



**Star
Manufacturing
International Inc.**

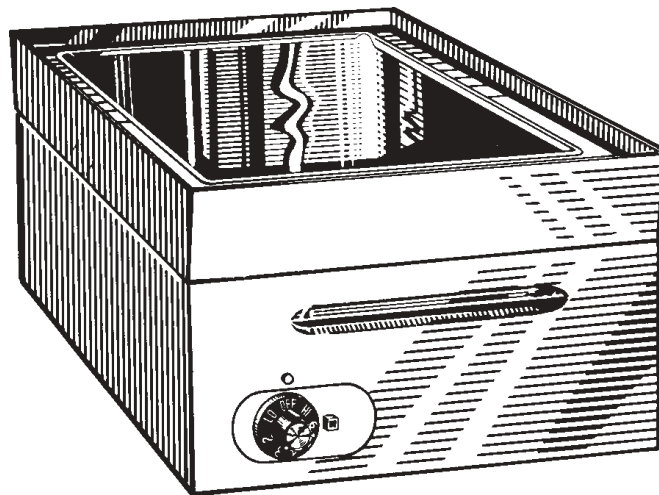
10 Sunnen Drive
St. Louis, MO 63143

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

**Installation
and
Operating
Instructions**

2M-8189 Rev. B 11/29/95

ELECTRIC FOOD WARMER MODEL 130R





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

This unit is furnished with a three wire lead-in cord for use in a grounded outlet. Do not plug into an overloaded line as this unit must have full voltage to operate properly. The unit is wired for operation on alternating current, single phase power supply only.



CAUTION

DO NOT CONNECT TO DIRECT CURRENT (DC).

GENERAL OPERATING INSTRUCTIONS

1. Clean the water pan and food pans thoroughly before using.
2. Temperature Control - The thermostat is a combination On/Off switch and heat control. The signal light next to it indicates when the electric heating element is on. The "OFF" position will turn off the electric current to the heating element.
3. This unit may be used dry or with water in the well.
4. Put hot pre-cooked food in the pots, or pans, and insert in the unit. A great variety of rectangular pan combinations can be obtained to fit this standard size well.
5. If PRE-HEATING IS DESIRED, SET THE CONTROL AT "HI" for approximately 10 minutes. Prolonged "HI" setting may result in overcooking or scorching of certain foods.
6. Set the dial to the number required to maintain the temperature desired. Because the consistency of different food varies, and because liquids and solids absorb heat at different rates, it is impractical to specify the

exact dial setting. Therefore, we have indicated the setting with a series of numbers. A little experience will give you the proper setting for various foods you are serving.

7. Turn the thermostat to "OFF" position when the unit is not in use.



CAUTION

DO NOT OVER-HEAT THE UNIT.

CLEANING INSTRUCTIONS

The exterior surfaces of the warmer can be kept clean and attractive by wiping or washing regularly with a soft cloth and mild soap and water. Any discoloration on the warmer can be removed with a non-abrasive cleaner. **Do not use an abrasive cleaner as the attractive coatings will be affected adversely.**

HEAT WELL CARE



CAUTION

NEVER PUT FOOD DIRECTLY INTO THE HEATING WELL.

Always use the food pans, or pots which fit into the well for the food.

CLEAN THE HEATING WELL DAILY

After removing the pans, or pots, clean the heating well thoroughly with a mild abrasive cleaner; such as Bon Ami, or with water to which a detergent has been added. Any food particles which have been spilled into the heating well must be cleaned off.

DO NOT USE A STEEL WOOL PAD FOR CLEANING.

IF YOU USE DRY HEAT IN THE HEATING WELL, THE METAL WILL DISCOLOR SLIGHTLY, BUT THIS WILL COME OFF WHEN CLEANING AS ABOVE.

IF YOU USE WET HEAT IN THE HEATING WELL BY ADDING WATER, CLEAN DAILY AS MENTIONED ABOVE, AND ADD FRESH WATER.

The finest stainless steel available has been used to make the heating well, but it must be given care if you want it to give years of service.

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.

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:

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

ALL:

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

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.

**THERE IS NO
EXPLODED VIEW
AVAILABLE FOR
THIS UNIT**

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MODEL **130R Designer Series Food Warmer**

Key Number	Part Number	Number Per Unit	Description
			(Serial # 1301552 & Above)
	J1-130101	1	Heating Well Assembly
	J1-Y3391	1	Gasket
	2N-7679	1	Heating Element-1000W (120V)
	2N-7677	1	Heating Element-1000W (240V)
	2P-1170	6	Element Clips (Jiffy-#105)
	J3-Y7684	1	Connector Box
	2T-6447	1	Thermostat (118V/236V) (Low = 90°, High = 212°)
	2R-9750	1	Knob-Thermostat
	2R-9193	1	Button-Indicator
	J1-8515	1	Thermostat Bulb Clamp Assembly
	J1-130103	1	Pilot Light Assembly (120V)
	J1-130115	1	Pilot Light Assembly (240V)
	Z1-115006	4	Leg Assembly (less foot)
	2A-9347	4	Extension Foot
	2C-9348	4	Stud
	2A-7612	4	Foot
	J3-500005	1	Lead in Cord (120V)
	J1-130107	1	Lead in Cord (240V)
	J1-130513	1	Front Panel Assembly
	J1-130102	1	Top Housing Assembly
	J1-8187	1	Top
	J1-130108	1	Bottom Housing Assembly
	J1-8191	1	Bottom
	1O-E1355	1	KFG Insulation (Front Right, Left, & Top) (Back Top) (Bottom) (Sides)

IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED
INCLUDE MODEL AND SERIAL NUMBER

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OF 1

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



Star Manufacturing International, Inc.

STAR MANUFACTURING

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(800) 807-9054 (314) 781-2777

Parts & Service (800) 807-9054

www.star-mfg.com