

STAR[®] SPECIALTY DISPENSER

MODEL
1-9NRL

Installation and Operation Instructions

2M-Z0476 Rev.G 6/11/10



1-9NRL



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: (314) 678-6303

Fax: (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



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.

Before using your new equipment, read and understand all the instructions & labels associated with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.

All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition. If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.

Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

GENERAL OPERATING PROCEDURES

Follow these simple instructions for the setup and operation of your new dispenser.

1. Lift the unit out of its shipping container and remove all tapes and packing materials. Do not discard carton until the dispenser is completely assembled and working.
2. Ensure the magnetic impeller and wire agitator are installed by lifting the lid and looking down into the bowl. The word "TOP" should be visible on the magnetic impeller.

NOTE: Supplied with your new Star dispenser are two (2) wire agitator assemblies.

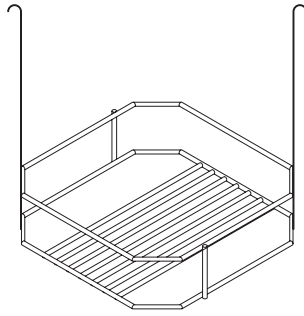
3. Add liquid to be heated/dispensed. If working with a powder, mix with water prior to pouring into bowl. For best results, use hot liquid when mixing with powder. This improves mixing and greatly reduces time to reach serving temperature. Do not place powders directly into bowl. Mix first.
4. Plug unit into 115V AC outlet.



WARNING

DO NOT CONNECT TO DIRECT CURRENT (DC).

5. Turn the switch on the front right side of the unit to ON position. This controls the indicator light, heating element, and motor. Power is indicated by the switch light.
6. The recessed area below the spigot is intended for use as a drip tray.
7. Your new Star dispenser is equipped with a worry-free, preset thermostat that maintains product serving temperatures around 165°F, which is desirable in most applications. Should your application require a different temperature for serving, please contact one of our service representatives at 1-800-264-7827.
8. Also provided with your new dispenser is a suspension basket. See figure below.



This basket is for use when placing solids in the dispenser prior to melting. The basket can also be used to store spices or other flavorings not directly placed in the liquid.

DISPENSER CLEANING INSTRUCTIONS

1. For best results and customer satisfaction, thoroughly clean dispenser daily.



CAUTION

TURN UNIT OFF AND UNPLUG PRIOR TO CLEANING.

2. Remove contents of the bowl before lifting and cleaning. Product removed from the bowl may be placed in a suitable container for overnight refrigerated storage.
3. Allow unit to cool, lift the cover, and remove the grate and impeller.
4. Remove the front of the unit by pulling on both sides at the top with your fingers. Release the latch to loosen the bowl from the element band and swing the clamp to the left.
5. Raise the bowl until the faucet shank touches the top of the frame, then tilt the bowl forward and upward until the faucet shank clears the unit.
6. Clean and dry the inset bowl, replacing it in the unit by reversing operations of step 5. Tighten the latch for the heating element.
7. Reinstall the impeller such that the word "TOP" is again visible, then reinstall the metal grate.

MAINTENANCE AND REPAIRS

Contact the factory, a service representative, or a local service company for service or required maintenance.

Cleaning & Sanitizing Instructions

Proper cleaning and sanitizing of the faucet on your tea machine is necessary to delivery great tasting fresh brewed iced tea. SPB and SPBH faucets do not require tools for servicing, cleaning, or sanitizing. Simplified construction means fewer parts to wear out or replace.

To prevent bacterial growth, follow step by step sequence and refer to the diagram below. When ordering replacement parts, be sure to specify our model number. The chart below shows common replacement parts.

IMPORTANT: To prevent bacterial growth and protect tea flavor, clean and sanitize tea brewing and storage equipment at least ONCE A DAY according to manufacturer's directions.

CLEANING & SANITIZING

STEP 1:

Remove the entire upper assembly by unscrewing the bonnet (A).

