-73033	1	COLLAR ASSY	
28	B9-Z1724	1	COVER-BACK	
	B9-Z2985		COVER-BACK, CE	230V
29	2K-Z1971	6	SPACER .257X.75X.25 NYLON	
30	2J-Z7497	1	TIMER/TEMP CONTROL	
31	2E-Z5375	1	TERMINAL BLOCK-3 POLE	
32	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V
	2E-Z2974		TRANSFORMER 230V/10A CE	230V, 240V
33	B9-73030	1	BRACKET CONTROL ASS'Y	
34	B9-Z1723	1	COVER-BTM	
35	2I-Z0057	4	FOOT, RUBBER	
36	2P-9564	4	PLUG-RUBBER	
37	2K-Y3240	1	BUSHING HEYCO SR 17-2	
38	B9-Z1760	1	DRIP TRAY	
NI	2E-Z2145	1	FUSEHOLDER	230V
NI	2E-Z2148	2	FUSE 5 X 20 mm 5A	230V
NI	2E-Z3385	1	CORD SET 14/3 120V 15A	120V
NI	2I-06-07-0023	2	INSULATION 8" DIA	SWB8RBLE
NI	2I-09-WB-0002	2	INSULATION 7" CIRCLE	SWB7RBE
NI	2K-Y1139	1	BUSHING HEYCO SB500-6	
NI	B9-73028	1	LEAD IN CORD 240V	240V
NI	B9-73029	1	LEAD IN CORD 230CE	230V



