

# KRATOS

## ELECTRIC STEAM TABLE MANUAL



28W-109

28W-110

28W-111

28W-112

28W-113



## Central Restaurant Products®

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# ELECTRIC STEAM TABLE MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind by providing the best value without sacrificing quality. Kratos Electric Steam Tables are UL and NSF approved to meet your business's needs. These steam tables are constructed of sturdy stainless steel with fully welded legs and undershelves. They feature knob guards to prevent breakage of standard control knobs, a common issue with steam tables. Each well is independently controlled with 500 watts of power (for 120V models) and 750 watts per well (for 240V models).

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# ELECTRIC STEAM TABLE MANUAL

## Receiving & Inspecting EQUIPMENT

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

# ELECTRIC STEAM TABLE MANUAL

## Warnings

- Do not touch the interior or exterior of the heating wells during operation.
- Use heat-resistant protective gloves when adding a pan to a heated well to prevent injury from steam or hot surfaces.
- Do not immerse the unit, cord, or plug in liquid.
- Unplug cord from outlet when not in use and before cleaning.
- Do not use this unit for anything other than its intended use.
- Do not use outdoors.
- Operate the unit with the provided legs to prevent overheating or damage to the below surface.
- Do not use if unit has a damaged cord or plug, in the event of malfunctions, or has been damaged in any manner.
- Do not plug or unplug unit with wet hands.
- 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 supports the correct voltage and can handle continuous use.
- All food service equipment should be operated by trained personnel.
- Never hold food below 140°F.

# ELECTRIC STEAM TABLE MANUAL

## Warnings

### WARNING - Fire Hazard

Do not operate this equipment without post, shelf, and legs or casters properly installed. The heating compartment must be separated from the supporting surface of the unit.

### WARNING - Burn Hazard

Hot water and steam in the well can burn skin. Use protective gloves, mitts, or pot holders when removing food containers or lids. Hot food can also cause burns. Handle hot food carefully.

- ★ Food safety precautionary note: Monitor food temperatures closely for food safety. The United States Public Health Service recommends that hot food be held at a minimum of 140°F (60°C) to prevent bacteria growth.

### WARNING - Electric Shock Hazard

Do not spray water or cleaning products directly on the unit. Liquid could enter the electric compartment and cause electric shock or short circuiting.

### WARNING - For your safety

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this unit.

- ★ Plug the power cord into an electrical outlet with nameplate-rated voltage.
- ★ Place hot food containers into preheated warmer wells. To prevent spills, do not overfill the food containers.
- ★ To maintain appearance and increase the service life, the food warmer should be cleaned daily following the instructions below.

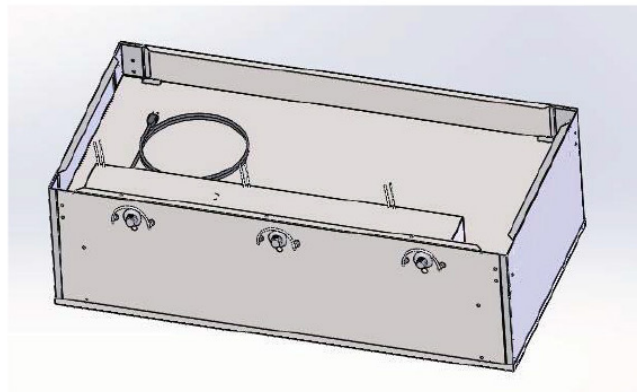
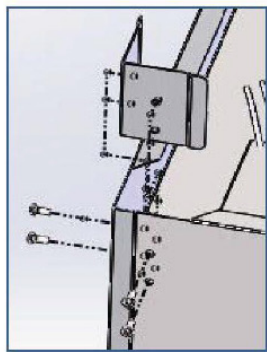
# ELECTRIC STEAM TABLE MANUAL

