

STAR[®]

COMBINATION HOT DOG STEAMER & BUN WARMER

MODEL

35SSA, 35SSAD

70SSA

Installation and Operation Instructions

2M-Z5374 Rev. M 12/2018



35SSA



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 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

Website: www.star-mfg.com

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

Electrical Specifications						Water Capacity	
Model	Capacity	Voltage	Watts	Amps	Cord	w/o juice tray	w/ juice tray
35SSA	170	120V	800	6.6	NEMA 5-15P	11QT	9QT
		230V		3.5	CEE 7/7		
70SSA	230	120V	1,000	8.3	NEMA 5-15P	14QT	12QT
		230V		4.3	CEE 7/7		

Dimensions			
	Width	Depth	Height
35SSA	14 3/4" (37.5cm)	16 1/2" (41.9cm)	15 5/8" (39.7cm)
70SSA	18 3/4" (47.6cm)	16 1/2" (41.9cm)	17 5/8" (44.8cm)



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.

VOLTAGE

The steamer is equipped for use on the voltage specified on the nameplate.



WARNING

DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT OR THE MACHINE WILL BE SERIOUSLY DAMAGED.

INSTALLATION/OPERATION PROCEDURE

1. Place the unit on a level surface. Pour approximately 9 (Model 35) to approximately 12 (Model 70) quarts of water into the water pan. You can add an additional 2 quarts when not using the juice pan. Do not overfill. Using distilled water will prolong the life of the heating element and prevent scale buildup.

Note: when using tap water, cleaning water tank of mineral deposits will be necessary on a periodic basis, based on local water conditions.

2. Turn the switch to "ON" position and set the thermostat control on "HIGH" until steam is generated. Normal heat up time is 30 minutes. Using hot water will reduce heat up time.
3. After pre-heat, place hot dogs on the top or bottom hot dog shelf. Arrange the hot dogs so that there is free circulation of steam. A full load of refrigerated hot dogs will take approximately 45 minutes to reach serving temperature.
4. After the hot dogs are brought up to serving temperature, turn the knob to a 3 or 4 setting and add the buns to the wire rack in the bun compartment. One can control the steam in the bun compartment by opening the water fill compartment at the front of the bun compartment.
5. To hold the product, set the thermostat control at setting 3 or 4.
6. Keep the door closed when not serving.
7. Add water as it becomes necessary to maintain the water level. (Add hot water for best results.) All models are equipped with a low water level indicator. When the light comes on, add water.



CAUTION

DO NOT ALLOW THE UNIT TO OPERATE DRY; THIS MAY DAMAGE THE HEATING ELEMENT. ADD WATER WHEN REQUIRED.

AT THE END OF EACH DAY'S OPERATION

1. Disconnect the power cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Allow to cool and drain the water through the drain pipe.
4. Remove the inside components of the steamer. It is easiest if the suggested order is followed:
 - a. Remove the divider.
 - b. Remove the wire bun rack.
 - c. Remove the top hot dog shelf.
 - d. Remove the bottom hot dog shelf.
 - e. Remove the bun shelf.
 - f. Remove the juice tray.
5. Reverse the order to reassemble the unit.

POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

Casing of hot dogs burst.

- 1) Too much steam is being generated. Move the thermostat control to a lower setting.
- 2) When using frozen hot dogs, allow them to thaw before putting inside the unit.

Buns too soggy or too dry.

Too much steam or too little steam will produce this condition. Control the amount of steam by adjusting the thermostat control as required or adjust the humidity control lever located in the bun compartment on the bun tray. Do not put buns in the unit while hot dogs are cooking on high. They will be too soggy.

Some buns are better adapted for steaming than others; with some experimentation you will find the one best suited to your needs.

Cleaning

Using tap water will promote scaling that will eventually prevent the unit from working properly. Depending on your water quality, this can happen within a few days. The use of distilled water will prevent scaling inside the water tank.

To remove scaling from tank:

1. Remove all product form the unit.
2. Unplug unit from the outlet.
3. Drain any existing water from the tank.
4. Fill the tank with vinegar and allow to sit overnight.
5. Drain all vinegar from the tank,
6. Fill tank with water and rinse toughly, REPEAT until smell of vinegar is gone.
7. Re-fill tank with water (distilled preferably)
8. Plug unit back into wall outlet and test for proper operation.

