

MODEL 5124CF & 5136CF

Installation and Operation Instructions

2M-Z16003 Rev. A 5/09/13



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.		Authorized Service Agent Listing —— Reference the listing provided with the unit		
Serial No.	or			
Voltage	for an update	ed listing go to:		
Purchase Date	Website: E-mail	www.star-mfg.com Service@star-mfg.com		
	Service Hel	p 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		

Specifications													
Model V	Voltage k	kW	Amps	ļ	Amps 3P	h	Infinite	Cooking	Dimensions			Weight	
wouer	vollage	K V V	1PH	Х	у	Z	Controls	Surface	Width	Depth	Height	Installed	Shipped
5124CF 208	208V	6.6	31.8	21.8	21.8	13.8	2	396 sq in	24″			98 lb	145 lb
5124CF	240V	0.0	27.5	18.8	18.8	11.9	2	(2555 sq cm)	(61cm)	25 5/8″	14 1/4″	(45 kg)	(66 kg)
5136CF	208V	9.9	47.6	27.6	27.6	27.6	- 3		36″	(65 cm)	(36 cm)	175 lb	215 lb
	240V	9.9	41.3	23.9	23.9	23.9			(91cm)			(80 kg)	(98 kg)

GENERAL INSTALLATION INSTRUCTIONS

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.

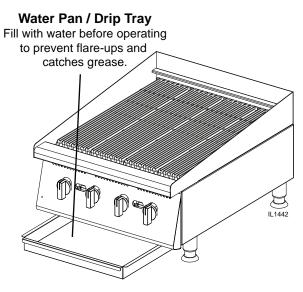
These Electric Char-broilers are equipped for the voltage and wattage indicated on the nameplate mounted on the front panel. These units are designed to operate on alternating current (AC) only. **DO NOT CONNECT TO DIRECT CURRENT (DC).**

INSTALLATION

The installation of this appliance should conform to the national electric code and local electric codes and ordinances and the local electric company rules and regulations.

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at 90° C and sized to carry the load. Use copper wire only. The supply circuit should be properly fused and equipped with a means of disconnecting as required by local electrical code. The body of the appliance should be grounded (Do not ground to a gas supply pipe).

- 1. Locate the unit: Do not install the unit closer than 12 inches from a side wall and/or closer than 9 inches from a rear wall.
- Level the char-broiler by adjusting the feet, which have provision for 1 inch of adjustment. This adjustment also allows a perfect alignment to be achieved with other Star-Max[™] units.
- 3. The pigtail leads can be accessed by removing the cover plate from the back of the broiler.
- Fill the water pan on the broiler prior to use. Water should be flush with the bottom of the splash baffles. Make sure water is present in the pan at all times. Note: The pan is easily removable for cleaning.





CARE MUST BE TAKEN WHEN OPENING PAN TO PREVENT SPILLING.

- 5. The charbroiler is equipped with modular grates that are readily removable for cleaning. Each heated section is controlled by a separate heat control switch.
- 6. Seasoning Set the heat control switch to the low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the top of the grate surface. Allow the film to remain on the grate for about 5 minutes. Wipe the surface clean and apply another film of cooking oil. Wipe the surface clean again. The broiler is now ready for use. The oil may tend to smoke this is normal.
- 7. Approximate grilling temperatures range from 350° F (with no product on the grill) on low setting to 570° F on high.

CLEANING

- 1. Clean with a clean soft cloth daily. Any discoloration can be removed with a non-abrasive cleaner.
- 2. Remove the water pan and cooking grates. Wash them in a sink.
- 3. To clean heating element, first remove the grates. Swing the element housing to a vertical position and lock it in place with the support located in the center. Clean the elements with a stiff wire brush or equivalent.
- 4. Heat baffles are located directly below the heating elements and are removable for cleaning in a sink.

