



THE CLOSER

Owner's Manual

Models

SCDER

This manual includes material related to installation, use, cleaning, and care. Exploded view[s], as well as any available parts list[s] and wiring diagrams pertaining to the unit covered by this manual are also included.

This manual must be read and understood by all persons using or installing this appliance. Contact your Star dealer if you have any questions concerning installation, use, or maintenance of this equipment.

DO NOT DISCARD THIS MANUAL.



SCDER

LIMITED EQUIPMENT WARRANTY

Star Manufacturing [as well as its subsidiaries] 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 defin ed 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 Starau- thorized 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 warrantied 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 13OR, 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 the 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
Customer service : 800-264-7827

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, maintained, or installed in accordance with the directions published in the appropriate installation sheet and/or owner’s manual, including incorrect gas or electrical connection. Star is not liable for any unit which has been mishandled, abused, misapplied, subjected to harsh chemicals, 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.
- Any loss of business or profits.

ADDITIONAL WARRANTIES

Specialty/chain specific versions may also have additional warranties.

PRODUCTS	PARTS	LABOR
Lang Chef-Series™ convection ovens	3 years	2 years
Lang Strato-Series™ convection ovens	2 years	2 years
Lang convection oven doors	lifetime	4 years
Lang LG and Star Ultra-Max® griddles, charbroilers, and hotplates	3 years	3 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	
chrome griddle surfaces [against peeling]	5 years	
lava rock charbroiler grates, burners, and burner shields	180 days	
original Star, Lang, or Toastmaster parts sold to repair Star, Lang, or Toastmaster equipment	90 days	

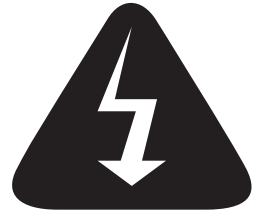
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NOTES

SAFETY SYMBOLS

These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.



THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL



This unit has been tested for proper operation before leaving our plant to ensure 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 that company. If this procedure is not followed, it may affect the warranty status of the unit. 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. Please record the model number, serial number, voltage, and purchase date in the area below at the time of receipt..

Model Number _____

Serial Number _____

Voltage _____

Purchase Date _____

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance. Please have the information in the above fields ready when you call to ensure a faster service.

Using any part other than genuine Star factory supplied parts relieves the manufacturer of all liability. Due to periodic changes in designs, methods, procedures, policies, and regulations, the specifications contained in this document are subject to change without notice. Star reserves the right to change product specifications and design without notice. In regards to previously purchased equipment, such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements. While Star International Holdings Inc. 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.

PLEASE REFER TO THE WARRANTY PAGE FOR SPECIFIC WARRANTY INFORMATION.

AUTHORIZED SERVICE AGENT LISTING

Reference the listing provided with the unit or for an updated listing go to the website or call customer service to find an agent.

Business hours: 8:00 a.m. to 4:30 p.m. Central Standard Time

Customer service: 800-264-7827

Email: customerservice@star-mfg.com

Website: www.star-mfg.com



GENERAL SAFETY INFORMATION

This equipment is designed and sold for commercial use only, and is intended for use by personnel trained and experienced in its operation. This 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 and labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation and safety before they use the unit.

GENERAL INSTALLATION INFORMATION

The unit will come with handles, and adjustable feet which will need to be installed. To install handles, begin by lightly lubricating the threaded boss with vegetable oil. Turn the handles, threading them onto the boss until they are fully seated. Handles are not removable once installed. To install the feet safely position the unit and thread each foot in place. Place the unit on a flat, non-combustible surface suitable for use [concrete, terrazzo, tile, or metal surface recommended] and adjust feet until all are contacting surface evenly to prevent the possibility of the unit tipping.

The unit is shipped ready to plug into a standard outlet specified for its voltage and amp draw. If improper electrical supply can be determined through troubleshooting, contact a qualified electrician prior to using the unit. Removal or replacement of the power cord or plug will void the warranty. Should you require assistance, contact your local authorized service agent for any service or required maintenance.

Allow enough space above the unit, in its intended location, for the top to safely swing open.

