



**Star
Manufacturing
International Inc.**

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St. Louis, MO 63143

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**Installation
and
Operating
Instructions**

2M-Z3575 Rev. C 6/25/02

ELECTRIC COUNTER CHAR-BROILER

MODELS

8H-5124CB and 8H-5136CB



Model 5124CB



PRODUCT SPECIFICATIONS

8H-5124CB

Type: Infinite Control

2 Controls, 6.6 KW, 396 sq. in. (2555 sq. cm) Grid Area

Approximate weight: Installed - 98 lb. (45 kg); Shipping - 145 lb. (66 kg)

Dimensions: 24" W x 25 5/8" D x 14 1/4" H

(61cm W x 65cm D x 36cm H)

Volts: 240V, 3 PH Amps: x - 18.8 y - 18.8 z - 11.9

240V, 1 PH Amps: 27.5

208V, 3 PH Amps: x - 21.8 y - 21.8 z - 13.8

208V, 1 PH Amps: 31.8

8H-5136CB

Type: Infinite Control

3 Controls, 9.9 KW, 594 sq. in (3832 sq. cm) Grid Area

Approximate weight: Installed - 175 lb (80 kg); Shipping - 215 lb. (98 kg)

Dimensions: 36" W x 25 5/8" D x 14 1/4"H

(91 cm W x 65 cm D x 36 cm H)

Volts: 240V, 3 PH Amps: x - 23.9 y - 23.9 z - 23.9

240V, 1 PH Amps: 41.3

208V, 3 PH Amps: x - 27.6 y - 27.6 z - 27.6

208V, 1 PH Amps: 47.6

SAFETY SYMBOL



This symbol is 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.

NOTICE

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.

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. The Star Service Help Desk (1-800-807-9054) is available during normal business hours to answer any questions that may arise. Please have your model number and serial number for faster service.

GENERAL INSTALLATION INSTRUCTIONS



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.

These Electric Char-broilers are equipped for the voltage and wattage indicated on the nameplate mounted on the inside immediately in back of the water drawer front. These units are designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

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 your local electrical requirements. The external wiring should be in conduit or an approved type of flexible cable suitable for operation at 90° C and of suitable size to carry the load. 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.
2. 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 terminal block can be accessed by removing cover plate from back of broiler.

4. Fill water pan on broiler prior to use. Water should be flush with splash baffles. Make sure water is present in pan at all times. Note: Pan is easily removable for cleaning.



CAUTION

CARE MUST BE TAKEN WHEN OPENING PAN TO PREVENT SPILLING.

5. The charbroiler is constructed of high quality, modular grates that are also readily removable for cleaning, and are designed to have a dedicated heating element which is controlled by a heat control switch.
6. Seasoning - Set the heat control switch to low position and preheat for about 15 to 20 minutes. Using a cloth, spread a thin film of cooking oil over the entire broiling grill surface. Allow the film to remain on broiling grill for about 5 minutes. Wipe surface clean and apply another film of cooking oil. Wipe surface clean again. The broiling grill is now ready for use. The oil may tend to smoke - this is normal.
7. Approximate grilling temperatures range from (with no product on grill) 350° F 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 water pan, and modular cooking grates; wash in sink.
3. To clean heating element, first remove modular grate corresponding to element. Swing element to vertical position and lock in place with the support located in center of element housing. Clean elements with stiff wire brush or equivalent.
4. Heat baffles are located directly below heating elements and are removable for cleaning in sink.

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 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 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

- | | |
|--|---|
| 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 |
| 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 510F Fryer. | ALL: |
| * The Model 526TO Toaster Oven. | * Pop-Up Toasters |
| * The Model J4R, 4 oz. Popcorn Machine. | * Butter Dispensers |
| * The Model CFS Series Food Steamer. | * Pretzel Merchandisers |
| * The Model 526WO Warming Oven. | * Pastry Display Cabinets |
| * The Model 518CM & 526CM Cheese Melter. | * Nacho Chip Merchandisers |
| * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers. | * Accessories of any kind |
| * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer. | * Sneeze Guards |
| * All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers. | * Pizza Ovens |
| * All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmer. | * Heat Lamps |
| * All Condiment Dispensers except the Model CSD & HPD Series Dispenser. | * Hot Cups |
| * All Specialty Food Warmers except Model 130R, 500, 11RW Series, and 11WSA Series. | * Pumps |

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 MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MATERIAL

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MODEL NO.

