

STAR[®] **BROIL-O-DOG**

MODEL
174CBA, 174SBA
175CBA, 175SBA

Installation and Operation Instructions

2M-Z3755 Rev. J 10/26/11



175CBA

cUL[®]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.

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

SPECIFICATIONS

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)

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)

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)

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)



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.

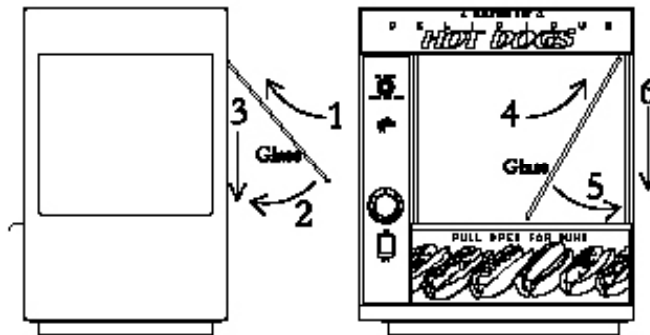
Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

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.

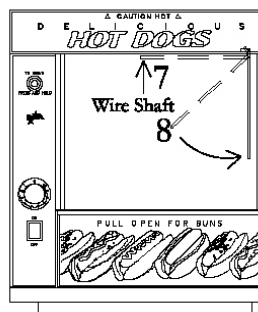
Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms. 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

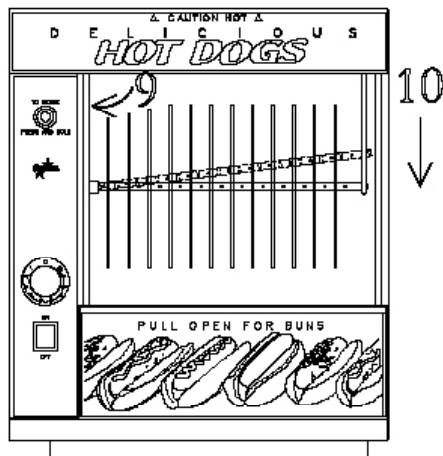
1. Clean unit inside and outside before placing in service. (See Cleaning)
2. Install the low E Tempered, oxide coated glass (**reflective side facing inward**) as shown below. The 1/4" thick glass goes in the side location, resting in the track formed into the shelf. The 1/8" thick glass goes on the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

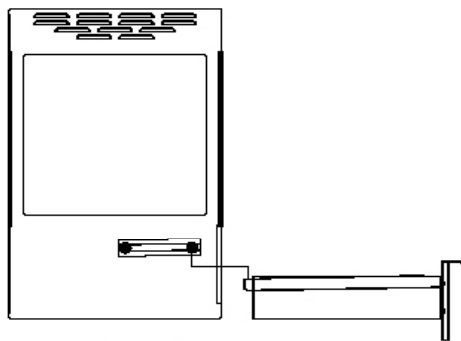


FIGURE 1

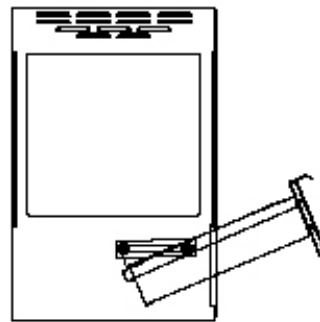


FIGURE 2

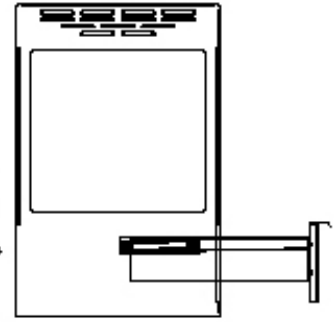


FIGURE 3



CAUTION

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

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 too 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).