



**Star Manufacturing
International Inc.**

10 Sunnen Drive
St. Louis, MO 63143

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

**Installation and
Operating Instructions**

TOASTWELL FOOD WARMERS / SERVERS

MODELS:

CCF

FFW SERIES

G SERIES

MDD SERIES

NMS SERIES

STT SERIES



INSTALLATION AND OPERATING INSTRUCTIONS



CAUTION!

INSTALLATION

These models are equipped for the voltage and wattage indicated on the nameplate. These units are designed to operate on alternating current (A.C.), two wire single phase service only and are equipped with an approved lead in cord set with a three prong grounding type plug. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

Connect Toastswell Therma Drawer hot food server to any proper A.C. wall outlet and ground case. If 230V is required, change wiring, unless you ordered a 230V unit. We will not be responsible for installation.

OPERATING PROCEDURE

Turn knob to temperature required (#5 is approx. 150 degrees F, #9 is approx. 200 degrees F). Pilot light will go on until temperature in warmer is reached, then pilot light will go off. Thermostat will automatically maintain proper temperature, using current as needed. To shut off current turn knob to left. Check chart, showing temperatures required for different type foods.

When several types of food are kept hot at the same time, set thermostat at #5 which is approx. 150 degrees F for best results. Higher temperature should be used only for short periods. Thermostat holds temperature to where it is set. Setting thermostat to a higher temperature will not speed up the heating time.

Each drawer has a removable pan which can be removed for cleaning without having to remove the whole drawer. Each drawer has its own moisture control. The moisture can be controlled by turning humidity control knob to "moist", this will retain the moisture in the food. To crisp food, turn knob to "crisp" position, this will crisp food. To keep rolls soft and fresh, turn

knob to moist. This seals moisture in drawer pan by closing pan lid when drawer is pushed closed. To crisp hard rolls, turn knob to crisp. This holds lid open over pan and lets air circulate around rolls keeping them crisp and hot.

Keep the drawers as full as possible and the rolls will keep fresh and moist. If set on "moist" when the drawer is less than half full, they will not keep as well. When adding new rolls in drawer pull the rolls that are left in drawer toward the front and use them first, giving time for new rolls to become heated. Do not heat the rolls more than once, as they will not be palatable if reheated. If they dry out reduce temperature. Time is required to learn the correct temperature and moisture control settings.

CLEANING

To remove pan for cleaning, pull out drawer as far as it will go, lift front of pan about 1/2 inch and then pull pan forward and lift up.

To replace drawer pan cover let the slots on back of cover (one on each end) slip on to the two brackets located in far back of unit. After back of drawer pan cover is located on these, push up on front of drawer pan cover, and slide catch over lift mechanism.

CORD PLUG AND GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a three conductor cord, having a grounding type plug. If you use an adaptor be sure your system is grounded. Then connect the green wire of the adaptor to a mounting screw of the receptacle. For ungrounded systems, attach the green wire of the adaptor to a known permanent ground.

