

USER MANUAL

GAS STEAM TABLE



MODEL: GST30-2S, GST48-3S, GST60-4S, GST74-5S
GSTC30-2S, GSTC48-3S, GSTC60-4S, GSTC74-5S
GST30-2O, GST48-3O, GST60-4O, GST74-5O
GSTC30-2O, GSTC48-3O, GSTC60-4O, GSTC74-5O



USR Brands, Inc.

Phone: 800-764-1172 | www.usrestaurant.com | sales@usrestaurant.com

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.

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.

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or parts, this information is required.

Model Number

Serial Number

Date Purchased



WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. 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: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.



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 that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.



GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).



WARNING: An authorized agent should handle all maintenance and repair.
Before doing any maintenance or repair, contact your authorized service representative.



LOCATION OF DATA PLATE

The data plate is located on the side panel.

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All equipment should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If equipment is received damaged, either apparent or concealed, a claim must be made with the delivering carrier.

A) Apparent damage or loss must be noted on the freight bill at the time of delivery. It must then be signed by the carrier representative (Driver). If this is not done, the carrier may refuse the claim. The carrier can supply the necessary forms.

B) If concealed damage is not apparent until after equipment is uncrated, a request for inspection must be made to the carrier within 10 days. The carrier should arrange an inspection. Be certain to hold all contents and packaging material.

Installation and service should be performed by a qualified installer who thoroughly reads, understands and follows these instructions.

SAFETY PRECAUTIONS



DANGER : This symbol warns of imminent hazard which will result in serious injury or death.



WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.



NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.



NOTICE: This product is intended for commercial use only. Not for household use.





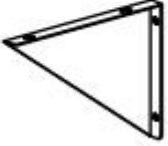
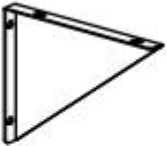



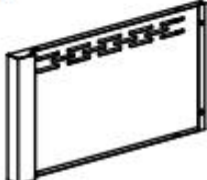
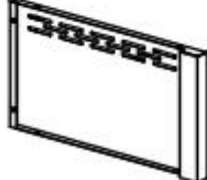
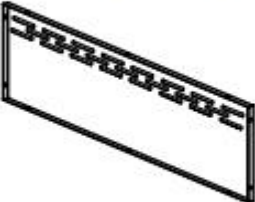







CAUTION: This symbol refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.



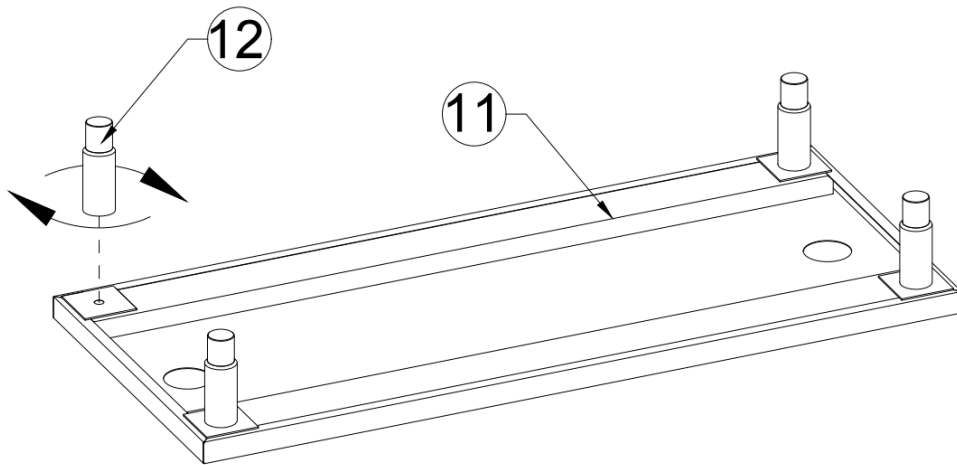


NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are “Authority Having Jurisdiction” when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.

