

Pro-Max[®]

SPLIT LID TABLE TOP TWO SIDED TOASTER

MODEL

GR14SPT-240V

GR14SPTK-240V

Installation and
Operation
Instructions

2M-Z4319 Rev. E 06/19



GR14SPT



MONTHLY INSPECTION

Check all bolts/screws and tighten if necessary.

CLEANING

All surfaces except the cooking grids are stainless steel and can be cleaned with a warm, damp cloth and detergent.

CAUTION

DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.

DO NOT HOSE DOWN.

KEEP AWAY FROM RUNNING WATER.

DO NOT SPLASH CONTROL HOUSING!

DO NOT PUT ICE ON COOKING SURFACE.

Do not splash conduit connecting top and bottom of the toaster!!

CAUTION

For models with #4 programmed for "CLEAN" mode:

1. Press #4 button.
2. Open toaster to allow faster cooling.
3. Alarm will sound when toaster is 275° F.
4. Turn unit OFF.
5. Unplug the unit.
6. Begin toaster cleaning procedure using answer system book 5, under toaster.

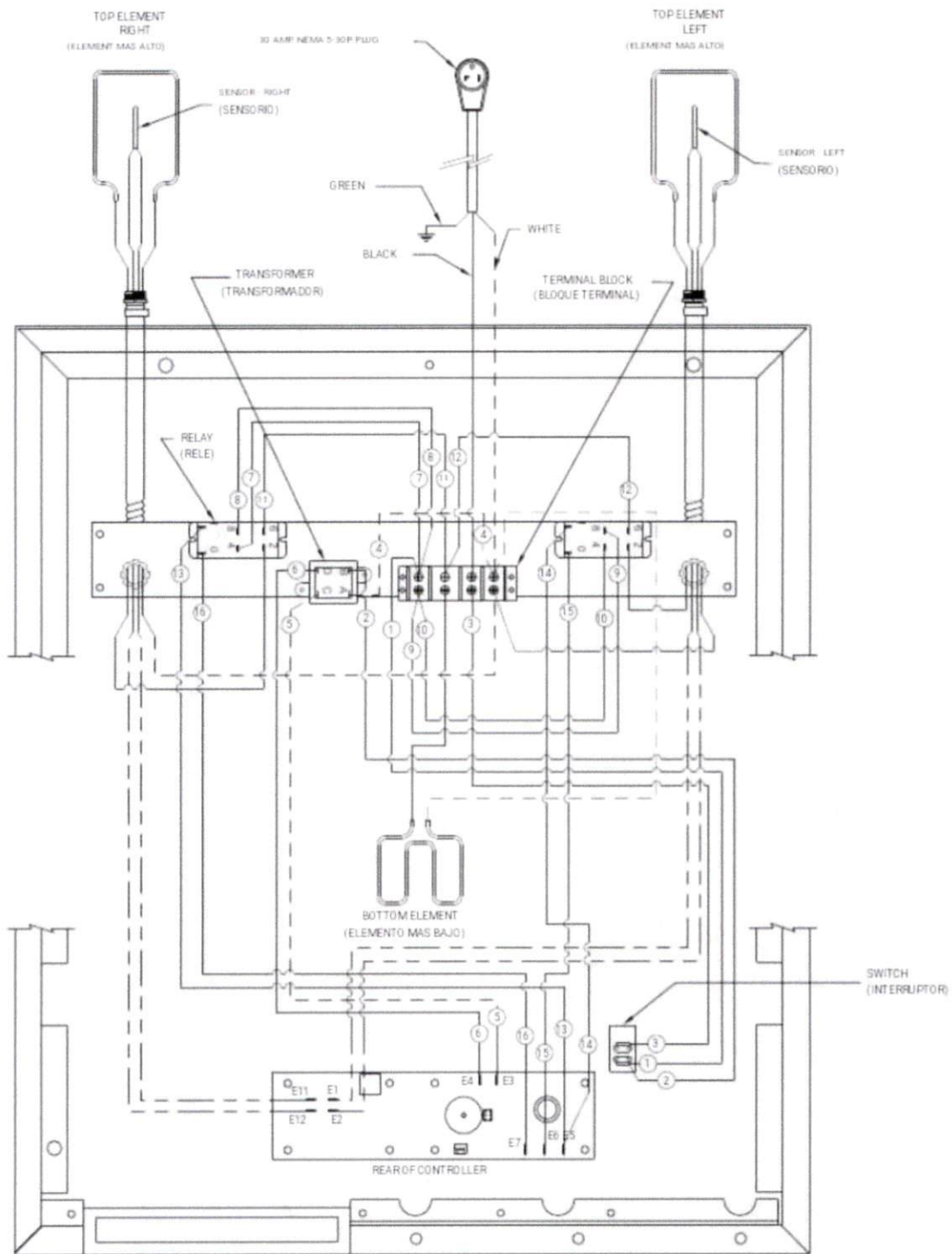
BEFORE CLEANING ALL OTHER UNITS MAKE SURE POWER IS TURNED OFF AND UNIT IS UNPLUGGED.

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.



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

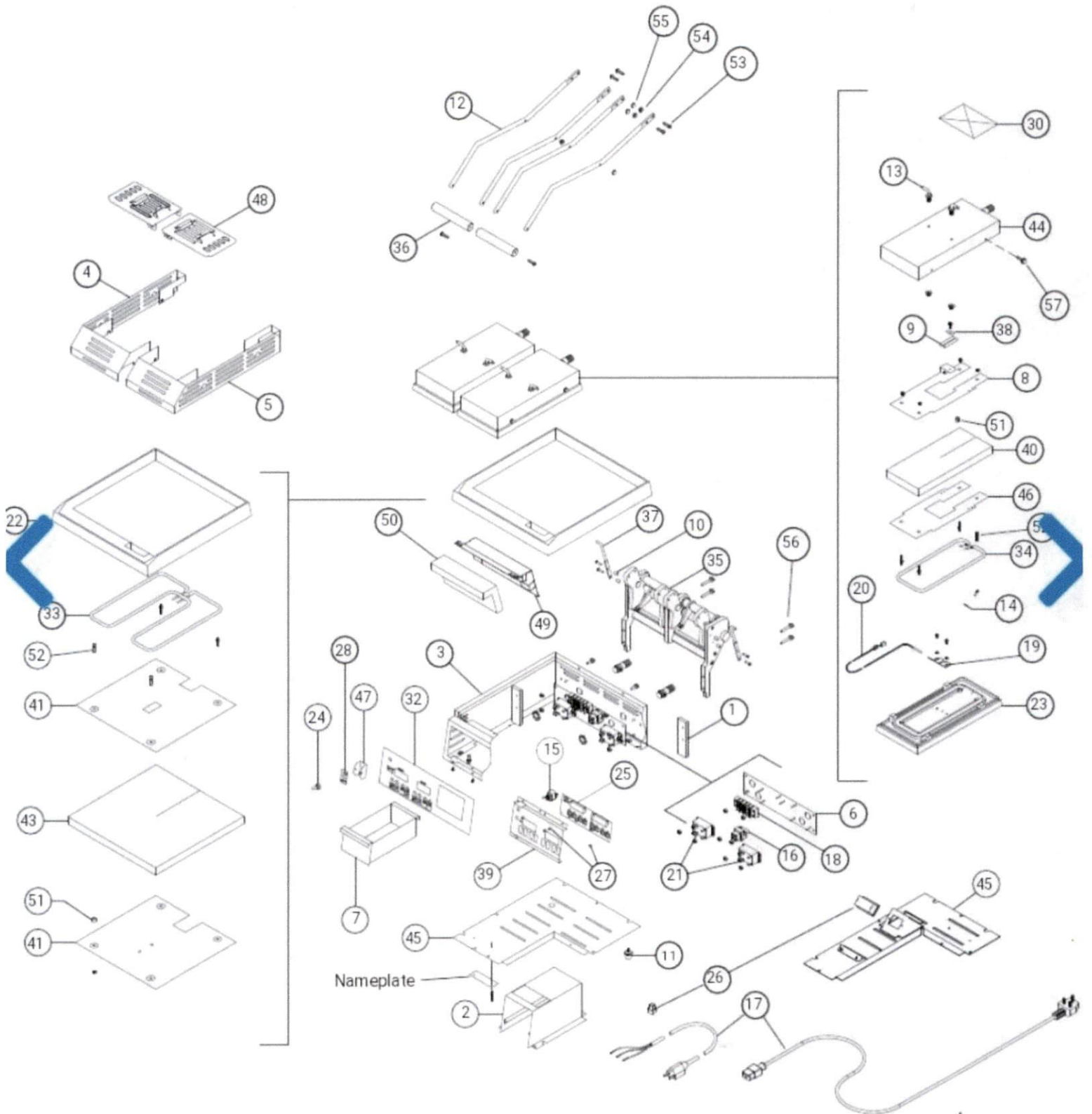
WIRE DIAGRAM, 120V, 2300 WATT
 (2J-Z3263 CONTROLLER)

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

MODEL 9D-GR14SPT-CUL



STAR MANUFACTURING INTERNATIONAL, INC.
 SK1856 REV. A 6/30/11



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

MODEL - GR14SPT



STAR MANUFACTURING INTERNATIONAL, INC.

