



Star
Manufacturing
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Installation and
Operating Instructions
Instructions d'installation
et d'opération

2M-Z16166 Rev. A 1/23/14

ULTRA-MAX™ GAS HOTPLATE MODELS

HOTPLATE DE GAZ ULTRA-MAX™ MODÈLES

802HA, 804HA, 806HA, and 808HA



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT: L'installation inexacte, le réglage, le changement, le service ou l'entretien peuvent causer des dégâts matériels, des dommages ou la mort. Lisez les instructions d'installation, d'opération et d'entretien complètement avant d'installer ou entretenir ce matériel.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

POUR VOTRE SÛRETÉ: N'enregistrez pas ou n'utilisez pas l'essence ou d'autres vapeurs ou liquides inflammables à proximité de ceci ou d'aucun autre appareil.

WARNING: This appliance shall be installed in accordance with current regulations and used only in well-ventilated space. Refer to instructions before installing and using this appliance.

AVERTISSEMENT: Cet appareil sera installé selon des règlements actuels et utilisé seulement dans l'espace bien-aéré. Référez-vous aux instructions avant d'installer et utiliser cet appareil.

In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

En outre, là devrait être signalé, dans un emplacement en avant, des instructions détaillées d'être suivi en cas que l'opérateur sent le gaz. Obtenez les instructions du fournisseur local de gaz.

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

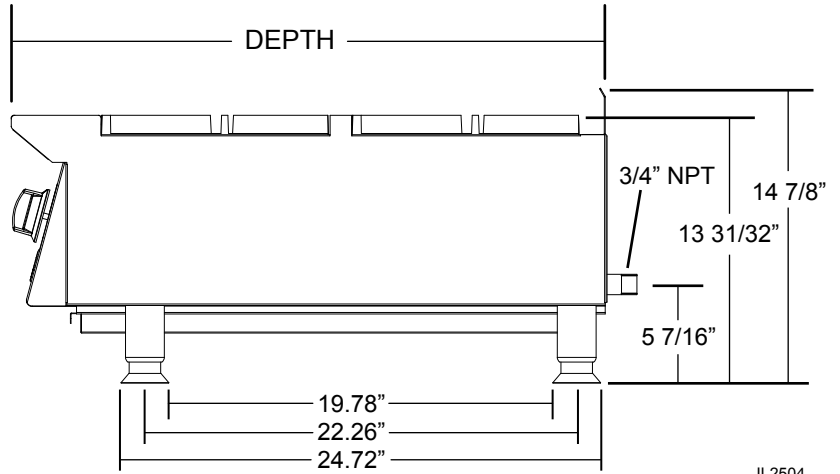
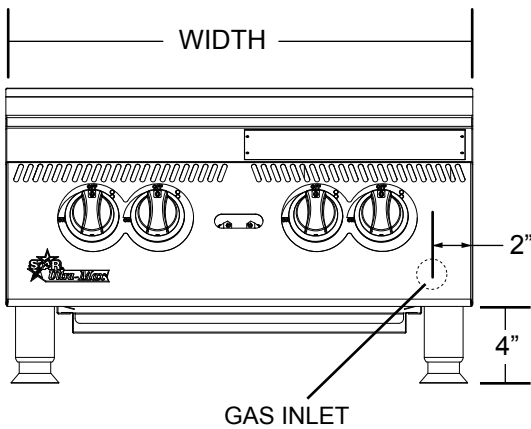
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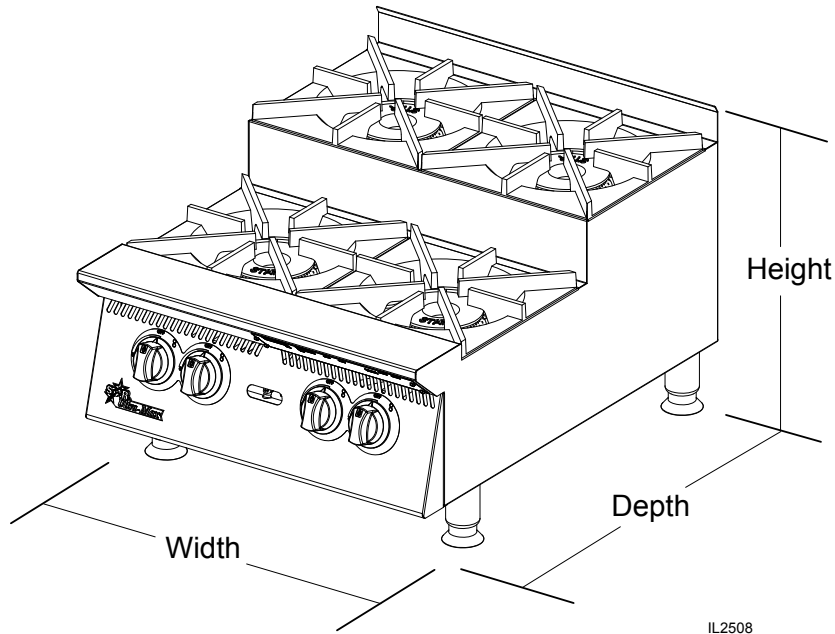
Website: www.star-mfg.com