STEP 2:

- Pull seat cup (B) to remove from stem. Inspect for wear or hardening and replace if necessary.
- Clean all parts, including faucet body, in hot soapy water.
- Sanitize with a chlorine (50 PPM), iodine (14 PPM) or quaternary ammonium compound (100 PPM).
- Rinse with clear hot water.

STEP 3:

Snap seat cup over stem end by applying direct pressure.

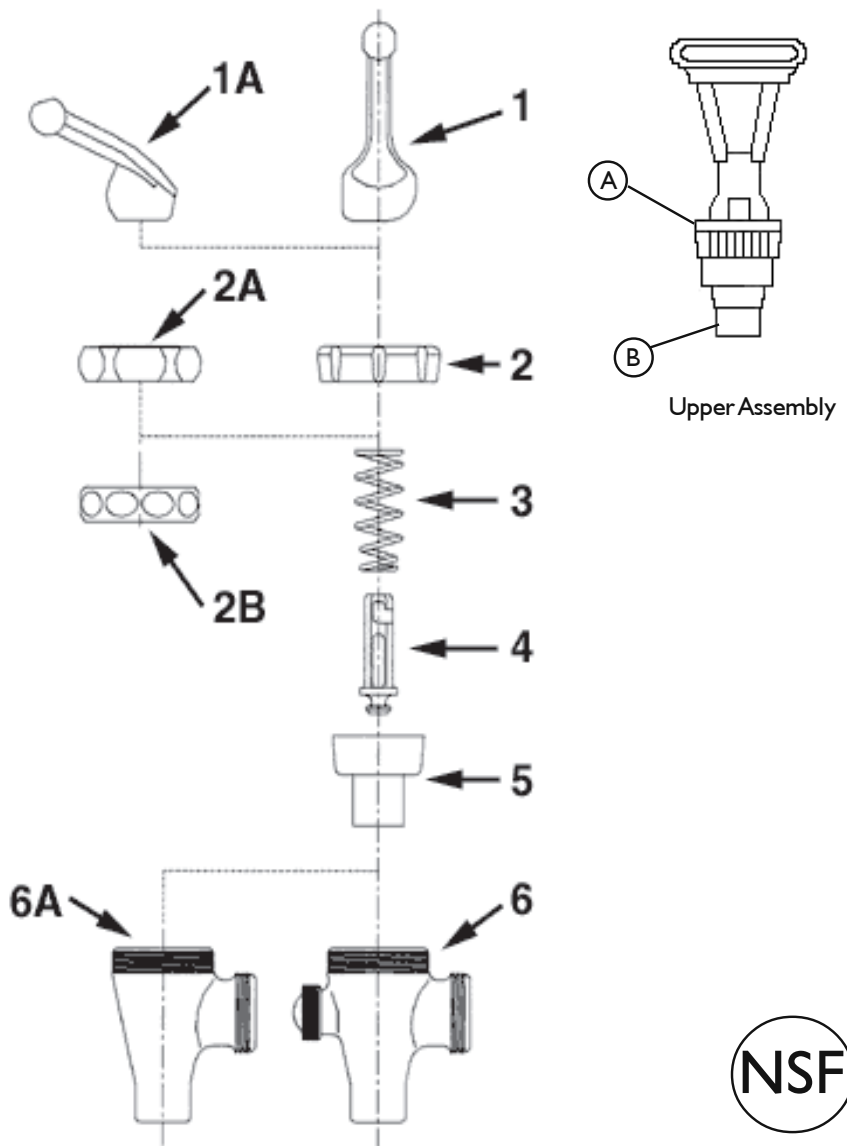
STEP 4:

Screw upper assembly back onto body. **HAND TIGHTEN ONLY!**

NOTE:

To dismantle the entire upper assembly, carefully pull handle from stem while applying pressure to seat cup. Remove spring, stem and seat cup. Reassemble in reverse.

Tomlinson manufactures this same valve for most major tea brewer manufacturers whose names may appear on the handle.



