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GAS STEAM TABLE



INSTALLATION & OPERATING MANUAL

⚠ WARNING• **EXPLOSION - FIRE HAZARD**

If you smell gas:

1. Do not attempt to light appliance.
2. Extinguish any open flame.
3. Disconnect from fuel supply.
4. Evacuate immediately.
5. Allow gas to dissipate 5 minutes before relighting the appliance.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

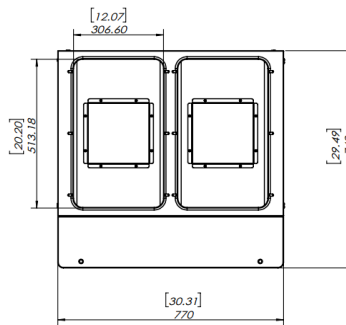
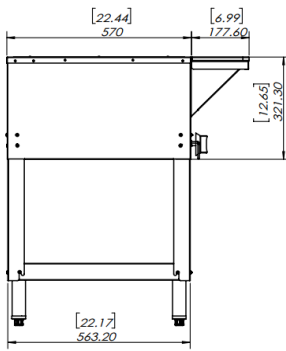
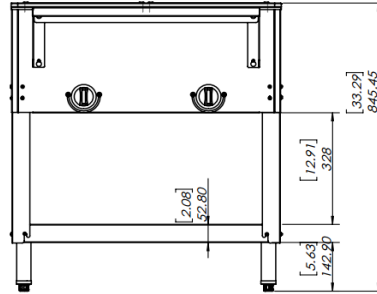
⚠ WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Features

- Heavy-duty stainless steel and galvanized leg construction.
- Polyethylene 8" deep cutting board.
- Adjustable undershelf provides additional space for utensils, pans, or lids.
- Open well design can be used dry or wet (spillage pan sold separately).

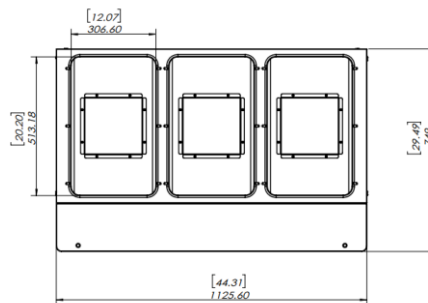
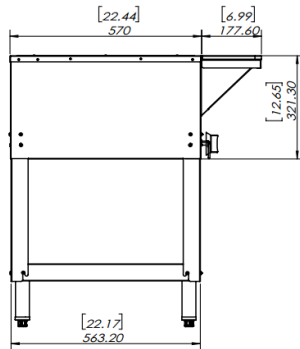
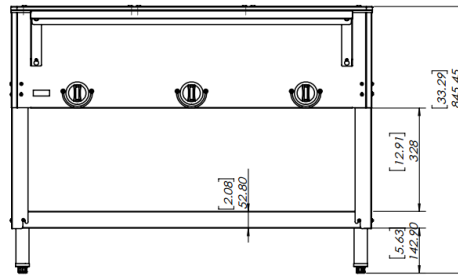
Technical Data

	STE-LP-2	STE-NG-2
Width	29"	29"
Depth	30"	30"
Height	34"	34"
# of well	2	2
Power type	Liquid Propane	Natural Gas
BTU per well	3500 BTU	3500 BTU
Total BTU	7000 BTU	7000 BTU



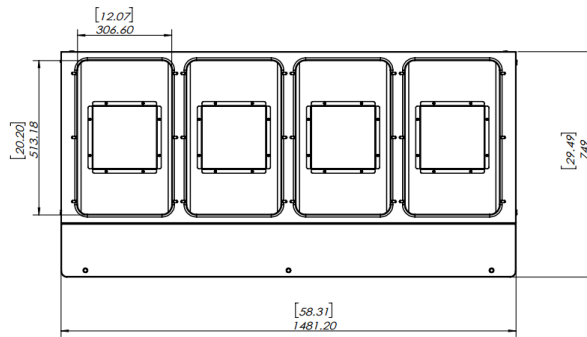
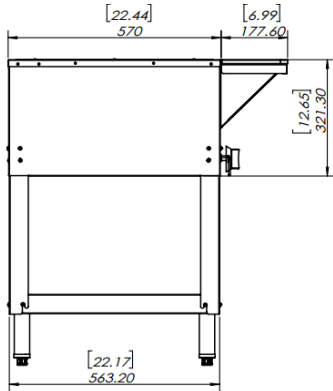
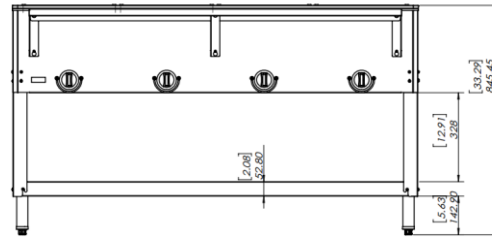
Technical Data

