

**BACKYARD
PRO®**

OPEN WELL MOBILE OUTDOOR STEAM TABLES

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.



CONFORMS TO ANSI-Z83.11
CONFORMS TO CAN/CSA-1.8
CONFORMS TO NSF-4

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OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference:

Model No. _____

Serial No. _____

Date of Purchase _____

SERIAL PLATE EXAMPLE

ITEM #: 554BPGST2WLP

DESCRIPTION: TWO PAN
OPEN WELL MOBILE
LIQUID PROPANE
STEAM TABLE
WITH UNDERSHELF

SERIAL #:

BTU: 3500 BTU PER WELL
(7000 BTU TOTAL)

**BACKYARD
PRO**

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 serving this equipment.

WARNING! Disconnect from gas supply before adjustment, alternation, service or maintenance.

WARNING! Minimum clearance from side and back of unit to combustible construction: 4" from sides and 4" from back. For use in noncombustible locations only.

WARNING! Commercial use only, not intended for household use.

INTRODUCTION

Backyard Pro LP Steam Tables are designed to keep foods at optimum serving temperatures without affecting quality. They are built for tough kitchen duty with rugged stainless steel construction, heavy-duty hardware, adjustable under shelves, casters for easy portability, and piezo ignition for quick startup.

This manual provides the installation, safety, and operating instructions for Steam Tables. Backyard Pro recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.



SAFETY WARNINGS



Backyard Pro SteamTables 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 chance of personal injury and/or equipment damage.

Steam 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.

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.

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.

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 shutoff valve (to be supplied by user) must be disconnected from the gas supply during any pressure testing of that piping system where the test pressures exceed ½ psi (3.45 kPa).

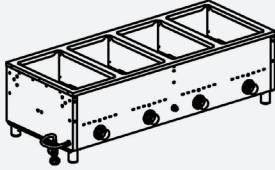




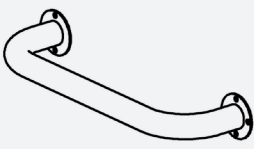

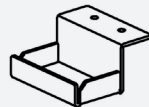

WARNING: The appliance must be isolated from the gas supply by closing its individual manual shutoff valve during any pressure testing of that piping system where the test pressures are equal to or less than ½ psi (3.45 kPa).

RECEIVING & INSPECTING THE EQUIPMENT

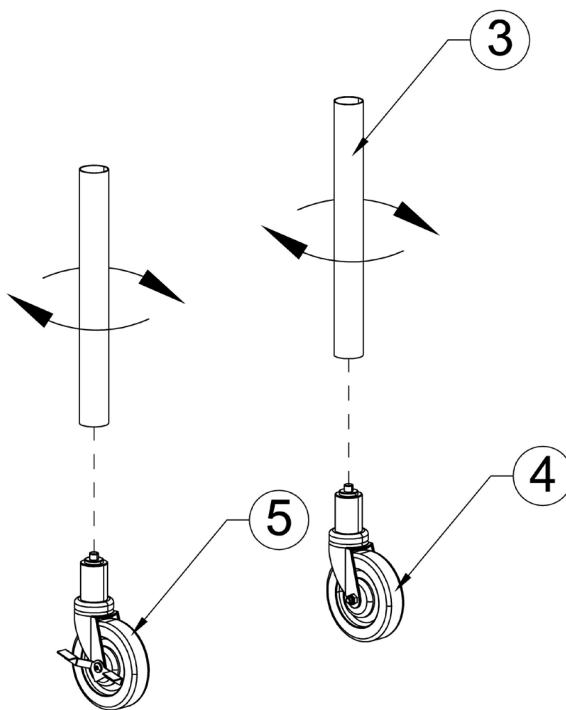
Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while unloading and transportation.

- 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.