5124CB

PART NO.

SK-1772

FINISH

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TITLE

WIRING DIAGRAM

DR. M.P.

CK.

DATE 05-02-2000

REVISIONS

LTR

DATE

DESCRIPTION OF CHANGE

DR

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$

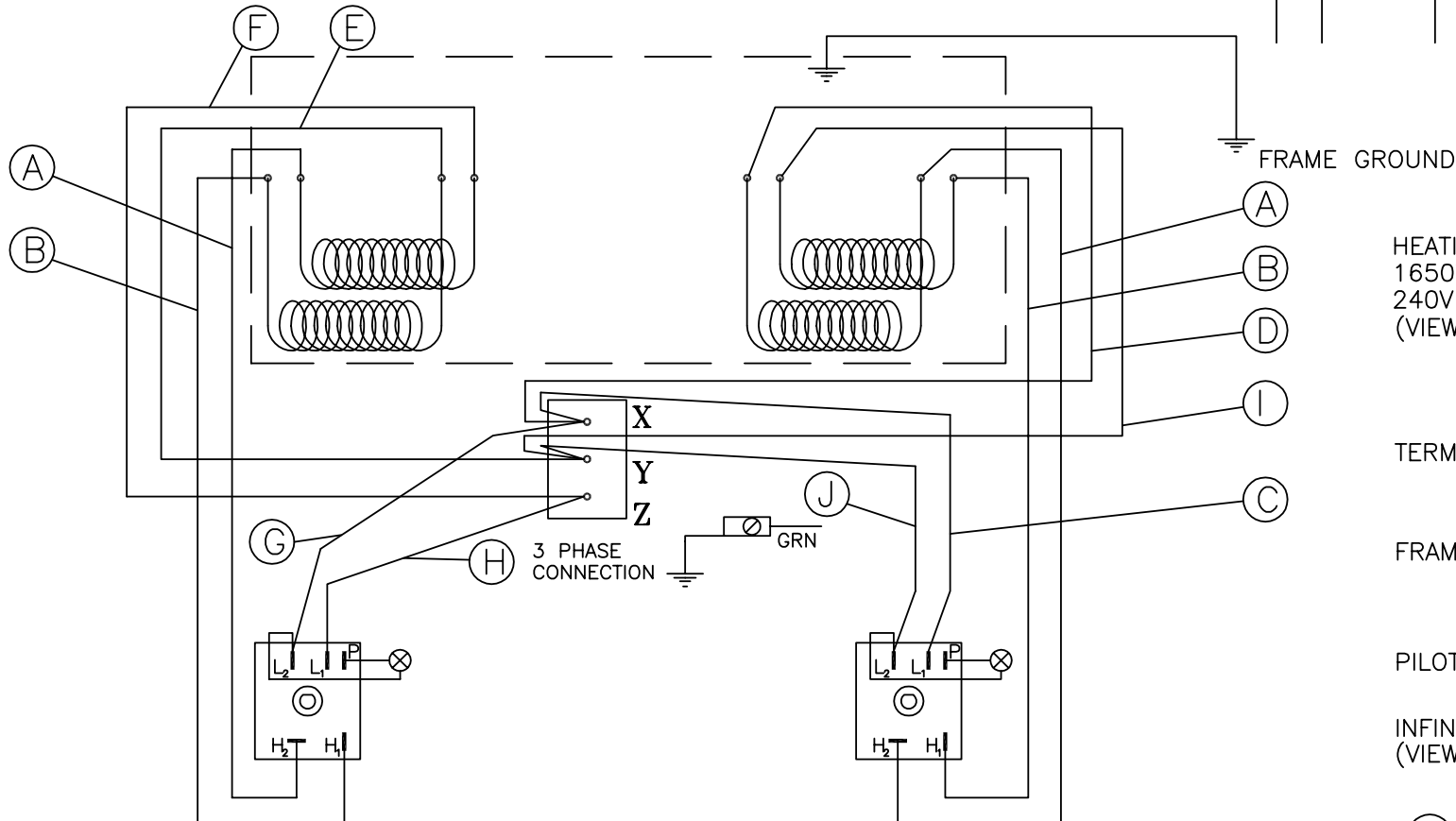
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10-23-00

