

# STAR<sup>®</sup> DISPLAY MERCHANDISERS

MODEL  
12MC  
15MC  
18MCP

## Installation and Operation Instructions

2M-Z5378 Rev. K 3/17/2015



## 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](http://www.star-mfg.com)  
**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

### Service Help Desk

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

**Telephone:** (314) 678-6303

**Fax:** (314) 781-2714

**E-mail** [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

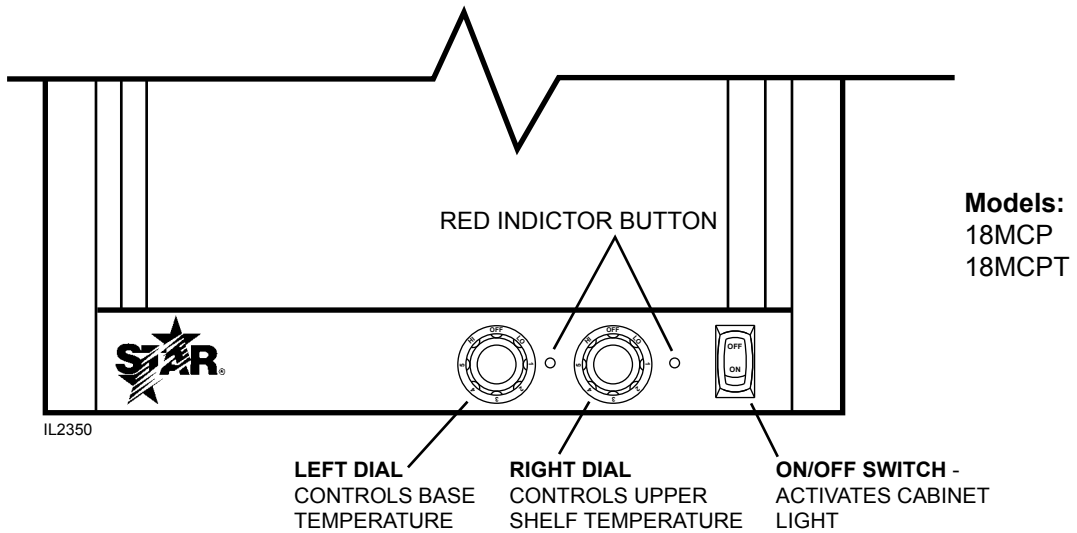
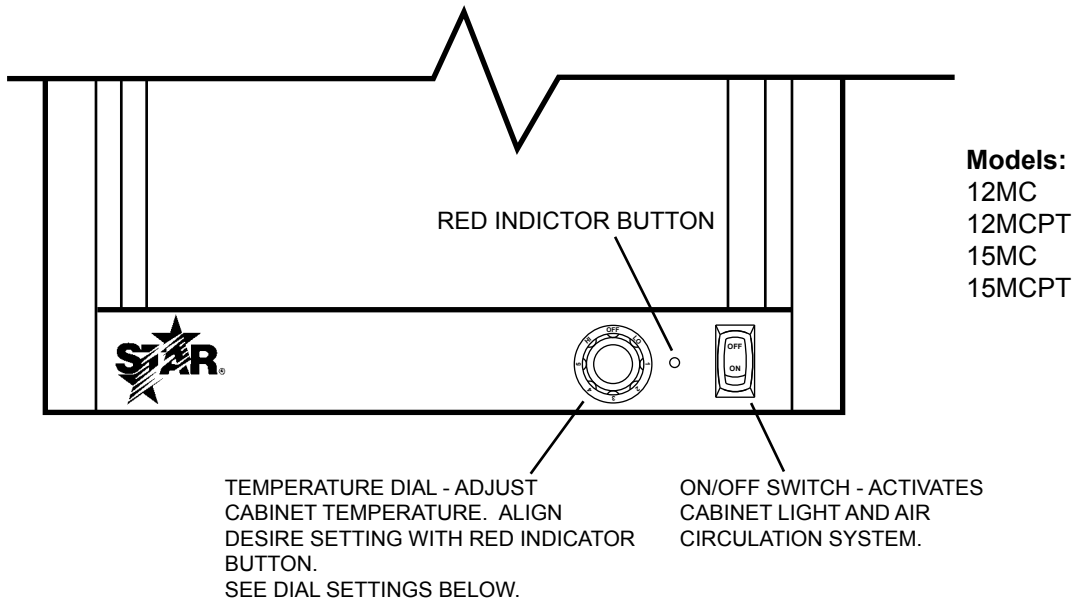
**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star International Holdings Inc., Company  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

