



# STAR<sup>®</sup> FOOD STEAMER

MODEL  
NFS

## Installation and Operation Instructions

2M-Z1198 Rev.C 2/13/2006



NFS



## 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.

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## 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](http://www.star-mfg.com)  
**E-mail** [Service@star-mfg.com](mailto: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](mailto:Parts@star-mfg.com)  
[Service@star-mfg.com](mailto:Service@star-mfg.com)  
[Warranty@star-mfg.com](mailto:Warranty@star-mfg.com)

**Website:** [www.star-mfg.com](http://www.star-mfg.com)

**Mailing Address:** Star International Holdings Inc., Company  
10 Sunnen Drive  
St. Louis, MO 63143  
U.S.A

## OPERATING INSTRUCTIONS



### 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.

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.).**



### WARNING

#### INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance.

The electrician should be familiar with electrical installations and your local electrical requirements.

Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

## OPERATING PROCEDURE

Connect your food freshener to a 120 volt A.C. wall outlet and be sure the metal frame of the appliance is grounded. Pull out the lower drawer to where it stops and fill the pan with distilled water. Using anything other than distilled water can damage the unit. Turn switch on but do not start to use until pilot light goes out. Your Steamer will not be hot enough to work properly until the pilot light goes out. Do not pump when cold or below required temperature.

Open the top food drawer and place food in the pan. Close the drawer and pump the handle the required amount of times to heat food. See the preparing instructions listed on page 4. After pumping and waiting the proper time required to heat food, open the drawer and remove food. Never pump over four times and always wait 30 seconds before pumping again. Over pumping will or can damage the steam chamber and will not heat food any faster. The drawer should be kept closed when not in use. When not in operation, turn off the power switch.

See the Operating & Food Preparing Instructions on Page 5 for more information.



### CAUTION

**USE ONLY DISTILLED WATER, TAP WATER CAN DAMAGE THE UNIT.**

## CLEANING



### CAUTION

**DO NOT USE SOAP OR DETERGENT TO CLEAN STEAM CHAMBER.**

To remove water pan, pull out lower drawer until it stops, then press in on the stops on each side and pull the pan all the way out. Clean pan and baffles. The food pan is removable by pulling the drawer out and lifting up on the pan. To remove the food pan drawer frame, pull out as far as it will go, then raise up the catches on the tracks and pull forward.

#### 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.

**NFS FOOD STEAMER  
OPERATING & FOOD PREPARING INSTRUCTIONS**

THE FOLLOWING ARE SUGGESTED HEATING TIMES.  
EACH OPERATOR MUST LEARN THROUGH TRIAL AND PERSONAL REQUIREMENTS.

<b>TYPE FOOD</b>	<b>NUMBER OF TIMES TO DEPRESS LEVER</b>	<b>HEATING TIME DRAWER CLOSED</b>
SWEET ROLLS	2	20 TO 30 SECONDS
HAMBURGER BUNS	2	30 SECONDS
BISCUITS	2	45 SECONDS
CORN BREAD	2	60 SECONDS
DINNER ROLLS	2	30 SECONDS
WAFFLES	2 WAIT 30 SEC., 2*	35 SECONDS
BACON (PRECOOKED)	2	60 TO 75 SECONDS
HAMBURGER (PRECOOKED)	3	60 SECONDS
FROZEN SLICED MEAT	2 WAIT 30 SEC., 2*	3 TO 5 MINUTES
SAUSAGE (PRECOOKED)	2 WAIT 30 SEC., 2*	1-1/2 MINUTES
ROAST BEEF (SLICED)	3	60 TO 75 SECONDS
FISH STICKS (PRECOOKED)	2 WAIT 30 SEC., 2*	1-1/2 MINUTES
TOASTED CHEESE	2	45 TO 60 SECONDS
BAKED BEANS	2 WAIT 30 SEC., 2*	1-1/2 TO 2 MINUTES
VEGETABLES (PRECOOKED)	2 WAIT 30 SEC., 2*	60 TO 75 SECONDS
VEGETABLES (FROZEN)	2 WAIT 30 SEC., 3*	1-1/2 MINUTES
CHEESEBURGER	2 WAIT 30 SEC., 3*	1-1/2 TO 2 MINUTES
HOT DOGS	2 WAIT 30 SEC., 2*	1-1/2 TO 2 MINUTES
BEEF STEW	2 WAIT 30 SEC., 2*	1-1/2 TO 2 MINUTES
RICE (PRECOOKED)	2 WAIT 30 SEC., 2*	75 SECONDS
PIES, PIZZA PIE	2 WAIT 30 SEC., 2*	45 TO 90 SECONDS
FROZEN PRODUCTS	2 WAIT 30 SEC., 3*	1-1/2 TO 5 MINUTES

\*DEPRESS HANDLE 2 TIMES, WAIT 30 TO 35 SECONDS AND DEPRESS 2 OR 3 MORE TIMES, THEN WAIT REQUIRED TIME

\*\*REPEATED AND CONTINUOUS PUMPING IS NOT REQUIRED. STEAM STAYS IN HEATING PAN UP TO SEVERAL MINUTES. GIVE IT TIME TO HEAT FOOD. NEVER DEPRESS OR PUMP LEVER MORE THAN (3) TIMES WITHOUT A WAITING PERIOD OF AT LEAST 30 SECONDS.