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
- 12MCP 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 130R, 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

www.star-mfg.com • 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.

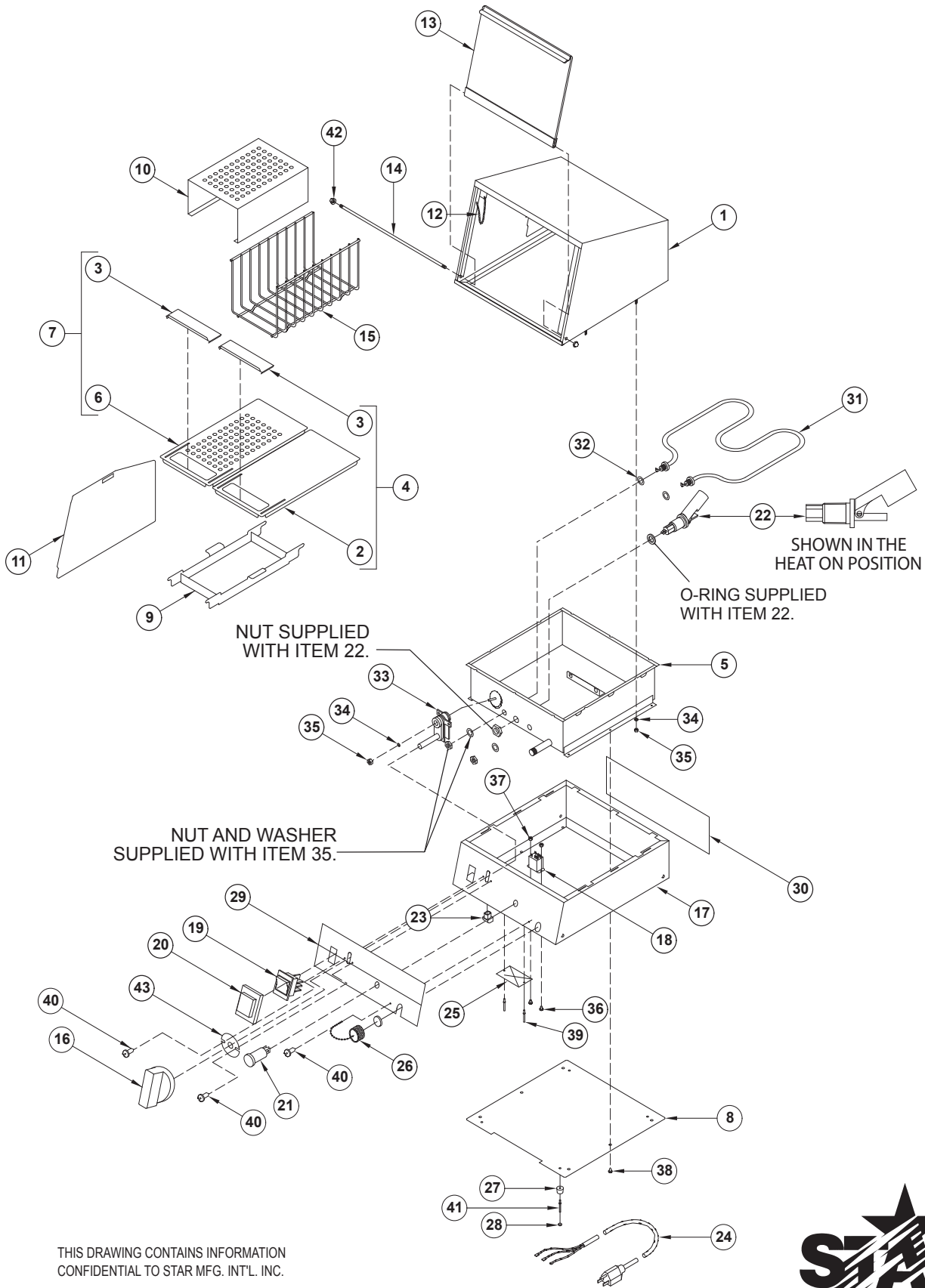
ADDITIONAL WARRANTIES

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.

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MODEL 35SSA, 70SSA

STAR MANUFACTURING INTERNATIONAL, INC.