	STE-LP-3	STE-NG-3
Width	43"	43"
Depth	30"	30"
Height	34"	34"
# of well	3	3
Power type	Liquid Propane	Natural Gas
BTU per well	3500 BTU	3500 BTU
Total BTU	10500 BTU	10500 BTU



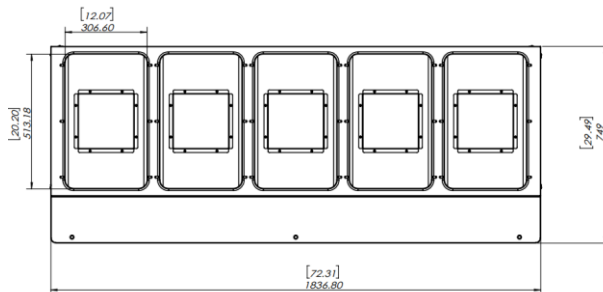
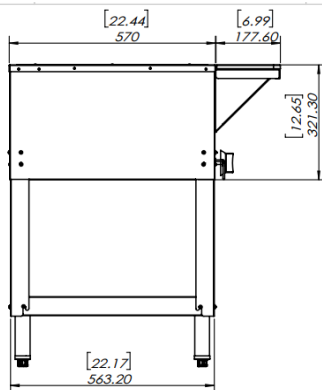
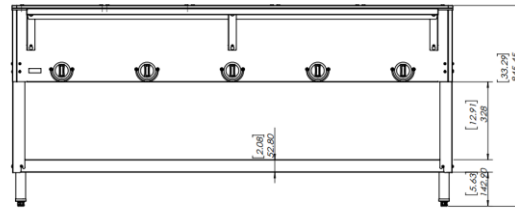
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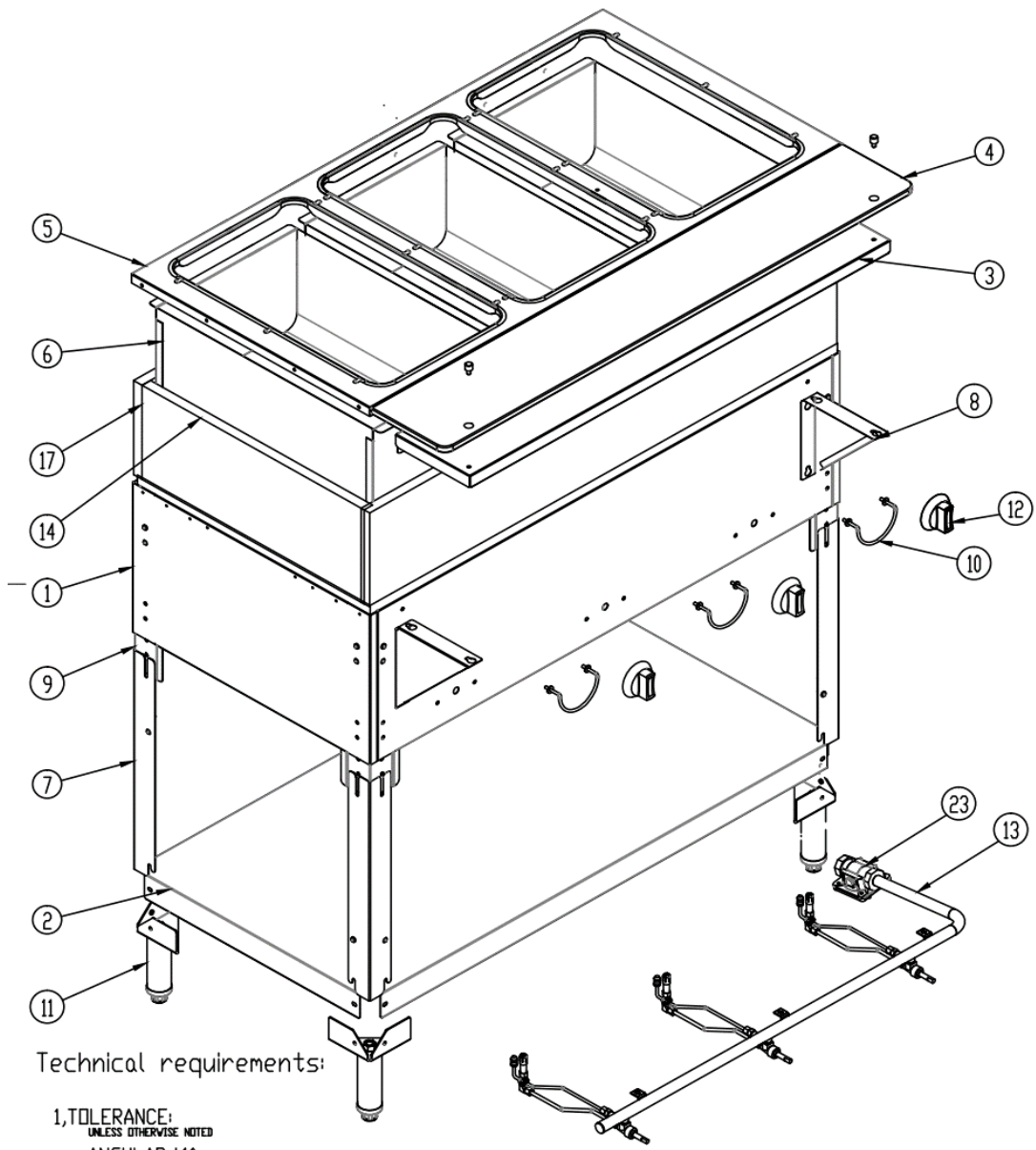
	STE-LP-4	STE-NG-4
Width	57"	57"
Depth	30"	30"
Height	34"	34"
# of well	4	4
Power type	Liquid Propane	Natural Gas
BTU per well	3500 BTU	3500 BTU
Total BTU	14000 BTU	14000 BTU



