

# **STAR<sup>®</sup>** **LIGHTED** **WARMERS**

MODEL  
3 1/2 QUART  
7 QUART  
11 QUART

## **Installation and Operation Instructions**

2M-Y5817 Rev.H 10/9/05



7WS



11WLA



## 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.

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## 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 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.

## 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

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** [Service@star-mfg.com](mailto:Service@star-mfg.com)  
**Telephone:** (800) 807-9054 Local (314) 781-2777

### The Star Service Help Desk

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

**Telephone:** (800) 807-9054 Local (314) 781-2777

**Fax:** (800) 396-2677 Local (314) 781-2714

**E-mail** [Parts@star-mfg.com](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

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

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

## PRODUCT IDENTIFICATION

Star Mfg. International Warmers, Models:  
3BW, 7W, 11W

### SPECIFICATIONS:

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#### MODEL 3BW 120V

Capacity: 3-1/2 quarts  
Electrical: 120V; 60 cycle; single phase; 350wt; 2.9a.  
Dimensions: 11-1/2" D x 12-1/2" H  
Net Weight: 11 lbs.

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#### MODEL 3BW-P 120V WITH PUMP

Capacity: 3-1/2 quarts  
Electrical: 120V; 60 cycle; single phase; 350; 2.9a  
Dimensions: 11-1/2" D x 12-1/2" H  
Net Weight: 13 lbs.

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#### MODEL 3BW 240V

Capacity: 3-1/2 quarts  
Electrical: 240V; 60 cycle; single phase; 350wt; 1.5a.  
Dimensions: 11-1/2" D x 12-1/2" H  
Net Weight: 11 lbs.

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#### MODEL 3BW-P 240V WITH PUMP

Capacity: 3-1/2 quarts  
Electrical: 240V; 60 cycle; single phase; 350; 1.5a  
Dimensions: 11-1/2" D x 12-1/2" H  
Net Weight: 13 lbs.

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#### MODEL 7WS 120V STAINLESS STEEL

Capacity: 7 quarts  
Electrical: 120V; 60 cycle; single phase; 450 wt; 3.75a.  
Dimensions: 11" D x 12-1/2" W x 11-1/2" H  
Net Weight: 12 lbs.

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#### MODEL 7WL 120V - LIGHTED

Capacity: 7 quarts  
Electrical: 120V; 60 cycle; single phase; 500wt; 4.2a.  
Dimensions: 11" D x 12-1/2" W x 11-1/2" H  
Net Weight: 13 lbs.

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#### MODEL 7WS 240V STAINLESS STEEL

Capacity: 7 quarts  
Electrical: 240V; 60 cycle; single phase; 450 wt; 1.88a.  
Dimensions: 11" D x 12-1/2" W x 11-1/2" H  
Net Weight: 12 lbs.

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#### MODEL 7WL 240V - LIGHTED

Capacity: 7 quarts  
Electrical: 240V; 60 cycle; single phase; 500wt; 2.1a.  
Dimensions: 11" D x 12-1/2" W x 11-1/2" H  
Net Weight: 12 lbs.

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**MODEL 11WS 120V - STAINLESS STEEL**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1500wt; 12.5a.  
Dimensions: 14-3/8" D x 14-1/2" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WS-P 120V - STAINLESS STEEL WITH PUMP**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1500wt; 12.5a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WS-HS 120V - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1525wt; 12.7a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WS 240V - STAINLESS STEEL**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1500wt; 6.25a.  
Dimensions: 14-3/8" D x 14-1/2" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WS-P 240V - STAINLESS STEEL WITH PUMP**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1500wt; 6.25a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WSA 120V - STAINLESS STEEL**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1600wt; 13.3a.  
Dimensions: 15-1/8" D x 13-1/4" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WSA-P 120V - STAINLESS STEEL WITH PUMP**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1600wt; 13.3a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WSA-HS 120V - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1625wt; 13.5a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**THE UNITS ON THIS PAGE ARE NOT LISTED WITH NSF, CSA, UL.**