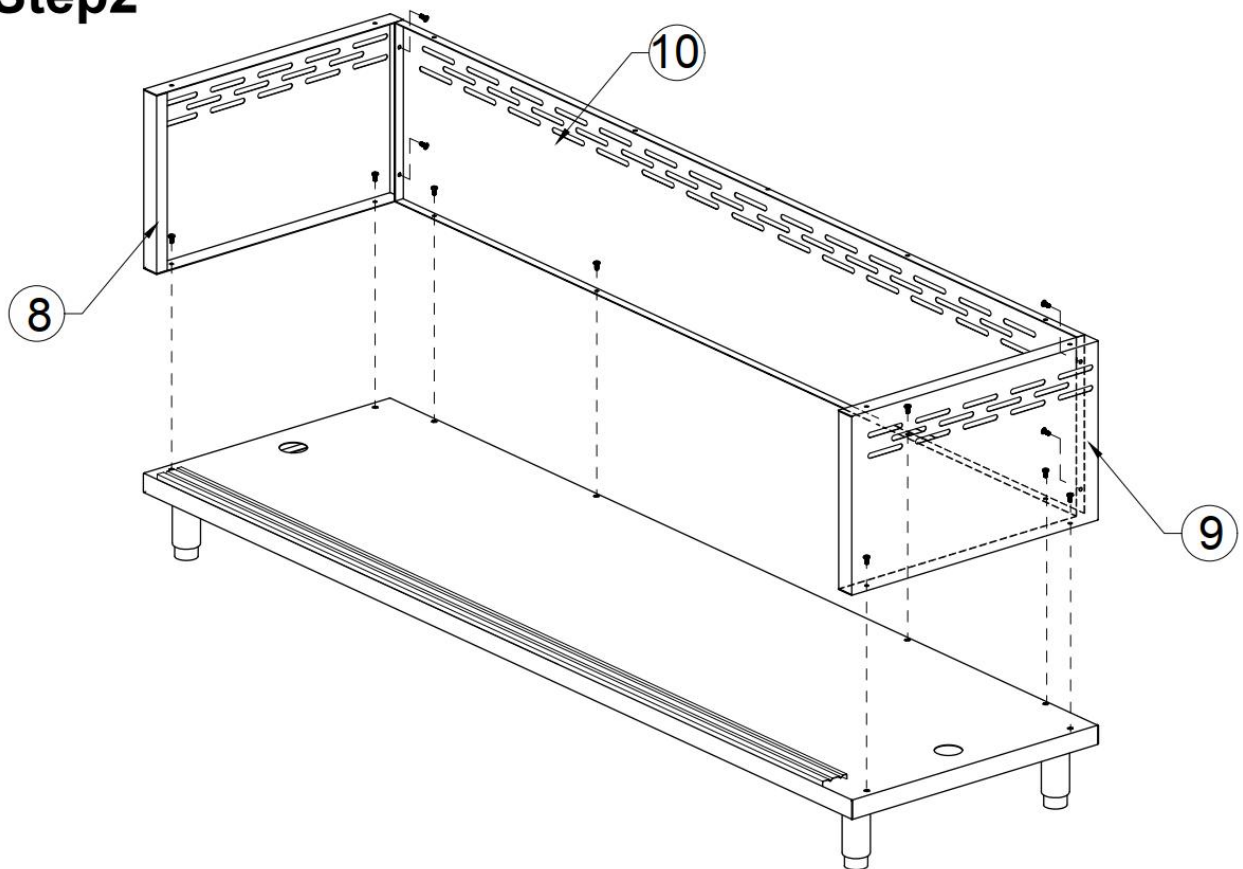


Parts List		
(1) Steam table-1pc 	(2)Screw M6X12 -31pcs 	(3)Left support for hanging shelf-1pc 
(4) Right support for hanging shelf-1pc 	(5)Middle support for hanging shelf-1pc 	(6)Poly cutting board -1pc 
(7) Hanging shelf-1pc 	(8) Left side plate -1pc 	(9) right side plate -1pc 
(10)Back plate-1pc 	(11)Bottom plate-1pc 	(12)Adjustable foot -4pcs 
(13) Left Side Door-1pc 	(14) Right Side Door-1pc 	(15) Pressure Regulating Valve -1pc 
(16) Downpipe-5pcs  <div>For Seal Well Only</div>	(17) Ball valve-5pcs  <div>For Seal Well Only</div>	

