

# INSTALLATION AND SERVICE INSTRUCTIONS



**STEAMTABLE MODELS: MS 3 PAN, MS 4 PAN, MS 5 PAN, MS 6 PAN, MS 7 PAN, MS 8 PAN, MS 4 PAN 2/3, MS 6 PAN 2/3, MS 8 PAN 2/3, MS 10 PAN 2/3, MS 12 PAN 2/3**

## STEAMTABLE INSTALLATION

1. Cut opening in the countertop between ½” to 1” wider than the insulated body of the steam table.
2. Drop steamtable unit into cutout opening.
3. Seal the rim of the steamtable unit to the countertop using a NSF approved sealant.
4. Follow wiring diagram. (*All wiring must meet with all local and state electrical codes.*) Follow the minimum conduit recommendations as per labels on the electrical box.
5. Mount the control box in an upright position under the steamtable tank. **Do not locate the control box next to a refrigeration compressor.**
6. Install the 1” ball valve to the 1” drain located under the wall. Install plumbing to ½” water inlet located on the bottom of unit marked “Inlet” and attach plumbing to both the 1” drain located in the middle of the well and to the ¾” overflow drain marked “Overflow”.

## STEAMTABLE MAINTENANCE

1. Fill the steamtable up with water level above the elements prior to turning the steamtable on.
2. Maintain proper water levels to ensure non-exposure of the elements.
3. Shut off the steamtable prior to draining water.
4. Remove any caked on residue from the heating element as needed to prevent inefficiency.

## STEAMTABLE OPERATION

1. Inspect the steamtable tank to insure that it has the proper water level.
2. Turn power on by flipping the blue rocker switch to the on position.
3. The actual temperature will be displayed on the controller. To change the set point:
  - a. Press and hold the set button on the controller.
  - b. Press on of the arrow keys to change the set point either upward or downward.
  - c. Release the set button to complete the change.

## IF STEAMTABLE IS INOPERATIVE

*Check the following:*

1. Reset button on the bottom of the element.
2. Circuit breakers located before the steamtable unit.
3. Check for split in the element due to constant overheating. If this is found, element must be replaced.\*
4. If error code appears on the controller, call factory for service.

## CLEANING TIPS

1. Turn the unit off, open the drain, and allow the unit to completely cool.
2. Spilled food must be removed immediately. Do not allow grease and stains to accumulate on surfaces.
3. As soon as serving is completed, remove food containers and wash them thoroughly.
4. With the steamtable cooled, apply a non-abrasive cleaning solution to all surfaces. Pay particular attention to corners and other areas that might collect food particles.
5. Rinse with warm water.

**DO NOT ADD COLD WATER TO THE UNIT WHILE HOT FOOD IS BEING HELD. THESE UNITS ARE INTENDED TO MAINTAIN HOT FOOD ONLY.**

**\*ALTHOUGH A LOW WATER CUT OFF SWITCH IS PROVIDED IN EACH UNIT TO PROTECT THE ELEMENT, CONSTANT OVERHEATING WILL CAUSE THE ELEMENT TO SPLIT, THEREFORE, THIS TYPE OF ELEMENT FAILURE IS NOT COVERED UNDER THE WARRANTY.**