



Your Premier Party Rental Company

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1 Precision Road, Danbury, CT (203) 744-2295

20 Putnam Drive, Cheshire, CT (203) 250-6600

Steam Table



Gas Steam Table Operating Instructions

1. Fill base of steam table with at least 2 inches of water.
2. Attach propane tank to gas line hanging from side of steam table.
3. Ensure propane tank is installed and secured properly.
4. Prior to lighting, reach through the control valve porthole on side of unit and place control knob in the CLOSED position (to the left).
5. Slowly open propane tank valve. (This step is where most problems are caused)
6. Hold a long reach lighter next to the burner and turn the burner control knob in front of unit to ON. The burner will ignite instantly.
7. With the control knob in its full ON position, your Steam Table will quickly begin to produce steam.
8. Place your stainless steel food pans into the unit.
9. Periodically check the water level in your steam table to avoid burning!
10. Use the hot water drain when finished for easy clean up.

CAUTION: These steam tables are designed FOR OUTDOOR USE ONLY.

Place the steam table on a level area clear of all combustible materials. This unit utilizes extremely hot (boiling) water and must be protected from being bumped into or knocked over. Severe injury may occur if hot water is spilled or splashed.

If you have any problems with the unit, contact us immediately!

Thank you for your business.