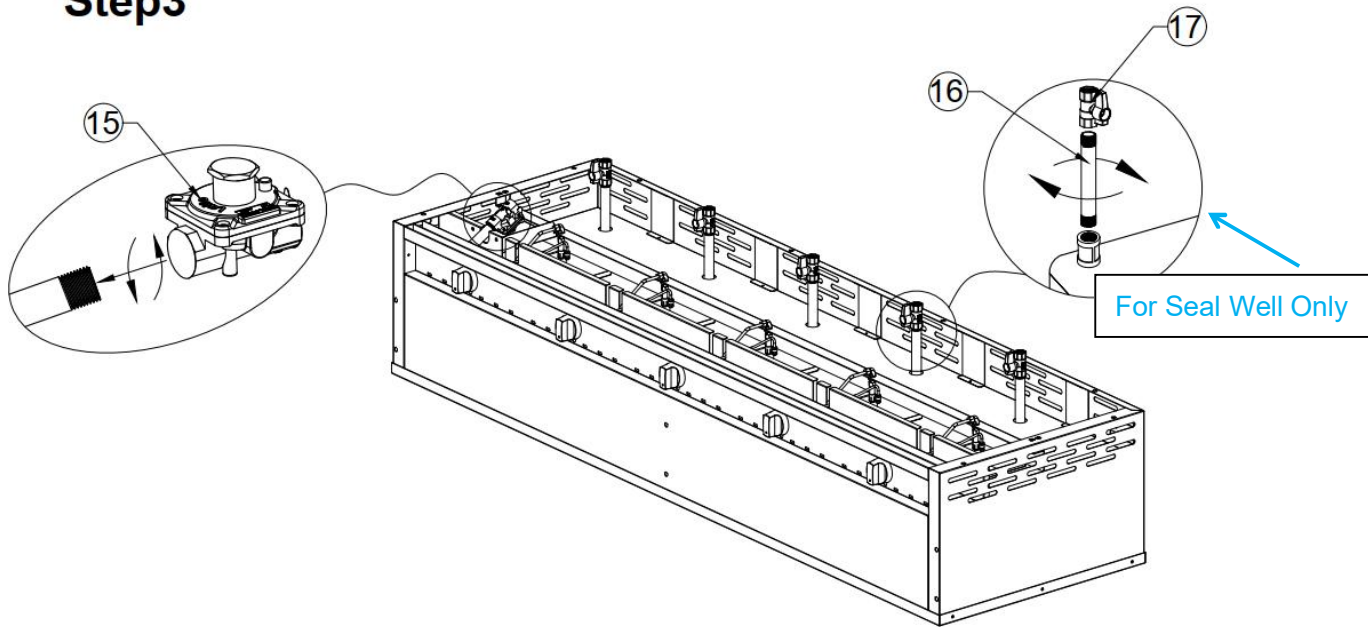
Step1



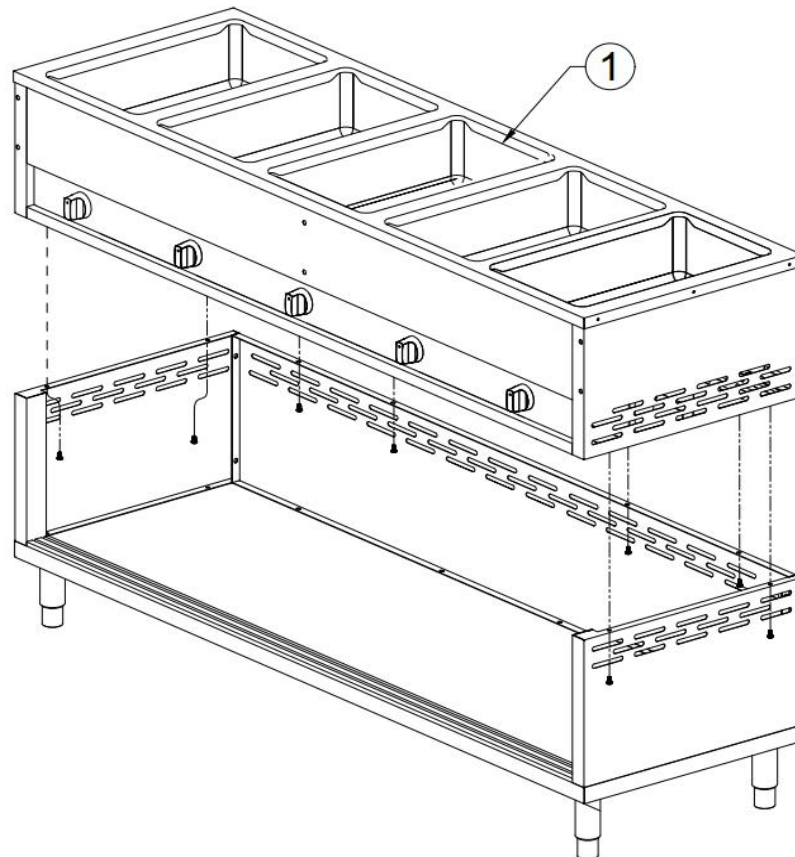