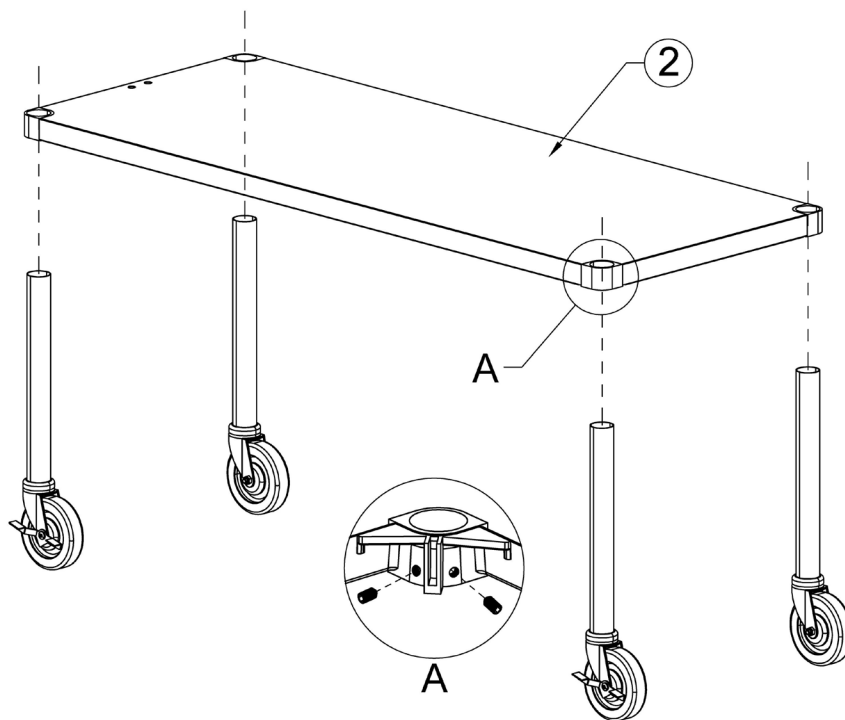
PARTS LIST

<p>(1) Steam Table - 1pc</p> 	<p>(2) Shelf - 1pc</p> 	<p>(3) Leg - 4pcs</p> 
<p>(4) 5" Expansion Wheel - 2pcs</p> 	<p>(5) 5" Expansion Wheel with Brake - 2pcs</p> 	<p>(6) Handle - 2pcs</p> 
<p>(7) Hook Up - 1pc</p> 	<p>(9) Cylinder Holder - 1pc</p> 	<p>(9) Screw M6X12 - 16pcs</p> 

