



## **SPECIALTY DISPENSERS**

### **Model 1-9N, 1-12 & 1-9NRL**

#### **Features/Benefits:**

- ★ Specialty heated dispensers are perfect for pre-mixed or powdered hot chocolate, coffee, butter sauces, pancake syrups, au jus, barbecue sauces or any sauces or beverages you want to keep hot.
- ★ Pre-set thermostat provides fast heat up and maintains product at perfect serving temperature.
- ★ Magnetic drive agitator keeps liquid thoroughly mixed.
- ★ Large 6 quart or 12 quart stainless steel bowl for all day dispensing.
- ★ Convenient front faucet makes dispensing quick and easy.
- ★ Wrap-around heating element for evenly heated product.
- ★ Special basket is provided for melting butter.
- ★ Stainless steel body is durable and stands up to constant use.
- ★ Removable bowl assembly, drip tray and screen for easy clean up.

#### **Application:**

Star's versatile specialty dispenser serves piping hot coffee or hot chocolate as well as butter sauce, au jus, pancake syrups, barbecue sauces or any other beverages or sauces you want to keep hot. Star's versatile specialty dispenser is ideal for restaurants, snack bars, self serve restaurants, convenience stores or any foodservice application.

#### **Quality Construction:**

Star's compact specialty dispenser is constructed of sturdy, satin finish stainless steel to provide you with many years of maintenance free operation. Pre-set thermostat, 400 watt wrap around element and six quart bowl for model 1-9N with a 750 watt wrap around element and twelve quart bowl for model 1-12. Magnetic drive agitator, faucet, drip pan, screen and a 6' lead in cord are standard on all models.

#### **Warranty:**

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



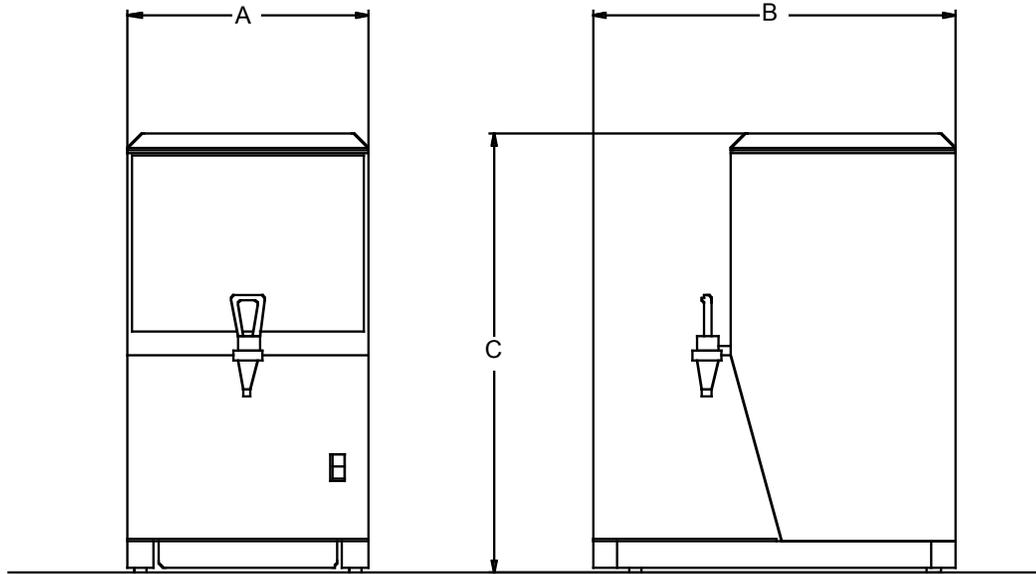
**Model 1-9NRL**





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#### Model Specifications

Model No.	Dimensions			Capacity	Voltage	Wattage	NEMA	Weight	
	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)					nstalled lbs. (kg)	Shipping lbs. (kg)
1-9N	9 (22.9)	14-1/4 (36.2)	17-3/16 (43.7)	6 Quart	120V	435	5-15	18 (45.7)	21 (53.3)
1-12	11 (27.9)	16-1/2 (41.9)	19.-1/2 (49.5)	12 Quart	120V	775	5-15	23 (58.4)	26 (66.0)
1-9NRL	9 (22.9)	14-1/4 (36.2)	17-3/16 (43.7)	6 Quart	120V	435	5-15	18 (8.1)	21 (53.3)

#### Typical Specifications

Specialty dispensers are constructed of all stainless steel and have a 400 watt (model 1-9N) or 750 watt (model 1-12) wrap-around element. The element is supplied with a front latch that permits the stainless steel 6 or 12 quart product bowl to be easily removed for cleaning. Temperature is controlled by a pre-set thermostat. A magnetic drive agitator motor and a special agitator for thorough mixing of product is standard. Unit has faucet, and drip pan with screen. Unit is shipped with 6 ft. lead-in cord with plug, NEMA 5-15P. Units are NSF approved and listed by Underwriter's Laboratories. Printed in U.S.A

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