

STAR[®] **DRAWER** **WARMERS**

with thermostatic controls

MODEL

DW1, DWN1

DW2, DWN2

DW3, DWN3

Installation and Operation Instructions

2M-Z19504 Rev. B 10/20/15



Model DW1

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 customerservice@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 customerservice@star-mfg.com

Website: www.star-mfg.com

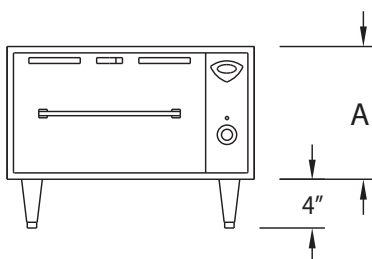
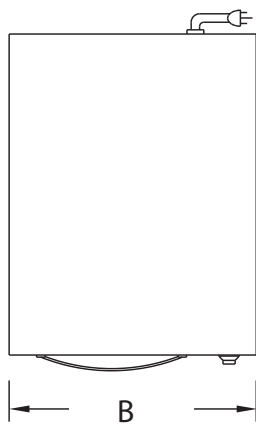
Mailing Address: Star International Holdings Inc., Company
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

TABLE OF CONTENTS

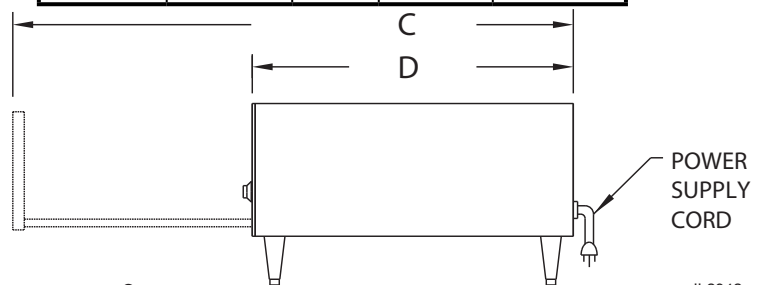
WARRANTY	xi
SPECIFICATIONS	1
FEATURES & OPERATING CONTROLS	2
PRECAUTIONS & GENERAL INFORMATION	3
AGENCY LISTING INFORMATION	3
INSTALLATION	4
OPERATION	6
CLEANING INSTRUCTIONS	8
TROUBLESHOOTING SUGGESTIONS	9
MAINTENANCE INSTRUCTIONS	10
EXPLODRD VIEW & PARTS LIST	11
WIRING DIAGRAM	13
PARTS & SERVICE	17
CUSTOMER SERVICE DATA	17