## SPECIFICATIONS

Model	Electrical						Dimensions			Weight
	Voltage	Hz	Ph	Watts	Amps	Plug	Width	Depth	Height	
12MC	120V	60Hz	1Ph	475	3.96	5-15P	12 1/2" (31.8cm)	13 5/8" (34.7cm)	18 7/8" (47.9cm)	23.5lbs (10.66kg)
	230V	50/60Hz			2.07	CEE7-7		14 3/4" (37.5cm)		
12MCPT	120V	60Hz			3.96	5-15P				16 1/8" (40.9cm)
	230V	50/60Hz			2.07	CEE7-7				
15MC	120V	60Hz		625	5.21	5-15P	15" (38.1cm)	16 1/8" (40.9cm)	24 7/8" (63.2cm)	35.5lbs (16.1kg)
	230V	50/60Hz			2.72	CEE7-7				
15MCMR	120V	60Hz			5.21	5-15P		17 1/4" (43.8cm)		37lbs (16.78kg)
15MCPT	120V	60Hz			5.21	5-15P				
	230V	50/60Hz			2.72	CEE7-7		16 1/8" (40.9cm)		35.5lbs (16.1kg)
15MCN	120V	60Hz			5.21	5-15P				
15MCNH	230V	50/60Hz		10.5	0.046	CEE7-7				
18MCP	120V	60Hz		250	2.08	5-15P	18 1/2" (47cm)	19 5/8" (49.8cm)	42lbs (19.05kg)	
	230V	50/60Hz	1.04		CEE7-7					
18MCPT	120V	60Hz	2.08		5-15P	20 3/4" (52.7cm)		44lbs (19.96kg)		
	230V	50/60Hz	1.04		CEE7-7					

## RECOMMENDED DIAL SETTINGS



### DIAL SETTING FOR DESIRED TEMPERATURE (APPROXIMATE)

All settings are recommendations only and could vary depending on product preparation, cooking time, and internal food temperature.

DIAL TEMPERATURE RATINGS				
Dial Settings	12MC, 12MCPT	15MC, 15MCPT	18MCP, 18MCPT	
			Base	Upper Shelf
Low	105°F (40°C)	105°F (40°C)	110°F (43°C)	135°F (57°C)
1			110°F (43°C)	140°F (60°C)
2	110°F (43°C)	115°F (46°C)	130°F (54°C)	150°F (66°C)
3	110°F (43°C)	120°F (49°C)	145°F (63°C)	160°F (71°C)
4	130°F (54°C)	130°F (54°C)	170°F (77°C)	185°F (85°C)
5	170°F (77°C)	150°F (66°C)	215°F (102°C)	215°F (102°C)
High	200°F (93°C)	195°F (91°C)	220°F (104°C)	235°F (113°C)



## GENERAL INSTALLATION DATA

This equipment is designed and sold for commercial use only by personnel trained in its operation. This equipment is not sold for consumer use in and around the home, or for use directly by the general public in food service locations EXCEPT for self-service installations to retrieve food products from the cabinet.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - 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. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

## INSTALLATION

This merchandising cabinet is equipped for the voltage and wattage indicated on the nameplate mounted on the back of the unit and is designed for use on alternating current (AC) only.

### CORN DOG SHELF INSTALLATION

To Ensure shelf works properly follow these steps.

1. Place the front (customer side) shelf rod on the bottom setting.
2. Place the rear (door side) shelf rod on the third setting.
3. Install the crumb tray so it sits on the shelf rods.
4. Position the corn dog shelf so the alignment hole faces the door (as shown in Fig 1).
5. This configuration will allow the corn dogs to stand straight up.