## Assembly INSTRUCTIONS

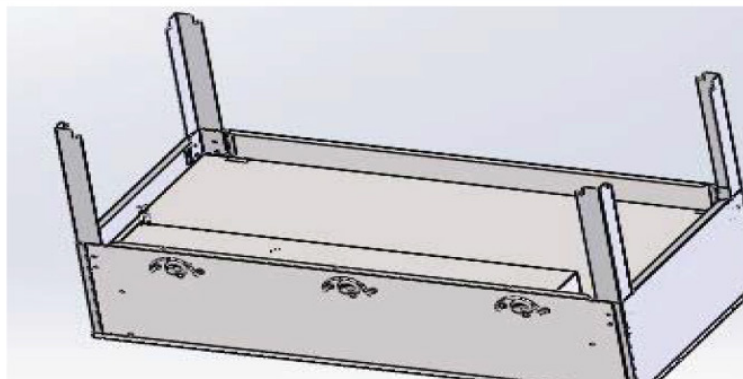
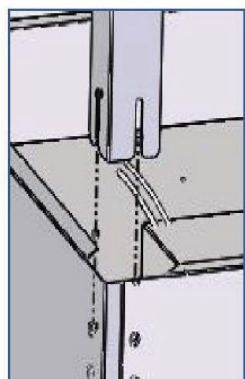
### Electric Steam Table

Step 1. Place the steam table upside down, put the fixed plate to the inner corner, align holes, and fix by 10-24x3/8" cross recessed pan head screws.

Do not tighten completely. Follow step 1 for the three remaining fixed plates in the same way.



Step 2. Align the leg angle slots to the leg angle screws, insert, fix the legs with the 10-24x3/8" cross recessed pan head screws. Fix four legs in the same way.

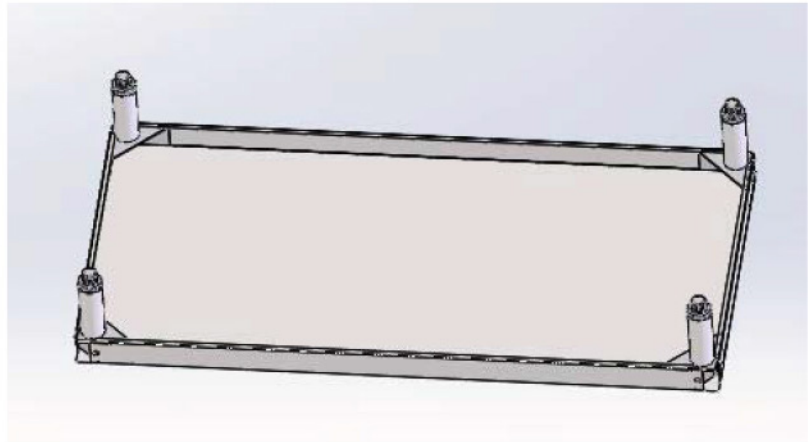
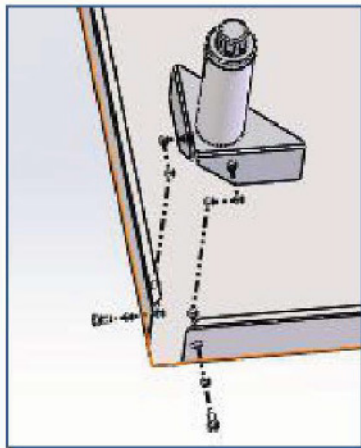