Visit our Website at: www.star-mfg.com

Email: service@star-mfg.com

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 Ultra-Max, Hot Plates, Griddles, Charbroilers is (3) years parts & labor.
- * The warranty period for the Star-Max, Charbroilers, Griddles, Hot Plates, Fryers & Finishing Oven is (2) years parts & labor.
- * 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, the labor to replace the part is **NOT** warranted.

SERVICES NOT COVERED BY WARRANTY

1. Travel time and mileage rendered beyond the 50 mile radius limit
2. Mileage and travel time on portable equipment (*see below*)
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.
4. Installation of equipment
5. Damages due to improper installation
6. Damages from abuse or misuse
7. Operated contrary to the Operating and Installation Instructions
8. Cleaning of equipment
9. Seasoning of griddle plates
10. Voltage conversions
11. Gas conversions
12. Pilot light adjustment
13. Miscellaneous adjustments
14. Thermostat calibration and by-pass adjustment
15. Resetting of circuit breakers or safety controls or reset buttons
16. Replacement of bulbs
17. Replacement of fuses
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, 510FF 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.**

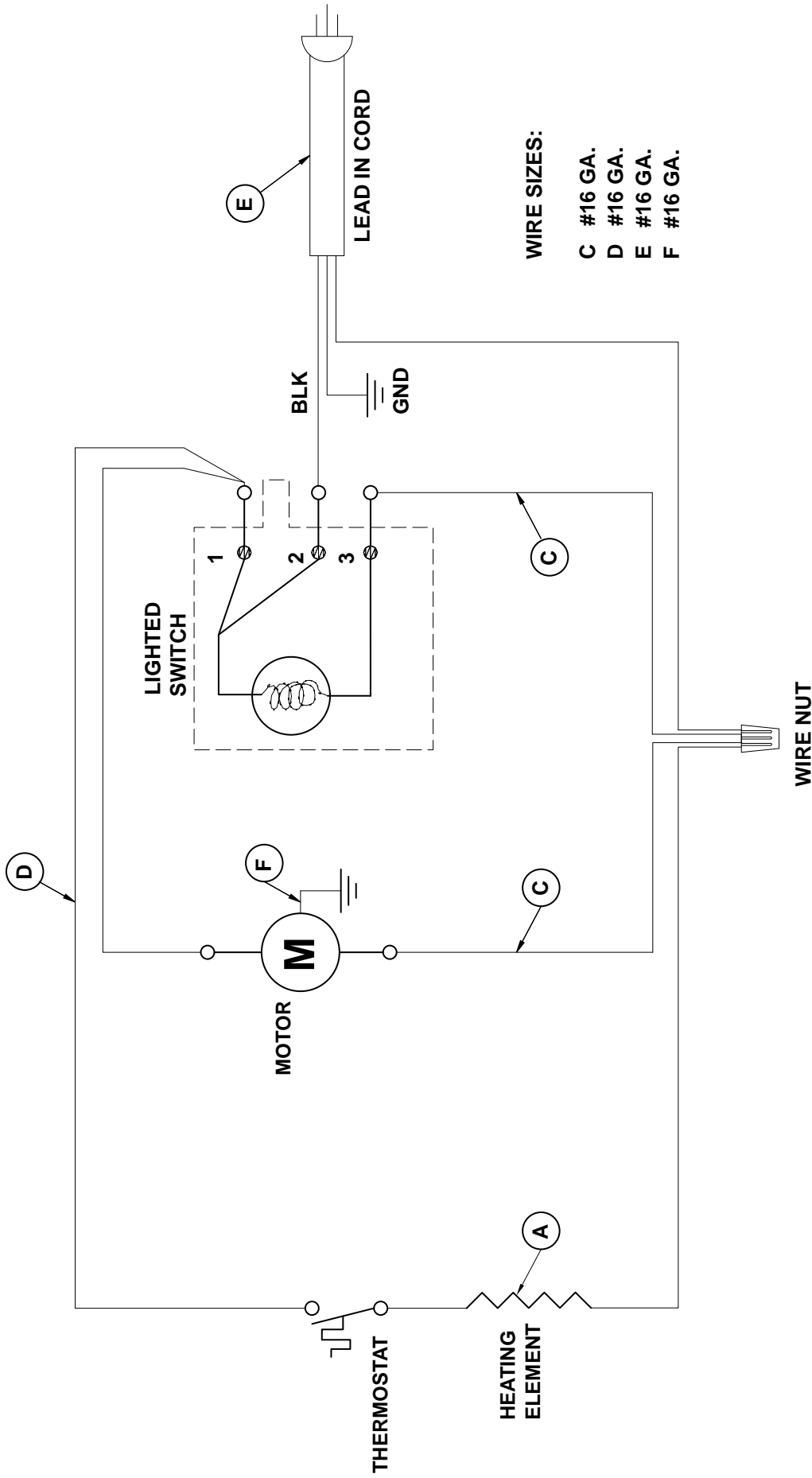
ALL:

