

STAR[®]

COMBINATION HOT DOG STEAMER & BUN WARMER

MODEL

35SSA, 35SSAD

70SSA

Installation and Operation Instructions

2M-Z5374 Rev.L 10/27/11



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 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

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.
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.

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.**

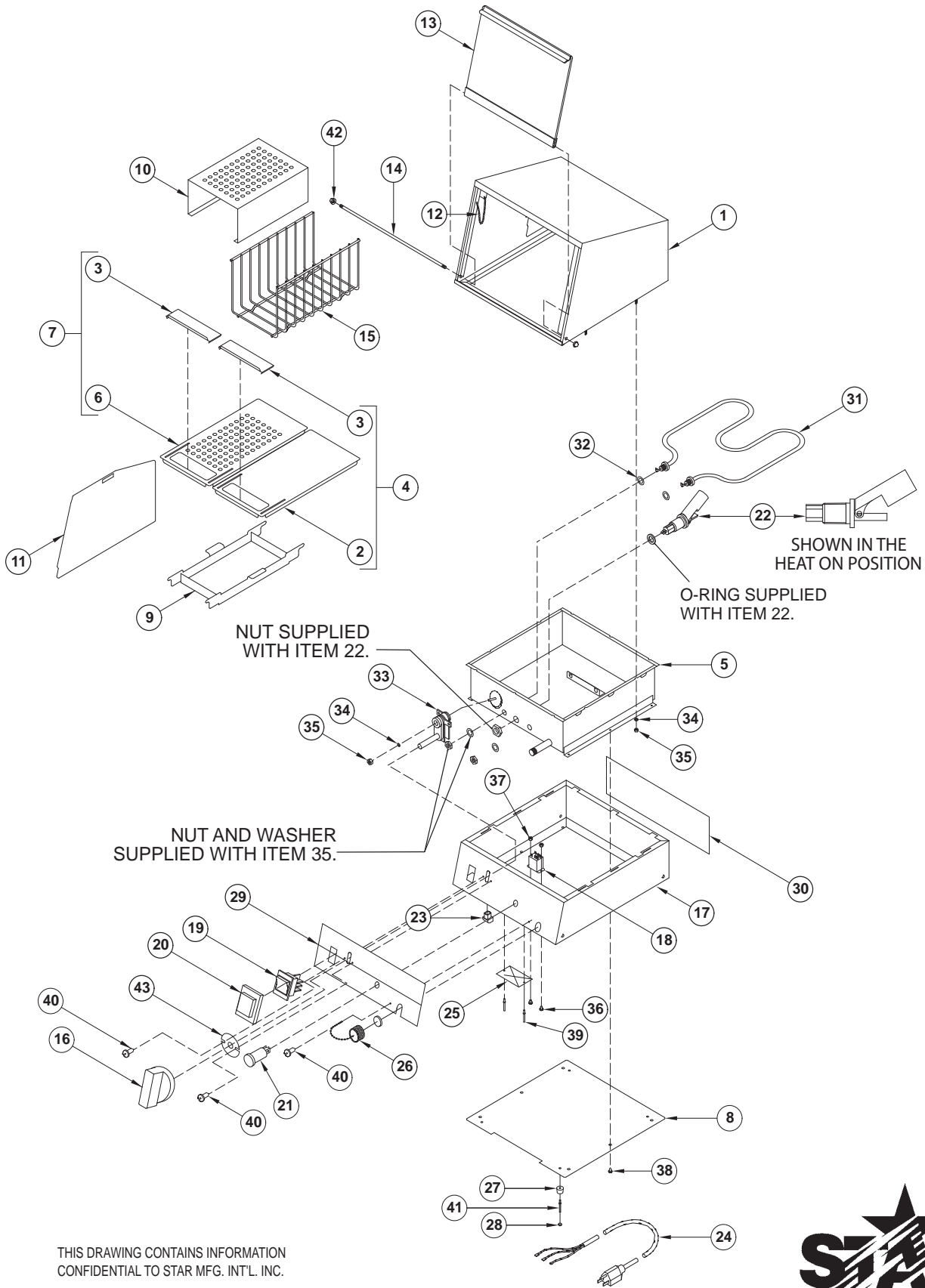
ALL:

- * 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 PO12 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.



