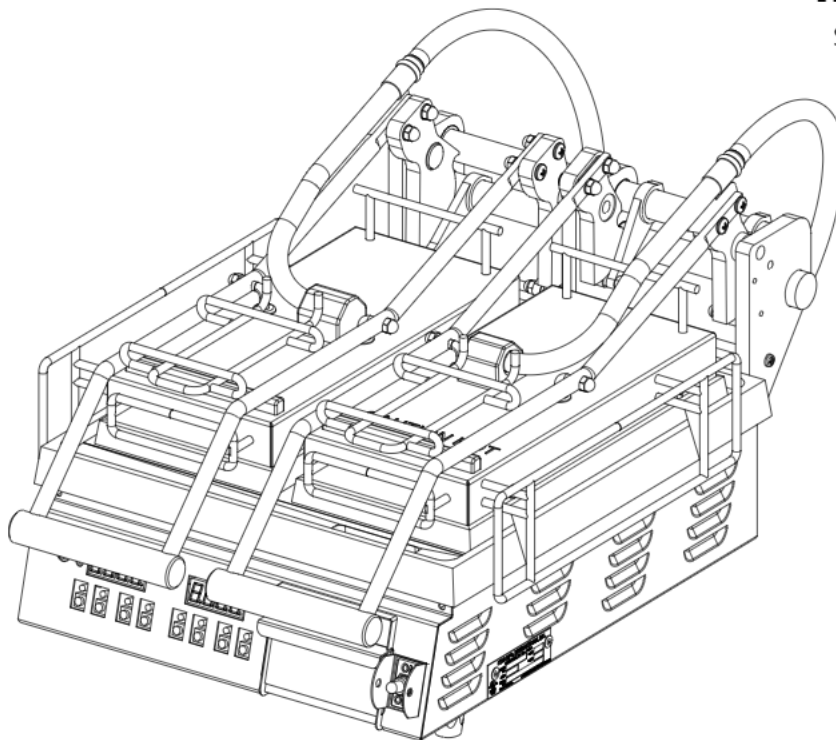


Pro-Max[®]
**SPLIT LID TABLE TOP TWO
SIDED GRILL**

MODEL
PSC14D

**Installation and
Operation
Instructions**

SK2678 Rev. C 5/20/2014



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

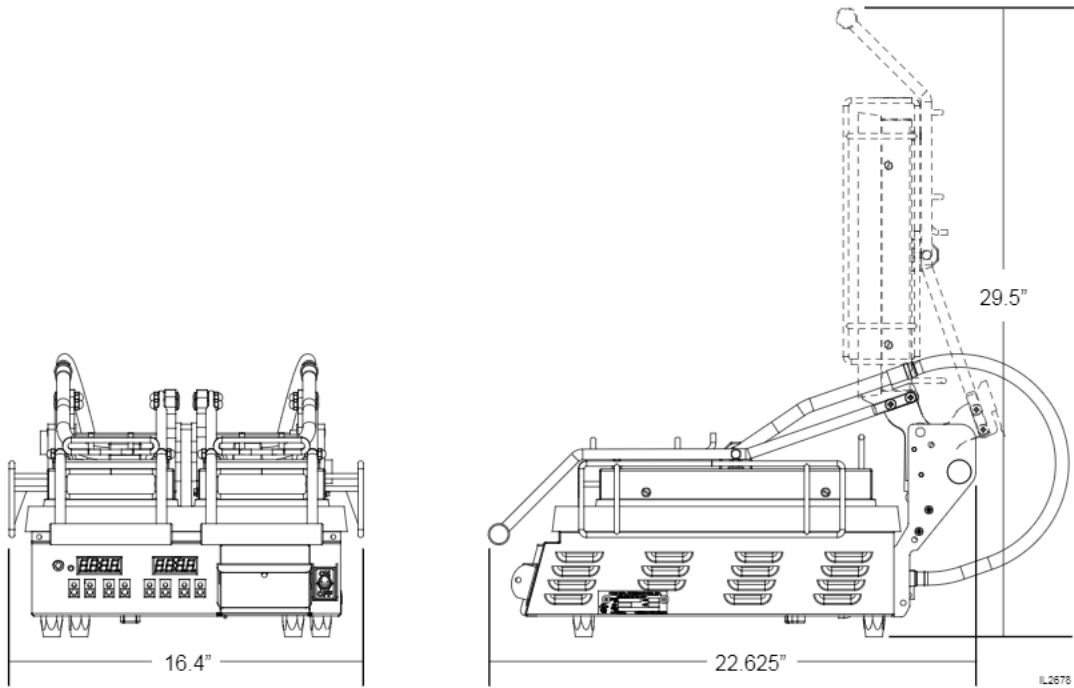
Fax: (314) 781-2714

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

Website: www.star-mfg.com

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

GENERAL SPECIFICATIONS



Electrical Specifications			
Model	Voltage	Watts	Amps
PSC14DDT	120	2300	19.2
PSC14DK	120	2300	19.2
PSC14DK-UK	230	2110	9.2
PSC14DK-CUL	120	2300	19.2
PSC14DTB	120	2300	19.2
	230	2110	9.2
	240	2300	9.6
PSC14DTB-CUL	120	2300	19.2
PSC14DTB-JPN	200	1600	8.0

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.

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.

INSTALLATION

1. This two sided grill is equipped for the voltage shown on the nameplate. It will operate on alternating current only, however the specified voltage must be applied.
2. 120 volt units **must** be plugged into a dedicated 120 VAC line with a 20 Amp receptacle. 230-240 volt units do not require a dedicated 240 VAC circuit with a 15 Amp receptacle.



WARNING

DO NOT CONNECT THE UNIT TO ANY TYPE OF VOLTAGE OTHER THAN THAT ON THE NAMEPLATE. DOING SO WILL DAMAGE THE UNIT AND VOID THE WARRANTY.

INITIAL START UP

Level unit using the adjustable feet under the unit (approximately 1/2" adjustment).

Before using the unit for the first time, wipe down the exterior and toasting area with a damp cloth. Take to a well ventilated area and heat for approximately 30 minutes. The grill may emit a small amount of smoke as the cooking surfaces reach 450°F (232°C). Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the burn off is complete. Brush off any debris from the toasting surface.

SEASONING THE COOKING SURFACES (NON CHROME SURFACES)

FIRST TIME SEASONING

Follow your company/corporate guidelines for seasoning cooking surfaces. or

1. Bring the grill to 300°F (149°C) and leave it on while doing the next two steps.
2. Brush the cooking surfaces with a SALT-FREE release agent.
If using an aerosol agent, first apply into a cup and then brush onto cooking surface.