- * 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.



1-9N / 1-12 WIRE DIAGRAM

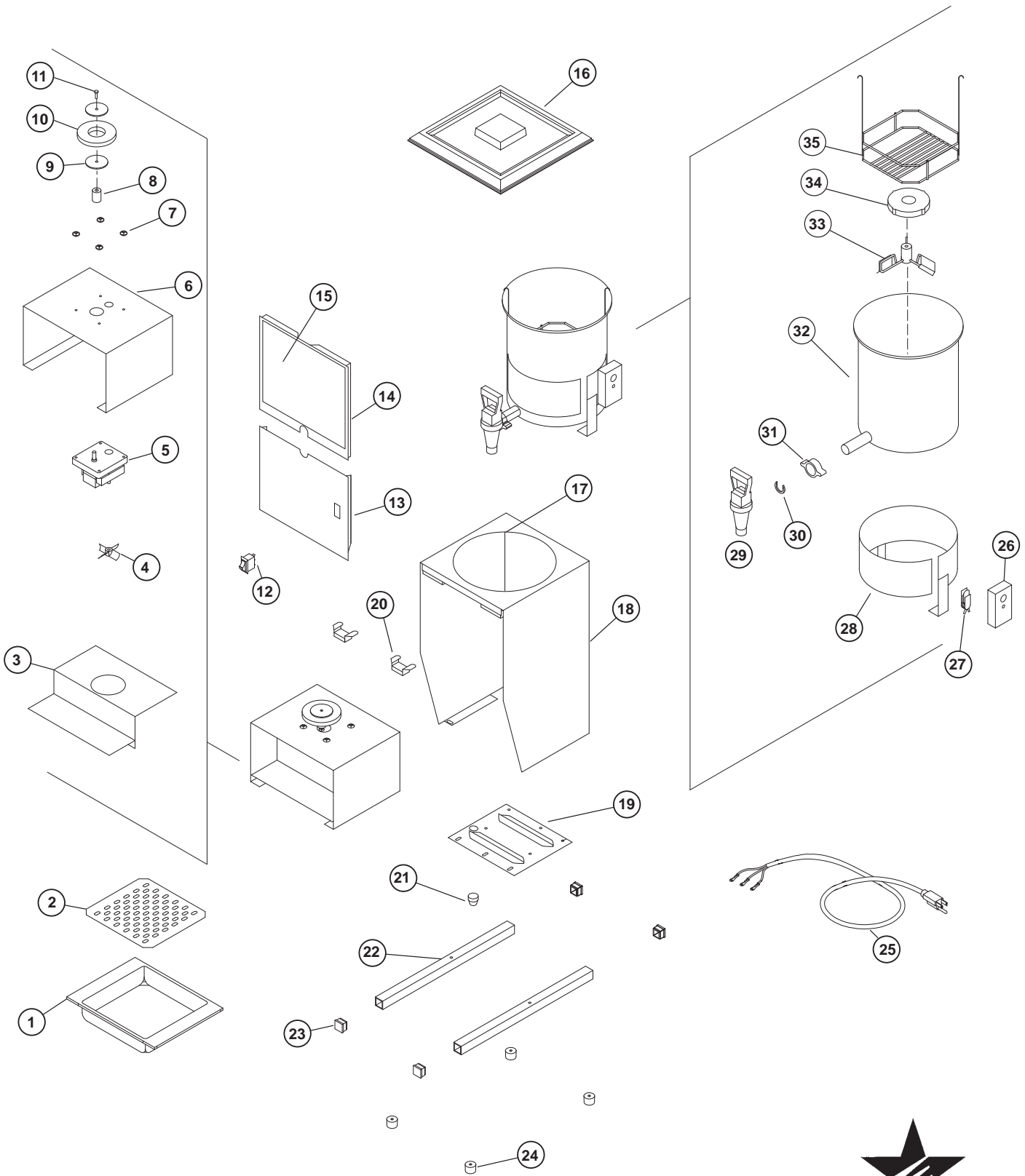
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STAR MANUFACTURING INTERNATIONAL INC.