# ELECTRIC STEAM TABLE MANUAL

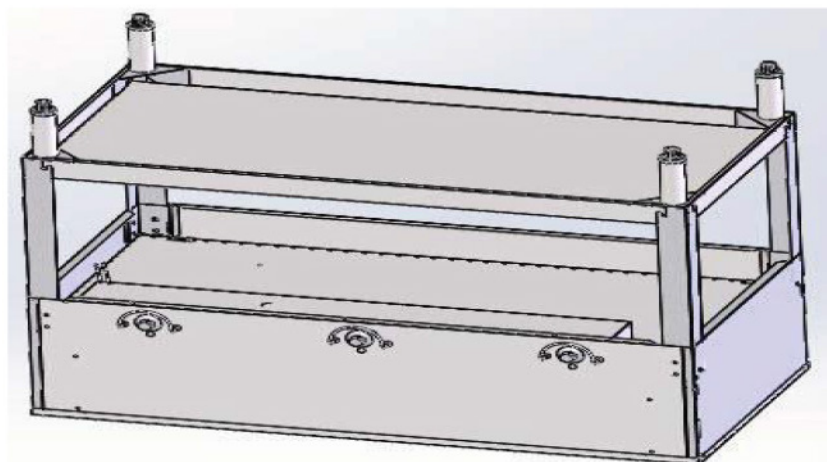
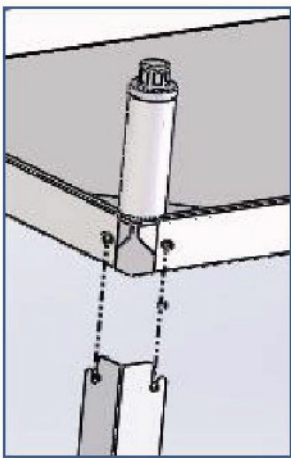
## Assembly INSTRUCTIONS

### Electric Steam Table

Step 3. Lay down the undershelf, put the adjusting foot into the inner corner, and align the holes. Fix by 10-24x3/8" cross recessed pan head screws. Do not tighten completely. Leave space for a leg. Assemble the other three adjusting legs in the same way.



Step 4. Slide bottom shelf over leg angle so that loose 10-24x3/8" screws set into leg angle slots. Tighten all screws.

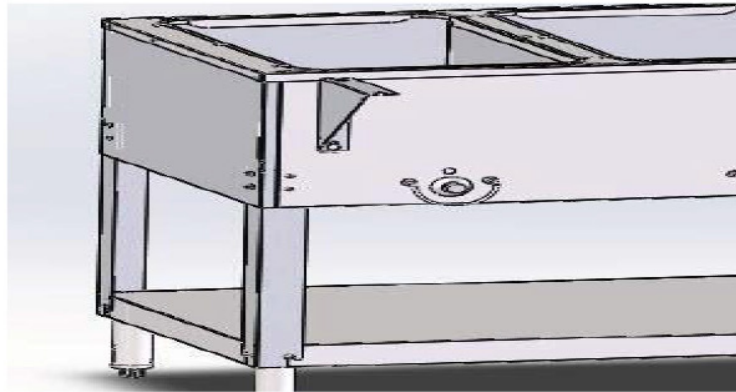
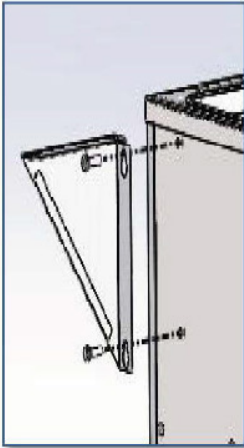


# ELECTRIC STEAM TABLE MANUAL

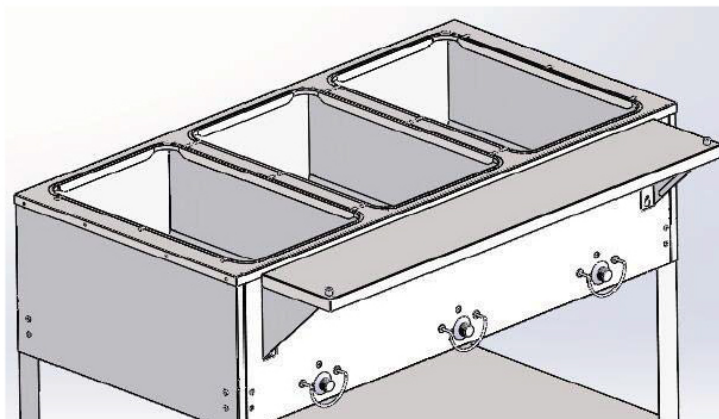
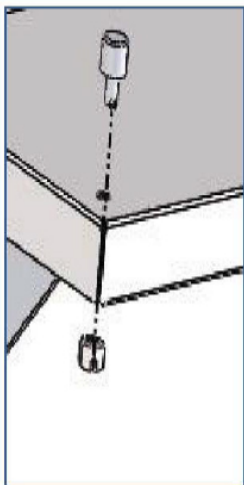
## Assembly INSTRUCTIONS