Visit our Website at: www.star-mfg.com

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 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 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, the labor to replace the part is NOT warranted. SERVICES NOT COVERED BY WARRANTY

- Travel time and mileage rendered beyond the 50 mile radius limit 1.
- Mileage and travel time on portable equipment (see below) 2.
- 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
- Damages due to improper installation 5
- Damages from abuse or misuse 6.
- Operated contrary to the Operating and Installation Instructions 7.
- 8. Cleaning of equipment
- 9
- Seasoning of griddle plates

- 10. Voltage conversions 11. Gas conversions
- 12. Pilot light adjustment
- Miscellaneous adjustments 13
- Thermostat calibration and by-pass adjustment 14.
- Resetting of circuit breakers or safety controls or reset buttons 15.
- 16. Replacement of bulbs
- Replacement of fuses 17.
- Repair of damage created during transit, delivery, & 18.
- 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.

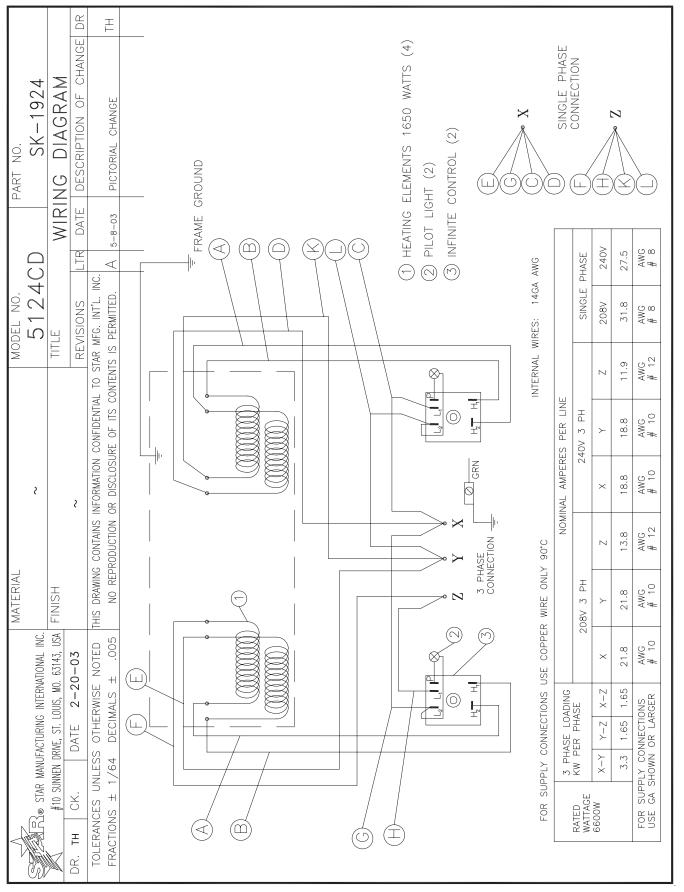
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- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot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