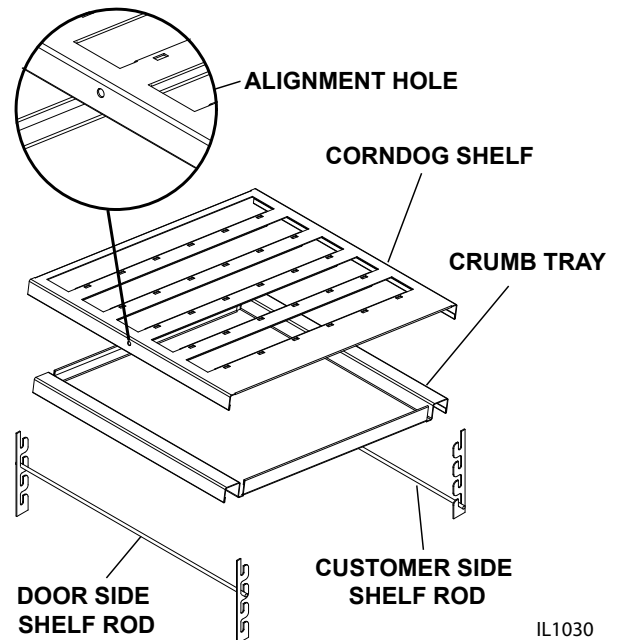


FIG. 1 CORNDOG SHELF INSTALLATION



**DO NOT CONNECT TO DIRECT CURRENT (DC).**

## **GENERAL OPERATING INSTRUCTIONS**

1. Ensure cabinet is plugged into the proper voltage receptacle prior to turning on.
2. Pre-heat cabinet with the door closed until the desired temperature setting is reached (15-60 minutes depending on the temperature setting and the merchandiser model).
3. Set temperature according to the tables on pages 5 and 6.
4. Load product onto shelves.
5. Monitor cabinet temperature via the thermometer.  
Check food product temperature with an approved food thermometer.



### **CAUTION**

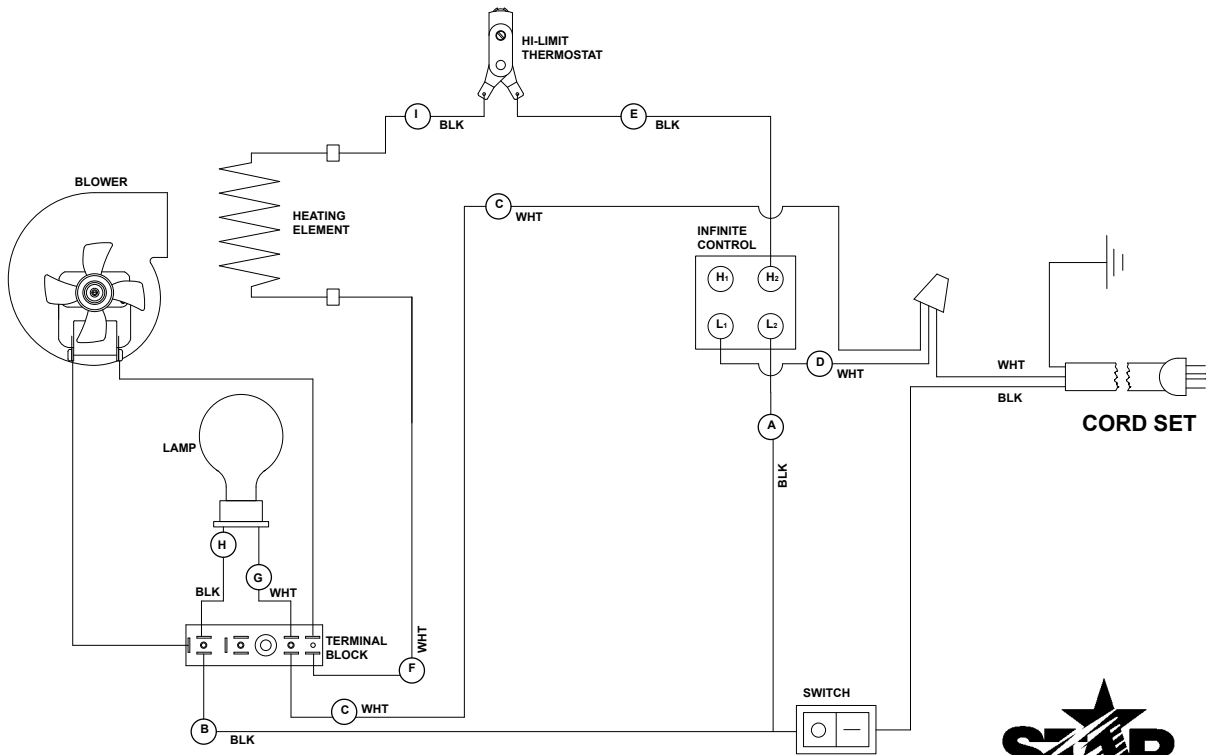
**DO NOT BLOCK VENT HOLES ON TOP OF THE CABINET** (12MC/15MC)