Item #: 193BCTD60B Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco BCTD-60 60" Black 3-Shelf Curved Glass Dry Bakery Display Case with LED Lighting

Item #193BCTD60B

**Technical Data**

Width	60 Inches
Depth	26 3/4 Inches
Height	56 Inches
Cord Length	70 7/8 Inches
Amps	0.4 Amps
Phase	1 Phase
Voltage	115 Volts
Access Type	Doors
Capacity	13.5 cu. ft.
Color	Black

Features

- 3 adjustable glass shelves allow for an organized display; base may be used as a 4th shelf
- Double paned glass panels on 3 sides with sliding glass rear doors
- Bright, cool LED lighting effectively highlights baked goods
- Includes a set of casters to make it easy to move for cleaning and service
- 115V

Certifications

ETL US



5-15P



ETL Sanitation

Limited Service Warranty



Valid only in the Contiguous United States

1 Year Limited Parts and Labor Warranty

Avantco Refrigeration warrants all new *eligible* products will be free of any manufacturing defects for 1 Year from the product's original date of delivery, when purchased from an authorized dealer. This warranty applies only to the product's original purchaser.

Avantco Refrigeration's liability under this warranty is limited to the repair of the defective product. In no instance will the cost to replace the product exceed its original purchase price. In Avantco Refrigeration's sole discretion, it may provide a refund, in the form of store credit to the authorized dealer, of the product's original purchase price instead of repair. The prescribed remedy is the **SOLE AND EXCLUSIVE REMEDY** for claims under this warranty.

You are solely responsible for determining whether the product is suitable, effective, or safe for your intended uses. Your intended use should align with Avantco Refrigeration's marketed use of the product.

Eligible Products

This limited warranty applies to the following product lines only:

- APPT, APST, APT, A-Series, AP-Series, AU, AWT, BC, BCD, BCD-S, BCR, BC-S, BCT, BCT-S, BCTD, BCTD-S, CAC, CBE, CPW, GD4C, GDC, GDICE, GDS, GDW, HAC, MC, MCAC, MAC, SF, VAC

In addition, the 1 year warranty applies to items of the following series sold with non-stainless steel exteriors only:

- GF, HBB, UBB, UDD, UDD-CT, DLC, DDLC. Stainless steel models within the aforementioned series carry a 2 year parts and labor warranty.

This warranty does not cover damage to the product that occurs as a result of:

- Intentional or accidental misuse, abuse, alterations, or other damage (including, but not limited to, vandalism; impact by foreign objects; improper handling, maintenance, and storage; use of incompatible accessories; or application of harmful chemicals); damage due to fire, flooding, or other Acts of God; damage caused by power surges, brownouts, or inconsistent voltage such as when connected to a generator;
- Assembly, installation, or use in violation of Avantco Refrigeration's instructions and guidelines (including, but not limited to, use of the product in violation of Avantco Refrigeration's product-specific restrictions and weight limits);
- Abnormal or unintended uses;
- Ordinary and expected wear and tear (including, but not limited to, wearable parts such as gaskets, bearings, and the like);
- Rust or other damage to products caused by exposure to moisture;
- Unless otherwise stated in the product literature, all Avantco Refrigeration products are intended for commercial use only;
- Improper utility connection such as using the wrong voltage or phase;
- Any equipment carrying a service warranty must be installed at a commercial address for the warranty to be valid, as our technicians may not be licensed or insured to enter a home-based business or permanent residence.

This warranty does not apply to parts and accessories (which are sold separately). This warranty also does not include labor, materials, and expenses that you incur to remove, (re)install, or replace the product.

THIS LIMITED WARRANTY IS THE ENTIRE, EXPRESS LIMITED WARRANTY FOR THE PRODUCT. ALL OTHER EXPRESS, STATUTORY, OR IMPLIED WARRANTIES, INCLUDING THE WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED WHERE ALLOWABLE BY LAW. Some states do not allow limitations on warranties, so these limitations may not apply to you.

Limited Service Warranty



Valid only in the Contiguous United States

This warranty supersedes all prior and contemporaneous agreements, representations, or understandings, whether written or oral, relating to the product. This warranty may not be amended or altered except by a written statement signed by an authorized representative of Avantco Refrigeration. Avantco Refrigeration will not be bound by any statements or representations that go beyond the terms of this warranty.

AVANTCO REFRIGERATION WILL NOT BE RESPONSIBLE FOR ANY SPECIAL, DIRECT, INDIRECT, INCIDENTAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR OTHER DAMAGES FOR LOST PROFITS, FOR LOSS USE OF THE PROPERTY, FOR DAMAGES TO THE PROPERTY OR ITS CONTENTS OR OCCUPANTS, OR FOR INCONVENIENCE, UNDER ANY THEORY OF RECOVERY, WHETHER BASED IN CONTRACT OR TORT (INCLUDING NEGLIGENCE AND STRICT LIABILITY), UNDER THIS WARRANTY OR OTHERWISE. Some states do not allow for the exclusion or limitation of damages, so these limitations may not apply to you.

Avantco Refrigeration reserves the right to revise or terminate this warranty at any time. Only products purchased from the revision date of this warranty through the revision date of any subsequent warranty (or any subsequent termination) will be covered by the warranty.

This warranty shall be interpreted exclusively under the laws of the Commonwealth of Pennsylvania.

Unless otherwise stated in the product literature, all Avantco Refrigeration products are intended to be installed indoors, in a permanent commercial structure, by a qualified installer where applicable. Any equipment installed outdoors, in a temporary structure, food truck, other mobile application, or in a residence or home-based business shall be covered by a 30-day replacement warranty through the place of purchase.

All Avantco Refrigeration products are only warranted for use in the Continental United States, Washington, D.C., and Hawaii. Any products sold or shipped outside of the Continental United States, Washington, D.C., and Hawaii shall be covered by a 30-day replacement warranty through the place of purchase.

Additionally, all Refrigeration products are backed by a 5-year compressor-only warranty. Avantco Refrigeration will provide a replacement compressor part only to the original purchaser for a period of 5 years from the original date of delivery. Installation, diagnostics, and other costs are not covered by this warranty. Proof of diagnosis from a qualified technician is required to make a claim on this warranty.

Claims and Inquiries

For all equipment covered by the parts and labor warranty, please first submit a claim online at www.ReadyKitchenWarranty.com or by scanning the QR code found on select equipment's Ready Kitchen warranty sticker to ensure the correct process is followed per the manufacturer guidelines. You'll need to have your model number, serial number, and original order number to submit a claim. Including pictures or video, as well as a detailed description of the problem, will help to expedite claim processing time. Claims must be filed no later than 30 days following the discovery of the defect, not to exceed the length of the warranty following the original date of delivery.

You can contact Ready Kitchen Warranty for general inquiries via one of the methods below.

