

# USER MANUAL

## ELECTRIC STEAM TABLE



**MODEL:** EST30-2S, EST48-3S, EST60-4S, EST74-5S  
ESTC30-2S, ESTC48-3S, ESTC60-4S, ESTC74-5S  
EST30-2O, EST48-3O, EST60-4O, EST74-5O  
ESTC30-2O, ESTC48-3O, ESTC60-4O, ESTC74-5O



**USR Brands, Inc.**

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Please read this manual completely prior to installation and/or operation. This unit is designed for commercial use only. This manual must be retained for future reference.

## **CHECK FOR CONCEALED DAMAGE FILE CLAIM WITH DELIVERING FREIGHT CARRIER**

Hot food tables manufactured by PREPLINE are designed and constructed for maintaining food temperature. Equipment not intended to cook raw food. PREPLINE does not recommend product use for activities employing harsh and active chemicals. Please consult factory regarding unusual applications.

### **WARNING:**

TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK.D0 NOT REMOVE COVER. NO USER SERVICEABLE PARTS INSIDE.REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

**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 of PREPLINE. or to the qualified local service repairman.

**WARNING:** Make sure that the units' voltage is the same as the incoming voltage.

If you are not sure check the label on the unit for specifications. Plugging or wiring the unit into a lesser voltage may damage certain components or cause the unit to not perform correctly.

Plugging it into a higher voltage may cause severe damage to the components.

### **CAUTION:**

1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
2. All repairs should be done by an authorized service agency.
3. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing the plug from receptacle or by shutting off power disconnect switch.
4. Check cord and plug, if provided, appearance for damage, cracking or deterioration. If visible, have replaced by an authorized service agency.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

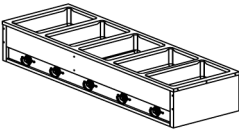


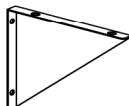
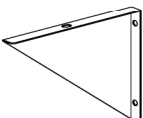

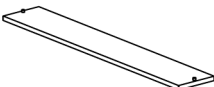
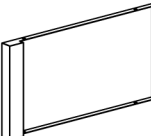
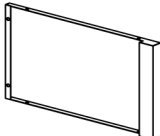
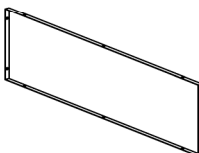



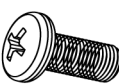
1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord in water or other liquid.
4. Close supervision is necessary when any appliance is used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.

9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. To disconnect, turn any control to OFF, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
14. Use only on properly grounded outlet.

## RECEIVING & INSPECTING THE EQUIPMENT:

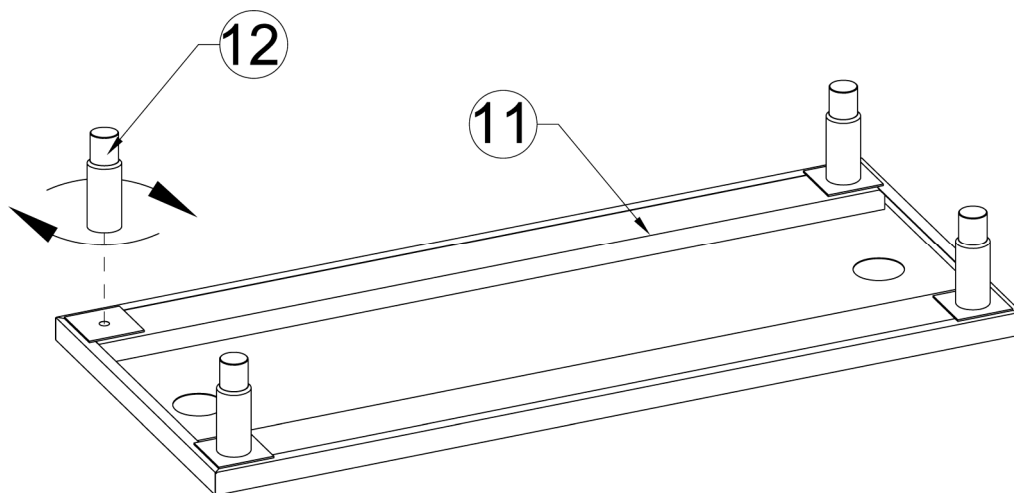
**Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.**

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 10 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.