### Electric Steam Table

Step 5. Stand up the steam table. Tighten all the 10-24x3/8" screws. Bolt the brackets using 1/4-20x0.5" six angle flange screws. Do not tighten completely Leave the upper screw loose. Will tighten in a future step.



Step 6. Put the shelf on the brackets, fix the shelf and brackets onto the steam table using 1/4-20x0.5" six angle flange screws, then tighten the shelf and bracket with screw and nylon lugnut.



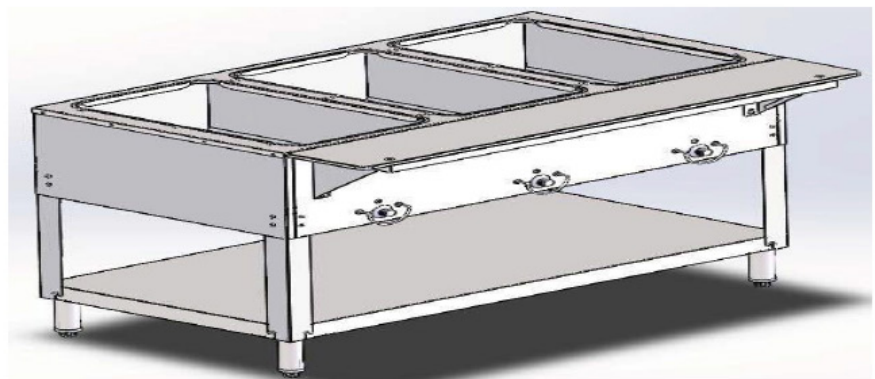
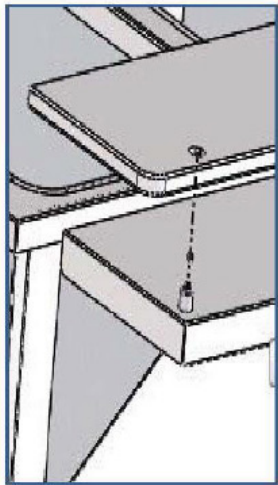


# ELECTRIC STEAM TABLE MANUAL

## Assembly INSTRUCTIONS

### Electric Steam Table

Step 7. Add the poly cutting board onto the shelf as shown in the picture below.  
Installation is complete.



# ELECTRIC STEAM TABLE MANUAL

## Operating INSTRUCTIONS

### Electric Steam Table

Kratos steam tables are designed dry operation. If wet operation is required, a spillage pan must be used. This equipment is used for holding foods at food safe temperatures for short periods of time. Cover hot food containers to maintain safe temperatures while not serving. Each well has independent temperature controls.

1. Plug unit into appropriate electrical power supply receptacle. Always check first with a qualified electrician if you are unsure of your facility's power supply.
2. To preheat your unit, cover each well and turn on high for 30-45 minutes.
3. During initial start-up, you may notice a small cloud of smoke or odor. This is normal as the heating elements are lubricated and this will burn off during the first operation.
4. Place pre-cooked food (minimum temperature of 140°F) in food pans. Place the pans in the wells and cover with lids.
5. Adjust the temperature setting on each well to your desired temperature.
6. To maintain food temperature, food pans should be covered when not serving. This will also prevent food from drying out.

Note: DO NOT put hot water in heating well or on element. Use a spillage pan if wet operation is desired.

