

GAS CHARBROILER

MODEL

Lava Rock; AMLB24, AMLB36, AMLB48

Radiant; AMRB24, AMRB36, AMRB48

Installation, Operation & Parts Manual

2M-Z15769 Rev. - 4/12/12

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. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent Listing

Reference the listing provided with the unit

or

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com

Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

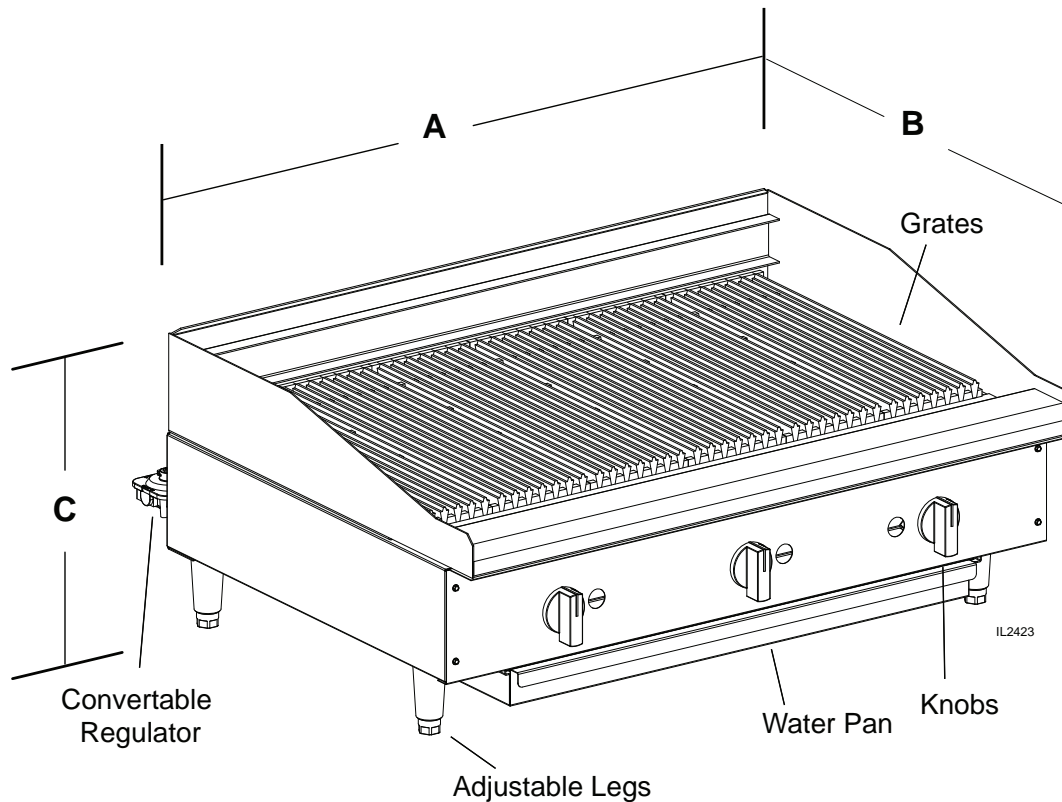
Telephone: (314) 678-6303

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E-mail Parts@star-mfg.com
Service@star-mfg.com
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Mailing Address: Star International Holdings Inc., Company
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St. Louis, MO 63143
U.S.A



GUSTO Gas Charbroilers Radiant & Lava Rock Specifications								
Model No	Dimensions			Controls	BTU	Cooking Surface	Approximate Weight	
	A	B	C				Installed	Shipping
Lava Rock								
AMLB24	24" (61.0 cm)	29" (73.7 cm)	15 1/2" (39.4 cm)	2	80,000	480 sq in	153 lbs	186 lbs
AMLB36	36" (91.4 cm)			3	120,000	720 sq in	192 lbs	230 lbs
AMLB48	48" (121.9 cm)			4	160,000	960 sq in	299 lbs	350 lbs
Radiant								
AMRB24	24" (61.0 cm)	29" (73.7 cm)	15 1/2" (39.4 cm)	2	80,000	480 sq in	140 lbs	155 lbs
AMRB36	36" (91.4 cm)			3	120,000	720 sq in	220 lbs	240 lbs
AMRB48	48" (121.9 cm)			4	160,000	960 sq in	300 lbs	325 lbs

