



Steam Table Instructions

Overall Dimensions (IN) 46" Wide x 32" Deep x 34" Height

FUNCTION AND PURPOSE

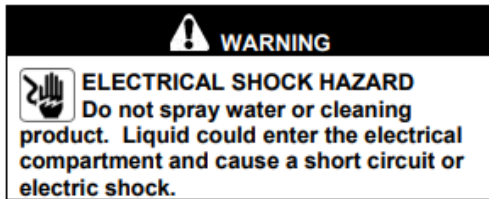
This unit is intended to hold containers of hot food at proper serving temperature. This unit is not designed or intended to cook raw food or reheat prepared food.

OPERATION

1. Place the food warmer unit on a flat, stable surface.
2. Fill each well with the following amount of water:

Model	Amount of Water
All models	4 Quarts

The water level mark inside the wells is at approximately 4 Quarts. Do not overfill wells. Do not operate wells without water.



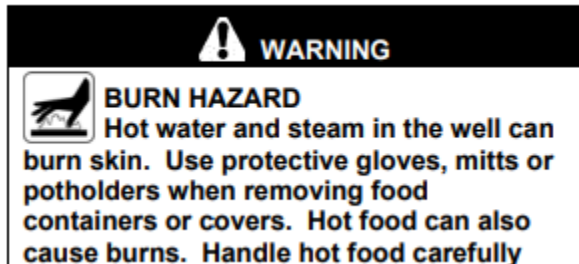
3. Plug power cord into electrical outlet with nameplate rated voltage.
4. Preheat the water in wells by covering wells with empty food containers or covers, and then setting the heat control to the maximum heat setting. Preheat times:

Model	Preheat Time
All models	60 minutes

5. Place containers of hot food into the preheated food warmer wells. To prevent spills, do not overfill the food containers.
6. Set heat control to maintain safe food holding temperature. Monitor food temperatures closely for food safety. (See food safety note.)

FOOD SAFETY PRECAUTIONARY NOTE

Monitor food temperatures closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140° F (60° C) to help prevent bacteria growth. Maintain water level at approximately 3/8" from bottom of well. Periodically (approx. 2 hours) remove container of food and check the water level. Add hot water if needed.





CLEANING

1. Before cleaning or moving, unplug the unit and let it cool completely.
2. Carefully drain water from wells.
3. Wipe the entire interior of each water pan and well with clean, damp cloth.
4. To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads to clean water deposits from the wells.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode the surface of the unit.