Technical Data

	STE-LP-5	STE-NG-5
Width	71"	71"
Depth	30"	30"
Height	34"	34"
# of well	5	5
Power type	Liquid Propane	Natural Gas
BTU per well	3500 BTU	3500 BTU
Total BTU	17500 BTU	17500 BTU





Technical requirements:

1, TOLERANCE:	
	UNLESS OTHERWISE NOTED
ANGULAR: ±1°	
.X	±1.5mm
.XX	±0.76mm
.XXX	±0.400mm

Part List

NO.	Item #	Description	Qty
1	STE001	Gas steam table body weldment	1
2	STE002	Under shelf	1
3	STE003	Shelf	1
4	STE004	Ply Cutting Board	1
5	STE005	Stainless Steel top cover	1
6	STE006	Heating room	2-5
7	STE007	Legs	4
8	STE008	Bracket	2-3
9	STE009	Fixed Plate	4
10	STE0010	Knob bumper	2-5
11	STE0011	Adjusting foot	4
12	STE0012	Knob	2-5
13	STE0013	Gas pipeline assembly	1
14	STE0014	Fiberglass cotton 20x52x3 cm	2
15	STE0015	Fiberglass cotton 20x52x2 cm	1-4
16	STE0016	Fiberglass cotton 20x11x2 cm	2
17	STE0017	Fiberglass cotton 55.5x11x2 cm	1
18	STE0018	Self-Screw ST 4. 2x13	28
19	STE0019	Screws # 10-24x3/8"	24
20	STE0020	Screws #1/4-20x0.5"	4
21	STE0021	Nut #10-24	4
22	STE0022	Locking washer	1
23	STE0023	Gas covertable regulator	1

INTRODUCTION

Tables are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with rugged stainlesssteel construction, heavy-duty hardware, adjustable under shelves, and compatible with a variety of accessories (sold separately) to customize your food tables to your exact needs.