**MODEL 11WLA 240V - LIGHTED WARMER**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1630wt; 6.79a.  
Dimensions: 15-1/8" D x 13-1/4" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WLA-P 240V - LIGHTED WARMER WITH PUMP**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1630wt; 6.79a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WLA-HS 240V - LIGHTED WARMER WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1645wt; 6.85a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WSA 240V - STAINLESS STEEL**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1600wt; 6.66a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WSA-P 240V - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1600wt; 6.66a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WSA-HS 240V - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1615wt; 6.73a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

**THE UNITS ON THIS PAGE ARE LISTED WITH C/UL.**

**MODEL 11WLA 120V C/UL - LIGHTED WARMER**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1630wt; 13.58a.  
Dimensions: 15-1/8" D x 13-1/4" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WLA-P 120V C/UL - LIGHTED WARMER WITH PUMP**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1630wt; 13.58a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WLA-HS 120V C/UL- LIGHTED WARMER WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1655wt; 13.79a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.+

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**MODEL 11WSA 120V C/UL - STAINLESS STEEL**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1600wt; 13.3a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WSA-P 120V C/UL - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1600wt; 13.3a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WSA-HS 120V C/UL - STAINLESS STEEL WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1625wt; 13.5a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WL 120V - LIGHTED**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1530wt; 12.75a.  
Dimensions: 14-3/8" D x 14-1/2" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WL-P 120V - LIGHTED WITH PUMP**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1530wt; 12.75a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WL-HS 120V - LIGHTED WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1555wt; 12.95a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 23 lbs.

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**MODEL 11WL 240V - LIGHTED**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1530wt; 6.45a.  
Dimensions: 14-3/8" D x 14-1/2" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WL-P 240V - LIGHTED WITH PUMP**

Capacity: 11 quarts  
Electrical: 240V; 60 cycle; single phase; 1530wt; 6.45a.  
Dimensions: 14-3/8" D x 14-1/2" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WLA 120V - LIGHTED**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1630wt; 13.58a.  
Dimensions: 15-1/8" D x 13-1/4" W x 11-1/2" H  
Net Weight: 17 lbs.

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**MODEL 11WLA-P 120V - LIGHTED WITH PUMP**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1630wt; 13.58a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 22 lbs.

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**MODEL 11WLA-HS 120V - LIGHTED WITH PUMP AND HEATED SPOUT**

Capacity: 11 quarts  
Electrical: 120V; 60 cycle; single phase; 1655wt; 13.79a.  
Dimensions: 15-1/8" D x 13-1/4" W x 18-3/4" H  
Net Weight: 23 lbs.

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**FOOD WARMERS WITH HEATED SPOUTS ARE ACCEPTABLE FOR POTENTIALLY HAZARDOUS FOODS.**

\* N - Nacho Sign, F - Fudge Sign, CD - Chili Dog Sign, BQ - BBQ Sign, C - Chili Sign, S - Soup Sign

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**FOOD WARMERS WITHOUT HEATED SPOUTS ARE NOT ACCEPTABLE FOR POTENTIALLY HAZARDOUS FOODS.**

**NOTES:**

Bowl 3QT, SSB - OPTIONAL FOR 3BW'S, SSB-7OPTIONAL FOR 7W'S AND SSB-11 OPTIONAL FOR 11W'S



### **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.

### **GENERAL INSTALLATION INSTRUCTIONS**

These food warmers are equipped for the voltage and wattage indicated on the nameplate mounted to the bottom panel and are designed for use on alternating current (AC) only.



### **WARNING**

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

### **GENERAL OPERATING INSTRUCTIONS**

#### **3BW MODELS**

These warmers are designed to use stainless steel serving bowls purchased as an option.