CHANGED RATING ON
SUPPLY WIRES

MP



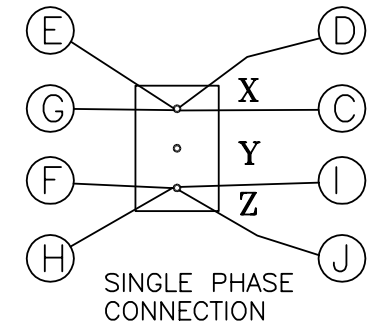
HEATING ELEMENTS
1650W EACH, (4)
240V OR 208V
(VIEWED FROM FRONT)

TERMINAL BLOCK (1)

FRAME GROUND TERMINAL (1)

PILOT LIGHT (2)

INFINITE CONTROL (2)
(VIEWED FROM FRONT)



FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY 90°C

INTERNAL WIRES: 14GA AWG

RATED WATTAGE 6600W	3 PHASE LOADING KW PER PHASE			NOMINAL AMPERES PER LINE							
				208V 3 PH			240V 3 PH			SINGLE PHASE	
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V
	3.3	1.65	1.65	21.8	21.8	13.8	18.8	18.8	11.9	31.8	27.5
FOR SUPPLY CONNECTIONS USE GA SHOWN OR LARGER				AWG # 10	AWG # 10	AWG # 12	AWG # 10	AWG # 10	AWG # 12	AWG # 8	AWG # 8



STAR MANUFACTURING INTERNATIONAL INC.
#10 SUNNEN DRIVE, ST. LOUIS, MO. 63143, USA

MATERIAL

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MODEL NO.

5136CB

PART NO.

SK-1773

FINISH

~

TITLE

WIRING DIAGRAM

DR. M.P.

CK.

DATE 05-02-2000

REVISIONS

LTR

DATE

DESCRIPTION OF CHANGE

DR

TOLERANCES UNLESS OTHERWISE NOTED
FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$

