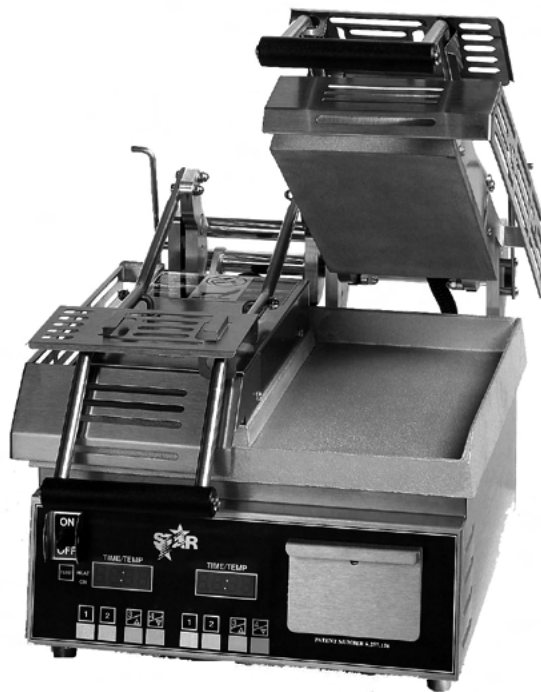


# **Pro-Max<sup>®</sup>**

## **SPLIT-LID TABLE TOP TWO SIDED TOASTER**

MODEL  
GR14SPTK-UK, GR14SPTK-CE  
GR14SPTKG-CE, GR14SPTKG240  
GR14SPTK-TAI



### **Installation and Operation Instructions**

2M-Z9194 Rev. D 1/09/2013

GR14SPTK-UK



## 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 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 dealer 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 \_\_\_\_\_

### FOR SERVICE CONTACT:

#### **Middleby Worldwide, UK**

**Telephone:** 44-1925-821-280

**Email:** [awalter@middlebyuk.co.uk](mailto:awalter@middlebyuk.co.uk)

#### **Middleby Worldwide, Europe**

**Telephone:** +34-94-454-2815

**Email:** [mwwwurope@middleby.com](mailto:mwwwurope@middleby.com)

#### **Middleby Taiwan Corporation**

**Telephone:** 011-91-98-1044-0174



## GENERAL INSTALLATION DATA

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 the unit into a dedicated 230 VAC line with United Kingdom BS 1363A receptacle.
2. DO NOT plug into a 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.



**DO NOT CONNECT TO ANY TYPE OF CURRENT OTHER THAN 230 VAC OR THE MACHINE WILL BE SERIOUSLY DAMAGED.**

## INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, wipe down the exterior and toasting area with a damp cloth. Take to a well ventilated area and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reaches 232°C. Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the toasting surface.

## SEASONING THE COOKING SURFACES

### FIRST TIME SEASONING

Follow your company/corporate guidelines for seasoning cooking surfaces. or

1. Bring the grill to 148°C and leave it on while doing the next three steps.
2. Brush the cooking surfaces with a release agent. If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes, and then wipe clean using a warm damp cloth.

### DAILY SEASONING

The grill should not require much seasoning while in use. In most cases, brush a light coating of the baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to spray before grilling each item.

### PRESET TIMES AND TEMPERATURES

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

### °F/°C CONVERSION

To change the temperature display from °F to °C or from °C to °F, hold the TEMP button while the unit is turned off. While holding the TEMP button, turn the unit on. The display will be the changed temperature mode. To change back, repeat the procedure.

## OPERATING INSTRUCTIONS

1. Turn the unit on by placing the switch in the ON position. The HEAT ON indicator, program number and display will flash indicating the 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 the PROGRAM button and let the displayed time count down to "0" at which time the unit will beep. To turn off the beeper, press the PROGRAM button again.
4. Raise the lid until it engages into the first detent and remove food. Using a spatula, scrape residue into the 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 it is not in use.

## TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

### Startup:

1. The preset time will flash until the preset temperature is reached.
2. When the control reaches the preset temperature, time display, the 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 the TEMP button. The display will read "Lo" if the temperature is below 135°C (273°F) and "Hi" if the temperature is above 300°C (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 for one second. The LED above the program number will light and the display will read "\_\_\_\_." Enter the four-digit security code sequence: 4, 3, 2, 1. The security code will not show on the 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 the temperature and to exit the 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 the next section 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, then 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 remaining preset time. The LED for the appropriate program will be lit during the countdown and will 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 independently 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**

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

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.  
**NOTE:** It is best not to let food cook onto the grill, as food build-up on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

**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.*

2. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry. Empty and clean the grease catcher tray as required using detergent and water (after removing the tray from the unit).