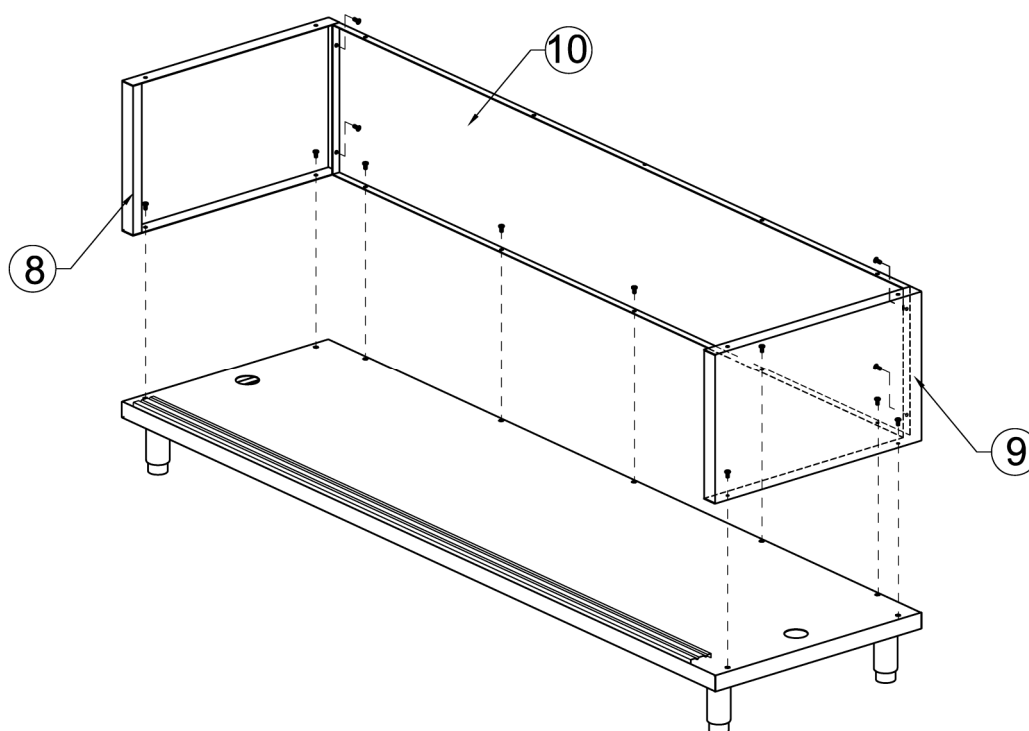
Parts List		
(1) Steam table-1pc 	(2) Right Side Door-1pc 	(3) Left support for hanging shelf-1pc 
(4) Right support for hanging shelf-1pc 	(5) Middle support for hanging shelf-1pc 	(6) Poly cutting board -1pc 
(7) Hanging shelf-1pc 	(8) Left side plate -1pc 	(9) right side plate -1pc 
(10) Back plate-1pc 	(11) Bottom plate-1pc 	(12) Adjustable foot -4pcs 
(13) Left Side Door-1pc 	(14) Screw M6X12 -33pcs 	

