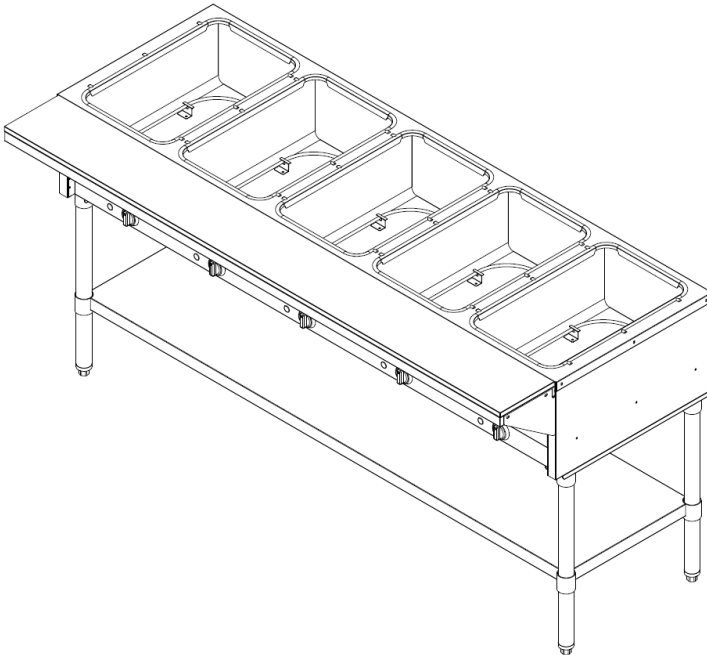


Flamaster

Commercial Steam Table User Manual



Intertek
5014714
CONFORMS TO
NFS4:2016



Intertek
5014744
CONFORMS TO UL
STD NO. 197
CONFORMS TO CSA
STD NO. 109

Read Carefully Before Use
Keep for Future Reference

Safety Information

Warning

- **ONLY** use this product in accordance with these instructions and **ALL** local regulations and guidelines related to the use.
- **ONLY** use this device with stable, compatible, and well-grounded power sources.
- **ONLY** use on a dedicated circuit of sufficient gauge to handle the electrical draw of the device. In particular, install a circuit breaker or a ground fault circuit interrupter (GFCI) at an easily accessible location for the circuit.
- **DO NOT** use 3-to-2 prong adapters, ungrounded extension cords, or extension cords of insufficient gauge for this device's expected electrical load.
- **DO NOT** modify the power plugs or move this device by pulling on its power cables.
- **ONLY** use the steam table well for the intended purpose, keeping and heating pre-cooked food whose preservation requires a constant temperature. **DO NOT** use for cooking raw food, especially raw meat of various kinds.
- Ensure that the device's power supply and temperature control system are working properly.
- Different types of food may require different temperatures and times.
- Adjust the steam table's temperature to ensure that the food stays within a safe temperature range. Avoid heating the food to excessively high temperatures to prevent overcooking.
- Extended warming may cause a decline in food flavor or even spoilage. Avoid keeping food in the steam table well for excessively long periods.
- Periodically inspect the cables, plugs, and temperature controller to ensure the equipment is in good condition.
- Limit access to the steam table. This appliance can be used by children aged 8 and above and persons with reduced physical, sensory, or mental capabilities, **ONLY IF** (1) they have been given supervision or instruction concerning the use of the appliance in a safe way, (2) they understand the hazards involved, (3) there are persons capable of safely using this appliance present during the entire process of use.
- If dry use is needed, **NEVER** pour water into the well. If Bain-marie warming is needed, **ONLY** put a spillage pan over the heating element and heat the food with another fan pan. Be careful with how much water to put inside the spillage pan; make sure there is enough for warming, but not too much as to spill, which **WILL** shorten the service life of the steam table.
- Keep the appliance and its cord out of the reach of children under 8 years old.
- If the supply cord is damaged, cease use and have the cord replaced by the manufacturer, its service agent or similarly qualified persons before resuming use.
- **DO NOT** touch the surface of the table until it has completely cooled down.
- **DO NOT** let food come into direct contact with the heating element. Use cubic pans to hold food instead of putting it right into the wells.
- **DO NOT** use while under the influence of alcohol, drugs, or any medication, which can negatively affect your judgment or reflexes.

