

ELECTRIC STEAM TABLE

SETUP INSTRUCTIONS

STEP 1

Place the unit on a **flat surface**.

STEP 2

Ensure the three drain plugs underneath the wells are closed.

STEP 3

Fill each well with water to the fill lines (approximately 2" of water per well).

NOTE: Do not overfill wells.

STEP 4

Plug the electrical cord into your power source with a 3-prong grounding receptacle.

STEP 5

Set the heat control on the front of the unit for each well.

STEP 6

Pre-heat the water in the wells by covering them with empty food pans or steam pan lids. Pre-heat for at least **60 minutes**.

STEP 7

Carefully place pans of hot food into the preheated food warmer wells. To prevent spills do not overfill the food containers.

STEP 8

Always maintain the water level at approximately 2" deep. Periodically remove the food containers to check the water levels.



PARTY RENTAL

CORT Party Rental
cortpartyrental.com
877.939.7368

SKU 10485

INCLUDES

Electric Steam Table
(3) Flat Lids

OPTIONS

Half Size Chafing Food Pan 2" Deep
Half Size Chafing Food Pan 4" Deep
Full Size Chafing Food Pan 2" Deep
Full Size Chafing Food Pan 4" Deep

NOTES

Extension cords may lower power current and not allow the unit to run properly.
Power requirements: 120 volt, 17.5 amps, 2100 watts.

This unit is intended to hold containers of hot food at proper serving temperatures. It is not designed or intended to cook raw or reheat prepared food.

Do not operate the unit without water in the wells.

The water can become very hot, do not touch the water once the unit begins preheating.

The provided instructions are a guide. You can also refer to www.vollrathfoodservice.com for technical details.

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SHUTDOWN INSTRUCTIONS

STEP 1

Turn the power switch to the **off** position.

STEP 2

Unplug the electrical cord from your power source and allow the water to cool.

STEP 3

Once cool, drain the unit using the spigots underneath each water well into a bucket and dispose of water.

STEP 4

Remove all excess food or debris and secure the unit.

TROUBLESHOOTING

STEAM TABLE DOES NOT TURN ON

- ✓ Confirm the electrical cord is properly plugged into your power source with a 3-prong grounding receptacle.
- ✓ Ensure the power source supports 120 volts of power.
- ✓ Check and reset your circuit breaker.

DRAIN SPIGOT LEAKS

- ✓ Ensure the drain spigot is completely closed.
- ✓ Check for any obstructions that are preventing the drain spigot from closing and remove them.

WELLS DO NOT GET HOT ENOUGH

- ✓ Ensure the water levels are to the fill line (approximately 2" deep).
- ✓ Let the water heat for at least **60 minutes** with covers or empty food pans over the water wells.



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