

# USER MANUAL

GAS OPEN WELL STEAM TABLES

**SERVITE** HOLD IT  
HEAT IT  
MOVE IT



# GAS OPEN WELL STEAM TABLES

**Models: 423GST2WELP, 423GST3WELP, 423GST4WELP, 423GST4WENG, 423GST3WENG, 423GST5WELP, 423GST5WENG, 423GST2WENG**

READ THE MANUAL THOROUGHLY PRIOR TO EQUIPMENT SETUP, OPERATION, AND MAINTENANCE.

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TABLE OF CONTENTS

Introduction .....	2	Initial Startup.....	6
Safety Warnings.....	3	Lighting Instructions .....	7
Receiving & Inspecting the Equipment.....	4	Shut-down Instructions.....	7
General Installation.....	4	Cleaning Instructions .....	8
Clearances.....	5	Operating Instructions.....	8
Pressure Regulator .....	5	Maintenance Instructions.....	9
Converting Gas Type .....	6	Troubleshooting .....	10

INTRODUCTION

ServIt 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 and adjustable undershelves. They are compatible with a variety of accessories (sold separately) to customize your food tables to your exact needs.

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.

This manual provides the installation, safety, and operating instructions for steam tables. ServIt recommends all installation,



Conforms to UL-197  
Conforms to NSF/ANSI-4

## SAFETY WARNINGS

ServIt Electric Steam Tables 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 ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

**WARNING:** Read the Manual: Thoroughly read and understand the manual before setting up, operating, or cleaning the steam table.

**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 damage 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 from touching the hot surface.

**WARNING:** ELECTRIC SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH. Do not modify the power supply cord plug. If it does not fit into the outlet, have the proper outlet installed by a qualified electrician. Do not use an extension cord with this appliance. Check with a qualified electrician if you are unsure as to whether the appliance is properly grounded.

**WARNING:** DO NOT pour cold water into wells. Always use warm or hot water for best performance.

## RECEIVING & INSPECTING THE EQUIPMENT

**NOTE:** 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 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.

## INSTALLATION



**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 installation, maintenance, and repairs should be performed by a certified and insured food service technician.

### 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, ANS 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 natural gas sources. If in doubt, contact a certified and experienced installer.
3. A manual shutoff 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" W.C. for natural units and/or 10" W.C. 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.  
**NOTE:** DO NOT USE AN OPEN FLAME TO CHECK FOR APPLIANCE LEAKS.
7. Turn off unit, allow to cool, and wipe down.
8. Ready for normal usage.

## CLEARANCES

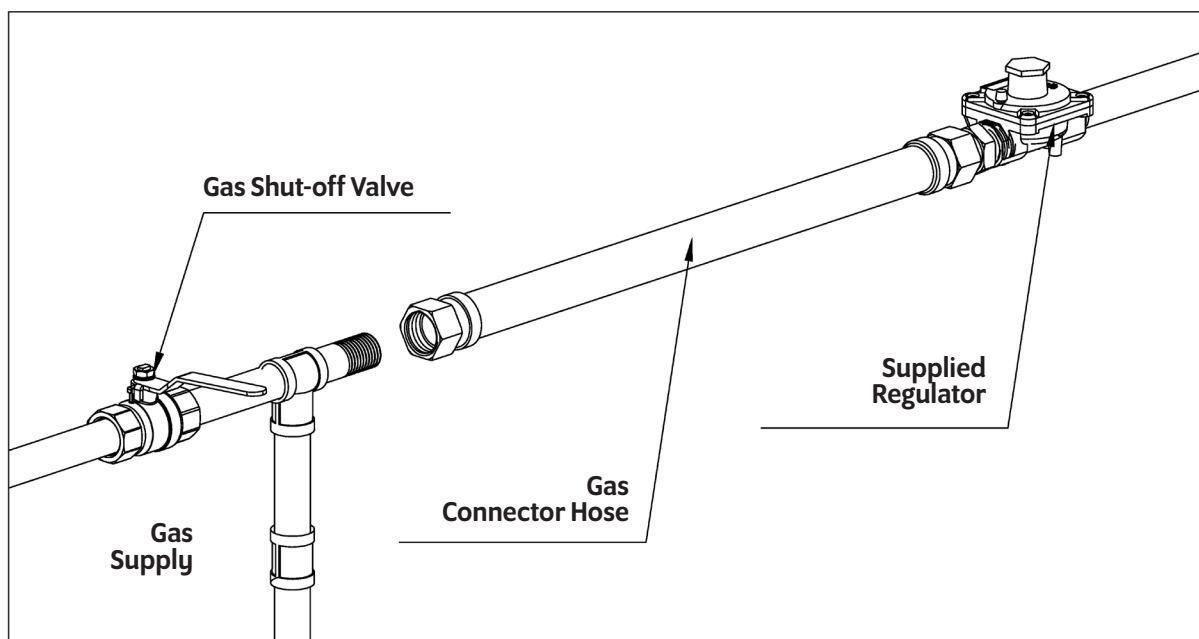
ServIt Hot Food Tables must be placed at minimum 2" away from non-combustible or combustible equipment and surfaces. This allows for proper ventilation and acts as a safety precaution to avoid heating unwanted equipment or surfaces.