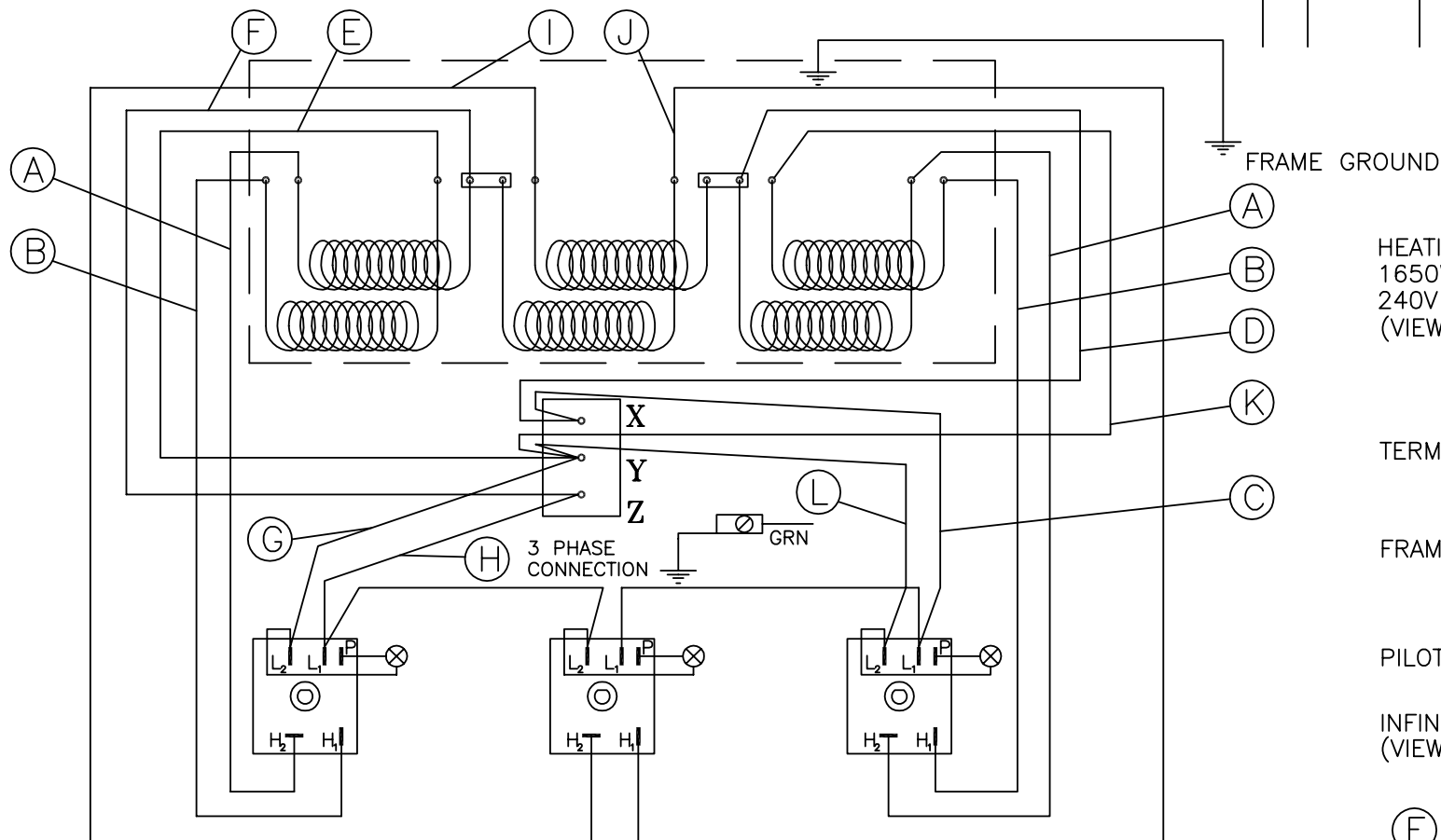
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10-23-00

CHANGED RATING ON
SUPPLY WIRES

MP



HEATING ELEMENTS
1650W EACH, (6)
240V OR 208V
(VIEWED FROM FRONT)

TERMINAL BLOCK (1)

FRAME GROUND TERMINAL (1)

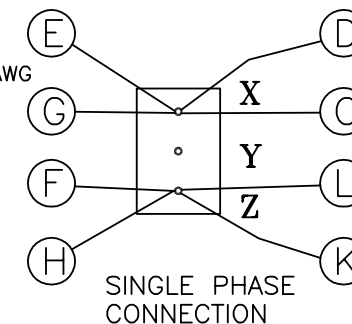
PILOT LIGHT (3)