2M-Z7728; Owners Manual Waffle Baker

MODEL: SWB7R1E, WAFFLE BAKER



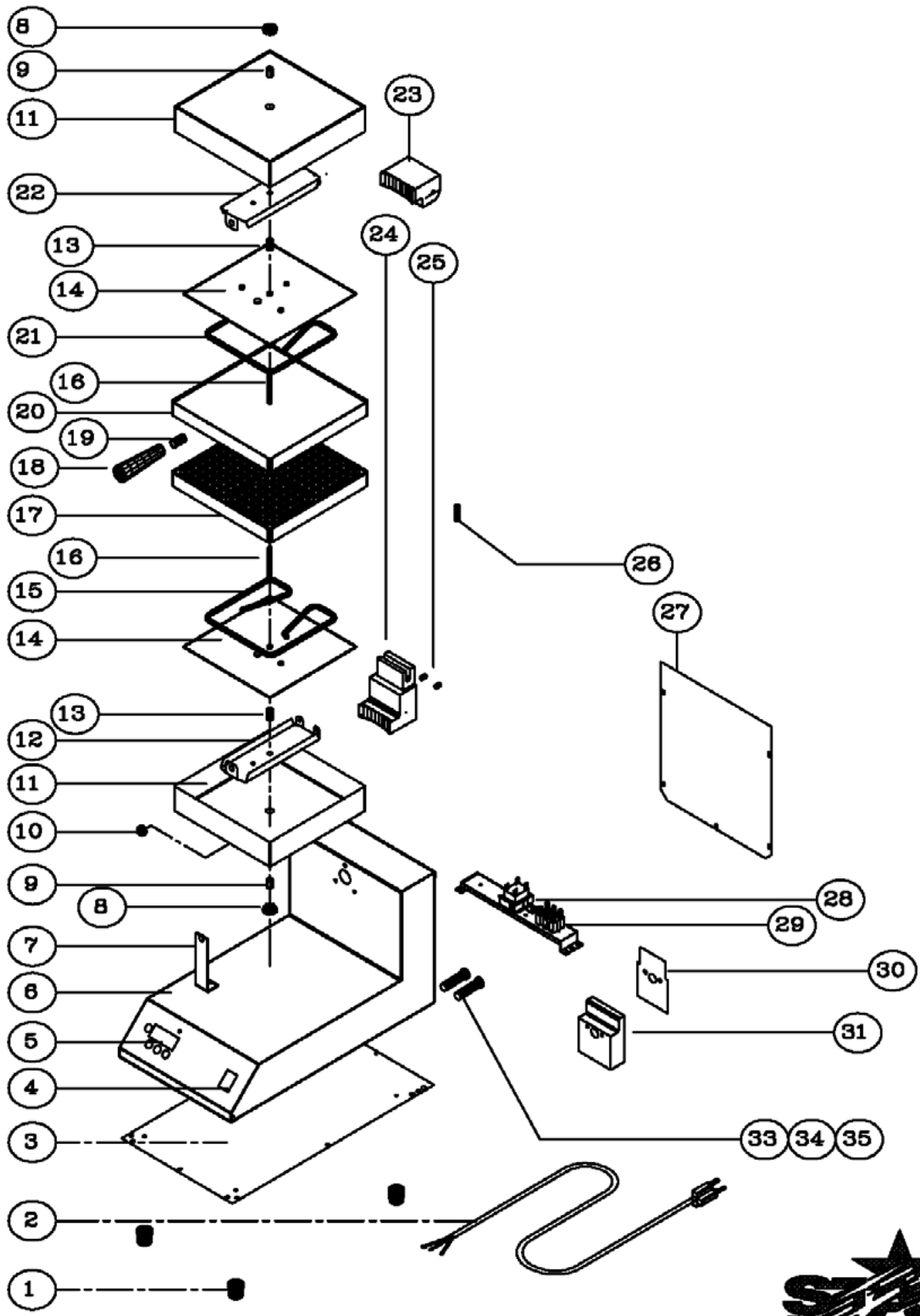
SK2063, REV. A, 8/08/13



# PARTS LIST

November 26, 2014, Rev H

Model: SWB7R1E / SWB7R2E Waffle Baker				
Fig. No	Part No	Qty	Description	Application
1	2P-Z1735	2,4	PLUG CAP 3/4	SWB7R1E/SWB7R2E
2	2C-Z2670	2,4	NUT 1/4-20 W/LOCKWASHER	SWB7R1E/SWB7R2E
3	2C-Z1674	2,4	STUD 1/4-20 X 2 1/4	SWB7R1E/SWB7R2E
4	B9-Z2016	1,2	CUP 7"	SWB7R1E/SWB7R2E
5	B9-73044	1,2	CUP SUPPORT HINGE ASSEMBLY	SWB7R1E/SWB7R2E
6	2A-Z2606	1,2	SPACER	SWB7R1E/SWB7R2E
7	2R-09-WB-0027	1,2	HANDLE BLACK 3/8-16	SWB7R1E/SWB7R2E
8	2A-Z3728	1,2	HINGE, PIN	SWB7R1E/SWB7R2E
9	2C-08-07-0040	2,4	ACORN NUT	SWB7R1E/SWB7R2E
10	B9-Z8773	2,4	PLATE	SWB7R1E/SWB7R2E
11	2E-Z1837	1,2	RTD PROBE 2000 OHM	SWB7R1E/SWB7R2E
12	2N-Z2040	1,2	ELEMENT ROD 425W 120V, TOP	SWB7R1E/SWB7R2E
	2N-Z2135		ELEMENT ROD 425W 240V, TOP	SWB7R1E/SWB7R2E
	2N-Z2264		ELEMENT ROD 475W 240V, BTM	SWB7R1E/SWB7R2E
	2N-Z2843		ELEMENT ROD 475W 120V, BTM	SWB7R1E/SWB7R2E
13	2F-Z1769	1,2	GRID 7" STANDARD, TOP	SWB7R1E/SWB7R2E
	2F-Z1770		GRID 7" STANDARD BOTTOM	SWB7R1E/SWB7R2E
14	2C-8833	2,4	SCREW 8-18X1/2 HEX STL NP	SWB7R1E/SWB7R2E
15	B9-04-WB-0046	1,2	CLAMP WIRE SUPPORT	SWB7R1E/SWB7R2E
16	2V-Z1799	1,2	7" CUP SUPPORT	SWB7R1E/SWB7R2E
17	B9-04-WB-0231	1,2	WIRE CHANNEL COVER	SWB7R1E/SWB7R2E
18	B9-Z2008	1,2	WIRE CHANNEL	SWB7R1E/SWB7R2E
19	2E-Z5375	1	TERMINAL BLOCK, 3-POLE	SWB7R1E/SWB7R2E
20	B9-Z1925	1	BRACKET-TERMINAL	SWB7R1E/SWB7R2E
21	2K-Z1971	8	SPACER .257 X .75X.25 NYLON	SWB7R1E/SWB7R2E
22	2J-Z7497	1,2	TIMER-TEMPERATURE CONTROL	SWB7R1E/SWB7R2E
23	B9-Z2612	1,2	BRACKET-TRANSFORMER	SWB7R1E/SWB7R2E
24	2E-05-07-0350	1,2	TRANSFORMER 230V/10V 6VA 240V	SWB7R1E/SWB7R2E