**CARBON CLEANING**

When carbon build up occurs, use a carbon removal agent (safe for aluminum) 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.

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



**CAUTION**

**DO NOT SPLASH THE CONTROL HOUSING! DO NOT SPLASH THE CONDUIT CONNECTING THE TOP AND BOTTOM OF THE TOASTER!**



**CAUTION**

**BEFORE CLEANING, MAKE SURE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED.**

## INTERNATIONAL ONE (1) YEAR EQUIPMENT WARRANTY

All workmanship and materials in “STAR” products are warranted for a period of one year from the date shipped from the factory or one year from the date shown on the proof of purchase of the end-user when purchased through an authorized “STAR” dealer/distributor in a commercial foodservice location.

“STAR’s” obligation under this warranty is limited to the replacement of the defective part(s) only without charge. This warranty is void if damage occurs from improper installation, misuse or abuse, disassembly or tampering of unit for any purpose other than repair by a qualified service agent, wrong voltage, incorrect or fluctuating voltage conditions, wrong gas, improper gas or gas conditions, operated contrary to the installation and operating instructions, operated in an application for which the unit is not suited, or if the unit is not maintained and/or cleaned in a suitable manner.

Any expense in connection with installation, or any cost of making adjustments on a unit to conform to electric or gas service at the point of installation, are not covered by this warranty.

- \* The warranty period for the JetStar series six (6) ounce 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. This warranty does not apply to the “non-stick” properties of such materials.
- \* This warranty is not valid on Conveyor Ovens unless a “start-up/check-out has been performed by a Factory Authorized Technician.

In order to make a claim under this warranty; a warranty report must be filed with Star Manufacturing International Inc. in St. Louis, Missouri, U.S.A. by the dealer/distributor through which product was purchased. All details, including serial number and model number of the defective unit, must be included. Failure to file a claim within a 120 Day time period may result in the claim being refused.

“STAR” may forego the necessity of returning the part for inspection dependent upon the expense involved. However, “STAR” requires defective parts to be held in the claimant’s possession for a period of ninety (90) days for possible inspection by a “STAR” representative or designated inspector .

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

## PARTS WARRANTY

Parts that are sold for out-of-warranty repair are warranted for a period of ninety days. The part only is warranted; no labor.

