

STAR[®] ROUND WARMERS

MODEL
4 QUART
7 QUART
11 QUART

Installation and Operation Instructions

2M-Y9795 Rev.H 7/18/11



7RW



4RW-P



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
E-mail Service@star-mfg.com

Service Help Desk

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

Telephone: (800) 264-7827 Local (314) 684-6303

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

E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

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

Specifications										
Model	Capacity	Electrical					Deminsions			Wieght
		Voltage	Hz	Phase	Watts	Amps	Depth	Width	Hieght	
4RW-P	3.5 qt	120V	60	1 PH	600W	5 Amp	14.625"	8.75"	16.375"	7.5 lbs
4RW-P		240VE	50/60			2.5 Amp	19.625"			
4RW-L	4 qt	120V	60			5 Amp	8.75"		13.625"	7 lbs
4RW-L		240VE	50/60			2.5 Amp				
4RW		120V	60			5 Amp			9.875"	6 lbs.
4RW		240VE	50/60			2.5 Amp				
7RW-7H	7 qt	120V	60		1100W	9.2 Amp	9.5"		12.625"	10 lbs
7RW								9.125"	8 lbs	
7RW		240V	50/60			4.6 Amp				
11RW-P	11 qt	120V	60		1600W	13.3 Amp	16.625"	11.875"	15.5"	15 lbs.
11RW-P		120C						11.875"		
11RW-P		240V	50/60			6.7 Amp		11.875"		
11RW-11H		120V	60			13.3 Amp	11.875"		12.375"	13 lbs
11RW									9.125"	10 lbs
11RW		120C								
11RW		240VE						50/60		



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.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

4RW, 4RW-P, 7RW and 11RW

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

Follow these steps for setting up the warmer:

- Before using warmer clean the warmer bowl and any accessories furnished with warmer or purchased as an option..
- Fill the warmer bowl according to the table below. Add water as required to maintain the proper water level.

Model	Ounces	Liters
4RW/4RW-P	42	1.25
7RW	36	1.1
11RW	40	1.2

- Place precooked food into a standard inset or optional stainless steel serving bowl and insert into water bowl.
- Turn warmer on.
- If preheating is desired set the control to the "HI" position for approximately 25 minutes. Prolonged "HI" setting may result in overcooking or scorching of certain foods.

6. Set the dial setting to the number required to maintain the desired temperature.
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, at position "3", the temperature is approximately 150° F (65° C), the proper holding temperature for fudge. When the dial is set at the position "4" the temperature is approximately 170° F (77° C), a good holding temperature for cheese sauce. After pre-heating, set the thermostat to the desired temperature.
8. Turn the control knob to the "OFF" position and unplug the cord when the unit is 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 OPERATE UNIT WITHOUT WATER. CHECK WATER LEVEL FREQUENTLY.

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.



WARNING

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 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.

PRIMING PUMP

Two (2) strokes of the pump plunger are necessary to initially prime and vend thick food products.



CAUTION

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

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.

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 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 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, 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. 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 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:

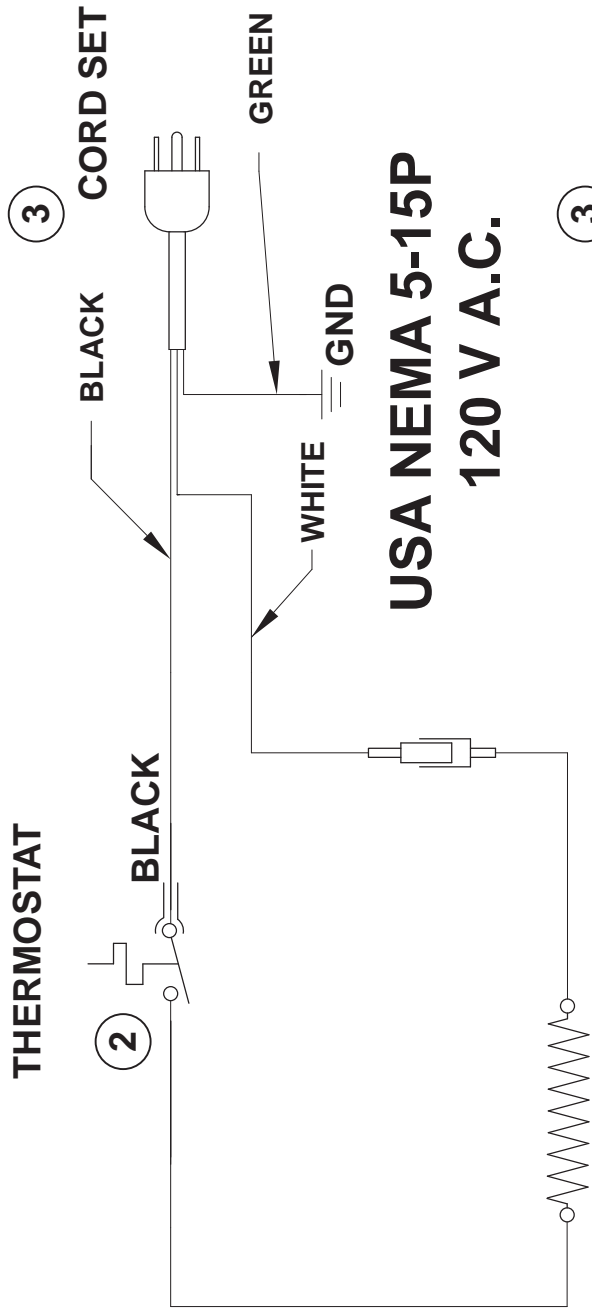
- * Pop-Up Toasters
- * Butter Dispensers
- * Pretzel Merchandisers
(Model 16PD-A Only)
- * Pastry Display Cabinets
- * Nacho Chip Merchandisers
- * Accessories of any kind
- * Sneeze Guards
- * Pizza Ovens
(Model PO12 Only)
- * Heat Lamps
- * Pumps-Manual

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.