Hot Food Tables are intended to hold food pans of hot, already cooked food at proper serving temperature. This unit is not designed or intended to cook raw food or reheat prepared food. Open well units are designed to be operated dry. If wet operation is required, a spillage pan must be used. Use of this unit other than intended use will void warranty.

This manual provides the installation, safety, and operating instructions for Hot Food Tables. All installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.

SAFETY WARNINGS



The Hot Food Tables are designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and OPERATING INSTRUCTIONS near each unit to insure proper operation and to reduce the risk of personal injury and/or equipment damage.

WARNING: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the area free and clear of combustible materials.

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.

WARNING: Do not touch the interior or exterior of the heating wells during operation.

WARNING: Use protective gloves when adding a pan to a heated well to prevent burns from steam or touching the hot surface.

WARNING: The appliance and its individual shut off valve (to be supplied by user) must be disconnected from the gas supply during any pressure testing of the piping system where test pressures exceed 1/2 PSI (3.45kPa).

WARNING: The appliance must be isolated from the gas supply by closing its individual manual shut-off valve during any pressure testing of that piping system where the test pressures are equal to or less than 1/2 PSI (3.45kPa).

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure all cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment can use it correctly and not injure themselves or the equipment.

CAUTION: Make sure food product has been heated to the proper food-safe temperature before placing in unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product only.

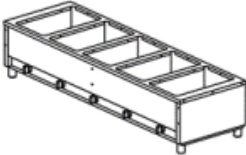
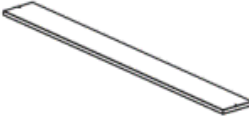

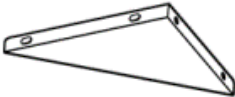
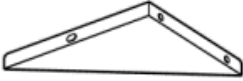
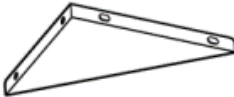

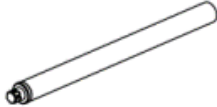
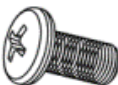
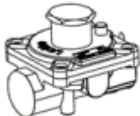
CAUTION: Locate unit in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and contents.

RECEIVING & INSPECTING THE EQUIPMENT

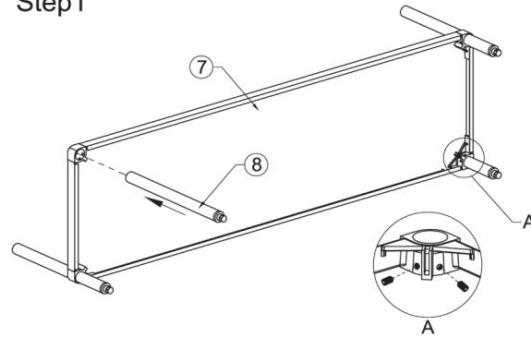
Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 5 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

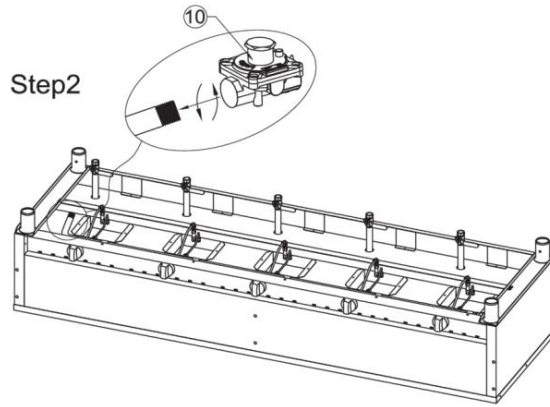
ASSEMBLY

Parts List		
(1) Steam table -1pc 	(2) Hanging shelf -1pc 	(3) Poly cutting board -1pc 
(4) Left support for hanging shelf -1pc 	(5) Middle support for hanging shelf -1pc 	(6) Right support for hanging shelf -1pc 
(7) Shelf -1pc 	(8) Leg -4pcs 	(9) Screw M6X12 -11pcs 
(10) Pressure Regulating Valve -1pc 		

