



**Star
Manufacturing
International Inc.**

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**Installation
and
Operating
Instructions**

2M-Y7564 Rev. G 4/12/00

"SATELLITE" STEAMER MODELS 178-A, 179-A, 180-A



Model 179-A



Model 180-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.

INSTALLATION

Each machine has been properly wired and inspected at the factory for operation on the voltage and type of current specified on the nameplate.



CAUTION:

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

120 VOLT MACHINES

Machines with a nameplate stamped 120V, are equipped for operation on 120 volt 2 wire 60 hertz AC single phase service and must be connected to a separate 15 amp circuit with a 3 wire grounded, polarized receptacle.

240 VOLT MACHINES

Machines with a nameplate stamped 240V, are equipped for operation on 240 volt 2 wire 60 hertz AC single phase service and must be connected to a separate 15 amp circuit with a 3 wire grounded, polarized receptacle.

Model 178-A

This machine is a combination hot dog and bun steamer with a basic steamer body plus a removable partition, a hot dog tray with holes, a bun tray with holes, a humidity control disc and a bun rack.

Model 179-A

This machine is a hot dog steamer with two hot dog trays with holes.

Model 180-A

This machine is a bun steamer with two bun trays with holes, two humidity control discs and one large bun rack.

All models have a large tempered glass door used during loading and serving and a smaller metal door used to monitor the water level and for filling/refilling the steamer. There is a drain tube with screw-on cap for draining.

UNIT ASSEMBLY

Open the glass serving door and install removable parts of steamer as follows:

1. Install the removable partition by hanging it on the hook fastened to the inside top of the steamer. The slot in the partition accepts the hook.
2. Place hot dog or bun trays on the water pan ledge inside the unit with their flanges down and the large hole toward the door side. The large hole is an aid when removing the trays for cleaning.
3. Add the circular humidity control by inserting it's center pin into the center hole in the bun trays. The handle of the control should be toward the door. This will permit easy steam adjustment after the bun basket is filled.
4. Add bun baskets with their open side toward the door.

GENERAL OPERATING PROCEDURES

Clean all parts thoroughly before using steamer.



CAUTION:

DO NOT IMMERSE STEAMER IN WATER. THE ELECTRICAL CONTROLS WILL BE DAMAGED IF IMMERSED IN WATER.

1. Fill steamer with up to 14 quarts of water.
The use of hot water will reduce pre-heat time of the water.
2. Plug cord into proper receptacle and turn the steamer on.
3. Set thermostat knob on "HIGH" until steam is visible.
4. Place hot dogs or buns in appropriate compartment. Do not steam more hot dogs or buns at one time than is necessary to keep up with demand.
5. For normal operation, set the thermostat knob on position 3 or 4. To generate more heat when required, turn the thermostat knob to a higher number. For less heat set the control knob to a lower number.
6. To control the amount of steam in the bun compartment, use the circular humidity control located beneath the bun basket. A handle extends forward of the bun basket and the steam ports can easily be regulated by moving the handle in either direction.
7. For maximum efficiency, keep the doors closed when not serving.
8. Add water as it becomes necessary to maintain a water level above the heating element.



CAUTION:

KEEP WATER IN THE UNIT AT ALL TIMES DURING USE TO MAINTAIN PRODUCT FRESHNESS.

CLEANING

Stainless steel, while corrosion resistant, should be cleaned daily. In general, the outside of the unit only requires wiping off with a damp cloth and mild detergent. If further cleaning is required, use a good grade of stainless steel cleaner. Do not use steel wool, as fragments of the steel wool may adhere to the unit and get into the food.

TROUBLESHOOTING

1. Evidence of condensation on the outside of the unit.
2. Casing of hot dogs burst (Model 178-A or 180-A).
3. Buns too wet or soggy (Model 178-A or 180-A).
4. Buns too dry (Model 178-A or 180-A).

Cool, moist air striking the warm surface of the unit may cause excessive moisture to collect. Protect the unit against cool drafts of air.