Step2



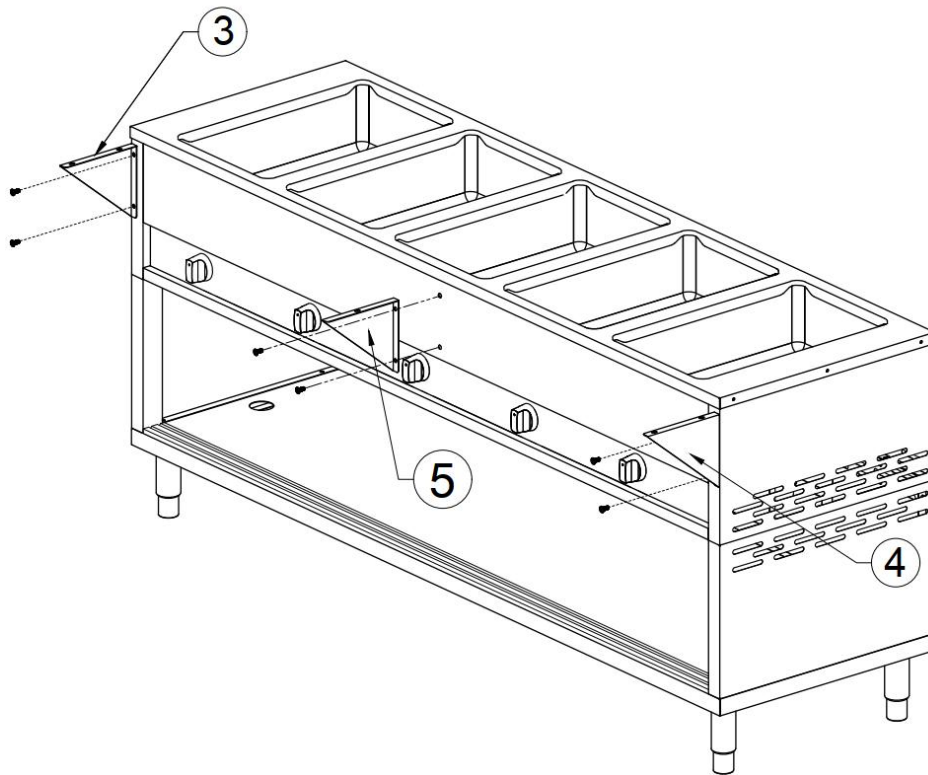
Step3



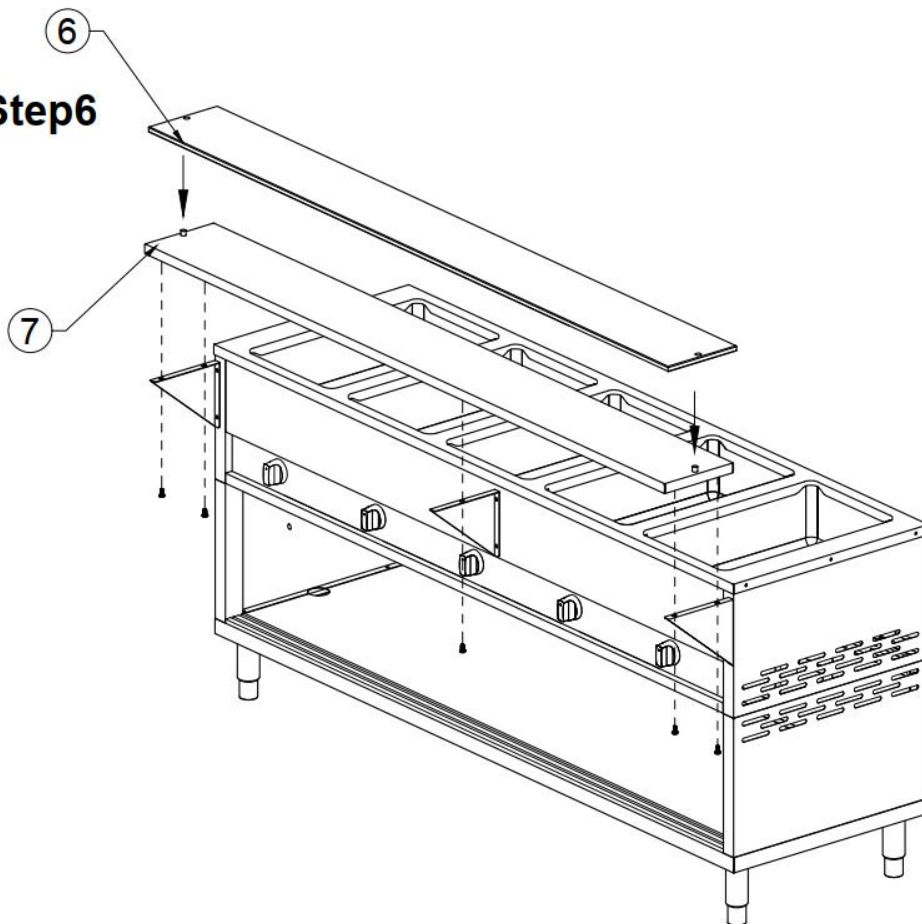