- **EMAIL** help@ReadyKitchenWarranty.com
- **CALL** 717-381-4844

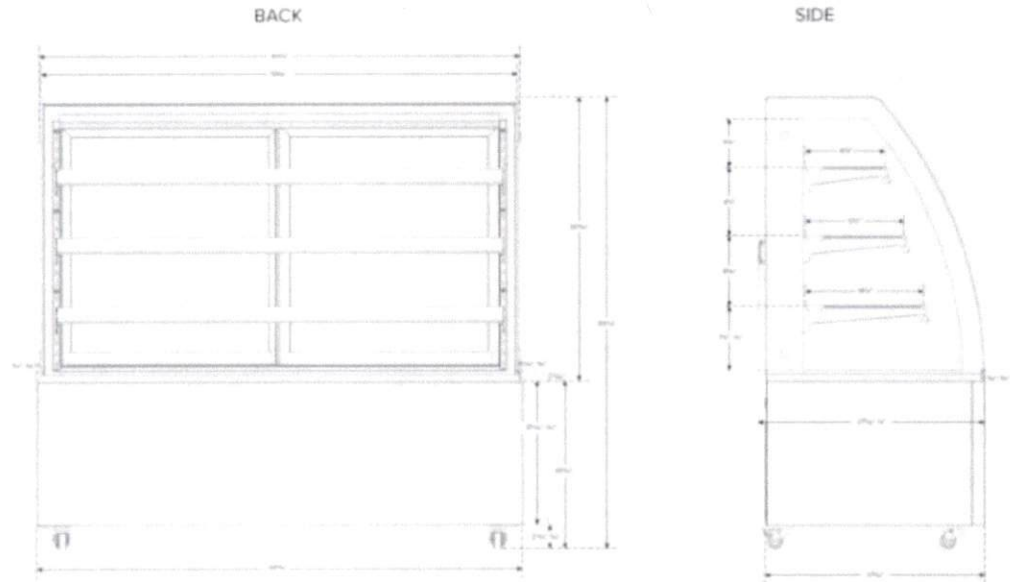
This warranty gives you specific legal rights. You may also have other rights, which vary from state to state.



Technical Data

Display Case Type	Dry / Unrefrigerated
Door Style	Sliding
Door Type	Glass
Features	LED Lighting Lighted Interior
Glass Style	Curved
Installation Type	Freestanding
Number of Shelves	3 Shelves
Plug Type	NEMA 5-15P

Plan View



Notes & Details

Showcase everything from cakes and pies to eclairs and flan in this Avantco BCTD-60 60" black 3-shelf curved dry bakery display case! Perfect for bakeries, cafes, coffee shops, and diners, the unit includes 3 glass shelves w price tag holders to help display and organize product. In addition to the glass shelves, the base of the unit can be used as a fourth shelf or display area for extra capacity.

Designed with double paned glass panels on 3 sides and sliding glass rear doors, the case provides maximum visibility, tempting customers by showing off your decadent desserts from every angle. The sleek frame ensures the beautiful case fits seamlessly into your business while the curved front offers a clean presentation. Plus, LED lighting is built into each shelf, illuminating product for a bright, enticing display.

As a dry case, this unit doesn't come with a refrigeration system. It is perfect for non-refrigerated baked goods like breads, muffins, pastries, cookies, pies, and more! This unit includes a set of casters to make it easy to move for cleaning and service. A 115V electrical connection is required for operation.

WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or reproductive harm. For more information, go to www.p65warnings.ca.gov.

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries, Toastmaster and Holman] warranties new products to be free from defects in material and/or workmanship for a period of one [1] year from the date of original installation, except as noted below. Defects that occur as a result of normal use, within the time period and limitations defined in this warranty, will at Star's discretion have the parts replaced or repaired by Star or a Star-authorized service agency.

THIS WARRANTY IS SUBJECT TO ALL LISTED CONDITIONS

Repairs performed under this warranty are to be performed by a Star authorized service agency. Star will not be responsible for charges incurred or service performed by non-authorized repair agencies. In all cases, the nearest Star-authorized service agency must be used. Star will be responsible for normal labor charges incurred in the repair or replacement of a warranted product within 50 miles (80.5 km) of an authorized service agency. Time and expense charges for anything beyond that distance will be the responsibility of the owner. All labor will need to be performed during regular service hours. Any overtime premium will be charged to the owner. For all shipments outside the U.S.A. and Canada, please see the International Warranty for specific details. It is the responsibility of the owner to inspect and report any shipping damage claims, hidden or otherwise, promptly following delivery. No mileage or travel charges will be honored on any equipment that is deemed portable. In general, equipment with a cord and plug weighing less than 50 lb. (22.7 kg) is considered portable and should be taken or shipped to the closest authorized service agency, transportation prepaid.

PORTABLE EQUIPMENT EXAMPLES

- 514LL fryer
- 15MC and 18MCP hot food merchandisers
- QCS1, QCS2, and RCS2 toasters
- 16PD-A pretzel merchandisers
- Condiment dispensers except HPD- and SPD-series models
- All pop-up toasters
- All pastry display cabinets
- All heat lamps
- J4R popcorn machine
- 12NCPW and 15NCPW nacho merchandisers
- Nacho cheese warmers except 11WLA-series models
- Specialty food warmers except 1130R, 11RW, and 11WSA models
- All butter dispensers
- All nacho chip merchandisers
- All accessories

CONTACT

Should you require 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 serial number of your unit, as well as the voltage or type of gas you are using.

Business hours are 8:00 a.m. to 4:30 p.m. Central Standard Time (CST)

Telephone: (800)-264-7827

Fax: (314)-781-2714

Email: Customerservice@star-mfg.com

www.star-mfg.com

WARRANTY EXCLUSIONS

THE FOLLOWING WILL NOT BE COVERED UNDER WARRANTY

- Any product which has not been used, cleaned, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner's manual as well as national and local codes, including incorrect gas, electrical, or water connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to chlorides, harsh chemicals, or caustic cleaners, damaged from exposure to hard water, modified by unauthorized personnel, damaged by flood, fire, or other acts of nature [or God], or which have an altered or missing serial number.
- Installation, labor, and job checkouts, calibration of heat controls, air and gas burner/bypass/pilot adjustments, gas or electrical system checks, voltage and phase conversions, cleaning of equipment, or seasoning of griddle surface.
- Replacement of fuses or resetting of circuit breakers, safety controls, or reset buttons.
- Replacement of broken or damaged glass components, quartz heating elements, and light bulbs.
- Labor charges for all removable parts in gas charbroilers and hotplates, including but not limited to burners, grates, and radiants.
- Any labor charges incurred by delays, waiting time, or operating restrictions that hinder a service technician's ability to perform service.
- Replacement of items subject to normal wear or items that can easily be replaced during a daily cleaning routine, such as but not limited to knobs, bulbs, fuses, quartz heating elements, baskets, racks, and grease drawers.
- Components that should be replaced when damaged or worn, but have been field-repaired instead [eg. field-welded fry pots]
- Any loss of business or profits.

PRODUCTS	PARTS	LABOR
Star-Ultra Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Star-Max® fryers, griddles, charbroilers, and hotplates	2 years	2 years
Jetstar® popcorn poppers	2 years	2 years
Staltek™ roller grill coatings	5 years	
Cast iron grates, burners; and burner shields	180 days	
Star, Toastmaster, or Holman parts sold to repair equipment	90 days	
Service First	1 year	

Download



ARTS LIST

November 18, 2009, Rev. D

GR14SPT-240V SPLIT LID TABLE TOP
MODEL CLAM SHELL TOASTER

Fig No	Part No	Qty	Description	Application
38	<u>B9-04-WB-0046</u>	2	CLAMP WIRE SUPPORT	
39	<u>D9-GR0151</u>	1	FACEPLATE ASSEMBLY	
40	<u>D9-Z2133</u>	2	INSULATION FIBERGLAS TOP	
41	<u>D9-Z2618</u>	1	BTM ELEMENT RET PLATE	
42	<u>D9-Z2619</u>	1	BTM INSULATION RET PLATE	
43	<u>D9-Z2888</u>	1	INSULATION - 14"	
44	<u>D9-GR0181</u>	2	TOP HOUSING & CONDUIT AY	
45	<u>D9-Z3259</u>	1	BASE BOTTOM	
46	<u>D9-Z3902</u>	2	PLATE - TOP ELEMENT RET	
47	<u>Z1-70-07-0343</u>	1	SWITCH GUARD	
48	<u>D9-GR0189</u>	2	TOP BURN GUARD AY	
49	<u>D9-GR0183</u>	1	INSULATION BAFFLE AY	
50	<u>D9-Z3826</u>	1	INSULATION - BAFFLE	

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

PAGE 2
OF 2

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



Star Manufacturing International, Inc.

