



Operating - Installation - Maintenance Manual

Sealed Well Electric Tables

Models: SW-2H-120, SW-3H-120, SW-4H-120, SW-5H-240/208

Revision 1.0



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Assembly

1. Carefully un-pack the unit from the pallet and shipping box.
2. Place the unit upside down
3. Attach the legs to the unit using the 1/4-20 machine screws (Do not tighten down right now).
4. Slide the under shelf onto the legs and attach using the 1/4-20 machine screws.
5. Tighten down the machine screws from step 3.
6. Ensure the metal bullet feet are fully inserted into the leg (they come pre-installed).
7. Flip the unit over onto its feet.
8. Install the serving shelf using the stainless steel support brackets included in your unit.
9. Choose a proper location for your unit. Do not place the unit near flammable material or head sensitive items.
10. Hire a licensed electrician to install the plug adapter into the wall (Failure to show proof that a licensed electrician installed the power plug will void your warranty). It is very important that the unit runs off a dedicated 30 amp breaker by itself.
11. The first time turning on the unit you should set all the wells to the highest temperature and let run for 30 minutes. This will burn off any residue from the heating element. This may generate some smoke which is normal. Make sure your area has ventilation.

Operation

Wet Use Only

1. Fill any well with hot water until you have about 1" of water sitting in the bottom of each well.
2. Pre-heat the wells you intend to use on high for 30 minutes. **NOTE: If you filled your wells with cold water, pre-heating could take longer than one hour.**
3. Place your already cooked food into your serving pan and place inside the well. Cover your food. Your food must be cooked prior to using this electric table. Our tables are designed to keep your food warm for serving purposes only, not to cook your food.
4. Set to desired holding temperature on each well (see recommended temperature settings below).
5. Maintain water level in pan throughout your shift.

Setting	Temperatures	Food Types
LO	140 - 150 deg F	Creamed foods (i.e. Mashed potatoes)
MED	150 - 170 deg F	Roasts, Ham, Fish Cutlets, Stews, Ribs, Fried Chicken, Veggies, Baked Beans, Fried Potatoes
HIGH	170 - 200 deg F	Barbecued Ribs, Thin Gravy, Soups, Baked Potatoes

Cleaning

Daily Cleaning

1. Turn off all wells and let it cool completely.
2. Drain the water using the water valve under the unit.
3. Use cloth or sponge with a mild detergent to wipe down the entire unit.
4. Rinse with fresh water and let dry.

WARNING: Do not use steel wool or any caustic cleaning solutions (i.e. bleach, ammonia, acidic cleaners). The use of these items will damage and/or corrode the surface of your electric table.

Weekly Cleaning

1. A de-scaling agent approved for use on STAINLESS STEEL should be used to clean the scale deposits that will occur due to the mineral content of your water source(s).
2. Rinse the inside of your electric table with a vinegar and water solution to neutralize all detergent and cleaner residue.
3. Rinse with fresh water and allow to dry completely.

Warranty

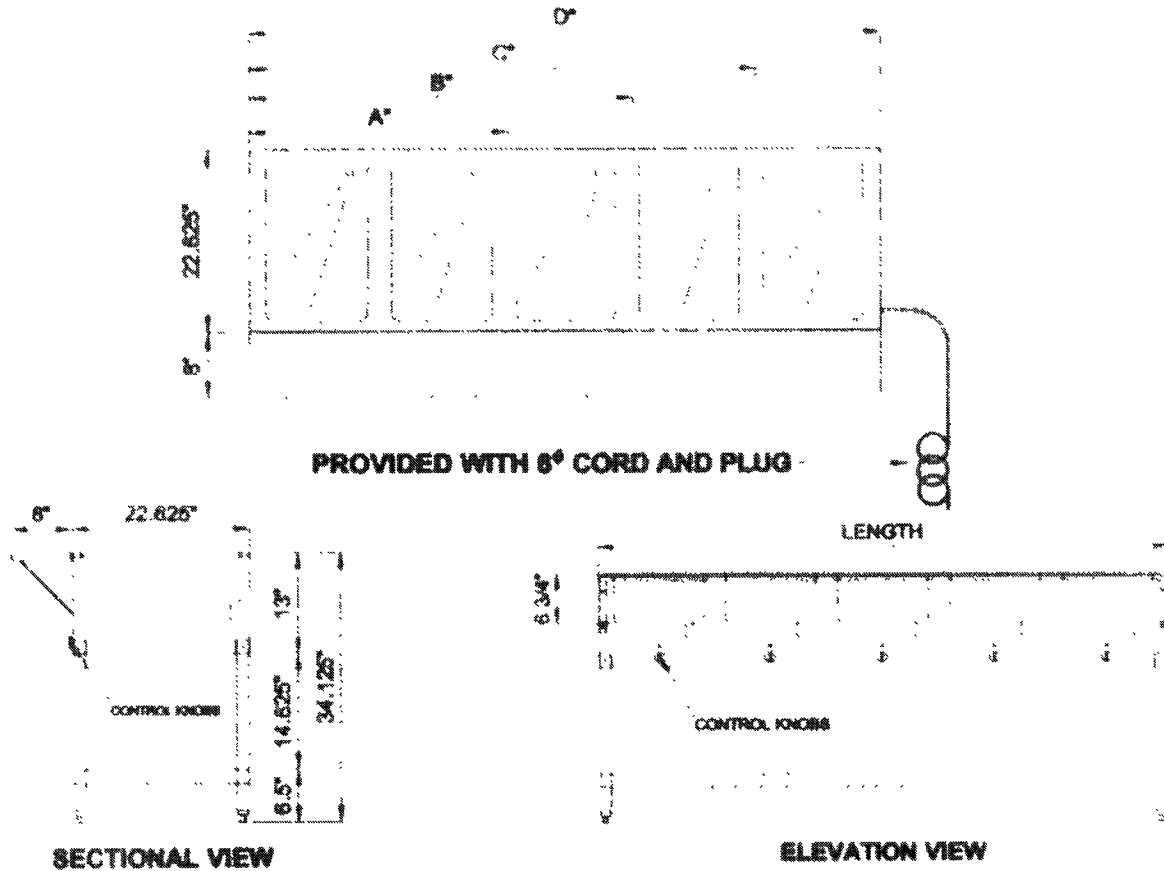
Klinger's Trading, Inc. warrants that all units manufactured by Klinger's Trading will be free from defects at the time of shipment. Warranty is valid for one year after installation date. Klinger's Trading is not responsible for damage or business loss of any kind resulting from a defective unit or installation of replacement unit.

TERMS AND CONDITIONS

1. Original owner only. Bill of sale must be submitted with all claims.
2. Claims must be made to Klinger's Trading, Inc. within 30 days of discovered defect.
3. Klinger's Trading, Inc. may provide service or a replacement unit within 30 days of received claim.

WARRANTY VOID IF

1. Unit has been transferred from the original owner.
2. Unit power was installed by an un-licensed electrician.
3. Unit was altered or modified in any way.
4. Unit is installed or shipped outside the continental United States.



Model	Length	# Wells	Weight	Cubic Feet	Amps/Watts
SW-2H-120	A = 32"	2	92	28.1	10/1280
SW-3H-120	A = 47 1/2"	3	120	41.32	20/1920
SW-4H-120	A = 62 3/4"	4	152	54.55	20/2560
SW-5H-204	A = 78 1/8"	5	170	66.94	20/5500

NOTE: Male and female plug receptacles are included with our electric tables. Each unit requires its own independent circuit breaker. DO NOT OPERATE THIS EQUIPMENT IN SERIES WITH OTHER EQUIPMENT.

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