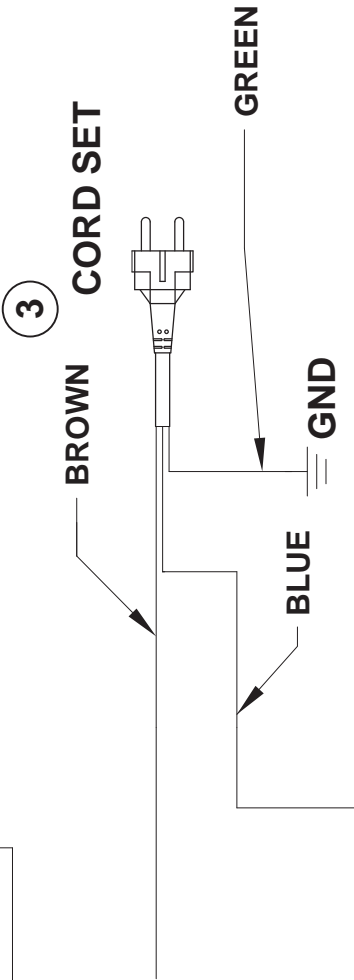
**ADJUSTABLE
THERMOSTAT**



**USA NEMA 5-15P
120 V A.C.**

1 BAND ELEMENT

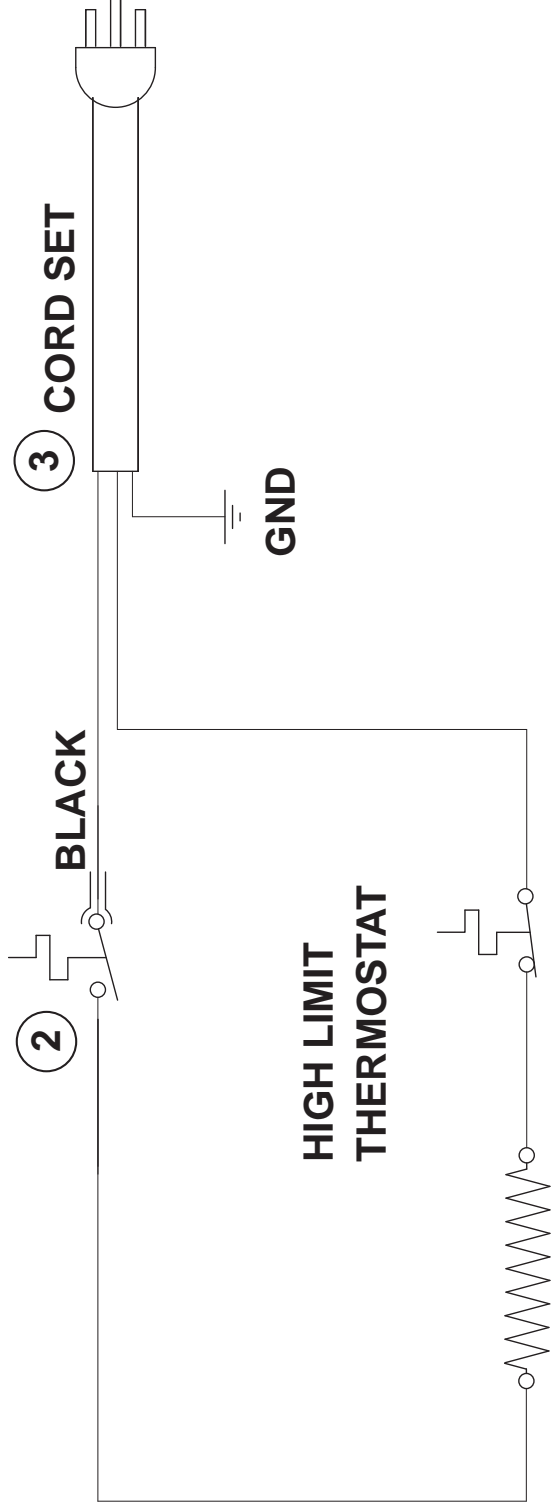
600 WATT



**EUROPEAN CEE 7/7
220-230 V A.C.**



**ADJUSTABLE
THERMOSTAT**



SPECIALTY WARMER - 7RW, 11RW WIRE DIAGRAM

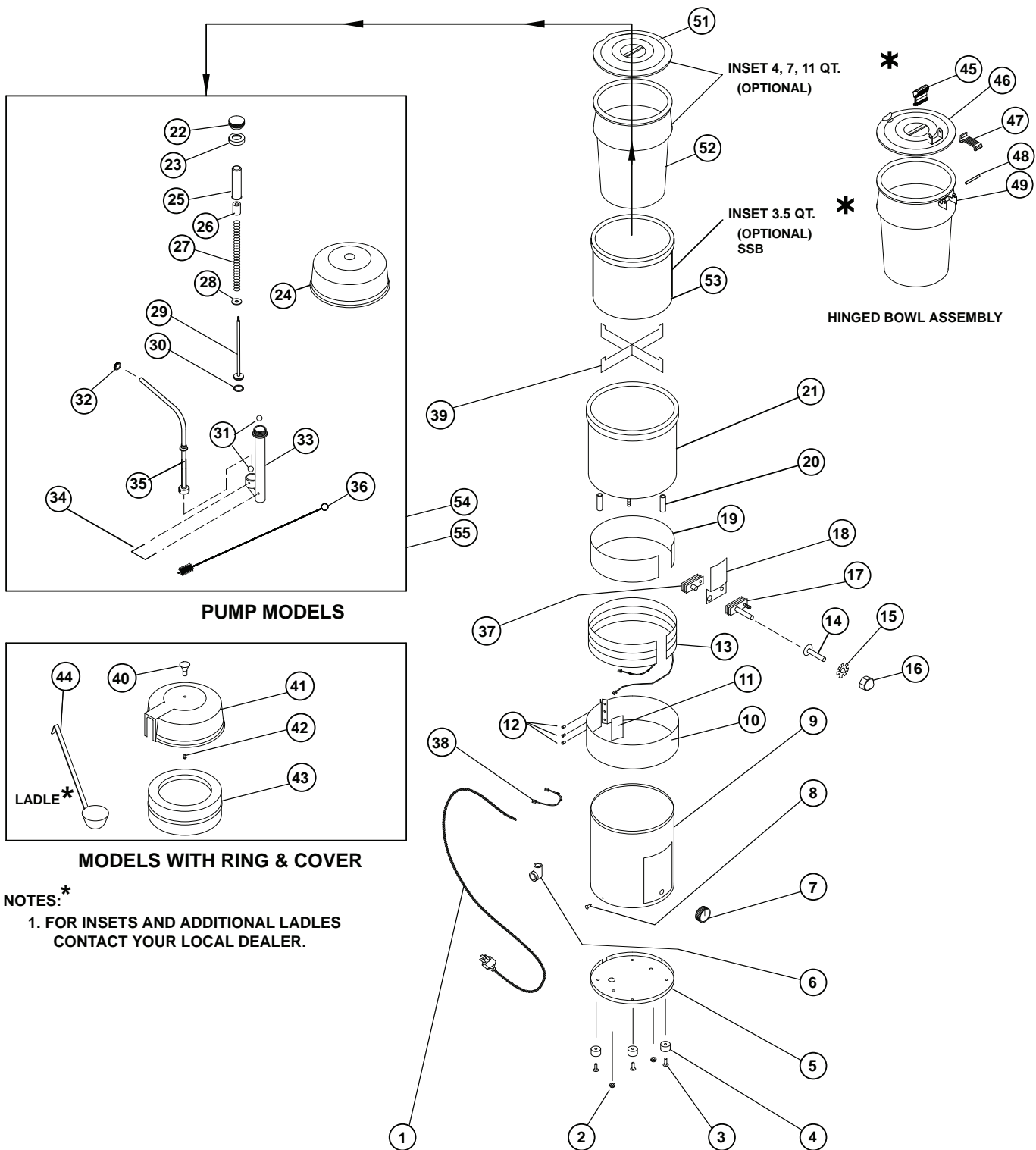
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STAR MANUFACTURING INTERNATIONAL INC.

SK1440

REV. B

12-01-05



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

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4 QT., 7QT. & 11QT. 120V

**MODEL 4RW, 4RW-P, 4RW-L, 4RW-4H 7RW,
7RW-7H, 11RW, 11RW-P, 11RW-11H**



STAR MANUFACTURING INTERNATIONAL, INC.
SK1421 REV. D 01/09/1997

Model: 4RW, 7RW, 11RW, 4RW-P, 11RW-P Round Warmers

Fig No.	Part No.	Qty	Description	Application
1	O1-30323	1	CORD ASSY 120V	4RW
	O1-30324		CORD ASSY 120V	7RW
	O1-30325		CORD ASSY 120V	11RW
	O1-30326		CORD ASSY 120V CSA	11RW
	O1-30332		CORD ASSY 240V	
2	2C-2560	5	NUT 10-24	
3	2C-Y5059	4	POP RIVET	
4	2I-Z0057	4	FOOT	
5	O1-Y9901	1	BOTTOM	4RW
	O1-Y9900			7RW
	O1-Y9899			11RW
