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**SOLID QUALITY. SOLID SERVICE.**

# ***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.

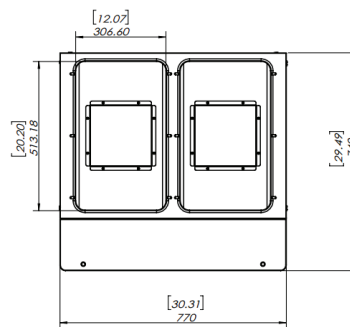
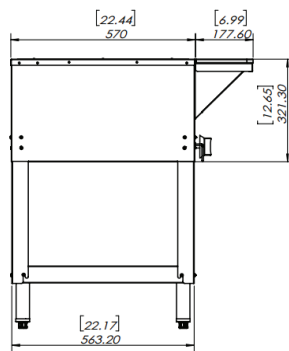
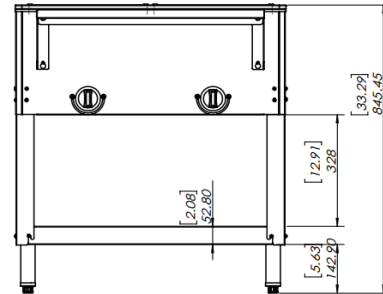
**Features**

- 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).



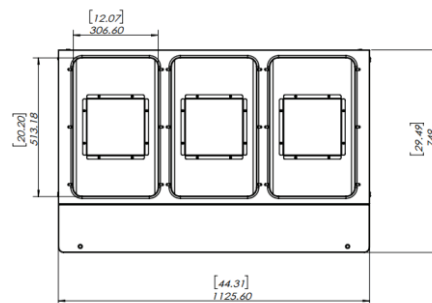
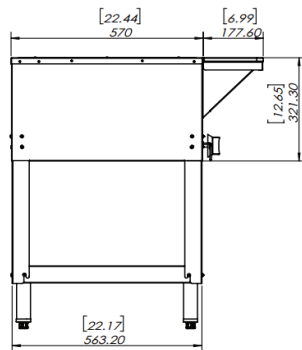
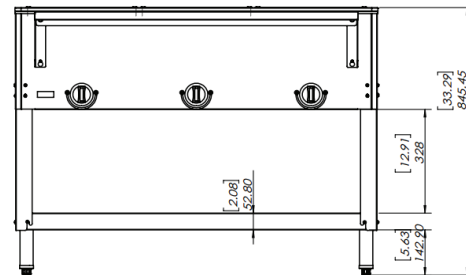
## Technical Data

|              | STE-LP-2       | STE-NG-2    |
|--------------|----------------|-------------|
| Width        | 30.31"         | 30.31"      |
| Depth        | 29.49"         | 29.49"      |
| Height       | 33.29"         | 33.29"      |
| # of well    | 2              | 2           |
| Power type   | Liquid Propane | Natural Gas |
| BTU per well | 3500 BTU       | 3500 BTU    |
| Total BTU    | 7000 BTU       | 7000 BTU    |



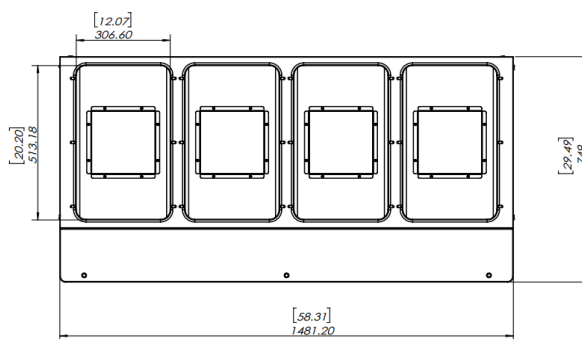
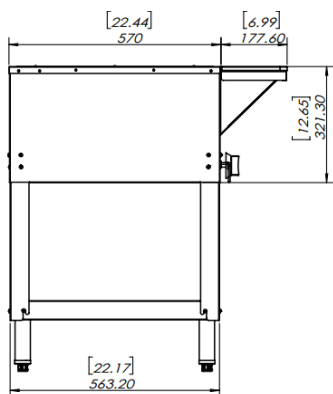
## Technical Data

|              | STE-LP-3       | STE-NG-3    |
|--------------|----------------|-------------|
| Width        | 44.31"         | 44.31"      |
| Depth        | 29.49"         | 29.49"      |
| Height       | 33.29"         | 33.29"      |
| # of well    | 3              | 3           |
| Power type   | Liquid Propane | Natural Gas |
| BTU per well | 3500 BTU       | 3500 BTU    |
| Total BTU    | 10500 BTU      | 10500 BTU   |