SPECIFICATIONS

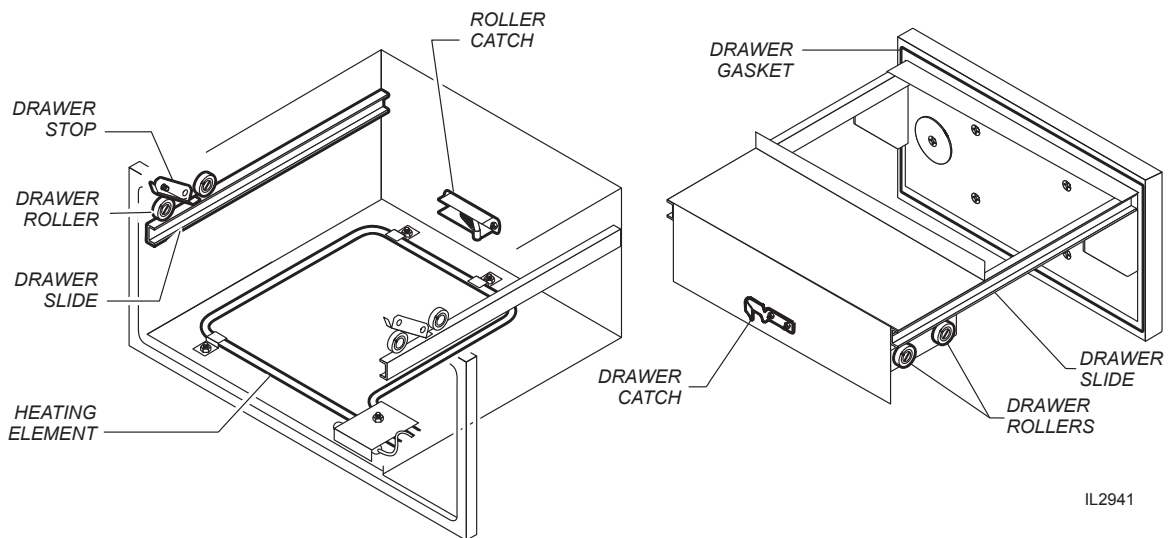
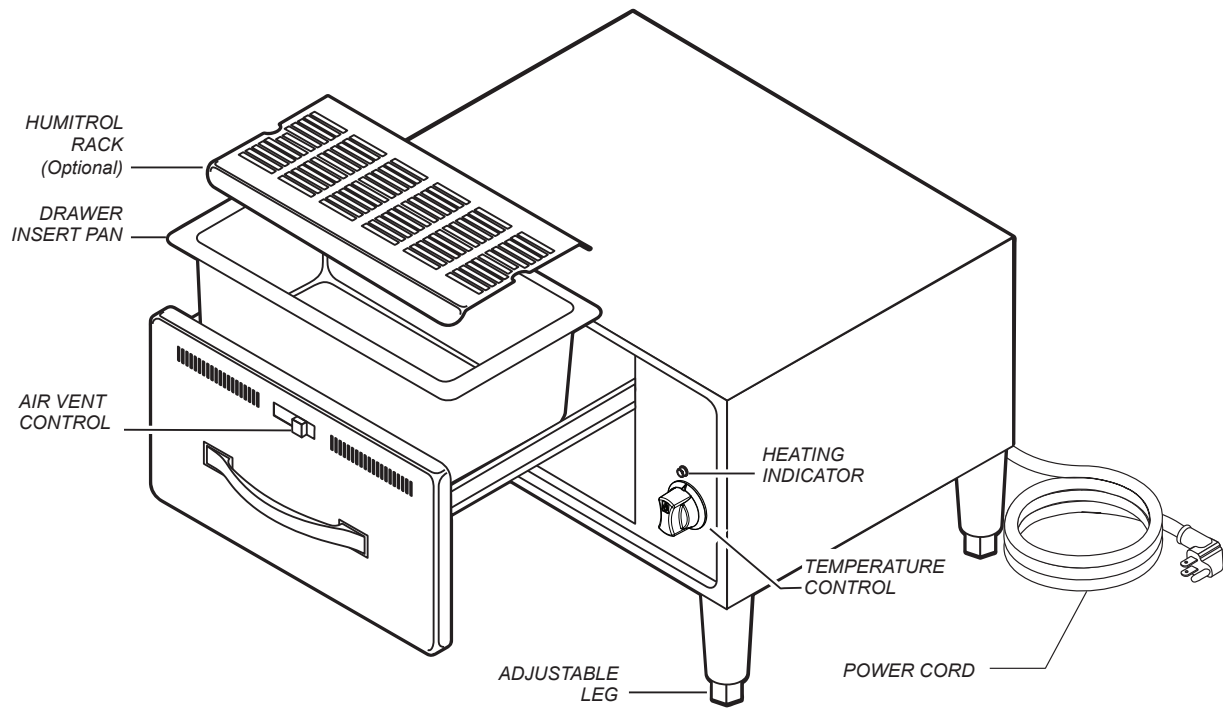
MODELS	VOLTS	WATTS	AMPS	POWER CORD
	50/60 Hz 1 ϕ			
DW1, DWN1	120 VAC	450 W	3.8	NEMA-5-15P
	208/240 VAC	338/450 W	1.6/1.9	NEMA 6-15P
	230	450 W	1.9	CEE-7/VII
	UK			BS 1363A
DW2, DWN2	120 VAC	900 W	7.5	NEMA-5-15P
	208/240 VAC	676/900 W	3.3/3.8	NEMA 6-15P
	230	900 W	3.9	CEE-7/VII
	UK			BS 1363A
DW3, DWN3	120 VAC	1350 W	11.3	NEMA-5-15P
	208/240 VAC	1014/1350 W	4.9/5.6	NEMA 6-15P
	230	1350 W	5.86	CEE-7/VII
	UK			BS 1363A



Overall Dimensions				
Model	Height "A" w/o Legs	Width "B"	Depth	
			Drawer Open "C"	Drawer Closed "D"
DW1	10.875	29.25"	35.875"	21.5"
DW2	21"			
DW3	41.125"			
DWN1	10.875	20.25"	35.875"	21.5"
DWN2	21"			
DWN3	41.125"			



FEATURES & OPERATING CONTROLS



GENERAL INFORMATION

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.



CAUTION



WARNING

Exposed surfaces can be hot to the touch and may cause burns.

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

INSTALLATION

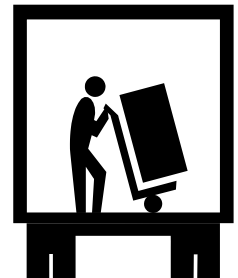
UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the Installation Instruction Sheet packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.



COMPONENTS

- 1 - 3 ea. DRAWERS (qty. depends on model)
- 1 - 3 ea. HUMITROL RACKS (if ordered with unit)

INSTALLATION continued

Setup

Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.

Install adjustable legs or optional casters, one on each corner of the appliance, in the holes provided.

Verify that the unit sits firmly on ALL FOUR legs. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance. All four legs must be adjusted to firmly contact the floor in order to prevent tipping.

If drawers were removed during installation, install drawer(s) in unit:

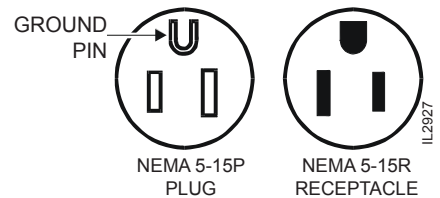
- Check the roller catch inside the cabinet. The spring-loaded roller arm must be extended.
- With the front of the drawer assembly tipped downward, engage the roller on the drawer with the cabinet drawer slide.
- Raise the drawer to the horizontal position until the drawer-mounted slide engages the dual roller assembly on the cabinet.
- Slide the drawer in until the catch engages. The drawer should remain tightly closed.
- Slide the drawer out. The drawer stop should prevent the drawer from coming all of the way out.
- Install drawer insert pans.

