

Pro-Max® Pro-Max® Pro-Max® Pro-Max® Pro-Max®

Pro-Max® **SPLIT LID TABLE TOP TWO SIDED TOASTER**

MODEL
GR14SPT SERIES
**Installation and
Operation
Instructions**

2M-Z3391 Rev. K 8/01/12



GR14SPT-120V



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.

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
E-mail 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
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

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

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.

INSTALLATION

1. Plug unit into dedicated 120V AC line with 20AMP receptacle, CUL models, 30AMP.
2. **DO NOT** plug a 120V unit into 220V 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.



WARNING

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

4. **DO NOT** operate without top burn guard in place.

INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 45 minutes. Refer to your corporate operating procedures for seasoning your grill.

OPERATING INSTRUCTIONS

Make sure unit is plugged into 20AMP/30AMP receptacle (depending on model) and is on a dedicated line specified on the units name plate.

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 start-up 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 lid until it engages into first detent and remove food. Using spatula, scrape residue into the grease catcher cup.

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.

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. If adjustments are required for additional food products, please refer to the time or temperature programming section on page 4.

TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

Start-up:

1. The preset time will flash until the preset temperature is reached.
2. When the control reaches the 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 PC board for 1 second, the LED above program lights and display reads " _ _ _ _ ." Enter the four - digit security code sequence: **4, 3, 2, 1**. Starting with the first digit, the center horizontal bar will light on each digit as the security code is entered. 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 to flash but will remain lit.**
8. **To stay in program mode without re-entering the security code, press and hold the "TEMP" button and press the program button that you want to program. The programmed time for that button will display. Release the "TEMP" button and that program button. Repeat steps 3 through 8 until programming is finished.**
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 PC board only. The time settings programmed on the Left PC board will also be programmed onto the **Right PC board**. See next column to make changes to the **Right PC board** only. **Each programming change must be saved by pressing the "TEMP" button!** Right PC board (Timer only):

1. **To Change the time on Right PC board, press and hold the "TEMP" button on the Left PC board and press and hold any program button on the Right PC board 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.** Starting with the first digit, the center horizontal bar will light on each digit as the security code is entered. 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 to flash but will remain lit.**
5. **To stay in program mode without re-entering the security code, press and hold the "TEMP" button and press the program button that you want to program. The programmed time for that button will display. Release the "TEMP" button and that program button. Repeat steps 3 through 8 until programming is finished.**
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. Press any program button (1-4) on either side to begin the timer countdown for that side. The LED for the appropriate program will be lit during the countdown and the remaining time will be displayed. The countdown may be stopped at any time by pressing the same program button. The display will return to the programmed time of that button.
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 boards 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

DAILY CLEANING PROCEDURES

Begin toaster cleaning procedure by using operating procedures within your organization, or follow the steps below:

1. Scrape griddle with a spatula to remove loose food debris.
2. Turn grill to 275°F by pressing button #4 (programmed for cleaning mode).
3. Once grill reaches cleaning temperature, turn the grill off and unplug it.
4. Pour 1/4 cup of grill cleaner onto the bottom cooking surface of hot grill. (Grill cleaning fluid may be purchased from local distributor.)
5. Immediately spread grill cleaner around the grill with a cleaning pad. Use moderate pressure to scrape away burnt-on food.
6. Apply grill cleaner to a cleaning pad.
7. Use moderate pressure to scrape away burnt-on food on top cooking surfaces.
8. Drain grill cleaner to grease trap.
9. Wipe off remaining grill cleaner with a thick damp cloth until clean.
10. Empty and clean the grease catcher cup as required using detergent and water after removing cup from unit.

CARBON BUILDUP: *A black matter that forms on or near the cooking surface. Generally this is a combination of: releasing agents, oils, food particles etc. that has cooked itself to the surface. After a period of time without cleaning, this will reduce performance and material may start flaking off. When that happens, follow the "Carbon Cleaning" procedures.*

CARBON CLEANING

When carbon build up occurs, use a carbon removal agent according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/ corporate guidelines, or the seasoning instructions in this manual.



CAUTION

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

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

- 1 Tablespoon liquid dish detergent
- 1 Cup of warm water



CAUTION

DO NOT SPLASH CONTROL HOUSING!
Do not splash conduit connecting top and bottom of the toaster!!