Before using the unit for the first time, ensure to clean it properly and season the grids. Refer to the Cleaning Procedure section for cleaning instructions. To season the grids, begin by spraying commercial Non stick spray on upper and lower grids. Carefully lower the upper grid until closed. Turn the power switch on and allow the unit to pre-heat for twenty [20] minutes. At this point lift open the upper grid and re-coat both grids. The unit should now be ready to use.

ELECTRICAL CONNECTION

Before making any electrical connection to this unit, check that the power supply is adequate for the voltage, amperage, and requirements stated on the rating plate. This unit will require a receptacle. Make certain to disconnect the unit from the power source before installing or removing any parts. Be absolutely sure that the ground connection for the receptacle is properly wired. Do not connect equipment to power without proper ground connections. Improper grounding may result in personal injury or fatality.



DO NOT CUT OR REMOVE THE PLUG OR GROUNDING PRONG FROM THE PLUG.



CONNECT/PLUG UNIT INTO DEDICATED AC LINE ONLY SPECIFIED ON THE DATA PLATE OF THE UNIT.



DO NOT IMMERSE OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.

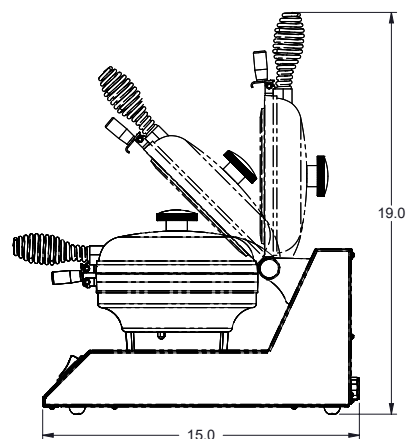
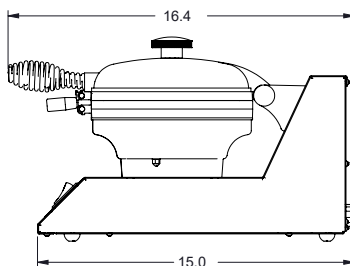
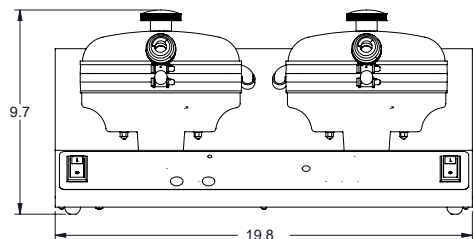
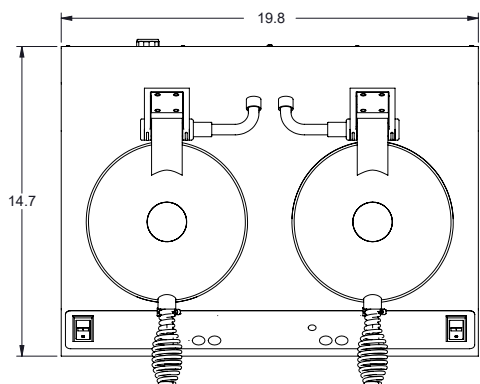


KEEP AWAY FROM RUNNING WATER.

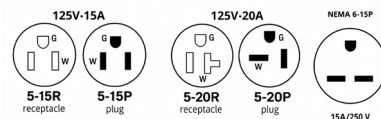
SPECIFICATIONS



THE CLOSER SANDWICH PRESS



MODEL	PLATEN LAYOUT	HEIGHT CLOSED/OPEN in. (mm)	WIDTH [B] in. (mm)	DEPTH [C] in. (mm)	VOLTS	AMPS	WATTS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
SCSER	Single / Round	9.7/19.0 (245.6/483)	10.5 (267)	14.7 (373)	120 230 208/240	7.5 3.6 3.3/3.8	900 828 686/912	5-15P NONE 6-15P	25 lb (11.34 kg)	21 lb (9.53 kg)
SCDER	Double/ Round	9.7/19.0 (245.6/483)	19.8 (502)	14.7 (373)	120 230 208/240	15 7.5 7.3/7.6	1800 1656 1352/1824	5-20P NONE 6-15P	45 lb (20.4 kg)	41 lb (18.6 kg)
SCSES	Single/ Square	9.7/19.0 (245.6/483)	10.5 (267)	14.7 (373)	120 230 208/240	7.5 3.6 3.3/3.8	900 828 686/912	5-15P NONE 6-15P	25 lb (11.34 kg)	21 lb (9.53 kg)
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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 Manufacturing 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.