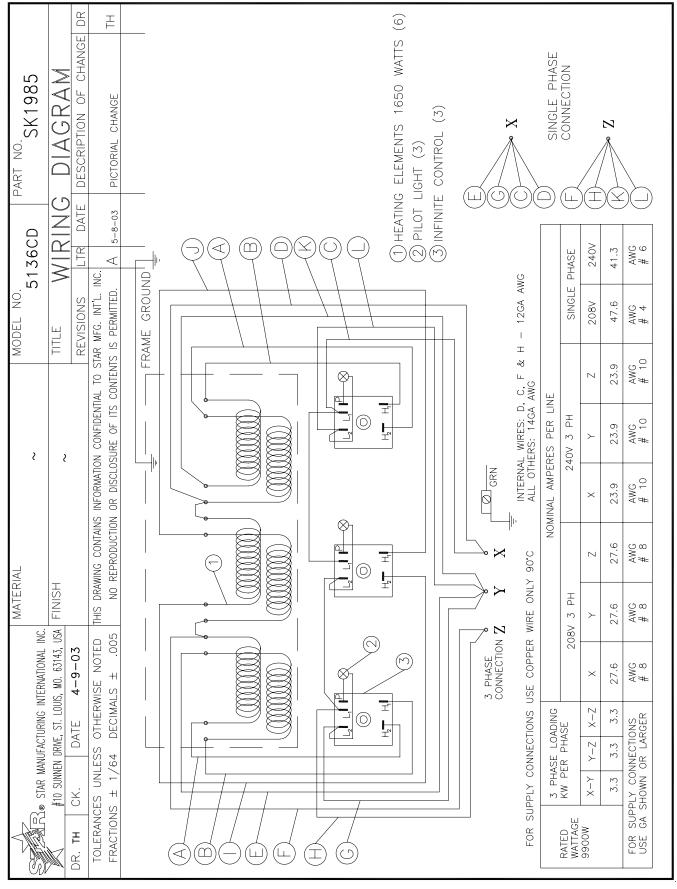
- ALL:
- * Pop-Up Toasters
- * Butter Dispensers * Pretzel Merchandisers
- (Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- (Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual
- The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

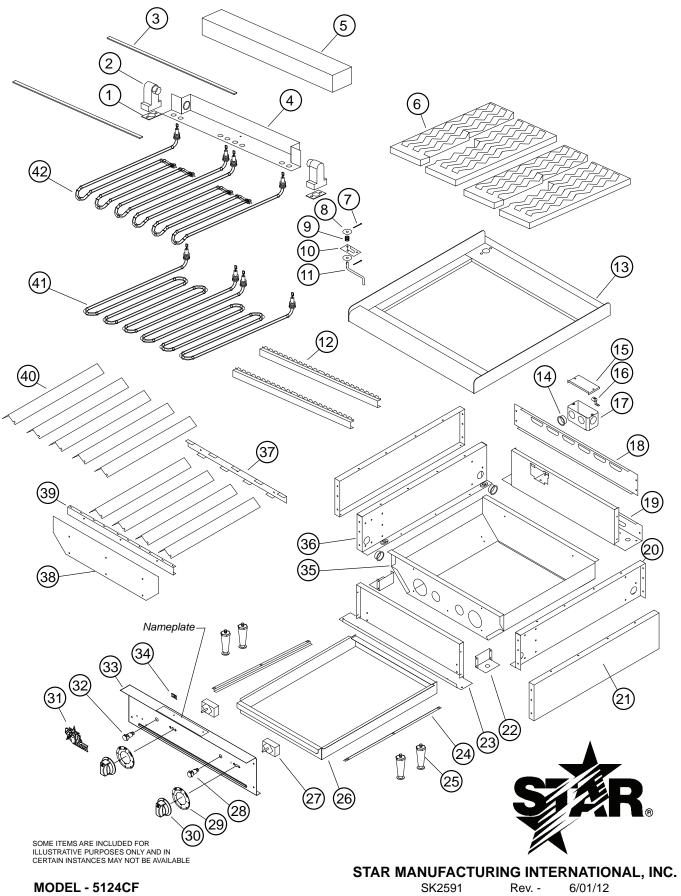
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.



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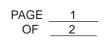
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PARTS LIST

