

HT Series Gas Hot Food Tables

OPERATING MANUAL AND INSTRUCTIONS

Retain this manual
for future reference.

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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.

See back page for undershelf, cutting board and/or dish shelf mounting instructions.

PRIOR TO OPERATING THIS APPLIANCE

1) Contact gas supplier.

Contact your local gas supplier to obtain instructions to follow if gas is detected. Post these instructions in a prominent spot.

2) Determine suitable clearance.

Suitable for installation on combustible floors. Minimum clearance from combustible and non-combustible construction is 2" from sides and 2" from back.

3) Level the unit.

The unit must be leveled before placing it in operation. To level the unit on an uneven floor to prevent rocking, adjustable feet have been included.

4) Determine location of unit.

This appliance should be located with respect to other equipment so it will have adequate clearances for servicing and proper operation.

5) Review location.

Review location for items that may cause drafts or impede airflow. This may include, but not limited to, HVAC vents, fans, items stored on/in unit, temporary walls or signage, and carpets or mats.

INSTALLATION

1) Gas Connections

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. A manual gas valve should be provided upstream of the appliance for shutting the gas off during servicing. A ground joint union should be provided between the house plumbing and the gas inlet to the appliance. A gas pressure regulator, that is factory pre-set, has been provided as a part of this appliance. All plumbing should be clean and free of burrs and metal chips. All pipe connections should be made using a pipe joint compound resistant to the action of LP gases. A drip TEE must be used to collect any moisture or dirt in the gas. Upon completing the installation of this appliance, all gas connections must be checked for leaks. Use a solution of liquid dishwashing soap and water to check for leaks. **Do not use an open flame to check for leaks.**

2) Gas Supply

Installation piping shall be of adequate size and pressure to fuel unit. Verify that piping is adequate for this unit and all other appliances on the system. A professional installer should review the rating plate of this appliance and determine that the supply piping is sized and installed to always provide proper volume and pressure to this unit.

(continued inside)

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OPERATING MANUAL AND INSTRUCTIONS

INSTALLATION (continued)

3) Testing

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 ½ psig (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than ½ psig (3.45 kPa).

4) Air Supply

Provisions for proper air supply must be taken into account when installing unit. Care should be taken so as not to obstruct the area around the burner or pilot. Do not close off the space between food pan and table top, this must be open to allow combustion products to escape. A minimum of 4" air space should be maintained between items stored on undershelf and gas burner. Do not block louvered air vents on front and back of table; this will affect operation of burner and could cause it to go out because of a lack of oxygen. DO NOT allow the holes in the burner cover to become stopped up, this will affect the operation of the unit. Must be used with Eagle Group spillage pans #302027 or 304141 to maintain proper airflow.

5) Local Code

This installation must conform with local codes, or in absence of local codes with the National Fuel Gas Code ANSI Z223.1/NFPA 54, or the National Gas and Propane Installation code CSA-B149.1 as applicable.

OPERATING

1. Check unit left-to-right and front-to-back to make sure unit is level. Adjust the adjustable feet as necessary.
2. For use with spillage pans, fill spillage pan with a minimum of 185°F water so water is 1/4-inch above the bottom of the food pan.
3. Set dial to highest position for 30 minutes with wells covered to preheat unit. Place food pan with precooked food (minimum 155°F) into wells and cover food pans with lids.
4. Adjust to desired setting for proper food temperature. This will vary with the type of food, type of pans and individual serving temperature. Food is to be maintained at safe holding temperatures and times in accordance with codes set forth by the authority having jurisdiction.
5. To increase temperature, turn knob toward highest setting. To decrease, turn knob toward lowest setting.
6. Change water, clean well and wipe dry after every 24 hours of operation.
7. Food pans must be covered to maintain temperature when food is not being served and to prevent food from drying out.

The above instructions are starting suggestions only, and may be changed to suit your individual needs. With so many different applications for this item, it is impossible to have standard settings to suit all situations.

LIGHTING AND SHUTDOWN

The size of flame required to hold foods at a desired temperature will vary with different types of operations. Many things will affect this such as temperature, amount of food in pan, size of pan and food turn over. Experience in most cases will determine the correct height for your operation.

