



RESOURCES

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SOLID QUALITY. SOLID SERVICE.

OPEN WELL STEAM TABLES



INSTALLATION & OPERATING MANUAL

Model: ST-

STEAM TABLE

ELECTRIC OPEN WELL

INSTALLATION AND OPERATING MANUAL

FUNCTION & PURPOSE

- BK Resources electric steam tables can accommodate various sizes of food pans filled with pasta, meat, or side dishes in each 500W well.
- These units are designed to maintain the proper serving temperature of hot, already cooked food. They are not intended for cooking raw food or reheating prepared food. Returns will not be accepted if the units are used for these purposes.



FOR YOUR SAFETY: Do not store or use flammable liquids and vapors 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 this manual thoroughly before installing or servicing this equipment.



Warning: Burn Hazard - Hot water and steam in the pan can burn skin. Use protective gloves, mitts or pot holder when removing food containers or covers. Hot food can also cause burns. Handle hot food carefully.



Warning: Fire Hazard - Do not operate this equipment without post, shelf and legs or casters properly installed. The heating compartment must be separated from the supporting surface of the unit.

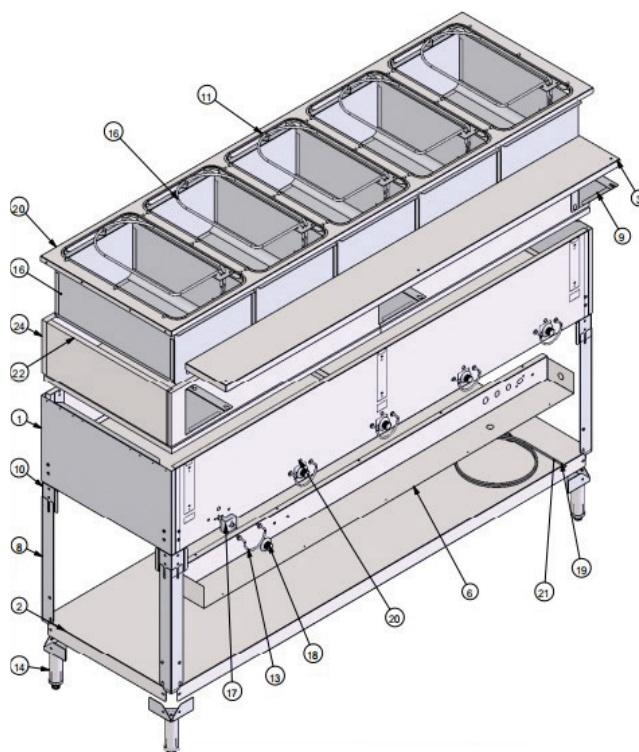


Owner info:

1. Clean equipment before use.
2. All equipment should be used by trained personnel only.
3. Keep customers from coming into contact with any surface labeled "CAUTION HOT".
4. Do not pour cold water into the dry heated units.
5. Never hold food below 150°

ASSEMBLY INSTRUCTIONS

STEAM TABLE w/ SHELF

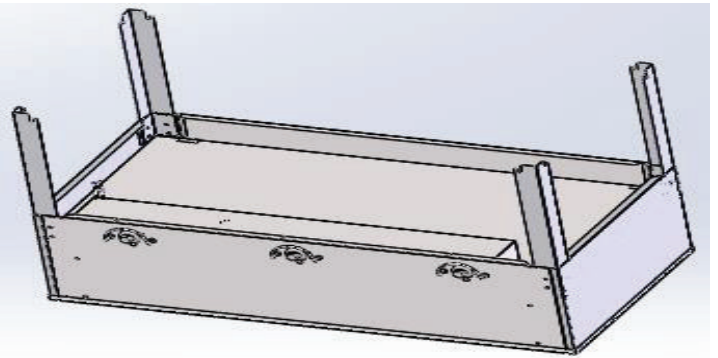
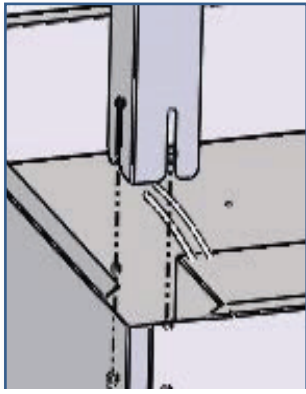
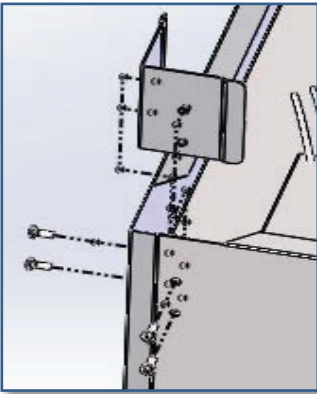