**Note: The assembly method for 2, 3, 4 and 5 bowls**

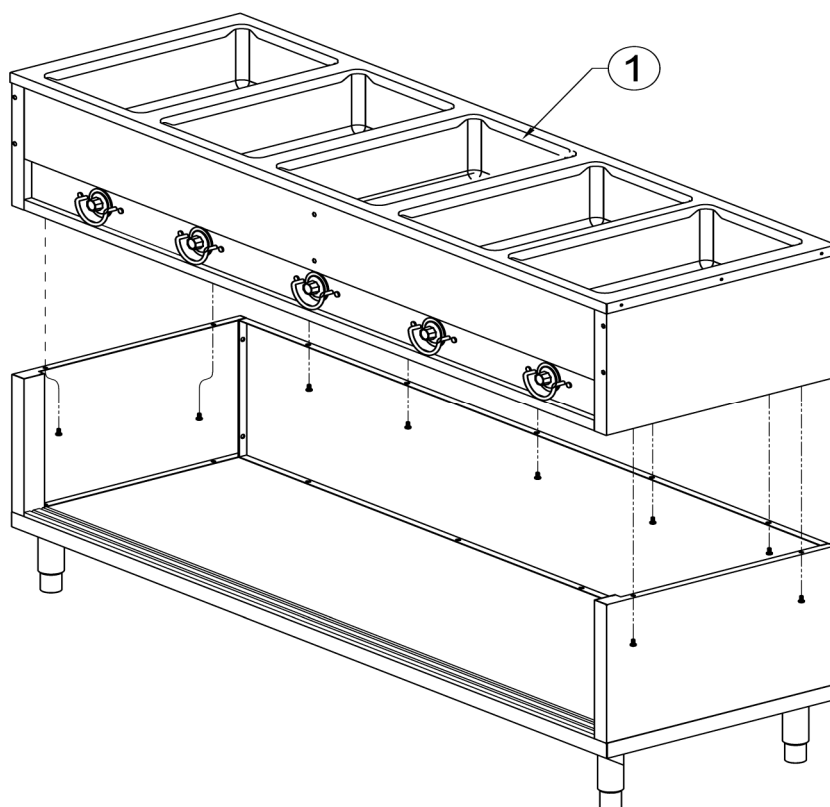