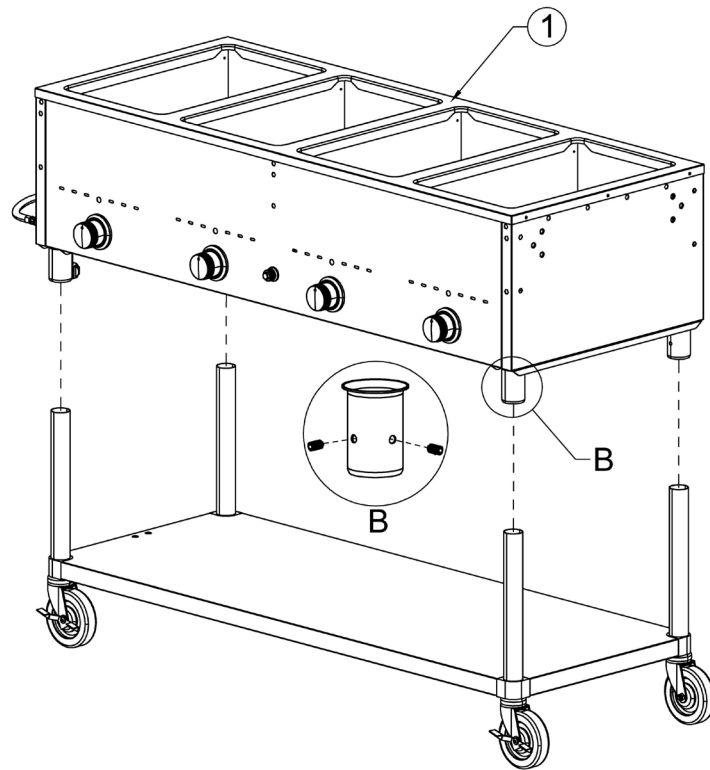
STEP 1



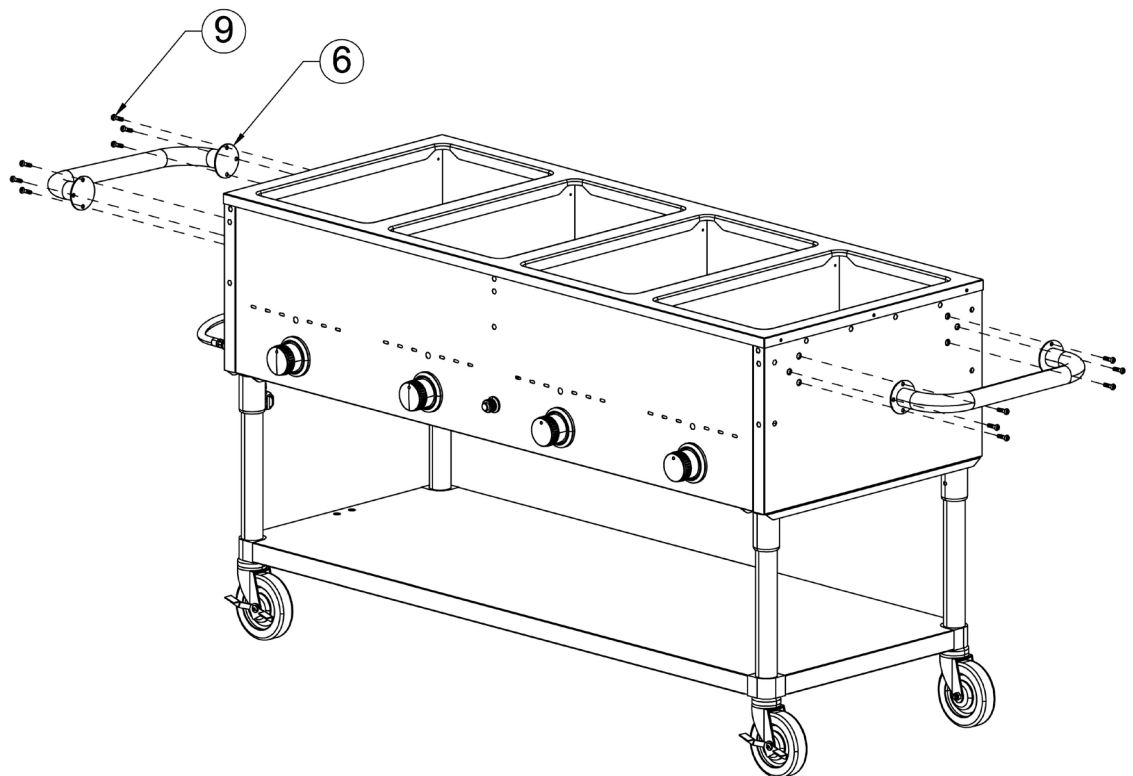
STEP 2



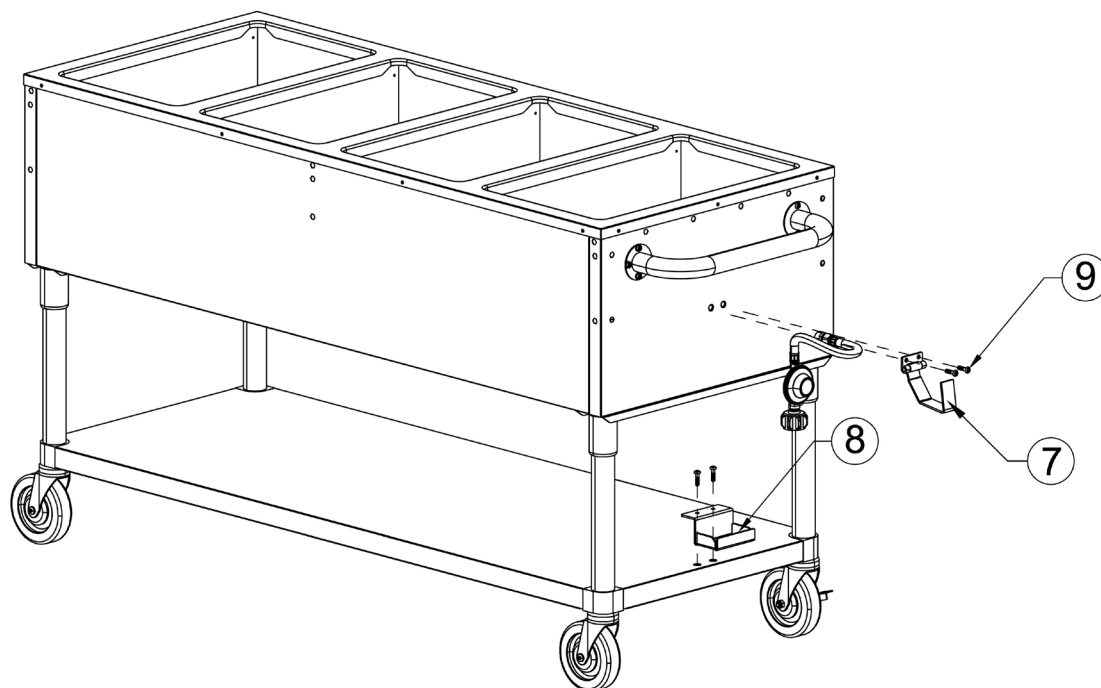
STEP 3



STEP 4



STEP 5



LP GAS & CYLINDER INFORMATION

Your new gas Steam Table operates on LP (Liquified Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten eggs for your safety.

WARNING: A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your LP dealer immediately.

- **DO NOT** connect this Steam Table to an existing #510 POL cylinder valve with left-hand threads.
- The Type 1 valve can be identified by the large external threads on the valve outlet.
- **DO NOT** connect to a propane cylinder exceeding this capacity.
- **DO NOT** connect to a cylinder that uses any other type of valve connection device.

The LP cylinder used with your Steam Table must have the following features:

1. An OPD (Overfill Protection Device) that prevents accidental gas leaks caused by overfilling of the cylinder.

Each cylinder contains a float that closes the input valve when the cylinder is 80% full. This allows room for the propane gas to expand in hot temperatures.

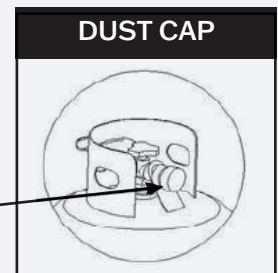
A triangular hand wheel distinguishes this type of cylinder.



2. A QCC1 Type1 Quick Connect Valve that provides fast cylinder hookups and requires only to be tightened by hand.
3. Cylinder purchased or exchanged for your gas Steam Table must be manufactured and marked in accordance with the specifications for LP Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA –B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, be equipped with a listed over-filling prevention device (OPD), and be equipped with a cylinder connection device compatible with connection for outdoor cooking appliances.
4. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9.1 kg). Approximately 18" (45.7cm) high and 12" (30.5cm) diameter.
5. This Steam Table is designed to fit Worthington, Manchester, or SMPC brand 20 lb. (9.1 kg) cylinders. Other brands may fit this Steam Table if the top collar and bottom support ring have similar dimensions.
6. A shutoff valve terminating in a Type 1 gas cylinder valve outlet.
7. A Type 1 valve that prevents gas flow until a positive seal is made.
8. A collar to protect the cylinder shutoff valve.
9. A safety relief device that is directly linked with the vapor space of the cylinder.

LP CYLINDER TRANSPORTATION & STORAGE

- The LP cylinder must include a collar to protect the gas supply valve.
 - Do not store a spare LP cylinder under or near the Steam Table.
 - Never fill the LP cylinder beyond 80% capacity.
 - If the warnings 2 and 3 above are not heeded exactly, a fire causing death or serious injury may occur.
 - Always transport in an upright position.
 - Do not smoke when transporting your LP cylinder.
 - Place a dust cap on the cylinder gas valve outlet whenever the cylinder is not in use.
 - **Use only the type of dust cap that is provided with the cylinder valve when purchased.**
- Other types of cap or plugs may result in leakage of propane.



CONNECTING REGULATOR TO LP CYLINDER

CAUTION: Only use the gas pressure regulator provided with this outdoor cooking appliance.

This regulator is set for an outlet pressure of 11 inches water column.

