



## STEAM TABLE OPERATING INSTRUCTIONS

### **ELECTRICAL REQUIREMENTS:**

The Steam Tables operate on 120 volt, 15 amp, single phase, 60 Hz AC current. The receptacle needs to be properly grounded to prevent electrical shock. It is recommended that the equipment be plugged into a dedicated circuit.

### **SET UP:**

Our steam tables are designed to keep food warm by keeping water in the lower pan hot. The tables do not provide instant heat, so for best results use HOT water in the water pans.

### **OPERATION:**

- Position the steam table where you will be using it and plug it into a dedicated outlet.
- Put water pans in the steam table and place HOT water in the water pans to fill ½ to ¼ full.
- If food pans won't be put into the table right away, use lids over the water pans to keep the heat in.
- Turn the heat knobs clockwise to turn on each heating element.
- Place food in the food pans and place food pans into water pans.
- Adjust heat knob as needed for desired heat.
- Check water levels regularly and add HOT water as needed to keep water pans ½ to ¼ full.

### **AFTER USE:**

- Turn all knobs counterclockwise to turn off the heating elements.
- Remove all food pans, empty them and rinse them prior to return.
- Remove water pans and empty out the water.
- Unplug the unit and wipe up any food spilled on the table.