Available
Models:
ST-2
ST-3
ST-4
ST-5

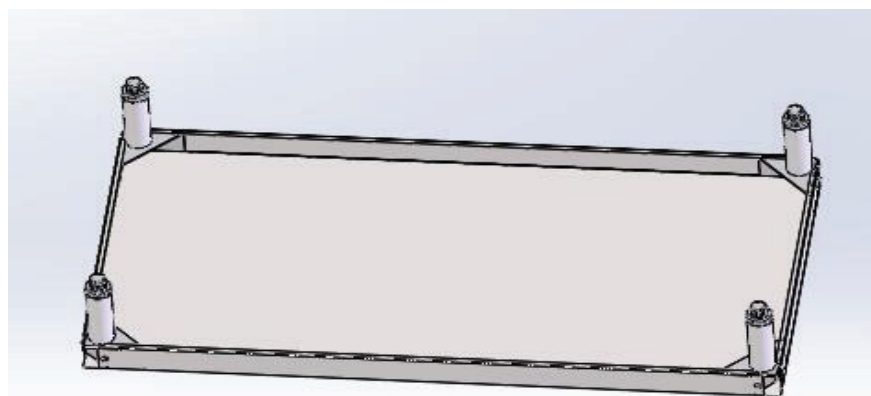
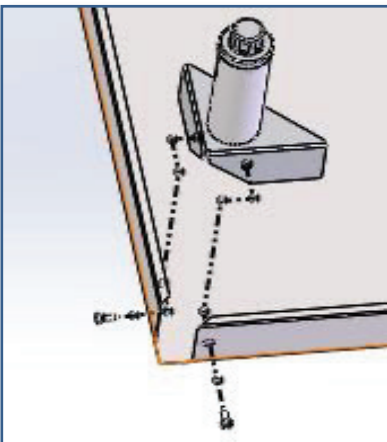
Open Well Steam Table Main Components

PART#	Description	PART NUMBER	COMPATIBLE WITH
#20	Indicator light ,yellow	ST-IL	ST-2, ST-3, ST-4, ST-5, STSW-2, STSW-3, STSW-4, STSW-5
#19-1	Power Cable for 2-well,3-well unit,120V, SJTOW 14AWG 3PINS XH203	ST-PC12023	ST-2, ST-3
#19-2	Power Cable for 4-well,5-well unit,120V SJTOW 12AWG 3PINS XH105	ST-PC12045	ST-4, ST-5
#18	Knob	ST-TK	ST-2, ST-3, ST-4, ST-5, STSW-2, STSW-3, STSW-4, STSW-5
#17	Thermostat 120V	ST-TS	ST-2, ST-3, ST-4, ST-5
#16-1	Heating element, 500W 120V	ST-HE500	ST-2, ST-3, ST-4, ST-5
#14	Adjustable Leg With Mounting Bracket	STE0011	ST-2, ST-3, ST-4, ST-5, STSW-2, STSW-3, STSW-4, STSW-5
#3	Plastic board for 2- well unit	ST-PB2	ST-2, STSW-2
#3	Plastic board for 3- well unit	ST-PB3	ST-3, STSW-3
#3	Plastic board for 4- well unit	ST-PB4	ST-4,STSW-4
#3	Plastic board for 5- well unit	ST-PB5	ST-5, STSW-5

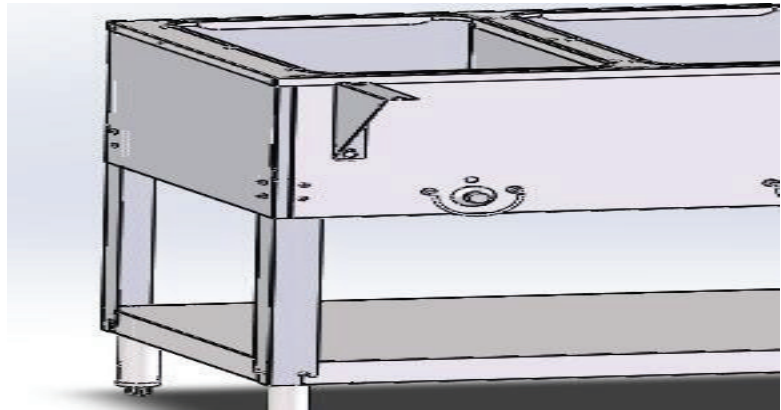
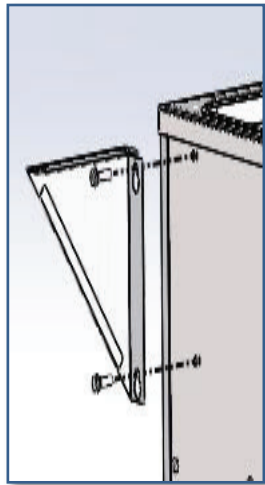
1. Confirm all parts/hardware are included
2. A) Place the Body upside down on a clean surface to avoid scratching. Loosen the Screws on the inside and outside of the Body. Note: Do NOT fully remove Screws from the Body. B) Insert the Legs into the slots created by the outer shell of the Body and the brackets on the inside corners of the Body. Once the Legs are in their proper locations, secure the Legs to the Body using the Screws provided. Note: A rubber mallet may be needed to get the Legs in their proper locations.