Too much heat is being generated. Turn the thermostat control knob to a lower numbered position or to the position of "Low".

Moisture circulation is controlled by the circular humidity control beneath the bun basket. Turning it will adjust the size of the steam ports. Reduce the size of these ports for less moisture.

Turn circular humidity control beneath the bun basket, further opening the steam ports. Rearrange the buns to permit better moisture circulation.

Buns that have dried out will not absorb moisture as rapidly as fresh buns. For hot buns with all their delicious flavor, use fresh buns each day.

Some buns are better adapted for steaming than others. Experiment with different kinds and you will find the one best suited for your operation.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative or a local service company for service or required maintenance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PART NO. 2M-Y7564 REV. G 4/12/00

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 |
| 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 510F Fryer.
 - * The Model 526TO Toaster Oven.
 - * The Model J4R, 4 oz. Popcorn Machine.
 - * The Model CFS Series Food Steamer.
 - * The Model 526WO Warming Oven.
 - * The Model 518CM & 526CM 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 CSD & HPD Series Dispenser.**
 - * All Specialty Food Warmers **except Model 130R, 500, 11RW Series, and 11WSA Series.**
- ALL:**
- * Pop-Up Toasters
 - * Butter Dispensers
 - * Pretzel Merchandisers
 - * Pastry Display Cabinets
 - * Nacho Chip Merchandisers
 - * Accessories of any kind
 - * Sneeze Guards
 - * Pizza Ovens
 - * Heat Lamps
 - * Hot Cups
 - * Pumps

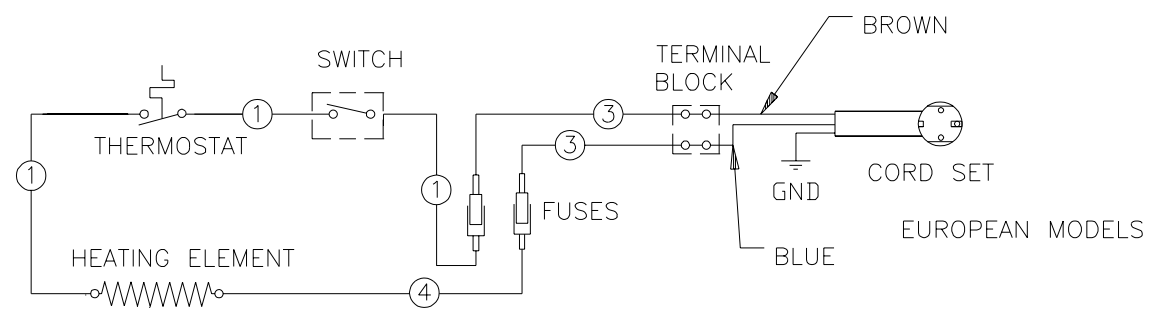
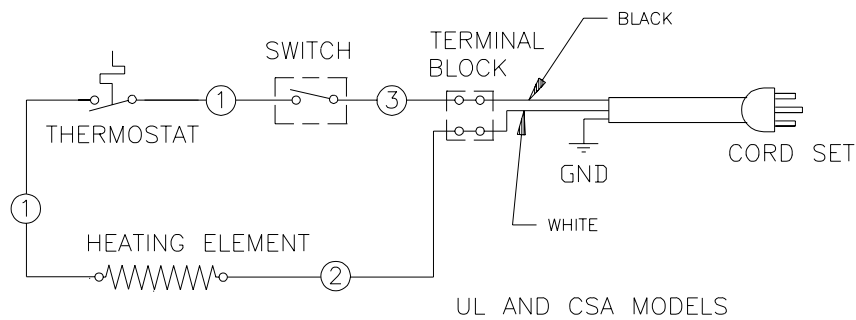
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