Non-Combustible & Combustible Units	
SIDES	2"
REAR	2"

## PRESSURE REGULATOR

ServIt Hot Food Tables powered by Liquid Propane or Natural Gas 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 Liquid Propane and Natural Gas. Only a qualified technician should convert the pressure regulator.

- ½" NPT inlet and outlet
- Factory standard adjusted for 4" W.C. Natural Gas or Liquid Propane at 10" W.C.
- May be converted by qualified personnel to be used for Liquid Propane at 10" W.C. or 4" W.C. Natural Gas
- Retain all crating material until an inspection has been made or waived



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI (14" W.C.). If the line pressure is beyond this limit, use of a step-down regulator in addition to the provided regulator will be required.

## CONVERTING GAS TYPE

ServIt Hot Food Tables are shipped from the factory equipped with fixed burner orifices for Liquid Propane or Natural Gas. The burner orifices required to convert the Hot Food Tables to either Liquid Propane or Natural Gas are included in the packaging.

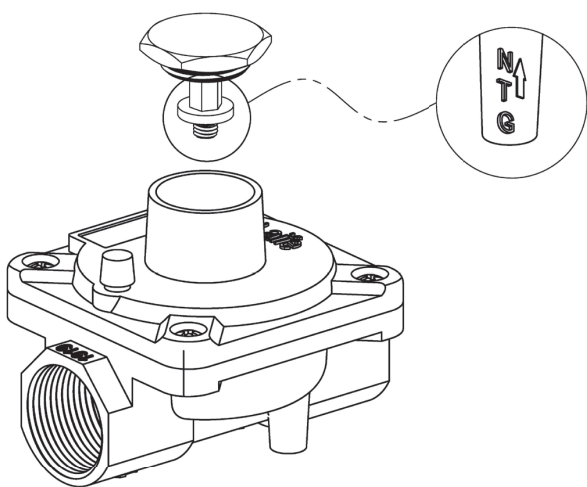
**Converting gas types must be performed by a qualified technician.  
Failure to do so may result in injury or death and may void the warranty.**

	2000 FT	3000 FT	4000 FT	5000 FT	6000 FT	7000 FT	8000 FT	9000 FT	10000 FT
LPG	0.6	0.6	0.6	0.6	0.57	0.57	0.55	0.55	0.5
NG	0.9	0.9	0.9	0.9	0.87	0.87	0.85	0.85	0.7

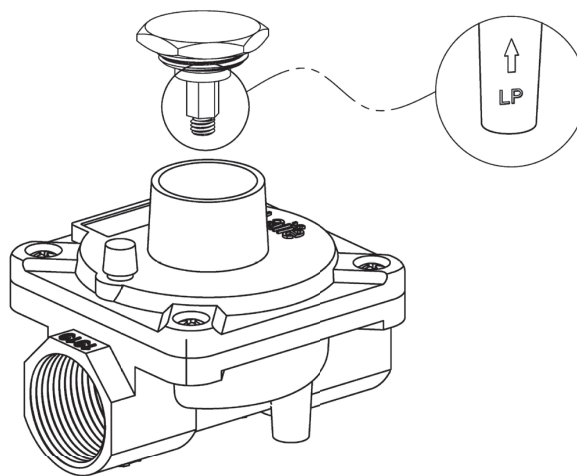
**NOTE:** 0.6 (LPG) and 0.9 (NG) are standard orifice sizes. For other sizes, blank orifices can be purchased separately."