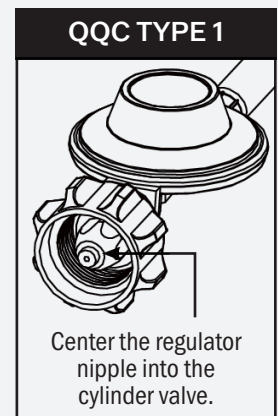
WARNING: Always keep the gas cylinder valve in the upright position at all times.

NOTE: Your regulator is equipped with a QCC Type 1 quick connect system. It does not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 115 °C (240 °F).

NOTE: It also has a flow-limiting device that restricts the flow of gas to 0.28 cubic metrics per hour (10 cubic feet per hour).

NOTE: Before attaching to your Steam Table, perform a cylinder leak test through the instructions listed in “STEPS FOR LEAK TEST” section.

1. Make sure the LP cylinder is **OFF** by turning the hand wheel clockwise until it stops.
2. Place the cylinder under the gas Steam Table body with the valve facing outward. See Assembly instructions to secure the cylinder into the nesting hole located in the bottom shelf of the gas Steam Table body.
3. Be sure all burner controls are turned to the **OFF** position.
4. Remove the safety cap from the cylinder valve.
5. Center the regulator nipple into the cylinder valve.
6. Turn the coupling nut clockwise until it can no longer be tightened by hand (do not use a wrench).

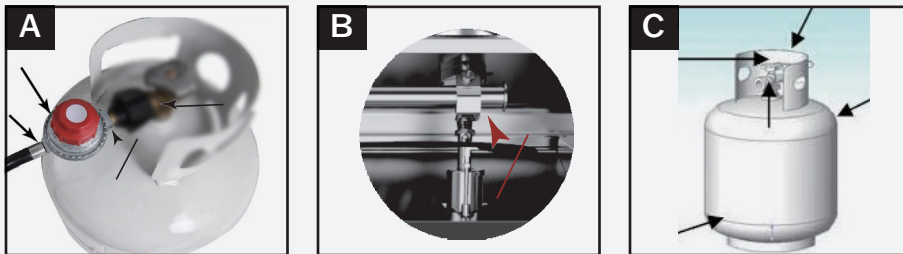


LP CYLINDER LEAK TEST & INSTRUCTIONS

NOTES:

- Leak test must be repeated each time the LP cylinder is exchanged or refilled.
- **DO NOT** smoke or have anything nearby that can easily ignite, such as lighters or matches.
- **DO NOT** use an open flame to check for gas leaks.
- The appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.
- **REMOVE** any pots or other cookware from the burner before beginning the test.
- Use a clean paint brush and 50/50 soap and water solution.
- Use a mild soap and water. **DO NOT** use household cleaning agents, which could damage the gas component.

1. Turn all burner control knobs, regulator and cylinder valves **OFF**.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush the soapy solution onto all metal seams and the entire valve area as shown in figures below.



5. Slowly turn the LP cylinder valve counterclockwise to the open position.
6. A leak is identified by a flow of bubbles from the area of the leak. Close LP cylinder valve immediately and retighten connections.
7. If leaks cannot be stopped, do not try to repair, contact your gas Steam Table dealer for assistance. Do not attempt to operate appliance if a leak is present.
8. Always examine the hose for any damage. If damage is observed, do not attempt to patch the hose. Replacing the hose is the only safe option.
9. For assistance with any malfunction related to the LP cylinder, regulator or hose, contact customer service.
10. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

LP CYLINDER LEAK TEST & INSTRUCTIONS CONT.

UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.

Each Steam Table burner is tested and calibrated at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. Please visually check the flames of the burners. Always visually inspect your Steam Table before lighting. Replace any hose that is frayed or cracked. Look for anything that could block ventilation and remove such a blockage or move the Steam Table. After lighting, check the flame pattern to ensure you have even heat distribution for each burner. If burners don't light up, or if the flame pattern is uneven, see the Troubleshooting section.



SAFETY WARNINGS



GENERAL WARNINGS:

- 1. DO NOT USE THE STEAM TABLE** if there are leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or call 911.
- 2.** Do not use any matches, open flames, or smoke during leak testing.
- 3.** Do not light any burners during leak testing.
- 4.** Replacement parts, including a replacement hose assembly, must be as per the specifications in the parts list.

FAILURE TO COMPLY WITH THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY.