SK1827

Rev D

5/06/02



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



MODEL: 1-9-NRL

STAR MANUFACTURING INTERNATIONAL, INC.

SK2083

REV. A

PARTS LIST

June 11, 2010, Rev G

MODEL _____ 1-9NRL Specialty Dispenser _____

Key Number	Part Number	Number Per Unit	Description
1	2D-H8551	1	DRIP PAN
2	M1-H8550	1	DRIP PAN GRILL
3	M1-H8552	1	BRACE
4	2R-Y4809	1	FAN BLADE - METAL
5	PS-S8792	1	MOTOR KIT 120V
6	M1-H8560	1	BASE
7	2I-H6579	4	GROMMETS
8	2K-H8558	1	COUPLING
9	M1-H8556	2	PLUG - MAGNET
10	2R-H8590	1	IMPELLER MOTOR MAGNET
11	2C-1506	1	SCREW
12	2E-Y6044	1	SWITCH 10A/250V GRD (#L1008881 & ABOVE)
	2E-Y6144	1	SWITCH SPST 20A/120V RCS (L1005857 - L1008880)
	2E-Y5020	1	SWITCH SPST 16A/125V (L1005856 & BELOW)
13	M1-19012	1	FRONT BOTTOM PANEL
14	M1-S8644	1	FRONT TOP PANEL
15	2M-H8639	1	SIGN - "DELICIOUS HOT CHOCOLATE"
	2M-Z0447	1	LABEL - OPERATOR
16	2L-Y8933	1	STAINLESS STEEL COVER
	2L-H8548	1	PLASTIC COVER
17	M1-H8597	1	BOWL GASKET
18	2D-S8578	1	BODY ASSEMBLY
19	M1-H8555	1	PLATE - BOTTOM
20	2C-9788	2	MAGNETIC CATCH
21	2K-H5417	1	CORD BUSHING
22	2V-Z0568	2	BASE TUBE
23	2P-H8867	4	PLUG END
24	2I-H7685	4	FOOT
25	2I-S7523	1	LEAD-IN CORD (#L2002915 and below)
	M1-90101	1	LEAD-IN CORD (#L2002916 and above)
26	N2-H6968	1	COVER - THERMOSTAT
27	2T-H6335	1	THERMOSTAT
28	M1-S8586	1	HEATING ELEMENT
29	2U-H8778	1	FAUCET
30	2C-H2016	1	WASHER - "C"
31	2C-H8779	1	WING NUT
32	2D-S8579	1	BOWL ASSEMBLY
33	M1-S8788	2	IMPELLER ASSEMBLY WITH STIRRING PADDLES
34	2R-H8583	1	COATED IMPELLER MAGNET
35	2B-90100	1	BUTTER BASKET ASSEMBLY
--	2J-8006	1	INDICATOR LIGHT
--	2K-H8634	1	BUSHING - NYLON

**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.

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