## **CLEANING INSTRUCTIONS**

1. Disconnect electrical cord before cleaning the cabinet.
2. To maintain finish and shine of unit, wipe daily with a damp cloth and mild soap.  
Do not use harsh detergents or scouring pads.
3. Daily cleaning of inside glass, bottom pan and racking system with a damp cloth is recommended.
4. Daily clean shelves and crumb trays (some models) using mild detergent.

## **MAINTENANCE AND REPAIRS**

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



**12MC/15MC WIRE DIAGRAM**

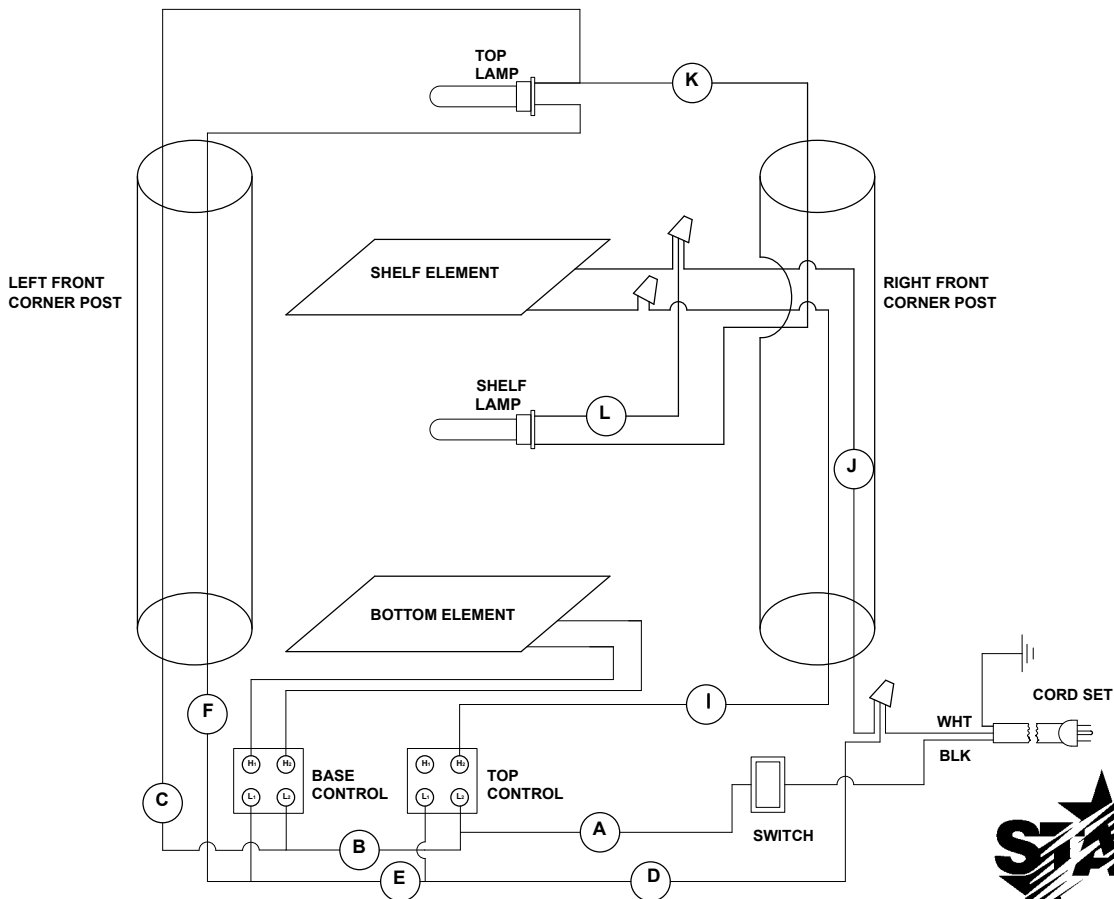
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.  
NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.



