



**Star
Manufacturing
International, Inc.**

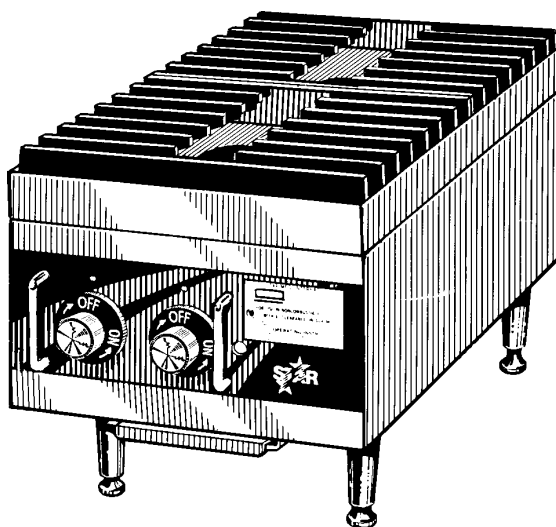
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**Installation
and
Operating
Instructions**

2M-Y7430 REV D 8/16/95

STAR-MAX GAS HOT PLATES MODELS 602 and 602H



Model 602



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

This gas appliance is equipped for the types of gas indicated on the nameplate mounted on the front panel. It is shipped adjusted for use on natural gas.

The installation of the Appliance should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.

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.

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 piping 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.

KEEP THE APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLES,

LEVELING UNIT

Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other Star-Max series units. CAUTION: DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be new, clean and of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance 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 on 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 appliance will damage the automatic valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

CLEARANCE

Clearances for combustible and non-combustible materials a vertical distance of not less than 48" shall be provided between the top of the appliance and a 6" clearance from the side and back. Adequate clearance should also be provided for proper operation and servicing.

PRESSURE REGULATOR

A convertible pressure regulator set at 6" water column for use on natural gas is furnished. Attach the regulator to the supply pipe, located at the back of the unit, make sure gas flow arrow on regulator is pointing towards manifold. The gas supply is then connected to the regulator. A 1/8" tap is furnished on the manifold for checking pressure. The manifold is accessible by removing the front panel.

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the union and within six feet of the appliance

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 the actual connection is made to the gas supply line.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.

AIR SUPPLY

Provisions for adequate air supply must be furnished.

AIR INTAKES IN BOTTOM

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

EXHAUST CANOPY

It is essential that facilities be provided to carry off fumes and gases.

GAS INPUT OF HOT PLATE

For Natural Gas:

Model 602-24,000 BTU/HR or 12,000 BTU/HR for each burner. Regulator output pressure set at 6" water column.

Model 602H-40,000 BTU/HR or 20,000 BTU/HR for each burner. Regulator output pressure set at 6" water column.

For Propane Gas:

Model 602-24,000 BTU/HR or 12,000 BTU/HR for each burner. Regulator output pressure set at 10" water column.

Model 602H-40,000 BTU/HR or 20,000 BTU/HR for each burner. Regulator output pressure set at 10" water column.

Note: The appliance is equipped with natural gas orifice hoods. A separate set of hoods (black color) are provided for use on propane gas. The propane hoods are located on the front panel.

LIGHTING INSTRUCTIONS

The appliance is equipped with a standing pilot, which is located in the center of the appliance between the front and rear burners, and should be lighted immediately after the gas is turned on.

1. Turn control knobs to "OFF" position.
2. Remove the two top grates and light pilot with a lighted taper through the hold provided in the center of the top tray.
3. The pilot valve is located on the manifold located at the front of the unit. Turn the adjustment screw on the front of the pilot valve, which is accessible through an opening on the front panel. The pilot should be adjusted to as short a flame as possible and still have good ignition to the burners.
4. If the pilot is out turn off gas, wait 5 minutes and repeat steps (1) through (3).

ADJUSTING BURNERS

Remove front panel in order to gain access to the primary air shutters. With control valve for the front burner turned to full "ON" position, close the air shutters to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear, then tighten the locking screws. Repeat this procedure with the rear burner.

ADJUSTING UNIT FOR USE ON PROPANE GAS

1. Set regulator outlet pressure to 10" water column. A 1/8" pipe plug on the manifold can be removed for attaching a pressure gauge. Remove the slotted cover from the pressure regulator and invert the plug. Replace the cover on the regulator and plug on the manifold. Regulator is now set at 10 inches WC,
2. Remove natural gas orifices and install propane orifices (#60 black color - model 602) and (#55 black color - model 602H) located in a bag located on outside of front panel. In order to remove natural gas orifices:
 - A. Remove grates and top tray.
 - B. Remove screws on burner support in order to lift burners out.
 - C. Remove orifices from the manual valves and replace with the black propane orifices.
 - D. Install burners, top tray, and grates.

OPERATING PROCEDURE

Each burner will deliver up to 12,000 BTU/HR (Model 602) or 20,000 BTU/HR (Model 602H) of heat and is controlled by a manual On/Off valve. The right control knob controls the front burner and the left control knob controls the rear burner. After the pilot is once lit and adjusted, the burners will ignite automatically by turning the control knob to any position between On and Off.