3. Let sit for 20 minutes, and then wipe clean using a warm damp cloth.

DAILY SEASONING

The grill should not require much seasoning while in use. In most cases, brush a light coating of a **SALT-FREE** baking release agent in the morning and occasionally throughout the day will be enough to prevent any sticking. It is not necessary to brush before grilling each item.

PRESET TIME AND TEMPERATURE

If adjustments are required, please refer to the time or temperature programming section in this manual.

°F/°C CONVERSION

To change the temperature display from °F to °C or from °C to °F, hold the TEMP button while the unit is turned off. While holding the TEMP button, turn the unit on. The display will be the changed temperature mode. To change back, repeat the procedure.

OPERATING INSTRUCTIONS

1. Turn unit on by placing switch in "ON" position. The "Heat On" indicator, program number and display will flash indicating unit is heating. When the preset temperature is reached, the heating light, display and program light indicator will stop flashing followed by 3 beeps. (Initial startup heating time is approximately 30 minutes).
2. Place product on the bottom cooking surface of the unit and close the lids.
3. Press program button and let displayed time count down to "0" at which time unit will beep. To turn off the beeper, press program button again.
4. Raise lids until it engages into first indent and remove food. Using spatula, scrape residue into grease catcher tray.

Note: Metal utensils with rounded corners may be used, however, using nonmetal utensils will prolong the life of the cooking surface.
5. Turn the unit off when not in use.

TEMPERATURE/TIMER CONTROLLER OPERATION SPECIFICATIONS

Startup:

1. The preset time will flash until preset temperature is reached.
2. When the control reaches preset temperature, time display, "Heat On" indicator and program indicator will stop flashing and the alarm will beep three times.

Temperature:

1. To view the actual temperature, press and hold "Temp Button." Display will read "Lo F" if temperature is below 273°F (134°C) and "Hi F" if temperature is above 573°F (301°C).