6	2K-7889	1	BUSHING 90° HEYCO	4RW, 7RW
	2K-Y3240			11RW
7	2R-Y8261	1	KNOB-THERMOSTAT	
8	2C-1628	3	SCREW #4 x 1/4	
9	O1-Y9895	1	OUTER SHELL	4RW
	O1-Y9894			7RW
	O1-Y9828			11RW
10	N2-Y8130	1	BAND-ELEMENT	4RW
	O1-Z0437			7RW
	O1-Y9787			11RW
11	N2-Y8310	1	PLATE	11RW
12	2C-H5569	3	POP RIVET 1/8 x .7	
13	2N-Z0384	1	ELEMENT 120V, 600W	4RW
	2N-Z0385		ELEMENT 120V, 1100W	7RW
	2N-Z0205		ELEMENT 120V, 1600W	11RW
	2N-Z0708		ELEMENT, 240V, 600W	4RW
	2N-Z0664		ELEMENT, 240V, 1100W	7RW
	2N-Z0665		ELEMENT, 240V, 1600W	11RW
14	2C-1496	1	SCREW 8-32 x 3/4	4RW
	2C-2807		SCREW 8-32 x 1 3/8	7RW, 11RW
15	2C-H8670	1	WASHER-LOCK #8	
16	2C-2556	1	NUT #8-32	
17	2T-Z0245	1	THERMOSTAT	
18	O1-Z0230	1	BRACKET-THERMOSTAT	4RW
	O1-Z0440			7RW, 11RW
19	N2-Y8127	1	BAND-HEATER	4RW
	O1-Z0436			7RW
	O1-Y9786			11RW
20	2V-Z0297	3	SPACER	
21	O1-30314	1	HEATWELL ASSY	4RW
	O1-30328			7RW
	O1-30316			11RW
22	2R-Y9854	1	KNOB-BLK	4RW, 11RW
23	2A-Y9637	1	NUT	4RW, 11RW
24	2L-Y7618	1	COVER	4RW
	N2-Y9848		PLATE-PUMP	11RW
25	2V-Y7661	1	PLUNGER SHIELD	4RW, 11RW
26	2A-Z0718	1	GUIDE	4RW, 11RW
27	2P-Z0830	1	SPRING	4RW, 11RW