Follow these simple steps for setting up the warmer:

1. Place bowl lifter spring in black water bowl.
2. Fill the warmer bowl with one and a third quarts of hot water.
3. Turn warmer on.
4. On pump models with a heated spouts, pre-heat fudge or cheese before inserting pump. Pump will not function if fudge or cheese is too thick.
5. Place bowl with food product into the water bowl. If using No. 10 tin, open tin and pour contents into stainless steel bowl. Bowl lifter spring should be centered under container.
6. Place lock ring over container, or pump into fudge or cheese, press down turning right or left until top locks into unit. Be sure bowl lifter spring is placed inside water bowl before inserting container.
7. Because the consistency of different foods varies, and because liquids and solids absorb heat at different rates, it is impractical to specify an exact dial setting. However, the letter "V" is in the center of the serving range. At this point the temperature is approximately 145° F, the proper holding temperature for fudge. When the dial is set at the letter "N" the temperature is approximately 170° F, a good holding temperature for cheese sauce. After pre-heating, set the thermostat to the desired temperature.
8. Turn the control knob to the extreme left position "OFF" when not in use.
9. Do not keep unit on high heat for more than 45 minutes, as the food product may become overheated.



### **CAUTION**

**DO NOT TOUCH THE HEATED SPOUT WITHOUT HEAT INSULATING MITTENS OR OTHER MEANS OF BURN PREVENTION.**

**DO NOT OPERATE UNIT WITHOUT WATER. CHECK WATER LEVEL FREQUENTLY.**



## **PUMP INSTALLATION**

Follow these simple instructions to install the pump into the heated spout casting.

1. Remove pump from warmer.
2. Swing retainer fastened to the pump heater casting down.
3. Press down on pump plate and turn pump counterclockwise until notches line up with bumps on black bowl.
4. Lift pump from bowl.
5. Open tin and remove paper label.
6. Place bowl lifter spring in black water bowl with one quart of hot water.
7. Turn on warmer switch "on".
8. Pre-Heat cheese before inserting pump. Pump will not function if cheese is too thick.
9. Be sure bowl lifter spring is placed inside water bowl before inserting container.
10. Place tin or bowl into unit. Bowl lifter spring should be centered under container.
11. Place pump in tin or bowl and line up notches in pump plate with bumps on black bowl.
12. Press down on pump plate until notches are below bumps on black bowl. Turn pump clockwise until pump spout engages groove in spout casting.
13. Swing lever up to prevent pump spout from disengaging.

## **GENERAL OPERATING INSTRUCTIONS**

### **7W MODELS**

These warmers are designed to use stainless steel serving bowls purchased as an option. Follow these simple steps for setting up the warmer:

1. Fill the warmer bowl with one and a third quarts of hot water.
2. Turn warmer switch "ON".
3. Place bowl with food product into the water bowl. If using No. 10 tin, open tin and pour contents into stainless steel bowl.
4. Turn the control knob to "Serving Temperature" position. Because the consistency of different foods varies, and because liquids and solids absorb heat at different rates, it is impractical to specify an exact dial setting. However, the letter "V" is in the center of the serving range. At this point the temperature is approximately 145°F, the proper holding temperature for fudge. When the dial is set at the letter "N" the temperature is approximately 170° F, a good holding temperature for cheese sauce. After preheating, set the thermostat to the desired temperature.
5. Turn the control knob to the extreme left position "OFF" when not in use. Turn warmer switch "OFF" to turn power off to unit.
6. Do not keep unit on high heat for more than 45 minutes, as the food product may become overheated.

## **GENERAL OPERATING INSTRUCTIONS**

### **11W MODELS**

These warmers are designed to use stainless steel serving bowls purchased as an option. Follow these simple steps for setting up the warmer:

1. Before using warmer clean the water food bowl and any accessories furnished with warmer.
2. Fill the warmer bowl with 24 to 36 ounces of water. Add water as required to maintain water level.
3. Place precooked food into a standard 11quart inset and insert into water bowl.
4. Turn warmer on. The temperature control on these warmers is a combination ON/OFF switch and thermostatic heat control. The OFF position will turn off the electric current to the heating element.
5. If preheating is desired set the control to the "HI" position for approximately 10 minutes. Prolonged "HI" setting may result in overcooking or scorching of certain foods.
6. On pump models with a heated spout, pre-heat fudge or cheese before inserting pump. Pump will not function if fudge or cheese is too thick.
7. Set the dial setting to the number required to maintain the desired temperature.
8. Because the consistency of different foods varies, and because liquids and solids absorb heat at different rates, it is impractical to specify an exact dial setting. However, at the point between figures "3" and "4" the temperature is approximately 145° F, the proper holding temperature for fudge. When the dial is set at the figure "5" the temperature is approximately 170° F, a good holding temperature for cheese sauce. After pre-heating, set the thermostat to the desired temperature.
9. Turn the control knob to the "OFF" position when the unit is not in use.
10. Do not keep unit on high heat for more than 45 minutes, as the food product may become overheated.



