



Electric Open Well Steam Tables



11/2020

Models: 177STE2S, 177STE3S, 177STE4SA,
177STE4SH, 177STE5S

Please read and keep these instructions. Indoor use only.



The steam table is designed to be operated dry. If wet operation is required, a spillage pan must be used.

Spillage pans are available from the distributor you purchased your Avantco steam table from in stainless steel and aluminum.

Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

WARNINGS

- Do not touch the interior or exterior heating wells during operation
- Use protective gloves when adding a pan to a heated well to prevent burns from steam or touching the hot surface
- Do not immerse the unit, cord, or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Operate the unit with legs provided to prevent overheating of surfaces below
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Do not plug or unplug unit with wet hands
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments, and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

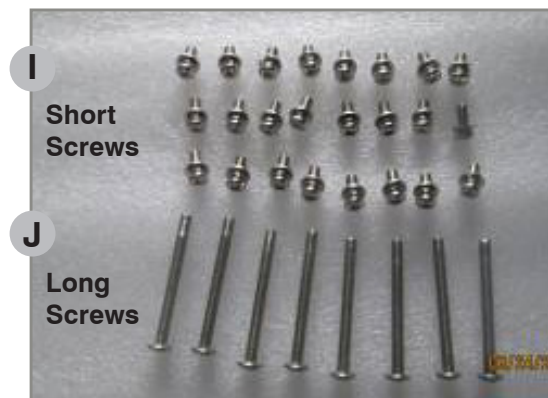
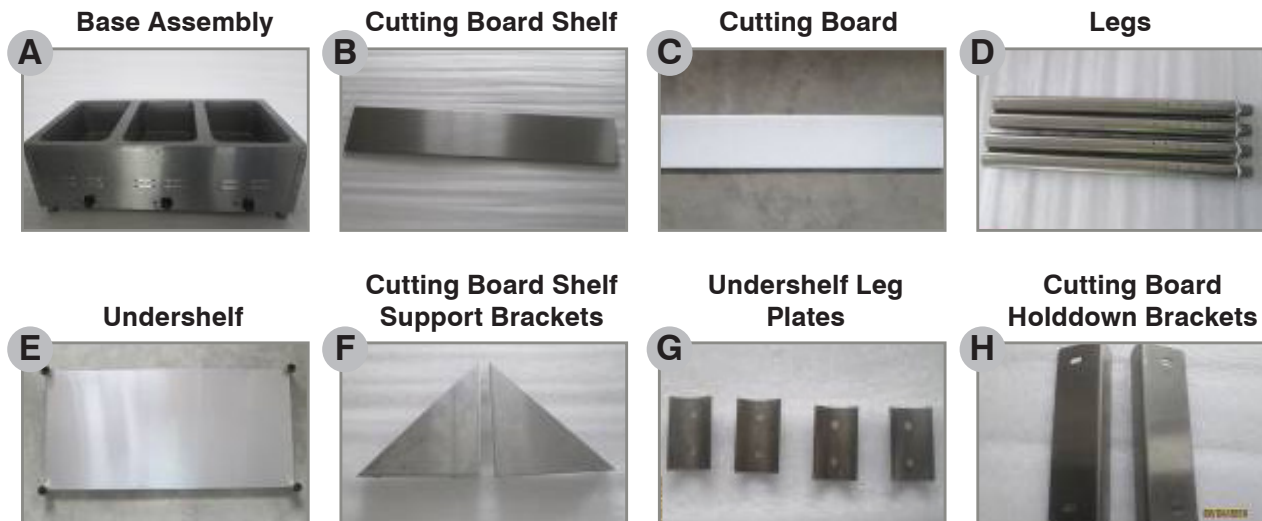
FUNCTION AND PURPOSE

This unit is 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. Returns will not be accepted due to misunderstanding the purpose of these Electric Steam Tables.

ASSEMBLY INSTRUCTIONS



Remove all components from shipping container.





Place the base (A) assembly on floor with well openings down and bottom pan facing up.



Install legs (D) into gussets using short screws (I). Make sure the rivet in leg is closer to gusset than to foot end.



Align under-shelf (E) gussets with legs and slide under-shelf down legs to desired position using long screws (J) to tighten, using the leg plate (G) beneath the screws to reinforce the shelf.
(DO NOT force or hammer the screws in as damage could occur)



Use the short screws (I) to fix the front shelf supports (F) on the base (A).



Put the white board (C) onto the stainless steel board (B). Then put these 2 parts on the front shelf supports (F). In the middle of the base (A) front board (*above the knob*) there is a screw (*for 3, 4 and 5 well models only*), before assembling you should unscrew it out of the base (A), then screw it in to ensure the front shelf is secured tightly.



Using the short screws (I) fix the end brackets (H) on the shelf supports (F) and tighten to secure the poly board on the front shelf.



Adjust all parts and tighten all screws.

OPERATION

The steam table is designed to be operated dry. If wet operation is required, a spillage pan must be used. The unit is intended for holding hot food for short periods of time. A cover is needed on food to maintain temperature while not serving. The steam table has independent temperature controls in each well.

1. Plug unit into appropriate electrical power supply receptacle. Always check first with a qualified electrician if you are unsure of your facility's power supply.
2. With the openings covered, set the dials to high for 30-45 minutes to preheat unit.
3. During initial start-up, a small amount of smoke or odor will appear. This is the coating being burnt off the elements and will only last for the initial 15-30 minutes of use.
4. Place precooked food (minimum 160°) in food pans, place in the wells and cover with lids.
5. Adjust to desired setting for proper food temperature in each well. This will vary with the type of food, size of pans, and individual serving temperatures.
6. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

NOTE: DO NOT put hot water in heating well or on element.

Use a spillage pan if wet operation is desired.

CLEANING

NOTE: Your steam table should be cleaned daily to extend the life of the unit and keep sanitary serving conditions. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause it to short circuit or produce an electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. To avoid damage, do not use abrasive cleaners or scouring pads.
4. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit.



- Wipe the inside and outside surfaces of the unit using a warm damp cloth and an all-purpose cleaner such as Noble Strike, 147STRIKEQT. Since these units can come in contact with spilled foods, a sanitizer should also be used.
- Noble's 147QUIKSAN is sold separately and is safe to use on these steam tables. Always wipe the unit dry once done cleaning.

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within 1 year from the date of purchase of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- WebstaurantStore.com: Contact help@webstaurantstore.com. Please have your order number ready.
- The Restaurant Store: If you purchased this unit from your local store, please contact your store directly.
- TheRestaurantStore.com: Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.