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U.S.A



IL2504

Specifications								
Model	Manual Controls	BTU/HR	BTU/HR per burner	Approx Weight		Dimensions		
				Installed	Shipped	Width	Depth	Height
802HA	2	60,000	30,000 Nat / 26,000 LP	70 lbs (31.7 kg)	120 lbs (54.4 kg)	12" (30.5 cm)	30 5/8" (77.8 cm)	14 7/8" (37.8 cm)
804HA	4	120,000		140 lbs (63.5 kg)	216 lbs (97.9 kg)	24" (61 cm)		
806HA	6	180,000		210 lbs (95.2 kg)	294 lbs (133.3 kg)	36" (91.4 cm)		
808HA	8	240,000		280 lbs (127 kg)	380 lbs (172.3 kg)	48" (122 cm)		



IL2508

2M-Z16116, Ultra-Max Gas Hotplates

Specifications									
Model	Manual Controls	BTU/HR	BTU/HR per burner	Approx Weight		Dimensions			
				Installed	Shipped	Width	Depth	Height (Front)	Height (Rear)
802HA-SU	2	60,000	30,000 Nat / 26,000 LP	74 lbs (33.5 kg)	124 lbs (56.2 kg)	12" (30.5 cm)	30 5/8" (77.8 cm)	13.8" (35.1 cm)	17.8" (45.2 cm)
804HA-SU	4	120,000		145 lbs (65.7 kg)	221 lbs (100 kg)	24" (61 cm)			
806HA-SU	6	180,000		215 lbs (97.5 kg)	299 lbs (135.6 kg)	36" (91.4 cm)			
808HA-SU	8	240,000		286 lbs (129.7 kg)	386 lbs (175.0 kg)	48" (122 cm)			

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.

The Ultra-Max™ series gas hotplate is equipped for the type of gas indicated on the nameplate mounted on the front panel. All units are shipped from the factory for use with natural gas. The unit can easily be converted for use with propane gas: see propane gas.

-IMPORTANT-

Be sure to remove all paper protection and packing material from unit prior to lighting.

Install on non-combustible countertop with 4" legs or combustible floor using a maximum 27" high stand. Clearance from combustible construction must be 9" minimum from back wall and 7" from side walls. Clearance from non-combustible surfaces on back and sides may be 0". For servicing, 6" is recommended from back of unit on non-combustible walls.

The installation of the Appliance must conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE

NOTICE

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick-disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG. This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG.

EXHAUST CANOPY

Open hotplates create fumes, moisture, heat, and should be installed under an efficient exhaust hood with flame proof filters. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

AIR SUPPLY

Provisions for adequate air supply must be provided.



CAUTION

AIR INTAKES IN BOTTOM

Air for combustion enters from the front and bottom of the unit. Do not obstruct this area.