1) Standing Pilot

If pilots or burners go out, turn off all gas and wait five full minutes before attempting to relight. Before using this appliance the pilots must be adjusted. Do this by turning the control adjustment screw in one pilot valve, adjust valve and use lighting wand to light the pilot burner. Adjust the size of the pilot flame. When lighting the burners by turning on burner knobs, always make sure the burner has lit properly from the pilot by looking at burner. To turn burner off, rotate knob clockwise. When shutting down for a long period, shut off burner valve. then shut off pilot valve. See opposite page for burner flame adjustment.

2) Automatic Safety Pilot

If pilot of burner goes out, turn off all gas and wait five full minutes before attempting to relight. To light pilot, push in red reset button on safety pilot valve body and light pilot. Hold reset button for approximately 30 seconds, then release. If the pilot goes out, repeat the above procedure until the pilot stays lit. When the pilot stays lit a valve disc will open to permit gas flow to burner. Turn main burner control valve to high, medium, and low settings and check for proper burning. Before using this appliance, the pilot must be adjusted. Do this by turning pilot adjustment screw located on safety pilot valve body. To turn burner off, rotate knob clockwise. See opposite page for burner flame adjustment.

ASSEMBLY INSTRUCTIONS

Adjustable Undershef

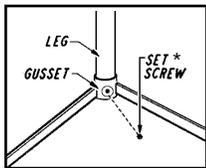
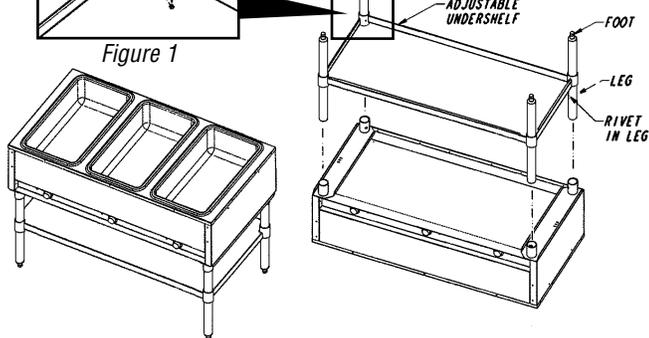


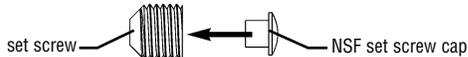
Figure 1

NOTE: Legs and undershef must be assembled BEFORE securing legs to table.



1. Place table on top with gussets facing up.
Caution: Use cardboard or other material to prevent scratching top.
2. Install legs into gussets. Make sure rivet in leg is closer to gusset than to the foot end.
3. Align undershef gussets with legs, and slide undershef down legs to desired position. Do not force or beat corners as damage could occur.
4. Tighten set screws* in undershef gussets to secure undershef (see Figure 1) and install feet into legs, using a rubber mallet.
5. Tighten set screws* in gussets to secure legs to table.
6. Place table on back with control knobs up.
7. See applicable cutting board mounting instructions below.

* To be compliant with NSF guidelines, either the supplied NSF set screw caps (see illustration below) must be installed over all exposed set screws, or exposed set screws must be filled with silicone sealant.



Bolted Undershef (optional)

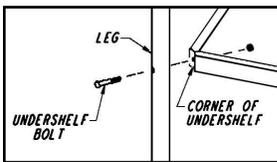
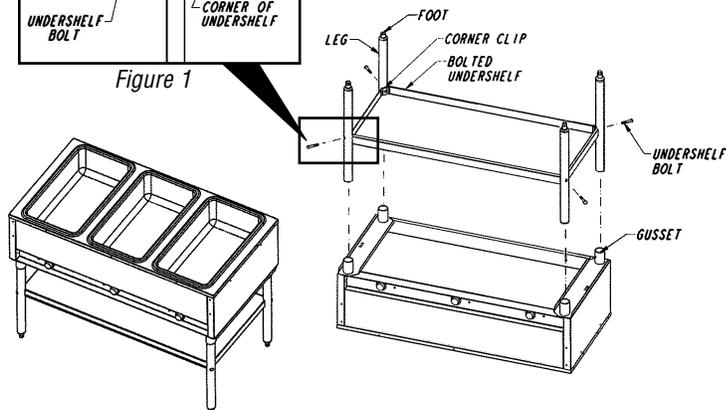