**Step1:**



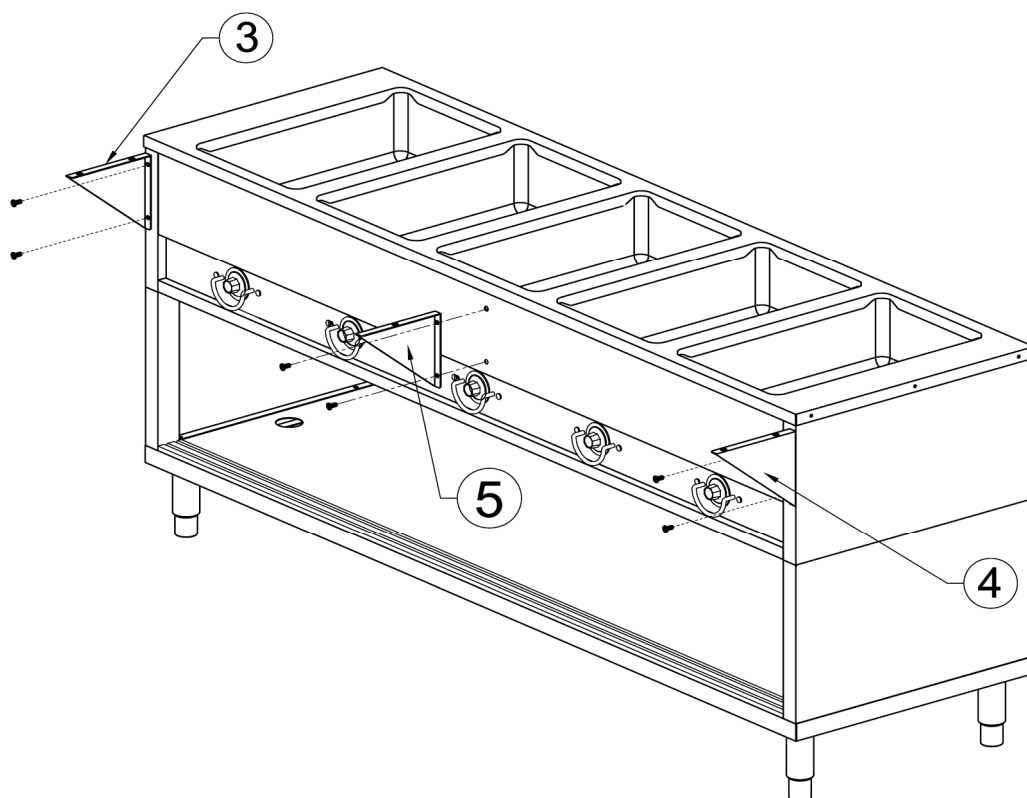
**Step2:**



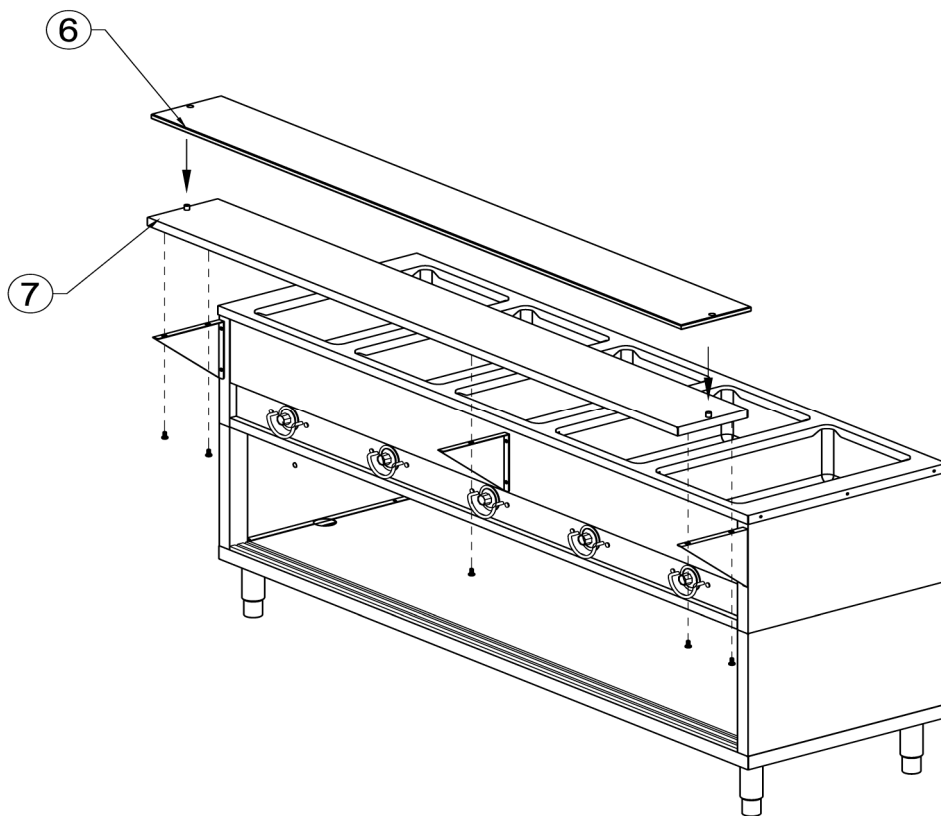
### Step3:



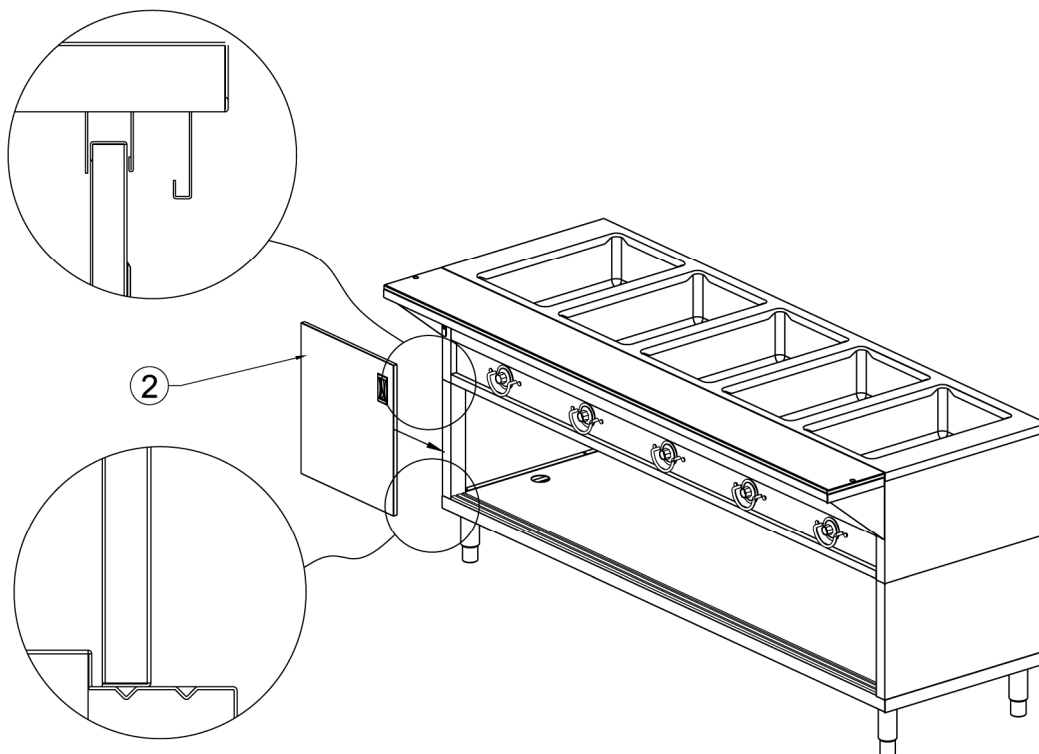
### Step4:



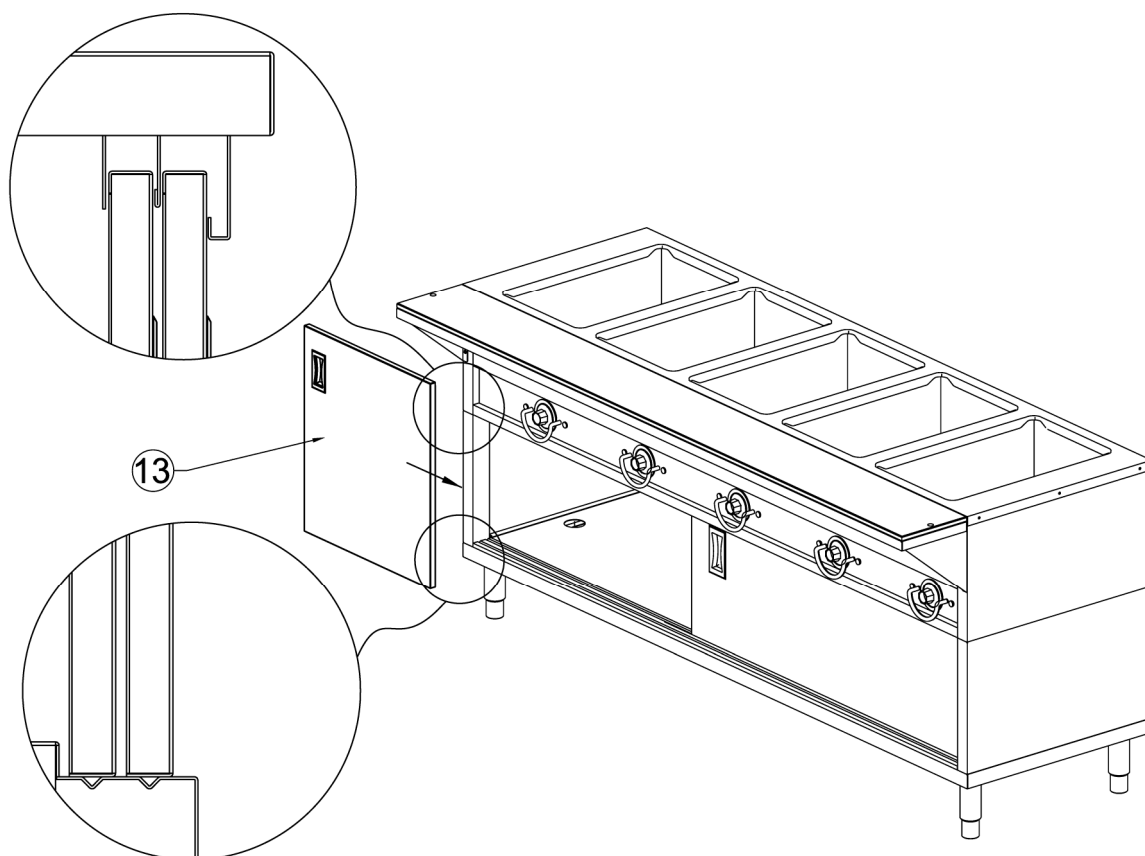
## Step5:



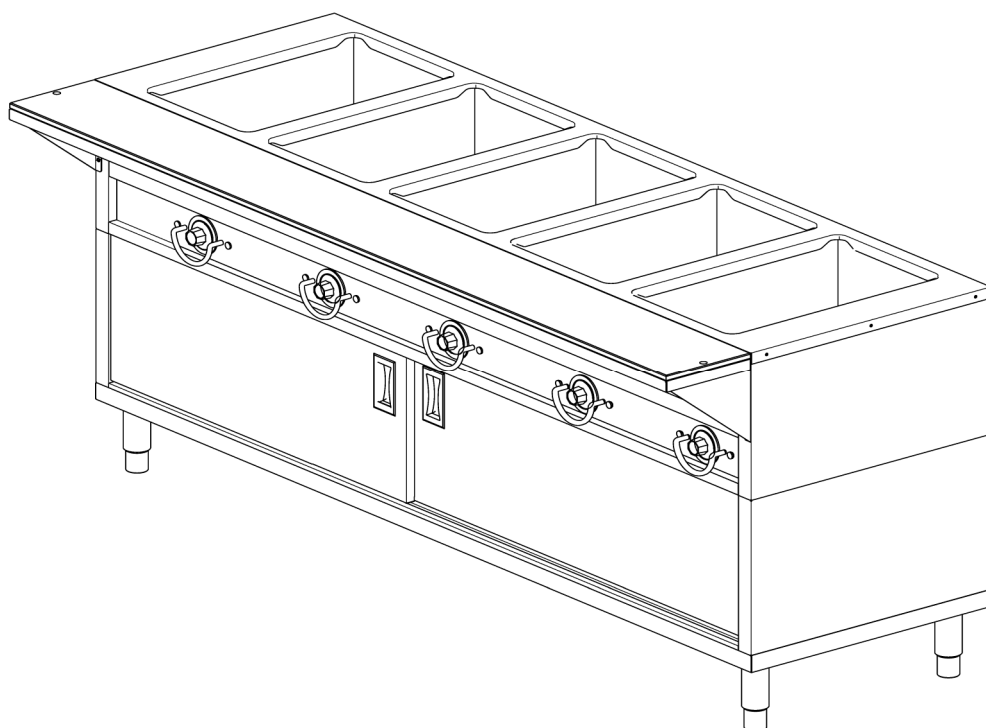
## Step6:



## Step7:



## Final Assembly



## GENERAL INSTALLATION:

1. Upon completion of assembly you should first choose a proper location for the unit. Take care when placing unit, do not place unit near any flammable or heat sensitive surfaces.
3. For the first time that this unit will be used, you need to turn the knob to high and let it heat up and remain on for 30 minutes. This will burn off any residue on the heating element. Some smoke may appear, this is normal

### CLEARANCES:

1. This appliance is approved for installation on both combustible and noncombustible floors with the clearances listed to the right.
2. Adequate clearances for service, cleaning, and ease of proper operation of this appliance must be allowed.