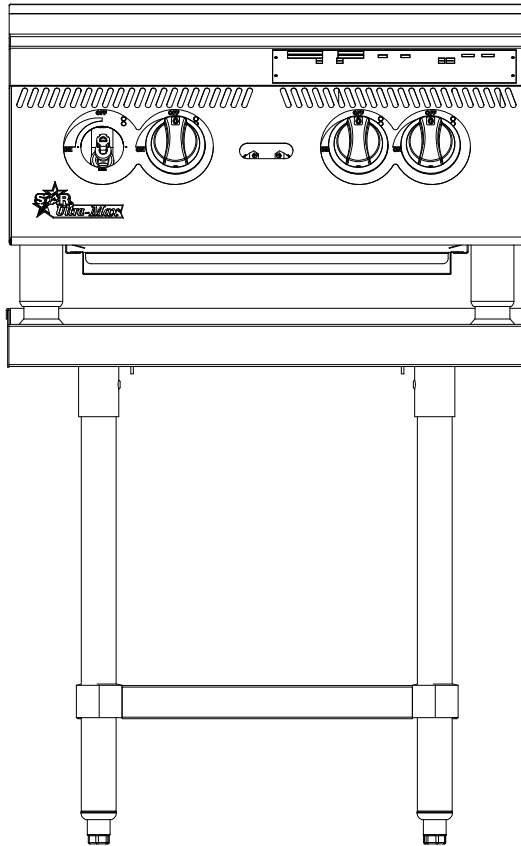
LEVELING UNIT

This hotplate is supplied with 4 feet or floor stand legs which must be screwed into the body. Unit must be level. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" for accurate and perfect line-up with other units.



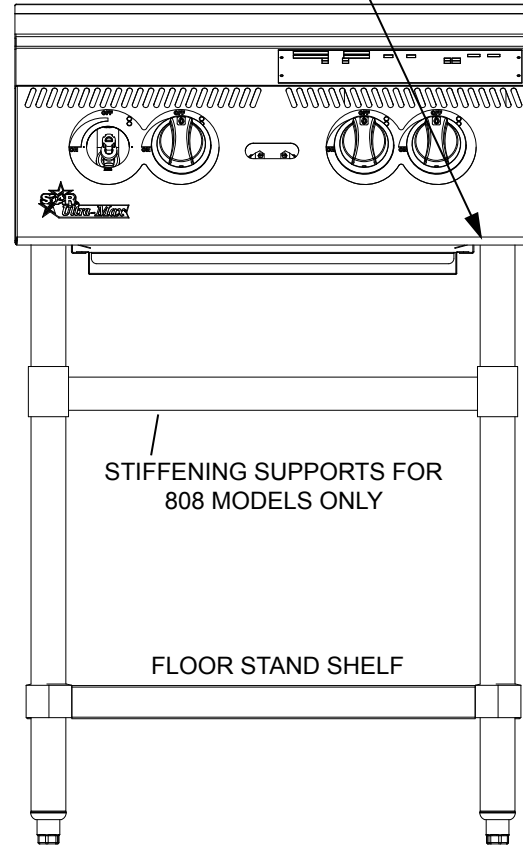
CAUTION

DO NOT INSTALL WITHOUT ATTACHING FEET OR SUPPLIED STAND LEGS AND SHELF - DO NOT REMOVE FEET.



**COUNTER TOP MODEL
ON OPTIONAL EQUIPMENT STAND**

SCREW LEGS INTO
MOUNTING NUTS ON BOTTOM



FLOOR STAND MODEL
(Floor stand not available for 802 models)

IL2506

2M-Z16116, Ultra-Max Gas Hotplates

Caster Kits: Casters can be used with floor stand models or optional equipment stand. For installation, carefully mark and cut off from the bottom of each leg using a straight cutting saw and de-burr the inside tube wall prior to installing the caster. Cut leg should measure 19" tube length, not overall length. On SFC models only, use kit number ES-UM36SFC. Casters add about 6-1/4" of height to the unit. Be sure to use approved strain relief means for protecting gas line connection. If an appliance is equipped with casters and is gas connected with a quick connect coupling, all personnel must be aware that there is a restraint on the appliance and if disconnected for service or cleaning it must be reconnected as originally installed prior to use.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of L.P. gases. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from all internal loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each hotplate. It should be connected to the inlet pipe at the rear of the unit. The gas supply is then connected to it. The supply pressure to the regulator is not to exceed 1/2 PSIG. It is shipped set for 5" water column manifold pressure for use with natural gas.

