



ELECTRIC HOT FOOD TABLE

Installation and Operation Manual

Models: HZ-EHT2WA

 HZ-EHT3WA

 HZ-EHT4WA

 HZ-EHT5WA



WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Attention Owners and Operators

The equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Repairs and conversions are to be made solely by an authorized servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that vender cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

INSTALLATION

The Chrome-Max and Star-Max series electric electric hotplates

The electric hot food table are designed to operate only for the voltages indicated on the dataplate attached to this electric hot food table, and for alternating current (AC) only.



WARNING DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric hot food table should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS.

A Qualified electrical installer must install this electric hotplate. Improper installation will void the manufacturers warrantee. External wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code.

THE BODY OF THE ELECTRIC HOT FOOD TABLE SHOULD BE GROUNDED (DO NOT GROUND TO A ELECTRIC SUPPLY LINE).

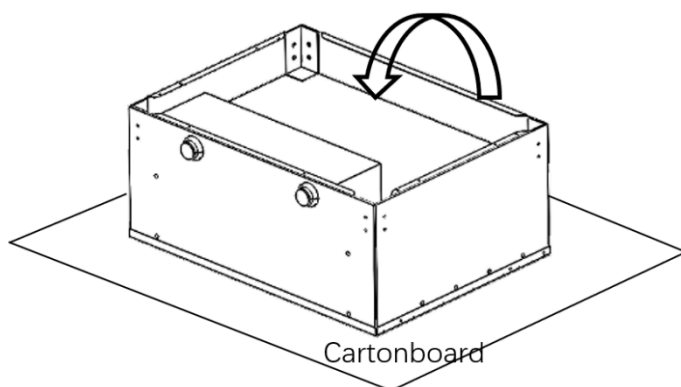
CHECK PACKAGE UPON ARRIVAL

Upon receipt of an shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact us within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents.

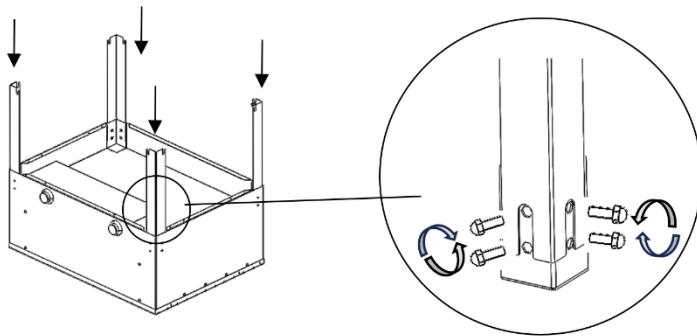
Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

WARNING: The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty. In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

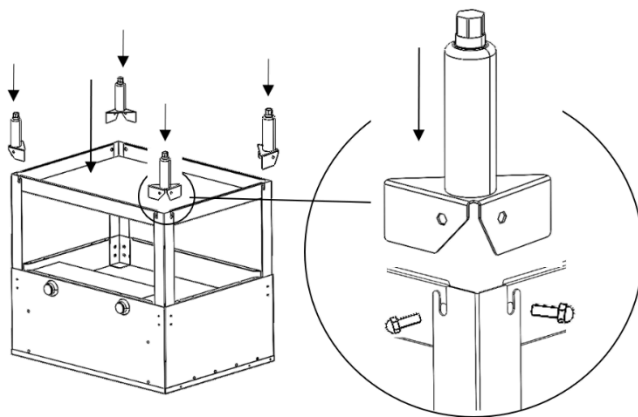
DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!



Step 1: Take the body out the carton, Flatten the cardboard box and place the box body upside down on the cardboard.