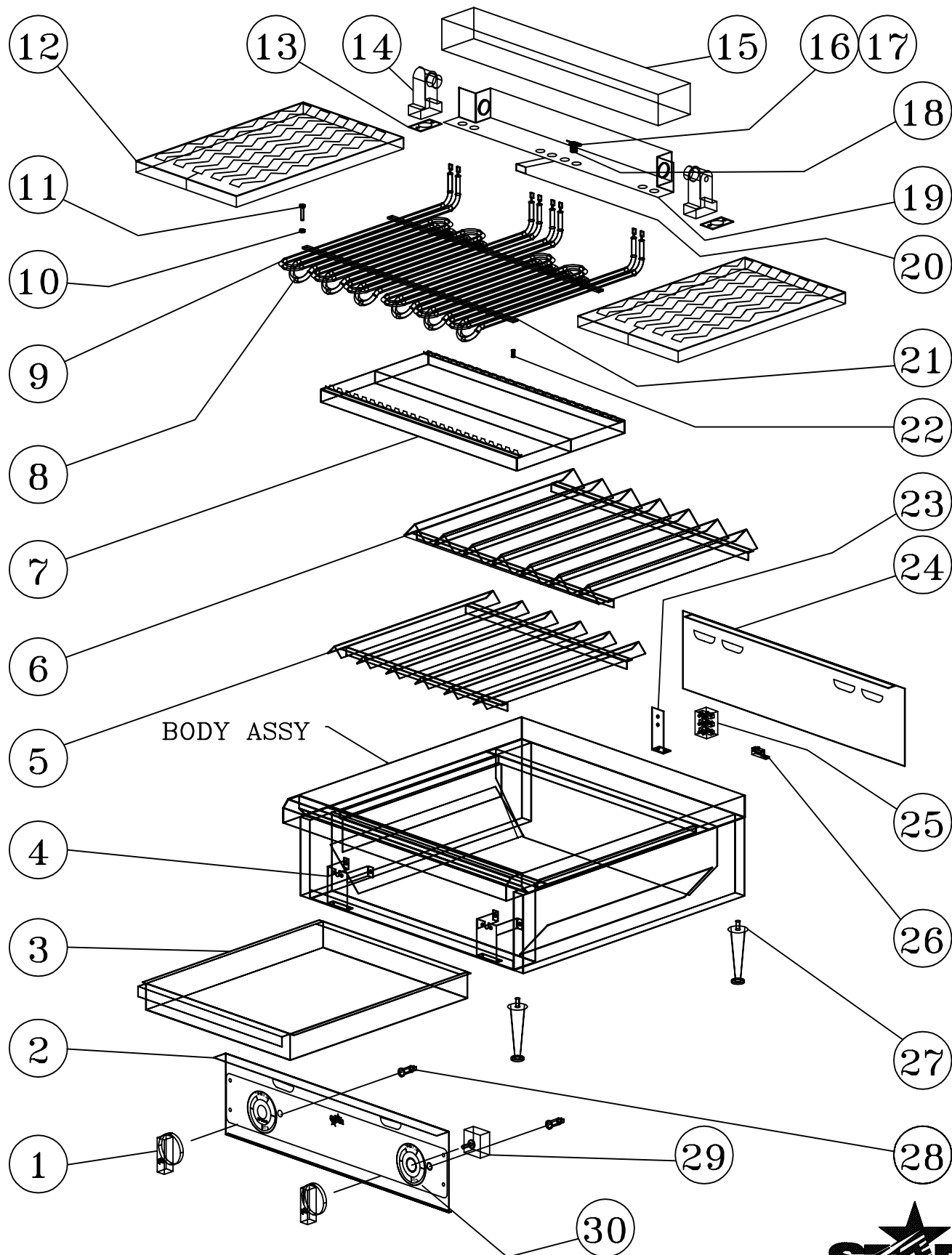
INFINITE CONTROL (3)
(VIEWED FROM FRONT)

FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY 90°C

INTERNAL WIRES: D, C, F & H - 12GA AWG
ALL OTHERS: 14GA AWG

RATED WATTAGE 9900W	3 PHASE LOADING KW PER PHASE			NOMINAL AMPERES PER LINE							
				208V 3 PH			240V 3 PH			SINGLE PHASE	
	X-Y	Y-Z	X-Z	X	Y	Z	X	Y	Z	208V	240V
	3.3	3.3	3.3	27.6	27.6	27.6	23.9	23.9	23.9	47.6	41.3
FOR SUPPLY CONNECTIONS USE GA SHOWN OR LARGER				AWG # 8	AWG # 8	AWG # 8	AWG # 10	AWG # 10	AWG # 10	AWG # 4	AWG # 6





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

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MODEL 5124CB, 5136CB

STAR MANUFACTURING INTERNATIONAL, INC.