MAINTENANCE AND REPAIRS

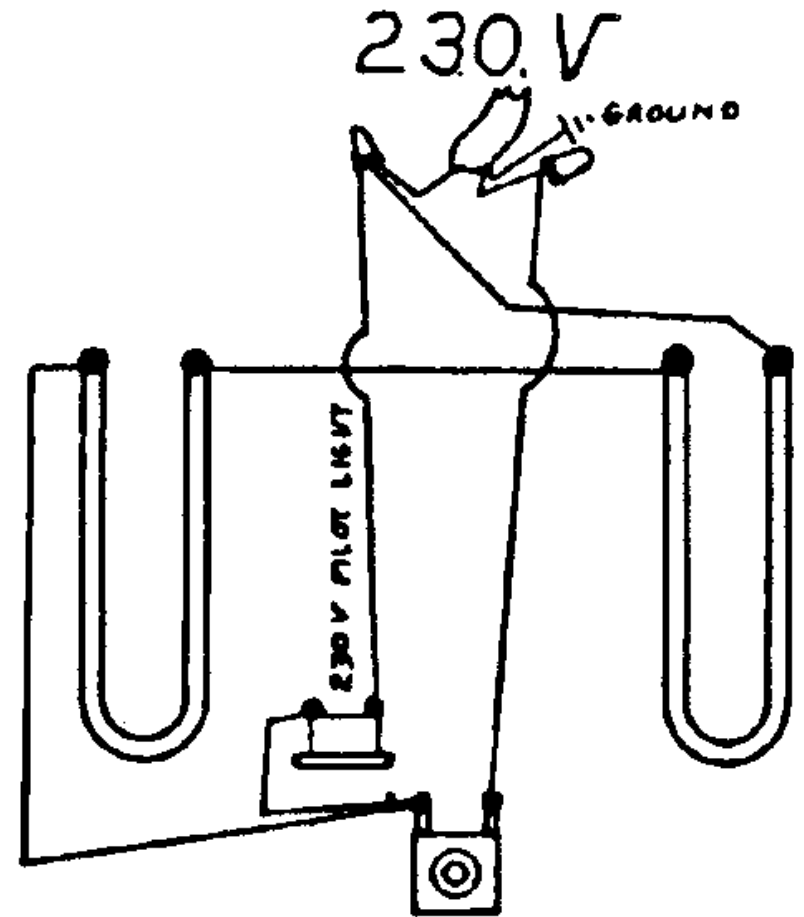
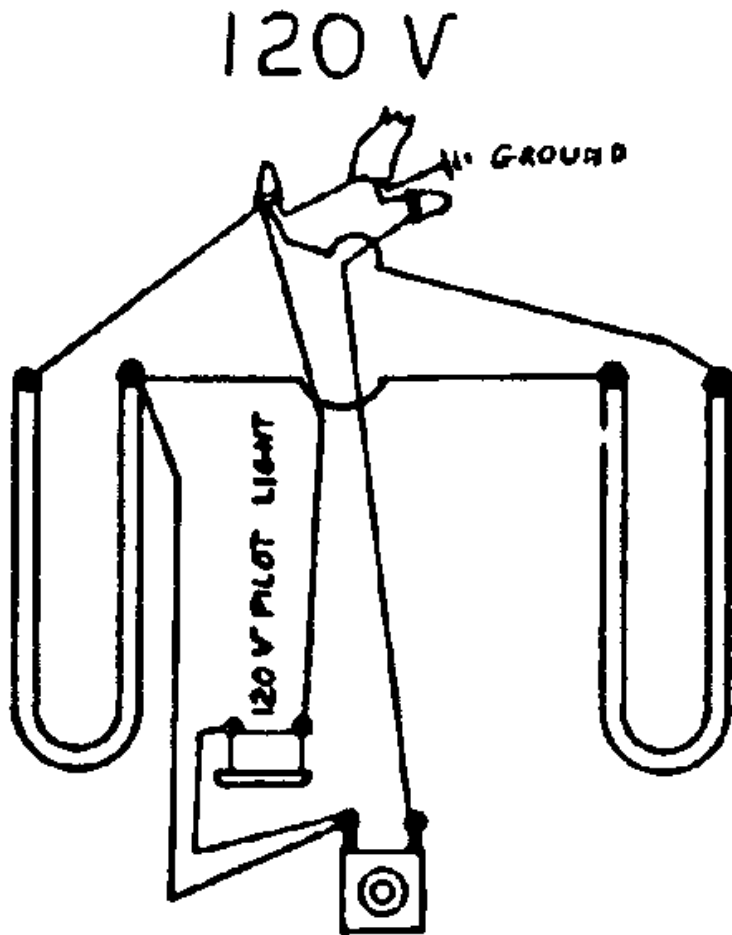
Contact the factory or one of its representatives or a local service company for service or maintenance if required.

NOTE: This unit may smoke and have a slight odor when first used because the insulation is new, for this reason we suggest that before using, you turn the thermostat to 175 degrees and let unit heat for approximately 2 hours. This will allow any smoke or odor to dissipate before food is put into unit.

For FFW3 and FFW4 drawer units, legs must be screwed tight against bottom. Legs are sold separately. FFW1 and FFW2 drawer units, screw four rubber feet in threaded holes that were used to hold hot food server in crate.