**STAR MANUFACTURING INTERNATIONAL INC.**

SK1887

01/25/02



**18MCP WIRE DIAGRAM**

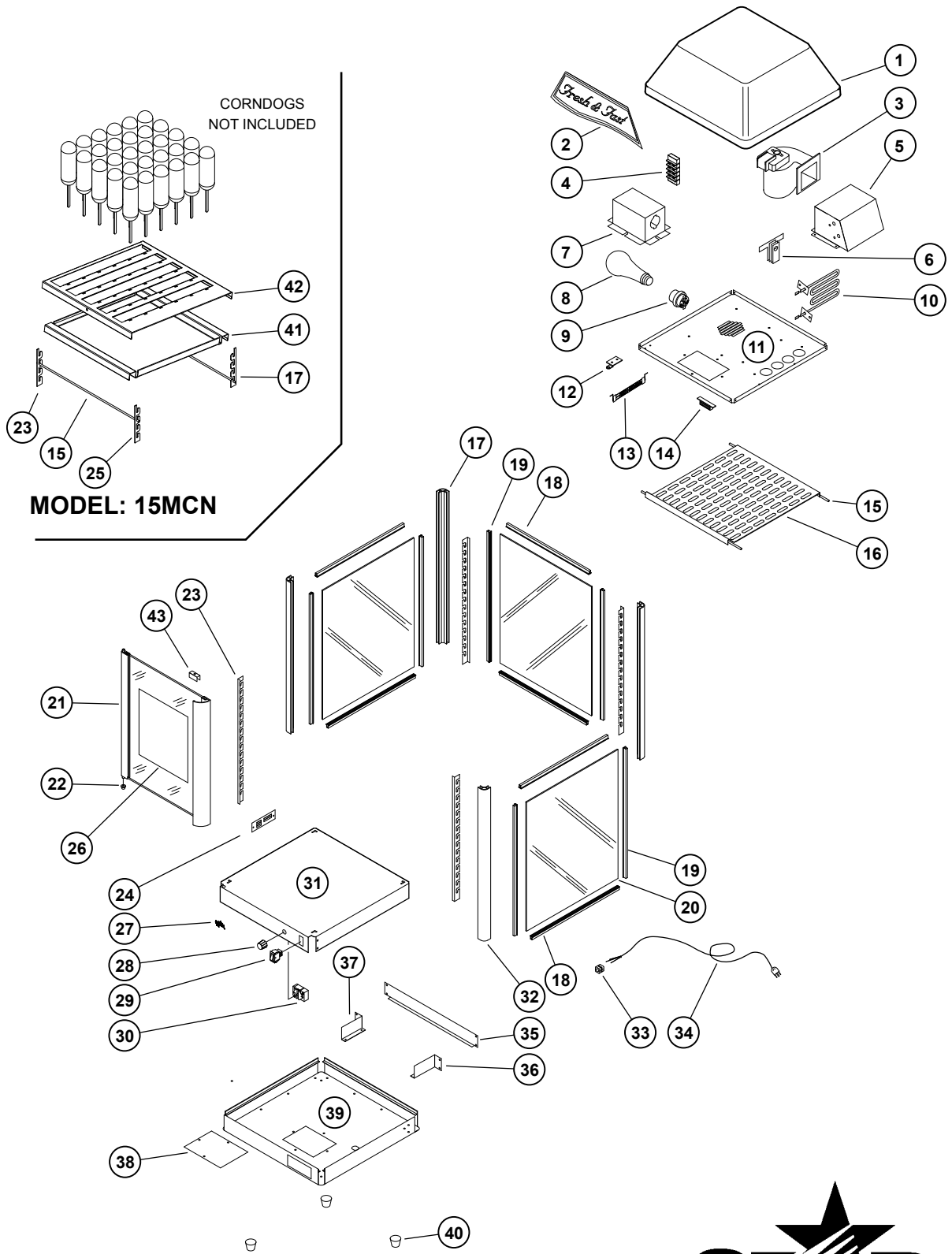
THIS DRAWING CONTAINS INFORMATION CONFIDENTIAL TO STAR MFG. INT'L. INC.  
NO REPRODUCTION OR DISCLOSURE OF ITS CONTENTS IS PERMITTED.



**STAR MANUFACTURING INTERNATIONAL INC.**

SK1886

01/25/02



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

MODEL: 12MC/MCPT, 15MC/MCPT/MCN



STAR MANUFACTURING INTERNATIONAL, INC.