Avoid storing flammable or combustible materials in, on or near the appliance.

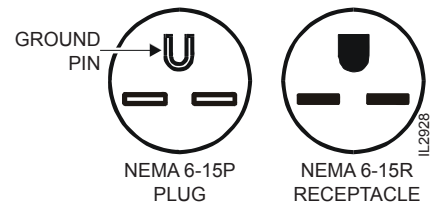
Electrical

Refer to electrical specifications on page 3. Circuit must meet or exceed the amperage and wattage requirements listed.

120 Volt units require a properly grounded NEMA 5-15R receptacle:



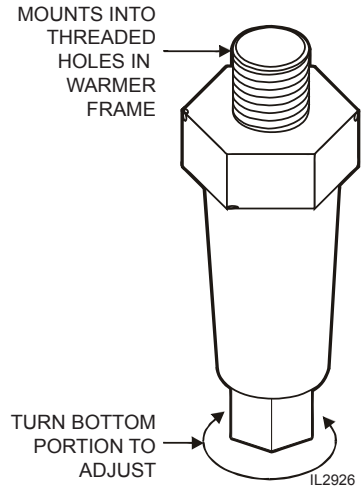
208/240 Volt units require a properly grounded NEMA 6-15R receptacle:



The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage. DO NOT cut off the large round ground prong, or twist a blade to fit an existing receptacle.

IMPORTANT:

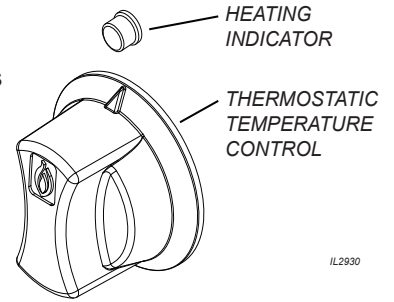
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.



OPERATION

Heating Options

1. Moist heat with Humitrol Rack:
 - a. MOIST operation prevents food from drying out as heat is applied to the warming chamber.
 - b. To set for MOIST operation, remove the Humitrol Rack from bottom of drawer insert pan and carefully pour approximately 2 quarts of water (½" depth) into the pan. Reinstall rack.
 - c. When the drawer is closed, the Humitrol Rack allows water vapor to rise through the stored product in the drawer. The Humitrol Rack also decreases the sloshing effect of the water in the pan when the drawer is opened.
 - d. Place the food directly on the rack. The rack is designed to support the food off of the steam vents, where water droplets may form.
 - e. Check the water level in the pan periodically, and add water when necessary.
 - f. Set the front air vent between fully closed and half-open. Actual setting will depend upon the type and amount of product stored in the drawer, the temperature setting, and the frequency with which the drawer is opened.
2. Moist heat with pans:
 - a. This Star warmer is designed to accommodate any combination of standard-size, steam table pans.
 - b. Place a small amount of water in drawer pan. Place the steam table pans in the drawer pan.
 - c. Check the water level in the pan periodically, and add water when necessary.
3. Dry heat:
 - a. For some applications, you may want to store previously prepared foods in a dry-heat environment. To do so, place the food directly into the empty (i.e. no water) drawer pan.



Exposed surfaces can be hot to the touch and may cause burns.

NOTE:

The chart below is intended as a guide ONLY. Your own experience with this appliance, type of foods and method of operation will enable you to determine the temperature control and air vent settings best suited to your operation.

OPERATING CHART FOR DRAWER WARMERS					
PRODUCT TYPE	RECOMMENDED STORAGE TEMP.		TYPE OF HEAT	CONTROL SETTINGS	AIR VENT SETTINGS
Hard Rolls	160-185°F	71-85°C	Dry	7-8	Full Open
Soft Rolls	150-175°F	65-79°C	Moist	6-7	Open - ½
Vegetables	175-185°F	79-85°C	Moist	7-8	Open - ½
Meats	165-185°F	74-85°C	Dry	6-8	Full Open
Fish	165-185°F	74-85°C	Moist	6-8	Closed
Casseroles	150-175°F	65-79°C	Dry	6-7	Full Open
Pies, Desserts	160-185°F	65-85°C	Dry	6-7	Full Open
Taco Shells	150-170°F	65-76°C	DO NOT put water in the pan.	4-6	Full Open
Corn Chips	150-170°F	65-76°C		4-6	Full Open

OPERATION continued

Operation

1. Determine the type of food to be warmed.
2. Refer to the chart on page 7 to determine the type of heat required.
3. Set the air vent control for the type of heat, and rotate the thermostat knob to the temperature setting desired.
4. Allow warmer to pre-heat for approximately 30 minutes before use.

DO'S and DON'TS

1. DO Always use a drawer pan.
DO NOT Place food directly into the warmer cavity.
2. DO Check water level in moist-operation warmer frequently during use.
DO Use a Humitrol Rack or Insets to hold food for moist operation.
3. DO Use warm water to add to the pan during moist operation.
DO NOT Put ice into a warmer pan. Ice in the pan will cause condensation on the inside of the warmer cavity.



CAUTION

Exposed surfaces can be hot to the touch and may cause burns.



WARNING

DO NOT splash or pour water onto control panel or wiring.

IMPORTANT:

DO NOT place food directly into the warmer cavity. Always use a drawer pan.