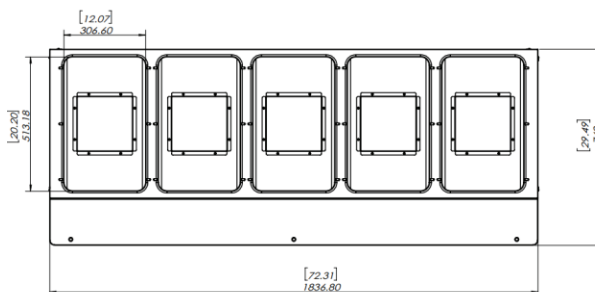
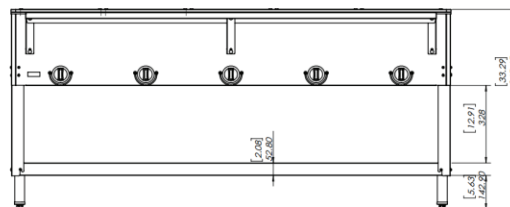
## Technical Data

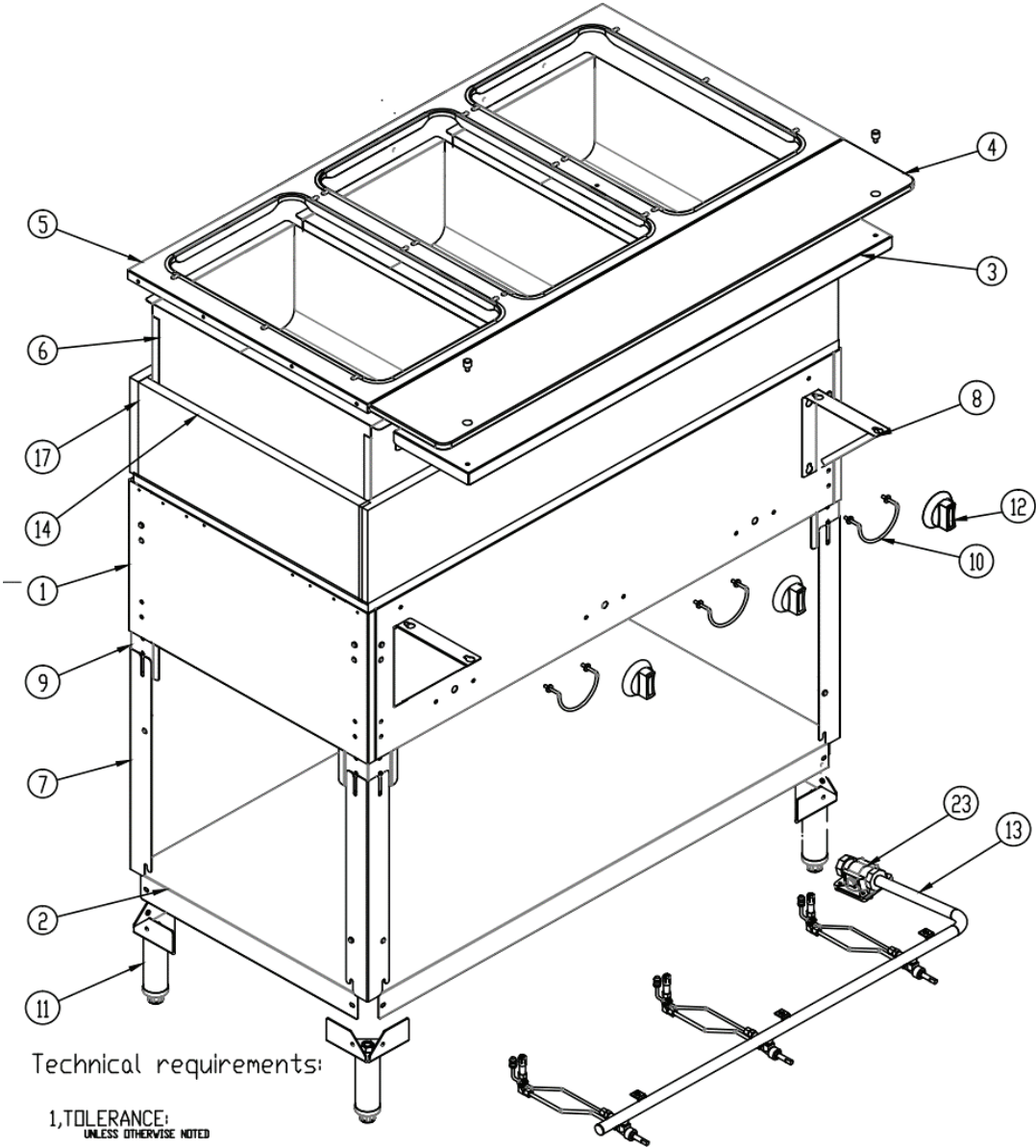
|              | STE-LP-4       | STE-NG-4    |
|--------------|----------------|-------------|
| Width        | 58.31"         | 58.31"      |
| Depth        | 29.49"         | 29.49"      |
| Height       | 33.29"         | 33.29"      |
| # of well    | 4              | 4           |
| Power type   | 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        | 72.31"         | 72.31"      |
| Depth        | 29.49"         | 29.49"      |
| Height       | 33.29"         | 33.29"      |
| # 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.

