

# **STAR<sup>®</sup>** **BROIL-O-DOG**

MODEL  
174CBA, 174SBA  
175CBA, 175SBA

## **Installation and Operation Instructions**

2M-Z3755 Rev. M 12-2018



175CBA

**c** **UL** **us**  
**LISTED**  
(120V Only)



## 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.

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## 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](http://www.star-mfg.com)  
**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

### Service Help Desk

**Business Hours:** 8:00 am to 4:30 p.m. Central Standard Time  
**Telephone:** (800) 264-7827  
**Fax:** (314) 781-2714  
**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)  
**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star Manufacturing International Inc.  
265 Hobson Street  
Smithville, TN 37166  
U.S.A

## SPECIFICATIONS

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### 174SBA

Type: Spike Wheel  
Capacity: 24 Hot Dogs, 12 Buns  
Electrical: 120 volt, 60 hertz, single phase, 1150 watts, 9.58 amps  
230 volt, 60 hertz, single phase, 1060 watts, 4.61 amps  
Cord Length - 4 ft.  
Plug: 120V NEMA Spec - NEMA 5-15P  
230V CEE-7/VII rated 16A 250V  
Dimensions: 13 1/2"W x 14 1/2"D x 24"H  
(34.29 cm W x 36.83 cm D x 60.96 cm H)

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### 174CBA

Type: Cradle Wheel  
Capacity: 18 Hot Dogs, 12 Buns  
Electrical: 120 volt, 60 hertz, single phase, 1150 watts, 9.58 amps  
230 volt, 60 hertz, single phase, 1060 watts, 4.61 amps  
Cord Length - 4 ft.  
Plug: 120V NEMA Spec - NEMA 5-15P  
230V CEE-7/VII rated 16A 250V  
Dimensions: 13 1/2"W x 14 1/2"D x 24"H  
(34.29 cm W x 36.83 cm D x 60.96 cm H)

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### 175SBA

Type: Spike Wheel  
Capacity: 48 Hot Dogs, 32 Buns  
Electrical: 120 volt, 60 hertz, single phase, 1350 watts, 11.25 amps  
230V volt, 60 hertz, single phase, 1240 watts, 5.39 amps  
Cord Length - 4 ft.  
Plug: 120V NEMA Spec - NEMA 5-15P  
230V CEE-7/VII rated 16A 250V  
Dimensions: 19 1/2"W x 14 1/2"D x 24"H  
(49.53 cm W x 36.83 cm D x 60.96 cm H)

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### 175CBA

Type: Cradle Wheel  
Capacity: 36 Hot Dogs, 32 Buns  
Electrical: 120 volt, 60 hertz, single phase, 1350 watts, 11.25 amps  
230V volt, 60 hertz, single phase, 1240 watts, 5.39 amps  
Cord Length - 4 ft.  
Plug: 120VNEMA Spec - NEMA 5-15P  
230V CEE-7/VII rated 16A 250V  
Dimensions: 19 1/2"W x 14 1/2"D x 24"H  
(49.53 cm W x 36.83 cm D x 60.96 cm H)

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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.

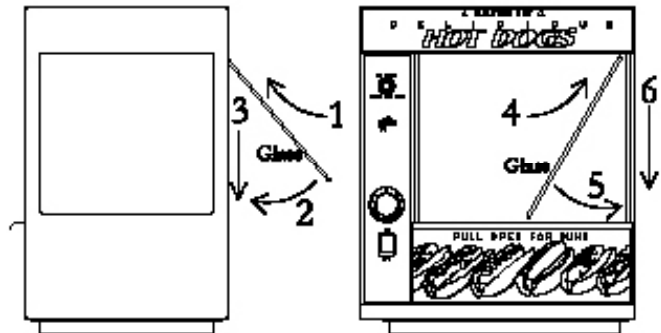
All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering 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.

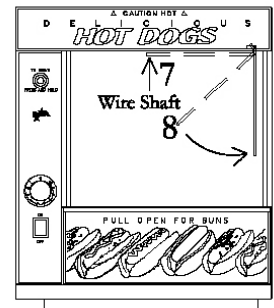
This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

## INSTALLATION

1. Clean unit inside and outside before placing in service. (See Cleaning)
2. Install the low E Tempered, oxide coated glass (**reflective side facing inward**) as shown below. The 1/4" thick glass goes in the side location, resting in the track formed into the shelf. The 1/8" thick glass goes on the front of the unit.