	2E-05-07-0351		TRANSFORMER 115/10V 6VA 120V	SWB7R1E/SWB7R2E
	2E-Z2974		TRANSFORMER 230V/10V 230V CE	SWB7R1E/SWB7R2E
25	B9-Z1926	1	COVER-BOTTOM SINGLE	SWB7R1E
	B9-Z1927		COVER-BOTTOM DOUBLE	SWB7R2E
26	2I-Z0057	4	FOOT RUBBER	SWB7R1E/SWB7R2E
27	2P-9564	4	PLUG-RUBBER	SWB7R1E/SWB7R2E
28	2K-Y3240	1	BUSHING HEYCO SR 17-2	SWB7R1E/SWB7R2E
29	2C-1646	AR	SCREW #8X3/8 AB THP STL	SWB7R1E/SWB7R2E
30	2C-08-07-0207	2,4	NUT 10-24 HEX STL NP	SWB7R1E/SWB7R2E
31	2D-Z7611	1,2	CUP 7"	SWB7R1E/SWB7R2E
32	B9-73073	1	BODY ASSEMBLY DOUBLE	SWB7R2E
	B9-73074		BODY ASSEMBLY SINGLE	SWB7R1E
33	2E-Z1858	1,2	SWITCH 20A/120V MOLVENO	SWB7R1E/SWB7R2E
34	2M-Z2623	1	CONTROL PANEL OVERLAY - SINGLE	SWB7R1E
	2M-Z2624		CONTROL PANEL OVERLAY - DOUBLE	SWB7R2E
35	B9-Z1751	1	DRIP TRAY, DOUBLE	SWB7R2E
	B9-Z1853		DRIP TRAY, SINGLE	SWB7R1E
36	2C-Z1675	2,4	ROLL PIN 3/16 X 2	SWB7R1E/SWB7R2E
38	B9-73065	1,2	MICAASSY SINGLE/DOUBLE	SWB7R1E/SWB7R2E
39	2C-08-07-0137	2,4	SCREW 8-32 x 3/4 HEXHD	SWB7R1E/SWB7R2E
40	2C-H8670	4,8	WASHER, SS #8 INT	SWB7R1E/SWB7R2E
41	2C-08-07-0221	4,8	WASHER 7/16OD/3/16ID18GA	SWB7R1E/SWB7R2E
42	Z1-06-07-0004	2,4	MICA 1.50 x 1.75	SWB7R1E/SWB7R2E
43	2C-08-07-0025	2,4	WASHER .072THK CERAMIC	SWB7R1E/SWB7R2E
44	B9-Z3821	1,2	HOLDER-MICA	SWB7R1E/SWB7R2E
45	2C-2556	2,4	NUT 8-32 HEX STL NP	SWB7R1E/SWB7R2E
NI	2E-Z2145	2	FUSEHOLDER 230V CE	SWB7R2E
NI	2E-Z2146	2	FUSEHOLDER 230V CE	SWB7R2E
NI	2E-Z2147	2	FUSE 8A 250V 230V CE	SWB7R2E
NI	2E-Z2148	2	FUSE 5X20 mm 5A	SWB7R1E
NI	2E-Z3385	1	LEAD IN CORD 120V 15A	120V
NI	B9-73028	1	LEAD IN CORD 240V	240V
NI	B9-73029	1	LEAD IN CORD 230V CE	230V CE
NI	B9-73031	1	LEAD IN CORD 120V 15A	120C



MODEL SWB8SQE STAR MANUFACTURING INTERNATIONAL, INC.