IMPORTANT:

DO NOT put ice into a warmer pan. Ice in the pan will cause condensation on the inside of the warmer cavity. Damage caused by this type of condensation is NOT covered by warranty.

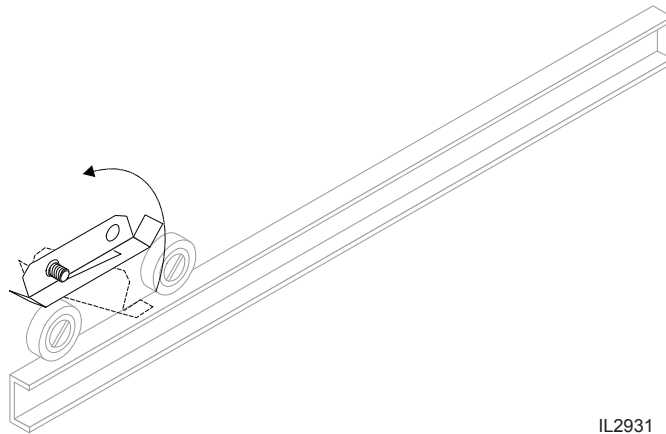
CLEANING

PRECAUTIONS: Turn control knob to OFF.
Allow drawers to cool before proceeding.
Remove drawer pans and Humitrol racks.

FREQUENCY: Minimum - Daily

TOOLS: Warm water and mild detergent
Clean cloth or sponge

1. Remove drawers from warmer:
 - a. Pull warmer drawer out until fully extended.
 - b. Slide finger along left and right slide rail until you reach the latches (located at the front end of the cabinet-mounted rails) Press down on both left and right latch.
 - c. Pull drawer away from warmer.



IL2931

2. Clean drawers, drawer pans, Humitrol Racks and/or insets with warm water and mild detergent.
Rinse all components thoroughly with clear water.
Dry all components prior to reinstalling them in warmer.
3. Sweep crumbs and other debris from warmer cavity.
4. Clean the outside of the unit by wiping with a clean cloth or sponge, warm water and mild detergent. Dry with a clean cloth, then wipe with a polish formulated for stainless steel.
5. It is important to keep the slide rails clear and free from debris. Periodic cleaning of the slide rails and other adjoining parts is necessary to assure smooth drawer operation.
6. Check drawer rollers. Be sure they roll freely and that the slide rails are free from debris.
7. Be sure cabinet-mounted drawer catch roller is "up", then re-install drawers.



CAUTION

Disconnect appliance from electric power before cleaning.

Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No lights or heat (all drawers)	Warmer unplugged	Plug warmer into appropriate receptacle
	Circuit breaker off or tripped	Reset circuit breaker
	Internal damage	Contact an Authorized Star Service Agency for repairs.
No heat (one drawer)	Temperature control not set	Set for desired temperature.
	Internal damage	Contact an Authorized Star Service Agency for repairs.
Food dries out	Humidity control (air vent) not set	OPEN air vent for dry operation. CLOSE air vent for moist operation.
	Water in pan evaporated or low	Add water to pan.
Food gets soggy	Food contacting water	Use a Humitrol Rack
	Water level too high	Water should be no more than 1/2" deep
	Humidity control (air vent) not set	OPEN air vent for dry operation. CLOSE air vent for moist operation.
Drawer falls open	Catch roller not extended before closing drawer	Be sure catch roller is extended before installing drawer.
	Drawer catch damaged	Contact an Authorized Star Service Agency for repairs.
Drawer falls out when opened	Drawer stop dirty	Clean and lubricate drawer stop
	Drawer stop damaged	Contact an Authorized Star Service Agency for repairs.

MAINTENANCE

ADJUSTMENTS AND LUBRICATION

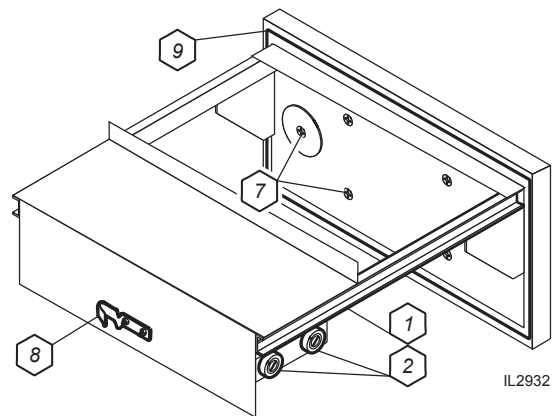
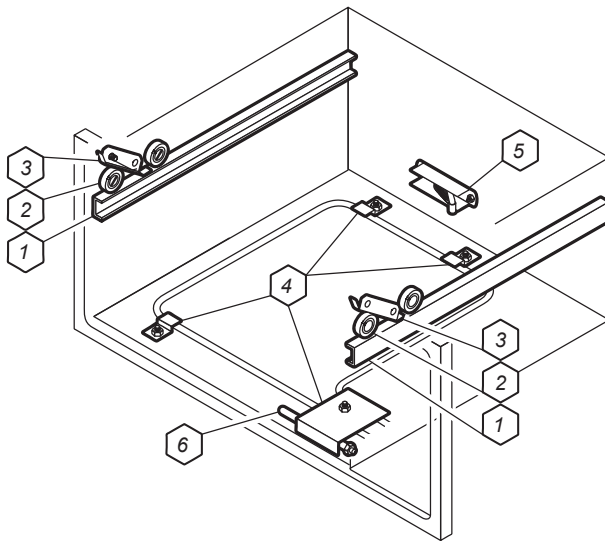
PRECAUTIONS: Turn control knob to OFF. Unplug warmer.
Allow drawers to cool before proceeding.
Remove drawer pans and Humitrol racks

FREQUENCY: Minimum - monthly.
Every 2 weeks recommended.