MAINTENANCE AND REPAIRS

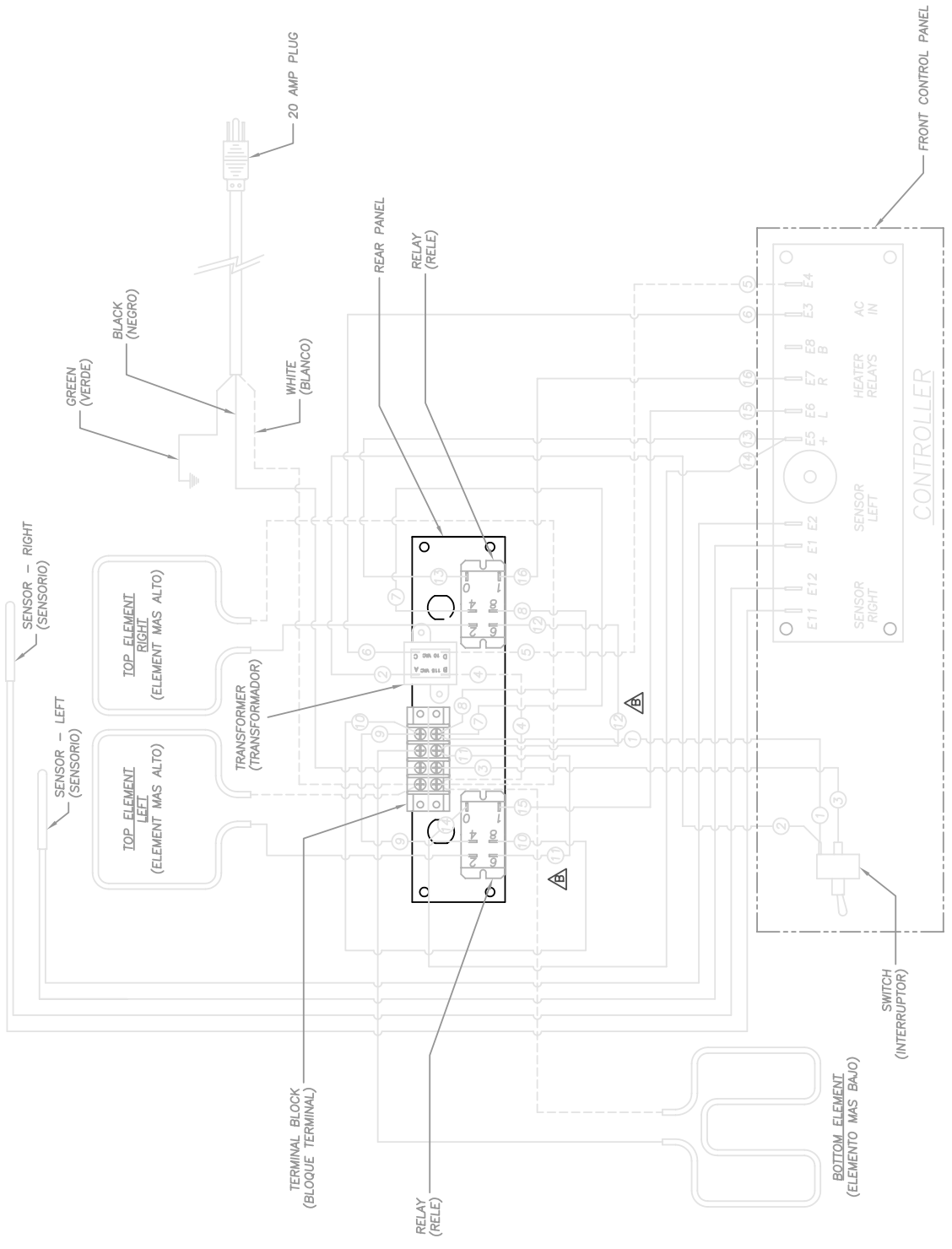
Contact your local authorized service agent for service or required maintenance. Refer to the authorized service center listing provided with the unit.