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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
	A3-Z5332	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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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. Stil. NP	
35	2C-2556	11	Nut 8-32 Hex. Stil. NP	
36	2C-1488	2	Screw 6-32 x 3/8 RHP Stil. NP	
37	2C-2553	2	Nut 6-32 Hex. Stil. NP	
38	2C-6349	6	Screw #8 x 3/8 B Thrd. Stil. 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	

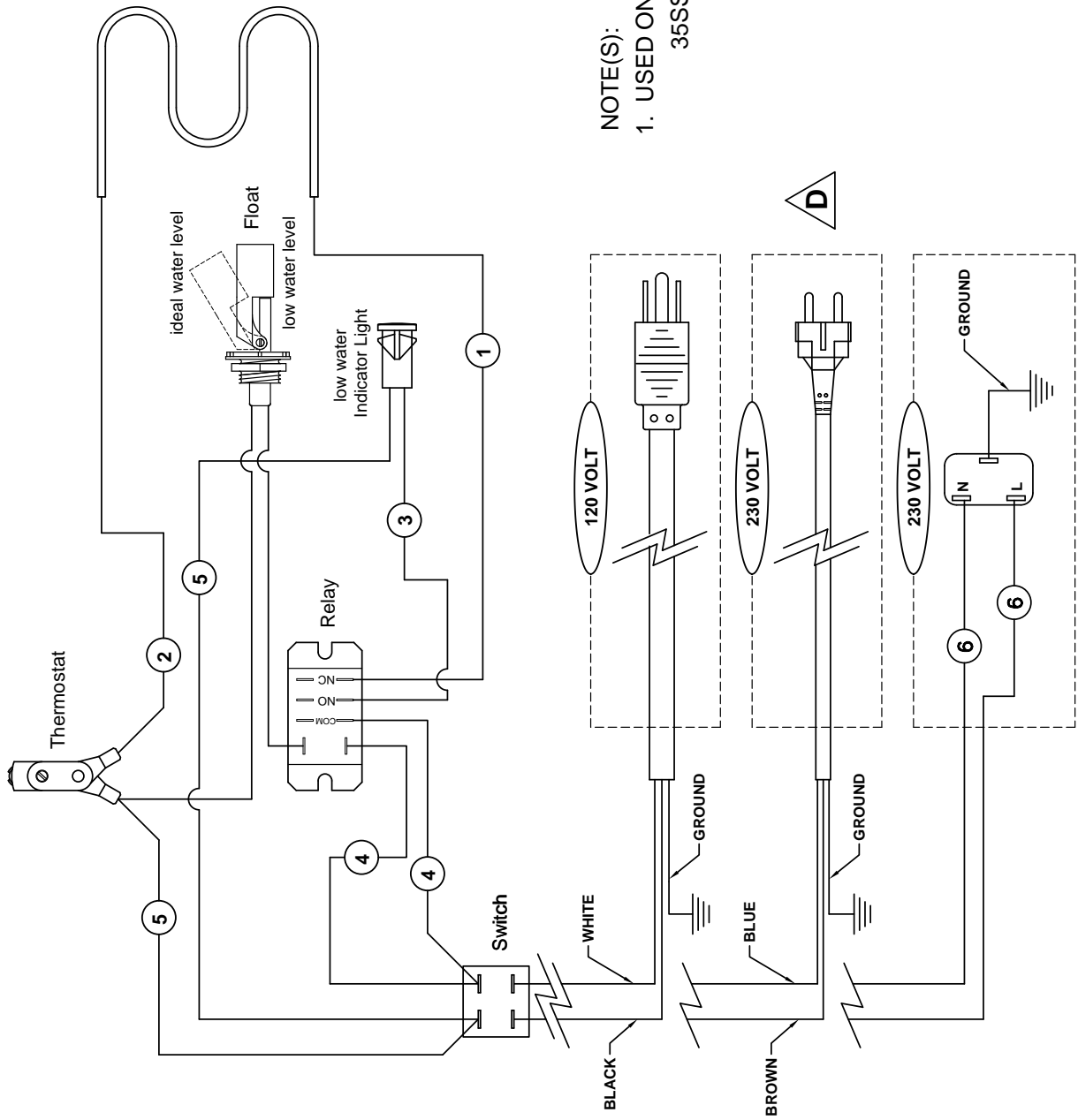
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OF 2

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Star Manufacturing International, Inc.



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



MODEL: 35SSA - 70SSA

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STAR MANUFACTURING INTERNATIONAL INC.

SK1832

Rev D

3/12/2006

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