TOOLS: Screwdrivers, Phillips (+) and flat blade (-).
Nut drivers, 3/8" and 7/16".
Food-grade lubricant.

1. Check slides on cabinet and drawers for cleanliness.
2. Check all rollers on cabinet and drawers for cleanliness and tightness. Lubricate.
3. Check cabinet drawer stops for operation. Stops must "snap" down positively. Clean and adjust as required.
4. Check cabinet heating element fasteners for tightness.
5. Check all cabinet drawer catches for tightness and operation. Lubricate. Be certain roller is "out" before attempting to install drawer.
6. Check thermostat thermobulb and capillary tube for condition. Thermobulb must be securely mounted in the appropriate holder. Arrange repairs for damaged thermobulb or capillary tube.
7. Check drawer faceplate and handle fasteners for tightness.
8. Check drawer catch clip for tightness.
9. For drawers equipped with gaskets, examine condition of gasket. Arrange repairs for torn or damaged gaskets.
10. Reinstall drawers and check for proper operation.

Procedure is complete.



IL2932

WIRING DIAGRAM

WIRING DIAGRAM

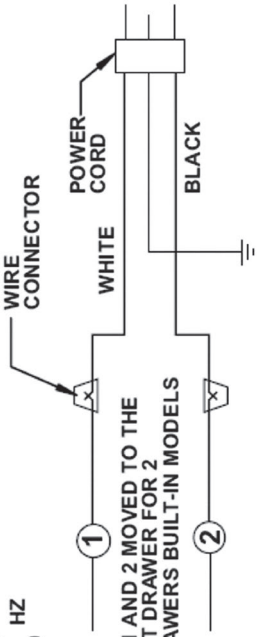
FREE STANDING AND BUILT-IN

Model RW-Series with Cap & bulb thermostat

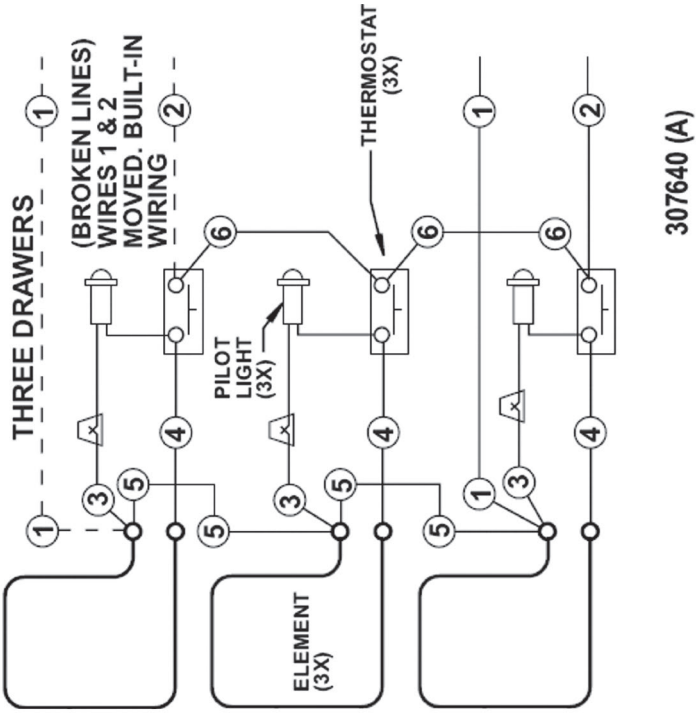
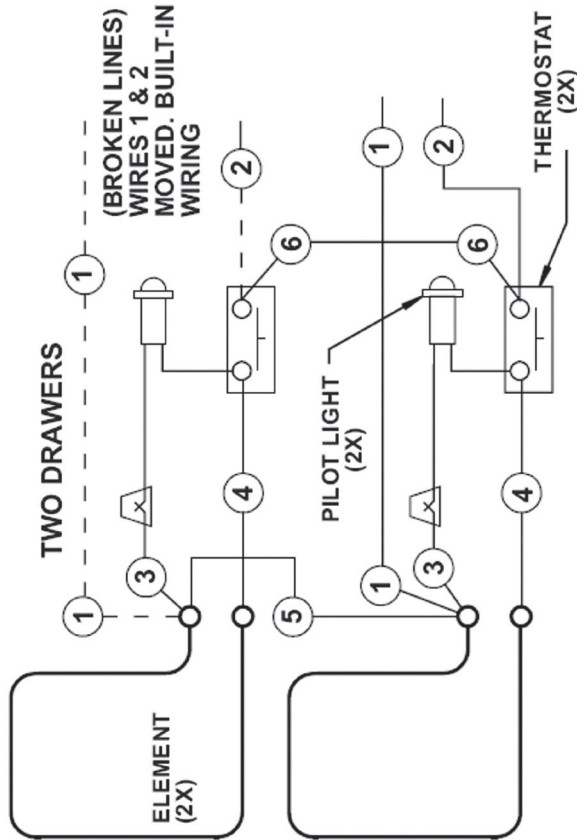
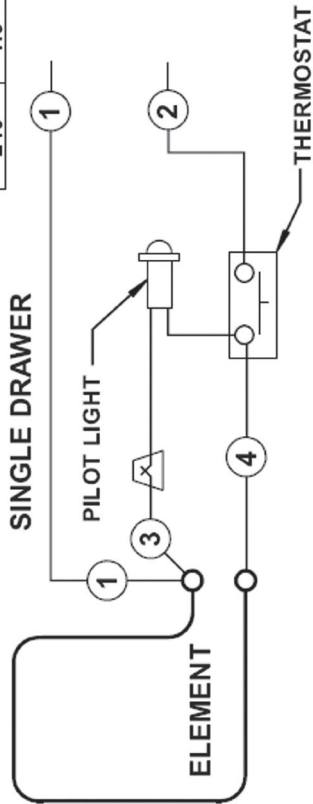
VOLTS	AMPERES		
	1-DWR	2-DWR	3-DWR
120	3.8	7.5	11.3
208	1.6	3.3	4.9
230	1.8	3.6	5.4
240	1.9	3.8	5.6