READ CAREFULLY THE OPERATING INSTRUCTIONS FURNISHED WITH EACH STEAMSWELL UNIT BEFORE USING EITHER MODEL. USE DISTILLED WATER.

### 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 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. Labor to replace the part is chargeable to the customer.

### 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 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

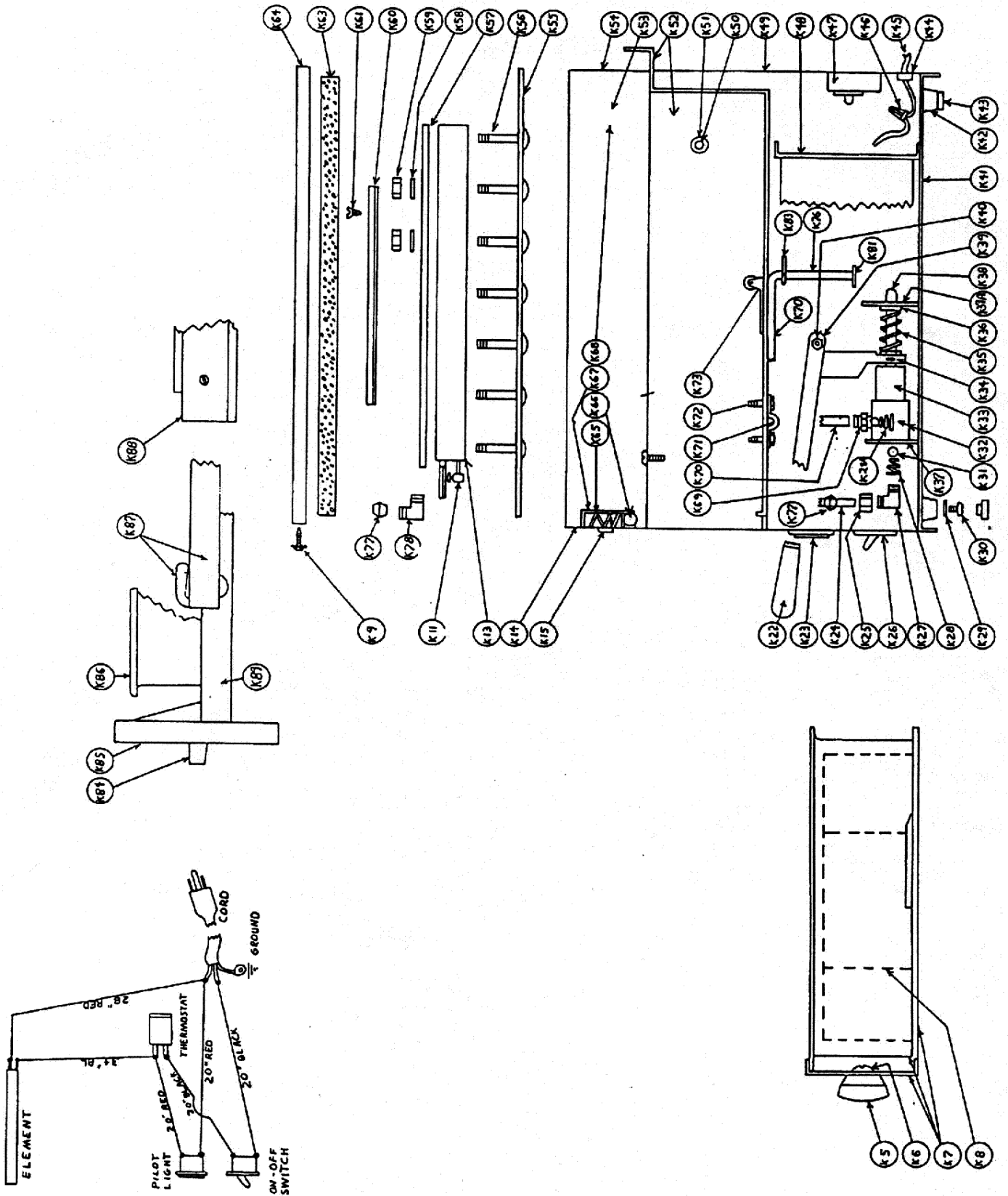
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

### 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.

# REPLACEMENT PARTS PRICE LIST

## MODEL: NFS



# PARTS LIST

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MODEL Food Steamer Model NFS