TOLERANCES UNLESS OTHERWISE NOTED
 FRACTIONS ± 1/64 DECIMALS ± .005

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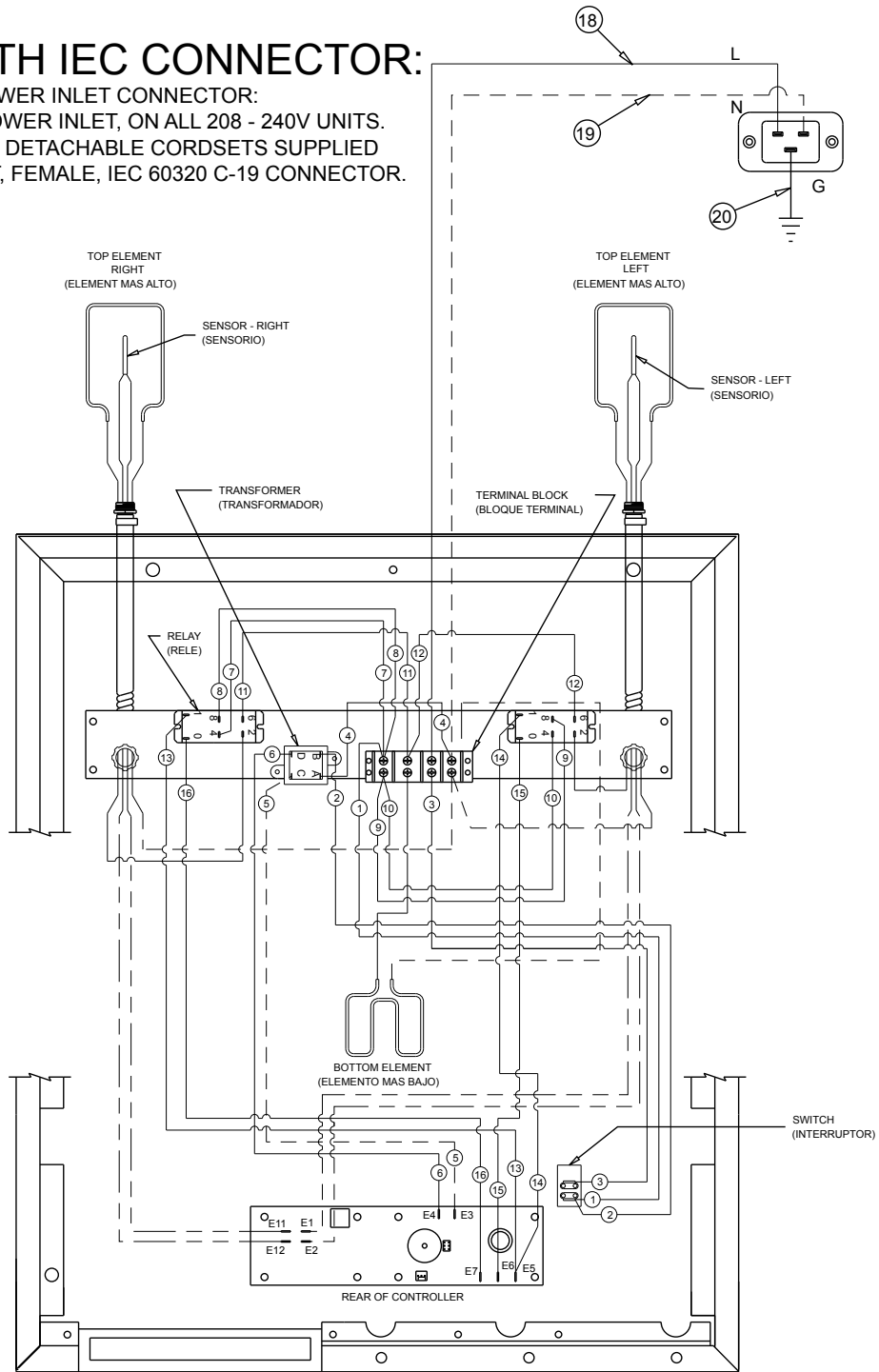
A 1/9/01 2300 WATT WAS 2100 WATT PR

B 2/5/01 WIRES 11 AND 12 WERE GOING TO PIN 2 ON RELAYS. PR



UNITS WITH IEC CONNECTOR:

POWER INLET CONNECTOR:
 IEC 320 C-20 POWER INLET, ON ALL 208 - 240V UNITS.
 FOR USE WITH DETACHABLE CORDSETS SUPPLIED
 WITH A STRAIGHT, FEMALE, IEC 60320 C-19 CONNECTOR.