To Program Time and Temperature:

1. Press and hold "TEMP" (actual temperature displays).
2. While holding "TEMP," press and hold any program button on the Left one second, the LED above the program number light and the display reads "____." Enter the four-digit security code sequence, 4, 3, 2, 1. The security code will not show on the display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
3. Set the time with the "+ or -" buttons.
4. Press the "TEMP" button to save the time.
5. The preset temperature will now be displayed.
6. Set the desired temperature for this program using the "+ or -" buttons.
7. Press the "TEMP" button to save temperature and to exit programming mode for this program. The LED will stop flashing but will remain lit.
8. Press any other program button within 15 seconds to continue programming without re-entering the security code.
9. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Note: Temperature settings are done with the left side buttons only. The time settings programmed on the Left buttons will also be programmed onto the **right side**. See below to make time changes to the **right side** only. **Each programming change must be saved by pressing the "TEMP" button!**

Right Side (Timer only):

1. To Change the time on the right side, press and hold the "TEMP" button, and press and hold any program button on the right for one second. The LED above the program button will light and the Right Display will read "____". Enter the four-digit security code sequence, 4, 3, 2, 1. The security code will not show on the display. Once the correct sequence has been entered, the preset time will be displayed and the LED for that program will begin to flash.
2. Set the time with the "+" or "-" buttons.
3. Press the "TEMP" button to save the time.
4. The LED will stop flashing but will remain lit.
5. Press any other program button within 15 seconds to continue programming without re-entering the security code.
6. While programming a program (LED is flashing), if no input is received for 15 seconds, the unit will revert to normal operation and the security code must be re-entered.

Operation:

1. Pressing any program button (1-4) will start the timer countdown and display the preset time remaining. The LED for the appropriate program will be lit during countdown and remain lit until another program is selected.
2. When the display reaches "00:00", the buzzer will sound and the digits will flash.
3. Press the program button to silence the buzzer and return the readout to programmed time.
4. The right and left sides will operate independently of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

MONTHLY INSPECTION

Check all bolts/screws and tighten if necessary.

CLEANING (NON-CHROME SURFACES)

Begin cleaning procedure by using the operating procedures within your organization, or follow the steps below:

1. If particles adhere to the cooking surface during the day, scrape them off with a spatula.

NOTE: It is best not to let food residue onto the grill, as food build-up on the grill will increase sticking and smoking. In addition, carbon may build up on the grill surface and reduce the cooking efficiency.

CARBON BUILDUP: *A black matter that forms on or near the cooking surface. Generally this is a combination of: releasing agents, oils, food particles etc. that has cooked itself to the surface. After a period of time without cleaning, this will reduce performance and material may start flaking off. When that happens, follow the "Carbon Cleaning" procedures.*

2. At the end of the day, wipe down all surfaces with a warm, damp cloth and mild detergent, then dry.

CARBON CLEANING

When carbon build up occurs, use a carbon removal agent (safe for aluminum & chrome surfaces) according to the instructions provided with the cleaner. When this process is complete, you must re-season the grill according to your company/corporate guidelines, or the seasoning instructions in this manual.

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER. DO NOT HOSE DOWN THE UNIT. KEEP THE UNIT AWAY FROM RUNNING WATER.



CAUTION

DO NOT SPLASH THE CONTROL HOUSING! DO NOT SPLASH THE CONDUIT CONNECTING THE TOP AND BOTTOM OF THE GRILL!



WARNING

DO NOT USE ICE ON COOKING SURFACE!

BEFORE CLEANING ALL OTHER UNITS MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.

To remove burned on grease or food residue use the following mixture:

1 Tablespoon liquid dish detergent

1 Cup of warm water

While holding top lid with one hand, apply this mixture to cold or warm top cooking surface with a sponge or plastic scrubbing pad. Wipe with clean sponge or towel until it is clean.

Empty and clean grease catcher tray as required using detergent and water after removing tray from unit.