REV. - SK2064 03/03/04 DR: DWD

# PARTS LIST

November 26, 2014, Rev H

MODEL SWB8SQE Waffle Baker

Key Number	Part Number	Number Per Unit	Description
1	2I-Z0057	4	FOOT RUBBER
2	2E-Z3385	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-Z7497	1	TIMER-TEMPERATURE CONTROL
6	B9-73004	1	BODY ASSEMBLY
7	B9-Z1845	1	FRONT SUPPORT
8	2P-Z1735	2	PLUG CAP 3/4
9	2C-Z2670	2	NUT 1/4-20 W/LOCKWASHER
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-Z8774	2	PLATE
15	2N-Z2841	1	ELEMENT 855W 120V
	2N-Z2249	1	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	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	2F-Z2643	2	SPACER 1/4X0.028
26	2T-Z2043	2	THERMOSTAT
	2E-Z1837	1	RTD PROBE 2000 OM
27	B9-Z1724	1	COVER-BACK
28	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 230V CE
29	2E-Z5375	1	TERMINAL BLOCK, 3-POLE
30	B9-Z1859	1	PLATE-COVER-HINGE
31	2F-Z1835	1	SPACER
33	2E-Z2145	2	FUSEHOLDER 230V CE
34	2E-Z2146	2	FUSE CARRIER 230V CE
35	2E-Z2147	2	FUSE 8A 250V 230V CE
	<b>NOT ILLUSTRATED</b>		
--	B9-Z1760	1	DRIP TRAY
--	2M-Z1753	1	CONTROL PANEL OVERLAY

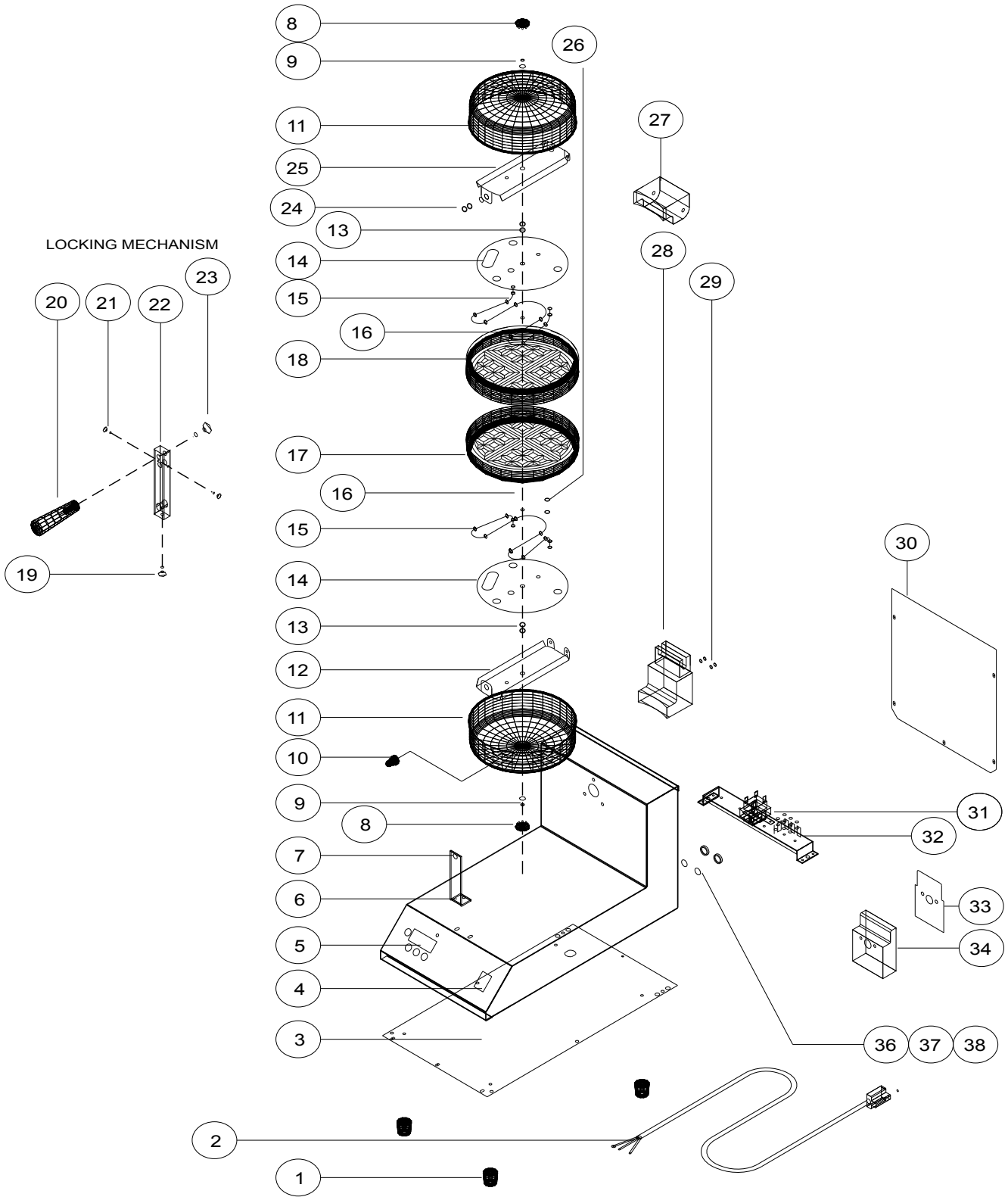
**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
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Some items are included for illustrative purposes only and in certain instances may not be available.