SK1890 REV. B

3/01/06



PARTS LIST

October 27, 2011, Rev. L

MODEL 35SSA/70SSA Hot Dog Steamer/Bun Warmer

Fig No	Part No	Qty	Description	Application
1	A3-ST3014	1	Top Assembly	35SSA
	A3-ST7009			70SSA
2	A3-Z5205	1	Shelf - Bun	35SSA
	A3-Z5324			70SSA
3	A3-Z5198	2	Cover - Bun Shelf	
4	A3-ST3017	1	Shelf Assy. - Buns	35SSA
	A3-ST7010			70SSA
5	A3-ST3013	1	Water Tank Assembly	35SSA
	A3-ST7011			70SSA
6	A3-Z5204	1	Shelf - Hot Dog	35SSA
	A3-Z5327			70SSA
7	A3-ST3016	1	Shelf Assy. - Hot Dogs	35SSA
	A3-ST7012			70SSA
8	A3-Z3967	1	Bottom	35SSA
	A3-Z4131			70SSA
9	A3-Z5312	1	Juice Tray	35SSA
	A3-Z5331			70SSA
10	A3-Z5314	1	Shelf, Top - Hot Dog	35SSA
		2		35SSAD
		1		70SSA
11	A3-Z5199	1	Divider	35SSA
	A3-Z5322			70SSA
12	A3-Z5360	1	Chain - Door	35SSA
	A3-Z5361			70SSA
13	A3-ST3015	1	Door Assembly	35SSA
	A3-ST7013			70SSA
14	2A-Z5202	1	Rod - Hinge	35SSA
	2A-Z5329			70SSA
15	A3-Z5313	1	Bun Basket	35SSA
	A3-Z5326			70SSA
16	2R-Z6850	1	Knob	
	PS-ST3020			Thermostat Replacement Kit, w/knob (manuf. prior to 10-12-2003)
17	A3-ST3012	1	Assembly - Lower Body	35SSA
	A3-ST7002			70SSA
18	2E-Z14428	1	Relay DPDT 15A/120V	
	2E-Z4358			Relay DPDT 230V
19	2E-Z1858	1	Switch - Lighted	
20	2E-Z4148	1	Switch Splash Guard	
21	2J-Z2329	1	Pilot Light	
22	PS-ST7016	1	Float Switch Assembly	
23	2K-7889	1	Bushing Heyco SR-11-2	

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

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OF 2

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



Star Manufacturing International, Inc.

PARTS LIST

October 27, 2011, Rev. L

MODEL 35SSA/70SSA Hot Dog Steamer/Bun Warmer

Fig No	Part No	Qty	Description	Application
24	A3-ST3006	1	Cordset Assembly - 120V	
	A3-ST3019		Cordset Assembly - 230V	
25	_____	1	Nameplate	
26	A3-35219	1	Cap & Chain	
27	2A-Y3405	4	Foot	
28	2P-Y3404	4	Plug - Rubber	
29	2M-Z5539	1	Label - Control Panel	70SSA
	2M-Z5540	1	Label - Control Panel	35SSA
30	2M-Z4035	1	Label - Body	35SSA
	2M-Z4081			70SSA
31	2N-Z4058	1	Element, 1000W / 120V	70SSA
	2N-Z4359		Element, 1000W / 230V	70SSA
	2N-Z5252		Element, 800W / 120V	35SSA
	2N-Z5420		Element, 800W / 230V	35SSA
32	2I-Y6404	2	O-Ring	
33	2T-Z7202	1	Thermostat (manufactured after 10-12-2003)	
	PS-ST3020		Thermostat Replacement Kit, w/knob (manufactured prior to 10-12-2003)	
34	2C-1825	11	Washer #8 Ext. Stl. NP	
35	2C-2556	11	Nut 8-32 Hex. Stl. NP	
36	2C-1488	2	Screw 6-32 x 3/8 RHP Stl. NP	
37	2C-2553	2	Nut 6-32 Hex. Stl. NP	
38	2C-6349	6	Screw #8 x 3/8 B Thrd. Stl. NP	
39	2C-Y1451	2	Rivet 1/8 x .313 Pop Al. Sm.	
40	2C-1640	3	Screw 8 x 1/4 Type A RH NP	
41	2C-Y5059	4	Rivet 3/16 x .675 Pop. Al. Am.	
42	2C-2581	2	Nut 1/2-20 Br. Acord NP	
43	A3-Z7598	1	Thermostat Reinforcement Plate	