SK1893

REV. C

9/16/11



# PARTS LIST

March 17, 2015 Rev K

Model: 12MC, 12MCPT, 15MC, 15MCN, 15MCPT, 15MCMR				
Key No	Part No	Qty	Description	Application
1	2L-Z5064	1	Top Cover	12MC, 12MCPT
	2L-Z4287			15MC, 15MCPT
2	2M-Z5113	1	Top Front Graphic	12MC, 12MCPT
	2M-Z4577			15MC, 15MCPT
3	2U-Z5349	1	Blower Assembly	120V
	2U-Z5511			230V
4	2E-Z4597	1	Terminal Block	
5	D5-Z5073	1	Heating Duct	12MC, 12MCPT
	D5-Z5072			15MC, 15MCPT
6	2T-Z0622	1	Thermostat High Limit	12MC, 12MCPT, 15MC, 15MCPT
7	D5-Z5074	1	Lamp Housing	
	D5-Z20188			15MCNH
8	2S-Y9118	1	Lamp 100W	120V
	2S-Z0630			230V
	2S-Z20119		Lamp 10.5W 230V LED	15MCNH-230V
9	2E-Y9184	1	Socket	
10	2N-Z5294	1	Element 350W - 120V	12MC, 12MCPT
	2N-Z5512		Element 350W - 230V	12MC, 12MCPT
	2N-Z0337		Element 500W - 120V	15MC, 15MCPT
	2N-Z0793		Element 500W - 230V	15MC, 15MCPT
11	D5-Z5069	1	Top Liner	12MC, 12MCPT
	D5-Z4288			15MC, 15MCPT
	D5-Z20120			15MCNH
12	D5-Z4528	1/2	Hinge Bracket	12/15
13	2T-Z0613	1	Thermometer	
14	2C-9788	1	Magnetic Catch	12MC, 15MC
		2		12MCPT, 15CPT
15	2A-Z5317	4	Shelf Rod	12MC, 12MCPT
	2A-Z5316	6		15MC, 15MCPT
		2		15MCN
16	D5-Z5101	2	Shelf	12MC, 12MCPT
	D5-Z4286	3		15MC, 15MCPT
17	2I-Z5065	3	Corner Post	12MC, 12MCPT
	2I-Z4532			15MC, 15MCPT
18	2I-Z5116	6/4	Glass Channel Horizontal	12MC / 12MCPT
	2I-Z4581			15MC / 15MCPT
19	2I-Z5115	8	Glass Channel Vertical	12MC, 12MCPT
	2I-Z4580			15MC, 15MCPT
20	2Q-Z5066	3/2	Side Glass	12MC / 12MCPT
	2Q-Z4579			15MC / 15MCPT
21	D5-MC0013	1/2	Assembly, Door	12MC / 12MCPT
	D5-MC0003			15MC / 15MCPT
22	2C-Z5427	1	Nylon Spacer	
23	D5-Z5117	2	Shelf Bracket Left	12MC, 12MCPT
	D5-Z4650			15MC, 15MCPT

