



**Star
Manufacturing
International Inc.**

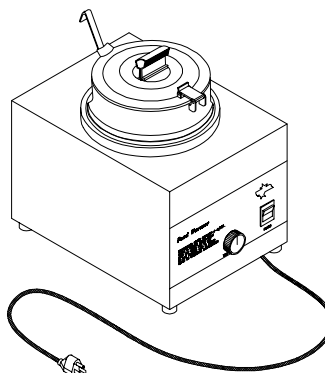
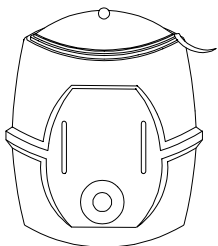
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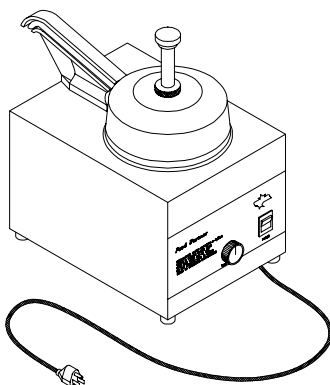
**Installation
and
Operating
Instructions**

2M-Y5817 Rev. G 2/10/00

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



INSET & COVER W/ LADLE



HEATED SPOUT W/ PUMP



PRODUCT IDENTIFICATION

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

SPECIFICATIONS:

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.

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.

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.

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.

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.

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.

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.

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.

MODEL I IWS 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.

MODEL I IWS-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.

MODEL I IWS-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.

MODEL I IWS 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.

MODEL I IWS-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.

MODEL IIWSA 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.

MODEL IIWSA-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.

MODEL IIWSA-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.

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

MODEL I IWLA 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.

MODEL I IWLA-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.

MODEL I IWLA-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.

MODEL I IWSA 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.

MODEL I IWSA-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.

MODEL I IWSA-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.

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.

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.

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.

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.

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.

MODEL I IWL 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.

MODEL I IWL-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.

MODEL I IWL-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.

MODEL I IWL 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.

MODEL I IWL-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.

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.

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.

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.

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

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.

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. G 2/10/00

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 |
| 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 510F Fryer.
- * The Model 526TO Toaster Oven.
- * The Model J4R, 4 oz. Popcorn Machine.
- * The Model CFS Series Food Steamer.
- * The Model 526WO Warming Oven.
- * The Model 518CM & 526CM 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 CSD & HPD Series Dispenser.**
- * All Specialty Food Warmers **except Model 130R, 500, 11RW Series, and 11WSA Series.**