### **CAUTION**

**DO NOT OPERATE THE UNIT ON HIGH HEAT FOR MORE THAN 45 MINUTES. FOODS MAY BECOME OVERHEATED.**

**DO NOT TOUCH THE HEATED SPOUT WITHOUT HEAT INSULATING MITTENS OR OTHER MEANS OF BURN PREVENTION.**

**DO NOT OPERATE UNIT WITHOUT WATER. CHECK WATER LEVEL FREQUENTLY.**

### **PUMP SPOUT HEATER**

The pump spout heater casting keeps cheese left in the pump spout at or above 140° F when warmer is allowed to heat for 40 minutes prior to vending through pump. This prevents dispensing cold, dried cheese.

### **HELPFUL HINTS FOR BETTER SERVICE**

The food product you serve in this warmer, as packed by the manufacturer, represents a high standard of quality and this quality should be protected by following the recommendations of the packer in serving of the product.



## **CLEANING INSTRUCTIONS**

### **IMPORTANT**

Stainless steel may corrode if not cleaned properly.

Clean and dry the heated bowl inside the warmer every night. Use a soft cloth and mild soap to keep exterior surfaces bright and shining. To keep the inside surface of the bowl clean, use S.O.S. or Brillo pads as often as necessary. Do not use detergents, strong abrasives or metal scouring pads on exterior surface of warmer.

### **CAUTION**

**DO NOT IMMERSE IN WATER AT ANY TIME.**

### **PUMP CLEANING**

Before using and at least daily, disassemble the pump and wash all parts.

To disassemble pump:

1. Unscrew nut-cylinder. Pull pump-plunger from pump chamber.
2. Unscrew knob from plunger assembly and disassemble.
3. Unscrew cap-tube and nut-sleeve-tube from dispense tube. Remove cover from pump assembly.
4. Remove pin "U" from pump assembly and disengage dispense tube from pump chamber.
5. Remove balls from pump chamber.
6. Wash all parts thoroughly in hot soapy water and rinse thoroughly. Use 18" long brush to clean inside of dispensing tube. Reassemble pump. When reassembling pump, wet o-ring with edible vegetable oil, then reassemble. Make sure all parts are in their proper place.



### **SANITIZING PUMP ASSEMBLIES**

It is recommended that the pump assembly be sanitized after routine disassembly and cleaning. Prepare a 200 ppm quaternary solution (similar to Pro-Quat 103). Immerse all pump parts in this solution for at least 60 seconds, remove and let air dry. Reassemble the pump.

### **PRIMING PUMP**

Three (3) strokes of the pump plunger are necessary to initially prime and vend thick food products.

### **CAUTION**

**FAILURE TO DO THIS CAN CAUSE A BROKEN "O" RING TO BE PUMPED OUT WITH THE FOOD BEING VENDED.**

### **SIGN REPLACEMENT 7WL AND 11WL MODELS**

1. Unplug cord from the receptacle.
2. Remove two screws in the sign retainer fastened to the bottom.
3. Pull forward on the bottom edge of the plastic panel and remove it.
4. Replace the sign.
5. Place the front plastic panel back into its original position.

## **LIGHT BULB REPLACEMENT 7WL & 11WL MODELS**

1. Unplug cord from the receptacle.
2. Remove both front panels as stated above.
3. Replace bulbs with a 15 watt appliance type, medium base for 120V or a 10 watt medium base for 240V.