DAILY OPERATION



CERTAIN SURFACES ARE EXTREMELY HOT DURING OPERATION AND CARE SHOULD BE TAKEN WHILE USING THIS UNIT.



DO NOT LEAVE THE UNIT IN OPERATION WITHOUT AN ATTENDANT.



DO NOT LEAVE THE UNIT OPEN WHEN NOT IN USE OR DURING IDLE PERIODS.

PREHEAT / GENERAL OPERATION

- i. When the unit has been plugged into a suitable outlet and power supply, the power switch can be flipped to turn the unit on.
- ii. With the unit closed, allow it to preheat for at least twenty [20] minutes.
- iii. Raise the Lid using the handle and pour the desired amount of product onto the lower grid.
- iv. Lower the upper grid using the handle and set the timer to the desired setting.
- v. When the timer goes off, raise the upper grid and carefully remove the product.

COOKING RECOMMENDATIONS

- Keep the grids closed when not in use to maintain temperature.
- Use a soft bristle brush to lightly brush and clean cooking debris between bakes.
- Reseason grids every 3–4 waffles or after the closer has been idle for thirty [30] minutes or more to guard against the product sticking and ensure proper taste. This interval may be extended by adding some oil or butter to the product.
- Never apply beeswax, paraffin or other such materials to the grids.
- Never use sharp implements [knives, forks, metal tongs, etc.] to remove the product from the unit. Use a plastic spatula or plastic tongs.

SETTING THE TIMER

To increase or decrease the pre-set timer duration, press and hold either the ▲ or ▼ button and while holding, press the “START/STOP” to adjust the time up or down, respective to the arrow button you are holding.

SETTING THE TEMPERATURE

If necessary, the factory pre-set temperature can be changed. To view the current temperature setting, press and hold the “TEMP” button and then press and hold the “START/STOP” button for 3 seconds. Press the either the ▲ or ▼ button to increase or decrease the temperature. Press the “START/STOP” button again to save the new setting.

CHANGING THE TEMPERATURE READOUT

In order to change between Fahrenheit and Celcius, with the unit on hold the “TEMP” button. While holding turn the power switch off and then back to on. Repeat the process to change back.

BAKING PRODUCTS

THE CLOSER MUST BE AT OPERATING TEMPERATURE AND PROPERLY SEASONED FIRST.

- i. Raise the lid, place the product, and close the lid.
- ii. Start timer by pressing the “START/STOP” button.
- iii. When the timer sounds, press the “START/STOP” button again.
- iv. Remove the product.
- v. Repeat these steps, remembering to reseason the baking surfaces every 3–4 bakes.

SHUTDOWN

Disconnect power to the unit with the power button at the end of each day of operation.



DO NOT IMMERSE THE UNIT IN WATER OR LET THE UNIT STAND IN WATER.



DO NOT HOSE DOWN THE UNIT OR THE TABLE/COUNTER IF THE UNIT IS ON THE TABLE/COUNTER.



DO NOT USE ABRASIVE CLEANERS.

CLEANING

SUGGESTED CLEANING SUPPLIES

- i. mild dish detergent and water
- ii. plastic scouring pad
- iii. soft-bristled fiber brush ["daily" procedure]
- iv. stiff-bristled fiber brush ["as needed" procedure]
- v. clean soft cloth and/or sponge

CLEANING PROCEDURES

PREVENTIVE MAINTENANCE FOR YOUR CLOSER CONSISTS OF THE FOLLOWING RECOMMENDED CLEANING PROCEDURES. TO KEEP YOUR CLOSER IN ITS BEST OPERATING CONDITION, THESE STEPS SHOULD BE PERFORMED AS RECOMMENDED.

