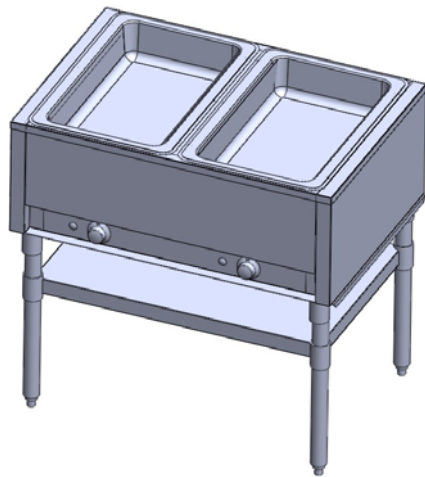




**ST-120/2, ST-120/3, ST-220-4**

## **Steam Table Instruction Manual**

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

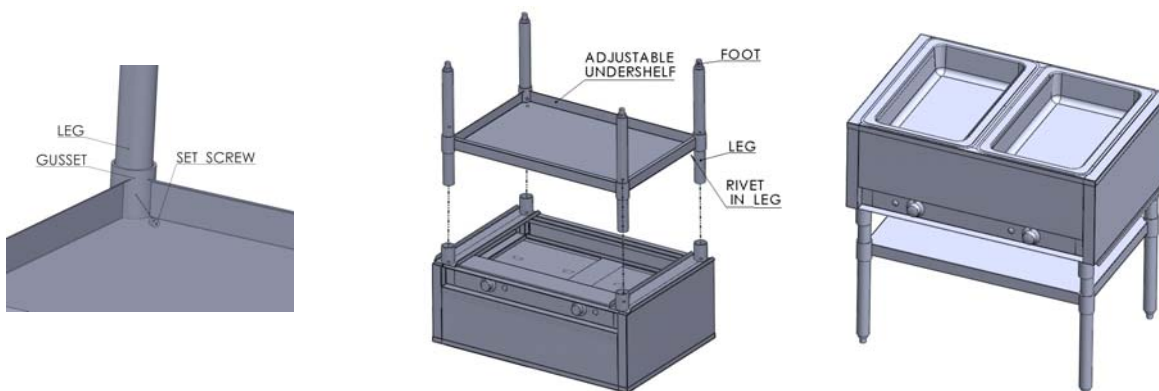
## WARNINGS

- Do not touch any hot surfaces
- Do not plug or unplug unit with wet hands
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Operate the unit with legs provided to prevent overheating of surfaces below
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

**ASSEMBLY - NOTE** – Legs and under-shelf must be assembled before securing legs to the table.

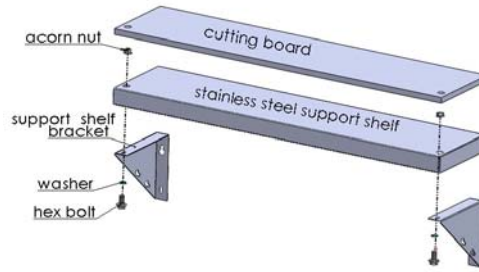
### Standard Adjustable Under-shelf

1. Remove the unit from the shipping carton and packaging.
2. Inspect the contents to ensure there is no damage to the unit.
3. Rest table on its top with gussets facing up. (use cardboard or other material to prevent scratching top)
4. Install legs into gussets. Make sure the rivet in leg is closer to gusset than to foot end.
5. Align under-shelf gussets with legs and slide under-shelf down legs to desired position. (DO NOT force or beat corners as damage could occur)
6. Tighten set screws in under-shelf gussets to secure under-shelf and install feet into legs using a rubber mallet.
7. Tighten set screws in gussets to secure legs to table.
8. Place table on back with control knobs up.
9. See applicable cutting board mounting instructions below.



### Standard Cutting Board

1. Attach shelf support brackets to support shelf using acorn nuts, washers, bolts and predrilled holes.  
*Note: acorn nuts must be at the top*
2. Install machine screws into threaded fasteners on hot food table. DO NOT tighten.
3. Align keyholes in mounting brackets with screws and mount support shelf/bracket assembly to table. Tighten screws.
4. Align holes in cutting board with acorn nuts and place cutting board onto support shelf.