- Gusto Gas Char-Broilers are designed for the most demanding foodservice applications. These char-broilers deliver maximum performance and provide years of operation.
- Available in 24", 36" and 48" widths to fit many foodservice operation space requirements.
- Designed with high performance 40,000 BTU H-style cast iron burners every 12" of width. Cast iron burners provide excellent broiling performance, better heat distribution and maximum sectional control.
- Heavy-duty cast iron grates can be individually positioned (flat or slanted) to accommodate a variety of broiling needs. Grates are reversible with a thin side for searing and a thick side for more delicate menu items.
- Natural lava rock briquettes provide superior heat distribution and vaporize drippings. (*Lava Rock Units*)
- Stainless steel, 2-3/4" high tapered splash guard provides maximum protection against grease and spills.
- Large capacity stainless steel water pan for easy clean up.
- Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone.
- Gas convertible in the field with conversion kit supplied with each char-broiler. Units are shipped Natural Gas.
- Heavy-duty 4" inch adjustable legs.



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.

The GUSTO series gas charbroiler is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

-IMPORTANT-

INSTALL IN NON-COMBUSTIBLE LOCATIONS ONLY! Clearance from non-combustible construction must be 6" from back and sides.

The installation of the Appliance must 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.

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.

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.

EXHAUST CANOPY

Open hearth broilers inherently create a good deal of heat and smoke and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY

Provisions for adequate air supply must be provided.

LEVELING UNIT

This charbroiler is supplied with 4 feet which must be screwed into the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units.



DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.

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 appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound 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 foreign material, debris, or metal particles allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each charbroiler. It should be connected to the inlet pipe at the rear of the unit. The gas supply is then connected to it. It is shipped set for 6" water column manifold pressure for use with natural gas, and 10" water column manifold pressure for use with propane gas. Allow 6" clearance from back of unit to wall for servicing and installation.

MANUAL SHUT OFF VALVE

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

CONNECTING GAS SUPPLY LINE

The gas inlet of the charbroiler 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.

CONVERT TO PROPANE GAS

If your charbroiler is equipped with fixed orifice hoods and is shipped from the factory for use with natural gas, and you wish to convert to propane gas. Follow these steps, install the burner orifice hoods, included with the unit, as follows:

1. Remove grill, radiants and burners.
2. Remove the burner orifice hoods and install the orifice hoods supplied.
3. Replace the burners, radiants, and grill.
4. Set manifold pressure to (10) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column. Attach the conversion label, supplied with the unit, close to the nameplate.

CONVERT TO NATURAL GAS

If your charbroiler is equipped with fixed orifice hoods and is shipped from the factory for use with propane gas, and you wish to convert to natural gas. Follow these steps, install the burner orifice hoods, located in the grease drawer, as follows:

1. Remove grill, radiants and burners.
2. Remove the burner orifice hoods and install the orifice hoods (not supplied).
3. Replace the burners, radiants, and grill.
4. Set manifold pressure to (6) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "NAT" should now be visible on the plug. The regulator is now set for 6" (15.24 cm) water column.

CHECKING FOR GAS LEAKS

Check entire piping system for 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.



PILOT LIGHTING INSTRUCTIONS

The unit is equipped with standing pilots, and should be lit immediately after the gas is turned on.

1. Turn off main valve to unit.
2. Turn off all knobs and pilot valves and wait 5 minutes to clear gas.
3. Turn on main valve and light all pilots. The best access to the pilot is obtained from the bottom with the grease drawer removed.
4. Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.
5. Turn burner knobs to desired setting.
6. To turn burners off, turn knobs off.

SHUTTING DOWN INSTRUCTIONS

Turn the burner valve knobs to the off position to turn burners off.