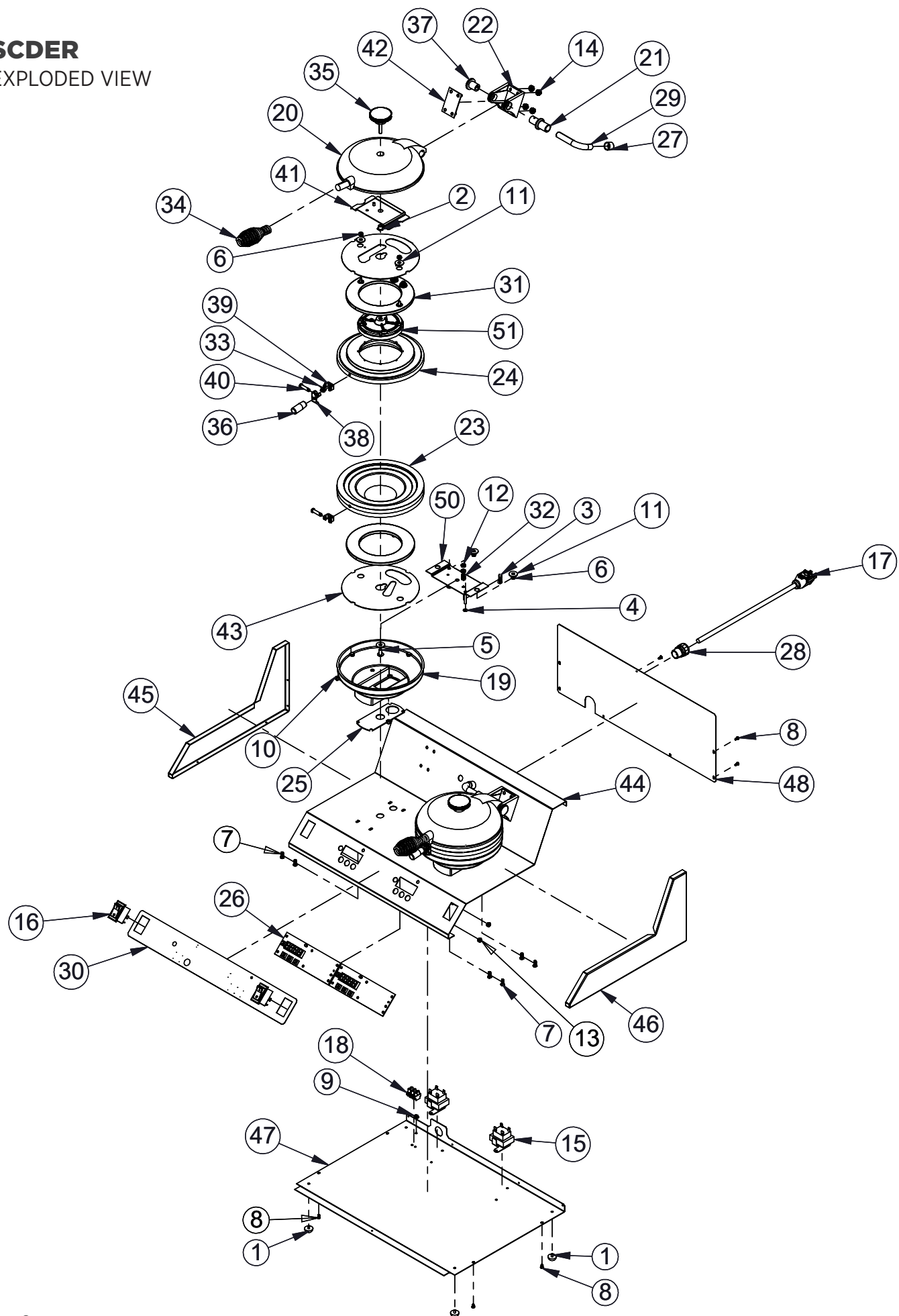
DAILY

- i. Unplug the unit and allow it to cool completely.
- ii. Use a soft-bristle brush to clean remaining cooking residue from grids.
- iii. Wipe down the outside of the unit with a soft, clean cloth dampened with mild detergent and warm water.
- iv. Wipe down with a soft, clean cloth dampened with only clean water and allow to air dry.
- v. Reseason the grids when cleaning is complete and unit is dry.