# ELECTRIC STEAM TABLE MANUAL

## Cleaning INSTRUCTIONS

Clean your steam table daily so that you are serving food in a manner consistent with food safe practices. This will help to extend the life of your steam table. NEVER immerse the unit in water or any other liquid. If liquid enters the electrical

compartment, it may cause it to short circuit or produce an electrical shock.

1. Allow the steam table to completely cool before cleaning.
2. Disconnect from the power source.
3. Do not use abrasive cleaners or scouring pads that will damage the unit.
4. Avoid using corrosive chemicals or chemicals that leave residue on the steam table.

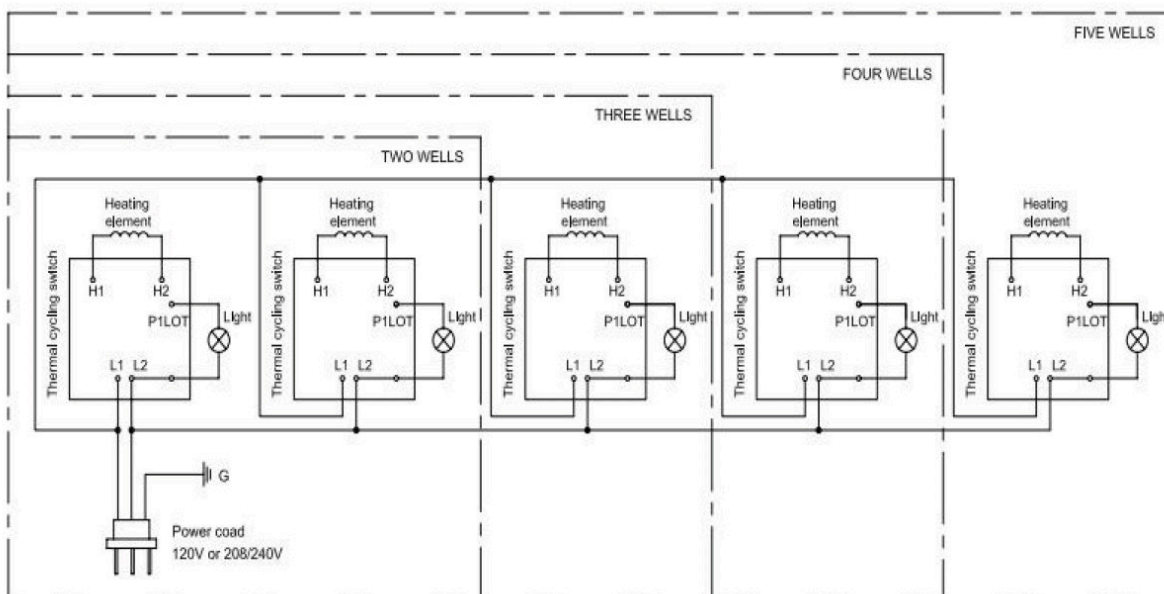
### Shipping Dimensions

Item	Description	Length "	Width "	Height "	weight (lbs)
28W-109	2 WELL STATIONARY ELECTRIC STEAM TABLE, 120V, 1000W, KRATOS	34	27	17	80.3
28W-110	3 WELL STATIONARY ELECTRIC STEAM TABLE, 120V, 1500W, KRATOS	48	27	17	114.4
28W-111	4 WELL STATIONARY ELECTRIC STEAM TABLE, 120V, 2000W, KRATOS	62	27	17	146.3
28W-112	4 WELL STATIONARY ELECTRIC STEAM TABLE, 208/240V, 3000W, KRATOS	62	27	17	146.3
28W-113	5 WELL STATIONARY ELECTRIC STEAM TABLE, 208/240V, 3750W, KRATOS	76	27	17	176

