



COMBINATION HOT DOG STEAMER & BUNWARMER

MODEL
35SSC STEAMRO

Installation and Operation Instructions

2M-Z6693 Rev.B 9/7/05



35SSC



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 Manufacturing 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

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
Telephone: (800) 807-9054 Local (314) 781-2777

The Star Service Help Desk

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

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A



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.

VOLTAGE

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



CAUTION

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 three to six quarts of water into the hot dog (small) compartment. Do not overfill. (The use of hot water will reduce pre-heat time.)
2. Turn the switch to "on" position and set the thermostat control on "high" until steam is generated.
3. For normal operation set the thermostat control in the center of the range between "high" and "lo."
4. Place hot dogs in small compartment and buns on the wire rack in the large compartment. Arrange the hot dogs and buns so that there is free circulation of steam.
5. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the center cover.
6. Keep the lids closed when not serving.
7. **Add water** as it becomes necessary to maintain the water level.
(Add hot water for best results.)



CAUTION

DO NOT ALLOW THE UNIT TO BOIL DRY. ADD WATER WHEN REQUIRED. DAMAGE TO THE HEATING CIRCUIT CAN RESULT FROM ALLOWING A DRY UNIT TO RUN.

AT THE END OF EACH DAY'S OPERATION

1. Disconnect the lead-in cord from the outlet.
2. Remove any remaining hot dogs and buns.
3. Drain the water through the drain pipe.
4. Remove the perforated tray from the hot dog compartment and the wire rack and steam baffle assembly from the bun compartment. Remove the bun tray, partition and the glass panels. Thoroughly clean the entire unit. Stainless steel, while corrosion resistant, should be cleaned daily to prevent pitting.

POSSIBLE SOURCES OF TROUBLE AND SUGGESTED REMEDIES

Evidence of condensation of the outside of the steamer: Cool air striking the warm surface of the steamer may cause moisture to collect. Protect the unit against cool drafts of air.

Casing of hot dogs burst: Too much steam is being generated. Move the thermostat control to a lower setting.

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. Also by adjusting the humidity control lever located in the bun compartment under the center cover. If buns are too soggy, try adding buns to the unit after the hot dogs have fully cooked.

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

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.

LIMITED EQUIPMENT WARRANTY

All workmanship and material in Star products have a one (1) year limited warranty on parts & labor in the United States and Canada. Such warranty is limited to the original purchaser only and shall be effective from the date the equipment is placed in service. Star's obligation under this warranty is limited to the repair of defects without charge, by the factory authorized service agency or one of its sub-agencies. Models that are considered portable (*see below*) should be taken to the closest Star service agency, transportation prepaid.

- > Star will not assume any responsibility for loss of revenue.
- > On all shipments outside the United States and Canada, see International Warranty.
- * The warranty period for the JetStar series six (6) ounce popcorn machines is two (2) years.
- * The warranty period for the Chrome-Max Griddles is five (5) years on the griddle surface. See detailed warranty provided with unit.
- * The warranty period for Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. This warranty does not apply to the "non-stick" properties of such materials.
- > This warranty does not apply to "Special Products" but to regular catalog items only. Star's warranty on "Special Products" is six (6) months on parts and ninety (90) days on labor.
- > This warranty does not apply to any item that is disassembled or tampered with for any purpose other than repair by a Star Authorized Service Center or the Service Center's sub-agency.
- > This warranty does not apply if damage occurs from improper installation, misuse, wrong voltage, wrong gas or operated contrary to the Installation and Operating instructions.
- > This warranty is not valid on Conveyor Ovens *unless* a "start-up/check-out" has been performed by a Factory Authorized Technician.

PARTS WARRANTY

Parts that are sold to repair out of warranty equipment are warranted for ninety (90) days. The part only is warranted. Labor to replace the part is chargeable to the customer.

SERVICES NOT COVERED BY WARRANTY

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit | 10. Voltage conversions |
| 2. Mileage and travel time on portable equipment (<i>see below</i>) | 11. Gas conversions |
| 3. Labor to replace such items that can be replaced easily during a daily cleaning routine, ie; removable kettles on fryers, knobs, grease drawers on griddles, etc. | 12. Pilot light adjustment |
| 4. Installation of equipment | 13. Miscellaneous adjustments |
| 5. Damages due to improper installation | 14. Thermostat calibration and by-pass adjustment |
| 6. Damages from abuse or misuse | 15. Resetting of circuit breakers or safety controls or reset buttons |
| 7. Operated contrary to the Operating and Installation Instructions | 16. Replacement of bulbs |
| 8. Cleaning of equipment | 17. Replacement of fuses |
| 9. Seasoning of griddle plates | 18. Repair of damage created during transit, delivery, & installation OR created by acts of God |

PORTABLE EQUIPMENT

Star will not honor service bills that include travel time and mileage charges for servicing any products considered "Portable" including items listed below. These products should be taken to the Service Agency for repair:

- | | |
|---------------------------------------------------------------------------------------|----------------------------|
| * The Model 510FD Fryer. | ALL: |
| * The Model J4R, 4 oz. Popcorn Machine. | * Pop-Up Toasters |
| * The Model 518CMA & 526CMA Cheese Melter. | * Butter Dispensers |
| * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers. | * Pretzel Merchandisers |
| * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer. | * Pastry Display Cabinets |
| * All Hot Dog Equipment except Roller Grills & Drawer Bun Warmers. | * Nacho Chip Merchandisers |
| * All Nacho Cheese Warmers except Model 11WLA Series Nacho Cheese Warmer. | * Accessories of any kind |
| * All Condiment Dispensers except the Model HPDE, & SPDE Series Dispenser. | * Sneeze Guards |
| * All Specialty Food Warmers except Model 130R, 11RW Series, and 11WSA Series. | * Pizza Ovens |
| * All QCS/RCS Series Toasters except Model QCS3 & RCS3 Series. | * Heat Lamps |
| | * Pumps |

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

FOR ASSISTANCE

Should you need 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, and the voltage or type of gas you are using.