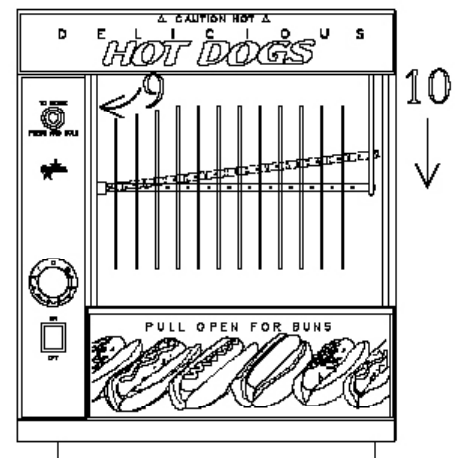


3. Install the wire shaft support as shown in steps 7 and 8. Mounting holes have been punched in the ceiling of the unit.



4. Install the hot dog wheel as shown in steps 9 and 10. While holding the wire shaft support against the side glass, install the hot dog wheel in the broiler by placing the slotted end of the shaft into the motor coupling at the left of the broiler (step 9). Turn the shaft until the slot engages with the coupling pin. Raise the grooved end of the shaft up and into the wire shaft support on the right side of the broiler (step 10).

5. Place the unit in a prominent location on a level counter, where the revolving hot dogs will attract attention.
6. Precaution should be taken so customers do not come in contact with the hot unit.
7. Plug the power cord into a suitable 120 volt outlet that can provide the required wattage. Having other appliances on a circuit, may prevent your unit from receiving the necessary voltage.



## GENERAL OPERATING PROCEDURES

1. Pre-heat unit for 15 minutes while set at 10.
2. Place the desired quantity of hot dogs on the holders. NOTE: A lower temp control setting may be used for slower broiling. The time required to broil the hot dogs will vary, depending upon the size and the temperature of the hot dogs when placed in the Broil-O-Dog.
3. Place the desired quantity of buns in the bun drawer. For best results leave buns in the bag. A 50 watt warming elements is installed to keep buns warm.
4. Turn control to 6 or 7 to keep the hot dogs in a ready-to-serve condition. Hot dogs can be held for several hours on this unit without loss of flavor or shriveling.
5. Load or unload the hot dog wheel by pressing in and holding the serve switch to stop the hot dog wheel.

**NOTE: When you turn the switch to the "OFF" position, you turn off the heating element.**

## COOKING

The heat control provides an infinite range of settings for a wide variety of hot dogs and installation conditions. The size, content and shape of the product and the installation of any sanitary food shields or sneeze guards will determine the proper heat setting. The National Sanitation Foundation requires that perishable foods be kept at 140°F or above during serving periods. The product should be kept refrigerated until ready for use. Cooking time will vary depending on the starting temperature and the qualities of the product.

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## CLEANING

1. Place ON/OFF switch in "OFF" position.
2. Remove the hot dog wheel and drip tray.
3. Remove the wheel hanger at right side of broiler.
4. The glass is removable for cleaning but care must be taken when doing so.
5. Clean all of the above parts and inside and outside of the unit with mild soap and water; rinse and install parts.
6. These models require the removal of the bun drawer to remove the bun pan. To remove the bun drawer, grab the drawer by both sides and pull it out all the way. Lift the front to unhook the drawer slide from rear drawer roller. Pull the drawer the remainder of the way out. Use caution not to drop the drawer when reaching the end of the drawer slide travel. To reinsert the drawer, first hook the drawer slide over the front roller then the back roller (See Figure1-Figure 3).