NON-COMBUSTIBLE & COMBUSTIBLE UNITS	
SIDES	2"
REAR	2"

## OPERATING INSTRUCTIONS

### DRY OPERATION WITH COVER

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. (Note: Indicator light is the set point for the control knob.)
2. 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.
3. To increase temperature turn knob toward highest setting, to decrease turn toward lowest setting.
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

#### (Spillage Pans Required)

CAUTION: DO NOT PUT WATER IN HEATING WELL OR ON ELEMENT

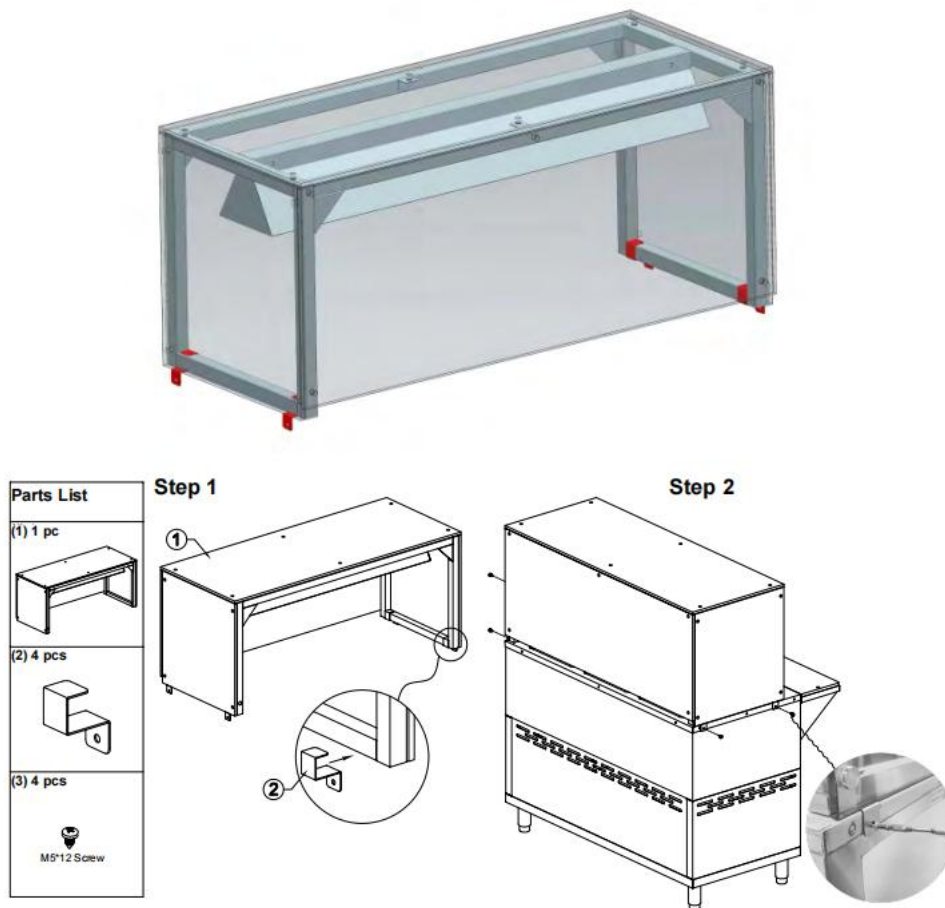
1. With openings covered, set dial at highest setting for 45 minutes, install spillage pans and fill spillage pans to bottom of food pans with (minimum 185°F) hot water.
  2. Put pre-cooked food (minimum 160°F) in food pans, place in spillage pans and cover food pans with lids.
  3. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.
- The above instructions are starting suggestions only and may be changed to su



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2. All repairs should be done by an authorized service agency.
3. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing the plug from receptacle or by shutting off power disconnect switch.
4. Unit should be operated with legs provided to prevent overheating of surfaces below.
5. Check cord and plug, if provided, appearance for damage, cracking or deterioration. If visible, have replaced by an authorized service agency.

## FOLLOW THESE INSTRUCTIONS FOR MODELS WITH LIGHTED SNEEZED GUARD ONLY.



Step 1: Attach the (4) brackets to the bottom tube of the sneeze guard.

Step 2: Position the sneeze guard onto the steam table base and securely fasten the brackets to the base using screws. (Installer needs to pre-drill 1/7" diameter screw holes.)