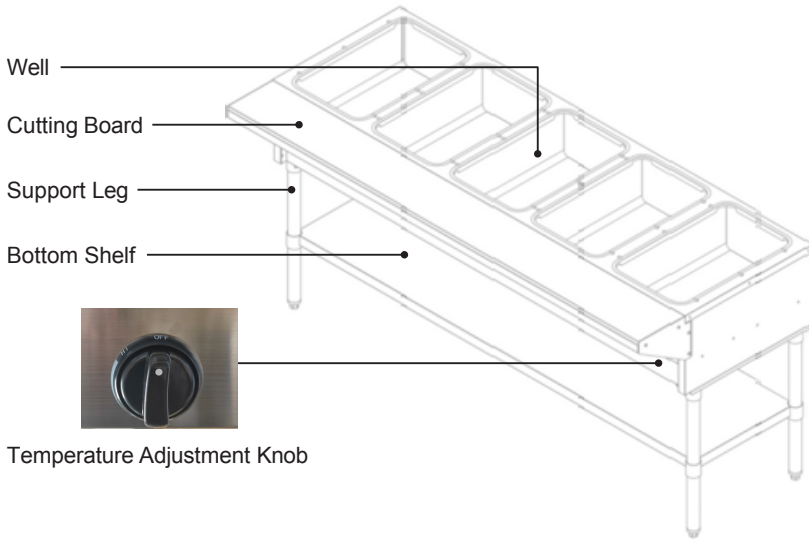
Safety Information

- **ALWAYS** disconnect the power after use.
- Use the correct tool to move the table around. Be careful of where it might fall or create a pinching hazard.

Specifications

Model		FLM-ST2-SS	FLM-ST3-SS	FLM-ST4-SS	FLM-ST5-SS
Power	Rated	1000 W	1500 W	2000 W	5000 W
	Input Voltage	120 V			240 V
	Frequency	60 Hz			
	Current	8.3 A	12.5 A	16.7 A	20.8 A
Temp. Range		0–200 °F			
Wells	Number	2	3	4	5
	Dimensions (Each)	51×31×20 cm (20×12×0.6 in.)			
Applicable Spillage Pan/Food Pan (Not included)		GN 1/1			
Chopping Board	Material	PE			
	Dimensions	76.5×20×1.3 cm (30×8×0.5 in.)	112×20×1.3 cm (44×8×0.5 in.)	147.5×20×1.3 cm (58×8×0.5 in.)	183×20×1.3 cm (72×8×0.5 in.)
Heating Element	Type	Dry			
	Number	2	3	4	5
Insulation Layer Material		Aluminum Silicate Fiber			
Power Cord	Type	NEMA 5–20P	NEMA 5–20P	NEMA 5–30P	NEMA 6–30P
	Length	1.8 m (70.9 in.)			
Height Range		87–90.5cm (34–35.6 in.)			
Net Weight		38 kg (83.78 lb.)	50 kg (110.2 lb.)	62 kg (136.7 lb.)	76 kg (167.6 lb.)
Dimension		76.5×77.5×87 cm (30×31×34 in.)	112×77.5×87 cm (44×31×34 in.)	147.5×77.5×87 cm (58×31×34 in.)	183×77.5×87 cm (72×31×34 in.)

Product Diagram



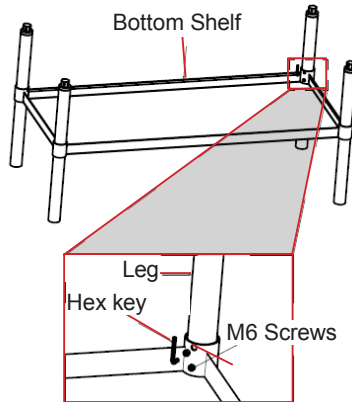
Parts List

Item	Qty.	
Support Legs	4	
Bottom Shelf	1	
Cutting Board	1	
Brackets	2	3 (5 Wells Only)
Cutting Board Shelf	1	
M6 Set Screws	17	
M6 Hex Bolts	9	11 (5 Wells Only)
M6 Nuts	4	
Hex Key	1	