**OPERATION - NOTE** – The steam table is designed to be operated dry. If wet operation is required, a spillage pan (SPIL-21) must be used. The unit is intended for holding hot food for short periods of time. Cover must be kept on the food to maintain temperature when not serving. The steam table is equipped with variable control for different selections.

#### **Dry Operation with over**

1. Plug unit into appropriate electrical power supply receptacle.
2. With openings covered, set dial on highest position for 45 minutes to preheat unit.
3. During initial start-up, smoke or odor may be detected (a small amount). This will occur when the coating on the heating element burns off and should stop approximately a half hour after start up.
4. Place precooked food (minimum 160°F) in food pans, place in openings and cover with lids. (Indicator light is the set point for the control knob)
5. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
6. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
7. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

#### **Wet Operation with Cover (Spillage pans required)**

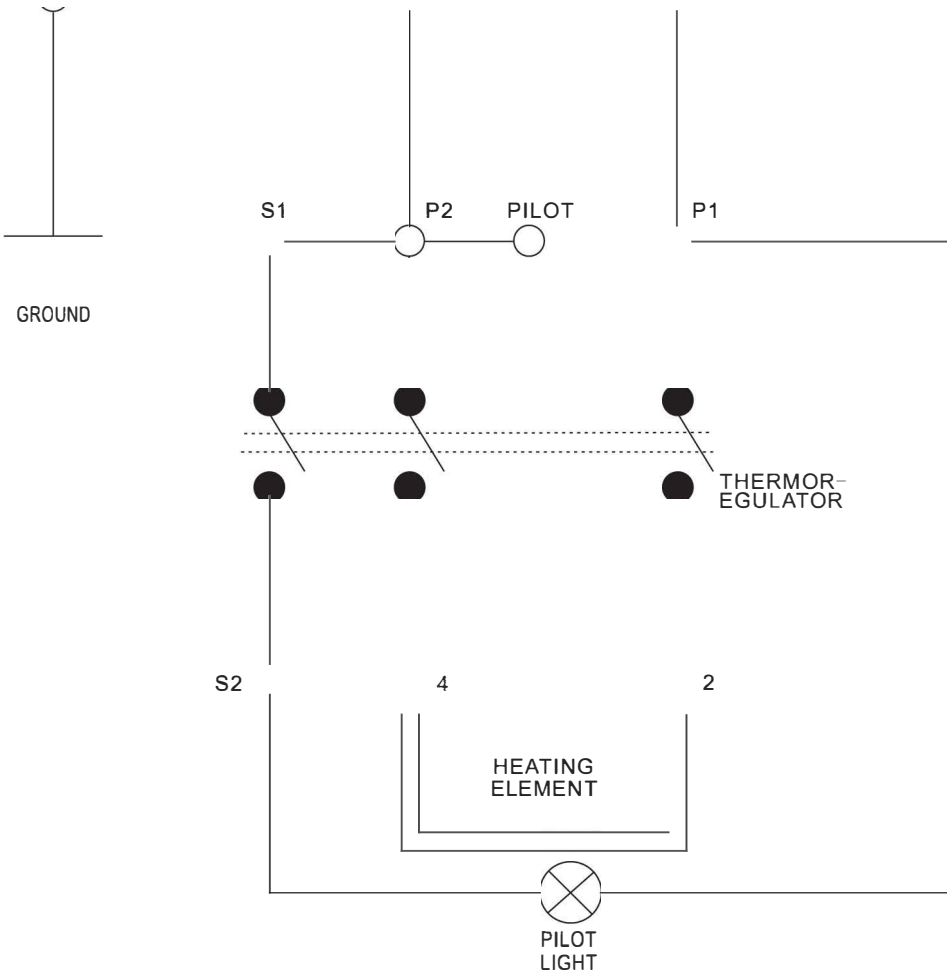
*Note – DO NOT put hot water in heating well or on element*

1. With openings covered, set dial at highest setting for 45 minutes.
2. Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
3. Place pre-cooked food (minimum 160°F) in food pans.
4. Place in spillage pans and cover food pans with lids.
5. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

