

FOODWARMERS
INSTALLATION
&
OPERATIONS
MANUAL



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FOR YOUR SAFETY

Do not store or use gasoline or other flammable liquids or vapors within 50 feet of this or any other cooking appliance.

WARNING

Improper installation, adjustment, modification, alteration, service by or maintenance can cause property damage and/or death. Read this installation and operation instructions thoroughly before installing and/or operating this appliance.

NOTICE

All regulators are factory pre-set to provide a proper flame height for both natural and propane gas. The regulator has the ability to adjust output pressure depending on how much output you need.

GENERAL INFORMATION

1. Clean your appliance thoroughly before first use. This appliance gets covered with Metallic dust and other debris during the manufacturing process so this must be cleaned off before first use.
2. Double check all gas connections to ensure nothing is leaking.
3. This unit is designed to be used as a standalone appliance with ample air ventilation around all four sides.

GENERAL OPERATION INSTRUCTIONS

1. All foodservice equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with this hot unit.
3. Never pour cold water into dry heated units. Use warm water if running steam table with spillage/water pans.
4. Do not cook, warm, or hold food directly in spillage/water pans. Always use NSF approved hotel pans/inserts to hold food.

GENERAL CLEANING INSTRUCTIONS

1. NEVER clean any appliance unit by immersing it into water.
2. ALWAYS Turn off the unit before cleaning.
3. Clean unit daily to avoid contaminating food pans.
4. Use warm, soapy water with a PLASTIC scour pad to scrub out food stains.

ASSEMBLY INSTRUCTIONS FOR ALL GAS STEAM TABLES AND WET BATH

1. Remove foodwamer from box and turn it upside down on flat stable surface.
2. Insert the square stainless steel legs into the gussets.
3. Loosely tighten included set screws into gussets to hold the legs in place.
4. Install included stainless steel undershelf by sliding the legs into the gussets and use included set screws to desired undershelf height. Most counties require a minimum of 6" from the floor to the top of the undershelf.
5. Tighten down the set screws holding the legs in place and make adjustments to ensure your unit sits square.
6. Flip the unit upright and set in place. Make adjustments to the adjustable bullet feet to ensure stability.
7. Loosely Attach the serving shelf brackets
8. Install the cutting board shelf using the included hardware.
9. Make adjustments to the shelf and brackets then tighten everything down.

CONVERTING DRY GAS TABLE TO LIQUID PROPANE (MODELS HF2H, HF3H, HF4H, HF5H)

This unit comes from the factory plumbed for Natural Gas. We do include the orifices needed to convert to Liquid Propane. If you want to convert to Liquid Propane follow the steps below.

1. Make sure the main gas supply is turned off and the surface of the unit is cool to the touch.
2. Remove each individual Natural Gas orifice



3. Install the Liquid Propane orifice into each burner.
4. Unscrew the hex seal cap on the gas regulator.



5. Flip the cap around and reverse the plastic gasket.



6. Re-install the hex seal cap onto the gas regulator.

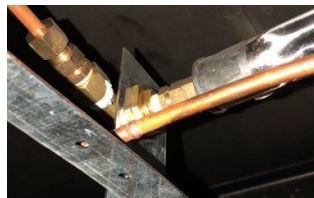
CONVERTING WET BATH TO LIQUID PROPANE (MODELS WB2H, WB3H, WB4H, WB5H)

This unit comes from the factory plumbed for Natural Gas. We do include the orifices needed to convert to Liquid Propane. If you want to convert to Liquid Propane follow the steps below.

1. Make sure the main gas supply is turned off and the surface of the unit is cool to the touch.
2. Unscrew the two brackets holding the single burner in place.



3. Remove the Natural Gas orifice that is partly inserted into the burner.



4. Install the included Liquid Propane orifice and reattach the burner to the brackets.
5. Unscrew the hex seal cap on the gas regulator.



6. Flip the cap around and reverse the plastic gasket.



7. Re-install the hex seal cap onto the gas regulator.

OPERATING DRY GAS STEAM TABLE (MODELS HF2H, HF3H, HF4H, HF5H)

These units do not require water. If you choose to use water you must use spillage/water pans which are sold separately.

1. Ensure individual burner controls are turned "OFF".
2. Turn on the main gas supply.
3. Light each individual pilot light.
4. Adjust individual burner controls based on how warm you want it.
5. Use our NSF approved spillage/water pans if running this unit with water or use any NSF approved hotel pan if running it dry. Be sure to check your water levels every hour. You only need about 1" of water in each spillage/water pan.
6. To turn off the unit turn each individual burner off then turn off the main gas supply. This unit does NOT have a pilot safety switch so you must turn off the main gas supply when not in use.
7. Daily cleaning is required to maintain your equipment. Wipe off any excess food and make sure the compartments are kept clean by using a mild soap detergent and warm water with towel or sponge then dry the unit completely. **DO NOT IMMERSE THIS UNIT INTO WATER.**

OPERATING GAS WET BATH (MODELS WB2H, WB3H, WB4H, WB5H)

1. Ensure the single burner control is OFF.
2. Fill the unit with water (about 1" deep).
3. Turn on the main gas supply.
4. Light the pilot.
5. Adjust burner control based on how warm you want it.
6. Use NSF approved hotel pans to store food in and place inside wells with covers on.
7. To turn off the unit turn each individual burner off then turn off the main gas supply. This unit does NOT have a pilot safety switch so you must turn off the main gas supply when not in use.
8. Daily cleaning is required to maintain your equipment. Wipe off any excess food and drain all the water every day. Clean the main well using a mild soap detergent and warm water with towel or sponge then dry the unit completely.