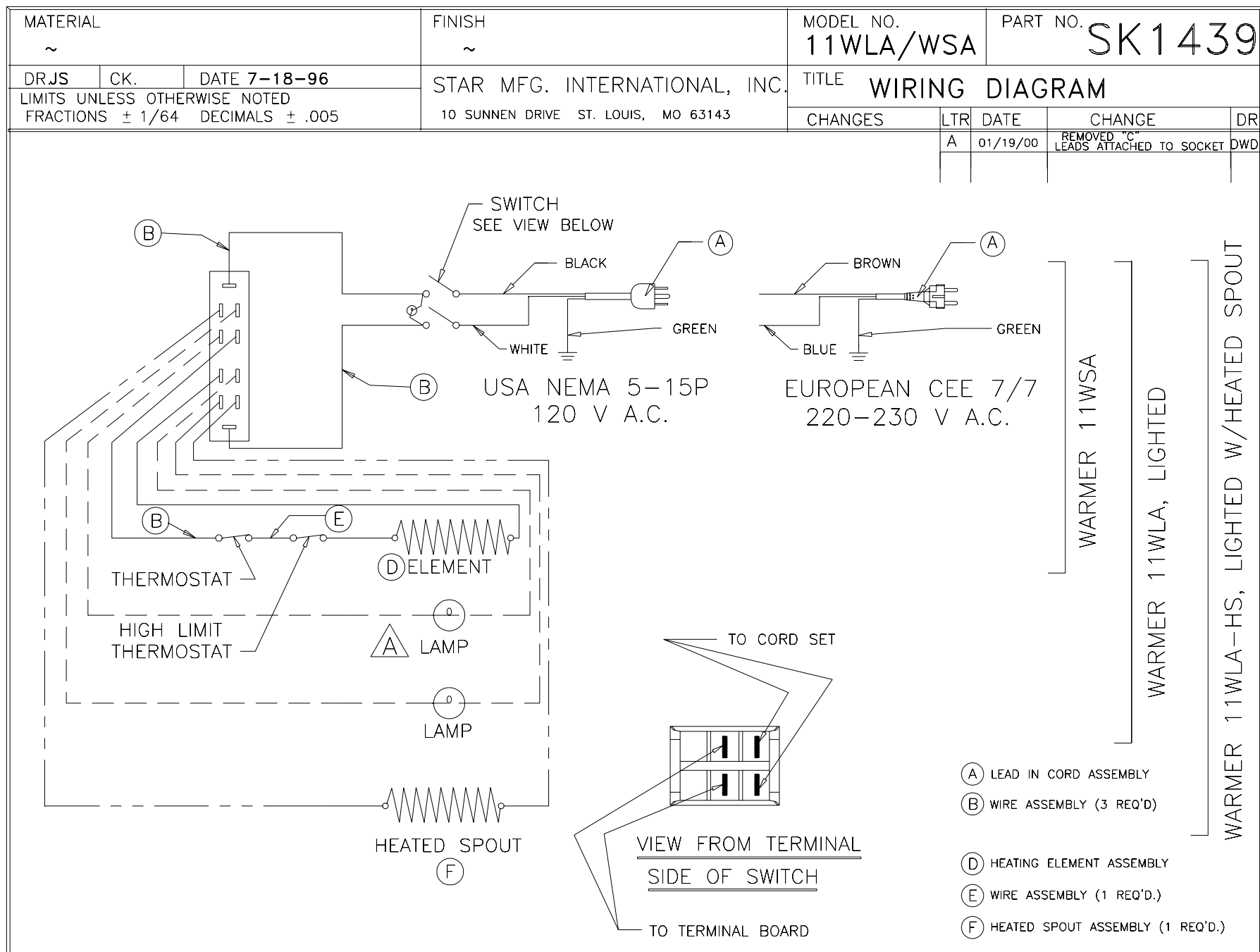
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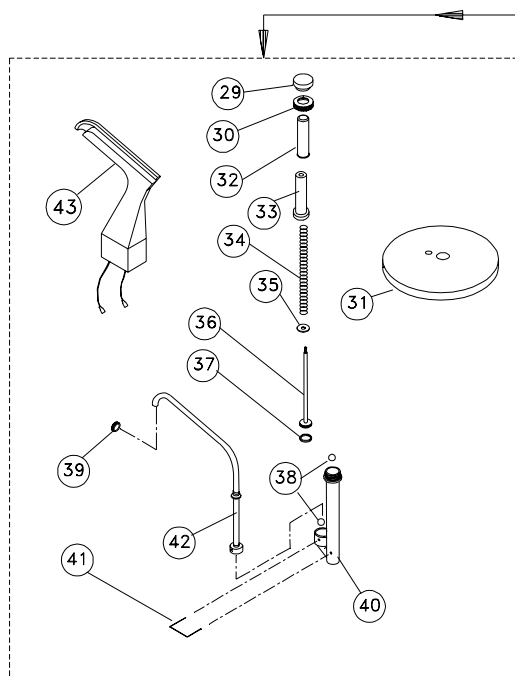
- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
- * Heat Lamps
- * Hot Cups
- * Pumps

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

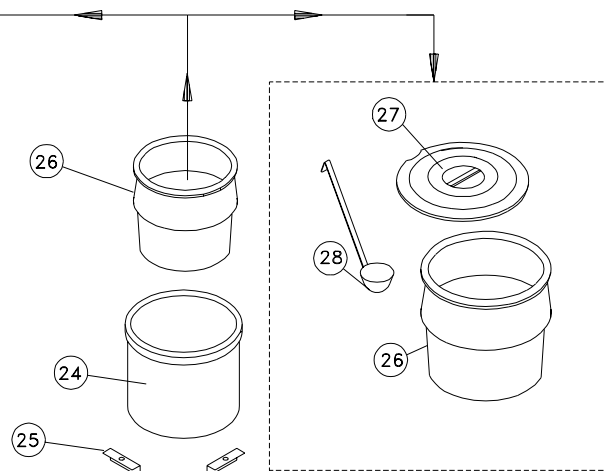
FOR ASSISTANCE

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.