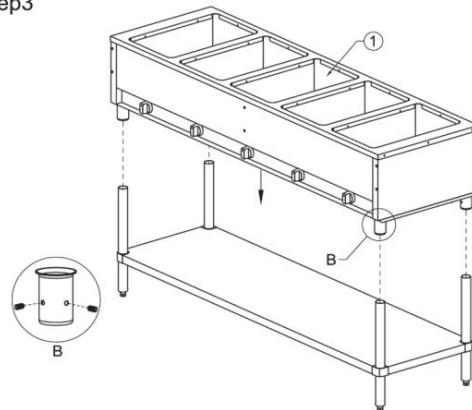
Step1



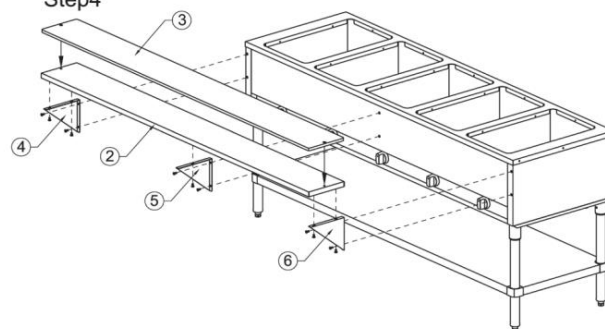
Step2



Step3



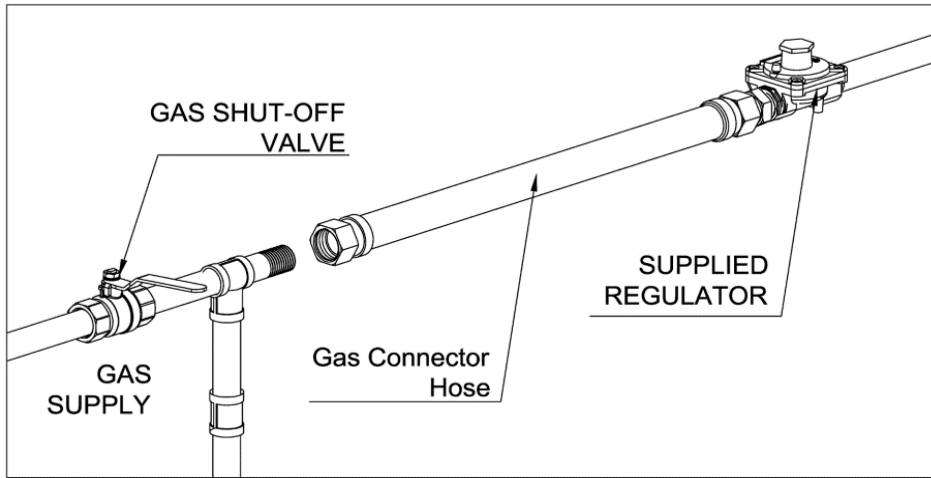
Step4



PRESSURE REGULATOR CLEARANCES

The Hot Food Tables powered by Liquid Propane or Natural Gas must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Liquid Propane and Natural Gas. Only a qualified technician should convert the pressure regulator.

- ½" NPT inlet and outlet
- Factory standard adjusted for 4"WC Natural Gas or Liquid Propane at 10"WC.
- May be converted by qualified personnel to be used for Liquid Propane at 10"WC or 4"WC Natural Gas.
- Retain all crating material until an inspection has been made or waived.



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required.

CLEARANCES

The Hot Food Tables must be placed at minimum 2" away from non-combustible or combustible equipment and surfaces. This allows proper ventilation for the Hot Food Tables, as well as safety pre-caution to avoid heating unwanted equipment or surfaces.

NON-COMBUSTIBLE & COMBUSTIBLE UNITS	
SIDES	2"
REAR	2"

INSTALLATION



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death. **NOTE:** All maintenance and repairs should be referred to the authorized representative or to the qualified local service repairman.