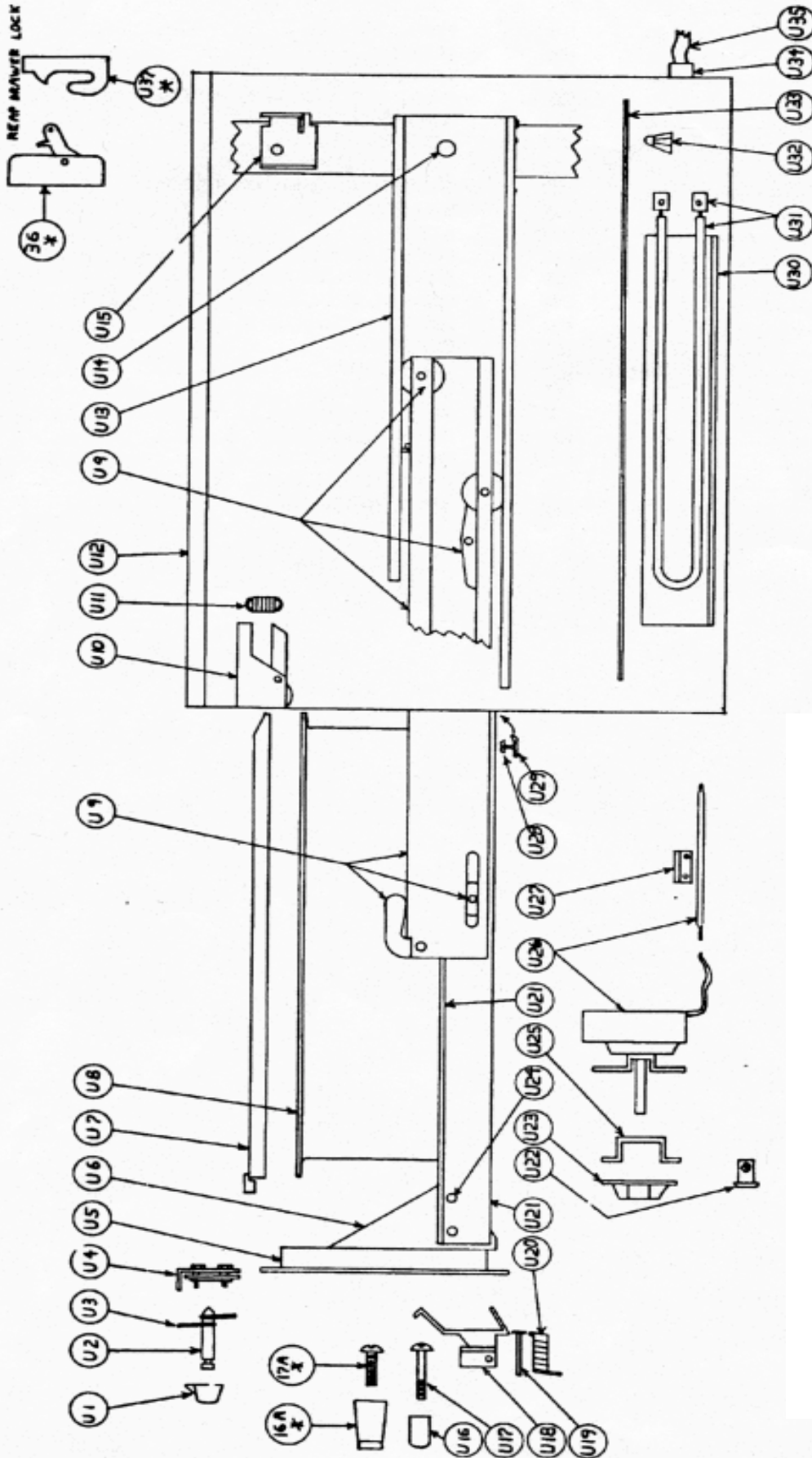
RETAIN THIS MANUAL FOR FUTURE REFERENCE
Part No. 2M-Z1193 Rev. -- 4/10/97

WIRING DIAGRAM FOR:
CCF, FFW Series, MDD Series, NMS Series, and STT Series
Drawer Food Warmers



REPLACEMENT PARTS PRICE LIST

MODELS: FFW1, FFW2, FFW3-L; FFW1 BI, FFW2 BI, FFW3 BI-L (120V)
FFW1, FFW2, FFW3-H; FFW1 BI, FFW2 BI, FFW3 BI-H (208/230V)