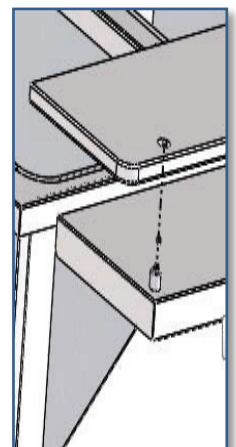
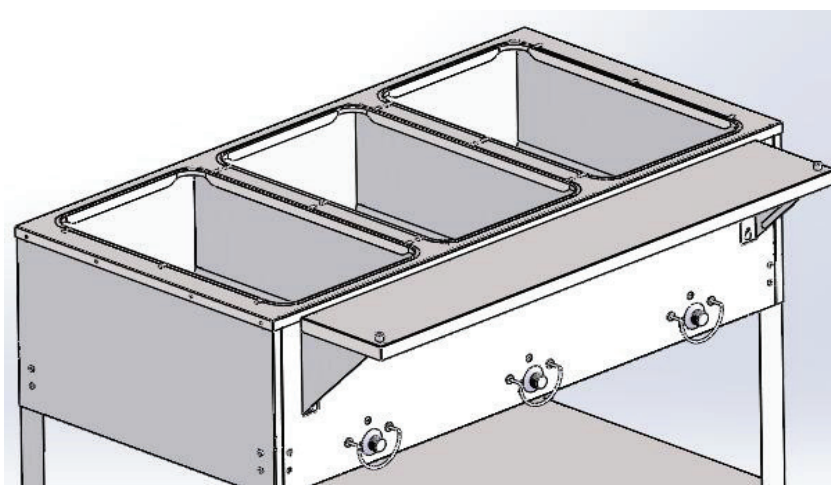
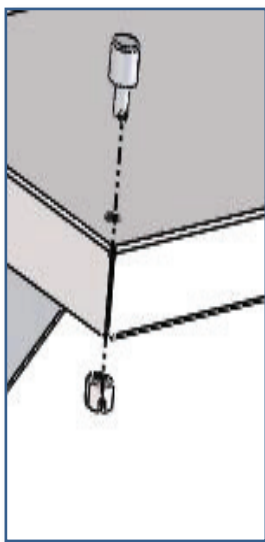
3. A) Loosen the Screws on the Lower Shelf to allow the Legs to be inserted between the outside of the Lower Shelf and the Screw head. Note: Do NOT fully remove Screws from the Lower Shelf. Once the Legs and Lower Shelf are in their proper positions, tighten together using the Screws provided. B) After securing the Lower Shelf, the Adjustable Feet may now be installed into the Lower Shelf. The table may now be placed right side up. Once right side up, if needed, adjust feet to level.



4. A) Attach the Side Shelf Brackets using the Capped Nuts provided. The Left & Right Side Shelf Brackets have threaded studs which will point to the outside of the Steam Table when installed. Note: Do not fully tighten Capped Nuts. B) Install the Side Shelf on the Side Shelf Brackets. The Side Shelf will be positioned between the Body and the Side Shelf Brackets and the slots on the Side Shelf will go over the threaded studs on the Left & Right Side Shelf Brackets. The Capped Nuts may now be fully tightened down.



5. A) Place Cutting Board on top of the Side Shelf. B) Using the Cutting Board Brackets and Capped Nuts, secure the Cutting Board to the Side Shelf. C) Place Drop In Water Pans into the open wells on the Body. After plugging into an outlet, the Steam Table is ready for use. Note: Water added to Drop In Water Pans, not on top of heating elements.



