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**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
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