BURNER IGNITION AND ADJUSTMENT

1. To ignite burners turn burner valve knob to "HI" position.
2. Slowly decrease openings of air shutters on burners to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

PLACING LAVA ROCK ON GRATES *(FOR AMLB SERIES)*

Open the lava rock bags and place rock evenly on grates. Do not cover the grates with more than two layers of lava rock. **DO NOT PUT MORE THAN 5 LBS. OF ROCK PER BURNER!**

PLACING RADIANTS *(FOR AMRB SERIES)*

After the unit is unpacked and installed, place 2 radiants above each burner. Install each radiant engaging the notches on the top assembly. Refer to the exploded view in this manual for orientation of the radiants.

BURNER OPERATION

Each burner is controlled by an individual high-low, on-off valve. An infinite number of broiling temperatures may be obtained by turning the burner valve knob to any position between high and low. It is possible through this arrangement to have a high heat or searing section, while having a low heat finishing or holding section. For the searing operation, set the valves for the section at a position of "HI" or close to it. For holding or finishing, set the valves closer to the "LOW" position on the dial. You select the heat pattern you like, and set the valves accordingly.

GENERAL OPERATING INSTRUCTIONS

WATER PAN / DRIP TRAY

The water pan is located at the bottom of the unit, and is easily removed from the front of the unit. Water should be added to the water pan and replaced as necessary. The water pan helps prevent flare ups and catches grease.

LIGHTING

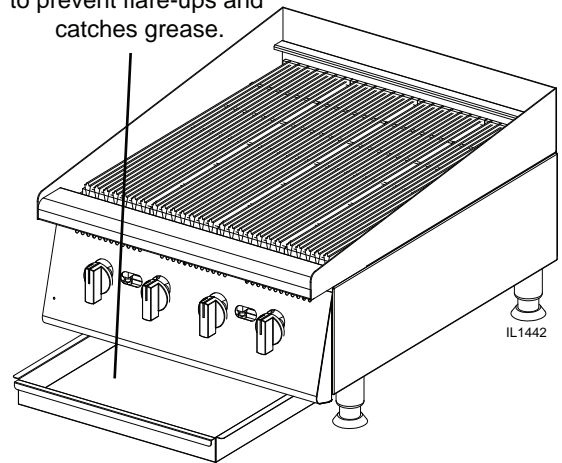
When broiler is first lit, it will smoke for approximately 20-30 minutes until the preservation oils and impurities are burned off.

SEASONING THE COOKING GRATES

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.

Water Pan / Drip Tray

Fill with water before operating to prevent flare-ups and catches grease.



BROILING

Turn valves on and pre-heat unit on "HI" before attempting to broil. You will have to experiment with the grill settings and the valve settings for your particular food products. We recommend that you set the grate at the full tilt position to start. This position allows the grease to run down the grate into the grease tray, reducing flare ups. Check water pans frequently and add a sufficient amount of water when necessary. Hot water vapors rising from the water pans and through the combustion chamber helps reduce flare ups. Exercise care when using your broiler.

TILTING THE GRATE

Raise or lower the grate to the next step by lifting the grate at the back of the charbroiler where the grate rests. Use potholders or gloves to reposition.



CHARBROILERS ARE HOT! NEVER ATTEMPT TO CHANGE THE GRATE POSITION WHILE FOOD PRODUCTS ARE COOKING. FLARE UPS CAN OCCUR UNEXPECTEDLY. TURN OFF THE CHARBROILER AND ALLOW IT TO COOL.