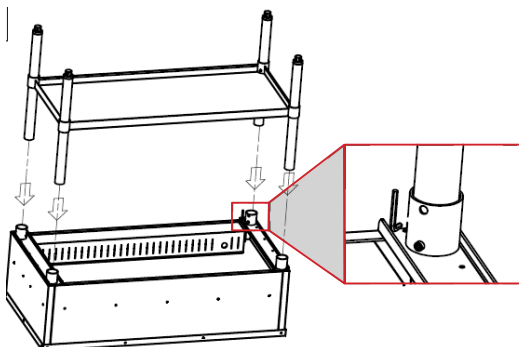
Assembly

Caution

- Check all the units when unpacking. If something is lost or damaged, contact the customer service for help.
 - The support legs and bottom shelf **MUST** be assembled first before securing legs to the steam table.
 - The machine is very heavy and you may need two or more people to move and install it.
 - To reduce the risk of fire, **ONLY** install the device in non-combustible surroundings, with no combustible material within 18 inches of the sides, front or rear of the device or within 40 inches above the device.
1. Lay the steam table on its upside on a flat, clutter-free floor.
 2. Feed the four support legs into the holes of the bottom shelf, and tighten them with M6 set screws using the hex key.

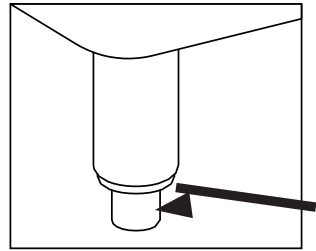


3. Insert the support legs into the holes of the steam table, and tighten them with M6 set screws using the hex key.



Assembly

4. With the help of two people, stand the steam table upright on a flat surface and adjust the height of the support legs to make it level.

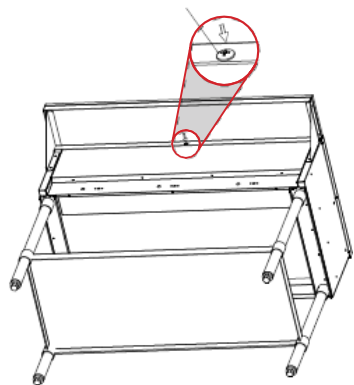


Adjustment Shaft

5. Attach the cutting board brackets to the table using M6 hex bolts and nuts.

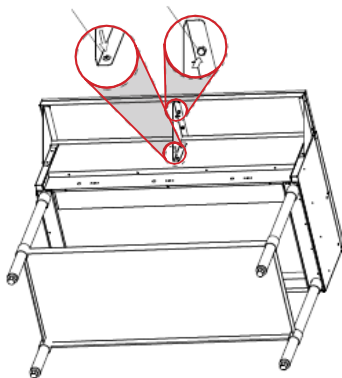


6. (4 wells only) Insert the set screw into the hole as shown and tighten it.

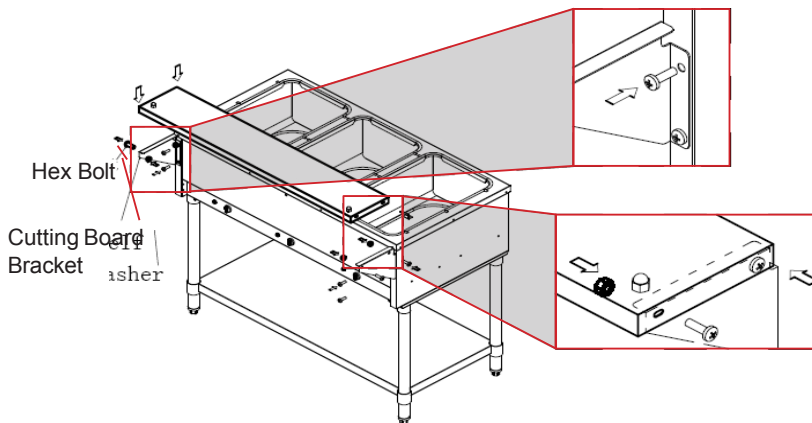


Assembly

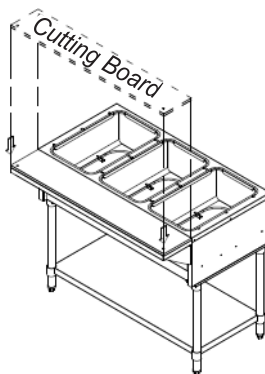
7. (5 wells only) Attach the middle cutting board shelf using M6 hex bolts as shown.