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

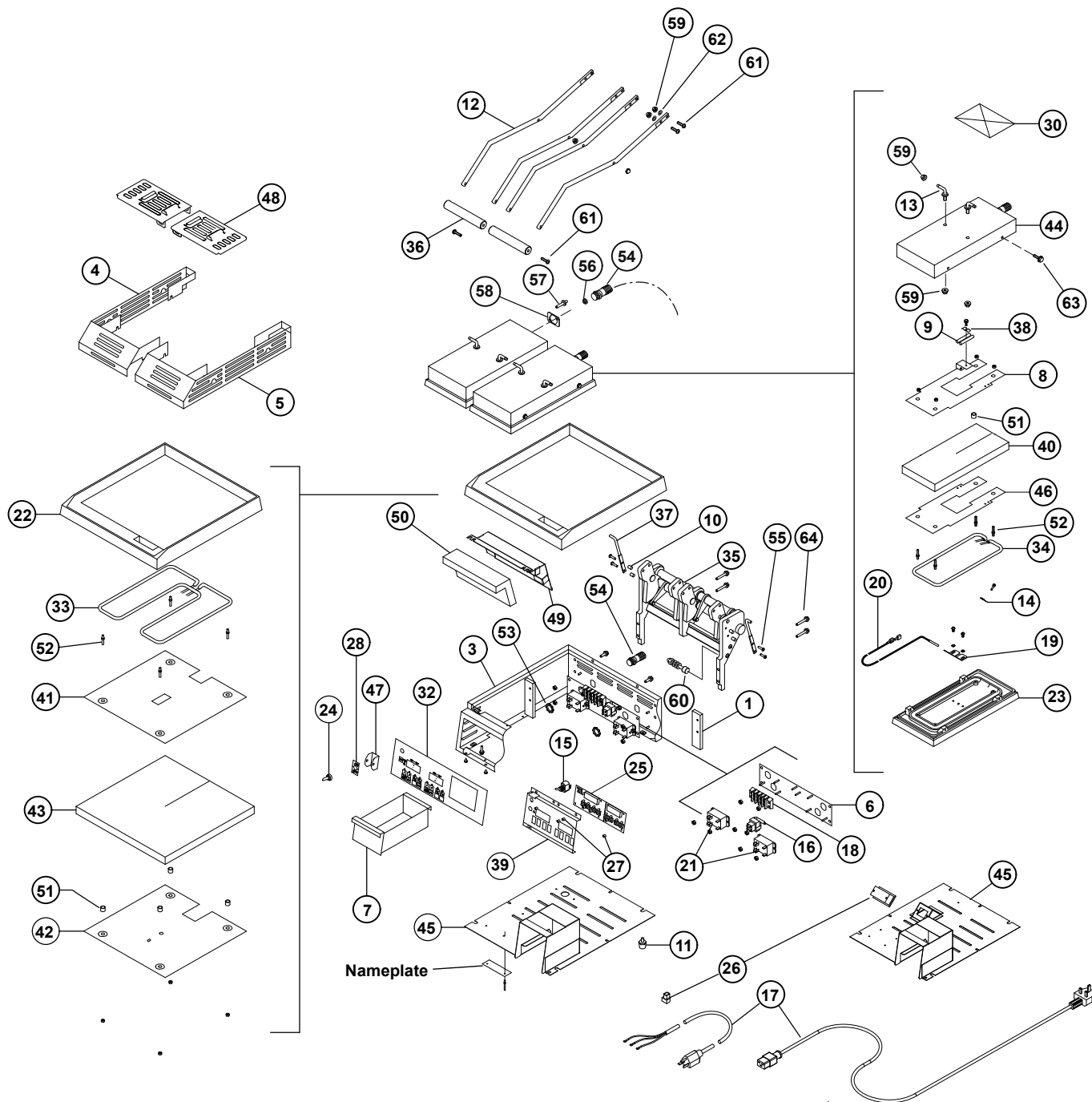
WIRE DIAGRAM, 230V, 2300 WATT (2J-Z6323 CONTROLLER ONLY)



MODEL: GR14SPTA-UK

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STAR MANUFACTURING INTERNATIONAL INC.
 SK2017 Rev C 06/30/2011



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

MODEL - GR14SPT



STAR MANUFACTURING INTERNATIONAL, INC.