FOLLOW THESE INSTRUCTIONS FOR GAS MODELS ONLY. GAS PIPING:

1. Check all connections and fittings on valves and tubing supplied as a part of this unit to make sure they did not come loose during shipment.
2. The installation of this unit must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANS Z223.1/NFPA 54 - latest edition, or the booklet titled "CSA B149.1-10: Natural gas and propane installation code". This booklet is available from the American Gas Association, 400 North Capitol St., NW, Washington, DC 20001. Natural Gas units (model numbers containing 'NG') should never be connected to propane sources and propane units (model numbers containing 'LP') should never be connected to Natural Gas sources. If in doubt contact a certified and experienced installer.
3. A manual shut-off valve should be installed between the gas supply system and the gas inlet on the appliance. This item is not included with the unit and must be purchased separately. A gas regulator should be installed on the gas supply line to maintain a 4" WC for Natural Units and/or 10" WC for LP (bottled gas) units. This is in addition to the appliance regulator supplied with the unit. This item is not included and must be purchased separately.
4. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.45 kPa).
5. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psig (3.45 kPa).
6. Before the initial lighting of this appliance, check for gas leaks by applying a soapy solution to all connections.

NOTE: DO NOT USE AN OPEN FLAME TO CHECK FOR APPLIANCE LEAKS.

7. Turn off unit, allow to cool and wipe down.
8. Ready for normal usage.

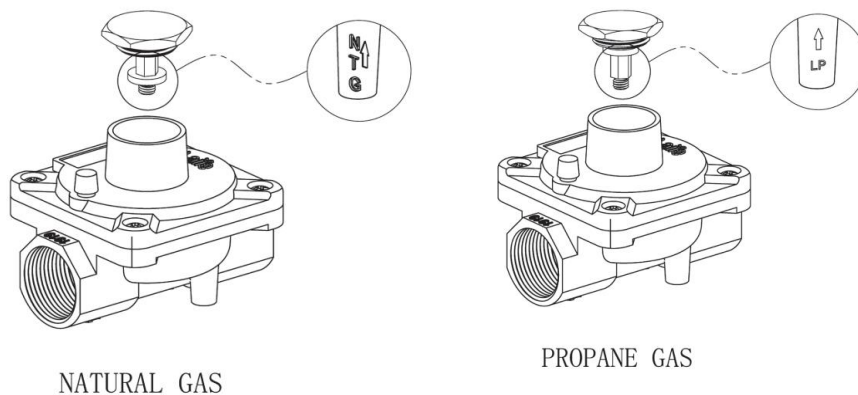
CONVERTING GAS TYPE

The Hot Food Tables are shipped from the factory equipped with fixed burner orifices for Liquid Propane or Natural Gas. The burner orifices required to convert the Hot Food Tables to either Liquid Propane or Natural Gas are included in the packaging.

Converting gas types must be performed by a qualified technician. Failure to do so may result in injury, death, as well as voiding the warranty.

To convert gas types, the following steps must be completed:

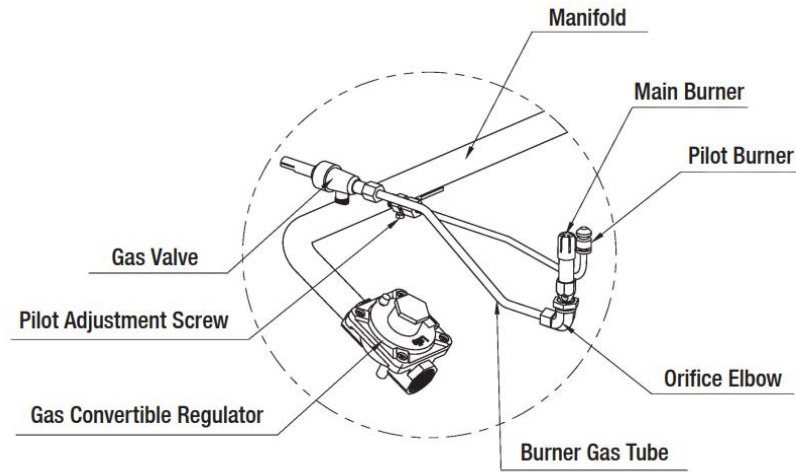
1. Replace all burner orifices and install the provided burner orifices for the preferred gas type.
2. Set the regulator at proper WC (4"WC Natural Gas or Liquid Propane at 10"WC) by correcting the regulator spring plug like the below pictures.



