

STAR MANUFACTURING INTERNATIONAL, INC.  
9325 Olive Blvd., P.O. Box 8492  
St. Louis, MO 63132

Model 254 - 24" Griddle	Model 254 CHS - 24" Griddle
Model 256 - 36" Griddle	Model 256 CHS - 36" Griddle
Model 258A - 48" Griddle	Model 258 CHS - 48" Griddle

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. For equipment to be used by the general public, please contact the factory.

-IMPORTANT-

The installation of the appliance should conform to the  
NATIONAL FUEL GAS CODE ANSI Z223.1990 AND NFPA 70-1990  
AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG. For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER  
FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY  
OF THIS OR ANY OTHER APPLIANCE. KEEP THE  
APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES.

LEVELING UNIT

This griddle is supplied with 6 feet which must be screwed into the legs attached to the body. Level unit by adjusting the 6 feet which have an adjustment of 1" for accurate and perfect line-up with other Designer Series units. CAUTION: DO NOT INSTALL WITHOUT ATTACHING THE FEET - DO NOT REMOVE FEET.

AIR SUPPLY

Provisions for adequate air supply must be furnished.

AIR INTAKES IN BOTTOM

Make certain that the air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

CLEARANCE

Clearance from combustible material must be a minimum of 48" from the top of the appliance and 6" from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

#### BLOCKING STRIPS

Grease tight locking strips are available to join this appliance to any other Designer Series units to form a solid bank. Specify which models are to be banked and their order in the line-up when ordering strips.

#### EXHAUST CANOPY

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

#### GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the griddles. If the griddle is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound (pipe dope) shall be used sparingly and only to the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases. **WARNING:** Any loose dirt or metal particles, which are allowed to enter the gas lines on the griddle will damage the valves and affect their operation. When installing the griddle, all pipe and fittings must be free from all internal loose dirt. Do not remove factory seal on inlet connection until ready to connect.

#### MANUAL SHUT OFF VALVE

A manual shut-off valve should be installed upstream from the manifold and within six feet of the griddle.

#### CONNECTING GAS SUPPLY LINE

The gas inlet on this appliance is sealed at the factory to prevent entry of dirt. Do not remove this seal until actual connection is made to the gas supply line. Each unit is supplied with a gas specified on the nameplate. To connect to gas supply, attach pipe nipple provided with unit. Attach pressure regulator to nipple and gas supply to regulator. For pressure requirements and adjustment of regulator, see GAS PRESSURE REGULATOR.

#### GAS PRESSURE REGULATOR

A pressure regulator set as specified on the rating plate is furnished. If it should become necessary to check the gas pressure, remove the 1/8" pipe plug from the inlet nipple and attach a pressure gauge. To adjust gas pressure remove cap from pressure regulator and turn screw to the right to increase and left to decrease the gas pressure to its proper setting, then replace cap.

#### CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage. **MATCHES, CANDLES, FLAME OR OTHER SOURCES OF IGNITION SHALL NOT BE USED FOR THIS PURPOSE.** Check entire piping system for leaks.

## LIGHTING INSTRUCTIONS

The griddle is equipped with a safety pilot and standing pilots and should be lighted immediately after the gas is turned on.

1. Turn the thermostat knob (s) to "OFF" position. CAUTION: If gas valves have been on and gas has escaped through the burners, turn unit off and wait 5 minutes to clear gas.
2. Turn valve handle to "PILOT", push red button and light pilot.
3. Hold in for 60 seconds or until pilot remains lit when button is released.
4. Turn valve handle "ON".
5. Set thermostat(s) to desired temperature.
6. If burner(s) do not light repeat steps 1 thru 5.
7. To turn off all gas, pull locking button out and turn valve handle to "OFF".