**Star International Holdings, Inc. Company**



MODEL: SWCBE

STAR MANUFACTURING INTERNATIONAL, INC.  
 REV. - SK2065 03/03/04

# PARTS LIST

November 26, 2014, Rev H

MODEL SWCBE Waffle Baker

Key Number	Part Number	Number Per Unit	Description
1	2I-Z0057	4	FOOT RUBBER
2	2E-Z3385	1	LEAD IN CORD 120V 15A
	B9-73028	1	LEAD IN CORD 240V
	B9-73029	1	LEAD IN CORD 230V CE
	B9-73086	1	CORD SET ASSY 230UK
3	B9-Z1723	1	COVER-BOTTOM
4	2E-Z1858	1	SWITCH 20A/120V MOLVENO
5	2J-Z7497	1	TIMER-TEMPERATURE CONTROL
6	B9-73004	1	BODY ASSEMBLY
7	B9-Z1810	1	FRONT SUPPORT
8	2P-Z1735	2	PLUG CAP 3/4
9	2C-Z2670	2	NIT 1/4-20 W/LOCKWASHER
10	2A-09-WB-0094	1	LOCK BULLET
11	B9-Z1790	2	CUP
12	B9-Z1800	1	CUP SUPPORT
13	2A-Z2644	2	SPACER 3/8X0.035
14	B9-Z8772	2	PLATE
15	2N-Z2010	2	ELEMENT 660W 120V
	2N-Z2011	2	ELEMENT 660W 240V
16	2C-Z1674	2	STUD 1/4-20 X 2 1/4
17	B9-Z1775	1	GRID 8" CONE BOTTOM
18	B9-Z1774	1	GRID 8" CONEBAKER
19	2C-08-07-0112	2	SET SCREW 1/4-20 X 1/4
20	2R-09-WB-0027	1	HANDLE BLACK 3/8-16
21	2C-08-07-0230	2	SCREW 8-32 X 3/8 ACHD
22	2R-Z5658	1	LOCKING ARM 5.25"
23	2C-08-07-0088	1	SCREW 3/8-16X1 1/4 SHCS
24	2A-Z2608	1	SPACER
25	B9-85017	1	CUP SUPPORT ASSEMBLY CONE
26	2E-Z1837	1	RTD PROBE 2000 OM
27	B9-73010	1	TOP HINGE ASSEMBLY
28	2F-Z1765	1	LOWER HINGE MACHINED
29	2F-Z2643	2	SPACER 1/4X0.028
30	B9-Z1724	1	COVER-BACK
31	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 230V CE
32	2E-Z5375	1	TERMINAL BLOCK, 3-POLE 230V CE, 240UK
33	B9-Z1859	1	PLATE-COVER-HINGE
34	2F-Z1835	1	SPACER
36	2E-Z2145	2	FUSEHOLDER 230V CE
37	2E-Z2146	2	FUSE CARRIER 230V CE
38	2E-Z2147	2	FUSE 8A 250V 230V CE
	<b>NOT ILLUSTRATED</b>		
--	B9-Z1760	1	DRIP TRAY
--	2M-Z1753	1	CONTROL PANEL OVERLAY
--	2I-06-07-0023	2	INSULATION, 8" DIA