Model: 4RW, 7RW, 11RW, 4RW-P, 11RW-P Round Warmers

Fig No.	Part No.	Qty	Description	Application
28	N2-Y4146	1	WASHER	4RW, 11RW
29	2I-Y9636	1	ROD-PLUNGER	4RW, 11RW
30	2I-Y4143	1	O-RING	4RW, 11RW
31	2P-Y6196	2	BALL-VALVE	4RW, 11RW
32	2A-Y7658	1	NUT	4RW, 11RW
33	2I-Z0730	1	PUMP-CHAMBER	4RW, 11RW
34	2A-Y9685	1	PIN "U"	4RW, 11RW
35	N2-62008	1	DISPENSE TUBE ASSY	4RW-P
	N2-62006			11RW-P
36	2P-Y6211	1	BRUSH	4RW, 11RW
37	2T-Z0622	1	THERMOSTAT, HIGH LIMIT	7RW, 11RW
39	N2-30455	1	SPACER	4RW
	N2-Y8926			4RW-P
40	2R-Z0872	1	KNOB	4RW-L
41	2L-Z0541	1	COVER	4RW-L
42	2C-T1004	1	SCREW	4RW-L
43	2L-Z0540	1	RING	4RW-L
44	2L-Z0577	1	LADLE , 1 OZ.	4RW-L
45	2R-Y5701	1	HANDLE-INSULATING	4RW-4H, 7RW-7H, 11RW-11H
46	01-RW0003	1	HINGED LID ASSEMBLY	7RW-7H
	01-RW0005		HINGED LID ASSEMBLY	11RW-11H
	N2-30436		HINGED LID ASSEMBLY	4RW-4H
47	02-Y5703	1	HINGE LEAF	4RW-4H, 7RW-7H, 11RW-11H
48	2B-Y5792	2	HINGE PIN	4RW-4H, 7RW-7H, 11RW-11H
49	01-RW0002	1	HINGED BOWL ASSEMBLY	7RW-7H
	01-RW0004			11RW-11H
	N2-30437			4RW-4H
51	2L-Y8876	1	COVER 4 QT FORMED	4RW, 4RW-L (OPTIONAL)
	2L-Y6594		COVER 7 QT FORMED	7RW (OPTIONAL)
	2L-Y6596		COVER 11 QT FORMED	11RW (OPTIONAL)
52	2D-Y8877	1	BOWL 4 QT	4RW, 4RW-L (OPTIONAL)
	2D-H5868		BOWL 7 QT	4RW-4H (INCLUDED)
	2D-Y3464		BOWL 11 QT	7RW (OPTIONAL)
53	2D-H6295	1	INSET	11RW (OPTIONAL)
54	N2-30404	1	PUMP - COMPLETE	4RW-P
55	N2-61007	1	PUMP - COMPLETE	11RW

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