

STAR MANUFACTURING COMPANY  
Division of Peabody International Corporation  
9325 Olive Blvd., P.O. Box 8492  
St. Louis, MO 63132  
MODELS 138DI & 139DI ROUND FOOD WARMER DROP-IN

GENERAL INSTALLATION DATA

These STAR Electric Food Warmers are to be operated on the voltage indicated on the nameplate mounted on the control panel. These food warmers are to be operated on A.C. (alternating current) only.

DO NOT CONNECT TO DIRECT CURRENT (DC)

INSTALLATION: REFER TO MOUNTING INSTRUCTIONS & CUTOUT DRAWING

The installation of these food warmers should conform to the:  
NATIONAL ELECTRIC CODE and ALL LOCAL CODES AND ORDINANCES  
and the LOCAL ELECTRIC COMPANY RULES AND REGULATIONS

For your protection we recommend that a qualified electrician install these appliances. He should be familiar with electrical installations, and all electrical codes. Proper connections and power supply are essential for efficient performance. The external wiring should be in conduit or an approved type of flexible cable, and of a proper size wire to carry the load. The supply circuit should be properly fused and equipped with a means of disconnection, as required by local electrical code. THE BODY OF THE APPLIANCE SHOULD BE GROUNDED. DO NOT GROUND TO A GAS SUPPLY LINE.

These warmers are designed for installation in metal counter tops only! Ample space around the unit under the counter surface should be provided to any combustible materials. See mounting instructions.

POWER SUPPLY:

These units are wired for operation on single phase power supply only.

OPERATING INSTRUCTIONS

1. Clean the water pan and food pan thoroughly before using.
2. Temperature Control: The thermostat is a combination on-off switch and heat control. The signal light next to it indicates when the electric heating element is on. The signal light will go out when the temperature is reached. The "OFF" position will turn off the electric current to the heating element.
3. These units may be used dry or with water in the well.
4. Put hot precooked food in the pots or pans, and insert in the unit.
5. If PRE-HEATING IS DESIRED SET THE CONTROL AT "HI" for approximately 10 minutes. Prolonged "HI" setting may result in overcooking or scorching of certain foods.
6. Set the dial to the number required to maintain the temperature desired. Because the consistency of different food varies, and because liquids and solids absorb heat at different rates, it is impractical to specify the exact dial setting. Therefore, we have indicated the setting with a series of numbers. A little experience will give you the proper setting for various foods you are serving.
7. Turn the thermostat to the "OFF" position when the 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.
8. Cleaning the exterior: The exterior surfaces can be kept clean and attractive by wiping it regularly with a clean soft cloth. Any discoloration can be removed by nonabrasive cleaner.

## SERVICE INFORMATION

## THERMOSTAT RECALIBRATION:

1. Pull thermostat knob forward and remove from shaft.
2. Turn screw in center of shaft clockwise to decrease and counter-clockwise to increase temperature.  
NOTE:  $\frac{1}{4}$  turn of this screw will change the well temperature approximately  $30^{\circ}$ .

## REPLACEMENT OF INOPERATIVE PARTS

ALWAYS DISCONNECT THE UNIT WHEN MAKING ANY REPAIRS!

## REPLACING THE THERMOSTAT:

1. It is not necessary to remove the unit from the counter to change the thermostat if the underside of the well is accessible. If the underside of the well is not accessible refer to mounting instruction sheet for removal of the well (reverse order).
2. Remove the four screws that hold the control panel on.
3. Remove the control knob by pulling forward. The screws that mount the control to the panel are now accessible.
4. Remove all lead connections from the control.
5. Remove the thermostat bulb clamp by removing two nuts in the center of the bottom. Remove the clamp and draw the capillary tube out the front panel opening.

## INSTALLING THE THERMOSTAT:

1. Insert the thermostat capillary bulb through the panel opening in counter.
2. Place thermostat bulb in clamp so the end opposite the capillary tube is under the clip of the clamp, then slip the clamp onto the screws on the bottom of the well. Carefully bend capillary tube so that it does not scrape on the edge of the opening in the heating element cover.
3. Replace the nuts on the screws and tighten them until the capillary bulb is in contact with the bottom of the well. NOTE: Do not over tighten the nuts or you might damage the capillary bulb.
4. Fasten the thermostat to the front panel with the 2 machine screws furnished. The terminals of the thermostat should point toward the floor.
5. Connect the pilot light lead and the heating element lead to the same thermostat terminal. Connect the other terminals to the line lead.
6. Fasten the control panel to the counter with the original sheet metal screws.
7. Push the thermostat knob onto the thermostat shaft.

## REPLACING THE HEATING ELEMENT:

1. Remove the well from the counter if the underside of the well is not accessible. To remove well see mounting instruction sheet. (reverse order)
2. Remove the 2 nuts holding the thermostat bulb clamp and remove the clamp and bottom cover.
3. Remove the screws, the element clamp, the lead wires, and the element. Replace the element in the reverse order of the above procedure. Be sure to hold the element terminal when tightening the terminal screws to prevent damage to the element.