SK1750

REV. J

10/29/13

2M-Z3391, SPLIT LID TABLE TOP TWO SIDED TO ASTER

PARTS LIST

January 16, 2013, Rev. J

GR14SPT-120V, CUL, CE SPLIT LIDD TABLE TOP TOASTER PARTS LIST				
Fig. No	Part No	Qty	Description	Application
1	2A-Z6484	2	PLATE (COUNTER BALANCE MOUNT)	
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	
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" ARM	
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/10A 6VA	GR14SPT-CE
	2E-05-07-0351		TRANSFORMER 115/10V 6VA	
17	2E-Y9251	1	CORD SET CONT EUR 16AMP	GR14SPT-CE
	2E-Z4119		CORD POWER 5-20P	120V
	2E-Z4304		CORD POWER 5-30P	CUL
	2E-Z4314		POWER CORD, 12/3 6-15P	240V
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-Z3335	2	RELAY DOUBLE POLE-SINGLE THROW	
22	PS-GR0361	1	KIT, 2F-Z1945 CASTING - SMOOTH BOTTOM, ALUMINUM	
23	PS-GR0356	2	KIT, 2F-Z3237 CASTING - TOP	
24	2I-05-07-0013	1	BOOT SWITCH	
25	2J-Z3263	1	TIME/TEMPERATURE CONTROL, °F	GR14SPT-120V, 240V, CUL, GR14STB-120V, 240V, GR14STE-120V
	2J-Z6323		TIME/TEMPERATURE CONTROL °F/°C	
	D9-GR0529		TIME/TEMPERATURE CONTROL F/C PROGRAMMED	GR14SPT-CE, GR14SPTK-TAI
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	
32	2M-Z3337	1	OVERLAY	
33	2N-Z9324	1	ELEMENT, HEATING, 1300W@120V, 11.07OHMS, 10 AMPS	120V, CUL
	2N-Z9327		ELEMENT 1300WATT 240V-14B	GR14SPT-CE
34	PS-Z9325	2	ELEMENT, HEATING, TOP 500W	120V, CUL
	PS-Z9326		ELEMENT, 500 WATT 240V SPT, TOP	GR14SPT-CE
35	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP	
36	2V-Z3152	2	HANDLE	
37	2V-Z3252	2	TOP HOUSING LATCH ROD	
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT	
39	D9-GR0151	1	FACEPLATE ASSEMBLY	

2M-Z3391, SPLIT LID TABLE TOP TWO SIDED TOASTER

**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

January 16, 2013, Rev. J

GR14SPT-120V, CUL, CE SPLIT LIDD TABLE TOP TOASTER PARTS LIST				
Fig. No	Part No	Qty	Description	Application
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 AND CONDUIT ASSEMBLY	
45	D9-GR0520	1	BASE ASSY / GREASE CABINET	GR14SPT-CE
	D9-GR0526		BASE BTM / GRS CAB / IEC ASSY	
46	D9-Z3902	2	PLATE - TOP ELEMENT RET.	
47	Z1-70-07-0343	1	SWITCH GUARD	
48	D9-GR0189	2	TOP BURN GUARD ASSEMBLY	
49	D9-GR0183	1	INSULATION BAFFLE ASSEMBLY	
50	D9-Z3826	1	INSULATION - BAFFLE	
51	2A-Z6604	12	SPACER - INSULATION PLATE	
52	2C-08-07-0285	12	SCREW 10-24X3/4X3/8 TYPE 2 HEX DBL END STL	
NI	2E-Y9253	1	INLET IEC 320 16 AMP	GR14SPT-CE
53	2E-Z3768	2	LOCKNUT, CONDUIT 1/2"	
54	2E-Z2898	2	CONDUIT ASSY	
55	2C-1516	4	SCREW 10-24 X 1" STL RH NP, LATCH ROD	
56	2C-Z3780	4	RETAINER, CONDUIT	
57	2C-Z3917	4	RIVIT, POP	
58	2A-Z3827	2	PLATE, STAMPING CONDUIT	
59	2C-40637	12	ACORN NUT, 1/4-20 CAP MS	
60	PS-GR134	AR	KIT, BEARING ASSY, COUNTER BALANCE	
61	2C-Z2992	12	BOLT 1/4-20X1 PHP STL NP	
62	2C-08-07-0262	8	WASHER 1/4-20X1 INT STL NP	
63	2C-Z5883	8	10-24 X 1/2" FZA SCREW	
64	2C-Z2593	4	10-24 X 1-1/2 SL HX/W NP	

2M-Z3391, SPLIT LID TABLE TOP TWO SIDED TOASTER

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 2
OF 2

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



Star Manufacturing International, Inc.

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 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 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.

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

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www.star-mfg.com