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series 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, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. 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, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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, 510FF Fryer.
- * The Model 526TOA Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model 518CMA & 526CMA Cheese Melter.
- * The Model 12MC & 15MC & 18MCP Hot Food Merchandisers.
- * The Model 12NCPW & 15NCPW Nacho Chip/Popcorn Warmer.
- * All Hot Dog Equipment **except Roller Grills & Drawer Bun Warmers.**
- * All Nacho Cheese Warmers **except Model 11WLA Series Nacho Cheese Warmer.**
- * All Condiment Dispensers **except the Model HPD & SPD Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- * All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- * All Fast Steamer Models **except Direct Connect Series.**

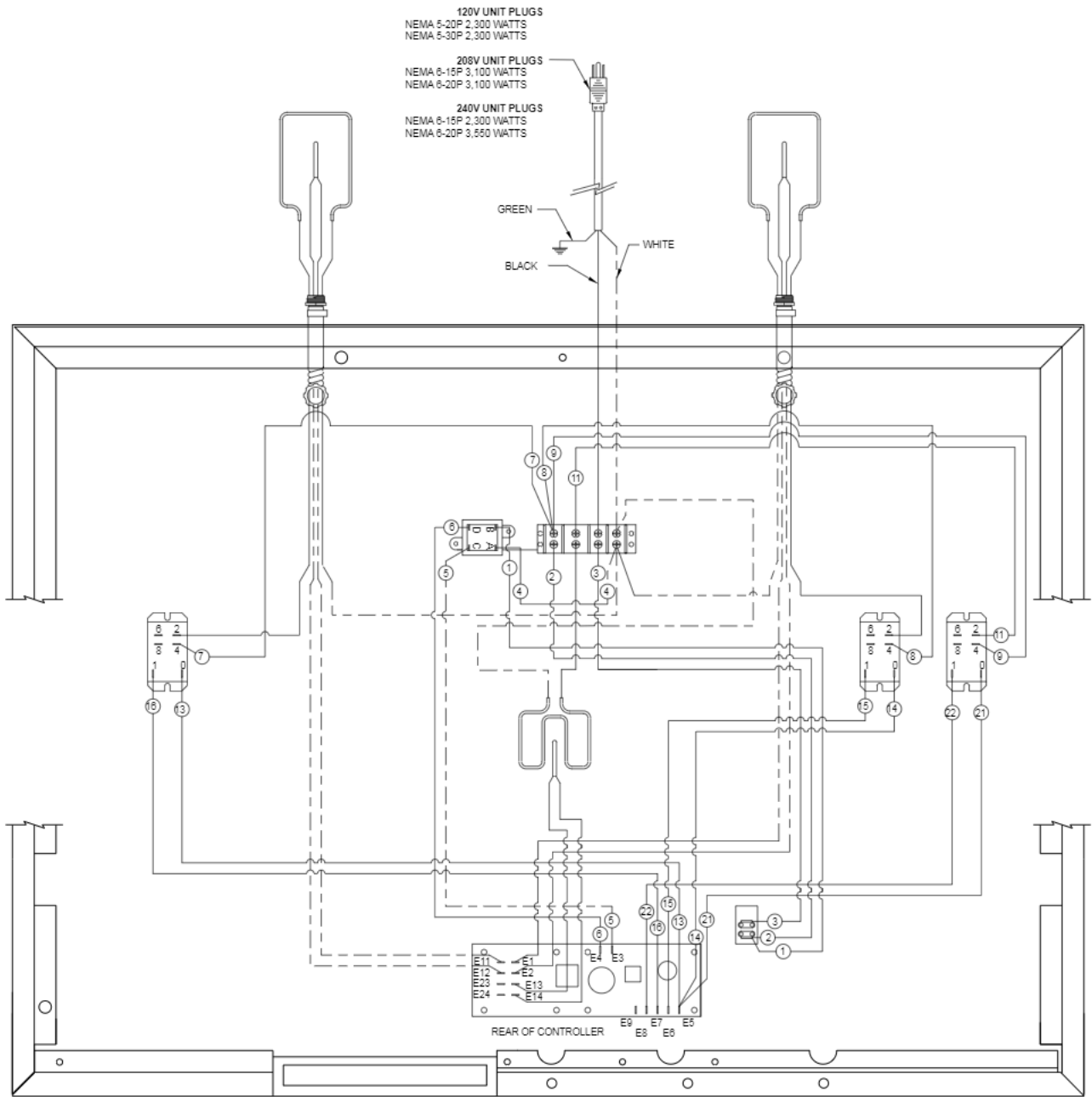
ALL:

- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers (Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens (Model P012 Only)
- * Heat Lamps
- * Pumps-Manual

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.