# ELECTRIC STEAM TABLE MANUAL

## Electric CIRCUIT

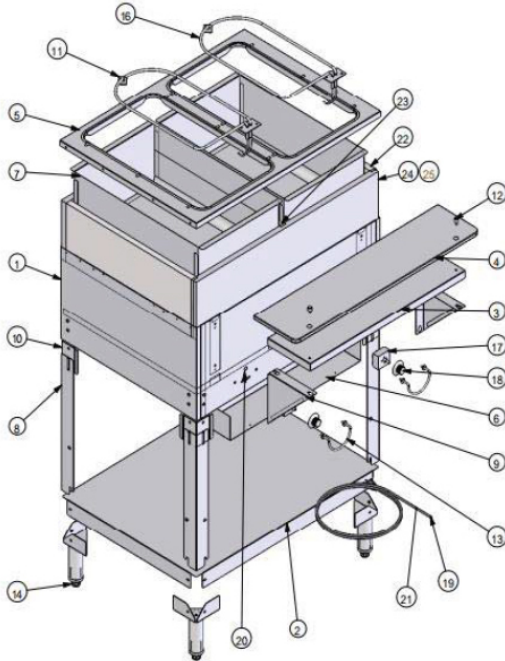
## Electric Steam Table



### STATEMENT

- ★ All units come standard with a properly rated cord and plug. Power is controlled first by a double pole lighted switch. The switch, when closed, enables power to the thermostats. These capillary bulb thermostats register changes to the temperature and communicates it to the heating element.
- ★ When the thermostats close, power is then sent to the high limit switch. The high limit switch is normally closed. It will open if the temperatures exceeds  $175^{\circ}\text{F}+9^{\circ}\text{F}$  for safety.
- ★ Power passing through the high limit switch will then energize the element. The neutral wire (or secondary load wire in 208V or 240V systems) from the switch is directed to the heating element.

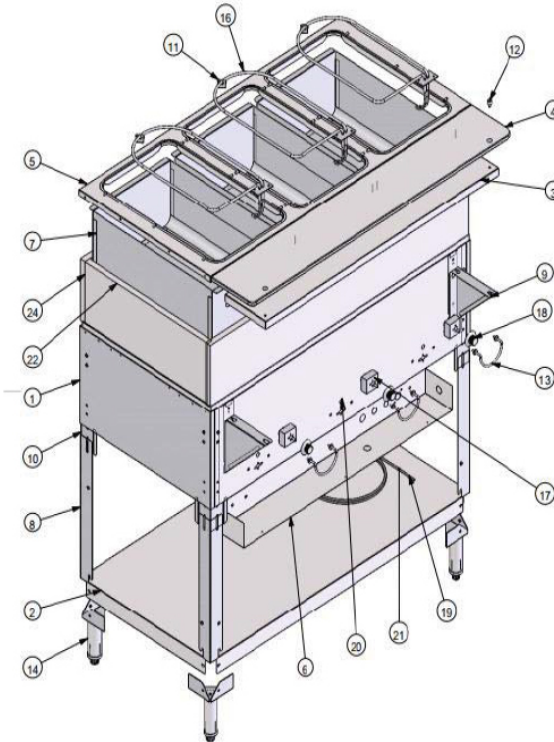
# ELECTRIC STEAM TABLE MANUAL



**2 WELLS**

Item	Name	Material	Qty
1	HOT FOOD TABLE BODY WELDMNT	SS	1
2	UNDERSHELF	SS	1
3	SHELF	SS	1
4	POLY CUTTING BOARD	HDPE	1
5	STAINLESS STEEL TOP COVER	SS	1
6	GALV BOTTOM COVER	GALV	1
7	HEATING ROOM	GALV	2
8	LEG	SS	4
9	BRACKET	SS	2
10	FIXED PLATE	SS	4
11	HEATING ELEMENT FIXED	SS	2
12	SCREW	SS	2
13	KNOB BUMPER	CHROME	2
14	ADJUSTING FOOT	SS	4
16	HEATING ELEMENT		2
17	THERMAL CYCLING SWITCH		2
18	KNOB		2
19	POWER CORD		1
20	LIGHT		2
21	STRAIN RELIEF BUSHING		1
22	FIBERGLASS COTTON 20x52x3cm		2
23	FIBERGLASS COTTON		1
24	FIBERGLASS COTTON 20x75.5x2cm		2
25	FIBERGLASS COTTON 55.5x75.5x2cm		1
26	SELF-SCREWS		23
27	SCREWS # 10-24x3/8"		24
28	SCREWS 1/4-20X0.5"		4
29	NUT 1/4-20		2
30	NUT #10-24		4
31	LOCKING WASHER		1