**CAUTION**

**TO AVOID COMBUSTION, REPLACEMENT GLASS MUST BE LOW TEMPERED, TIN OXIDE COATED. CALL STAR SERVICE HELP DESK.**

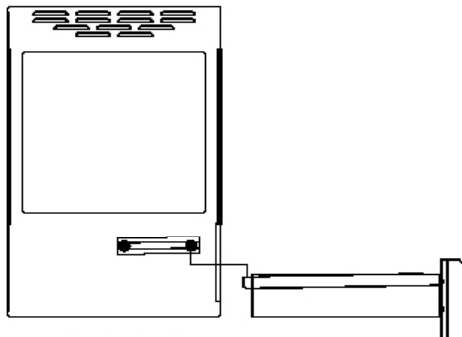


FIGURE 1

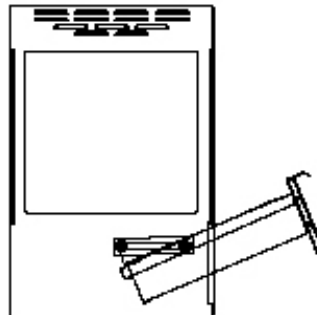


FIGURE 2

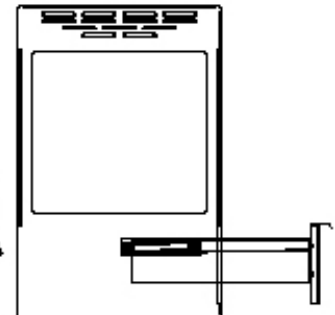


FIGURE 3

## **MAINTENANCE PROCEDURES**

### **LIGHT BULB**

Use a 15 watt, 120 volt (or 240V if applicable) appliance size oven-type lamp.

### **GLASS REPLACEMENT**

Refer to the installation procedures located on page 4. To prevent surrounding areas from getting to hot, use only a low E Tempered, oxide coated glass (reflective side facing inward) when replacing glass. This glass can be purchased by contacting Star (contact information located on the inside front cover).

# LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

## THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS.

Repairs performed under this warranty are to be performed by a Star-authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used.

Star will be responsible for normal labor charges incurred in the repair or replacement of a warrantied product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details.

It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery.

No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

## PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- condiment dispensers except HPD- and SPD-series models
- all pop-up toasters
- all pastry display cabinets
- all heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- nacho cheese warmers except 11WLA-series models
- specialty food warmers except 13OR, 11RW, and 11WSA models
- all butter dispensers
- all nacho chip merchandisers
- all accessories

## CONTACT

Should you require 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, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time

Telephone *Star/Toasmaster* 314.678.6306

Fax 314.781.2714

Email [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

[www.star-mfg.com](http://www.star-mfg.com) • [www.toastmastercorp.com](http://www.toastmastercorp.com)

# WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY.

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Parts that fail or are damaged due to normal wear or labor for replacement of Items that can easily be replaced during a daily cleaning routine. such as but not limited to silicone belts, PTFE non-stick sheets, knobs, control labels, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

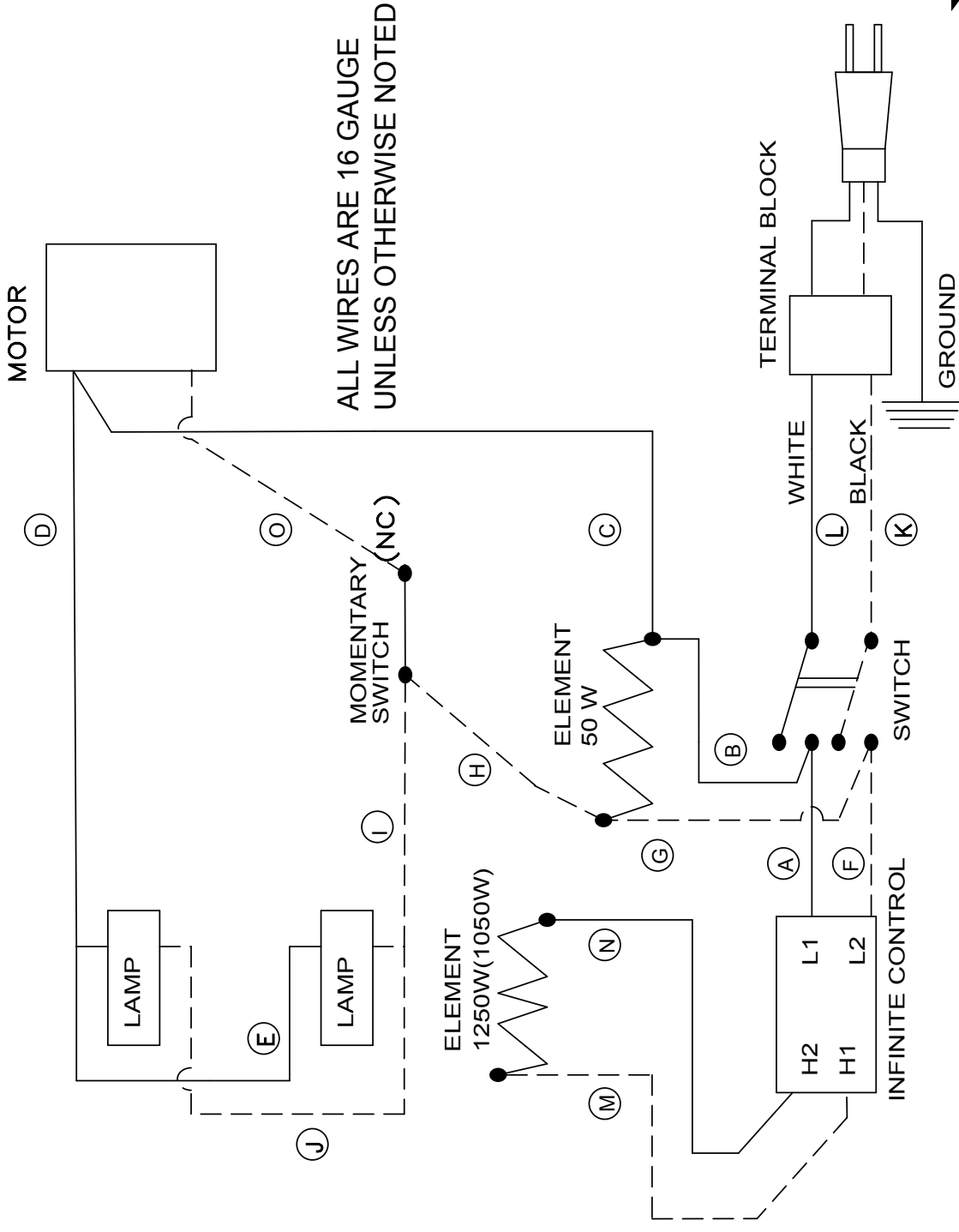
## ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional and/or extended warranties.