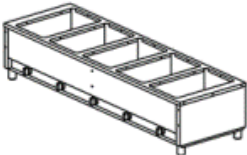
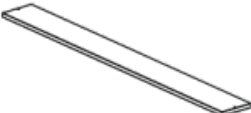
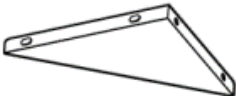
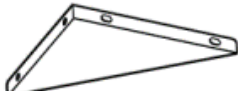
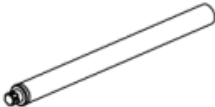
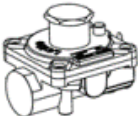
**CAUTION:** Locate unit in an area that is convenient for use. The location should be level and strong enough to support the weight of the unit and contents.

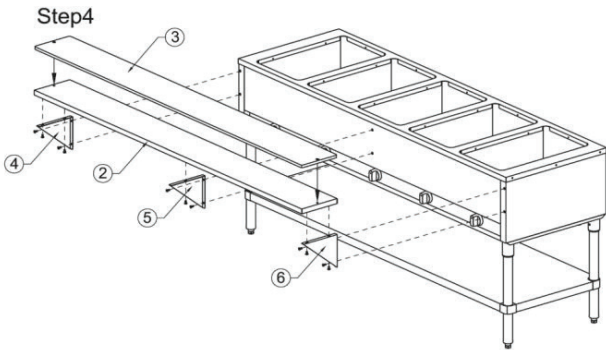
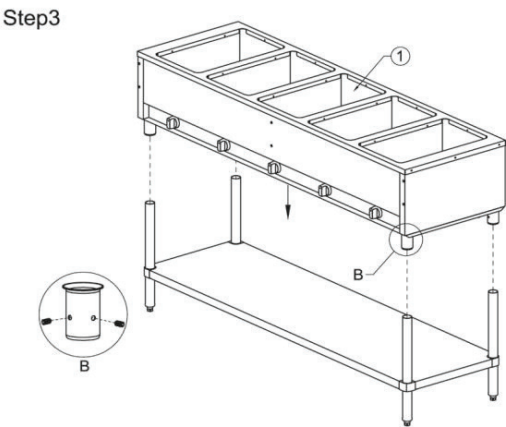
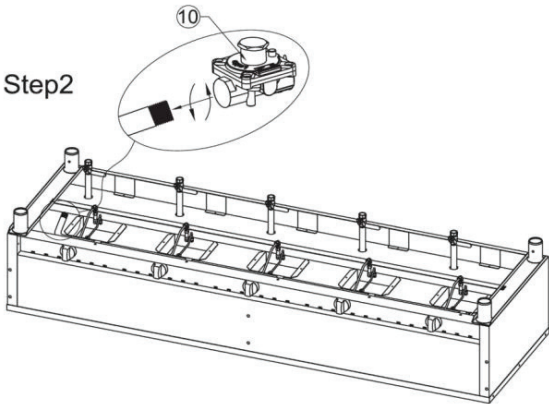
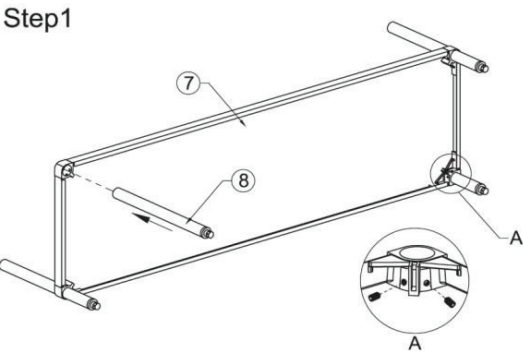
## RECEIVING &amp; INSPECTING THE EQUIPMENT

