



**Star
Manufacturing
International Inc.**

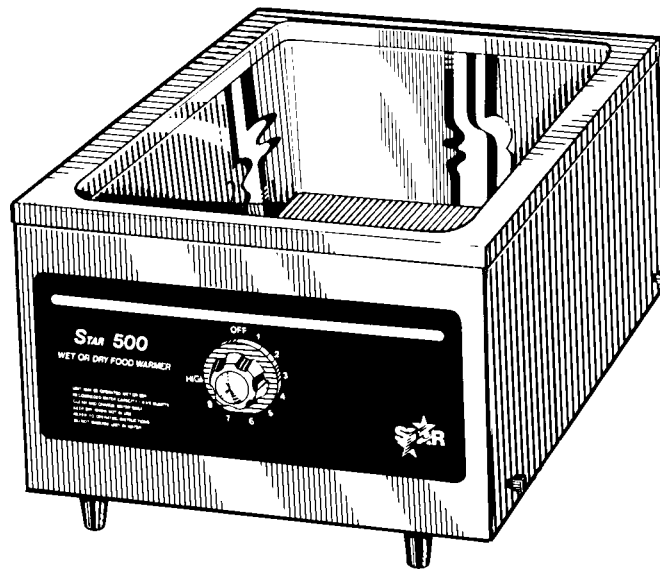
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**Installation
and
Operating
Instructions**

2M-Y7691 Rev. B 10/3/95

ELECTRIC FOOD WARMER MODEL 500





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 warmer is to be operated on the voltage indicated on the nameplate. The unit is designed for use on alternating current (AC) 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:
To INCREASE temperature - turn knob to right. To DECREASE temperature - turn knob to left. To CUT OFF heat - turn knob to extreme left, to "OFF" position.
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 "HIGH" for approximately 10 minutes. Prolonged "HIGH" 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.



CAUTION

DO NOT OVER-HEAT THE UNIT. If overheating occurs, it will take considerable time to cool to the proper temperature.

CLEANING INSTRUCTIONS

The exterior surfaces of the warmer can be kept clean and attractive by wiping it regularly with a clean soft cloth. Any discoloration on the warmer can be removed with a non-abrasive cleaner.

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-Y7691 REV. B 10/3/95