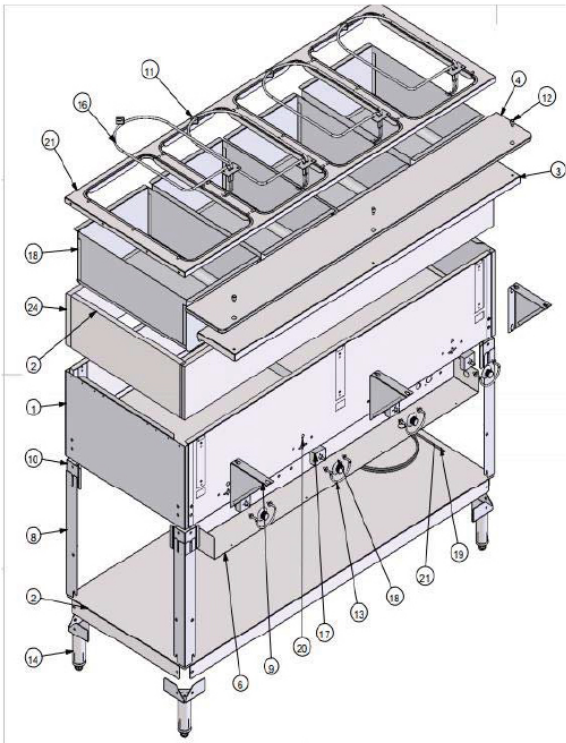
# ELECTRIC STEAM TABLE MANUAL



## 3 WELLS

Item	Name	Material	Qty
1	HOT FOOD TABLE BODY WELDMENT	SS	1
2	UNDERSHELF	SS	1
3	SHELF	SS	1
4	POLY CUTTING BOARD	HDPE	1
5	STAINLESS STEEL TOP COVER	SS	1
6	GALV BOTTOM COVER	GALV	1
7	HEATING ROOM	GALV	3
8	LEG	SS	4
9	BRACKET	SS	2
10	FIXED PLATE	SS	4
11	HEATING ELEMENT FIXED	SS	3
12	SCREW	SS	2
13	KNOB BUMPER	CHROME	3
14	ADJUSTING FOOT	SS	4
16	HEATING ELEMENT		3
17	THERMAL CYCLING SWITCH		3
18	KNOB		3
19	POWER CORD		1
20	LIGHT		2
21	STRAIN RELIEF BUSHING		1
22	FIBERGLASS COTTON 20x52x3cm		2
23	FIBERGLASS COTTON		1
24	FIBERGLASS COTTON 20x75.5x2cm		2
25	FIBERGLASS COTTON 55.5x75.5x2cm		1
26	SELF-SCREWS		28
27	SCREWS # 10-24x3/8"		24
28	SCREWS 1/4-20X0.5"		4
29	NUT 1/4-20		2
30	NUT #10-24		4
31	LOCKING WASHER		1