FOR REFERENCE
 WIRING DIAGRAM IS SHOWN AS UNIT IS ASSEMBLED
 WITH THE BOTTOM PLATE REMOVED. THE TOP
 DESCRIPTIONS ARE THEIR POSITIONS WHEN UPRIGHT.

**WIRE DIAGRAM
 SG WITH 3 PROBES**

SOME ITEMS ARE INCLUDED FOR
 ILLUSTRATIVE PURPOSES ONLY AND IN
 CERTAIN INSTANCES MAY NOT BE AVAILABLE



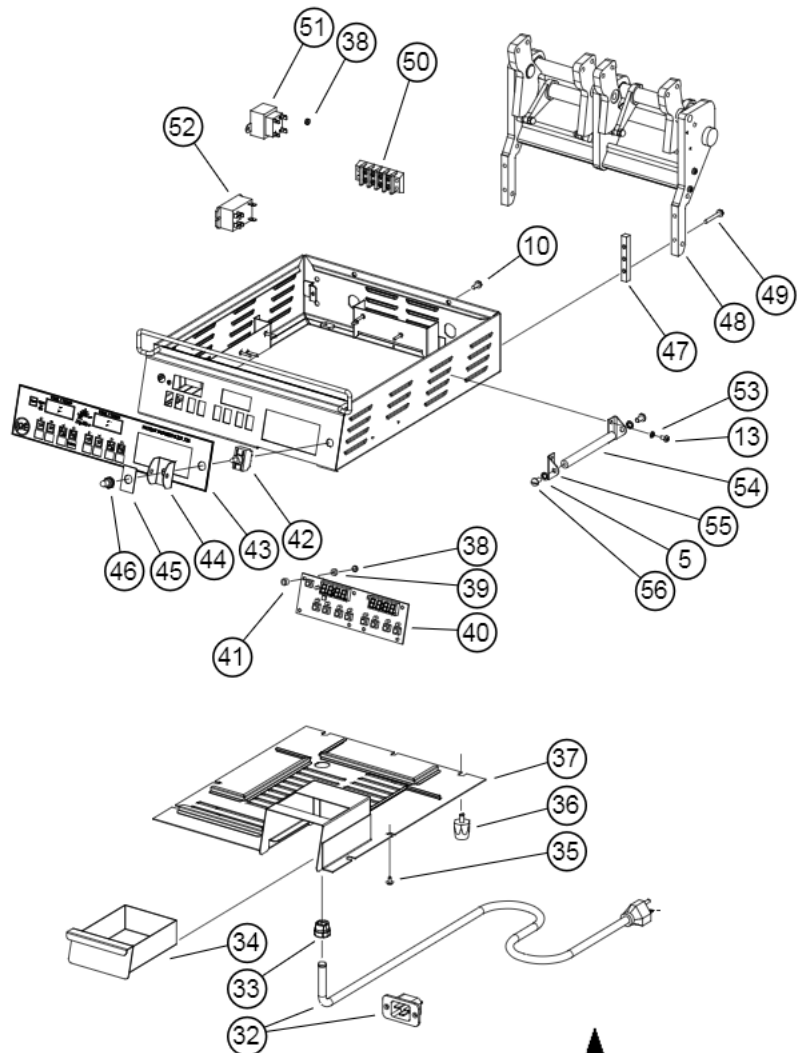
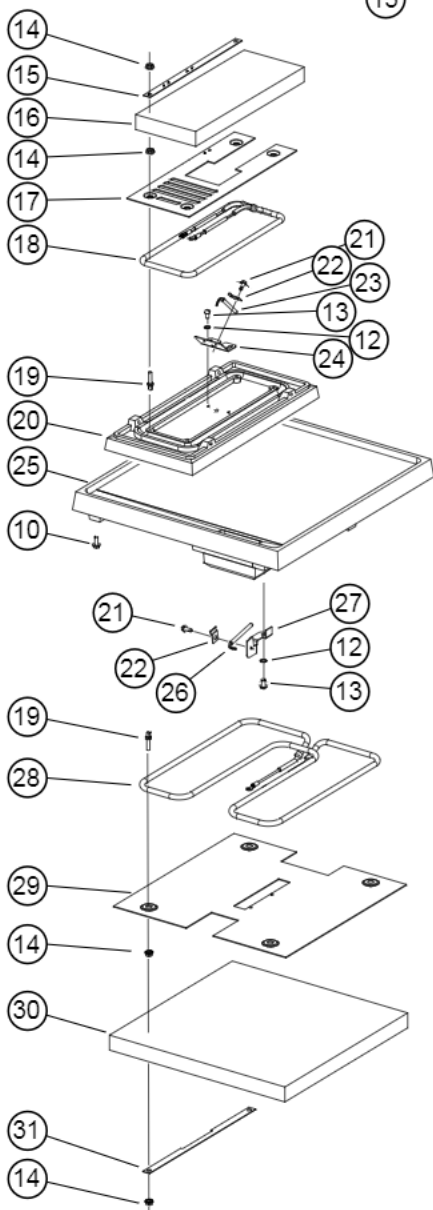
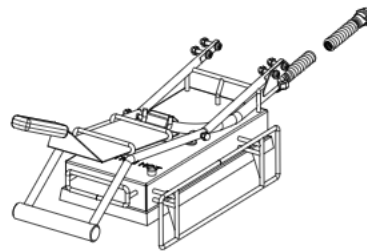
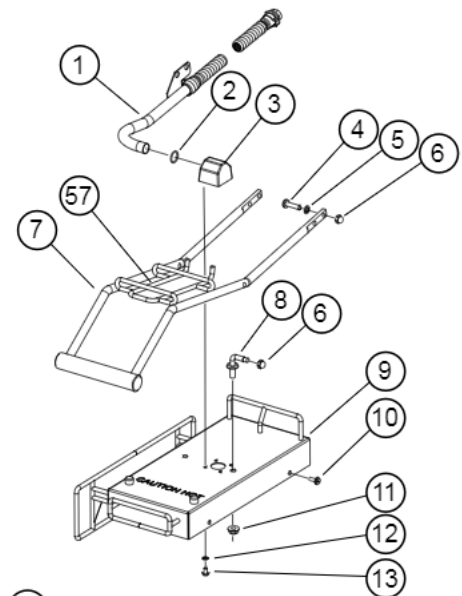
MODEL GR14STECB