HZ
50 / 60

POWER CORD STANDARD ON COUNTER-TOP MODELS
POWER CORD OPTIONAL ON BUILT-IN MODELS



NOTE:
WIRES #1 AND 2 MOVED TO THE
TOPMOST DRAWER FOR 2
OR 3 DRAWERS BUILT-IN MODELS



307640 (A)

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 Dura-Tec coatings is one year under normal use and reasonable care. This warranty does not apply if damage occurs to 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

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Travel time and mileage rendered beyond the 50 mile radius limit 2. Mileage and travel time on portable equipment (<i>see below</i>) 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 | <ol style="list-style-type: none"> 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

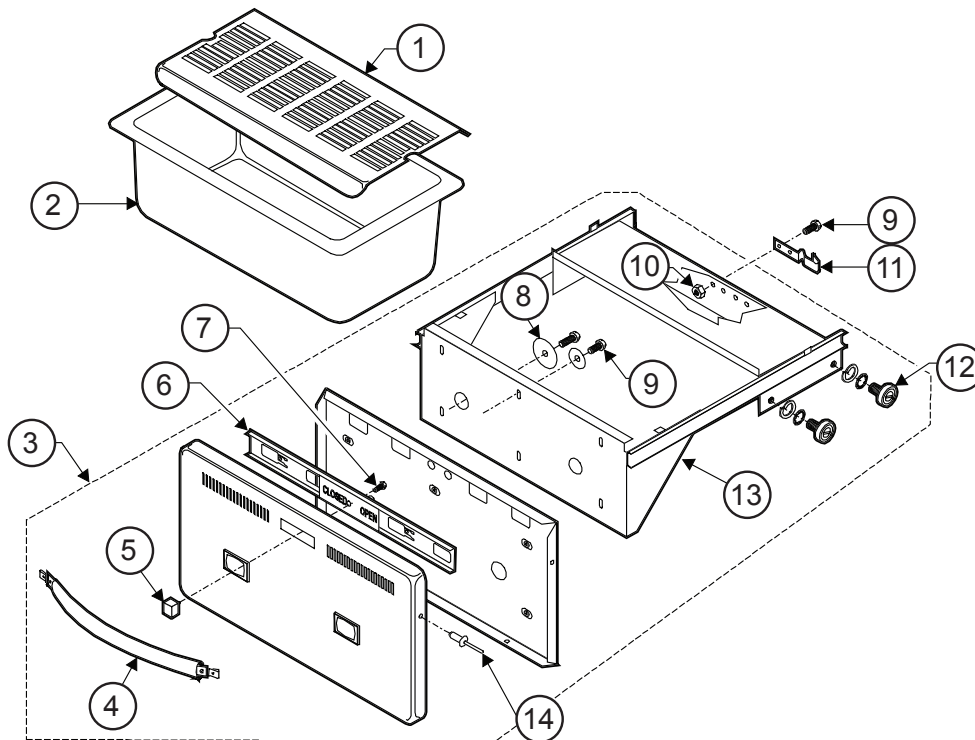
The foregoing warranty is in lieu of any and all other warranties expressed or implied and constitutes the entire warranty.