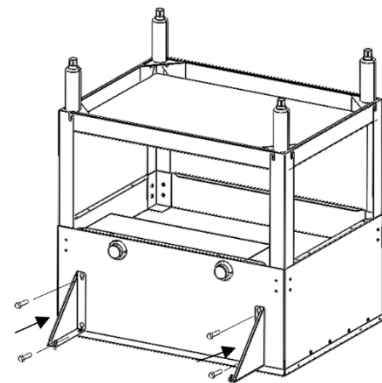


Step 2: Insert the four leg angles into the four corners of the body. First, loosen the four screws at each corner by a few turns, align the U-shaped groove with the screw holes, insert the leg angles, and then tighten all the screws.

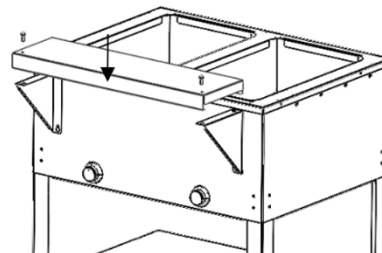


Step 3: Place the undershelf and four legs according to the directions in the illustration, align the U-shaped slots on the leg angle with the holes on the undershelf and legs, and tighten the screws.

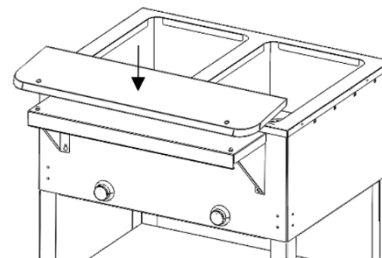
Step 4: Insert the board bracket support boards of the two triangle support plates and tighten the screws.



Step 5: Place the front board on two triangle support plates, tighten two screws



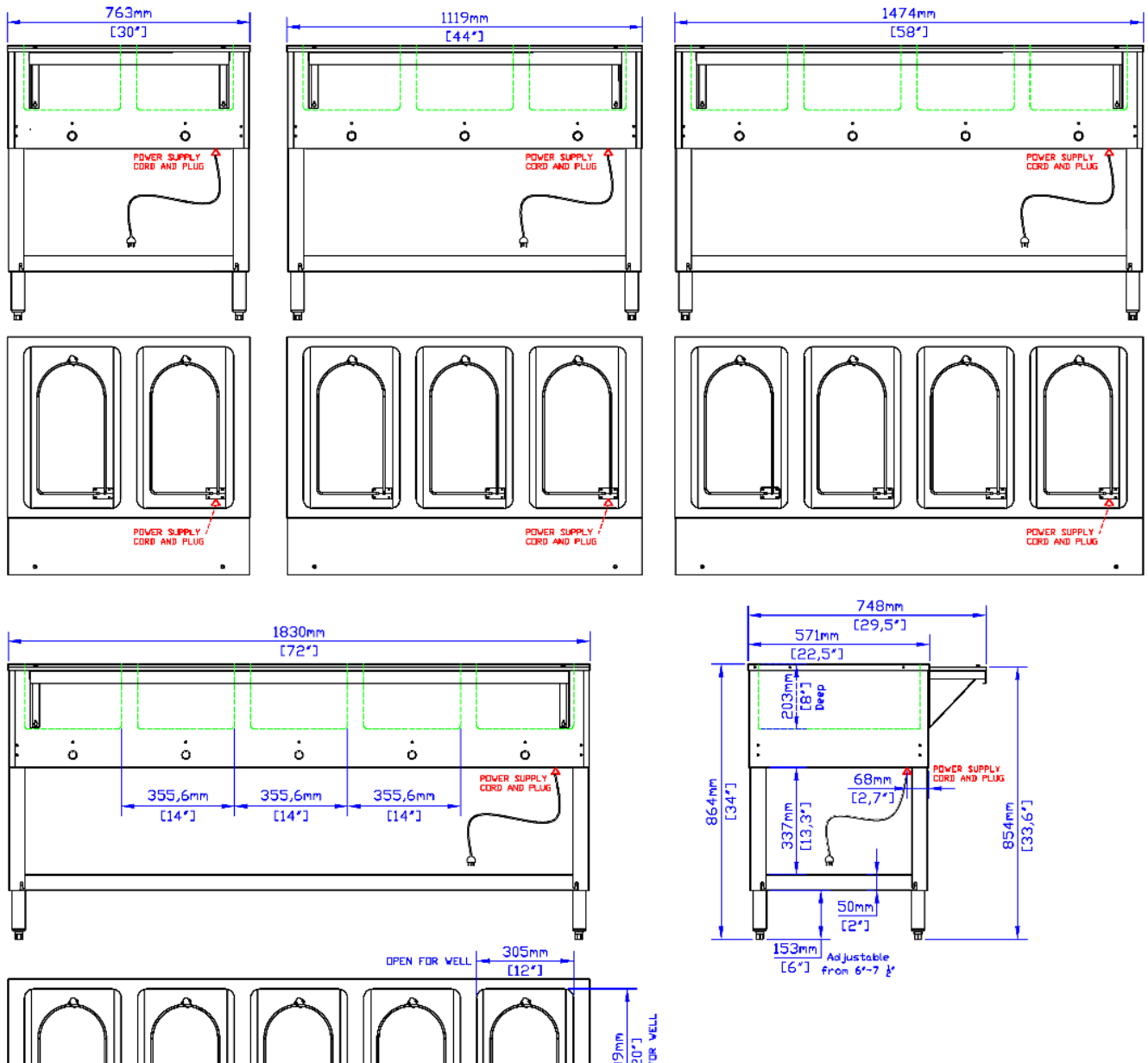
Step 6: Place the polyboard over position screws.