PARTS LIST

October 13, 2010, Rev D

MODEL GR14SPT-240V SPLIT LID TABLE TOP
CLAM SHELL TOASTER

Fig No	Part No	Qty	Description	Application
1	D9-GR0032	2	TORQUE BOX ASSEMBLY	
2	D9-GR0150	1	GREASE CABINET ASSEMBLY	GR14SPTK
	D9-GR0034		GREASE CABINET ASSY	
3	D9-GR0152	1	BODY ASSEMBLY	
4	D9-GR0177	1	BURN GUARD ASSEMBLY - LEFT	
5	D9-GR0176	1	BURN GUARD ASSEMBLY - RIGHT	
6	D9-GR0156	1	REAR PLATE ASSEMBLY	
7	D9-GR0518	1	GREASE DRAWER ASSEMBLY	GR14SPTK
	D9-GR0517		GREASE DRAWER ASSY - STD	
8	D9-GR0182	2	TOP RETAINING PLATE ASSEMBLY	
9			PART OF ITEM #34	
10	2A-Y6142	4	SLEEVE HANDLE	
11	2A-Z11501	4	FOOT 1" SOLID RUBBER	
12	2B-Z3336	4	14" GR14SPT ARM	GR14SPTK
	2B-Z10355		ARM, CG/GR14SPT W/45" FRONT	
13	2C-Z3200	4	PIN - TOP HOUSING	
14	2C-Z3350	2	HALF CLAMP - 188 DIA	
15	2E-Z3808	1	SWITCH TOGGLE	
16	2E-05-07-0350	1	TRANSFORMER 230V/10V 6VA	
17	D9-GR0194	1	CORD POWER	
18	2E-Z2894	1	TERMINAL BLOCK (304)	
19	D9-Z3903	2	BRACKET, PROBE MOUNT	
20	2E-Z3278	2	RTD PROBE - 48" LONG WIRE	
21	2E-Z22595	2	RELAY DBL POLE-SNGL THR	
21	2E-Z22595	1	RELAY DBL POLE-SNGL THR	GR14SPTK
22	PS-GR0361	1	KIT, 2F-Z1945 CASTING, SM BOT., ALUM.	
23	PS-GR0356	2	KIT, 2F-Z3237 CASTING - TOP	
24	2I-05-07-0013	1	BOOT SWITCH	
25	D9-GR0664	1	TIME/TEMP CONTROL-HARDWARE	GR14SPT
	D9-GR0380		TIME/TEMP CONTROL F/C	GR14SPTK
26	2K-Y6764	1	BUSHING 90 SR 17-2	
27	2K-Z1971	14	SPACER	
28	2M-Z18461	1	LABEL ON & OFF	
30	2M-Z2620	2	LABEL CAUTION, BI-LINGUAL	
31	2M-Z2764	1	LABEL-PATENT PENDING	
32	2M-Z3337	1	OVERLAY	GR14SPTK
	2M-Z10087		OVERLAY	
33	2N-Z9327	1	ELEMENT, HEATING, 1300 W	
34	PS-Z9326	2	ELEMENT, HEATING, TOP 500W	
35	2R-Z3345	1	COUNTER BALANCE - SPLIT TOP	
36	2V-Z3152	2	HANDLE - TACO BELL 2	
37	2V-Z3252	2	TOP HOUSING LATCH ROD	

Models After 06/2019
Models before 06/2019 use PS-GR0839

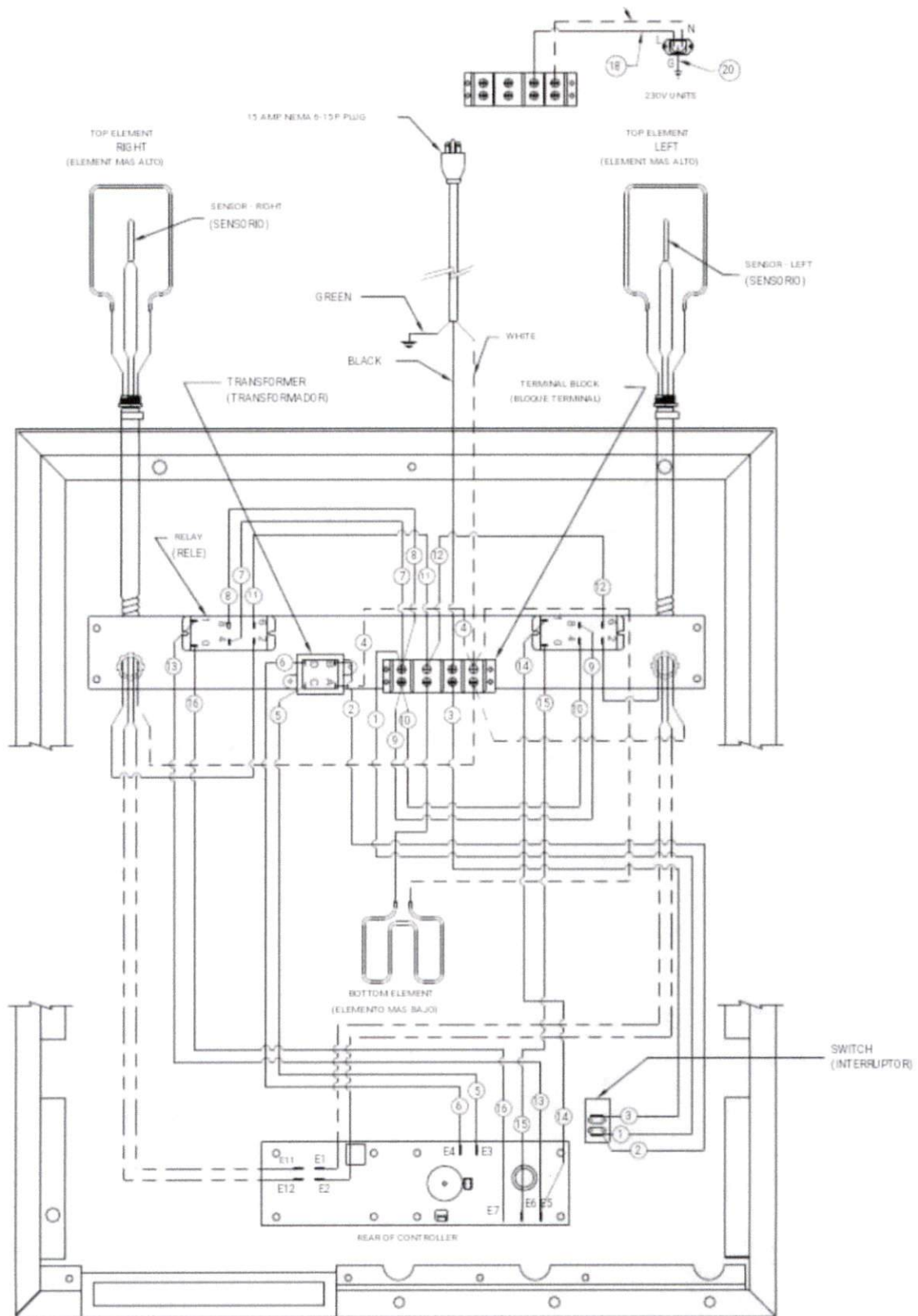
IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER

PAGE 1
OF 2

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



9
Star Manufacturing International, Inc.



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, 240V, 2300 WATT
 (2J-Z3263 CONTROLLER)

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



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.

INSTALLATION

1. Plug unit into dedicated 240 V.A.C. line with 15AMP receptacle.
2. DO NOT plug into 120V line. Doing so will damage the unit and void the warranty.
3. 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 TYPE OF CURRENT OTHER THAN 240 V.A.C. OR THE MACHINE WILL BE SERIOUSLY DAMAGED.

INITIAL START UP

Before using the unit for the first time, clean and heat for approximately 45 minutes.

DO NOT ADJUST TIME AND TEMPERATURE

The unit time and temperature is preset by the factory to the specific customer requirements for flatbread, burritos, quesadillas and cleaning.