Step4



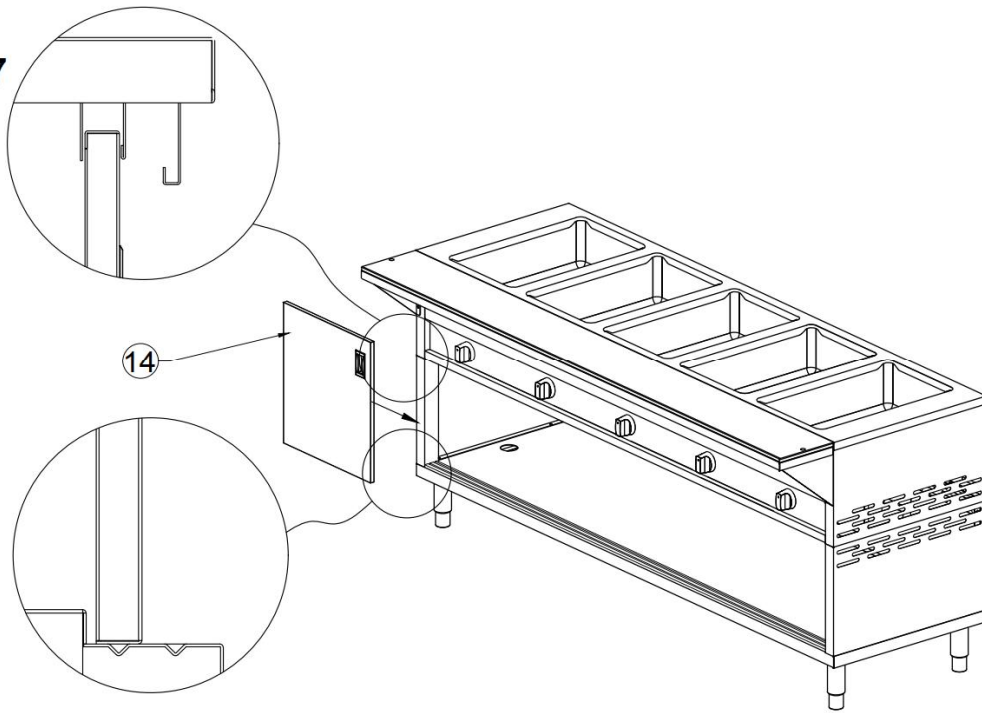
Step5



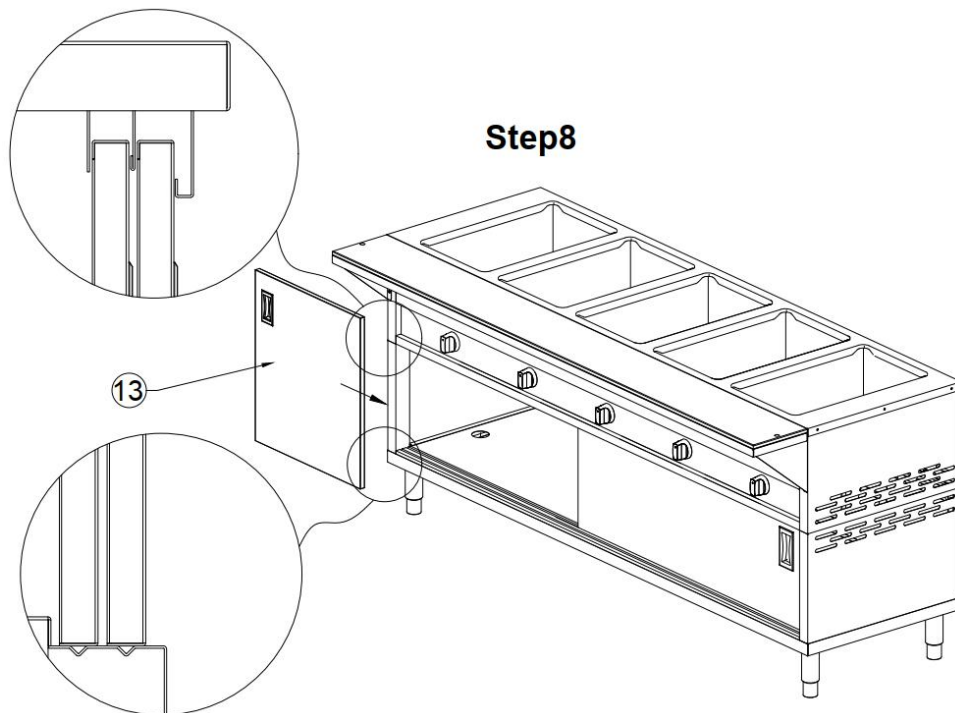