## ADJUSTING SAFETY PILOT

1. Open the front door panel by pulling forward on the louvre.
  2. Remove the slotted screw cap adjacent to the pilot gas outlet.
  3. Turn inner screw to adjust the safety flame. (Pilot flame should surround top disk.)
  4. Replace the slotted screw cap tightly to prevent gas leakage.
- Adjust pilot light flame as small as possible, but high enough to light burner immediately when burner valve is turned on high.

## ADJUSTING BURNERS

1. Set thermostat of one burner at 450 F.
2. Close the air shutter to give a soft blue flame where the yellow tips disappear and a hard blue flame is obtained.
3. Repeat steps 1 and 2 for the other burners.

## ADJUSTING BYPASS (MINIMUM FLAME) AND STANDING PILOT

1. Open front door panel by pulling on louvers.
2. Ignite safety pilot flame.
3. While griddle is cold, turn thermostat shaft slowly counterclockwise from "OFF" until main burner gas snaps on. A faint audible click will be heard.
4. With a screwdriver slowly turn BYPASS ADJUSTMENT SCREW (left screw on underside of control) counterclockwise to decrease. The flame over the entire burner should be approximately 1/8" high.
5. If griddle becomes too hot during the adjustment and snaps off, allow it to cool and repeat the above steps.
6. With a screwdriver, slowly turn the PILOT ADJUSTMENT SCREW (right screw on underside of control) counterclockwise to increase or clockwise to decrease. The flame on the standing pilot should be approximately 3/4" high.
7. Replace knob.
8. CAUTION: If bypass is set too high, overheating and discoloration of the griddle surface will occur. This is not covered by our warranty.

## GENERAL OPERATING INSTRUCTIONS

### AIR INTAKES IN BOTTOM

Make certain that the air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

### TEMPERATURE CONTROL

Turning the dial knob automatically maintains the selected temperature. The temperature controls are heavy duty, high capacity gas thermostats which provide accurate snap acting, low temperature control, and throttling quick action for higher temperatures.

## TO SEASON THE GRIDDLE HEATING SURFACE

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after each thorough cleaning, season the griddle heating surface in the following manner:

1. Turn the temperature control dial to 350 .
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil or fat over the griddle cooking surface. This film should remain on the hot griddle surface 1/4 hour.
3. Remove the excess fat and wipe clean.

Even with careful seasoning, food may, to some extent, stick to the griddle cooking surface until griddle plate is "broken in".

## COOKING

Set thermostat dial knob at the temperature desired. After a short preheating period, the thermostat will automatically maintain the selected temperature.

## IDLE PERIODS

To save on operating costs, lower the temperature setting of the thermostats to about 250 . It is not necessary to maintain the cooking temperature during idle periods. The griddle can quickly be reheated to the desired temperature.

## OVERNIGHT SHUTDOWN

Turn thermostat knob to the "OFF" position and turn the handle on the combination control to the pilot position. This will maintain the safety pilot and prevent any gas from reaching the main burner. To re-activate unit, simply turn combination control handle to "ON" position and thermostat knobs at desired temperature.

## COMPLETE SHUTDOWN

Turn thermostat knobs to the "OFF" position. Turn the handle on the combination control to the "OFF" position. To re-activate unit, follow the lighting instructions.