AS NEEDED TO REMOVE CARBONIZATION

- i. Unplug the unit and allow it to cool completely.
- ii. Carefully apply a commercial carbon cleaning solution to the grid surfaces using a new stiff-bristle brush. Do not spill the carbon cleaning solution on yourself or any other surfaces. Use extreme caution when handling and follow all manufacturer recommendations regarding use.
- iii. Lower the upper grid[s] and allow appliance to stand for several hours or overnight if possible, depending on the extent of the carbonization.
- iv. Thoroughly remove the carbon cleaning solution and black residue using a brush. Then use a damp cloth and wipe down the grid surfaces carefully until all the carbon cleaning solution has been removed.
- v. Wipe down the outside of the unit with a soft, clean cloth dampened with mild detergent and warm water.
- vi. Wipe down with a soft, clean cloth dampened with only clean water and allow to air dry.
- vii. Reseason the grids when cleaning is complete and unit is dry.

SCDER
EXPLODED VIEW



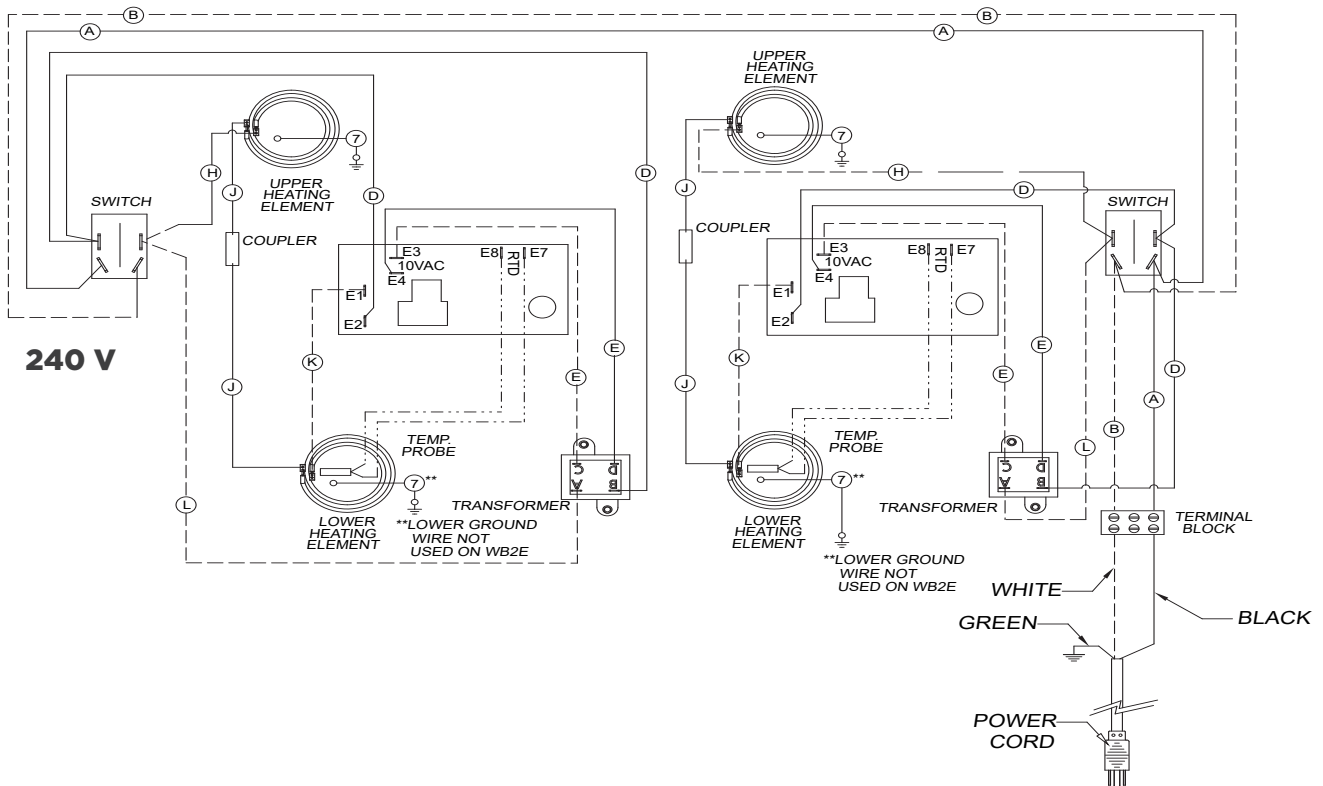
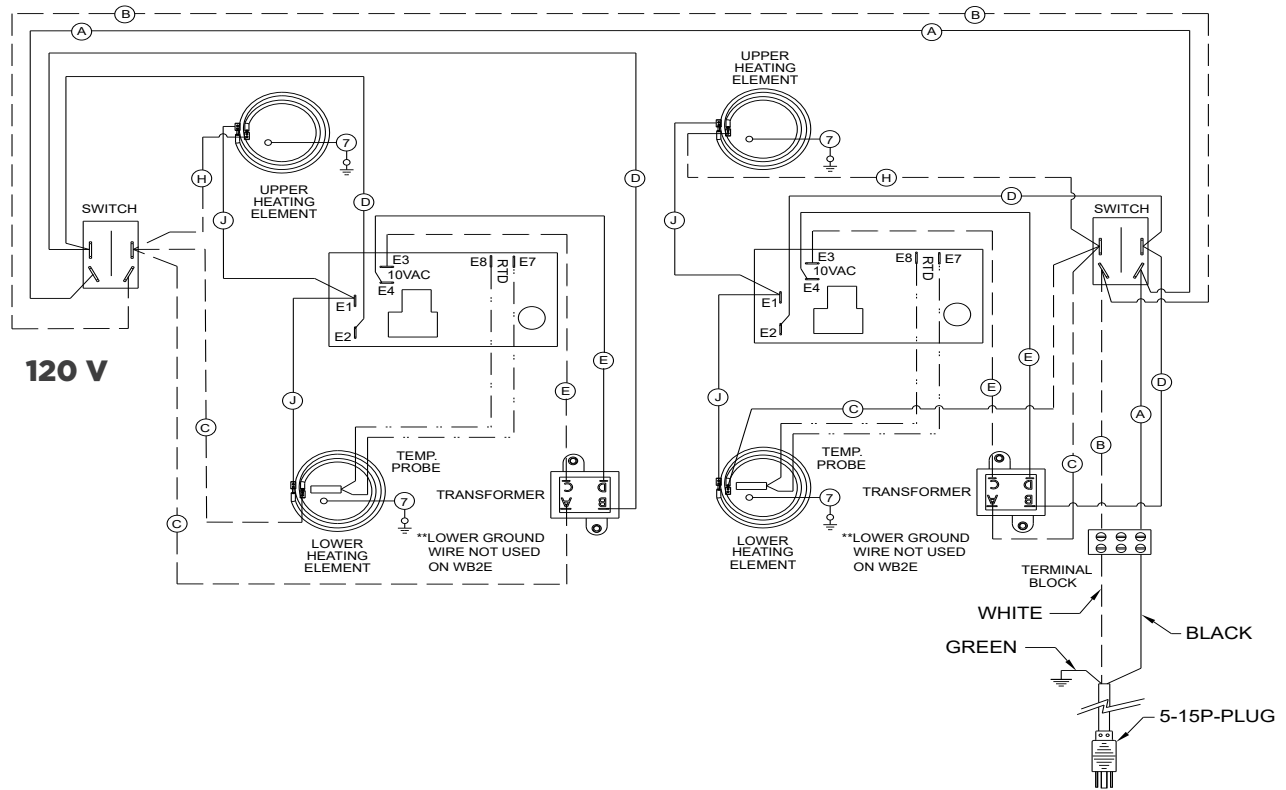
SCDER
SCDER PARTS LIST