PRODUCTS	PARTS	LABOR
Star Ultra-Max® griddles, charbroilers, and hotplates	2 years	2 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
chrome griddle surfaces [against peeling]	5 years	
cast iron grates, burners, and burner shields	180 days	
original Star or Toastmaster parts sold to repair Star or Toastmaster equipment	90 days	
Service First	1 year	

The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

2M-Z21647 • Rev D • 06.2018



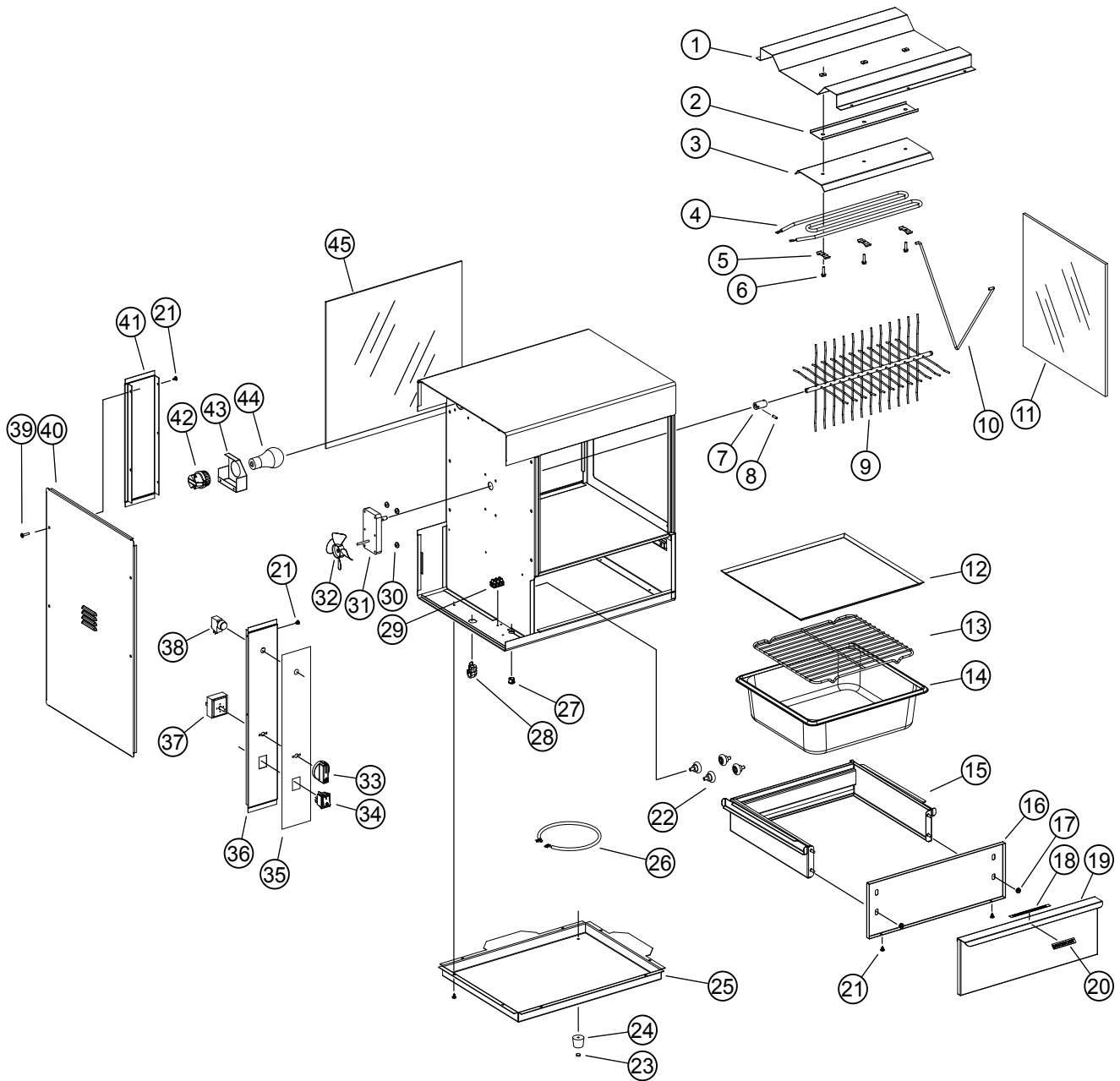
**MODEL: 174CBA, 174SBA, 175CBA, 175SBA**

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**STAR MANUFACTURING INTERNATIONAL INC.**

SK1790 Rev - 7/18/2000





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**MODEL 174CBA,174SBA,175CBA,175SBA**

**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1793

REV. B

10/01/2015

# PARTS LIST

October 01, 2015, Rev. L

Model 174CBA/SBA, 174CBA/SBA Hot Dog Broiler				
Fig No.	Part Number	Qty	Description	Application
1	A1-BD1009	1	ASSY-ELEMENT BARRIER	174CBA/SBA
	A1-BD1022			175CBA/SBA
2	A1-Z3693	1	ELEMENT PLATE	174CBA/SBA
	A1-Z4442			175CBA/SBA
3	A1-Z3795	1	SPACER BRACKET	174CBA/SBA
	A1-Z4447			175CBA/SBA
4	2N-Y5313	1	ELEMENT-HEATING 120V	174CBA/SBA-120V
	2N-Z2754		ELEMENT 1050W 240V	174CBA/SBA-230V