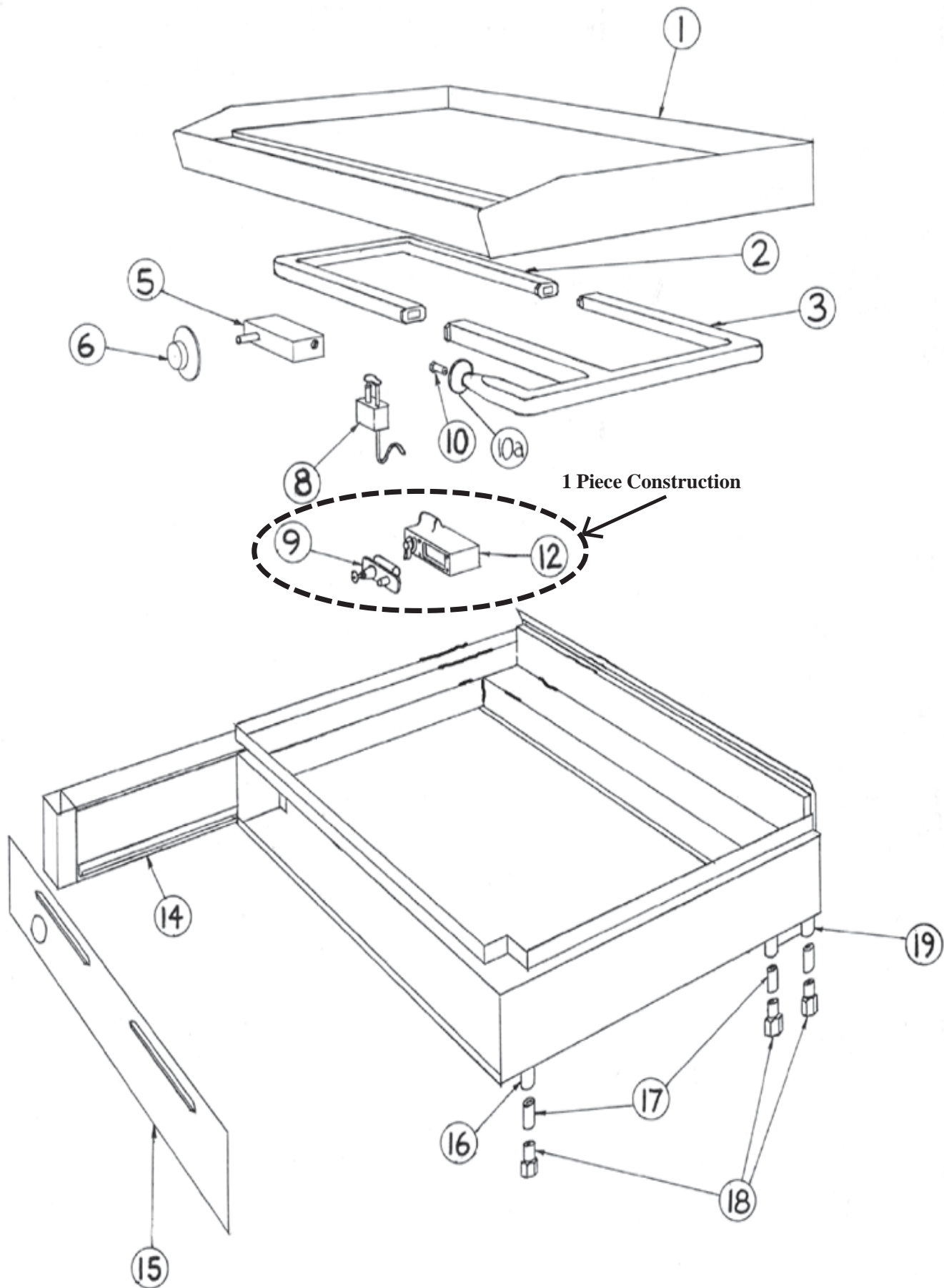
## GRIDDLE CARE

It takes very little time and effort to keep the griddle attractive and performing at top efficiency. If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

1. After each use, scrape the griddle with a razor sharp type scraper to remove excess fat and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned-on fat and food, the griddle should be thoroughly cleaned and reseasoned as outlined above. DO NOT USE STEEL WOOL because of the danger of steel slivers getting to the food.
2. DAILY use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day remove the waste grease drawer or drawers and wash in the same way as an ordinary cooking utensil. If the grease drawer is permitted to fill too high, the excess grease will run out of the overflow hole at the front of the drawer. The drawers are removed by pulling forward until they are released from their track.

## MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives for service or maintenance if required.





### Model: 254, 256, 258 Series Gas Griddles

Key No	Part No	Qty	Description	Application
1	G1-254006	1	Griddle Top Assembly (SHOWN)	254
	G1-254036		Griddle Top Assembly (not shown)	254CHS
	G1-256006		Griddle Top Assembly (not shown)	256
	G1-256036		Griddle Top Assembly (not shown)	256CHS
	G1-258008		Griddle Top Assembly (not shown)	258
	G1-258036		Griddle Top Assembly (not shown)	258CHS
2,3	<b>NLA</b>	1	Burner Assembly	<b>254 Series</b>
2	G1-256014	1	Burner Assembly ( <b>left</b> )	<b>256 Series</b>
	G1-258024		Burner Assembly ( <b>left</b> )	<b>258 Series</b>
3	G1-256015	1	Burner Assembly ( <b>right</b> )	<b>256 Series</b>
	G1-258025		Burner Assembly ( <b>right</b> )	<b>258 Series</b>
5	2T-6780	1/2	Thermostat (less Knob)	254/256,258 Series
6	2R-9783	1/2	Knob-Thermostat <b>254/256,258 Series</b> (254 = Serial # 2541806 & Above) (256 = Serial # 2562901 & Above) (258 = Serial # 2580759 & Above)	
8	2J-Y3784	1	Safety Pilot W/Thermocouple ( <b>NAT/LP</b> ) (35mV)	254,256 Series
	G3-9730		Safety Pilot W/Thermocouple ( <b>NAT/LP</b> )	258 Series
10	G2-Y3296	1/2	Orifice-Burner ( <b>NAT</b> ) (#33)	254/258 Series
	G2-Y3297		Orifice-Burner ( <b>LP</b> ) (#46)	
	2A-Y3310	2	Orifice-Burner ( <b>NAT</b> ) (#41)	256 Series
	G2-Y3298		Orifice-Burner ( <b>LP</b> ) (#51)	
10a	2P-1063	1/2	Air Mixer Cap	254/256,258 Series
9,12	2J-8579	1	Safety Valve ( <b>NAT/LP</b> )	
14	G1-156049	1	* Left Drain Drawer ( <b>6 Lbs ship weight</b> )	
	G1-156048	1	* Right Drain Drawer ( <b>6 Lbs ship weight</b> ) <b>256,258 Series</b> * (254 = Serial # 2541805 & Below) * (256 = Serial # 2562900 & Below) * (258 = Serial # 2580758 & Below)	
14	G1-156030	1	** Left Drain Drawer ( <b>6 Lbs ship weight</b> )	
	G1-156031		** Right Drain Drawer ( <b>6 Lbs ship weight</b> ) <b>256,258 Series</b> ** (254 = Serial # 2541806 & Above) ** (256 = Serial # 2562901 & Above) ** (258 = Serial # 2580759 & Above)	
15	G1-254019	1	Door Replacement Kit (# 2543669 & Below)	<b>254 Series</b>
	G1-256031		Door Replacement Kit (# 2565219 & Below)	<b>256 Series</b>
	G1-258029		Door Replacement Kit (# 2581662 & Below)	<b>258 Series</b>
15	G1-254018	1	Door Assembly (# 2543670 to # 2544940)	<b>254 Series</b>
	G1-254026		Door Assembly (# 2544941 & Above)	
	G1-256018		Door Assembly (# 2565220 & Above)	<b>256 Series</b>
	G1-258027		Door Assembly (# 2581663 & Above)	<b>258 Series</b>
	2C-9788	2/3/4	Magnetic Catch (not shown)	<b>254/256/258 Series</b>
	2R-Y2904	1/2	Latch Spring (not shown)	
16	Z1-115006	2	Leg Assembly - Front (less Foot)	
17	2A-9347	6	Foot Extension ( <b>2"</b> )	
18	2A-7612	6	Foot	
19	G1-258016	2	Leg Assembly - Rear (less Foot)	
NI	2J-Y7589	1	Pressure Regulator ( <b>NAT</b> ) (not shown)	
	2J-Y4150		Pressure Regulator ( <b>LP</b> ) (not shown)	