STAR MANUFACTURING INTERNATIONAL, INC.

SK2517

REV. -

5/31/11



Model: PSC14D, Split Lid Two Sided Grill

SK2681, Rev. C 5/29/14

Parts List

May 29, 2014, Rev. C

Model: PSC14D Split Lid Two Sided Grill				
Fig No.	Part Number	Quantity	Description	Application
1	2E-Z16762	1	CONDUIT AY., RIGHT	
	2E-Z16763		CONDUIT AY., LEFT	
2	2I-Z14209	2	O-RING	
3	2F-Z16425	2	HOUSING, CONDUIT	
4	2C-Z2992	8	BOLT 1/4-20X1 PHP STL NP	
5	2C-08-07-0262	8	WASHER, SS 1/4 INT-LOCK	
6	2C-08-07-0040	12	NUT 1/4-20 ACHD STL NP	
7	2V-Z16435	2	AY., HANDLE, ARM & BURN GD	
	2V-Z18619	2	ARM ASSY., SPT, NO BURN GUARD	PSC14DDT
8	2C-Z3200	4	PIN - TOP HOUSING	
9	D9-GR0624	1	WELD AY., LEFT TOP HOUSING	
	D9-GR0625		WELD AY., RIGHT TOP	
10	2C-Z5883	26	10-24 X 1/2 FZA SCREW	
11	2C-Z2899	4	5/16-18UNC TOPLOCK L/NUT	
12	2C-1827	13	WASHER #10 EXT STL NP	
13	2C-1512	13	SCREW 10-24X3/8 RHP STL	
14	2C-Z2893	26	NUT 10-24 HEX STL ZP	
15	D9-Z13013	4	BRACKET, INSULATION HOLD	
16	D9-Z2133	2	INSULATION FIBERGLASS TOP	
17	D9-Z13011	2	PLATE-TOP ELEMENT RET.	
18	2N-Z9325	2	ELEMENT 500 WATT 120V SPT	120V, CUL
	2N-Z9326		ELEMENT 500 WATT 240V	230V, 240V, UK, JPN
19	2C-08-07-0285	12	SCREW 10-24X3/4X3/8 TYPE	
20	2F-Z16421	2	CASTING, 14ST, SM, POL.	
21	2C-8833	3	SCREW 8-18X1/2 HEX STL NP	
22	2C-Z3350	3	HALF CLAMP .188 D STL ZP	
23	2E-Z3278	2	RTD PROBE - 48" LONG WIRE	
24	D9-Z3903	2	BRACKET, PROBE MOUNT	
25	2F-Z16420	1	CAST. 14B, SM, 7/16 SPL, POL.	
26	2E-Z1470	1	SENSOR-RTD 2000 OHM	
27	D9-Z12027	1	PROBE BRACKET - BOTTOM	
28	2N-Z9324	1	ELEMENT 1300WATT 120V-14B	120V, CUL,
	2N-Z9327		ELEMENT 1300WATT 240V-14B	230V, 240V, JPN
29	D9-Z13338	1	ELEMENT & INSULATION PLT	
30	D9-Z2888	1	INSULATION - 14"	
31	D9-Z12885	2	INSULATION HOLD DOWN,	
32	2E-Z4119	1	POWER CORD, 12/3, 5-20P	120V, CUL