FOR ASSISTANCE

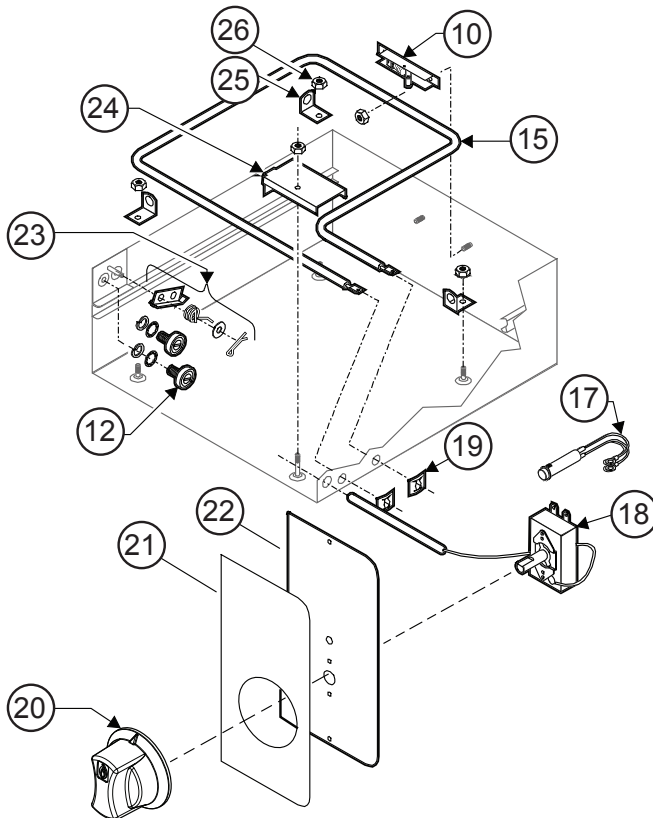
Should you need any assistance regarding the Operation or Maintenance of any Star equipment; write, phone, fax or email our Service Department. In all correspondence mention the Model number and the Serial number of your unit, and the voltage or type of gas you are using.