	2N-Z3799		ELEMENT 1250W 120V	175CBA/SBA-120V
	2N-Z3800		ELEMENT 1250W 240V	175CBA/SBA-230V
5	A1-7490	2	CLAMP HEATER	
6	2C-08-07-0117	3	SCREW 10-24X3/4 FZA	
7	A1-175173	1	COUPLING ASSY W/PIN HINGE	
8	2A-Y1110	1	PIN-ROLL 5/32DIA X5/8 STL	
9	2B-Z3656	1	SPIKE WHEEL (shown)	175SBA
	2B-Z3657		SPIKE WHEEL (shown)	174SBA
	2B-Z7962		CRADLE WHEEL ASSEMBLY KIT (not shown)	175CBA
	2B-Z7963		CRADLE WHEEL ASSEMBLY KIT (not shown)	174CBA
10	2B-Z3647	1	SHAFT SUPPORT	
11	2Q-Z3646	1	GLASS-SIDE	
12	A1-Y1290	1	TRAY	175CBA/SBA
	A1-Y5348			174CBA/SBA
13	2B-Z5847	1	BUN RACK (SMALL)	
14	2D-Z3643	1	INSET PAN 1/3	174CBA/SBA
	2D-Z5898		PAN 2/3" X 4" DEEP	175CBA/SBA
15	A1-BD1004	1	ASSY-DRAWER FRAME	175CBA/SBA
	A1-BD1008		ASSY-DRAWER FRAME	174CBA/SBA
16	A1-Z3665	1	DRAWER LINER	175CBA/SBA
	A1-Z3688			174CBA/SBA
17	2C-08-07-0207	4	NUT 10-24 HEX STL NP	
18	2M-Z4941	1	LABEL (WRAPPED BUNS ONLY)	
19	A1-BD1003	1	ASSY-DRAWER PULL	175CBA/SBA
	A1-BD1007			174CBA/SBA
20	2M-Y3147	3	LABEL CAUTION HOT	
21	2C-1646	24	SCREW #8X3/8 AB THP STL	
22	2P-Z3812	4	BEARING-TRACK	
23	2P-9564	4	PLUG-RUBBER	
24	2I-Z0057	4	FOOT, RUBBER	
25	A1-Z3672	1	BASE	175CBA/SBA
	A1-Z3692			174CBA/SBA
26	2N-Y4306	1	ELEMENT 50W 120V	120V
	2N-Z3781		ELEMENT 50W 240V	230V