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

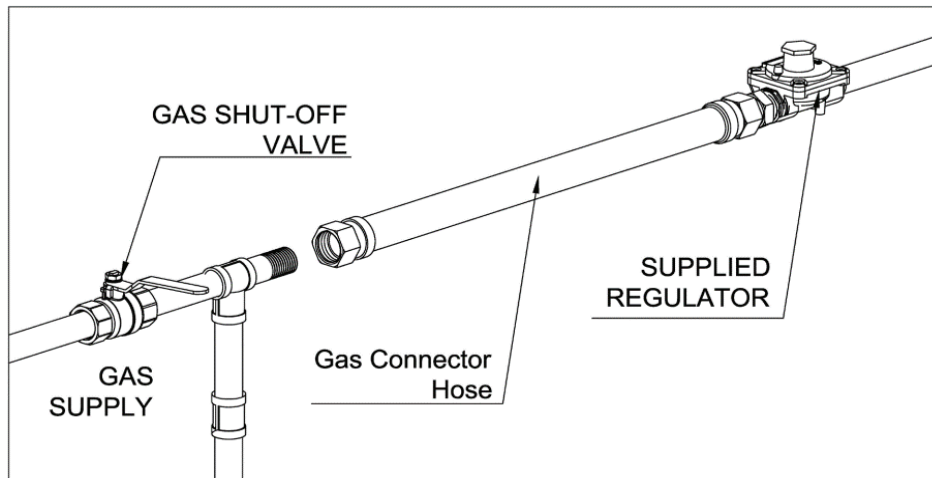


## PRESSURE REGULATOR

## 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, ANSI 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.

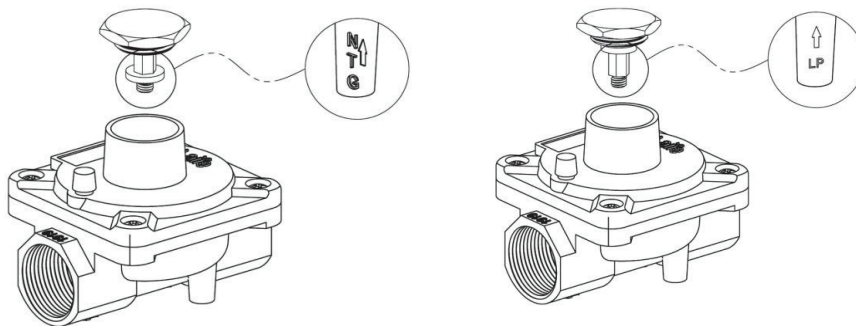
### CONVERTING GAS TYPE

The Hot Food Tables are shipped from the factory equipped with fixed burner orifices for Liquid Propane or Natural Gas.

Converting gas types must be performed by a qualified technician. Failure to do so will void the warranty and may also result in injury or death.

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

1. Replace all burner orifices and install the correct 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 I FOR LP AN

NATURAL GAS

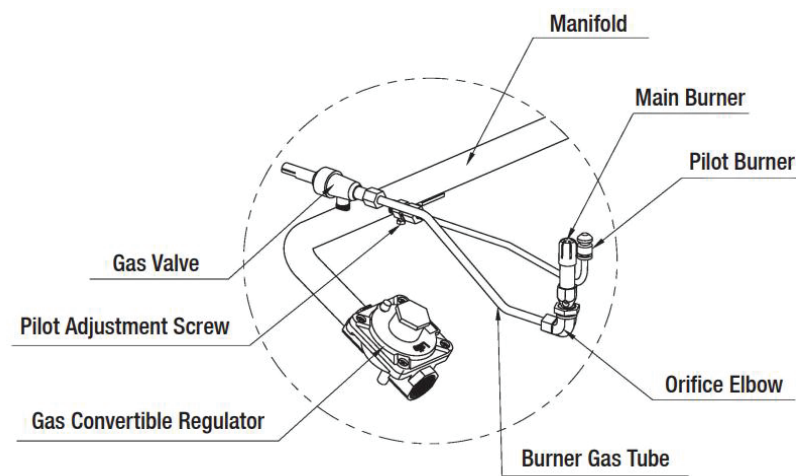
PROPANE GAS

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.