EXPLODED VIEW: DW1, DW2, DW3

DRAWER ASSEMBLY - COMMON TO ALL HD VERSIONS



CAVITY and CABINET INEIOR - COMMON TO ALL HD VERSIONS



IL2939

PARTS LIST: DW1, DW2, DW3

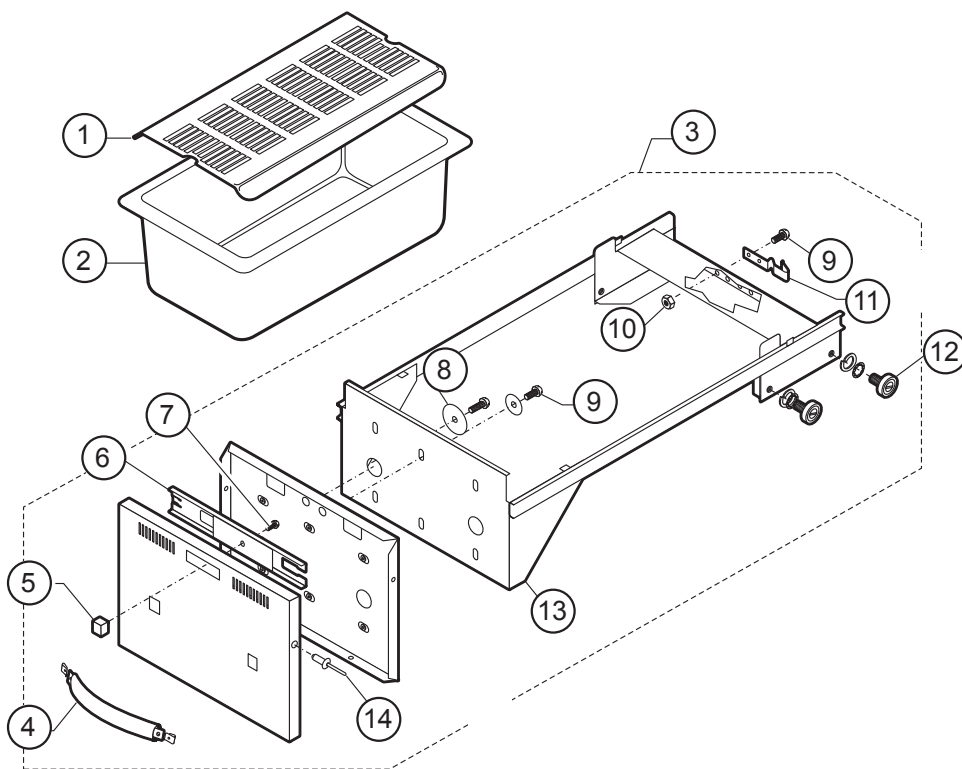
PARTS LIST

October 20, 2015, Rev. B

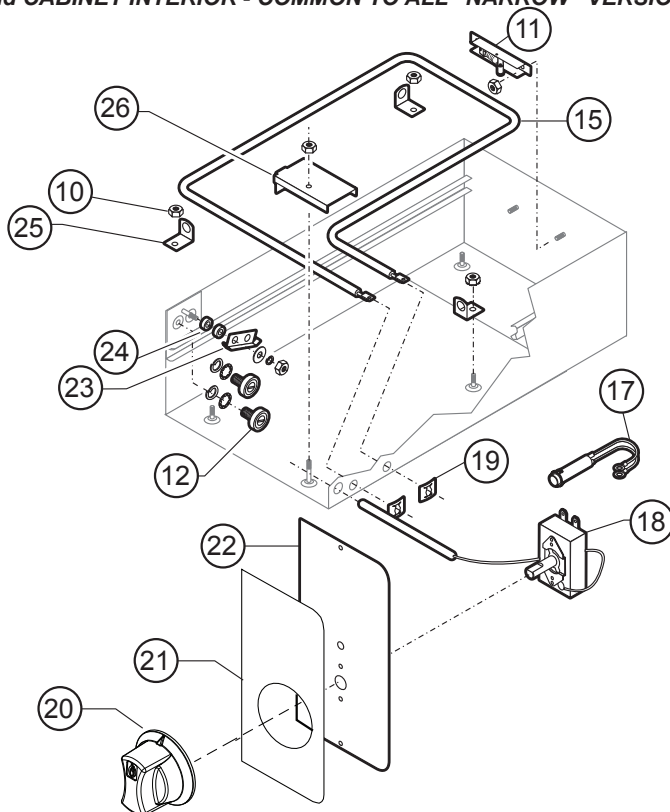
DW1, DW2, DW3, DRAWER WARMER			
Fig No	Part No.	Description	Application
1	WS-20624	RACK HUMITROL (OPTIONAL)	
2	C8-46840	PAN INSERT DRAWER	
3	WS-67096	DRAWER ASSY KIT	
4	C8-32112	HANDLE DRAWER	
5	WS-51796	KNOB SQUARE ROLL WARMER VENT	
6	C8-49251	SLIDE VENT ASSY	
7	2C-35530	SCREW, 8-32 X 3/8 PH, RD-EACH	
8	2C-35565	WASHER 2 1/16 DRWR BACK	
9	2C-35487	SCREW 8-32X5/16 PH TR HD	
10	2C-35455	NUT 8-32 HEX MS SS	
11	2C-30471	DRAWER STRIKE AND CATCH	
12	2P-30483	BRNG RLLR TRK-R116	
13	C8-45335	DRAWER WELD ASSY	
14	2C-49395	RIVIT POP 1/8 X .265 SS	
15	2N-30519UL	ELEM 120V 450W, ROLL WRMR	120V
	2N-30482UL	ELEM 240V 450W, ROLL WRMR	230V, UK
17	2J-35687	LT SGNL	
18	WS-58936	THERMO CTL KIT W/O AUX	
19	2C-43271	CLIP RETAINER PILOT LIGHT	
20	E9-DW0050	KNOB CONTROL ASSY, WARMER	
21	2M-Z19447	LABEL, CONTROL	
22	E9-Z19465	CONTROL PANEL	
23	C8-507819	REPR KIT-DWR STOP w/ 3 COIL SPRING	
24	C8-35683	SHIELD BULB RWS	
25	C8-35677	ANGLE SUPPORT ELEM	
26	2C-35455	NUT 8-32 HEX MS SS	
NI	2E-35539	CORD SET	120V
	C3-G8071	CORD SET ASSY 240VE	230V
	B9-73086	CORD SET ASSY - UK	UK
NI	2A-30586	FEET ADJ 4" GRAY 3/8-16	

EXPLODED VIEW: DWN1, DWN2, DWN3

DRAWER ASSEMBLY - COMMON TO ALL "NARROW" VERSION RWN-SERIES DRAWERS



CAVITY and CABINET INTERIOR - COMMON TO ALL "NARROW" VERSION



IL2093b

PARTS LIST: DWN1, DWN2, DWN3

PARTS LIST

October 20, 2015, Rev. B

DWN1, DWN2, DWN3, DRAWER WARMER			
Fig No	Part No.	Description	Application
1	WS-20624	RACK HUMITROL (OPTIONAL)	
2	C8-49252	INSERT DRAWER NARROW	
3	WS-69244	DRAWER ASSY, NARROW	
4	C8-32112	HANDLE DRAWER WARMER	
5	WS-51796	KNOB SQUARE ROLL WARMER VENT	
6	C8-49251	SLIDE VENT ASSY NARROW	
7	2C-35530	SCREW, 8-32 X 3/8 PH, RD-EACH	
8	2C-35565	WASHER 2 1/16 DRAWER BACK	
9	2C-35487	SCREW 8-32X5/16 PH TR HD	
10	2C-35455	NUT 8-32 HEX MS SS	
11	2C-30471	DRAWER STRIKE AND CATCH	
12	2P-30483	BRNG RLLR TRK-R116	
13	WS-69244	DRAWER WELD ASSY NARROW	
14	2C-49395	RIVIT POP 1/8 X .265 SS	
15	2N-49255UL	ELEM 120V 450W NARROW	120V
	2N-49475UL	ELEM 240V 450W RWN	230V, UK
17	2J-35687	LIGHT SIGNAL	
18	WS-58936	THERMO CTL KIT RW W/O AUX	
19	2C-43271	CLIP RETAINER PILOT LIGHT	
20	2R-30372	KNOB CONTROL ASSY, WARMER	
21	2M-Z19447	LABEL, CONTROL	
22	E9-Z19465	CONTROL PANEL	
23	C8-35988	STOP DRWR	
24	2A-45405	SPACER DRWR STOP SS	
25	C8-35677	ANGLE SUPPORT ELEM	
26	C8-35683	SHIELD BULB	
NI	2E-35539	CORD SET	120V
	C3-G8071	CORD SET ASSY 240VE	230V
	B9-73086	CORD SET ASSY - UK	UK
NI	2A-30586	FEET ADJ 4" GRAY 3/8-16	

p/n 2M-Z19504 Owners Manual DW, DWN Drawer Warmer Series

NOTES

NOTES

STAR INTERNATIONAL HOLDINGS INC. COMPANY

Star - Holman - Lang - Wells - Bloomfield - Toastmaster

10 Sunnen Drive, St. Louis, MO 63143 U.S.A.

(314) 678-6303

www.star-mfg.com