The preset time and temperatures are:

Left Display:

Button Number	Time	Temperature
1	15sec.	505°F
2	27sec.	505°F
3	35sec.	505°F
4 (Cleaning)	00sec.	275°F

Right Display:

Button Number	Time	Temperature
1	15sec.	Same as Left
2	27sec.	Same as Left
3	35sec.	Same as Left
4	00sec.	Same as Left

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

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 detent and remove food. Using spatula, scrape residue into grease catcher tray.
Note: Metal utensils 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 and "Hi F" if temperature is above 573°F.

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 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 Right, 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 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 independent of each other. Both timers can be in operation at the same time. The "00:00" display will show which side is timed out.

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: customerservice@star-mfg.com

Service Help Desk

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

Telephone: (800) 264-7827

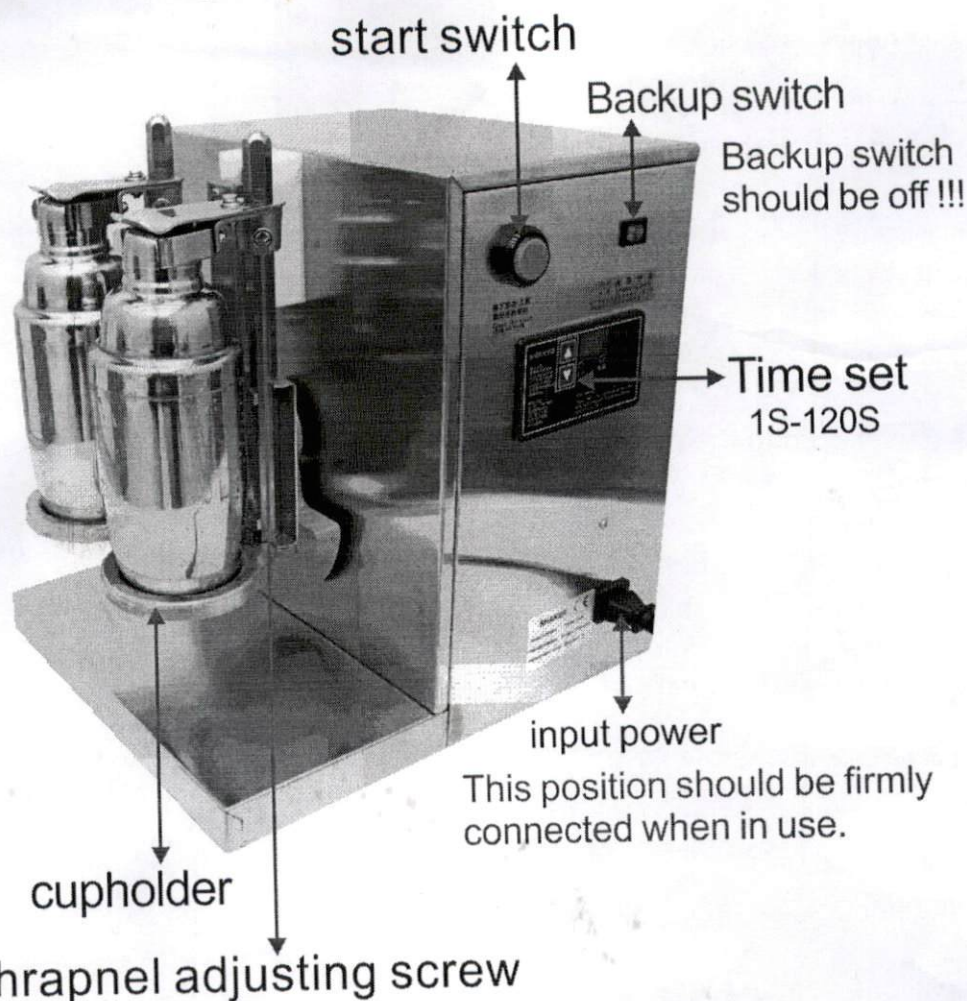
Fax: (314) 781-2714

E-mail: customerservice@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
265 Hobson Street
Smithville, TN 37166
U.S.A.

Double-Cup Auto Milk Tea Shaker #134499



The latest double-cup auto milk tea shaking machine is made of stainless steel material and could replace the process of manual shaking .It is widely used in restaurant, cake room, coffee shop, bakery, food stores and beverage stores.

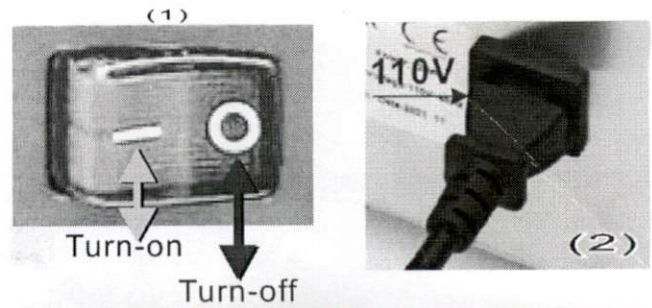
Size	13.78x12.21x13.98inch (350x310x355mm)
Voltage	110V
Power	120W
Net weight	23KG(50.6LB)
Timer	1 - 120 s
Size of Shaker Cup	350-750ml
Item Included	One milk tea shaking machine, Four Cups (2pcs 750ml Stainless Steel Mug and 2pcs 700ml Plastic Mug)

Features:

1. The latest double-cup auto milk tea shaking machine, the full body is made of stainless steel material.
2. The machine could replace the process of manual shaking in the milk tea production process.
3. Suitable for the shaking of milk tea, boba tea, beverage etc.
4. High-power, 360 degree rotation.
5. Special control procedures, you can stop at any time. 1-120 seconds timing function.
6. It is better to shake one cup at one time.(Two cup positions can be preset with 2 different kinds of capacity cups.)
7. Hot drinks are not recommended and it will splash out of the cup during shaking.

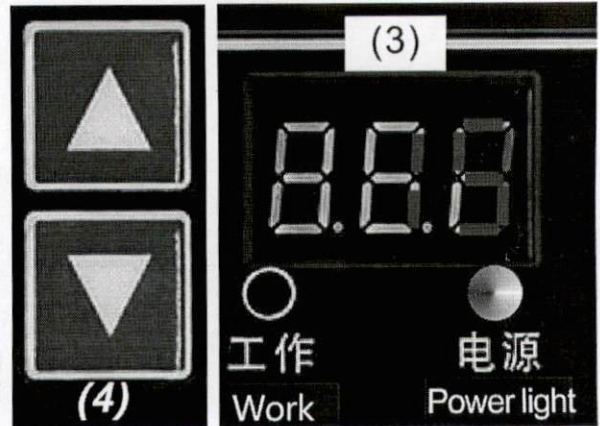
Instructions Notice:

1- Please check if the red switch is **off** before use
(What is important, the emergency switch should be turned off during the whole process.)(1)



Under what circumstances to use the emergency switch ?
When the timer and start switch are damaged, then you need to use the emergency switch.
At this time, the machine will not be able to set time to stop.

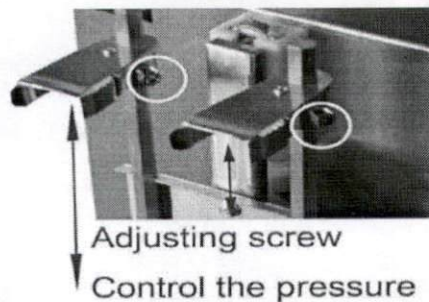
2- Access the power cord to the power,(2)
Power light is on.(3)
Is the power cord connected securely ?
The LCD panel display 15 seconds.
(The time controller with adjustable time of 1s to 120s,)



3- Here you can reset the time (N seconds) by yourself,(4)
After setting the time, press the **green switch**(START / STOP), (5)
the machine will start to work and stop after N seconds.
(You can also press the green switch to stop shaking when it has not reached N seconds)



4- Two cup positions can be preset with two different kinds of capacity cups.



Fault Analysis and Treatment

Cases	Cause of issue	Check the contents	Approach	Remark
After pressed the start button, the machine did not work	Power problems	Check the power	Replacing the power outlet	Electrician repair if necessary
	Plug and socket connection is bad	Check the plug is loose or not	Replace the plug wire or socket	
After pressed the start button, the timer lights but the machine didn't work	The wiring was loose inside the machine	Open the machine rear plate to check the wiring	Reconnect the loose wire	
	The belt was loose	Open the machine rear plate to check the wiring	Tighten the belt or replace the belt	
After pressed the start button, the machine work, but can't stop working	The timer is bad	Timer	Replace the Timer	
Machine working noise	Machine was put instability	Check whether the table and the machine is flat	Replace the table	
	Shrapnel loose	Shrapnel should be in close contact with the cup	Adjust the shrapnel	
Cup was thrown off	Shrapnel loose	Check the shrapnel	Tighten or replace the shrapnel	

WARRANTY THAT

Sincerely thank you for buying the company's products, as the company's users, you will get lifelong maintenance commitment!