SK1774 REV. MAY 04, 2000 DR: M.P.



PARTS LIST

EFFECTIVE 6/25/02 Rev. C

MODELS 8H-5124CB and 8H-5136CB Electric Counter Char-Broilers

Key Number	Part Number	Model Number	Number Per Unit	Description
1	2R-Z3436	5124CB/5136CB	2/3	KNOB-INFINITE CONTROL
2	HI-Z3556	5124CB	1	FRONT PANEL
	HI-Z3558	5136CB	1	FRONT PANEL
3	HI-524031	5124CB	1	DRAWER
	HI-536028	5136CB	1	DRAWER
4	HI-Z3606	5124CB/5136CB	2/3	BRACKET-INFINITE CONTROL
5	HI-524008	5124CB	1	LOWER BAFFLE ASSY
	HI-536009	5136CB	2	LOWER BAFFLE ASSY
6	HI-524007	5124CB	1	UPPER BAFFLE ASSY
	HI-536007	5136CB	1	SHORT UPPER BAFFLE ASSY
	HI-536008	5136CB	1	LONG UPPER BAFFLE ASSY
7	HI-524016	5124CB	1	ELEMENT SUPPORT ASSY
	HI-157007	5136CB	1	ELEMENT SUPPORT ASSY
8	2N-Y3083	5124CB/5136CB	2/3	ELEMENT-HEATING - 240V, BENT
	2N-Y3084	5124CB/5136CB	2/3	ELEMENT-HEATING - 208V, BENT
9	2N-Y3085	5124CB/5136CB	2/3	ELEMENT-HEATING -240V, STRAIGHT
	2N-Y3086	5124CB/5136CB	2/3	ELEMENT-HEATING - 208V, STRAIGHT
10	2C-2560	5124CB/5136CB	12/18	NUT 10-24, HEX
11	2C-9704	5124CB/5136CB	12/18	SCREW 10-24X1
12	2F-Y3107	5124CB/5136CB	4/6	GRATE
13	2I-7370		2	GASKET
14	HI-8746		2	SUPPORT-ELEMENT HOUSING
15	HI-155244	5124CB	1	ELEMENT HOUSING COVER ASSY
	HI-157001	5136CB	1	ELEMENT HOUSING COVER ASSY
16	2A-5401		1	COTTER PIN
17	2C-1811		1	WASHER
18	2P-7969		1	SPRING
19	HI-524017	5124CB	1	ELEMENT PIVOT BRACKET ASSY
	HI-536015	5136CB	1	ELEMENT PIVOT BRACKET ASSY
20	HI-155247		1	ELEMENT HOUSING SUPPORT ASSY
21	HI-Y3115	5124CB	2	STRAP - ELEMENT
	HI-Y3266	5136CB	2	STRAP - ELEMENT
22	2A-Z3610	5124CB/5136CB	6/9	SPACER, INSTALLED AT FRONT ROW ONLY
23	HI-Y3265		1	BRACKET - TERMINAL BLOCK
24	HI-Z3554	5124CB	1	COVER BACK
	HI-Z3562	5136CB	1	COVER BACK
25	2E-Y2849		1	BLOCK - TERMINAL
26	2C-Y2344		1	TERMINAL - GROUNDING
27	2A-Z0314		4	FOOT 4" DIE CAST
28	2J-Z3157	5124CB/5136CB	2/3	INDICATOR LIGHT
29	2J-6403	5124CB/5136CB	2/3	CONTROL-INFINITE
30	2M-Z3566	5124CB	1	SIGN 24" CHAR BROILER
	2M-Z3567	5136CB	1	SIGN 36" CHAR BROILER

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

PAGE 1
OF 1

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



Star Manufacturing International, Inc.