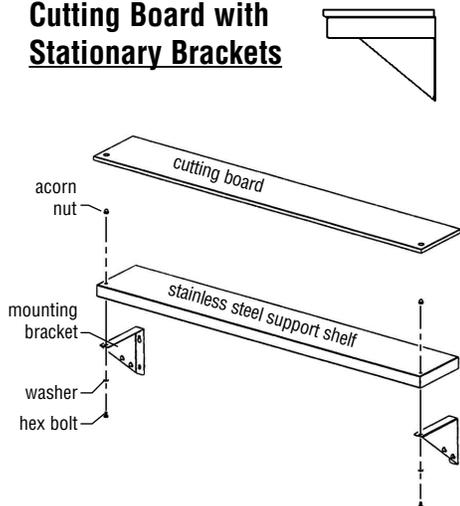
Figure 1

NOTE: Legs and undershef must be assembled BEFORE securing legs to table.



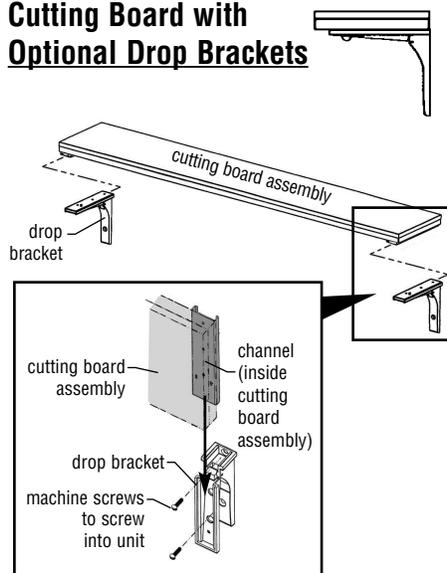
1. Place hot table on top with gussets facing up.
Caution: Use cardboard or other material to prevent scratching top.
2. Install legs into gussets.
3. Mount undershef to legs by inserting bolt thru hole in leg and thru hole in corner of undershef and tighten with hex nut (see Figure 1).
4. Tighten set screws in gussets to secure legs.
5. Place hot food table on back with control knobs up.
6. See applicable cutting board mounting instructions below.

Cutting Board with Stationary Brackets



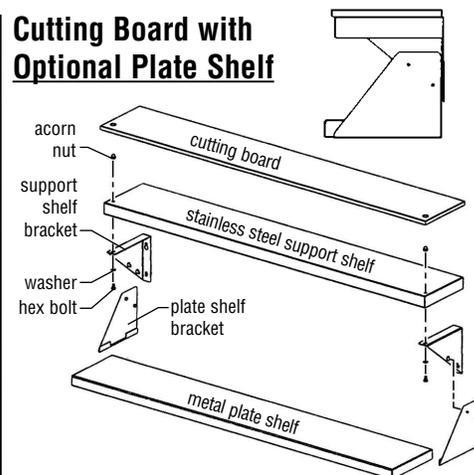
1. Attach mounting brackets to support shelf, using acorn nuts, washers, bolts and predrilled holes. Note: acorn nuts must be at the top.
2. Install machine screws into threaded fasteners on hot food table. Do not tighten.
3. Align keyholes in mounting brackets with screws and mount support shelf/bracket assembly to table. Tighten screws.
4. Align holes in cutting board with acorn nuts, and place cutting board onto support shelf.

Cutting Board with Optional Drop Brackets



1. Mount drop brackets to table, using machine screws and threaded fasteners on table.
2. Mount cutting board assembly to drop brackets on table.
3. Raise cutting board up until it is in horizontal position and slide toward hot table.

