

USER MANUAL
ELECTRIC OPEN WELL STEAM TABLES

SERVITE HOLD IT
COOL IT
MOVE IT



ELECTRIC OPEN WELL STEAM TABLES

**Models: 423EST2W0, 423EST3W0, 423EST4W0500, 423EST4W0750, 423EST5W0,
423EST2W0PB, 423EST3W0PB, 423EST4W0PBA, 423EST4W0PBH, 423EST5W0PB,
423EST2W0FB, 423EST3W0FB, 423EST4W0FBA, 423EST4W0FBH, 423EST5W0FB**

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

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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. 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.

This manual provides the installation, safety, and operating instructions for steam tables. ServIt recommends all installation, operating, and safety instructions appearing in this manual be read prior to installation or operation of the unit.



Intertek
5016324



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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: 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.

DO NOT: Pour cold water into wells, always use warm or hot water for best performance.

DO NOT: Cook, warm, or hold food directly in liner pans (well pans). Always use steam table pans/insets.

DO NOT: Hold perishable food below 150°F (66°C).

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.

GENERAL INSTALLATION

- **UNBOXING:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you don't damage the oven or its components. Remove the manual/information packet from the unit.
- Place where the ambient temperature is constant and a minimum of 70°F and maximum of 95°F. Avoid areas that are subject to active air movement or currents. Make sure the unit is located on a solid, level surface, at a proper height for convenient use.

CLEARANCES

- **PROPER USAGE:** Teach users how to properly use the steam table to prevent mishaps and ensure consistent cooking results.
- **VENTILATION:** Ensure the steam table has adequate ventilation to prevent overheating and ensure efficient operation.
- **PLACE IN LOCATION:** Ensure a minimum clearance of 6" on all sides of the steam table. Avoid positioning it directly adjacent to a heat source. Place the steam table near an electrical outlet. It is required to situate the steam table in a climate-controlled room to prolong its durability.

INITIAL STARTUP

1. Locate area of installation that it is free of objects and has a level surface.
NOTE: Keep away from combustible, flammable, or heat-sensitive equipment or surfaces.
2. For optimal performance and safety, the steam table must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the steam table.
3. Turn the unit on and set all wells to high heat to preheat unit for 30-45 minutes.
4. 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.
5. Turn off unit, allow to cool, and wipe down.
6. Ready for normal usage.

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

For Dry Use:

1. Never place food or water directly into the wells.
2. Turn all wells to high heat; allow unit 15-20 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.

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:

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

1. Fill a spillage pan with 1" of HOT (minimum 185°F) tap water.
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 referred to the authorized representative of ServIt or to the qualified local service repairman.

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 dependant 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.
- Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

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 replacements.
- If lime or mineral buildup occurs, follow below guide on “Removing Lime and Mineral Deposits.”

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.