DIMENSIONS:

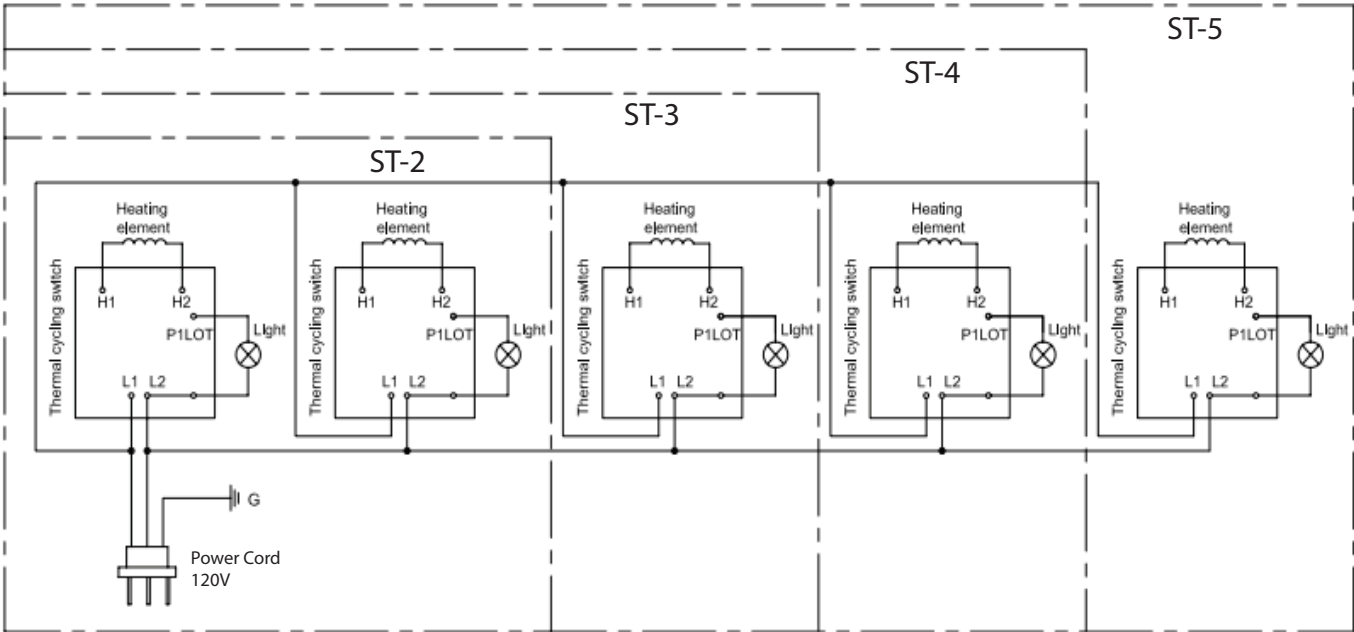
Open Well

Model#	Wells	W(mm)	D(mm)	H(mm)
ST-2	2	30.315" (770)	29.488"(749)	33.268" (845)
ST-3	3	44.315" (1125.60)	29.488"(749)	33.268" (845)
ST-4	4	58.315" (1481.20)	29.488"(749)	33.268" (845)
ST-5	5	72.315" (1836.80)	29.488"(749)	33.268" (845)

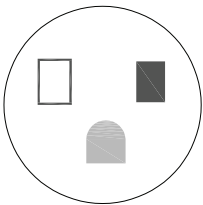


ST-X

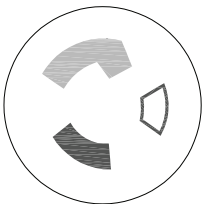
WIRING DIAGRAM



SPECIFICATIONS						
Model No.	Description	Volts	Watts Per Well	Total Watts	Amps	Plug
ST-2	2-Well	120	500	1000	8.3	NEMA-5-15
ST-3	3-Well	120	500	1500	12.5	NEMA-5-15
ST-4	4-Well	120	500	2000	16.7	NEMA-L5-30
ST-5	5-Well	120	500	2500	20.8	NEMA-L5-30



Typical Outlet NEMA 5-15



NEMA L5-30

OPERATING INSTRUCTIONS

DRY OPERATION WITH COVER

*The steam table is designed to be operated dry, if wet operation is required, a spillage pan must used.

1. With openings covered, set dial on highest position for 45 minutes to preheat unit. Place precooked food (minimum 160°F) in food pans, place in openings, and cover food pans with lids.
2. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
3. Monitor food temperature and if it exceeds the desired sustained temperature, turn the unit down slowly in increments until the temperature you need is met and holds steady. NSF requires food to be a minimum of 150°F.
4. 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

*This steam table is designed to be operated dry, if wet operation is required, a spillage pan must used.

