



**Star
Manufacturing
International Inc.**

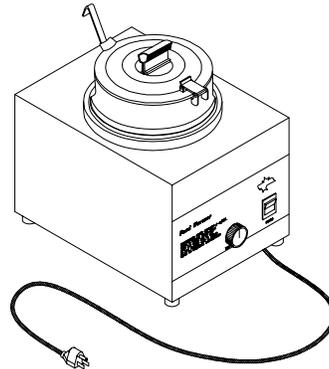
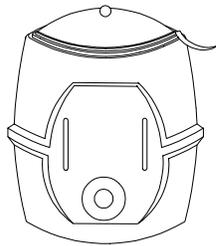
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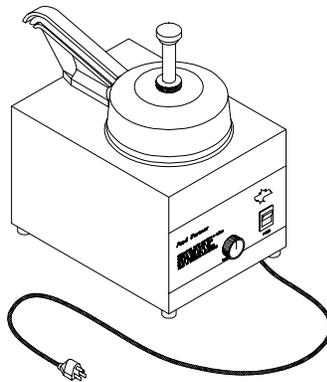
**Installation
and
Operating
Instructions**

2M-Y5817 Rev. H 5/16/01

**3 1/2 QUART BARREL WARMERS
7 QUART WARMERS
11 QUART WARMERS**



INSET & COVER W/ LADLE



HEATED SPOUT W/ PUMP





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.

INSTALLATION

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.



CAUTION

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 11 quart 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.

If pump does not dispense product properly, remove plunger assembly from pump and make sure the plunger "o" ring is in place on the pump plunger. If the "o" ring is missing disassemble the pump parts and make certain the "o" ring is not in the pump plunger tube, pump chambers or vend tube before replacing "o" ring.



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.

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PART NO. 2M-Y5817 REV. H 5/16/01