Key Number	Part Number	Description
K3	2R-Y7557	DRAWER HANDLE
K5	2R-09-07-0075	KNOB WATER PAN
K7	C9-30-FS-0199	WATER PAN ASSEMBLY
K8	C9-04-FS-0199	SPLASH BAFFLE
K10	2K-10-07-0014	SLEEVE - WATER LINE
K13	C9-30-FS-0002	CASTING & ELEMENT WITH PART K-55, K57
K14	C9-50-FS-0011	FRONT
K16	C9-04-FS-0001	FOOD RACK
K17	Z1-52-07-0038	DRAWER FRAME WITH K18 ROLLER
K18	2A-09-FS-0004	DRAWER FRAME ROLLER
K19L		OUTER DRAWER SLIDE & ROLLER (LEFT, NOT AVAILABLE)
K19R		OUTER DRAWER SLIDE & ROLLER (RIGHT, NOT AVAILABLE)
K20L	C9-04-FS-0002	INNER DRAWER SLIDE & ROLLER (LEFT, NOT AVAILABLE)
K20R	C9-04-FS-0162	INNER DRAWER SLIDE & ROLLER (RIGHT, NOT AVAILABLE)
K21	2A-09-FS-0004	ROLLER ONLY FOR SLIDE
K22A	2P-09-07-0016	CAP HANDLE
K22A	C9-04-FS-0053	PUMP HANDLE
K23	2J-05-07-0025	PILOT LIGHT (SPECIFY 120V OR 230V)
K23A	2S-05-07-0040	PILOT LIGHT RECTANGULAR
K24	C9-40-FS-0001	WATER LINE CASTING TO PUMP
K26	2E-05-07-0011	ON-OFF SWITCH
K27	2K-10-07-0017	ELBOW
K28	2P-10-07-0016	INNER SPRING (PUMP TO CASTING)
K28A	2P-10-07-0011	INNER SPRING (PUMP TO WATER PAN)
K31	2P-09-07-0074	BALL
K32	C9-04-FS-0058	BRASS HOUSING
K33A	C9-51-FS-0009	CYLINDER CAP AND SLEEVE
K33	2A-10-FS-0001	PUMP CYLINDER
K34	2C-08-07-0101	COTTER PIN
K35	2P-10-07-0005	PUMP SPRING
K36	2A-10-07-0012	BRASS BUSHING
K37	C9-70-FS-0057	LARGE WELDED PUMP FRAME
K37A	C9-04-FS-0056	SMALL PUMP FRAME BRACKET
K38	C9-52-FS-0008	PUMP PISTON RING ASSEMBLY LEVER
	2A-10-07-0010	PUMP PLUNGER
	2A-10-FS-0002	PISTON ROD
	2C-08-07-0281	WASHER #10 X 9/16" SEALING
	2C-2566	NUT 10-32 HEX STL NP
K38A	2A-10-07-0010	PISTON RING ONLY
K39	2R-Z5841	PUMP LEVER
K40	C9-40-FS-0049	PUMP NUT & SCREW
K42	2A-09-07-0009	FOOT
K44	2K-05-07-0017	CORD GROMMET
K45	2E-05-07-0051	CORD
K46	2C-05-07-0036	TWIST-ON CONNECTER
K47	2T-05-FS-0003	THERMOSTAT
K51	C9-04-FS-0125	SPACER
K52A	C9-04-FS-0008	LINER NEW STYLE
K56	2C-08-07-0009	STEAM PLATE SCREW ALUMINUM ONLY
K59	2C-2589	NUT
K60	-04-07-0049	THERMOSTAT BULB HOLDER
K64	Z1-04-07-0030	TOP
K65	2P-09-07-0073	DRAWER LOCK SPRING

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

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



**Star Manufacturing International, Inc.**

# PARTS LIST

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MODEL Food Steamer Model NFS

Key Number	Part Number	Description
K66	2P-09-07-0074	DRAWER LOCK BALL
K67	Z1-04-07-0284	DRAWER LOCK HOUSING
K69	C9-50-FS-0063	PUMP HOUSING CONNECTOR
K70	C9-50-FS-0014	WATER LINE PUMP TO RESERVOIR
K71	C9-04-FS-0063	WATER LINE CLAMP
K73	C9-30-FS-0007	PAN LIFT ASSEMBLY
K74	2G-12-07-0043	BOX
K75	Z1-30-07-0011	WIRE, PER FOOT
K76	C9-04-FS-0023	RUBBER WATER TUBE
K77	2A-10-07-0004	PIPE SLEEVE FOR WATER LINE
K78	2K-10-07-0017	STRAIGHT CASTING WATER LINE CONNECTOR
K79	C9-30-FS-0008	PUMP COMPLETE WITH LEVER/ SPRING/ BRACKET - 45LBS
K80	2R-Z5845	HANDLE
K81	2P-10-07-0015	PUMP TUBE STRAINER
K82	-99-07-0007	SEALANT FOR GRIDS RTV-732
K83	2P-08-07-0148	HOSE CONNECTOR
K84	Z1-30-07-0222	DRAWER HANDLE WITH 10-3/4 CENTERS
K85	C9-52-FS-0032	DRAWER FRONT
K86	04-FS-0002	FOOD PAN
K87A	2A-09-FS-0004	ROLLER
K87L	Z1-30-07-0004	INNER DRAWER TRACK LEFT
K87R	Z1-30-07-0003	INNER DRAWER TRACK RIGHT
K88L	C9-04-FS-0072	OUTER DRAWER TRACK LEFT
K88R	Z1-04-07-0036	OUTER DRAWER TRACK RIGHT
K89	Z1-30-07-0002	DRAWER ASSY INCLUDES FRONT HANDLE

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

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