To convert gas types, the following steps must be completed:

1. Replace all burner orifices and install the provided burner orifices for the preferred gas type.
2. Set the regulator at proper W.C. (4" W.C. Natural Gas or Liquid Propane at 10" W.C.) by correcting the regulator spring plug like the below pictures.



Natural Gas



Propane Gas

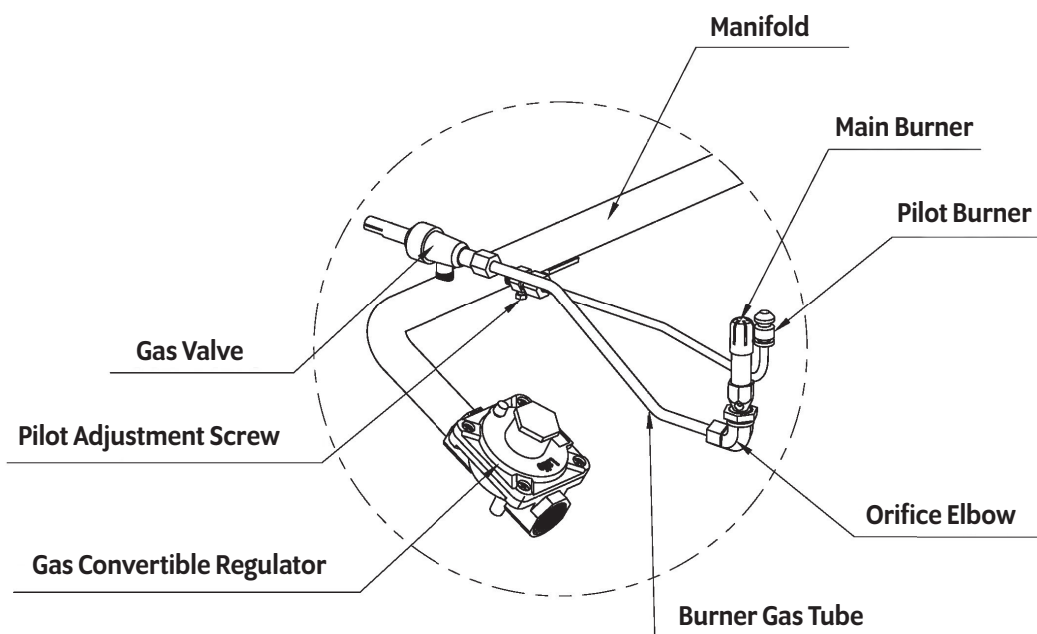
## INITIAL STARTUP

1. Locate area of installation that is free of objects and a level surface.  
**NOTE:** Keep away from combustible, flammable, and heat-sensitive equipment or surfaces.
2. Using a qualified installer, hook the Hot Food Table up to either a liquid propane or natural gas inlet line.
3. After proper hookup, open gas line and light pilot.
4. Turn the unit on and set all wells to high heat to preheat unit for 30-45 minutes.
5. During initial start-up 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.

## LIGHTING INSTRUCTIONS

### FOR LP AND NG UNITS:

1. Turn all control and 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 counterclockwise to increase the pilot flame, or clockwise to decrease it. (See Diagram Below)
3. If the pilot extinguishes, repeat the lighting instructions beginning with STEP 1.
4. Turn the main burner valve in a counterclockwise 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

### For a nightly shut-down:

1. Turn the main burner manual valve in a clockwise direction to off position.

### For a seasonal shut-down:

1. Turn the main burner manual valve in a clockwise direction to off position.
2. Turn the pilot adjustment screw in a clockwise direction until the screw is snug and there is no longer a pilot flame.