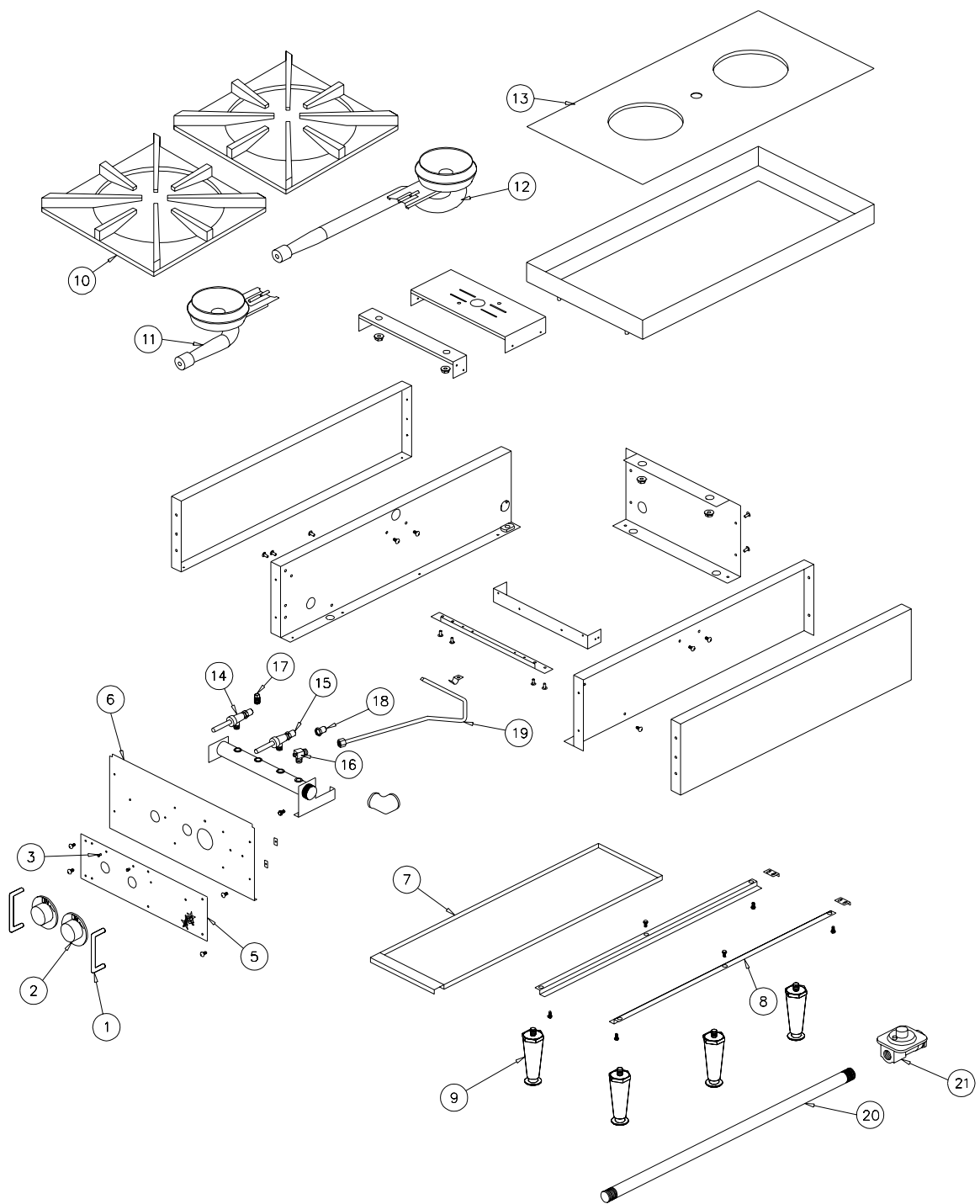
CLEANING THE EXTERIOR (Stainless Steel Only)

The exterior surface can be kept clean and attractive by regularly wiping it with a clean soft cloth. Any discoloration can be removed with a non-abrasive cleaner. The burner grates, drip tray, and top tray can be removed for cleaning.

MAINTENANCE AND REPAIRS

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

RETAIN THIS MANUAL FOR FUTURE REFERENCE
Part No. 2M-Y7430 Rev. D 8/16/95



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 602, 602H

SK1277 REV. B 7/25/95 DR: MN

MODEL 602, 602H Star-Max Gas Hot Plate

Key Number	Part Number	Number Per Unit	Description
1	2R-8229	2	KNOB SHIELD
2	2R-9364	2	KNOB-CONTROL
3	2R-9193	2	BUTTON-INDICATOR
5	2M-Y9489	1	FACEPLATE
6	I3-Y7407	1	FRONT PANEL
7	I3-Y7455	1	DRAWER
8	G3-Y7047	2	SLIDE DRAWER
9	2A-Y7113	4	LEG
10	2F-Z0012	2	GRATE
11	2F-Y7364	1	BURNER-FRONT
12	2F-Y7365	1	BURNER-BACK
13	I3-Y7411	1	TOP-TRAY
14	2V-Y8832	2	VALVE-MANUAL
15	2J-Y7136	1	ORIFICE #53 (NAT.)
15	2J-Y7216	1	BURNER HOOD (NAT.)
16	2V-6671	1	VALVE-PILOT
17	2P-1453	1	PLUG-PIPE
18	2J-Y7421	2	HOOD BURNER #60 (L.P.)
18	2J-Y7250	2	ORIFICE #55 (L.P.)
19	I3-Y7425	1	PILOT TUBE
20	2K-Y7467	1	INLET PIPE
21	2J-Y7589	1	PRESSURE REGULATOR

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

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OF 1

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

SK1287



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