Step6



Step7



Step8

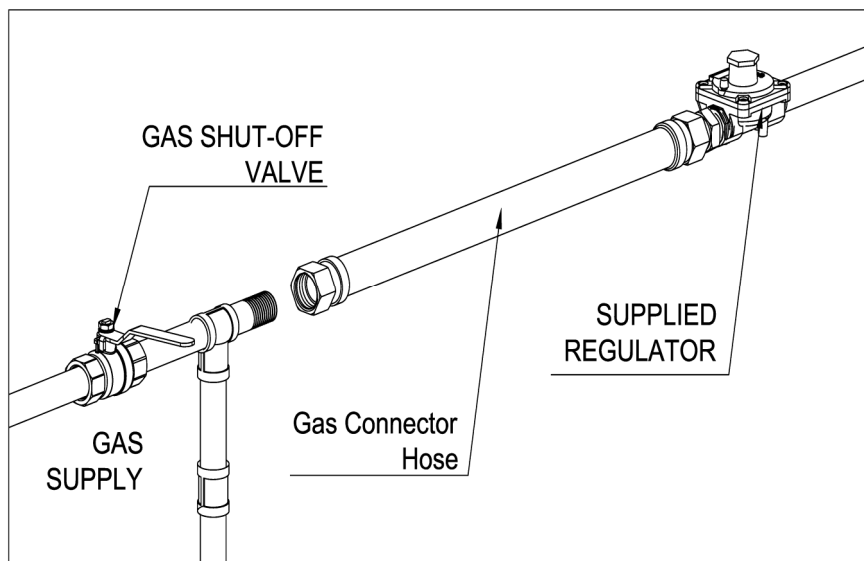


GENERAL INSTALLATION:

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

Pressure Regulator:

- All commercial cooking equipment 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 Natural gas and LP gas
- Regulator specifications: 1/2 "NPT inlet and outlet, factory adjusted for 10"WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 4"WC



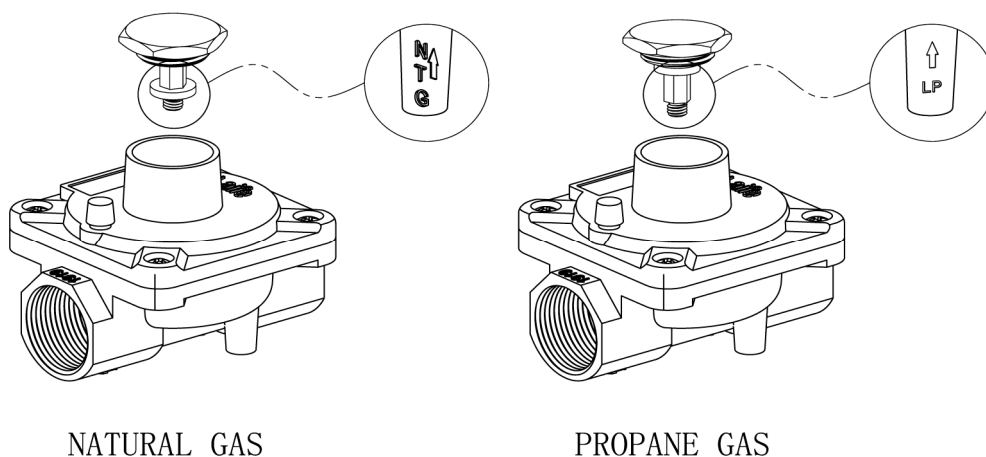
Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI(14"WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow above(FLOW) shows gas flow direction and should point downstream to the equipment.

PROPANE GAS CONVERSION

This char broiler is shipped from the factory equipped with fixed burner orifices for propane gas operation. The burner orifices required to convert the char broiler to natural gas are shipped with the char broiler in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to natural gas, following steps must be completed:

1. Remove all propane burner orifices and install the provided natural gas burner orifices
2. Set the regulator to 4"WC by inverting the regulator spring plug like below pictures



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.

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 'NAT') should never be connected to propane sources and propane units (model numbers containing 'LP') should never be connected to a Natural Gas source. 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.

DO NOT USE AN OPEN FLAME TO CHECK FOR APPLIANCE LEAKS.

VENTILATION:

1. Care should be taken so as not to obstruct the area around the burner or pilot. DO NOT close off the space between the undershelf and lower edge of the body. A minimum of 4 inches air space must be maintained between items stored the undershelf and the burner.
2. DO NOT obstruct the ventilation air flow or the combustion air flow. Keep area around the front and the rear of the unit clear.
3. This unit must be placed in an area free and clear from combustibles.