8. Put the cutting board shelf on the brackets, and fix it using the M6 hex bolts.



9. Align the holes on the shelf and place the cutting board on the shelf.



Operation

Warning

- **DO NOT** let food come into direct contact with the heating element. Use food pans need to hold the food.
- During initial use, smoke or odor is normal (a small amount). Each table has been coated at the factory and the coating on the heating element should be burrrnt away in a half hour after start up.
- **DO NOT** add water into the wells.
- **DO NOT** get close to the well, which may cause steam burns

Dry Heating Operation

1. Place the table in the desired location.
Note: Leave enough space to operate.
2. Connect the steam table to a compatible power source.
3. Turn the knob to HI and pre-heat the table for 30 minutes.
The indicator will light up.
4. Put appropriate food pans (not included) with food into each cavity.

Note: GN 1/1 food pans (15cm deep) are recommended.

Warning

Be careful of burns, and wear anti-scald gloves.

5. Adjust the temperature using the corresponding adjustment knob according to the pre-cooked food in each pan.

Note: Cover the pans with lids when food is not being served to prevent food from drying out.

Bain-Marie Operation

1. Place the table in the desired location.
Note: Leave enough space to operate.
2. Put appropriate spillage pans (not included) into each well.

Note: GN 1/1 spillage pans (15cm deep) are recommended.

3. Fill each pot with 2-quart water.

Warning

Consider how much the water will expand when the food pan is set into the spillage pan. It is recommended you experiment with the pans before you sit them into the wells.

Operation

4. Turn the knob to HI and pre-heat the table for 30 minutes.

The indicator will light up.

5. Put appropriate food pans (not included) with food into each spillage pan with water.

Note: GN 1/1 food pans (15cm deep) are recommended.

Warning

Be careful of burns, and wear anti-scald gloves.

6. Adjust the temperature using the corresponding adjustment knob so that each type of food is kept at its best temperature.

Warning

Failure to keep a proper water level may result in bad performance or even shorten the product life.

If the water level of the spillage pans is below 1/2 in. during use, add water in time.

Note: Cover the pans with lids when food is not being served to prevent food from drying out.

After Use

1. Turn the adjustment knob to **OFF** and disconnect the table from power.
2. Take out the food pans.

Warning

Be careful of burns, and wear anti-scald gloves.

3. (Only for Bain-Marie operation) Take out the spillage pan with water and dispose of the water.
4. Store the machine in a dry and cool place.

Warning

- **NEVER** clean any electrical unit by immersing it in water. Unplug the steam table before surface cleaning.
- Clean the steam table daily.

Maintenance

- **NEVER** use caustic chemicals or harsh abrasives, which might damage the surface.
- Use mild cleaners and a soft cloth to remove the baked-on food and water scale on the surface.
- **DO NOT** clean with pressurized water.
- If this device will not be used for an extended period of time, store the table in a cool dry place away from direct sunlight and inaccessible to children.

Disposal



Electrical products should not be disposed of with household products. In the EU and UK, according to the European Directive 2012/19/EU for the disposal of electrical and electronic equipment and its implementation in national laws, used electrical products must be collected separately and disposed of at the collection points provided for this purpose. Locations in Australia, Canada, and the United States may have similar regulations. Contact your local authorities or dealer for disposal and recycling advice.

Contact Us

Thank you for choosing our products! If you have any questions or comments, contact us at [**flamaster@chefmindgroup.com**](mailto:flamaster@chefmindgroup.com) and we'll resolve your issue ASAP!

For a .pdf copy of the latest version of these instructions, use the appropriate app on your smartphone to scan the QR code to the right.