WARNING - BEFORE LIGHTING:

- 1.** Read the instructions before lighting.
- 2.** If the burner does not ignite in 5 seconds, turn the burner control knob(s) off, wait 5 minutes, and repeat the lighting procedure.
- 3.** Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the Steam Table if the odor of gas is present. Only use the pressure regulator and hose assembly supplied with the unit.
- 4.** Never use regulators and hose assemblies other than those supplied with the Steam Table. If a replacement is necessary, contact the manufacturer to get the proper replacement. The replacement must be as per the specifications in the Owner's Manual.

DO NOT LEAVE THE STEAM TABLE UNATTENDED WHILE OPERATING

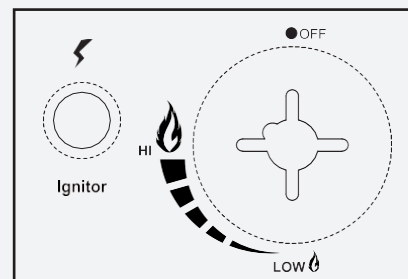
LIGHTING THE BURNERS

NOTE: Do not use spirits, gasoline, or other flammable material for lighting.

LIGHTING THE BURNERS USING ELECTRONIC IGNITION:

1. Turn ALL control knobs to **OFF** position.
2. Turn gas supply on at LP cylinder valve or at regulator.
3. Push in control knob and turn it counterclockwise to **HI** position. Push and hold ignitor button to light the burner.
4. If the burner does not ignite, turn control knob to **OFF** position, wait for 5 minutes before attempting to relight the burner.
5. If the burner ignites, repeat for other burners, and turn the control knobs to the temperature setting required for your food.

Should the burners still fail to ignite, check the gas supply.



MANUALLY LIGHTING THE BURNERS WITH MATCHSTICK OR LIGHTER:

1. Turn **ALL** control knobs to **OFF** position.
2. Turn gas supply on at LP cylinder valve or at regulator.
3. Put a match in the match holder. Match holder is attached to side panel.
4. Place the lit match through the match lighting hole on side panel. Make sure the lit match is close to the burner ports.
5. Push in control knob and turn it counterclockwise to **HI** position. The burner should light immediately.
6. If the burner does not ignite, turn control knob to **OFF** position, wait for 5 minutes before attempting to relight the burners.
7. If the burner ignites, repeat for other burners, and turn control knobs to the temperature setting required for your food.

Should the burners still fail to ignite, check the gas supply.

INITIAL STARTUP

WARNING: Improper use of this product may result in fire or explosion that may result in property damage, personal injury, or death.

NOTE: All maintenance and repairs should be completed by an authorized repair technician.

1. Locate area of installation that it is free of objects and a level surface.

NOTE: Keep away from combustible, flammable, or heat-sensitive equipment or surfaces, with a minimum clearance of 4" for proper ventilation and safety.

2. Connect the LP cylinder that adheres to the proper specifications listed in the 'LP Gas & Cylinder Information' section to the Steam Table by following the steps listed in the 'Connecting Regulator to LP Cylinder' section.
3. After proper hookup, light the burners by following the steps listed in the 'Lighting the Burners Using Electronic Ignition' section.
4. Turn the unit on and set all wells to high heat to preheat unit for 30-45 minutes
5. During initial startup, 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 startup period.
6. Turn off unit, allow to cool, and wipe down
7. Ready for normal usage.

NORMAL OPERATING GUIDELINES

NOTE: Never place food or water directly into the wells.

FOR DRY USE:

1. Turn all control knobs to the **OFF** position.
2. Connect LP Cylinder to Gas Regulator and slowly open the LP cylinder regulator.
3. Light the burners using the electronic ignition or manual lighting listed in the 'Lighting the Burners' section.
4. Turn all wells to high heat, allow unit 15-20 minutes to preheat.
5. Place precooked food (minimum 160°F) in food pans, place in the wells, and cover with lids.
6. 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.

7. When done serving, turn the unit off by turning off the gas supply at the LP cylinder by turning the valve clockwise to a full stop.
8. Turn all the burner control knobs to the **OFF** position.

NORMAL OPERATING GUIDELINES CONT.