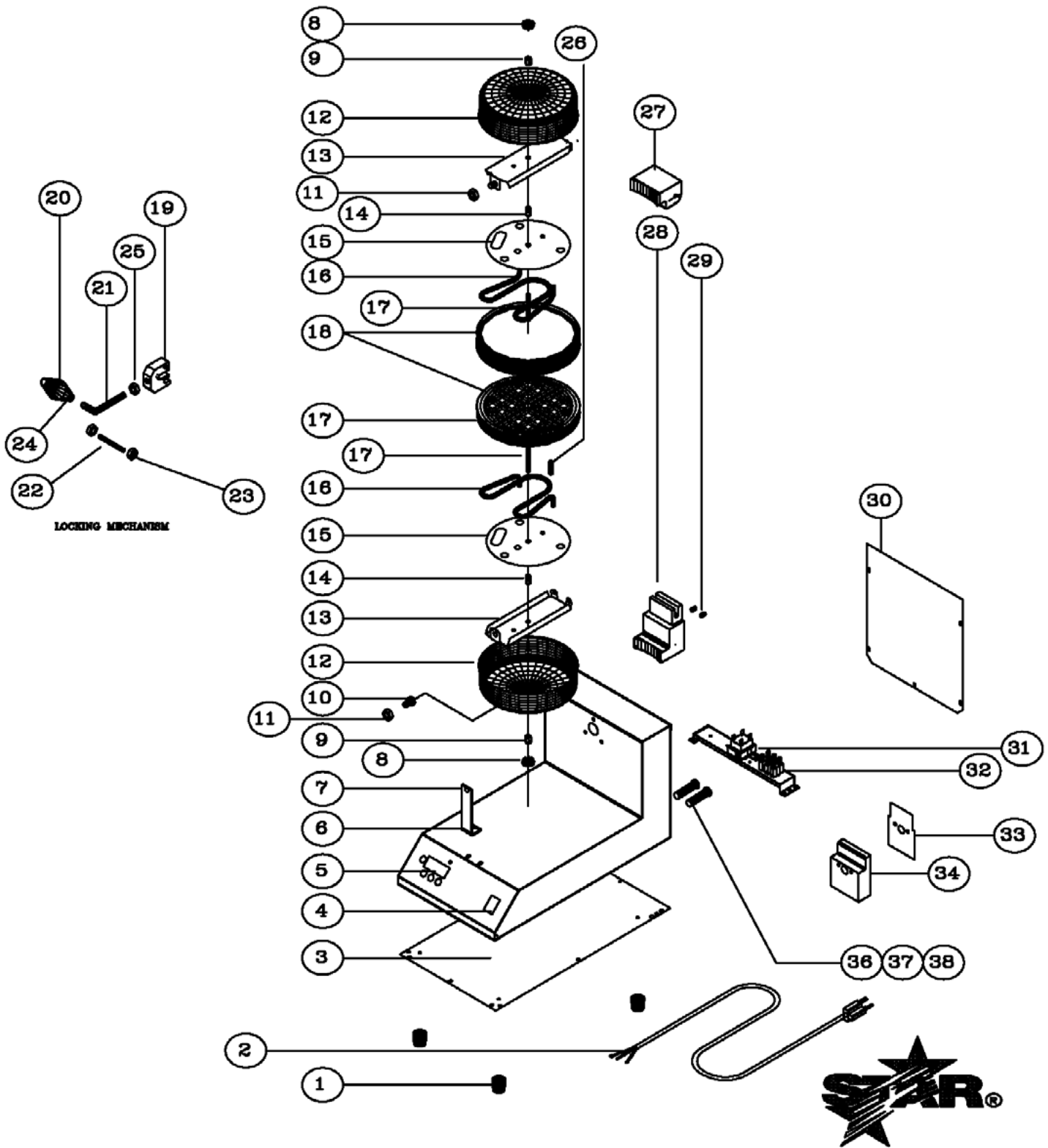
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**Star International Holdings, Inc. Company**