REF NO	PART NUMBER	DESCRIPTION	QTY
1	2A-45728	FOOT-RUBBER,LLW/LLF	4
2	2A-Z19506	FITTING-ELEM. BRACKET-WH	2
3	2C-1508	#10-32 UNF X .750 18-8 SS PAN HEAD PHILLIPS MACHINE SCREW	2
4	2C-200110	WASHER, #8 FLAT 18-8 SS	4
5	2C-20101-11	SCRW THD MS 1/4-20X1/2 PLTD	2
6	2C-31053	NUT 8-32 KEPS MS NICKEL	4
7	2C-31055	SCREW 8-32X1/2 PH PAN SEM	9
8	2C-33935	SCREW 6ABX5/16 PH PAN	12
9	2C-35736	NUT, 8-32 HEX GREEN	1
10	2C-70133	NUT 8-32 HEX ACORN SS	4
11	2C-Y6334	WASHER #16 FL BR NP NON PULL PART	10
12	2C-Z20958	NUT 10-32 HEX MS ALUMINUM	4
13	2C-Z2594	6-32 KEP NUT	12
14	2C-Z2893	NUT, #10 SERRATED FLANGED	8
15	2E-05-07-0351	TRANSFORMER 115V/10V 6VA 50/60HZ	2
16	2E-305295	SWITCH,ROCKET,10A,250V	2
17	2E-34538	BLACK MOLDED NEMA 5-20 PLUG	1
18	2E-Z5375	TERMINAL BLOCK-3 POLE HEYCO #9395	1
19	2F-30326	CAST BOTTOM MACHINED &POL	2
20	2F-30327	MACHINED WAFFLE BAKER TOP	2
21	2F-30329	CAST COND MACH&PLT REC 33 R	2
22	2F-Z15902	HINGE, WB1&2, W/4HOLES	2
23	2F-Z26502	CASTING, LOWER PLATE	2
24	2F-Z26503	CASTING, UPPER OUTER PLATE	2
25	2I-30338	GASKET BOT CASTING	2
26	2J-Z7497	TIME / TEMP BOARD	2
27	2K-33659	BUSHING CONDUIT WB1	2
28	2K-Z15511	STRAIN REL-LIQ TIGHT.875	1
29	2K-Z15801	CONDUIT-90 DEG-1/2" TUBE	2
30	2M-Z26517	OVERLAY, TIME/TEMP, BLACK	2

SCDER
SCDER PARTS LIST

REF NO	PART NUMBER	DESCRIPTION	QTY
31	2N-Z18456	ELEMENT,RING 448W-120V FULLY SHEATHED, UL LISTED	4
32	2P-Z20959	SPRING COMP .36OD,.500L 302 SS, 34LBS/IN	2
33	2P-Z26505	LATCH SPRING	2
34	2R-30335	HANDLE SPRING PLATED	2
35	2R-Z18589	KNOB, KNURLED 1/4-20 X 1.25 STUD	2
36	2R-Z26510	HANDLE, PIVOTING LATCH	2
37	2V-30328	PLUG HINGE MACH&PLT	2
38	2W-Z26506	LATCH, PIVOTING, HANDLE	2
39	2W-Z26507	SUPPORT, PIVOTING LATCH	4
40	2A-Z26518	Flat-Head Quick-Release Pins	4
41	B8-Z18592	BRACKET, RING ELEM MOUNTING	2
42	B8-Z15897	PLATE-HINGE MOUNTING	2
43	B8-Z18591	PLATE-RING ELEM MTG	2
44	B8-Z26340	BODY, SLANT FRONT PANEL	1
45	B8-Z26341	BODY, SLANT, LEFT-SIDE	1
46	B8-Z26342	BODY, SLANT, RIGHT-SIDE	1
47	B8-Z26343	PANEL, SLANT, BOTTOM	1
48	B8-Z26344	PANEL, SLANT, BACK	1
49	B8-Z26562	PLATE, LOWER ELEMENT MOUNT	2
50	B8-Z26563	BRKT, ELEMENT SUPPORT	2
51	2F-Z26504	CASTING, CENTER, LOGO	2

SCDER WIRING DIAGRAMS



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Printed in the U.S.A. • 2M-Z26573 • Rev - • (05-26)
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