



KARL'S EVENT RENTAL

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Features and Specifications

The propane-operated steam tables we offer at Karl's Event Rental are constructed of highly polished stainless steel. The tables have five wells, and include lids, water pans and food pans. The food and water pans are removable for cleaning or replacement. All units are furnished with a straight flow tubular gas burner and pressure regulator. All top openings accommodate 12 inch by 20 inch food pans. Each well has a separate thermostat, and the unit is on wheels for easy transportation. The steam table weighs about 185 pounds, and is approximately 6½ feet long and 2 feet



wide.

Operating Instructions

1. Turn the main pilot valve on.
2. Using a match or some source of fire, light the pilot burner.
3. If the burner goes out, wait about five minutes, and try lighting it again.
4. Turn the knobs to the highest position for several seconds, and then adjust to the desired flame level.
5. Fill the water trays and be cautious to prevent any burns.
6. The top tray should be filled with food, and placed atop of the water trays.
7. The water will heat up, and will keep the food warm.
8. Turn the burners off before removing any of the trays.
9. As always, be careful around hot areas and flames.
10. When not using the steam table, make sure all knobs are turned off.