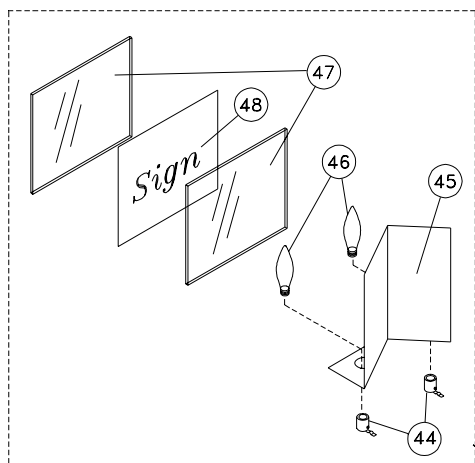




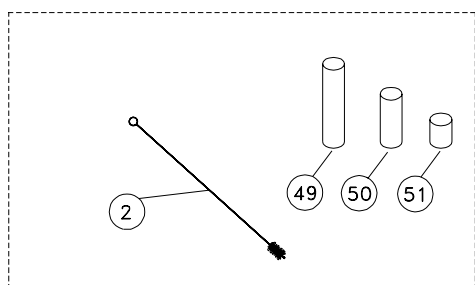
PUMP MODELS



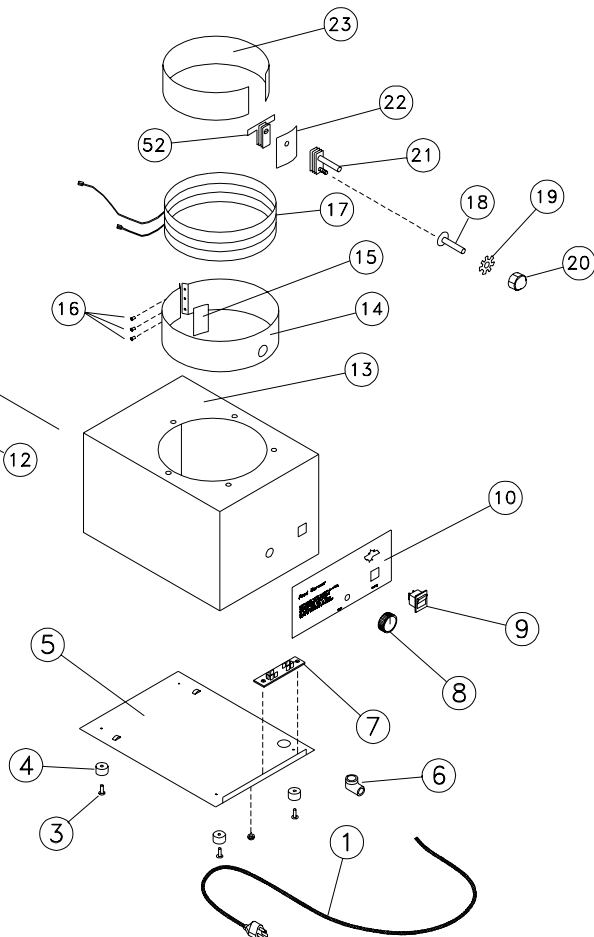
NON-PUMP MODELS



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 RELIEF
7	2E-Y8233	1	TERMINAL 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

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Star Manufacturing International, Inc.

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Phone: (314) 781-2777 FAX: (314) 781-3636

SK1441

PARTS LIST

EFFECTIVE 2-20-97 Rev. A

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-Y7657	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)

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
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PAGE 2
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CLEANING INSTRUCTIONS

BEFORE USING AND AT LEAST DAILY, DISASSEMBLE THE PUMP AND WASH ALL PARTS.