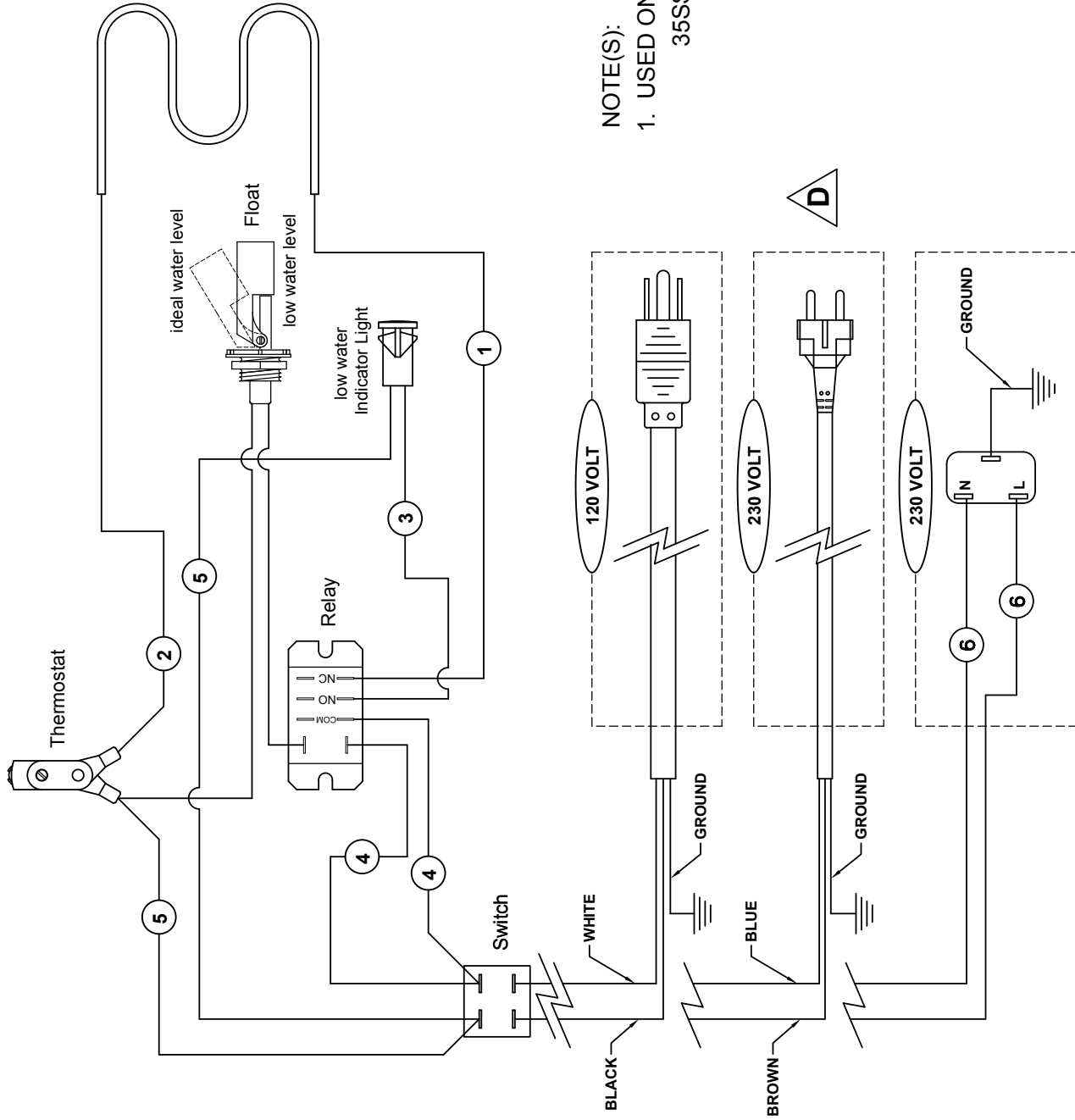
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OF 2

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NOTE(S):
 1. USED ON MODELS: **C**
 35SSA, 70SSA, 70SXE

MODEL: 35SSA - 70SSA

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