	2E-Y9253		INLET IEC 320 16 AMP	230V, UK
	2E-Z2905		CORD SJTO 12/3 NEMA 6-20P	JPN
	2E-Z9192		CORDSET (DETACHABLE)	UK
	D9-GR0193		POWER CORD ASSY	CUL
	D9-GR0194			240V
33	2K-Y6764	1	BUSHING - STRAIN RELIEF	
34	D9-GR0588	1	GREASE DRAWER ASSY.	
35	2C-6349	4	SCREW #8X3/8 B THP STL NP	
36	2A-Z11501	4	FOOT 1" SOLID RUBBER	
37	D9-GR0628	1	BASE & GRS CAB, 4" TLL BDY	120V, CUL
	D9-GR0634		BS & GRS CAB, 4" TLL BDY 230	230V, UK
38	2C-Z2594	18	NUT 6-32 HEX W STL NP	
39	2K-08-07-0004	8	SPACER ROUND NYLON	

Parts List

May 29, 2014, Rev. C

Model: PSC14D Split Lid Two Sided Grill				
Fig No.	Part Number	Quantity	Description	Application
40	D9-GR0629	1	CNTRL PROG., TACO BELL	PSC14DTB-120V, -CUL
	D9-GR0630		CNTRL PROG., DEL TACO	PSC14DDT
	D9-GR0635		CNTRL PGM., TACO BELL, 230	PSC14DTB-230V, JPN
	D9-GR0647		CNTRL PGM (PSC14DK-UK)	PSC14DK-UK
	D9-GR0658		CNTRL PROG. (PSC14DK-120)	PSC14DK-120
41	2K-Z1971	8	SPACER .257X.75X.25 NYLON	
42	2E-Z3808	1	SWITCH(EATON)-30A@120V,	
43	2M-Z15638	1	OVERLAY, TACO BELL	PSC14DTB
	2M-Z15853		OVERLAY, STANDARD	PSC14DDT, PSC14DK
44	Z1-70-07-0343	1	SWITCH GUARD	
45	2M-12-07-0038	1	LABEL ON & OFF	
46	2I-05-07-0013	1	BOOT SWITCH	
47	2A-Z11582	2	PLATE, HINGE MECH MOUNT	
48	2R-Z3345	1	COUNTER BALANCE-SPLIT TOP	
49	2C-Z2593	4	10-24x1 1/2 SL HX/W NP	
50	2E-Z2894	1	TERMINAL BLOCK (304)	
51	2E-05-07-0351	1	TRANSFORMER 115/10V 6VA	120V, CUL
	2E-05-07-0350		TRANSFORMER 230V/10V 6VA	230V, UK
52	2E-Z3335	3	RELAY DBL POLE-SNGL THROW	
53	2C-6260	8	WASHER #10 INT STL	PSC14DDT-120
54	2V-Z3072	2	HANDLE-SIDE	PSC14DDT-120
55	D9-Z18465	4	BRACKET, HANDLE SPLIT	PSC14DDT-120
56	2C-1522	4	SCREW 1/4-20X.5 STL	PSC14DDT-120
57	D9-GR0189	2	TOP BURN GUARD ASSY	PSC14DDT

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(314) 678-6303

www.star-mfg.com