MANUAL SHUT OFF VALVE

A manual shut off valve should be installed upstream from the manifold and within six feet of the hotplate.

CONNECTING GAS SUPPLY LINE

The gas inlet of the hotplate is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

PROPANE GAS - CONVERSION

This hotplate is equipped with fixed orifice hoods and is shipped from the factory for use with natural gas. To convert to propane gas, install the burner orifice hoods, located on the manifold, as follows:

1. Remove grates and burners.
2. Remove the burner orifice hoods and install the orifice hoods supplied.
3. Replace the burners and grates. Be sure venturi opening is positioned on valve orifice.
4. Set manifold pressure to (10) inch water column. A 1/8" pipe plug on the burner manifold can be removed for attaching a pressure gauge. Remove the slotted, or hex-threaded plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4 cm) water column. Attach the conversion label, supplied with the unit, close to the nameplate on the top side of the front panel. Pilot flame may need to be adjusted for LP gas.

CHECKING FOR GAS LEAKS

Check entire piping system for leaks. Soap and water solution or other material acceptable for the purpose, shall be used in locating gas leakage.



Matches, candle flame or other sources of ignition shall not be used for locating gas leaks.

PILOT LIGHTING INSTRUCTIONS

The hotplate is equipped with factory pre-set standing pilots and should be lit immediately after the gas is turned on. Pilot lights may need an adjustment based on local gas supplies. See below for pilot light adjustments.

If the operator smells gas or the pilot lights need to be relit:

1. Turn off main valve to unit.
2. Turn off all knobs and pilot valves and wait 5 minutes to clear gas.
3. The pilot lights on this hotplate can be adjusted by turning the adjustable screw counterclockwise to open and clockwise to close.
4. Turn on main valve and light all pilots.
5. Adjust pilot light flames as small as possible around pilot head, usually about 1/4" high, but high enough to light burner immediately when burner valve is turned on high.
6. Turn burner knobs to desired setting.
7. To turn burners off, turn knobs clockwise to "OFF."

If interruption of the gas supply occurs, relighting of the pilot light will be needed.

BURNER IGNITION AND ADJUSTMENT

1. To ignite burners turn burner valve knob counter clockwise to "ON" position.
2. Slowly decrease openings of air shutters to give a soft blue flame having luminous tips, then slowly increase openings to a point where the yellow tips disappear and a hard blue flame is obtained.

LIGHTING

When hotplate is first lit, it may smoke for approximately 20-30 minutes until the preservation oils and impurities are burned off.

OPERATING INSTRUCTIONS

BOTTOM CRUMB PAN

The crumb pan is located at the bottom of the unit, and is easily removed from the front of the unit for cleaning. Be sure it is in place during operation.

BURNER OPERATION

Each burner is controlled by an individual on-off valve. A variety of temperatures may be obtained by turning the burner valve knob to any position between ON and OFF. It is possible through this arrangement to have a high heat section, while having a low heat simmering or holding section. For the high heat operation, turn the valve counter clockwise for the section to a position of ON or close to it. For holding or simmering, turn the valves closer to the OFF position on the dial. If even less heat is required, the valve may be turned OFF and the product kept warm on the pilot flame. You select the heat pattern you like and set the valves accordingly. Be sure burners are staying fully lit when set in low positions.

COMPLETE SHUTDOWN INSTRUCTIONS

Turn the burner valve knobs to the OFF position to turn burners off and close manual valve gas shutoff.

CLEANING

Clean regularly. Be sure appliance has cooled down. Remove grate section and burner head to sink for washing. Brush out carboned particles. Venturi must be free from grease, dirt, lint, or any foreign material. Remove and wash crumb pan. Be sure to replace top grates laying flat and centered over the burner. Wipe exterior surfaces with a mild detergent and a cloth. A non-abrasive cleaner can be used on caked areas. Be careful with spraying on some cleaners as they may contain abrasives and caustics which could scratch or damage the finish.