



"SPEEDEE-SERV" STEAM TABLE SERVING CABINET OPERATION AND MAINTENANCE MANUAL

Congratulations on the purchase of your new G. A. Systems Mobile Steam Table Serving Cabinet. G.A. Systems would like to thank you for choosing us as your trusted manufacturer.

The Mobile Hot Food Serving Cabinet has been designed to serve and hold heated foods at required temperatures. The ST3 may be used in wet or dry operation, wet operation is strongly recommended.

I. START UP AND INSTALLATION

The "*Speedee-Serv*" Hot Food Serving Cabinet is equipped with a 6'0" cord and cap (Nema L6-20P). Cabinet requires a 208/240 volt 20 amp circuit with a NEMA L6-20R receptacle.

After initial plug in, check to see that each individual heating well warms up and that the indicator light on the front panel operates correctly. If one or all of the wells does not heat properly, unplug unit immediately and call the factory for service.

II. SERVICE AND MAINTENANCE

1. Exterior Surfaces

Clean all surfaces with a lukewarm detergent solution, followed with a damp cloth and then wipe dry. **Caution: Never use solvent type cleaners or harsh abrasive polishes on plastic laminate surfaces. Never blow steam or dash excessively hot water against plastic laminate surfaces.**

2. Interior Surfaces

Turn temperature control knob to the off position. Remove pans or inserts and allow unit to completely cool. Remove water from warmer well if using wet operation. Wipe entire well down with a clean cloth or sponge using a mild detergent. To clean discolorations use a stainless steel cleaner or a mild abrasive. **Do not use steel wool for cleaning.**

3. Sneeze Guard

Clean all polycarbonate surfaces with glass cleaner. **Do not clean with solvent or abrasive cleaners.**

III. OPERATING PROCEDURES

1. Food Storage

The Hot Food Serving Cabinet is designed to accommodate three 200-size pans.

2. Serving Suggestions

- a. Keep covers on well to maintain food temperatures. Immediately prior to serving, remove any coverings from food wells.
- b. Always use warmer in wet operation for thick foods.
- c. Stir thick foods frequently to keep uniformly heated.
- d. It is recommended that you do not alternate between wet and dry operation with any one well.
Caution never place food directly into well - use insert pans

3. Wet Operation

- a. Fill warmer with approximately 1 inch of hot tap water. Use hot water for faster preheating. Never pour water into a dry preheated warmer.
- b. Place desired pans or inserts on warmer.
- c. Turn temperature control knob to preheat setting.
- d. Allow warmer to preheat for approximately 20 to 30 minutes.
- e. Reset temperature control to desired setting for holding food product.
- f. Check level of water periodically during use.
Caution never place food directly into well - use insert pans

4. Dry Operation

- a. Follow steps "b" through "e" of wet operation.
Note: When warmer is used in dry operation the bottom of the well will discolor. It is recommended that a 6-inch insert or pan be used during dry operation.
Caution never place food directly into well - use insert pans

IV. TROUBLE SHOOTING

1. Cabinet Not Hot or Indicator Light Does Not Operate

- a. Make sure the circuit breaker is on.
- b. Check if the circuit breaker is overloaded.
- c. Check if plug is making complete contact in the outlet.
- d. Check any and all loose wires.

2. Cabinet Temperature Too Warm/Too Cold

- a. To gain access to the mechanical areas remove the front cover plate around the control panel. Turn and lift the control box out of the face of the cabinet.

Note: Do not call a repair company, notify G.A. Systems prior to notifying a service company. The factory must approve all warranty repairs. www.gasystemsmfg.com