1. In the warranty period, the product from the date of purchase free warranty period for one year
2. Due to the fault caused by the product itself, please contact the distributor, the company's offices or the company headquarters. You will get satisfactory after-sales service, please do not dismantle the machine maintenance
3. The following conditions do not belong to the scope of free warranty:
The fault is caused by human
Failure caused by unauthorized modification and disassembly
Fault caused by the use of the environment does not meet the requirements of the product
Failure to operate according to the manual
Unable to provide this warranty card and purchase voucher

Please keep the warranty card properly!

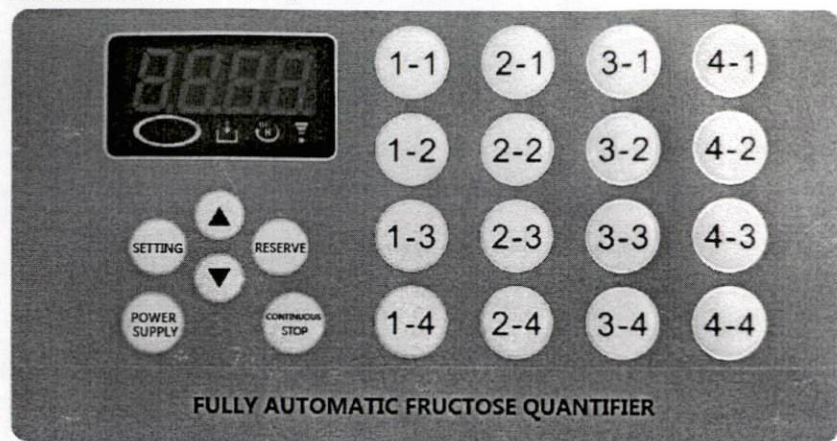
COMMERCIAL FULLY AUTOMATIC FRUCTOSE MACHINE

OPERATION INSTRUCTION



**Children and non-related personnel
are strictly prohibited to operate**

1. OPERATION PANE:



- ONE DIGITAL SCREEN, DISPLAY WORKING STATUS AND SUGAR OUTPUT
- SIX FUNCTION BUTTONS,"SWITCH","SET","STORAGE","CONTINUOUS","TURN UP Δ ","TURN DOWN ∇ "
- SIXTEEN SUGAR BONDS,THE DEFAULT VALUES ARE LISTED IN THE FOLLOWING TABLE,EACH GEAR CAN BE ADJUSTED ACCORDING TO CUSTOMER REQUIREMENTS

GEARS	WEIGHT	GEARS	WEIGHT	GEARS	WEIGHT	GEARS	WEIGHT
1-1	5	2-1	25	3-1	45	4-1	65
1-2	10	2-2	30	3-2	50	4-2	70
1-3	15	2-3	35	3-3	55	4-3	75
1-4	20	2-4	40	3-4	60	4-4	80

2. FUNCTION DECLARATION:

- Power on mode:** turn on the power supply, the digital screen will display for 0.5 seconds, and enter the working state (power on state or standby state) when the power was cut off last time.
- STAND BY:**All keys are invalid, only press the "switch" key to enter the boot state. In the startup state, press the "switch" key to enter the standby state.
- QUANTITATIVE OUT OF SUGAR:**Under startup state, press the quantitative key, the motor turns (the sugar icon on the digital screen lights up), the digital screen displays the sugar weight, stops at the set value, and the quantitative key will be displayed after 0.3 seconds. During sugar production, press "continuous/Stop" to pause. For example: press the "2-4" quantitative key, the digital screen displays from 1 to 40 grams, after the sugar is finished, the digital screen displays "2-4".
- ADJUSTING KEY:**On/off state, press the "Set" key, and the digital screen flashes "1-1" (the default is "1-1"). Then press the required tap, and the corresponding tap value flashes on the digital screen. Press the "Up" and "Down" keys to set the value of sugar output required by the customer. After adjustment, press the "Store" key for storage. If you do not press the "Store" key within 3 seconds, this operation will be cancelled by default.
- "CONTINUOUS/STOP SUGAR PRODUCTION":**In the process of sugar in and out, press the "continuous/stop" button to stop sugar; In the boot state, long press the "continuous/stop" key for 3 seconds to enter the continuous sugar output function, the motor continuous sugar output 1000 grams, digital screen display from 1 to 999.

6.PARAMETERS OF THE QUERY:In the switch state, press the "store" key, and the digital screen displays the current fructose temperature "t + temperature": press the "increase" key, and the digital screen displays the sugar times. Long press the "increase" key for 5 seconds, and it will be cleared automatically.

3.ADVANCED SETTINGS:

- COARSE SUGAR OUTPUT:**in the startup state, long press the "set" key for 3 seconds; the digital screen displays "P1", the default value is 120, press the "continuous / stop" key to output sugar, check whether the sugar output from the dosage cup is 40g, press the "increase" and "decrease" keys to adjust the parameters (if it is too large, reduce the parameters, if it is too small, increase the parameters), so that the final sugar output is 40g, and press the "store" key to save the settings. Automatically exit the setting function after 3 seconds without operation, and the set value is not stored;
- FINE ADJUSTMENT OF SUGAR CONTENT:** in the power on state, long press the "set" key to display "P1", then press the "set" key again, the digital screen displays "P2", enter the fine adjustment function, default to "1-1", press the corresponding gear key to display the digital screen of the corresponding gear, press the "increase" and "decrease" keys to set the parameter value, and then press the "continuous / stop" key to output sugar. After the sugar output meets the requirements, press the "store" key to save the settings. For example, adjust the "2-1" gear to 10g, and the actual value is too small. Press the "set" key until "P2" appears, and then press the gear key "2-1". When the digital screen displays "2-1", press the "increase" and "decrease" key to set the sugar content to 10g, and then press the "store" key.
- SET THE TEMPERATURE:** in the power on state, long press the "set" key, after "P1" is displayed, press the "set" key twice, the digital screen displays "P3", enter the temperature setting function, the default is 30 degrees, press "increase" and "decrease" to set the temperature value, and press the "store" key within the setting range of 25-45 degrees.
- WATER LEVEL DETECTION SENSITIVITY SETTING:** in the startup state, long press the "setting" key, after "P1" is displayed, press the "setting" key, digital screen display "P4" three times, and then press the "increase" and "decrease" keys to set the sensitivity. The smaller the value, the more sensitive, and press the "storage" key.
- BUZZER SWITCH SETTING:**in the power on state, long press the "set" key, after the display of "P1", press the "set" key four times, the digital screen displays "P5", then press the "increase" and "decrease" keys, the display of "on" indicates that the buzzer is on, the display of "off" indicates that the buzzer is off, and press the "store" key.
- RESTORE FACTORY SETTINGS:** press and hold the "store" key to power on when the power is off. When the digital screen displays "2402", power off immediately. Restart the machine to restore the factory settings.