1. With openings covered, set dial at highest setting for 45 minutes. Install spillage pans and fill spillage pans to bottom of food pans with (minimum 185°F) hot water.
2. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
3. Monitor food temperature and if it exceeds the desired sustained temperature, turn the unit down slowly in increments until the temperature you need is met and holds steady. NSF requires food to be a minimum of 150°F.
4. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out

CLEANING INSTRUCTIONS

WARNING: Insure the appliance has been turned off and has had sufficient time for all surfaces to cool down before cleaning.

NOTE: Your steam table should be cleaned daily to extend the life of the unit and keep sanitary serving condition.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord before cleaning.
3. To avoid damage, do not use abrasive cleaners or scouring pads.
4. Avoiding using cleaners as the chemical residue could damage or corrode the surface of the unit.
5. Wipe the inside and outside surfaces of unit using a warm damp cloth and an all-purpose cleaner. Since these units can come in contact with spilled foods, a sanitizer should also be used.

CAUTION: Do not allow water to splash or run on to the controls or wiring.

6. Always wipe the unit dry once done cleaning.

Troubleshooting

Issue	Possible Issue	Possible Solution
Elements burn out after short time.	Improper voltage.	Check the power supply and rated voltage on the serial plate to verify the equipment is connected to proper voltage.
One well does not get as hot as all the others.	Thermostats could be out of calibration	When the unit is cold, turn the thermostat from the off position slowly to full on. You should hear a “click” around the second or third position. If the click is heard much later, the thermostats are out of calibration and must be replaced. Knocking the thermostats can cause them to become uncalibrated.
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.
	Power supply might be inadequate.	Check the power supply and rated voltage on the serial plate to verify the equipment is connected to proper voltage.
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.

WARRANTY

BK Resources warrants to the original owner that goods supplied hereunder manufactured by BK Resources will be free from defects in materials and workmanship for a period of one year from date of original installation, not to exceed 18 months from date of shipment from the factory. BK Resources will replace, without charge, any defective parts or component material, upon demonstration to its satisfaction that a breach of warranty did not exist.

This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, improper ventilation, adjustments, alteration, calibration, wrong voltage, resetting of circuit breakers or safety controls, overtime charges, mileage in excess of 100 miles, operation contrary to the installation and operating instructions, damage caused by flood, fire, or acts of God. This warranty shall not apply if the nameplate has been removed or altered.

There are no warranties, which extend beyond these warranties. All other expressed or implied warranties, including those of merchantability or fitness for a particular purpose, which exceed the warranties stated above, are disclaimed by BK Resources and excluded from this agreement. No employee or agent of ours has any authority to make any representation or warranty, which exceeds the warranties stated above.



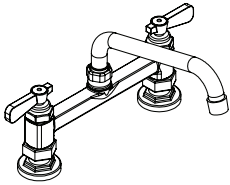
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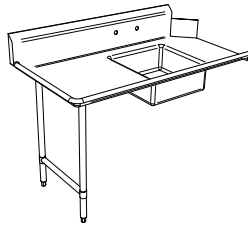
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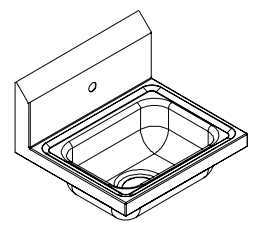
PLUMBING



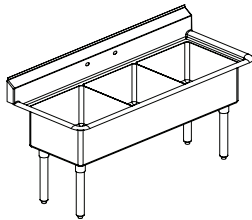
DISH TABLES



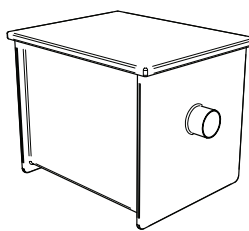
HAND SINKS



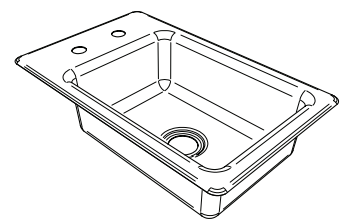
COMPARTMENT SINKS



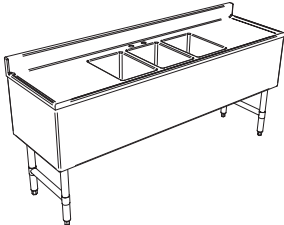
GREASE TRAPS



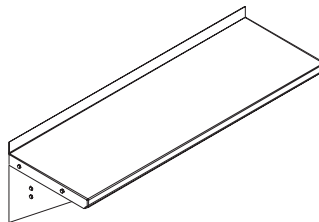
DROP IN SINKS



UNDERBAR EQUIPMENT



SHELVING



STAINLESS STEEL TABLES

