

Operating Instructions



Steam Table

Caution:

- These steam tables are designed FOR OUTDOOR USE ONLY.
- Place the steam table on a level area clear of all combustible materials.
- This unit utilizes extremely hot (boiling) water and must be protected from being bumped into or knocked over.
- Severe injury may occur if hot water is spilled or splashed.

1. Fill the base of the steam table with at least 2 inches of water.
2. Attach propane tank to the gas line hanging from the side of the steam table.
3. Ensure the propane tank is installed and secured correctly.
4. Before lighting, reach through the control valve porthole on the side of the unit and place the control knob in the CLOSED position (to the left).
5. Slowly open the propane tank valve. (This step is where most problems are caused)
6. Hold a long reach lighter next to the burner and turn the control knob in front of the unit to ON. The burner will ignite instantly.
7. With the control knob in its full-ON position, your Steam Table will quickly produce steam.
8. Place your stainless-steel food pans into the unit.
9. Periodically check the water level in your steam table to avoid burning!
10. Use the hot water drain when finished for easy clean-up.

**For any questions or concerns, be sure to contact us immediately.
Thank you for your business!**

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