4.OPERATION PANEL:

GEARS	CODE	FAILURE PROBLEM	FAULT HANDLING
1	ECN	MOTOR FAULT	CHECK WHETHER THE GRATING IS INSERTED OR DAMAGED
2	EDY	THE TEMPERATURE DID NOT REACH THE SET VALUE	
3	CLOS	THERMISTOR CIRCUIT BREAKER	CHECK WHETHER THE TEMPERATURE SENSOR IS DAMAGED
4	OPEN	THERMISTOR OPEN CIRCUIT	CHECK WHETHER THE TEMPERATURE SENSOR IS TIGHTLY INSERTED

5.MATTERS NEED ATTENTION:

- START THE MACHINE IMMEDIATELY AFTER POWER ON. PLEASE CONFIRM THAT THERE IS LIQUID IN THE POT. DRY BURNING IS PROHIBITED
- PLEASE CLEAN IT AFTER EACH USE. CLEANING METHOD: INJECT 60 °C WARM WATER AND PRESS THE CONTINUOUS SUGAR KEY;
- IF THE SUGAR JUICE IS BLOCKED DUE TO COOLING AND CAKING, PLEASE REFER TO THE CLEANING METHOD;

6.PRODUCT PARAMETER:

WORKING VOLTAGE:AC220V 50Hz
POWER:350W(300W+500W)
operating ambient temperature:5~40°C



Member's Mark™

Assembly Instructions & User's Manual

for

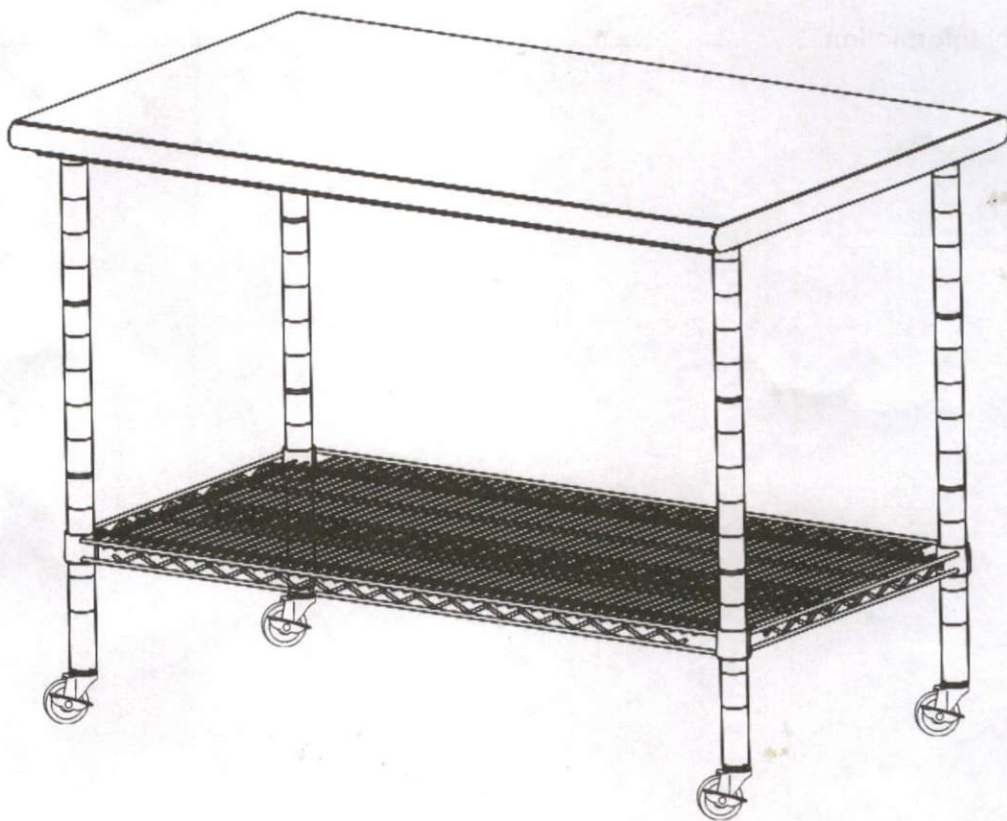
Member's Mark Commercial Stainless Steel Top Work Table

Item Number: 980245707

Model Number: 18308W


Customer Assistance (spare/replacement parts): 1 (800) 323-5565

or Email: Support@SevilleClassics.com



THIS ASSEMBLY MANUAL CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND KEEP FOR FUTURE REFERENCE.

Table of Contents

Quality Statement.....	
Important Safety Information.....	
Before Assembly.....	
Package Contents.....	
Product Information.....	
Components.....	
Step 1.....	
Step 2.....	
Step 3.....	
 Warning.....	
Care & Use Instructions.....	
Warranty Information.....	

Quality Statement

Questions or Comments?

We would love to hear about your Member's Mark experience! Visit us at: samsclub.com/membersmarkhelp

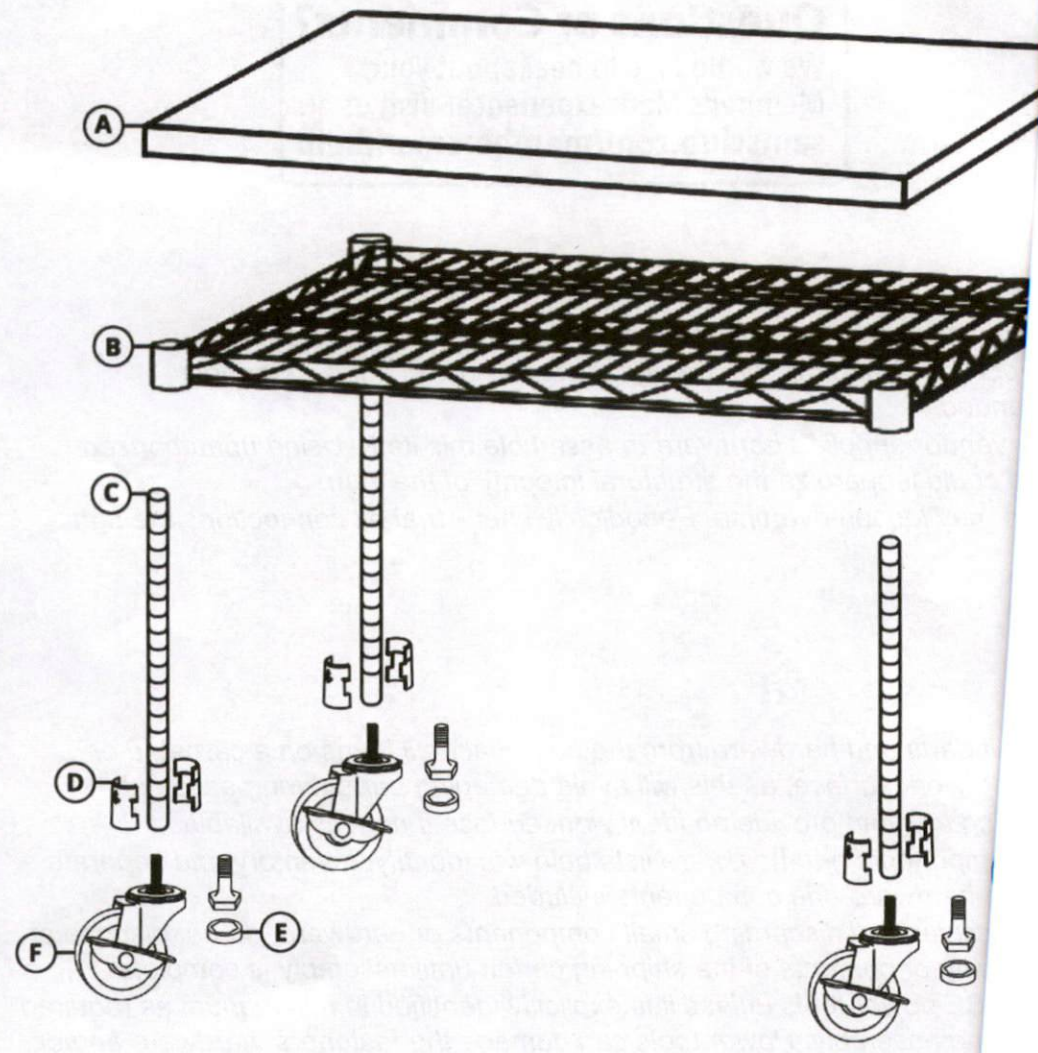
Important Safety Information

- Please read all instructions carefully before assembling this product.
- Where applicable, and for your safety, assembly by an adult is strongly recommended.
- Use only vendor-supplied hardware to assemble this item. Using unauthorized hardware could jeopardize the structural integrity of the item.
- Hardware may loosen overtime. Periodically check that all connections are tight.

Before Assembly

- Remove all parts and hardware from the box. Place all items on a carpeted or scratch-free work surface, as this will avoid damaging parts during assembly.
- The shipping box can provide an ideal work surface if none is available.
- Use the components and hardware lists below to identify, inventory and separate each of the hardware and components included.
- To avoid accidentally discarding small components or hardware, do not dispose of any packaging or contents of the shipping carton until assembly is complete.
- **DO NOT USE** power tools unless it is explicitly identified in this manual as required for use during assembly. Power tools can damage the fasteners, hardware and/or components.
- Do not fully tighten all fasteners / screws until all parts are in place. Failure to follow these instructions may cause the fasteners / screws to misalign during assembly.