# PARTS LIST

October 01, 2015, Rev. L

Model 174CBA/SBA, 174CBA/SBA Hot Dog Broiler				
Fig No.	Part Number	Qty	Description	Application
27	<a href="#">2K-Y1139</a>	1	BUSHING HEYCO SB500-6	
28	<a href="#">2K-Y3240</a>	1	BUSHING HEYCO SR 17-2	
29	<a href="#">2E-Z5375</a>	1	TERMINAL BLOCK-3 POLE	
30	<a href="#">2I-H6579</a>	4	GROMMET-LAVELLE #8051 BL	
31	<a href="#">2U-Z3642</a>	1	MOTOR 2.4RPM 240V 50/60HZ	230V
	<a href="#">D5-Z17319</a>		MOTOR 120V 60HZ (NO FAN)	120V
32	<a href="#">2U-Z9811</a>	1	FAN, MOTOR	
33	<a href="#">2R-Z1854</a>	1	KNOB-CONTROL	
34	<a href="#">2E-Z1858</a>	1	SWITCH-LIGHTED	
35	<a href="#">2M-Z3708</a>	1	OVERLAY	
36	<a href="#">A1-Z3667</a>	1	FRONT PANEL	
37	<a href="#">2J-Z14323</a>	1	INFINITE CONTROL-120V	120V
	<a href="#">2J-Z14324</a>		INFINITE CONTROL-240V	240V
38	<a href="#">2E-Z3682</a>	1	SWITCH-MOMENTARY	
39	<a href="#">2C-3033</a>	8	SCREW-MACH8-32X3/4 THP SS	
40	<a href="#">A1-Z3669</a>	1	ACCESS PANEL	
41	<a href="#">A1-Z3668</a>	1	BACK PANEL	
42	<a href="#">2E-Y9184</a>	2	SOCKET	
43	<a href="#">A1-Z9104</a>	1	FRONT LAMP GUARD	
	<a href="#">A1-Z9105</a>	1	BACK LAMP GUARD	
44	<a href="#">2S-1279</a>	2	LAMP 15W 130V #15A15	120V
	<a href="#">2S-Y8321</a>		LAMP 15W 220V	230V
45	<a href="#">2Q-Z3644</a>	1	GLASS-FRONT	175CBA/SBA
45	<a href="#">2Q-Z3645</a>	1	GLASS-FRONT	174CBA/SBA
NI	<a href="#">2M-Z3770</a>	1	GRAPHIC DWR FRT 175	175CBA/SBA
NI	<a href="#">2M-Z3771</a>	1	GRAPHIC DWR FRT 174	174CBA/SBA
NI	<a href="#">2M-Z3772</a>	2	GRAPHIC TOP 175	175CBA/SBA
NI	<a href="#">2M-Z3773</a>	2	GRAPHIC TOP 174	174CBA/SBA
NI	<a href="#">2P-Z0584</a>	1	TONGS-PLASTIC 9"	
NI	<a href="#">2E-Z3385</a>	1	CORD SET 14/3 120V 15A	120V
NI	<a href="#">B9-73029</a>	1	LEAD IN CORD 230CE	230V

**STAR MANUFACTURING INTERNATIONAL INC.**

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