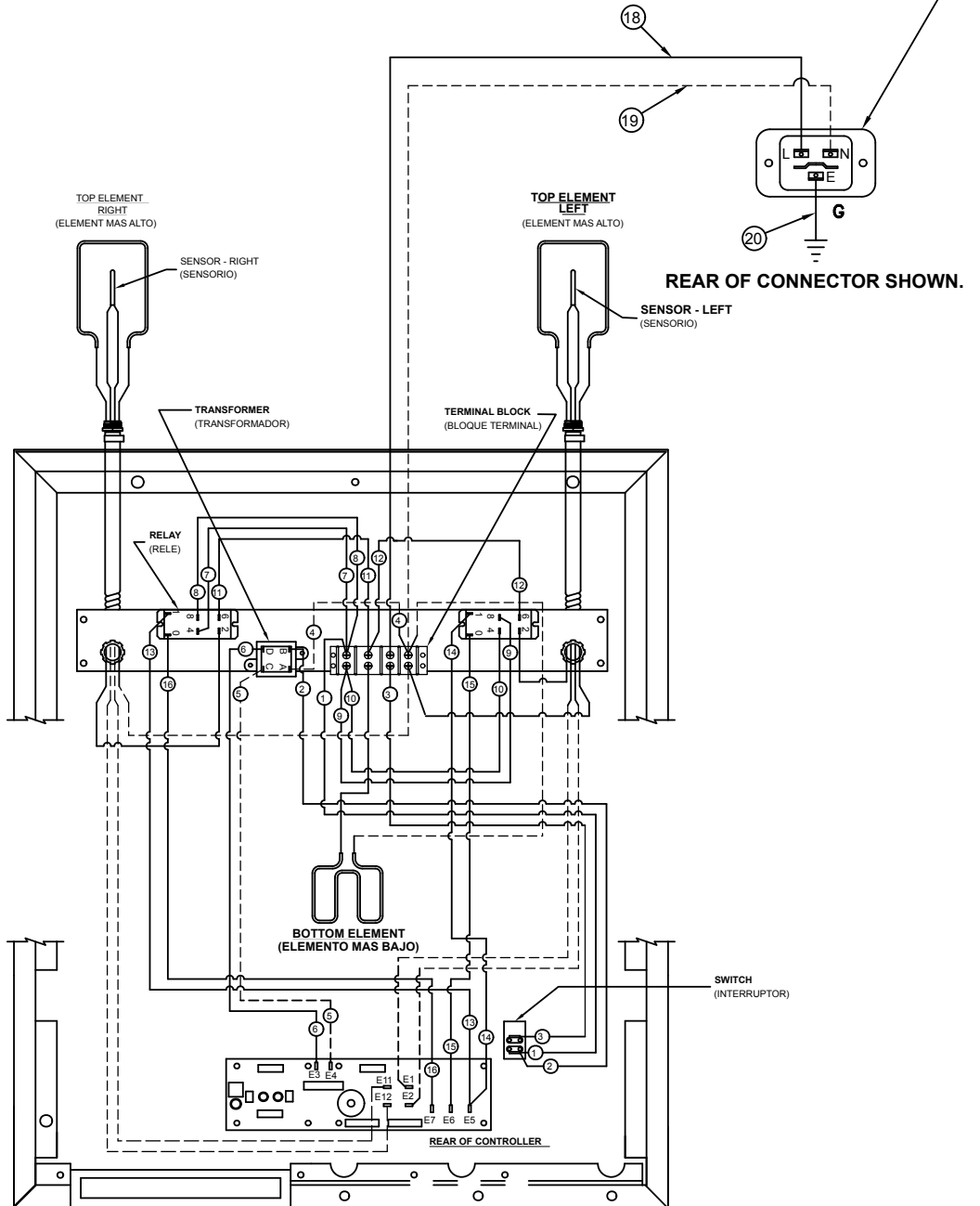
## SERVICES NOT COVERED BY WARRANTY

1. Labor
2. Mileage and/or travel time
3. Installation and/or adjustment of equipment
4. Operation contrary to the installation and operating instructions
5. Cleaning of equipment
6. Seasoning of griddle plates
7. Voltage conversions/adjustments
8. Gas conversions
9. Pilot light conversion/adjustments
10. Thermostat calibration/adjustments
11. Resetting of circuit breakers or safety controls
12. Replacement of bulbs/lamps
13. Replacement of fuses
14. Damages due to improper installation
15. Damages from abuse or misuse
16. Damage created by acts of God, Acts of War, or Civil Disturbance