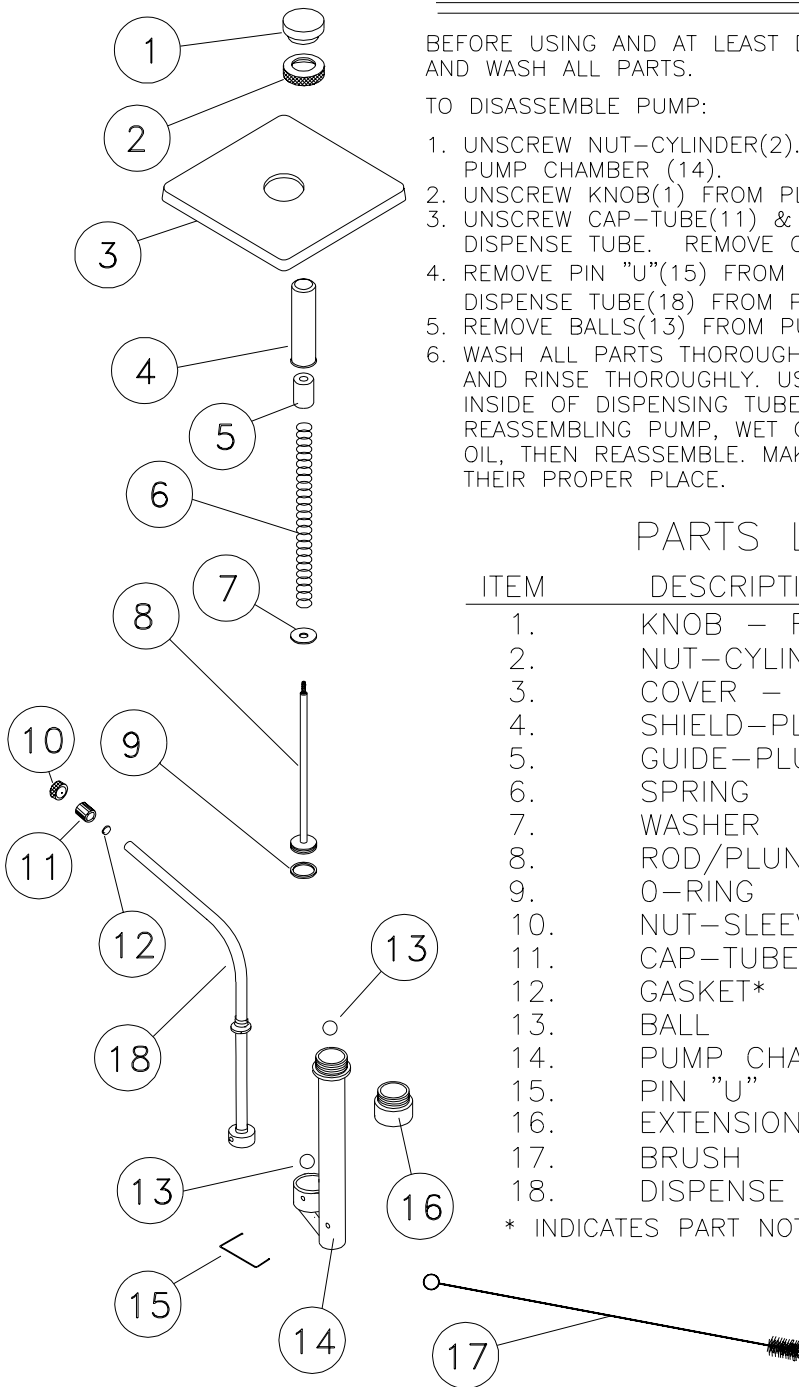
TO DISASSEMBLE PUMP:

1. UNSCREW NUT-CYLINDER(2). PULL PUMP-PLUNGER(8) FROM PUMP CHAMBER (14).
2. UNSCREW KNOB(1) FROM PLUNGER ASSY. AND DISASSEMBLE.
3. UNSCREW CAP-TUBE(11) & NUT-SLEEVE-TUBE(10) FROM DISPENSE TUBE. REMOVE COVER(3) FROM PUMP ASSEMBLY.
4. REMOVE PIN "U"(15) FROM PUMP ASSY. AND DISENGAGE DISPENSE TUBE(18) FROM PUMP CHAMBER(14).
5. REMOVE BALLS(13) FROM PUMP CHAMBER(14).
6. WASH ALL PARTS THOROUGHLY IN HOT SOAPY WATER AND RINSE THOROUGHLY. USE 18" LONG BRUSH(17) TO CLEAN INSIDE OF DISPENSING TUBE(18). REASSEMBLE PUMP. WHEN REASSEMBLING PUMP, WET O-RING(9) WITH EDIBLE VEGETABLE OIL, THEN REASSEMBLE. MAKE SURE ALL PARTS ARE IN THEIR PROPER PLACE.

PARTS LIST

ITEM	DESCRIPTION
1.	KNOB - RED, YELLOW OR BLACK*
2.	NUT-CYLINDER
3.	COVER - FLAT OR DOME SHAPED
4.	SHIELD-PLUNGER
5.	GUIDE-PLUNGER
6.	SPRING
7.	WASHER
8.	ROD/PLUNGER
9.	O-RING
10.	NUT-SLEEVE-TUBE
11.	CAP-TUBE*
12.	GASKET*
13.	BALL
14.	PUMP CHAMBER - 5", 8" OR 9"
15.	PIN "U"
16.	EXTENSION
17.	BRUSH
18.	DISPENSE TUBE ASSEMBLY

* INDICATES PART NOT INCLUDED ON ALL MODELS



ALL MODELS
PUMP

STAR MANUFACTURING INTERNATIONAL, INC.

REV. C, 12/6/95

2M-Y8900

DR: MP