	Model; {	5124CF &	5136CF Electric Counter Char-B	Broiler		
Fig No	Part No	Qty	Description	Application		
1	21-7370	2	GASKET			
2	2F-Z6858	2	SUPPORT WITH BUSHING			
3	H1-Y3115	- 2	ELEMENT STRAP	5124CF		
	H1-Y3266			5136CF		
4	H1-Z6115	1	ELEMENT HOUSING	5124CF		
	H1-Z6116	1		5136CF		
	H1-Z6117	1		5124CF		
5	H1-Z6118	- 1	ELEMENT HOUSING COVER	5136CF		
4		4		5124CF		
6	2F-Y3107	6	TOP GRATE	5136CF		
7	2A-5401	2	COTTER PIN			
8	2C-1811	2	WASHER			
9	2P-7969	1	SPRING			
10	H1-Z6122	1	PROP ROD BRACKET			
11	2A-Z6121	1	PROP ROD			
12	H1-Z6119	2	ELEMENT CLAMP	5124CF		
12	H1-Z6120	2		5136CF		
13	H1-512400	- 1	TOP ASSEMBLY	5124CF		
15	H1-513600			5136CF		
14	2K-Z6183	3	BUSHING	5124CF		
-		5		5136CF		
15	G3-Y7788	1	BOX COVER			
16	2C-Y2344	1	GROUND LUG			
17				1	ELECTRICAL BOX	
18	H1-Z6054	- 1	REAR PANEL	5124CF		
	H1-Z6056		REAR ENCLOSURE	5136CF		
19	H1-Z6059 H1-Z6060	- 1		5124CF		
20	G3-624303	1	SIDE LINER ASSEMBLY RIGHT	5136CF		
20	G3-624303 G3-Z5945	2	SIDE LINER ASSEMBLY RIGHT			
21	H1-Z6123	2	FOOT SUPPORT			
	H1-Z6045			5124CF		
23	H1-Z6045	- 1	FRONT HOUSING	5124CF		
24	G3-Z6036	2	DRAWER SLIDE	010001		
24	2A-Z5942	4	FOOT			
20	H3-Z6482		4 FOOT 1 GREASE DRAWER	5124CF		
26	H3-Z6483	- 1		5136CF		
27	2J-6403	2/3	INFINITE CONTROL	5124CF / 5136CF		
29	2M-Z15452	2/3	LABEL ELECT INF LG	5124CF / 5136CF		
30	I4-Z15487	2/3	KNOB ASSY LG E-F KEYT	5124CF / 5136CF		
31	2M-Z15804	1	STAR-MAX LOGO	ALL		
32	2J-Y6690	2/3	PILOT LIGHT	5124CF / 5136CF		
33	G3-Z5911			5124CF		
	G3-Z5921	- 1	FRONT PANEL	5136CF		

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



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



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PARTS LIST

Model; 5124CF & 5136CF Electric Counter Char-Broiler							
Fig No	Part No	Qty	Description	Application			
34	2C-8477	3	TINNERMAN CLIPS	ALL			
35	H3-612400	1	LINER ASSEMBLY	5124CF			
30	H3-613600	I		5136CF			
36	G3-624302	1	SIDE LINER ASSEMBLY LEFT				
37	H1-Z6173	1	BAFFLE FRAME REAR	5124CF			
	H1-Z6085	I		5136CF			
38	H1-Z6082	1	LINER COVER	5124CF			
	H1-Z6083			5136CF			
39	H1-Z6084	1	BAFFLE FRAME FRONT	5124CF			
39	H1-Z6533			5136CF			
40	H1-Z6086	9	BAFFLE	5124CF			
	H1-Z6086	15	DAFFLE	5136CF			
41	2N-Y3085	2/3	HEATING ELEMENT 240V	5124CF / 5136CF			
	2N-Y3086	213	HEATING ELEMENT 208V	5124CF / 5136CF			
42	2N-Y3083	2/3	HEATING ELEMENT BENT 240V	5124CF / 5136CF			
	2N-Y3084	2/3	HEATING ELEMENT BENT 208V	5124CF / 5136CF			
NA	2E-Z6113	1	WIRE KIT, 24" ELEC CHAR	5124CF			
NA	NA 2E-Z6114		WIRE KIT, 36" ELEC CHAR	5136CF			

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STAR INTERNATIONAL HOLDINGS INC. COMPANY Star - Holman - Lang - Wells - Bloomfield - Toastmaster 10 Sunnen Drive, St. Louis, MO 63143 U.S.A. (314) 678-6303 www.star-mfg.com