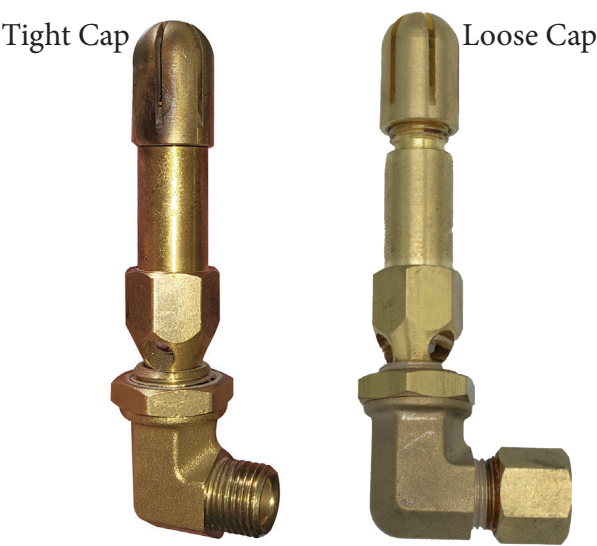
NOTE: Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

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

Troubleshooting

| Issue                                    | Possible Issue                                                                                     | Possible Solution                                                                               |
|------------------------------------------|----------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|
| Pilot light keeps going out.             | The threaded cap on the burner is loose.                                                           | Wait until the burner is cool to the touch. Hand tighten the threaded cap. (see below)          |
| Flame lifts off burner and goes out      | One of the fittings is loose allowing excess gas under the unit.                                   | Check every connection for tightness and tighten every loose connection                         |
| Well leaks or drains leak (sealed well). | Well leak: Limescale builds up and causes pinholes.<br>Drain leak: Obstruction of the drain valve. | Well Leak: Contact customer service.<br>Drain leak: Check for obstructions.                     |
| Wells do not get hot enough.             | Too much water in the well or spillage pan.                                                        | See operation section for recommended water level.                                              |
|                                          | Water was not properly preheated.                                                                  | See operation section.                                                                          |
| Well leaks (Open Well).                  | Open well is not designed to hold water.                                                           | Ensure unit is thoroughly dry before resuming operation. Do not add water to an open well unit. |

Threaded cap apperance and location on underside of table.





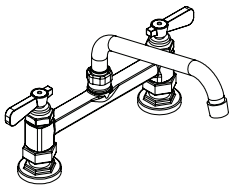
**RESOURCES**

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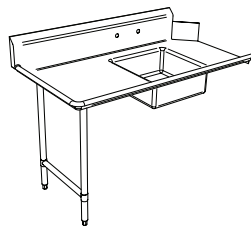
**SOLID QUALITY. SOLID SERVICE.**

## ***GAS STEAM TABLE***

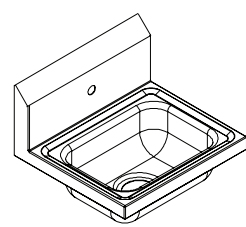
**PLUMBING**



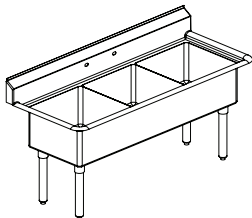
**DISH TABLES**



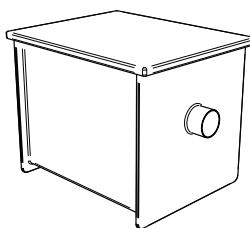
**HAND SINKS**



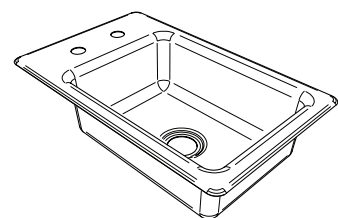
**COMPARTMENT SINKS**



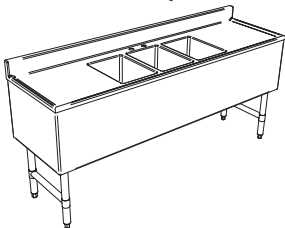
**GREASE TRAPS**



**DROP IN SINKS**



**UNDERBAR EQUIPMENT**



**SHELVING**