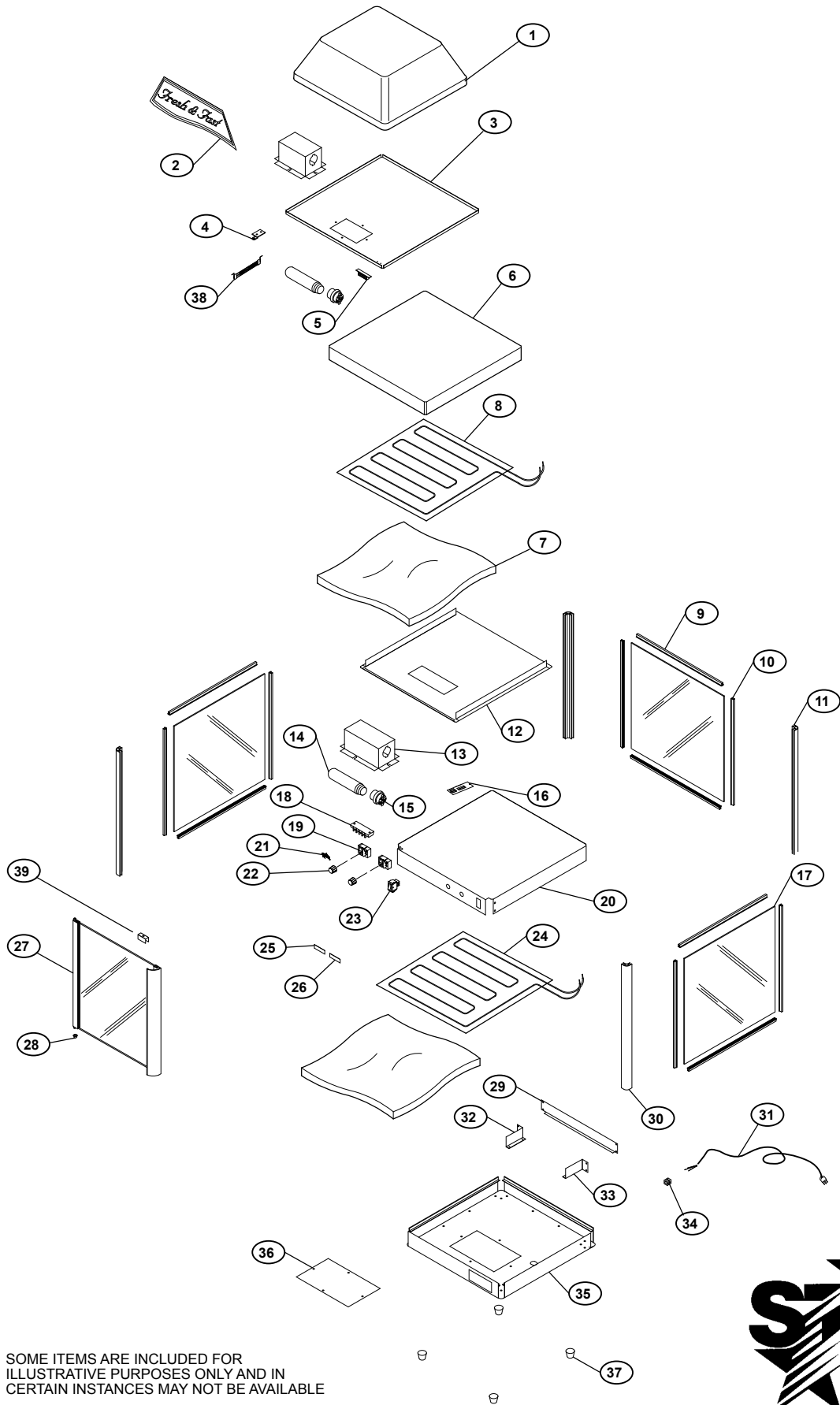
Model: 12MC, 12MCPT, 15MC, 15MCN, 15MCPT, 15MCMR				
Key No	Part No	Qty	Description	Application
24	----	1	Nameplate	
25	D5-Z5246	2	Shelf Bracket Right	12MC, 12MCPT
	D5-Z5245			15MC, 15MCPT
26	2M-Z6646	1	Door Graphic	15MCMR
27	2M-Z2718	1	Star Emblem	12MC, 12MCPT
		2		15MC, 15MCPT
28	2R-Z5128	1	Knob Infinite Control	
29	2E-Y6144	1	Switch	
30	2J-Z2195	1	Infinite Control	120V
	2J-Z2192			230V
31	D5-Z5070	1	Bottom Liner	12MC
	D5-Z5260			12MCPT
	D5-Z4651			15MC
	D5-Z5261			15MCPT
	D5-20122			15MCNH
32	2I-Z5118	1	Corner Post-Wire	12MC, 12MCPT
	2I-Z5110			15MC, 15MCPT
33	2K-Y3240	1	Strain Relief Bushing	
34	D5-MC0014	1	Cordset Assembly	120V
	D5-MC0016		Cordset Assembly 230V	230V
35	D5-Z5355	1	Stiffener	12MCPT
	D5-Z5356			15MCPT
36	D5-Z5364	1	Stiffener Right	
37	D5-Z5363	1	Stiffener Left	
38	D5-Z5076	1	Access Panel	
39	D5-Z5071	1	Bottom Cover	12MC
	D5-Z5257			12MCPT
	D5-Z4289			15MC
	D5-Z5258			15MCPT
40	2I-Z0057	4	Foot	
41	D5-Z9141	1	Crumb Tray	15MCN
42	D5-Z9142	1	Corn Dog Shelf	15MCN
43	D5-Z5368	1	Catch Bracket	