## **MAINTENANCE AND REPAIRS**

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

### 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 JetStar series six (6) ounce 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 Teflon/Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to Teflon/Dura-Tec coatings from improper cleaning, maintenance, use of metallic utensils, or abrasive cleaners. 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. Labor to replace the part is chargeable to the customer.

### SERVICES NOT COVERED BY WARRANTY

- |  |   |
|--|---|
| 1. Travel time and mileage rendered beyond the 50 mile radius limit  | 10. Voltage conversions   |
| 2. Mileage and travel time on portable equipment ( <i>see below</i> )  | 11. Gas conversions   |
| 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. | 12. Pilot light adjustment  |
| 4. Installation of equipment   | 13. Miscellaneous adjustments   |
| 5. Damages due to improper installation  | 14. Thermostat calibration and by-pass adjustment   |
| 6. Damages from abuse or misuse  | 15. Resetting of circuit breakers or safety controls or reset buttons                           |
| 7. Operated contrary to the Operating and Installation Instructions  | 16. Replacement of bulbs  |
| 8. Cleaning of equipment   | 17. Replacement of fuses  |
| 9. Seasoning of griddle plates   | 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 Fryer.
- \* 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 HPDE, & SPDE 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:

- \* Pop-Up Toasters
- \* Butter Dispensers
- \* Pretzel Merchandisers
- \* Pastry Display Cabinets
- \* Nacho Chip Merchandisers
- \* Accessories of any kind
- \* Sneeze Guards
- \* Pizza Ovens
- \* Heat Lamps
- \* Pumps

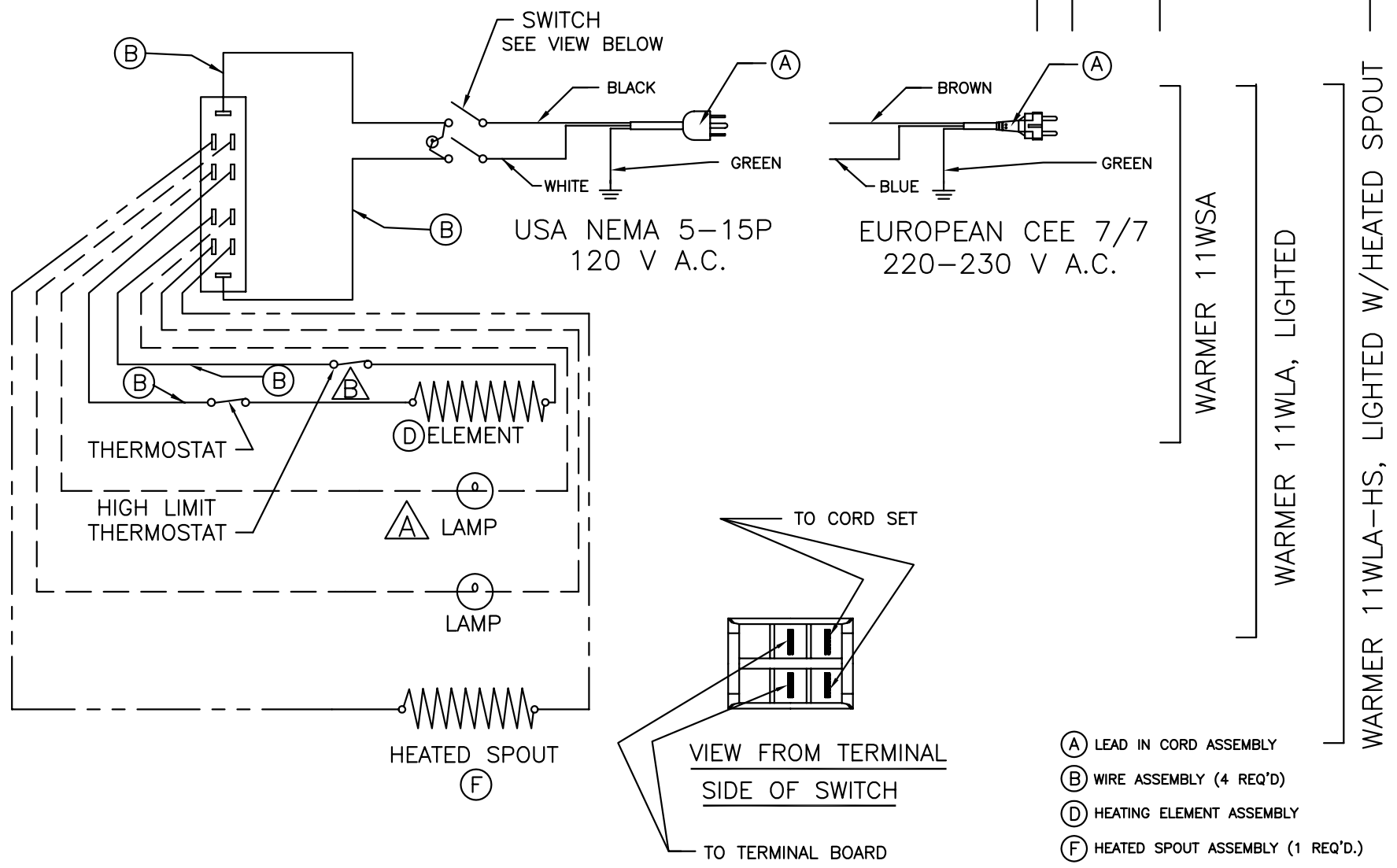
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### 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.