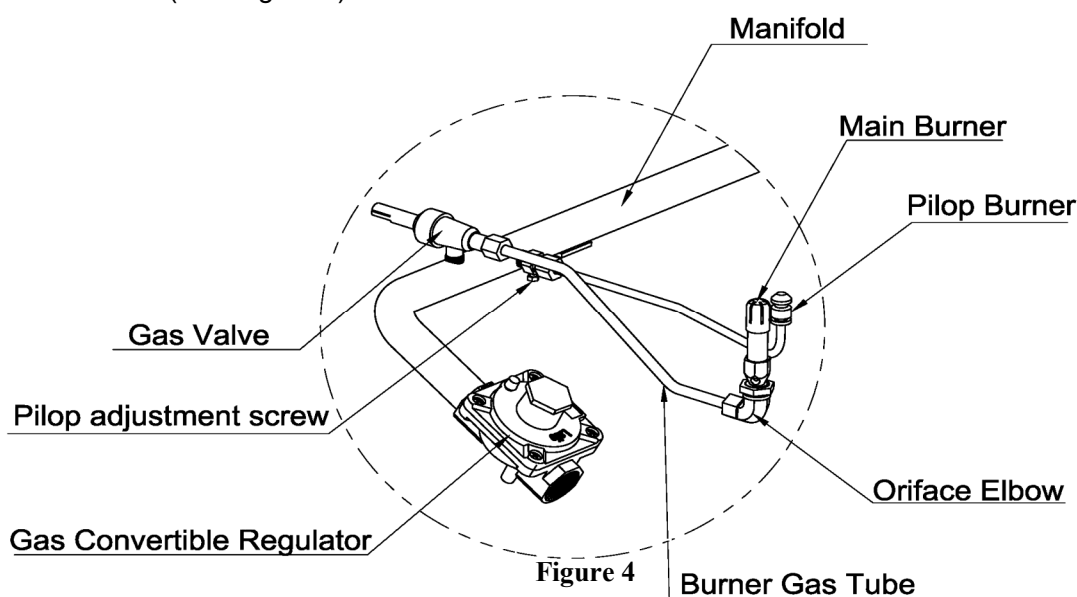
CLEARANCES:

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"

FOLLOW THESE INSTRUCTIONS FOR GAS MODELS ONLY.

1. Turn all control and the 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 screwdriver 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 Figure 4)



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:

1. For a nightly shut-down, just turn the main burner manual valve in a clockwise direction to off position.

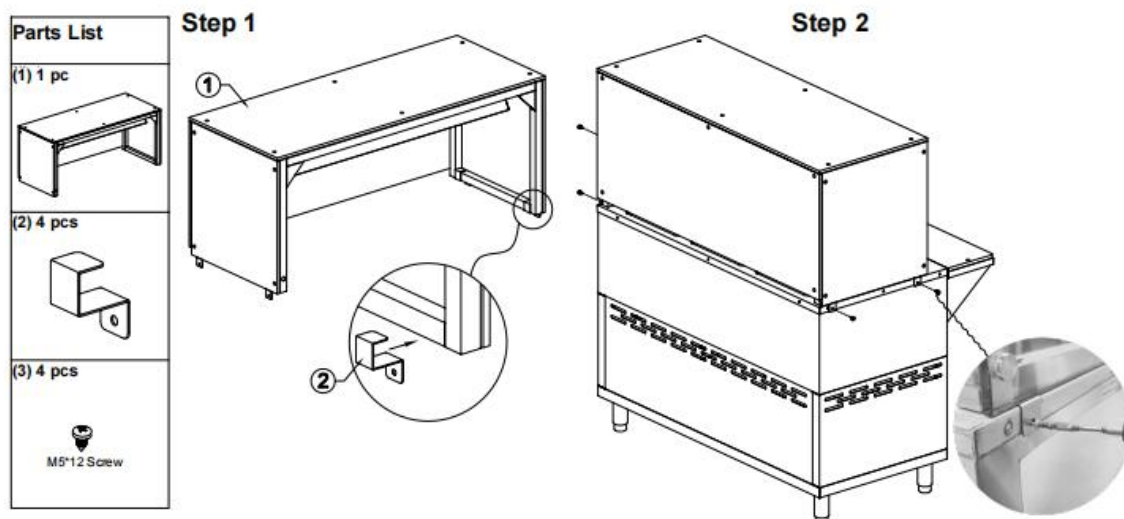
2. For a seasonal shut down, turn the main burner manual valve in clockwise direction to off position. Then turn the pilot adjustment screw also in a clockwise direction until the screw is snug and there is no longer a pilot flame.

HEATING INSTRUCTIONS:

For The GST Series

1. Fill the water compartment with a maximum of 2 inches of HOT water.
2. Turn the main burner manual valves to the maximum setting for approximately 15 to 30 minutes with the opening covered before the pans containing the HOT FOOD are placed in the unit.
3. The height of the burner flame that is required to hold at a desired temperature will vary with different types of operations. Many things will effect this such as room temperature, air movement, amount of food in pan, size of pan, amount of water in unit, and food turn over. Experience, in most cases, will determine the correct setting for your usage.

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.)