Electric Parameter & Plan View

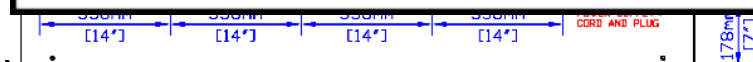
MUST BE CONNECTED ONLY TO THE VOLTAGE OF IDENTIFIED ON THE RATING PLATE

Model	Voltage	Phase	Plug	Wells	Power (Watts)
EHT2WA	208V or 240V	1P	NEMA6-15P	2	1126~1500
EHT3WA	208V or 240V	1P	NEMA6-15P	3	1690~2250
EHT4WA	208V or 240V	1P	NEMA6-15P	4	2253~3000
EHT5WA	208V or 240V	1P	NEMA6-20P	5	2816~3750



GENERAL OPERATING PROCEDURES

The Chrome-Max and Star-Max series electric hotplates



- Do not touch any hot surfaces.
- Do not plug or unplug unit with wet hands.
- Do not immerse unit, cord or plug in liquid at any time.

Unplug cord from outlet when not in use and before cleaning.
Do not operate unattended.
Do not use this unit for anything other than intended use.
Do not use outdoors.
Operate the unit with legs provided to prevent overheating of surfaces below.
Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
Keep children and animals away from unit.
Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury.
All repairs should be done by authorized professionals only.
Ensure that the designated power supply is adequate for continual usage and the voltage is correct.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

USAGE OF THE HEATING STAGE

This product is designed to maintain cooked food at the optimal serving temperature without compromising its quality. Its design is intended for cooking, preparing raw food, or reheating meals.

! Note: Ensure the food has been heated to an appropriate food safety temperature before placing it.
Failure to properly heat food may lead to serious health risks.

It is strictly prohibited to pour cold water into the sink. Always use warm or hot water for optimal performance.
It is strictly prohibited to place food or water directly into empty troughs or wells
Do not store perishable food below 150°F (66°C).

DRY OPERATION WITH COVER (SPILLAGE PANS RECOMMENDED)

Plug unit into appropriate electrical power supply receptacle.
With openings covered, set dial on highest position for 45 minutes to preheat unit.
During initial start up, smoke or odor may be detected (a small amount). This will occur when the coating on the heating element burns off and should stop approximately a half hour after start up.
Place precooked food (minimum 160°F) in food pans, place in openings and cover with lids. (Indicator light is the set point for the control knob).
Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

Note: spillage pan is recommended to prevent food drippings from coming into contact with the element.