CLEANING

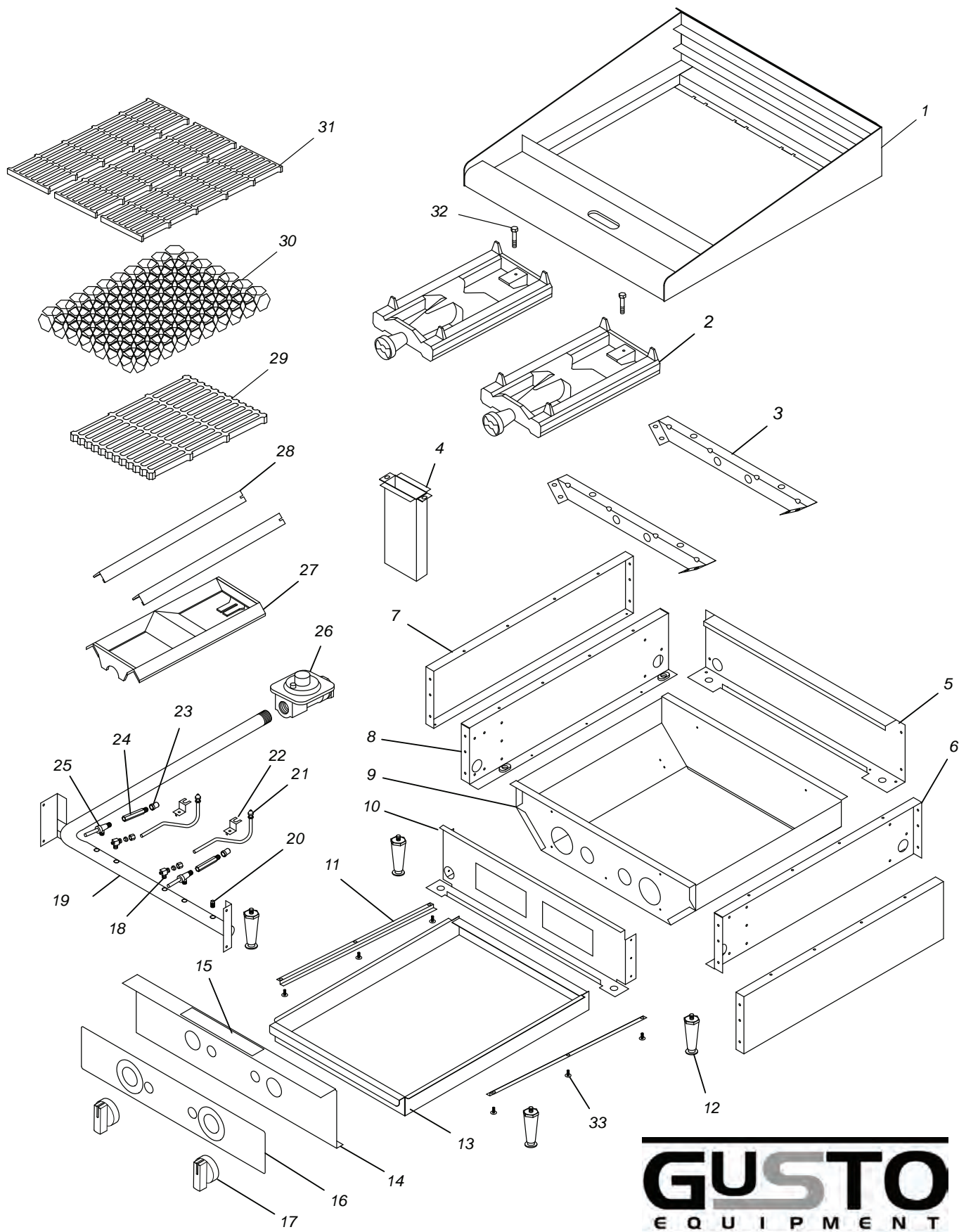
Clean regularly. Remove grate section to sink for washing. Brush out carbonized particles. Remove and wash water pan. Wipe exterior surfaces with detergent and a cloth. A non-abrasive cleaner can be used on caked areas.

AIR INTAKES IN BOTTOM

Air for combustion enters from the bottom of the unit.

Do not obstruct this area.