Cutting Board with Optional Plate Shelf



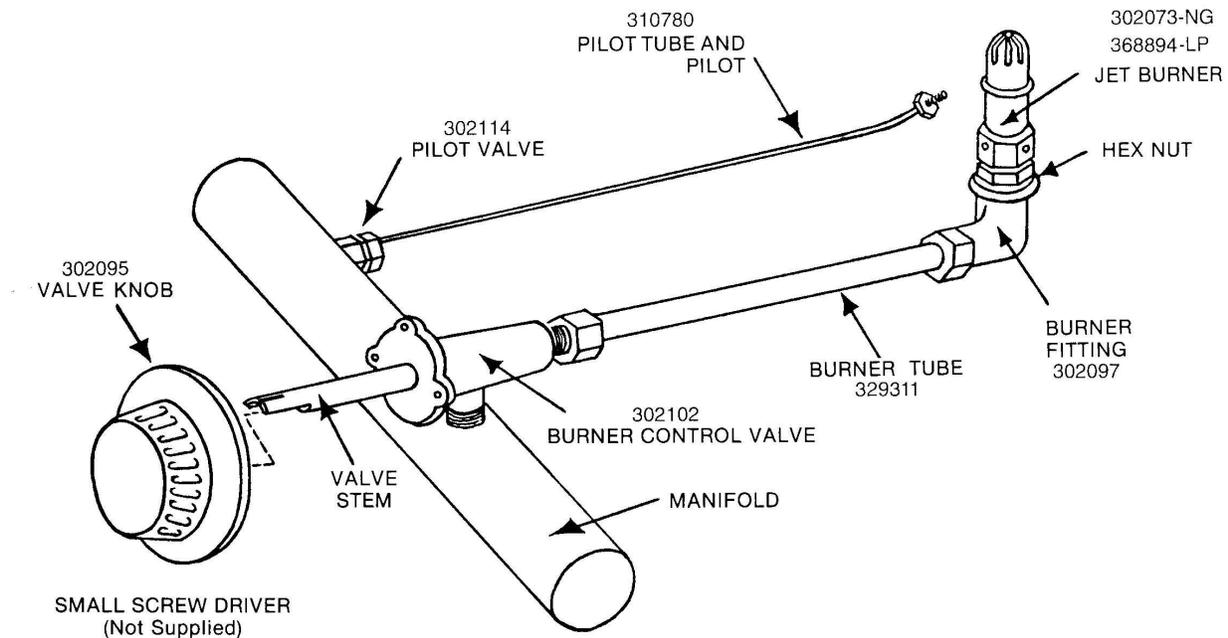
1. Attach shelf support brackets to support shelf, using acorn nuts, washers, bolts and predrilled holes. Note: acorn nuts must be at the top.
2. Install machine screws into threaded fasteners on hot food table. Do not tighten.
3. Align keyholes in mounting brackets with screws and mount support shelf/bracket assembly to table. Tighten screws.
4. Hook metal plate shelf into bottom flange of plate shelf brackets.
5. Using keyholes on support shelf brackets, mount plate shelf/bracket assembly onto support shelf/bracket assembly.
6. Align holes in cutting board with acorn nuts, and place cutting board onto support shelf.

OPERATING MANUAL AND INSTRUCTIONS

MAINTENANCE

Clean Daily

The inside of the water compartment and outer shell should be washed daily with a clean cloth or sponge and mild detergent. Use a plastic scouring pad to remove any hardened food particles or mineral deposits. DO NOT use chemicals, steel wool, or scrapers to clean the unit.



BURNER ADJUSTMENT ON LOW SETTING

1. Turn valve knob to low position.
2. Remove valve knob.
3. Insert small screw driver into hollow stem of valve and engage screw slot.
4. Turn clockwise to decrease and counterclockwise to increase flame height. Observe flame while making adjustment.

PILOT LIGHT ADJUSTMENT

Adjust pilot light until a tiny yellow tip appears on flame. Turn valve by inserting a screw driver in slot. Pilot light should be high enough to prevent blowing out due to drafts or ventilating fan pull.

(Note) - The pilot may provide sufficient heat for rolls, sauces and small quantities of food. In these cases low may be adjusted for meats and vegetables and medium for soups, etc.



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