# 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)



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

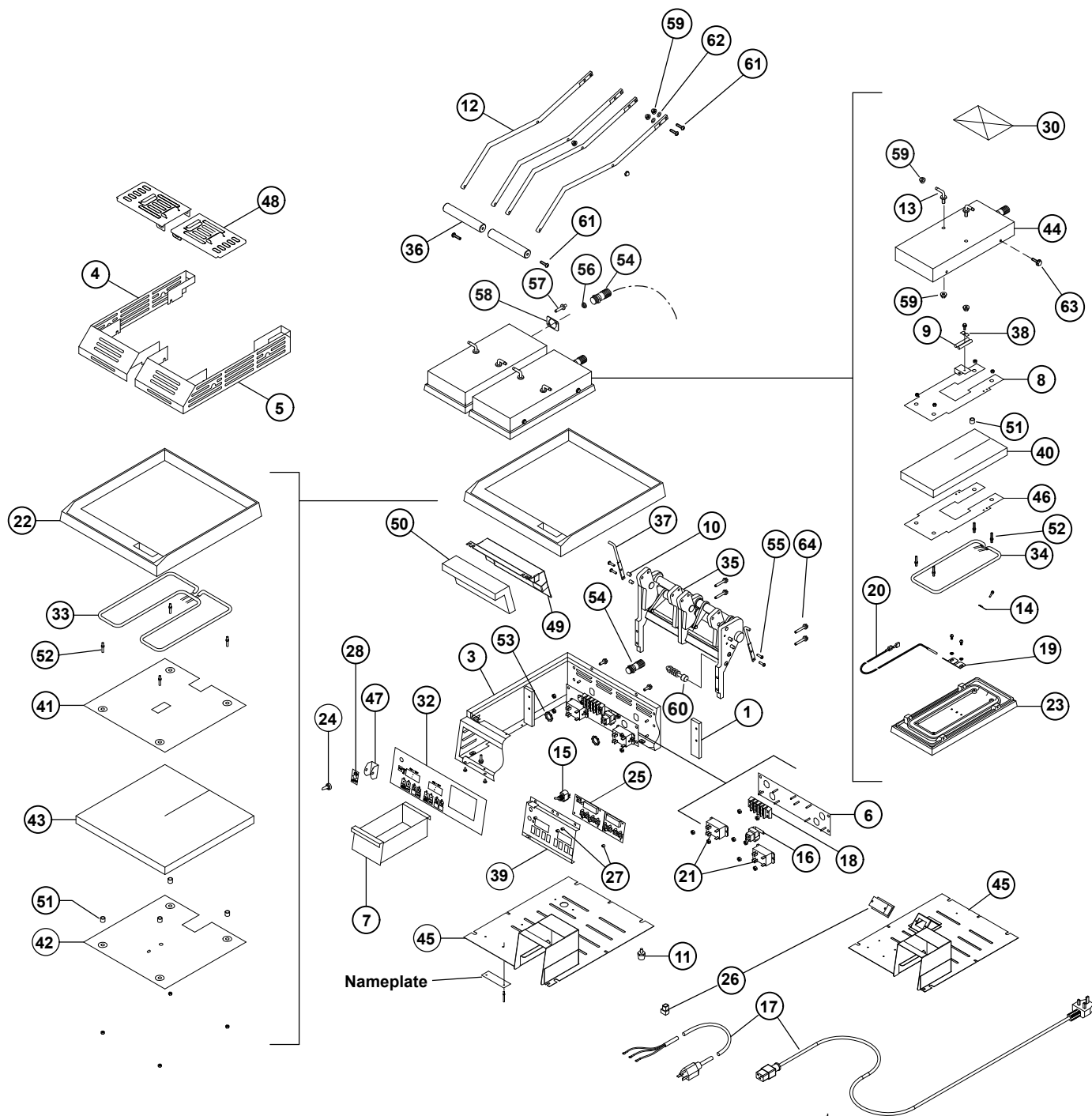
**STAR MANUFACTURING INTERNATIONAL, INC.**

MODEL: SEE ABOVE

SK2153

REV. -

11/9/2005



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-Z9194 GR14SPTK SPLIT-LID TABLE TOP TWO SIDED TOASTER



# PARTS LIST

January 9, 2013, Rev D

2M-Z9194 GR14SPTK SPLIT-LID TABLE TOP TWO SIDED TOASTER

Model: GR14SPTK-CE, GR14SPTK-UK, GR14SPTKG240, GR14SPTKG-CE, GR14SPTK-TAI				
Fig	Part No	Qty	Description	Application
1	2A-Z6484	2	PLATE (COUNTER BALANCE MOUNT)	
3	D9-GR0152	1	BODY ASSEMBLY	
	D9-Z10083		BODY-14"	GR14SPTKG
	D9-GR0417		BODY ASSY 14" STD CNT	GR14SPTK-CE
	D9-GR0569		BODY AY.,14" w/ FR SHELF	GR14SPTK-CE (mfg after 4/2012)
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-GR0517	1	GREASE DRAWER ASSEMBLY	GR14SPTKG, GR14SPTKM240
	D9-GR0518		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-Z10355	4	ARM,CG/GR14SPT W/45 FRONT	GR14SPTKG, GR14SPTKM240
	2B-Z3336		14" GR14SPT ARM	
13	2C-Z3200	4	PIN - TOP HOUSING	
14	2C-Z3350	2	HALF CLAMP - .188 DIAMETER	
15	2E-Z3808	1	SWITCH TOGGLE	
16	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	
17	2E-Y9251	1	CORD SET CONT EUR 16AMP	GR14SPTK-CE
	2E-Z4119		POWER CORD, 12/3, 5-20P	GR14SPTKG-CE
	2E-Z9192		CORD POWER	GR14SPTK-UK, GR14SPTK-SEA
	2E-Z13795		CRDSET/15A, 125V,5-15,C-19	GR14SPTK-SEA
	2E-Z2905		CORD SJTO 12/3 NEMA 6-20P	GR14SPTK-TAI
	D9-GR0194		POWER CORD, 12/3 6-15P	GR14SPTKG240, GR14SPTK-240, GR14SPTKM240
	2E-Z15156		CORDSET	GR14SPTK-THA
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 THREAD	GR14SPTKG240, GR14SPTKM240
		3		
	D9-Z13206		PLATE, BOTTOM	GR14SPTKG
22	PS-GR0361	1	KIT, 2F-Z1945 CASTING - SMOOTH BOTTOM, ALUMINUM	
	2F-Z14584		CASTING, BTM, SM AL	GR14SPTK-CE (mfg after 4/2012)
23	2F-Z5615	1	CASTING-TOP-GROOVED	GR14SPTKM240
		2		GR14SPTKG
	PS-GR0356	1	KIT, 2F-Z3237 CASTING - TOP	GR14SPTKM240
24	2I-05-07-0013	1	BOOT SWITCH	
25	D9-GR0325	1	CONTROL PROGRAMMING	
	D9-GR0380			GR14SPTK-240, GR14SPTG240, GR14SPTKM240
	D9-GR0529			GR14SPTK-TAI
26	2E-Y9253	1	INLET IEC 320 16AMP	
	2K-Y6764		BUSHING - STRAIN RELIEF	GR14SPTKG240, GR14SPTKM240
	2K-Y8688		BUSHING, 90°	
27	2K-Z1971	12	SPACER .257X.75X.25 NYLON	GR14SPTKG240, GR14SPTKM240
		14		
28	2M-Z18461	1	LABEL ON & OFF	
30	2M-Z2620	2	LABEL CAUTION, BI-LINGUAL	