MODEL AMLB24 & AMRB24

Model: AMLB & AMRB Gas Charbroiler

SK2572

Rev. -

3/09/12

GUSTO
EQUIPMENT

Model: Gas Charbroiler Lava & Radiant				
Fig No	Part No.	Qty	Description	Application
1	H3-612406	1	TOP ASSEMBLY	AMRB24, AMLB24
	H3-613606			AMRB36, AMLB36
	H3-614806			AMRB48, AMLB48
2	2F-Z3035	2/3/4	BURNER	24-INCH / 36-INCH / 48-INCH
3	H3-Z6068	2	BURNER BRACKET	AMRB24, AMLB24
	H3-Z6069			AMRB36, AMLB36
	H3-Z6070			AMRB48, AMLB48
4	G3-624304	1	CHUTE ASSEMBLY	AMLB24, AMRB24, AMLB36, AMRB36, AMLB48, AMRB48
5	H3-Z6055	1	REAR PANEL	AMRB24, AMLB24
	H3-Z6057			AMRB36, AMLB36
	H3-Z6058			AMRB48, AMLB48
6	G3-624303	1	SIDE LINER ASSEMBLY RIGHT	ALL
7	G3-Z5945	2	SIDE PANEL	ALL
8	G3-624302	1	SIDE LINER ASSEMBLY LEFT	ALL
9	H3-612400	1	LINER ASSEMBLY	AMRB24, AMLB24
	H3-613600			AMRB36, AMLB36
	H3-614800			AMRB48, AMLB48
10	H3-Z6045	1	CENTER WALL	AMRB24, AMLB24
	H3-Z6047			AMRB36, AMLB36
	H3-Z6048			AMRB48, AMLB48
11	G3-Z6036	2	DRAWER SLIDE	AMLB24, AMRB24, AMLB36, AMRB36
	G3-Z6048	4		AMRB48, AMLB48
12	2A-Z5942	4	FOOT	ALL
13	H3-Z6482	1/2	WATER PAN / GREASE DRAWER	AMRB24 / AMLB24 / AMRB48 / AMLB48
	H3-Z6483	1		AMRB36, AMLB36
14	H3-Z15870	1	FRONT PANEL	AMRB24, AMLB24
	H3-Z15871			AMRB36, AMLB36
	H3-Z15872			AMRB48, AMLB48
15	VARIOUS	1	NAMEPLATE	ALL
16	2M-Z15720	1	GRAPHIC PANEL	AMRB24, AMLB24
	2M-Z15721			AMRB36, AMLB36
	2M-Z15722			AMRB48, AMLB48
17	2R-W498	2/3/4	KNOB	AMLB24 / AMRB24 / AMLB36 / AMRB36 / AMLB48 / AMRB48
18	2V-6671	2/3/4	PILOT VALVE	24-INCH / 36-INCH / 48-INCH
19	2K-Z6050	1	MANIFOLD	AMRB24, AMLB24
	2K-Z6051			AMRB36, AMLB36
	2K-Z6052			AMRB48, AMLB48
20	2P-1453	1	PIPE PLUG	ALL
21	2K-Z6192	2/3/4	PILOT BURNER	24-INCH / 36-INCH / 48-INCH
22	I5-Z5463	2/3/4	PILOT BRACKET	24-INCH / 36-INCH / 48-INCH
23	2J-Z3032	2/3/4	ORIFICE NATURAL #36	24-INCH / 36-INCH / 48-INCH
	2J-Z3033		ORIFICE PROPANE #50	24-INCH / 36-INCH / 48-INCH
24	2A-Z3010	2/3/4	ORIFICE EXTENDER	24-INCH / 36-INCH / 48-INCH
25	2V-Y8832	2/3/4	MANUAL VALVE	24-INCH / 36-INCH / 48-INCH
26	2J-Z0792	1	PRESSURE REGULATOR	ALL
27	2F-Z3036	2/3/4	BURNER COVER	AMLB24 / AMLB36 / AMLB48
28	H3-Z6072	4/6/8	RADIANT	AMRB24 / AMRB36 / AMRB48
29	2F-Z3078	1/2	LAVAROCK GRATE 12" X 17 1/16"	AMLB36 / AMLB48
	2F-Z3077	2/2/2	GRATE LAVA ROCK 10 1/2" X 17 1/16"	AMLB24 / AMLB36 / AMLB48
30	2F-Y7193	2/3/4	LAVA ROCK 2"	AMLB24 / AMLB36 / AMLB48
31	2F-Y8830	2/4/6/8	GRATE CHARBROILER 6"	24-INCH / 36-INCH / 48-INCH
32	2C-Z3154	2/3/4	BOLT 1/4 - 20 x 1-3/4	24-INCH / 36-INCH / 48-INCH
33	2C-8823	Various	SCREW #8 x 3/8 HEX	ALL
NA	H3-Z6071	1	LINER DIVIDER	AMRB48, AMLB48

