

S T A R M A N U F A C T U R I N G C O M P A N Y
Division of Hercules Galion Products, Inc.
9325 Olive Blvd, St. Louis, Mo. 63132

Star-Master Electric Food Warmers
Models 121-122-123

Read Carefully

INSTALLATION:

A.C. current only. Do not connect to D.C. current as this will damage the thermostat. These units are equipped for the voltage as indicated on the name plate of the unit. Connected load 800 watts. Set the unit in a level position. Adjust the foot glides if necessary. Plug the 2-wire lead-in cord into convenient outlet. Do not plug into an overloaded line as these units must have full voltage to operate properly.

CAUTION:

These are DRY HEAT units. DO NOT place water in the heating compartment. Never immerse the unit in water as this will damage the electrical connections.

OPERATING INSTRUCTIONS FOR ALL MODELS:

1. With the lead-in cord plugged into an A.C. outlet of the voltage specified on the name-plate of the unit, turn the switch to the "ON" position.
2. Put the hot pre-cooked food in the pots, or pans, and insert in the unit.
3. PRE-HEAT the unit by turning the thermostat dial clockwise to setting number 5 for a period of approximately ten (10) minutes, no longer.
4. THEN SET THE DIAL AT THE NUMBER REQUIRED to maintain the temperature desired. Because the consistency of different foods varies, and because liquids and solids absorb heat at different rates, it is impractical to specify the exact dial settings. Therefore, we have indicated the settings with a series of numbers. A little experience will give you the proper setting for the various foods you are serving. Generally speaking, a dial setting between #2 and #3 will be found satisfactory for meats and vegetables, and between #4 and #5 for soups and liquids, but as mentioned above you will soon learn from experience the best dial setting to meet your needs.
5. TURN THE SWITCH TO THE "OFF" POSITION WHEN UNIT IS NOT IN USE.

CAUTION:

DO NOT OVER-HEAT THE UNIT. If you do, it will take considerable time to cool to the proper temperature, because the unit is heavily insulated.

KEEP THE UNITS CLEAN:

Designed for long-time use, your food server will stay new looking and attractive for many years with proper care. The exterior surface can be kept clean by regularly wiping with a clean, soft cloth. Any discoloration may be removed by

using a nonabrasive cleaner. At least once a day, wipe out the interior of the unit. CAUTION: Disconnect the lead-in cord before cleaning the interior.

REPLACEMENT OF OPERATIVE PARTS:

Always disconnect the lead-in cord when making any repairs.

REPLACING THE HEATING ELEMENT:

A plug-in type of element is used. Remove the screw which fastens the element to the body, then lift out the element. CAUTION: Never remove the element while the current is on. When replacing a heating element the terminals must make good contact with the contact clips in the female assembly.

REPLACING THE THERMOSTAT AND THE ON-OFF SWITCH:

Loosen the Allen set screw in the thermostat dial and carefully remove the dial from the shaft. Remove the face plate which is held in position by two screws on bottom.