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL SWB8RBDE

REV. -

SK2066

03/03/04

DR: DWD

# PARTS LIST

November 26, 2014, Rev H

MODEL SWB8RBDE Waffle Baker

Key Number	Part Number	Number Per Unit	Description
1	2I-Z0057	4	FOOT RUBBER
2	2E-Z3385	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-Z7497	1	TIMER-TEMPERATURE CONTROL
6	B9-73004	1	BODY ASSEMBLY
7	B9-Z1810	1	FRONT SUPPORT
8	2P-Z1735	2	PLUG CAP 3/4
9	2C-Z2670	2	NUT 1/4-20 W/LOCKWASHER
10	2C-08-07-0041	2	BOLT 3/8-24 x 1/2 HEX
11	2C-08-07-0064	2	HEX ACORN NUT 3/8-24
12	B9-Z1790	2	CUP
13	B9-Z3731	1	CUP SUPPORT
14	2A-Z2644	2	SPACER 3/8X0.035
15	B9-Z8771	2	PLATE
16	2N-Z2010	2	ELEMENT 660W 120V
	2N-Z2011	2	ELEMENT 660W 240V
17	2C-Z1674	2	STUD 1/4-20 X 2 1/4
18	B9-Z3734	2	GRID 8" DIAMETER MACHINED
19	2F-Z9333	1	LOCK HANDLE
20	2R-09-WB-0027	1	HANDLE-BLACK 3/8-16
21	2A-Z6635	1	SHORT HANDLE RED PLATED
22	2A-70-WB-0132	2	LOCK PIN
23	2C-08-07-0040	2	ACORN NUT 1/4-20
24	2C-08-07-0037	1	SCREW 6-32 x 3/8
25	2C-08-07-0054	1	NUT 3/8-16 HEX
26	2E-Z1837	1	RTD PROBE 2000 OM
27	B9-73010	1	TOP HINGE ASSEMBLY
28	B9-Z1764	1	LOWER HINGE MACHINED
29	2F-Z2643	2	SPACER 1/4X0.028
30	B9-Z1724	1	COVER-BACK
	B9-Z2985	1	COVER-BACK 230CE
31	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 230V CE
32	2E-Z5375	1	TERMINAL BLOCK, 3-POLE
33	B9-Z1859	1	PLATE-COVER-HINGE
34	2F-Z1835	1	SPACER
36	2E-Z2145	2	FUSEHOLDER 230V CE
37	2E-Z2146	2	FUSE CARRIER 230V CE
38	2E-Z2147	2	FUSE 8A 250V 230V CE
	<b>NOT ILLUSTRATED</b>		
--	B9-Z1760	1	DRIP TRAY
--	2M-Z1753	1	CONTROL PANEL OVERLAY