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE, INCLUDING MODEL AND SERIAL NUMBER.**

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



**Star Manufacturing International, Inc.**



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



**MODEL: 18MCP/MCPT**

**STAR MANUFACTURING INTERNATIONAL, INC.**

SK1894

REV. A

9/16/11

# PARTS LIST

March 17, 2015 Rev K

MODEL 18MCP, 18MCPT

Key Number	Part Number	Number Per Unit	Description and Model Designation
1	2L-Z4526	1	Top Cover
2	2M-Z4541	1	Top Front Graphic
3	D5-Z4527	1	Top Liner 18MCP
4	D5-Z4528	1/2	Hinge Bracket 18MCP / 18MCPT
5	2R-Z4937	1/2	Magnetic Catch 18MCP / 18MCPT
6	D5-Z4529	1	Shelf Top
7	D5-Z5373	2	Insulation
8	D5-Z8818	1	Foil Element-Stripped 65W - 120V
	D5-Z8841	1	Foil Element-Stripped 65W - 230V
9	2I-Z4552	6/4	Glass Channel Horizontal 18MCP / 18MCPT
10	2I-Z4580	8	Glass Channel Vertical
11	2I-Z5217	2	Corner Post
12	D5-Z4530	1	Shelf Bottom
13	D5-Z5263	2	Lamp Housing
14	2S-Z4554	2	Light Bulb 60W 120V Tubular
	2S-Z5572	2	Light Bulb 60W 230V Tubular
15	2E-Y9184	2	Socket
16	----	1	Nameplate
17	2Q-Z4534	3/2	Side Glass 18MCP / 18MCPT
18	2E-Z4597	1	Terminal Block
19	2J-Z2195	2	Infinite Control - 120V
	2J-Z2192	2	Infinite Control - 230V
20	D5-Z4681	1	Bottom Liner 18MCP
	D5-Z5262	1	Bottom Liner 18MCPT
21	2M-Z2718	1/2	Star Emblem 18MCP / 18MCPT
22	2R-Z5128	2	Knob Infinite Control
23	2E-Y6144	1	Switch
24	2N-Z8817	1	Foil Element 65W - 120V
	2N-Z8840	1	Foil Element 65W - 230V
25	2M-Z5365	1	Decal-Lower
26	2M-Z5366	1	Decal-Upper
27	D5-MC0008	1/2	Assembly, Door 18MCP / 18MCPT
28	2C-Z5427	1/2	Nylon Spacer 18MCP / 18MCPT
29	D5-Z5357	1	Stiffener
30	2I-Z5218	2	Corner Post-Wire
31	D5-MC0014	1	Cordset Assembly - 120V
	D5-MC0016	1	Cordset Assembly - 230V
32	D5-Z5363	1	Stiffener Left
33	D5-Z5364	1	Stiffener Right
34	2K-Y3240	1	Strain Relief Bushing
35	D5-Z4682	1	Bottom Cover 18MCP
	D5-Z5259	1	Bottom Cover 18MCPT
36	D5-Z5235	1	Access Panel
37	2I-Z0057	4	Foot
38	2T-Z0613	1	Thermometer
39	D5-Z5368	1	Catch Bracket

**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.**

Visit our Website at: [www.star-mfg.com](http://www.star-mfg.com)

Email: [customerservice@star-mfg.com](mailto:customerservice@star-mfg.com)

### 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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- \* The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- \* The warranty period for the JetStar six (6) ounce & Super JetStar eight (8) ounce series 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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners, abrasive pads, product identifiers and point-of-sale attachments, or any other non-food object that comes in continuous contact with the roller coating. 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, the labor to replace the part is **NOT** warranted.

### SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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 510FD, 510FF Fryer.
- \* The Model 526TOA Toaster Oven.
- \* The Model J4R, 4 oz. Popcorn Machine.
- \* The Model 518CMA & 526CMA 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 HPD & SPD Series Dispenser.**
- \* All Specialty Food Warmers **except Model 130R, 11RW Series, and 11WSA Series.**
- \* All QCS/RCS Series Toasters **except Model QCS3 & RCS3 Series.**
- \* All Fast Steamer Models **except Direct Connect Series.**

### ALL:

- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers  
(Model 16PD-A Only)
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens  
(Model PO12 Only)
- \* Heat Lamps
- \* Pumps-Manual

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.