WET OPERATION WITH COVER (SPILLAGE PANS REQUIRED)

NOTE: DO NOT put hot water in heating well or on element.
With openings covered, set dial at highest setting for 45 minutes.
Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
Place pre-cooked food (minimum 160°F) in food pans.
Place in spillage pans and cover food pans with lids.
Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

Useless

1. Set the temperature to the highest and preheat for 15~20 minutes
2. Place the pre-cooked food (minimum 160°F/70°C) into the food tray, insert it into the well, and cover it with the lid.
3. Adjust the individual well to the desired thermal setting.

Note: When not serving food, cover the baking tray to maintain temperature and prevent the food from drying out.

Wet use

1. Note: Do not place water on the heating well or elements.
2. Pour 1 inch of hot water (minimum 85°C/185°F) or tap water into the overflow tray.
3. Adjust all wells to high temperature; allow the device to preheat for 30-45 minutes.
4. Place the pre-cooked food (minimum 70°C/160°F) into the food tray, insert it into the well, and cover with the lid.
5. Adjust each well to the desired thermal setting.
6. Maintain the water level in the pot throughout the day. It is recommended to check the water level at least every 2 hours

Note: The dial does not fully correspond to specific calibration temperatures. Accurate temperature settings must be obtained by familiarizing with the device and depend on the ambient temperature and conditions under which the device is placed. The dial also has a shut-off position to turn off the heater.

Please comply with the food safety guidelines under the following circumstances

1. Keep hot food warm and maintain appropriate food temperatures. Check the temperature of the food.
2. Frequently and regularly. Use clean and disinfected thermometers.

Note: This device is not a cooking utensil and is not intended for cooking or reheating food.

For reference only

150~160F Low - Thick soups, cream-based, mashed potatoes

160~170F M - Roast meat/chicken ribs/meat slices/roasted ham/fish/vegetables/fried meat patties/oven-baked bean cakes/fried liver/fried potatoes/chicken fried medium

170~200F H -- Roasted Potatoes/Roasted Ribs/Meat Soup/Clear Soup

CLEANING

The Chrome-Max and Star-Max series electric electric hotplates

NOTE: to maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

Allow unit to completely cool before cleaning.

Disconnect the cord from the outlet.

Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.

To avoid damage, do not use abrasive cleaners or scouring pads.

Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

MAINTENANCE AND REPAIR

Contact a service representative or a local service company for service or required maintenance.

Your electric hot food table has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the surface in its original condition. All electric hotplate surfaces are

warranted for a period of 1 year against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by one of its authorized representatives that the surface has been misused or abused or subjected to the following situations:

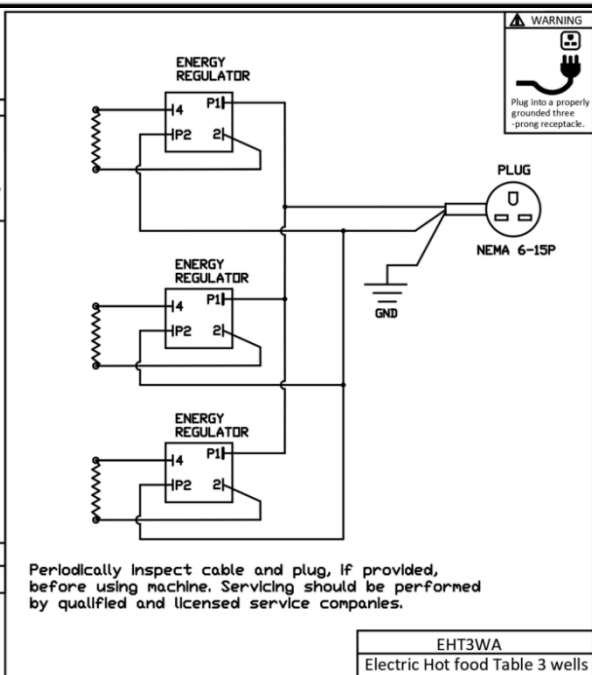
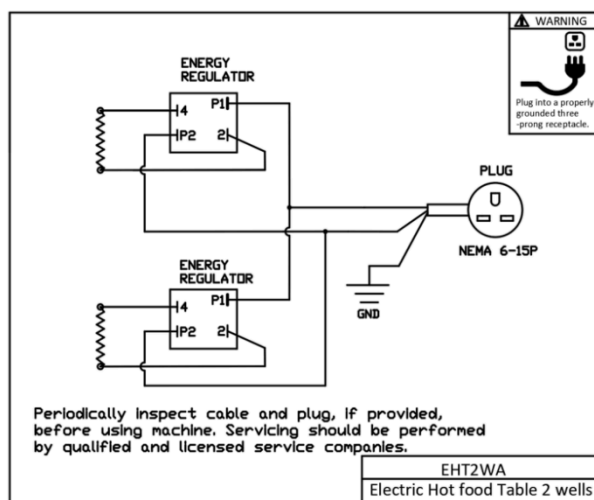
1. Unit was Improperly installed.
2. Incorrect voltage applied to electric units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, take out, stone, screen or other cleaning products which could damage and affect the performance of the surface.
5. The neglect of daily routine maintenance to the surface.

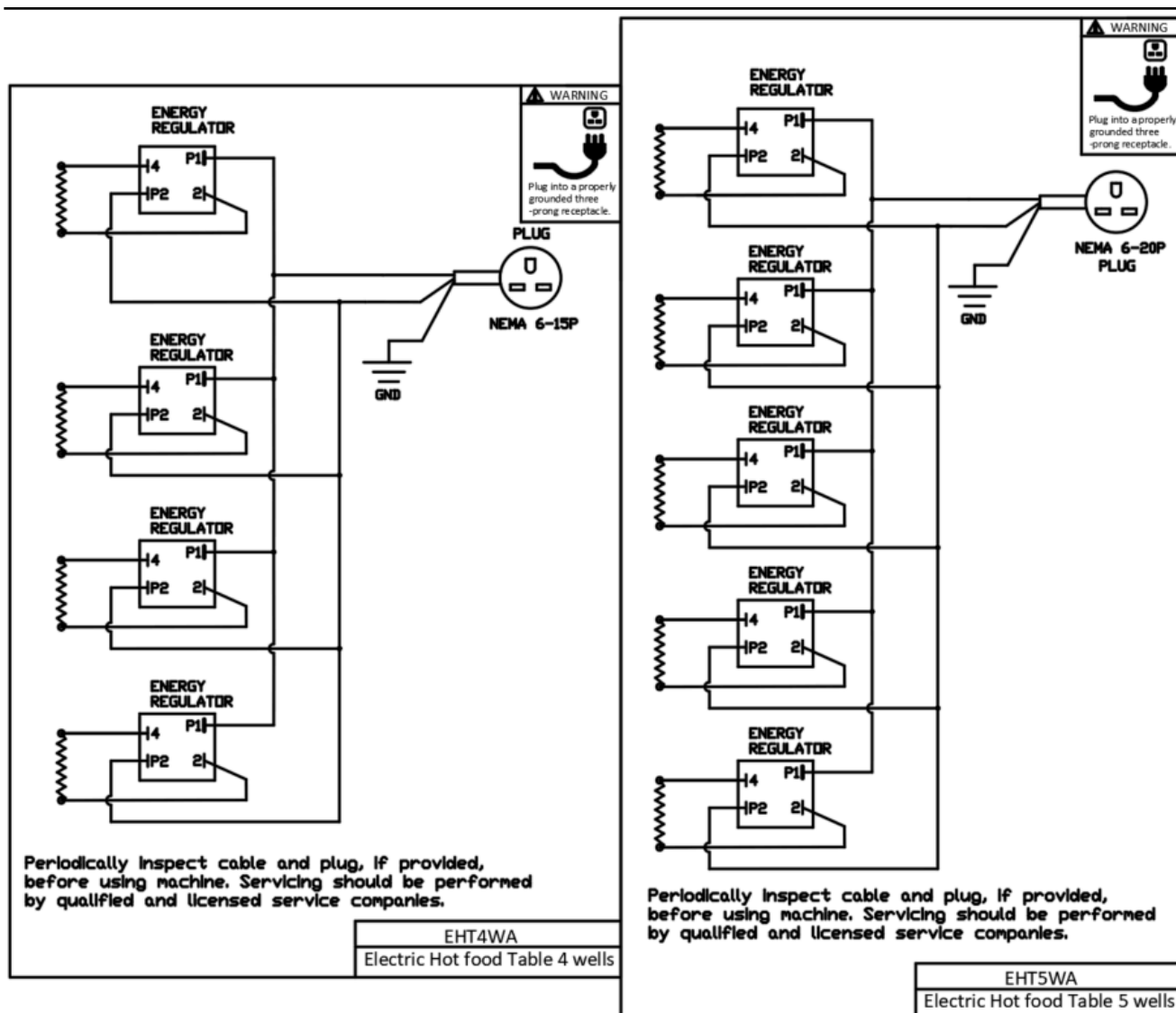
THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for before leaving the factory.