9E MODEL **FFW** Series Drawer Food Warmer

Key Number	Part Number	Number Per Unit	Description	
U1	2R-09-FW-0006	1/2/3/4	MOIST CRISP CONTROL KNOB	FFW1/FFW2/FFW3/FFW4
U2-U4	E9-30-FW-0045	1/2/3/4	MOIST CRISP CONTROL COMPLETE	FFW1/FFW2/FFW3/FFW4
U5	E9-50-FW-0015	1/2/3/4	DRAWER FRONT, STAINLESS, INSULATED	FFW1/FFW2/FFW3/FFW4
U6	E9-04-FW-0111	1/2/3/4	DRAWER SUPPORT (LEFT)	FFW1/FFW2/FFW3/FFW4
	E9-04-FW-0060	1/2/3/4	DRAWER SUPPORT (RIGHT)	FFW1/FFW2/FFW3/FFW4
U7	E9-30-FW-0061	1/2/3/4	PAN LID, ALUMINUM	FFW1/FFW2/FFW3/FFW4
U8	2D-09-FW-0016	1/2/3/4	PAN, STAINLESS STEEL (23-1/4 x 14-3/8 x 5-1/8)	FFW1/FFW2/FFW3/FFW4
U9L	E9-30-FW-0039	1/2/3/4	DRAWER SLIDE INNER TRACK (LEFT)	FFW1/FFW2/FFW3/FFW4
U9R	E9-30-FW-0040	1/2/3/4	DRAWER SLIDE INNER TRACK (RIGHT)	FFW1/FFW2/FFW3/FFW4
U10,U11	E9-30-FW-0043	1/2/3/4	LID LIFT ASSEMBLY	FFW1/FFW2/FFW3/FFW4
U12	E9-04-FW-0120	1	TOP, STAINLESS STEEL	
U13L	E9-30-FW-0052	1/2/3/4	DRAWER SLIDE OUTER TRACK (LEFT) (16-3/16")	FFW1/FFW2/FFW3/FFW4
U13R	E9-30-FW-0053	1/2/3/4	DRAWER SLIDE OUTER TRACK (RIGHT) (16-3/16")	FFW1/FFW2/FFW3/FFW4
U14			SCREW (OBTAIN LOCALLY)	
U15	E9-04-FW-0136	1/2/3/4	LID REST GUIDE (LEFT)	FFW1/FFW2/FFW3/FFW4
	E9-04-FW-0137	1/2/3/4	LID REST GUIDE (RIGHT)	FFW1/FFW2/FFW3/FFW4
U16			HANDLE (OLD STYLE) (NO LONGER AVAILABLE)	
U16A	2R-Y7557	1/2/3/4	HANDLE DOOR (NEW STYLE)	FFW1/FFW2/FFW3/FFW4
U17			HANDLE SCREW (OBTAIN LOCALLY)	
U17A	2C-08-07-0048	2/4/6/8	HANDLE SCREW (10-32x1.75)	FFW1/FFW2/FFW3/FFW4
U18			DRAWER LOCK ASSEMBLY (NO LONGER AVAILABLE) (Use Key # U36 & U37 instead)	
U19			PIN (NO LONGER AVAILABLE)	
U20	2P-08-07-0151	1/2/3/4	SPRING	FFW1/FFW2/FFW3/FFW4
U21	E9-30-FW-0002	1/2/3/4	DRAWER FRAME ASSEMBLY	FFW1/FFW2/FFW3/FFW4
U22	2S-Z3823	1	ROUND INDICATOR LIGHT (120V) (NEW STYLE)	
	2S-05-07-0138	1	ROUND INDICATOR LIGHT (240V) (NEW STYLE)	
	2S-05-07-0040	1	SQUARE INDICATOR LIGHT (120V) (OLD STYLE) (not shown)	
	2S-05-07-0170	1	SQUARE INDICATOR LIGHT (240V) (OLD STYLE) (not shown)	
U23	2R-09-07-0006	1	THERMOSTAT KNOB	
U25	E9-04-FW-0243	1	THERMOSTAT BRACKET	
U26	2T-05-FW-0003	1	THERMOSTAT, CAPILLARY TUBE TYPE	
U27	E9-04-FW-0131	1	THERMOSTAT BULB CLAMP	
U28			SCREW (OBTAIN LOCALLY)	
U29	E9-04-FW-0103	1/2/3/4	DRAWER STOP (LEFT)	FFW1/FFW2/FFW3/FFW4
	E9-04-FW-0313	1/2/3/4	DRAWER STOP (RIGHT)	FFW1/FFW2/FFW3/FFW4
U30	E9-50-FW-0043	1	ELEMENT HOLDER AND BAFFLE (LEFT)	
	E9-50-FW-0039	1	ELEMENT HOLDER AND BAFFLE (RIGHT)	
U31	2N-05-FW-0002	2	ELEMENT, 600 WATT (120/208/240V)	
U32	2C-05-07-0036	2	PORCELAIN WIRE CONNECTOR (OLD STYLE)	
	2E-05-07-0057	1	TERMINAL BLOCK (NEW STYLE) (not shown)	
U33	E9-04-FW-0115	1	ELEMENT COVER PLATE	
U34	2K-05-07-0017	1	STRAIN RELIEF, CORDSET	
U35	2E-05-07-0051	1	LEAD-IN CORD (120V)	
	2E-05-07-0049	1	LEAD-IN CORD (240V)	
U36	E9-30-FW-0044	1/2/3/4	REAR DRAWER LOCK	FFW1/FFW2/FFW3/FFW4
U37	E9-70-FW-0093	1/2/3/4	DRAWER LOCK CATCH	FFW1/FFW2/FFW3/FFW4
	2P-09-FW-0025	2	RIGID WHEEL/CASTER (not shown)	
	2P-09-FW-0026	2	SWIVEL WHEEL/CASTER (not shown)	
	2A-09-FW-0023	4	LEG 6" (not shown)	
	2A-09-FW-0024	4	LEG 12" (not shown)	
	2T-05-FW-0004	1	THERMOMETER FLANGE FRONT (OLD STYLE) (not shown)	
	2T-05-FW-0010	1	THERMOMETER 2" DIAL (NEW STYLE) (not shown)	

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

PAGE 1
OF 1

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



Star Manufacturing International, Inc.