**CLEANING – NOTE:** To maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

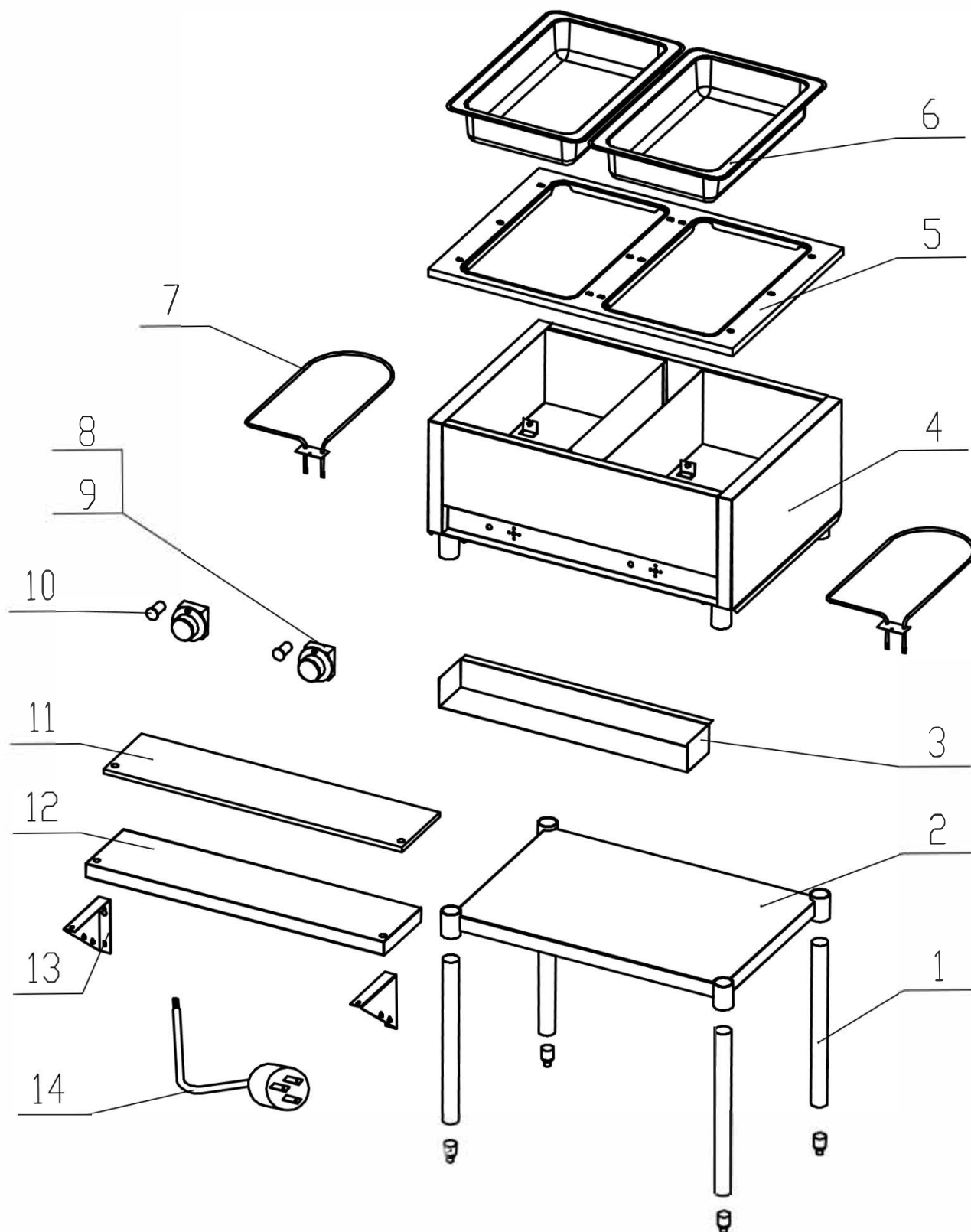
1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