FOR WET USE:

1. Fill a spillage pan with 1-2" of **HOT** water and place the spillage pan(s) into the desired well(s).
2. Turn all control knobs to the **OFF** position.
3. Connect LP Cylinder to Gas Regulator and slowly open the LP cylinder regulator.
4. Light the burners using the electronic ignition or manual lighting listed in the 'Lighting the Burners' section.
5. Turn all wells to high heat, allow unit 15-20 minutes to preheat.
6. Place precooked food (minimum 160°F) in food pans, place in the wells, and cover with lids.
7. 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.

8. Maintain water level in pan throughout the day, recommended to check once every 2 hours minimum.
9. When done serving, turn the unit off by turning off the gas supply at the LP cylinder by turning the valve clockwise to a full stop.
10. Turn all the burner control knobs to the **OFF** position.

WATER REQUIREMENTS

We recommend softening hard water to improve the life of your unit.

- Maximum acceptable water hardness = 60-90 ppm
- Minimum water PH = 7.5 PH
- Chlorides = less than 30 ppm
- Silica = less than 12 ppm (mg / L)
- Free chlorine = less than 0.1 ppm (mg / L)
- Total dissolved solids (tds) = 50-125 ppm

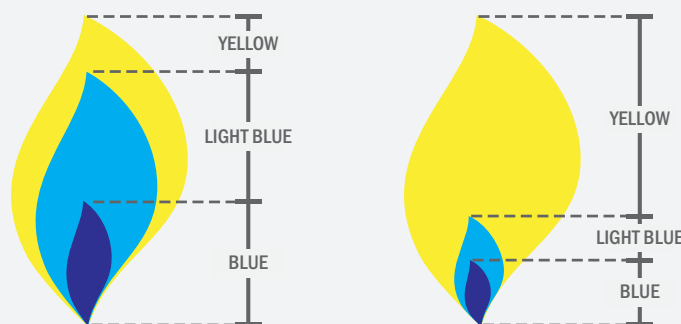
MAINTENANCE & CLEANING INSTRUCTIONS

1. Only use stainless steel and plastic pads for removal of stains. NEVER use steel wool!
2. Detergents containing chlorine derivatives can cause stainless steel to pit and eventually corrode. Be sure when using detergents that the following steps are taken:
 - A. Rinse well thoroughly after use of detergent removing all traces of cleansing agent.
 - B. Do not allow residue after sterilization process to remain in well. Flush thoroughly.
 - C. Use chlorinated detergents ONLY as manufacturer directs. Excessive dosages can prove harmful.
 - D. We recommend using alkaline, alkaline chlorinated, or non-chloride containing cleaners.
3. Never leave dirty rags or other foreign matter in well overnight.
4. High content of chlorine in detergents are not recommended for stainless steel wells.

5. It's recommended to delime / descale your well and drain pipes (where applicable) at least once weekly.
 - A. We recommend Noble Chemical Lime-B-Gone Concentrated Delimer / Descaler (see manufacturer directions).
6. When not in use, it is recommended to cover the steam table with a Backyard Pro Vinyl cover (sold separately) to protect from rain and dust. For long periods of storage, we recommend storing the equipment indoors. NEVER store propane tanks indoors. Follow storage instructions on your propane tank.

BURNER FLAMES

- Always check the burner flame patterns after lighting.
- A good flame should be primarily blue with a yellow tip and have a minimal amount of flicker.
- Some yellow tips are OK if they are smaller than 2.5 cm (1").
- New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance.
- Older steam tables can also show more yellow flame due to food deposit, oil, and fat buildup.



TROUBLESHOOTING GUIDE

PROBLEM	ISSUE	REMEDY
Burner Will Not Light	No/Low LP Gas	Refill tank and/or swap for full tank
	Electronic Ignition	Replace battery for electronic ignition
Inconsistent Flame	Low LP Gas	Refill tank and/or swap for full tank
	High Wind	Place unit in location less prone to wind
	Leaky Connection	Contact an authorized technician to repair
Temperature Too Low	Improper Control Setting	Set controls to proper setting
	Pre-Heat Time Not Long Enough	Allow unit to preheat for up to 25-30 minutes for high heat
	Using Non-Pre-Cooked Food	Use pre-cook food, must be at 160°F for higher before being added to Steam table