MATERIAL ~			FINISH ~		MODEL NO. <b>11WLA/WSA</b>	PART NO. <b>SK1439</b>			
DRJS	CK.	DATE <b>7-18-96</b>	STAR MFG. INTERNATIONAL, INC.		TITLE <b>WIRING DIAGRAM</b>				
LIMITS UNLESS OTHERWISE NOTED FRACTIONS ± 1/64 DECIMALS ± .005			10 SUNNEN DRIVE ST. LOUIS, MO 63143		CHANGES	LTR	DATE	CHANGE	DR

A	01-19-00	REMOVED "C" LEADS ATTACHED TO SOCKET	DWD
B	04-26-01	CHANGED POSITION OF HIGH LIMIT	MP

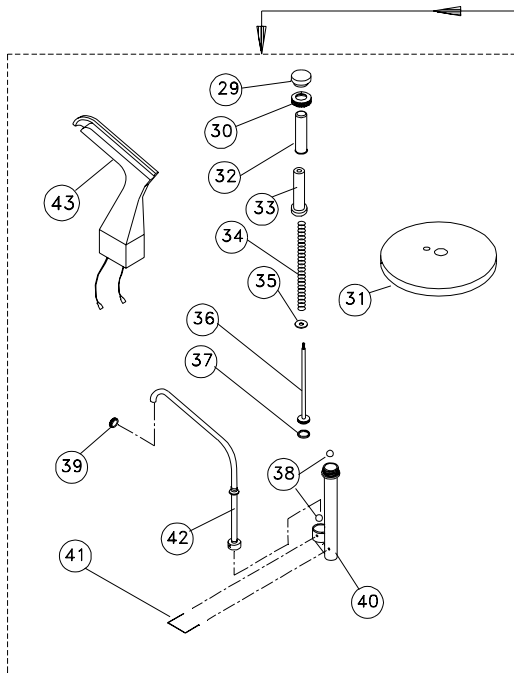


WARMER 11WSA