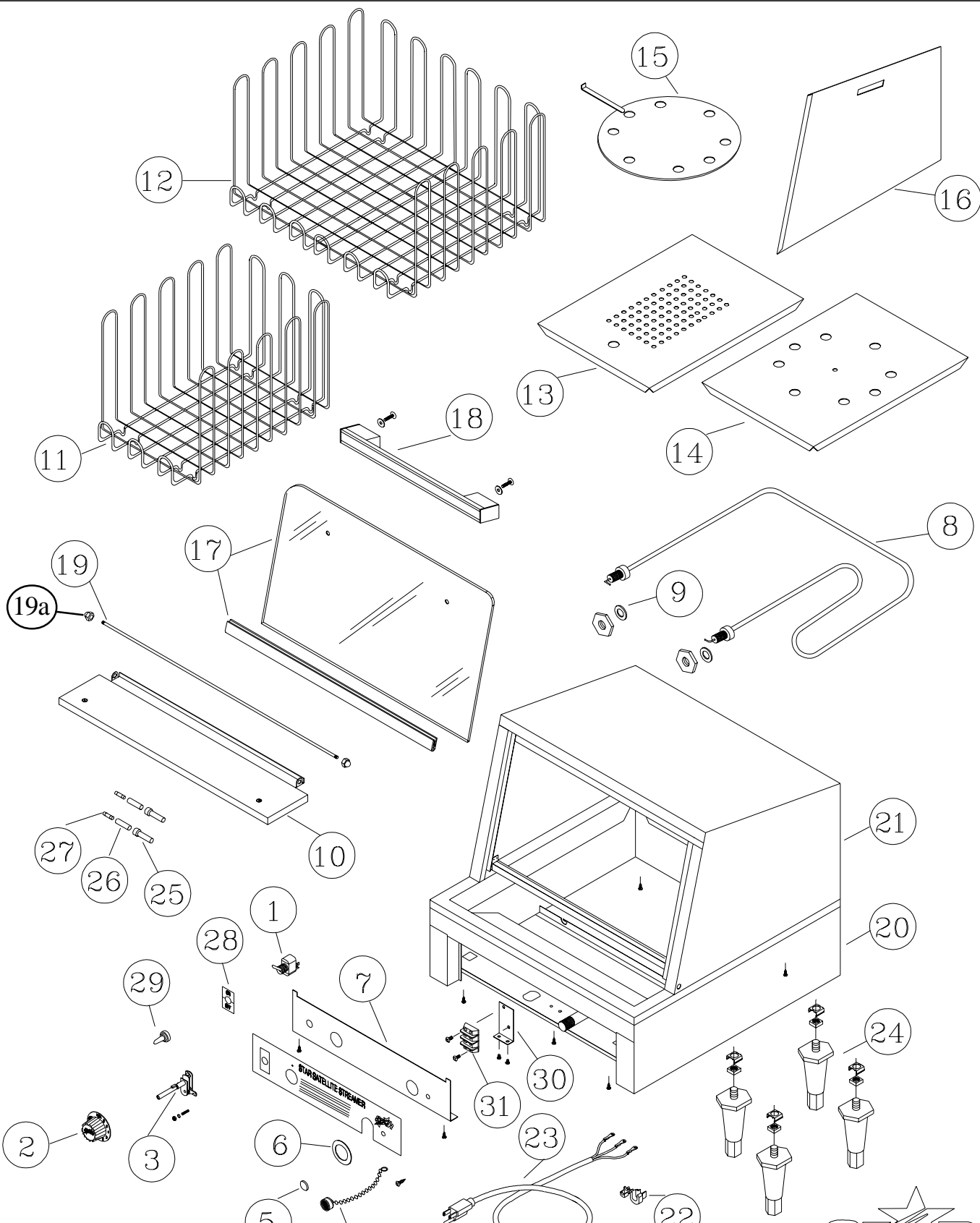
FOR ASSISTANCE

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.

