



STAR 1-2-3 Melting Tray



FOREWORD

This instruction manual has been written to ensure the safe use and maintenance of the machine. This instruction manual is intended for users of the machine.

The instruction manual has been divided into chapters and includes appendices.

Foreword

Contains information on how to use this instruction manual.

Table of contents:

Contains a numbered list of all the subjects covered by this instruction manual.

Chapter 1 Important Warnings and Safeguards

Chapter 2 Parts Identification

Chapter 3 Operating Instructions

Chapter 4 Care and Maintenance

Chapter 5 Cleaning Instructions

Chapter 6 Commonly Asked Questions

Chapter 7 Specifications

Chapter 8 Parts List

OPERATING INSTRUCTIONS

1. Important Warnings and Safeguards

Read all instructions thoroughly before operating this unit to avoid injury to self or property and avoid damage to the unit. Keep instructions handy for reference during use.

Electrical Hazards

- Do not submerge unit or electrical cord in liquid.
- Do not fill the unit with water (air system). Chocolate should be put in the catering pan supplied (not directly on the aluminum contact plate).
- Do not operate if the cord has frayed and wires are exposed or the power plug has no ground.
- Do not let cord hang over the edge of a table or counter.
- Never move the unit by pulling on the power cord.

Personal Safety

- Do not touch the aluminum contact plate during or after operating. It may remain hot for several minutes after use.
- Do not move the unit during operation.
- Only qualified experts may perform repair and maintenance work on the unit.

2. Parts Identification



Machine open with wheel and spout



On/Off switch (left)
Wheel switch (right)



Spout

3. Operating Instructions

Do not fill the melting tray with water. It is an air system.

This unit is designed to operate on 110/120V and will require 5 Amps. **NEVER HEAT AN EMPTY PAN.** This may cause overheating and damage the unit.

Place the unit on a dry, stable and level surface.

Plug the power cord into a 120V electrical socket.

**Fill the catering pan with chocolate, praline or icing. (!Do not switch on empty!)
The machine should be loaded with min. 20 lb. of product.**

Then press the on/off switch to turn the unit on.

Put the lid back on the full pan. This will accelerate the melting of the chocolate. Stir occasionally.



Once melted, remove the lid.

Install the wheel with the 2 bolts supplied.



Install the spout. It is designed to hang square as close as possible to the wheel to pick up the chocolate. When facing the machine, the spout should be vertically straight.



Switch on the wheel.

Refill with chocolate as needed.

At the end of the day, remove the wheel and cover the pan with the supplied lid for the night. Wash the wheel and dry thoroughly.

4. Care & Maintenance

Do not immerse cord or unit in water or other liquids.

Remove the catering pan to wash with hot water and detergent

Unplug and let cool before cleaning. Use a mild liquid detergent with a moist cloth to wipe off grease and stains. Let dry. Cover the unit to protect it from dust when being stored.

5. Cleaning Instructions

1. Let the wheel run and empty as much chocolate as possible. Remove the spout and clean it using hot water. Remove the wheel and wash it. Wipe it dry with a soft cloth.

2. Remove the tray from the housing. Make sure that the tray has cooled down. Empty the contents of the tray.

3. If the chocolate is still melted, it can easily be removed using a napkin. If the chocolate has solidified, scrap off chocolate stuck to the tray.

4. Once the chocolate has been removed, run the tray under hot water. Use soap and disinfectant as necessary.

5. Wipe the tray clean and ensure it is dry before housing it. The melting tray should be free of any water since it is an air system.

6. Commonly Asked Questions

Should I fill the unit with water?

No. The unit is operating by contact. It is not designed to be filled with water (see Warnings – risk of electrical hazard).

Can I change the temperature?

The thermostat is inside the machine. Disconnect the machine from the power. Open the back plate and you can change the temperature. The default temperature is 120F/50C.

Quality chocolate will be damaged when melted at higher temperatures.

7. Specifications

Power Source	120V/60Hz 6 Amp
Output	650 Watts
Default Temperature	50C/120F
Weight	60 lb.
Dimensions	(L x W x H) 23 ½ in. x 18 ½. in. x 17 ½. In

8. Parts List

a. On/off Switch	PBHW2L110
b. Thermostat complete with Probe	A053GTLU3020
c. Full size catering Pan	9222049-F
d. Cover for full size catering Pan	92277250
e. Power cord	A0410370355K84
f. Heating Element	A051412150
g. Rubber legs (4)	A209540K35
h. Wheel	PFWHEELTT