LIGHTING INSTRUCTIONS

FOR LP AND NG UNITS:

1. Turn all control and main gas valves to the off position. Wait at least 5 minutes before trying to light the pilots. This will allow any gas that has accumulated in the burner compartment to escape.
2. After waiting 5 minutes, open the main gas valve and place a lighted match at each pilot and adjust the pilot to a height of at least 5/8 inches. This can be performed by taking a screw driver and placing it in the pilot adjustment screw slot and turning it. Turn the screw counter clockwise to increase the pilot flame, or clockwise to make decrease it. (See Diagram below)
3. If the pilot extinguishes, repeat the lighting instructions beginning with STEP 1.
4. Turn the main burner valve in a counter clockwise direction to the desired setting. If the main burners do not light within 4 seconds, then repeat the light instructions beginning with STEP 1.



SHUT-DOWN INSTRUCTIONS

For a nightly shut-down:

1. Turn the main burner manual valve in a clockwise direction to off position.

For a seasonal shut-down:

1. Turn the main burner manual valve in a clockwise direction to off position.
2. Turn the pilot adjustment screw in a clockwise direction until the screw is snug and there is no longer a pilot flame.

INITIAL STARTUP

1. Locate area of installation that is free of objects and a level surface. NOTE: Keep away from combustible, flammable, and heat-sensitive equipment or surfaces.
2. Using a qualified installer, hook the Hot Food Table up to either a Liquid Propane or Natural Gas inlet line.
3. After proper hookup, open gas line and light pilot.
4. Turn the unit on and set all wells to high heat to preheat unit for 30-45 minutes.
5. During initial start-up a small amount of smoke or odor will appear. This is normal as the coating is being burnt off the elements and will only last during initial start up period.
6. Turn off unit, allow to cool and wipe down.
7. Ready for normal usage.

OPERATION

For Dry Use:

1. Never place food or water directly into the wells.
2. Turn on control valve and light all pilots by holding an ignition source to the pilot.
3. Turn all wells to high heat, allow unit 15-20 minutes to preheat.
4. Place precooked food (minimum 160°F) in food pans, place in the wells, and cover with lids.
5. Adjust individual wells to desired heat setting.

NOTE: Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

For Wet Use:

1. Fill a spillage pan with 1-2" of hot tap water.
2. Turn on control valve and light all pilots by holding an ignition source to the pilot.
3. Turn all wells to high heat, allow unit 15-20 minutes to preheat.
4. Place precooked food (minimum 160°F) in food pans, place in the wells, and cover with lids.
5. Adjust individual wells to desired heat setting.

NOTE: Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

6. Maintain water level in pan throughout the day, recommended to check once every 2 hours minimum.



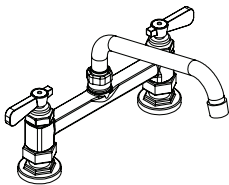
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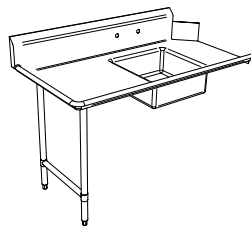
SOLID QUALITY. SOLID SERVICE.

GAS STEAM TABLE

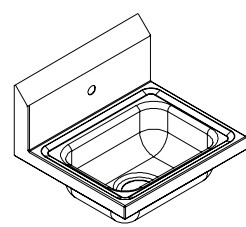
PLUMBING



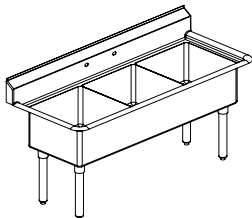
DISH TABLES



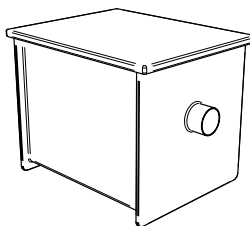
HAND SINKS



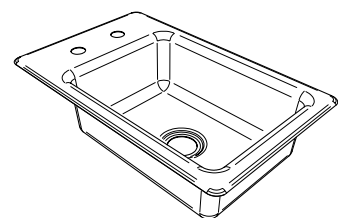
COMPARTMENT SINKS



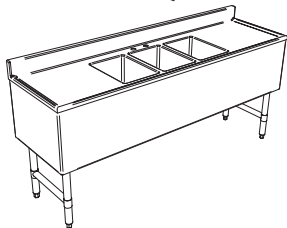
GREASE TRAPS



DROP IN SINKS



UNDERBAR EQUIPMENT



SHELVING