Package Contents



Component	Description	Quantity	Component	Description
A	Top	1	D	Slip sleeves
B	Shelf	1	E	Leveling feet
C	Poles	4	F	Wheels

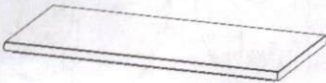

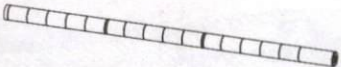
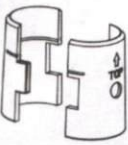


Need Assistance? Visit us at: samsclub.com/membersmarkhelp

Product Information

Dimensions: 49" W x 24" D x 35" H

Weight capacity	Per shelf	Overall
On leveling feet	500 lbs. (226.7 kg.)	1000 lbs. (453.5 kg.)
On wheels	250 lbs. (113.4 kg.)	500 lbs. (226.7 kg.)

Components

A. Top (1) 	B. Shelf (1) 	C. Poles (4) 
D. Slip sleeves (8) 	E. Leveling feet (4) 	F. Wheels (4) 

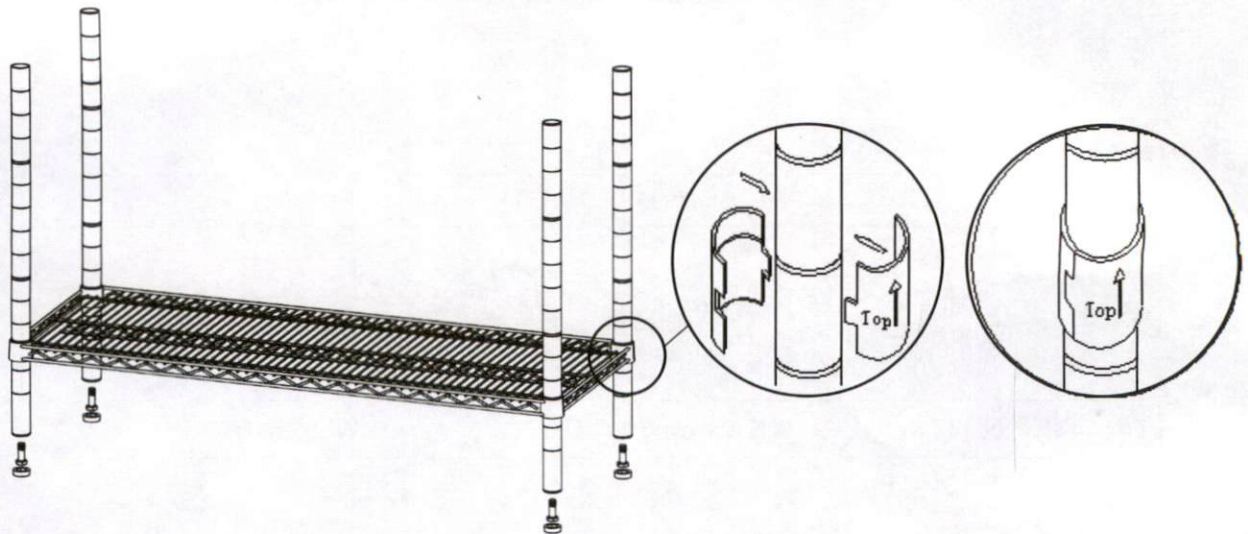
Need Assistance? Visit us at: [samsclub.com/membersmarkhelp](https://www.samsclub.com/membersmarkhelp)

Step 1

Clip **SLIP SLEEVES (D)** around bottom grooves of **POLES (C)**. Count up from bottom grooves to make sure slip sleeves are at the same height.

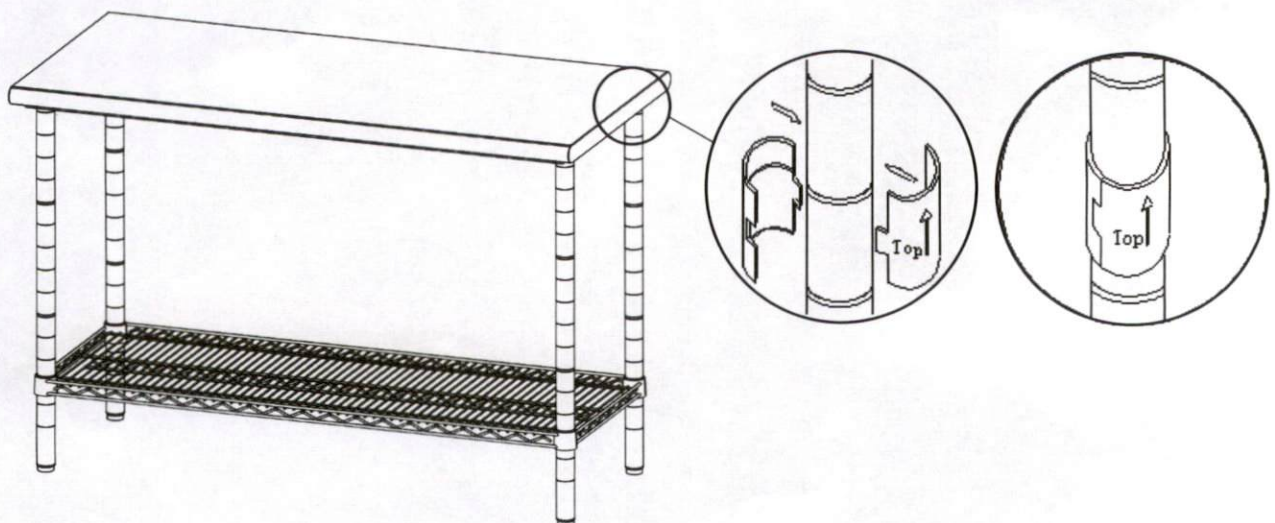
Tip: If necessary, move the slip sleeves slightly up or down until they “snap” into place.

Fit **SHELF (B)** over slip sleeves and press down firmly. Shelf should be positioned low on poles for increased stability. A rubber mallet may be used to further secure shelf.



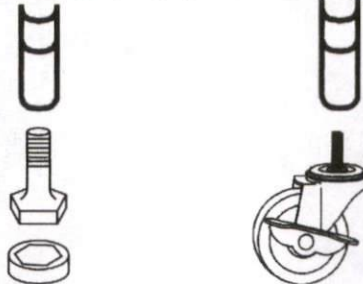
Step 2

Clip **SLIP SLEEVES (D)** around top grooves on each pole. Fit **TOP (A)** over slip sleeves and press down firmly.



Step 3

Screw **LEVELING FEET (E)** or **WHEELS (F)** into the base of **POLES (C)**.



Need Assistance? Visit us at: samsclub.com/membersmarkhelp

Warning

Do not stand or climb on the work table. Do not drop heavy items on the shelves. Place heavier items on the lower shelves, and lighter ones on the top shelves. Always use a stable, level surface at all times to prevent tipping or rolling. When using wheels, move the work table carefully while loaded; and always check that the wheels are unlocked and screwed tight to the poles before moving. Immediately replace wheels that are worn or damaged.

Care & Use Instructions

Care	Lightly wipe the worktable with clean, warm water, and a soft cloth (preferably a microfiber cloth.) This is the safest way to prevent new stains from appearing over time and manage unwanted fingerprints or grease marks. Remember to always wipe in the direction of the surface grain (never across) and always use a lint-free cloth. Once the surface is clean, thoroughly wipe dry with a soft, absorbent cloth.)
------	---

Warranty Information

Seville Classics products are backed by a 1-year limited warranty unless otherwise specified. The warranty protects against original defects in material or workmanship under normal home or office use for the duration of the warranty period. If you have any questions regarding the warranty or spare / replacement parts, please call our toll-free number 1-800- 323-5565 or email us at Support@SevilleClassics.com

NOTE: Please consider recycling all applicable packaging material.

Distributed by Sam's West Inc.
2101 SE Simple Savings Dr.
Bentonville, Arkansas 72716-0745

Made in Vietnam



Need Assistance? Visit us at: [samsclub.com/membersmarkhelp](https://www.samsclub.com/membersmarkhelp)