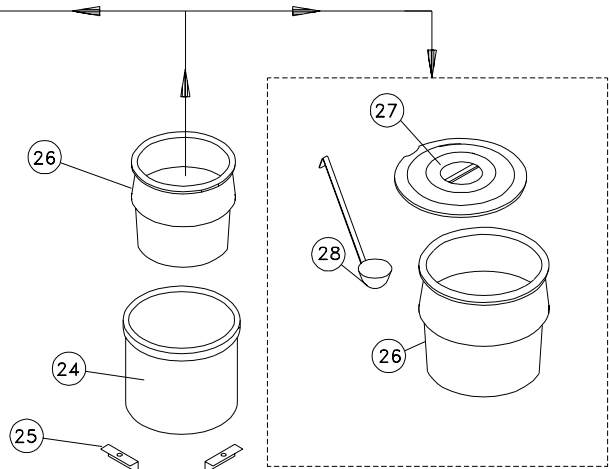
WARMER 11WLA, LIGHTED

WARMER 11WLA-HS, LIGHTED W/HEATED SPOUT

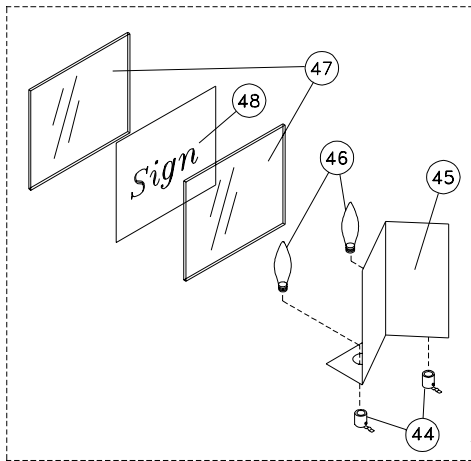
- (A) LEAD IN CORD ASSEMBLY
- (B) WIRE ASSEMBLY (4 REQ'D)
- (D) HEATING ELEMENT ASSEMBLY
- (F) HEATED SPOUT ASSEMBLY (1 REQ'D.)



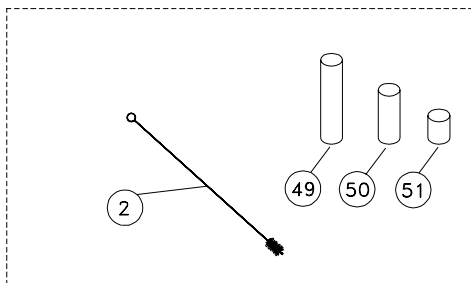
PUMP MODELS



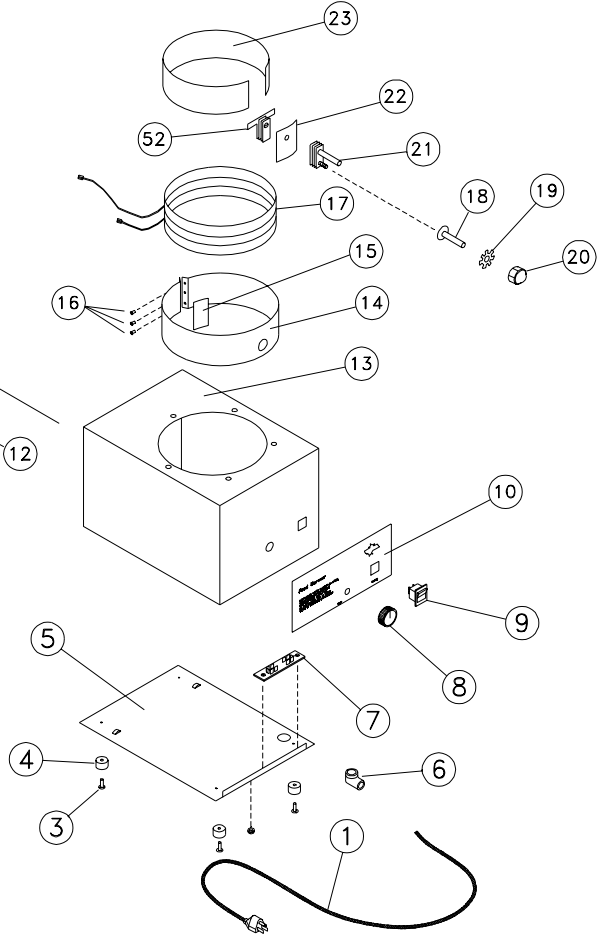
NON-PUMP MODELS



LIGHTED MODELS



PUMP ACCESSORIES



STAR MANUFACTURING INTERNATIONAL, INC.