**Star Manufacturing International, Inc.**

# PARTS LIST

January 9, 2013, Rev D

Model: GR14SPTK-CE, GR14SPTK-UK, GR14SPTKG240, GR14SPTKG-CE, GR14SPTK-TAI				
Fig	Part No	Qty	Description	Application
32	2M-Z10087	1	OVERLAY	GR14SPTKG, GR14SPTKM240
	2M-Z9191			GR14SPTK-CE, GR14SPTK-UK
	2M-Z3337			GR14SPTK-TAI
	2M-Z15857		OVERLAY, KFC INT (for shelf unit)	GR14SPTK-CE (mfg after 4/2012)
33	2N-Z9327	1	ELEMENT, HEATING, 1300 W	
34	2N-Z9326	2	ELEMENT, HEATING, TOP 500W	
35	2R-Z3345	1	COUNTERBALANCE - SPLIT TOP	
36	2V-Z3152	2	HANDLE - TACO BELL 2	
37	2V-Z3252	2	TOP HOUSING LATCH ROD	
38	B9-04-WB-0046	2	CLAMP WIRE SUPPORT	
39	D9-GR0214	1	FACEPLATE ASSEMBLY	
	D9-GR0568			GR14SPTK-CE
40	D9-Z2133	2	INSULATION FIBERGLASS TOP	
41	D9-Z2618	1	BOTTOM ELEMENT RETAINING PLATE	
42	D9-Z2619	1	BOTTOM INSULATION RETAINING PLATE	
43	D9-Z2888	1	INSULATION - 14"	
44	D9-GR0181	2	TOP HOUSING AND CONDUIT ASSEMBLY	
45	D9-GR0522	1	BASE ASSY / GREASE CAB	GR14SPTKG-CE, GR14SPTK-240
	D9-GR0523		BASE BTM/GRS CAB ASM-230V	GR14SPTKM240
	D9-GR0526		BASE BOTTOM ASSY / GREASE CAB, 230V	GR14SPTK-CE
	D9-GR0531		BASE/GREASE CABINET ASSY	GR14SPTKG240
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-Z11677	1	INSULATION BAFFLE	
50	D9-Z3826	1	INSULATION - BAFFLE	
51	2A-Z6604	12	SPACER - INSULATION PLATE	
52	2C-08-07-0285	12	SCREW, ELEMENT RET. PLATE	
53	2C-Z2992	8	BOLT 1/4-20X1 PHP STL NP	
54	2C-08-07-0262	8	WASHER 1/4 INT STL NP	
55	2C-08-07-0040	8	NUT 1/4-20 ACHD STL NP	
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	

2M-Z9194 GR14SPTK SPLIT-LID TABLE TOP TWO SIDED TOASTER



**Star Manufacturing International, Inc.**



**STAR INTERNATIONAL HOLDINGS INC. COMPANY**

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

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