SINGLE SPECIALTY WARMERS

Stainless Steel & Lighted Warmers

Features/Benefits:

- ★ Single specialty warmers in stainless steel and lighted models warm cheese, chili, fudge or other food products from a #10 tin, 3-1/2 and 11 quart Bain Marie or 4 quart vegetable insets.
- ★ Specialty lighted and stainless front warmers have 3-1/2 and 11 quart wells for heating a variety of viscous food items.
- ★ Select from ladle serve units, portion control pumps or pumps with heated spout to match product and serving requirements.
- ★ Adjustable thermostat for precise temperature control and storing product at proper serving temperature.
- ★ Lighted units have a selection of attractive colorful signs that are easily changed (without tools) to match products and build impulse sales.
- ★ Optional stainless steel 3-1/2 and 11 quart Bain Marie or 4 quart vegetable insets with covers or serve directly from a #10 tin.

Stainless Ladle Style

Applications:

Star's specialty warmers are perfect for foods such as chili, cheese, spaghetti sauces, gravies, butter, dessert toppings or any other viscous products. Use them in convenience stores, concessions, recreational facilities, restaurants, institutions or wherever you might need to easily serve condiments.

LIghted Pump Style

Quality Construction:

Single specialty warmers are constructed with stainless steel corrosion resistant heat wells. A lighted on-off switch, attractive black vinyl clad instruction panel and 6' lead in cord with NEMA plug are standard. Pump models and pump with heated spout versions accommodate a #10 tin or optional SSB stainless steel Bain Marie. Non-pump versions use 4 quart stainless inset with cover or 4 quart stainless steel inset with hinged cover.

Warranty:

Specialty warmers are covered by Star's one year parts and labor warranty.

Star Manufacturing International Inc. - 10 Sunnen Drive - P.O. Box 430129 - St. Louis, MO 63143-3800
Phone: (800) 264-7827 - FAX: (800) 264-6666 - www.star-mfg.com

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Model Specifications

Model No.	Description	Dimensions Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Voltage	Watts	Weight Shipping lbs. (kg)	Installed lbs. (kg)
3WSA-HS	3-1/2 Quart Warmer w/pump and heated spout	9 (23)	15-1/2 (39)	15-1/2 (39)	120	515	15 (7)	12 (5)
		Serve from #10 tin or optional SSB						
3WLA-W	Lighted Warmer w/1 oz. ladle Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs. Serve from #10 tin or optional SSB	9 (23)	11-1/2 (29)	9-1/2 (24)	120 230	530 530	12 (5)	10 (5)
3WLA-P	Lighted Warmer w/pump Includes Nacho, Fudge, Chili Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	530 530	15 (7)	11 (5)
3WLA-HS	Lighted Warmer w/pump and heated spout Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs Serve from #10 tin or optional SSB	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	545 545	15 (7)	11 (5)
3WLA-B	Lighted Butter Warmer with butter pump and sign (SSB optional)	9 (23)	15-1/2 (39)	15-1/2 (39)	120 230	545 545	15 (7)	12 (5)
3WLA-4H	Lighted Warmer w/1 oz. ladle and 4 quart inset & hinged cover Includes Nacho, Fudge, Chili, Chili Dog, & BBQ signs	9 (23)	11-1/2 (29)	12-1/2 (32)	120	500	16 (7)	13 (6)
11WLA-P	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 240	1630 1630	28 (13)	25 (11)
11WLA-P-CUL	"Heat & Serve" Cheese Warmer w/pump	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120*	1630	28 (13)	25 (11)
11WLA-HS	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120 240	1655 1630	29 (13)	26 (12)
11WLA-HS-CUL	"Heat & Serve" Cheese Warmer w/pump & heated spout	13-1/4 (34)	15-1/8 (38)	18-3/4 (48)	120* 240	1655 1630	29 (13)	26 (12)
11WLA	"Heat & Serve" Cheese Warmer	13-1/4 (34)	15-1/8 (38)	11-1/2 (29)	120 240	1630 1630	26 (12)	23 (10)
11WLA-CUL	"Heat & Serve" Cheese Warmer	13-1/4 (34)	15-1/8 (38)	11-1/2 (29)	120* 240	1630 1630	26 (12)	23 (10)

*Canadian Requirements

Typical Specifications

Single specialty warmers are constructed with stainless steel corrosion resistant heat wells. A lighted on-off switch, attractive black vinyl clad instruction panel and 6' lead in cord with NEMA plug are standard. Pump models and pump with heated spout versions accommodate a #10 tin or optional SSB stainless steel Bain Marie. Non-pump versions use 4 quart stainless inset with cover or 4 quart stainless steel inset with hinged cover. Printed in the U.S.A.

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 Manufacturing 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.

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