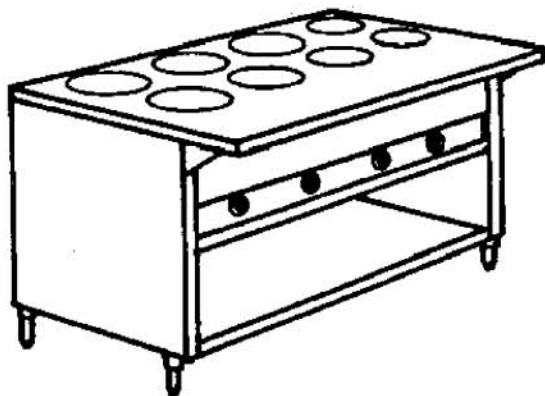




**WIN DEPOT, LLC.**

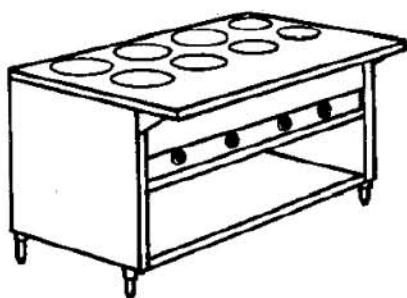
## **Steam Table Installation Guide**



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## IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

## WST-SERIES STEAM TABLE

Note: In some prominent locations, instruction obtained from the local gas supplier must be posted indicating procedures to be followed in the event that the user smells gas.

## FOR YOUR SAFETY

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

## UNIT INSTALLATION

Installation of this unit must only be undertaken by qualified service personnel. Improper installation of the unit may result in damage to the unit and/or injury to the operator of the unit.

## 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.

MINIMUM CLEARANCE FROM COMBUSTIBLE AND NON-COMBUSTIBLE CONSTRUCTION MUST BE 6 INCHES FROM SIDES AND 6 INCHES FROM REAR.

## LIMITED WARRANTY

Win Depot, LLC. warrants to the original purchaser of its gas fired product to be free from defects in materials and workmanship for which it is responsible. The Corporation's obligation under this warranty shall be limited to replacing without charge any part found to be defective, materials only for a period of one (1) year after date of shipment from the factory. This warranty does not cover any defect due to or resulting from mishandling, abuse, misuse or hard chemical action, flood, fire or any other act of God or modification by others. This warranty shall not cover, under any circumstances for consequential or incidental damages of any kind. Adjustments to the control devices of the product are the responsibility of qualified personnel of the purchaser, not that of the manufacturer. No other verbal or implied warranty from the manufacture shall be applied.

## **INSTALLATION INSTRUCTIONS ON STEAM TABLE**

1. The unit may be installed in COMBUSTIBLE locations.
2. The gas heated food warmer must be installed in an adequately ventilated room with provisions for adequate clearance for air supply to the unit.
3. Must have at least a 6 in. clearance from combustible and non-combustible side and rear constructions for proper service, cleaning and proper operation of the unit.
4. Must keep the unit area free and clear from combustibles.
5. Must not obstruct the flow of combustion and ventilation air.
6. Installation of this appliance must conform with your local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z83.11 - CSA 1.8 (Latest edition) under item No. 3 which is available through the American Gas Association, 8501 Pleasant Valley Rd. Cleveland, Ohio 44131.
7. Gas piping should be sized to provide a supply of gas sufficient to meet the demand of the appliance, without undue loss of pressure at the equipment. Under no circumstance shall the feed line installation be less than 3/4" dia. pipe. Should the supply piping require pressure testing exceeding 1/2 psig (3.45 K Pa), the unit and its shutoff valve must be disconnected from the system. The unit's individual shutoff must be closed during any pressure testing conducted at less than or equal to 1/2 Psig.
8. It is highly recommended that you install a manually operated valve on the inlet side of all other controls to turn on and shut off the gas supply to the appliance.

## **OPERATOR INSTRUCTIONS**

1. The user of the unit must contact Win Depot, LLC. their authorised representative or a qualified local service company to perform maintenance or repairs.
2. The unit must be cleaned on a regular basis to ensure proper operation. There are no special cleaning agents recommended and any detergent will do fine.
3. For the unit to run properly the gas manifold pressure should be around 6 inches for natural gas and 10 inches for propane gas. To check the manifold pressure, remove the plug from the tapped hole on the manifold, and place a B-valve on the unit. Then place an authorised manometer on one end of a rubber hose and the other end over the other end of the B-valve on the unit. Light the burner, and check the pressure in inches water column.

**WARNING: NEVER CHECK FOR LEAKS WITH AN OPEN FLAME!**

## **LIGHTING INSTRUCTIONS**

**MAKE SURE ALL VALVES ARE IN THE CLOSED POSITION BEFORE CONNECTING GAS TO THE UNIT**

1. After the gas has been supplied to unit, wait for five minutes before attempting to light it. This is done because of the gas that lingers on the unit after shut down.
2. After waiting for five minutes, place a lighted match at the lighter heads and slowly turn pilot valves to the on position. Make sure all ports in the lighters are lit !
3. After lighters are lit, turn main gas valves on.

**IF FOR ANY REASON BURNERS BECOME EXTINGUISHED, REPEAT LIGHTING INSTRUCTIONS BEGINNING AT #1 ABOVE.**

## **SHUT DOWN INSTRUCTIONS**

1. Turn main burner valves to the off position.
2. Turn lighter valves to the off position.

## **CLEAN & PREVENTATIVE MAINTENANCE NAGGATTAA**

### **1) Cleaning**

Clean you Steam Table daily after use with a brush using a solution of grease dissolve (Formula 409, or Spray Degreaser by Pittsburgh Chemical), rinsing with hot water.

### **2) Preventative Maintenance:**

Have your qualified service company clean the air mixer and orifices once a year. Cleaning your Steam Table regularly will provide your equipment with longer and smoother operation and a more sanitary environment.