Damage may have possibly occurred in shipping. If damage is present, immediately contact the shipping company that delivered the unit and file a claim for shipping damage. If you do not file promptly, the warrantee may not be covered.

ELECTRICAL DIAGRAMS





! WARNING: This device should be safely and adequately grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70, Latest Edition to protect the user from electrical shock. It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of proper size and rating. Canadian installation must comply with the Canadian Electrical Code, CSA C22.2, as applicable.

LIMITED WARRANTY

ELECTRIC EQUIPMENT

WARRANTY CONDITIONS

1. Equipment installation provided by an authorized service company
2. This warranty is limited to the repair or replacement, at the company's option and discretion, without charge of any part or product diagnosed by an authorized service agent as a manufacturing defect within the warranty period.

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3. Complete Warranty Registration Card within 30 days after installation to validate warranty coverage. If Registration Card not completed, customer will be required to provide a "Proof Of Purchase" to request warranty service
 4. Labor rates are standard. Additional rates, including ***after normal business hours, holidays, weekends, and additional mileage***, etc., will be the responsibility of the customer / end user
 5. Mileage rates are covered for 100 miles round trip to place of service. Additional mileage is the responsibility of the customer / end user.
 6. Warranty claims to include:
 - A. Model number
 - B. Serial number
 - C. Date of installation
 - D. Technicians diagnosis
 7. Warranty exclusions:
 - A. Installations outside of continental United States & Canada
 - B. Warranty is for original equipment owner; non transferable
 - C. Improper installation
 - D. Improper ventilation
 - E. Calibration (this procedure should be performed by authorized installer)
 - F. Harsh chemicals and/or abrasives used on equipment
 - G. Light Bulbs, lambs, indicator lamps, fuses, knobs.
 - H. Damage during transit
 - I. Customer abuse, misuse, neglect, and/or purposes other than a commercial gas/electric equipment environment
 - J. Residential
 - K. Any electric cooking equipment installed in a non-permanent structure, such as a mobile kitchen, food truck, or trailer shall have a thirty (30) days limited warranty from the date of purchase. A proof of purchase is required.

No other warranty, implied or stated, will be acceptable. The above warranty is in lieu of all other liabilities and warranties. The Company will not be responsible for property damage, loss of product, personal injury, punitive or consequential damages, or excessive time / travel associated with a warranty claim.