## CLEANING INSTRUCTIONS

1. **Emptying:** Ensure that the steam table is empty and free from any food residues or pans before proceeding.
2. **Unplug:** Always unplug the steam table from the electrical outlet for safety purposes, minimizing the risk of electrical shocks.
3. **Gloves:** Wearing gloves is recommended. This helps protect your hands from grease or any sharp edges and keeps the steam table clean.
4. **Between Uses:** Wipe down the steam table with a damp cloth and a mild cleaning solution. Ensure that you have removed any food particles. Always make sure the steam table is cool before cleaning.
5. **Soft Sponge:** Always use a non-abrasive sponge to prevent scratching any of the steam table's surfaces.
6. **Thorough Rinsing:** Ensure all parts are rinsed thoroughly to avoid any soap residue, which could impart an unwanted flavor to your food.
7. **Use a Brush:** Use a soft-bristle brush to clean hard-to-reach areas, especially around the heating elements or vents.
8. **Wiping Down Exterior:** Regularly wipe down the exterior of the oven to prevent buildup and maintain its appearance.
9. **Safe Cleaners:** If additional cleaning strength is required, use non-abrasive, food-safe cleaning solutions.

## OPERATING INSTRUCTIONS

**NOTE:** Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

### For Wet Use:

1. Fill the well with 1" of HOT (minimum 185°F) tap water and make sure drains are closed.
2. Turn all wells to high heat; allow unit 30-45 minutes to preheat.
3. Place precooked food (minimum 160°F) in food pans, place in the wells, and cover with lids.
4. Adjust individual wells to desired heat setting.
5. Maintain water level in pan throughout the day. We recommend checking water levels a minimum of once every 2 hours.

**NOTE:** Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

**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 performed by a certified and insured food service equipment technician.

**NOTE:** The dial numbers do not correspond or relate to a specific calibrated temperature. Exact temperature settings must be obtained through familiarization with the unit and are dependent on the ambient environment temperature and conditions where the unit is placed. The dial also has an OFF position to turn the heater off. Abide by food safety guidelines when holding hot food and maintain proper food temperatures. Check the temperature of the foods on a frequent and regular basis. Use a clean and sanitized thermometer.

**NOTE:** This unit is not a cooker and not meant to cook or rethermalize food.



## MAINTENANCE INSTRUCTIONS

### Regular Cleaning:

**DAILY WIPE:** Purpose is to prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

- Turn off the machine and disconnect it from the power source.
- Remove any remaining food parts.
- Perform a complete cleaning process as outlined in the “Cleaning” section.
- Use a damp cloth to wipe down all exterior surfaces, including handles, sides, and door.

### Monthly Checks:

**INSPECT FOR WEAR:** Purpose is to regularly check all components for signs of wear, tear, or damage, and repair if necessary.

- Turn off and disconnect the machine from the power source.
- Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
- Inspect all seals, gaskets, and hoses for signs of wear or leakage.
- Check the integrity of electrical cords and plug points.
- Examine taps, levers, and other manual components for ease of operation.
- If any issues are detected, consult the “Troubleshooting” section or service provider for recommended actions or

### Removing Lime and Mineral Deposits:

- Turn off the unit, unplug, and allow the unit to cooldown.
- Fill the water pan with a mixture of 75% water and 25% white vinegar to a level where it covers the lime and mineral deposits.
- Install the water pan with deliming solution into the unit.
- Plug in and turn on the unit. Allow the unit to run for 30 minutes.
- Remove and empty the water pan. If lime and mineral deposits are still present, repeat this procedure and increase the amount of time the deliming mixture stands in the water pan.

## TROUBLESHOOTING

Problem	Possible Cause	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.
Well leaks or drains leak (sealed well).	Well leak: Limescale builds up and causes pinholes. Drain leak: Obstruction of the drain valve.	Well Leak: Contact customer service. Drain leak: Check for obstructions.
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. While it is possible to run 240V equipment on a 208V connection, doing so will reduce wattage output by up to 25% and could potentially impact performance.