## ST-120/2, ST-120/3, ST-220-4



# EXPLODED PARTS

ST-120/2, ST-120/3, ST-220-4



# PARTS LIST

ST-120/2, ST-120/3, ST-220-4

| Reference Number | Part Number | Description                     | U of M |
|------------------|-------------|---------------------------------|--------|
| 1                | ST-1        | Foot w/Adjustable Bottom        | EA     |
| 2                |             | S/S undershelf                  | EA     |
| 3                |             | Electrical Box                  | EA     |
| 4                |             | Body                            | EA     |
| 5                |             | Water Pan Frame                 | EA     |
| 6                | SPIL-21     | Water Pan                       | EA     |
| 7                | ST-7        | 750W Heating Element            | EA     |
| 8                | ST-8        | Thermostat Knob                 | EA     |
| 9                | ST-9        | Thermostat                      | EA     |
| 10               | ST-10       | Indicator Light - Red           | EA     |
| 11               | ST-11       | Poly Cutting Board              | EA     |
| 12               |             | S/S Shelf for Cutting Board     | EA     |
| 13               |             | Bracket for Cutting Board Shelf | EA     |
| 14               | ST-14       | Power Cord and Strain Relief    | EA     |

VER0113



# 1 YEAR LIMITED WARRANTY

Electrics • Equipment Stands • Work Tables

## ONE (1) YEAR LIMITED WARRANTY ON PARTS AND APPROVED STRAIGHT-TIME LABOR

(subject to limitations below)

The Legacy Companies (the "Company") warrants this product (the "Product") will be free from defects in material and workmanship under normal use and service as specified by the Company for duration of:

- One (1) Year Limited Warranty on Parts and Approved Straight-Time Labor

This Limited Warranty is non-transferable.

During the Warranty Period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value.

The Warranty Period begins on the earliest of: (a) documented installation date; (b) date of purchase; or (c) date of shipment from the Company. In all cases, the Warranty Period shall not begin later than six (6) months after shipment.

The obligation of the Company under this warranty is limited to the repair or replacement, at the Company's sole discretion, of defective parts or assemblies that are reported during the Warranty Period and determined by the Company to be defective but excluding all labor charges (except as provided in the next paragraph).

The Company will cover approved straight-time labor only, performed during normal business hours, for covered defects reported within the applicable labor warranty period. Labor coverage excludes overtime, premium rates, travel exceeding one hundred (100) miles round-trip, multiple service trips, and access delays.

Costs expressly excluded from this warranty include, but are not limited to:

- Adjustments
- Cleaning and/or sanitizing
- Consumable/wearable items, such as gaskets, filters, light bulbs, legs, casters, hinges, non-stick cooking surfaces, etc.
- Labor to remove and/or install replacement equipment
- Disposal of defective equipment
- Improper or inadequate utility connections, including but not limited to:
  - \* Voltage outside of data plate specifications
  - \* Improper gas pressure
  - \* Improper gas supply
  - \* Water pressure outside of specified range
  - \* Poor water quality
  - \* Non-use or incorrect use of water filtration system
- External drain malfunction.
- Adverse operating conditions as set forth in the owner/user manual for the product.
- Non-authorized modification of the product.
- Improper installation of the product, including installation in a hostile environment
- Improper maintenance, abuse or misuse of the product.
- Causes beyond the reasonable control of the Company, including without limitation fires, freezing, floods and other natural disasters.
- Damage during transit.

No warranty shall apply to any product on which the model or serial number has been altered or removed. Adjustments or modifications to any equipment manufactured by the Company are not covered by this warranty.

This Warranty only extends to the original owner/end user and is not transferable or applicable to products sold through unauthorized channels.

This Warranty covers installations for Commercial use only. Installation or use in any residential or non-commercial setting voids all warranty coverage.

This warranty applies to the original installation location only.

**IMPORTANT INSTALLATION NOTICE:** Equipment installed outdoors or in mobile or non-permanent environments (including food trucks, trailers, RVs, or boats) is limited to a thirty (30) day warranty unless expressly approved in writing by the Company.

All warranty requests are to be made through the Company's Warranty and Technical Service team. All warranty requests shall include the product model and serial number, original installation date and/or Proof of Purchase, photo of the equipment serial number data plate and complete customer identification and location.

Replacement parts may be new or rebuilt at the Company's discretion and are warranted for the longer of ninety (90) days or the remaining original Warranty Period. Company and its agents are expressly permitted to specify rebuilt parts as suitable replacement parts. All replacement parts must be approved Company parts obtained through the Company or a Company approved parts distributor.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR LOSS OF PROFIT, FOOD OR BEVERAGE SPOILAGE CLAIMS, OR OTHER COMMERCIAL LOSS.

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.