MODEL 11WSA- / 11WLA-

120/240V

SK1442

8-9-96 DR: JS

# PARTS LIST

EFFECTIVE 2-20-97 Rev. A

MODEL 11WLA-11WSA 120V/240V

Key Number	Part Number	Number Per Unit	Description
1	N1-119030	1	CORD ASSY. 120V
1	N1-119034	1	CORD ASSY. 240V
2	2P-Y6211	1	BRUSH
3	2C-Y5059	4	POP RIVET
4	2I-Z0057	4	FOOT
5	N1-Z0697	1	BOTTOM
6	2K-Y2968	1	BUSHING STRAIN RELEIF
7	2E-Y8233	1	TERMIINAL BOARD
8	2R-Y8261	1	KNOB-THERMOSTAT
9	2E-Y8785	1	SWITCH
10	2M-Z0691	1	REAR PANEL (SIGN)
11	N1-Z0696	1	FRONT PANEL S.S.
12	2C-Y1486	1	SCREW #6 x 1/4
13	N1-119040	1	BODY ASSY. (HEATED SPOUT)
13	N1-119039	1	BODY ASSY. (WARMER)
14	O1-Y9787	1	BAND-ELEMENT
15	N2-Y8310	1	PLATE
16	2C-H5569	3	POP RIVET 1/8 x .6
17	2N-Z0205	1	ELEMENT 120V
17	2N-Z0665	1	ELEMENT 240V
18	2C-1496	2	SCREW 8-32 x 3/4 STL. PH
19	2C-H8670	1	WASHER-LOCK #8
20	2C-2556	3	NUT #8-32
21	2T-Z0245	1	THERMOSTAT
22	N1-Z0700	1	BRACKET
23	O1-Y9786	1	BAND-HEATER
24	N1-119038	1	HEAT-WELL
25	N1-Y3654	5	ANGLE-STIFFENER
26	2D-Y3464	1	STAINLESS INSET (OPTIONAL)
27	2L-Y6596	1	COVER
28	2L-Z0577	1	LADLE 1 OZ.
28	2L-Z0579	1	LADLE 4 OZ.
29	2R-Y9854	1	KNOB-BLK.
30	2A-Y9637	1	NUT
31	N2-Y9848	1	PLATE-PLASTIC PUMP
32	2V-Y7661	1	PLUNGER-SHIELD

**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.**



**Star Manufacturing International, Inc.**

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# PARTS LIST

EFFECTIVE 2-20-97 Rev. A

Updated 02-02-04 rb

MODEL 11WLA-11WSA 120V/240V

Key Number	Part Number	Number Per Unit	Description
33	2A-Z0718	1	GUIDE
34	2P-Z0830	1	SPRING
35	N2-Y4146	1	WASHER
36	2I-Y9636	1	ROD/PLUNGER
37	2I-Y4143	1	O-RING
38	2P-Y6196	2	BALL-VALVE
39	2A-Y7658	1	NUT
40	2I-Z0730	1	PUMP CHAMBER
41	N2-Y9685	1	PIN-"U"
42	N2-62006	1	DISPENSE TUBE ASSEMBLY STANDARD
43	N1-119041	1	SPOUT ASSY. 120V
43	N1-119044	1	SPOUT ASSY. 240V
44	N1-119045	2	LAMP SOCKET 120V/240V
45	N1-119029	1	LAMP SHIELD 120V/240V
46	2S-1279	2	LAMP 15W 120V
46	2S-Y8321	2	LAMP 15W 220V
47	2Q-Z0729	2	LEXAN PANEL
48	2M-Z0904	1	SIGN "HOT NACHOS"
48	2M-Y5802	1	SIGN "BBQ"
48	2M-Y5804	1	SIGN "CHILI"
48	2M-Y5806	1	SIGN "CHILI DOG"
48	2M-Y3332	1	SIGN "SOUP"
49	N2-Y8763	1	TUBE SPACER 1/4 OZ.
50	N2-Y6123	1	TUBE SPACER 1/2 OZ.
51	N2-Y8764	1	TUBE SPACER 3/4 OZ.
52	2T-Z0622	1	THERMOSTAT (HIGH LIMIT)

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PAGE 2  
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