MATERIAL			FINISH		MODEL NO. 178-A 179-A, 180-A		PART NO. SK1617		
DR. R.T.	CK.	DATE 1-7-66	STAR MFG. INTERNATIONAL, INC.		TITLE WIRING DIAGRAM				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS $\pm 1/64$ DECIMALS $\pm .005$			9325 OLIVE BOULEVARD ST. LOUIS, MO 63132		CHANGES	LTR	DATE	CHANGE	DR

A	11-04-98	REDRAWN TO ACAD14, ADDED FUSES	MP
B	9-22-99	ADDED TERMINAL BLOCK SWITCH WAS DOUBLE POLE	TH
C	1-7-00	WIRE #4 WAS #3	TH

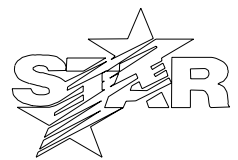




SOME ITEMS ARE INCLUDED FOR ILLUSTRATIVE PURPOSES ONLY AND IN CERTAIN INSTANCES MAY NOT BE AVAILABLE

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MODEL 178-A, 179-A, 180-A
REV. A 09-21-99 TH



STAR MANUFACTURING INTERNATIONAL, INC.

SK1688 DR: T.L.

PARTS LIST

EFFECTIVE 02-14-03 RB

8A MODEL 178-A, 179-A, 180-A

HOT DOG "SATELLITE" STEAMERS

Key Number	Part Number	Number Per Unit	Description	Produced since 1992
1	2E-05-07-0012	1	SWITCH (# 17805602 & Above)	
	PS-178070	1	SWITCH REPLACEMENT KIT (# 17805601 & Below)	
2	2R-Y6353	1	KNOB-THERMOSTAT	
3	2T-Y6368	1	THERMOSTAT	
4	A3-35219	1	CAP AND CHAIN ASSEMBLY	
5	2I-9772	1	GASKET - CAP AND CHAIN	
6	A2-Y7566	1	WASHER	
7	2M-Y7542	1	PANEL - CONTROL (# 17805602 & Above)	
8	2N-Y7348	1	ELEMENT (120V) (1750 Watt)	
	2N-Z2797	1	ELEMENT (240V)	
9	2I-Y6404	2	O-RING (rubber)	
10	A2-Y7534	1	DOOR - REFILL	
11	A2-178056	1	BASKET ASSEMBLY	178-A
12	A2-180018	1	BASKET ASSEMBLY	180-A
13	A2-Y7532	1/2	TRAY - HOT DOG	178-A/179-A
14	A2-Y7533	1/2	TRAY - BUN	178-A/180-A
15	A2-178051	1/2	HUMIDITY CONTROL ASSEMBLY	178-A/180-A
16	A2-Y7538	1	PARTITION	178-A
17	A2-178052	1	DOOR AND HINGE ASSEMBLY	
18	2R-Y7557	1	HANDLE - DOOR	
19	2A-Y7530	1	ROD - HINGE	
19a	2C-2581	2	NUT - DOOR ROD	
20	A2-178055	1	WRAP ASSEMBLY	
21	A2-178060	1	BODY ASSEMBLY	
22	2K-Y2968	1	BUSHING - STRAIN RELIEF	
23	A2-178064	1	LEAD-IN-CORD ASSEMBLY (120V)	
	A2-178068	1	LEAD-IN-CORD ASSEMBLY (240V)	
	A2-178069	1	LEAD-IN-CORD ASSEMBLY (230V)	
24	2A-Y7555	4	FOOT	
25	2E-Z2145	2	FUSEHOLDER	230V Models Only
26	2E-Z2146	2	FUSE CARRIER	230V Models Only
27	2E-Z2147	2	FUSE CE 8A 250V (# 17805602 & Above)	230V Models Only
28	2M-12-07-0038	1	LABEL ON & OFF (# 17805602 & Above)	
29	2I-05-07-0013	1	SWITCH BOOT (# 17805602 & Above)	
30	A2-Z3242	1	TERMINAL BLOCK BRACKET (# 17805602 & Above)	
31	2E-05-07-0057	1	TERMINAL BLOCK (# 17805602 & Above)	

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

PAGE 1
OF 1

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



Star Manufacturing International, Inc.

SK1691