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
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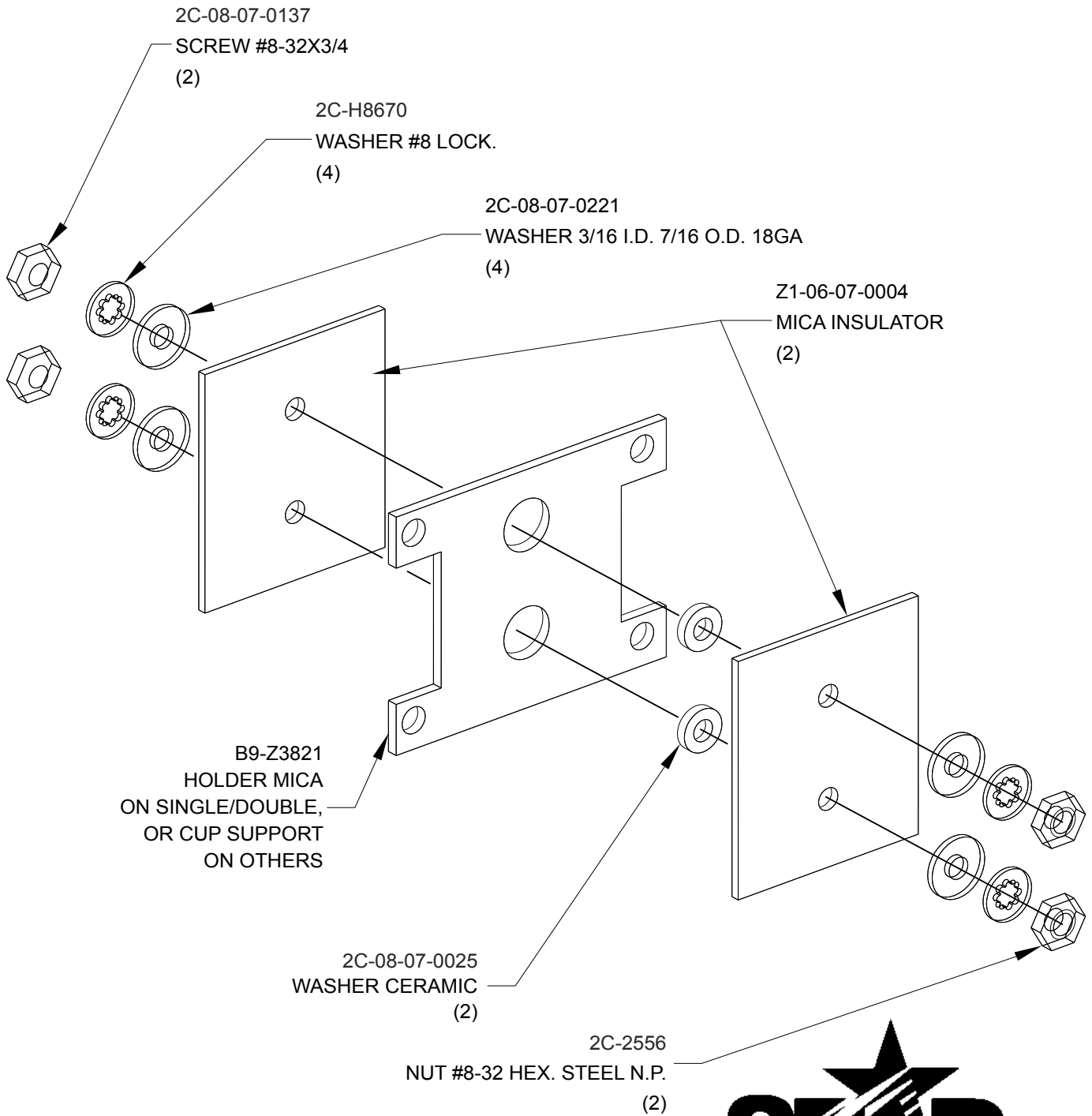
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**Star International Holdings, Inc. Company**

# 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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**MODELS: WAFFLE BAKERS**



**STAR MANUFACTURING INTERNATIONAL, INC.**  
REV. - SK1811 03/03/04