

STEAM TABLE – FOOD WARMING CART

Broadway Party & Tent Rental

763-424-9155

www.BroadwayPartyRental.com

PARTS: 3 stainless steel Water Pans, 3 Lids, 1 (45" L x 23" W x 34"H) Cart with wheels (will not fit in a car to transport)

REQUIRES FOOD PANS! CUSTOMER MUST RENT or PROVIDE THEIR OWN FOOD PANS!

ELECTRICAL REQUIREMENTS:

- 110 volt, 10 amp, single phase current
- Needs to be properly grounded to prevent electrical shock
- Recommended that it be plugged into its own dedicated circuit
- Do not use with an extension cord

SET UP:

Steam Tables are designed to keep food warm by keeping water in lower pans hot. It does not provide instant heat, so for best results start by filling Water Pans with HOT water (may take up to an hour to fully heat water). Food (placed in food pans) should be at serving temperature BEFORE placing the food pans over the Water Pans.

OPERATION:

- Position Steam Table where you will be using it & plug it into its own dedicated outlet
- Put Water Pans in the Steam Table
- Fill Water Pans with 1" to 2" of **HOT** water
- If food pans won't be put into the table right away, put Lids over Water Pans to keep the heat in
- Turn the heat knobs clockwise to turn on each heating element
- Place **ALREADY HEATED** & prepared food into food pans & place food pans into Water Pans
- Adjust heat knob as needed for desired heat (highest maintaining temperature is 175-180 degrees)
- Check water levels regularly & add HOT water as needed keeping Water Pans ½ to ¼ full

AFTER USE & CLEANING INSTRUCTIONS:

- Turn all knobs counterclockwise to turn off heating elements
- Unplug unit
- Remove food pans, empty & rinse them prior to return
- Remove Water Pans & empty out water
- Wipe up any food spilled on table - **DO NOT** use a harsh abrasive!
- Replace Water Pans & Lids prior to return

Return clean to avoid cleaning fees!

“We Rent Celebrations!”

**IF EQUIPMENT IS WORKING INCORRECTLY,
CONTACT BROADWAY PARTY & TENT RENTAL AS SOON AS POSSIBLE.**