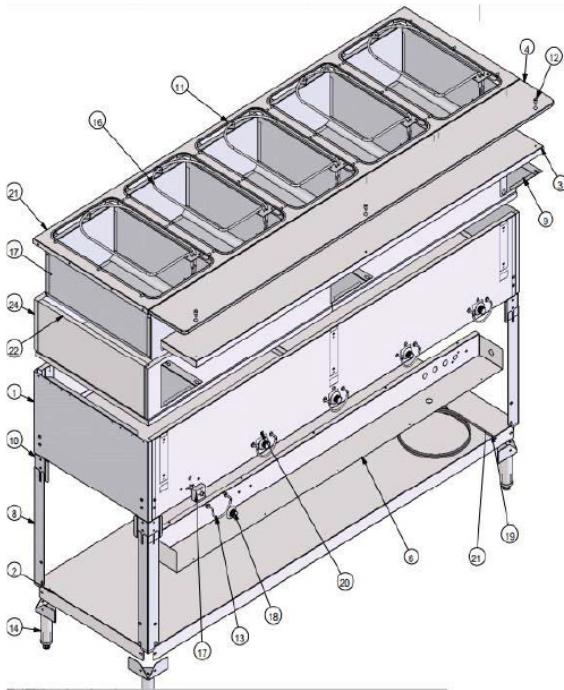
# ELECTRIC STEAM TABLE MANUAL



## 4 WELLS

Item	Name	Material	Qty
1	HOT FOOD TABLE BODY WELDMENT	SS	1
2	UNDERSHELF	SS	1
3	SHELF	SS	1
4	POLY CUTTING	HDPE	1
5	STAINLESS STEEL TOP COVER	SS	1
6	GALV BOTTOM COVER	GALV	1
7	HEATING ROOM	GALV	3
8	LEG	SS	4
9	BRACKET	SS	3
10	FIXED PLATE	SS	4
11	HEATING ELEMENT FIXED	SS	3
12	SCREW	SS	3
13	KNOB BUMPER	CHROME	3
14	ADJUSTING FOOT	SS	4
16	HEATING ELEMENT		3
17	THERMAL CYCLING SWITCH		3
18	KNOB		3
19	POWER CORD		1
20	LIGHT		3
21	STRAIN RELIEF BUSHING		1
22	FIBERGLASS COTTON 20x52x3cm		2
23	FIBERGLASS COTTON 20x52x2cm		1
24	FIBERGLASS COTTON 20x75.5x2cm		2
25	FIBERGLASS COTTON 55.5x75.5x2cm		1
26	SELF-SCREWS		35
27	SCREWS # 10-24x3/8"		24
28	SCREWS 1/4-20X0.5"		4
29	NUT 1/4-20		2
30	NUT #10-24		4
31	LOCKING WASHER		1

# ELECTRIC STEAM TABLE MANUAL



## 5 WELLS

Item	Name	Material	Qty
1	HOT FOOD TABLE BODY WELDMENT	SS	1
2	UNDERSHELF	SS	1
3	SHELF	SS	1
4	POLY CUTTING	HDPE	1
5	STAINLESS STEEL TOP COVER	SS	1
6	GALV BOTTOM	GALV	1
7	HEATING ROOM	GALV	3
8	LEG	SS	4
9	BRACKET	SS	3
10	FIXED PLATE	SS	4
11	HEATING ELEMENT FIXED	SS	5
12	SCREW	SS	3
13	KNOB BUMPER	CHROME	5
14	ADJUSTING FOOT	SS	4
16	HEATING ELEMENT		5
17	THERMAL CYCLING SWITCH		5
18	KNOB		5
19	POWER CORD		1
20	LIGHT		5
21	STRAIN RELIEF BUSHING		1
22	FIBERGLASS COTTON 20x52x3cm		2
23	FIBERGLASS COTTON 20x52x2cm		1
24	FIBERGLASS COTTON 20x75.5x2cm		2
25	FIBERGLASS COTTON 55.5x75.5x2cm		1
26	SELF-SCREWS		40
27	SCREWS # 10-24x3/8"		24
28	SCREWS 1/4-20X0.5"		4
29	NUT 1/4-20		2
30	NUT #10-24		4
31	LOCKING WASHER		1



# ELECTRIC STEAM TABLE MANUAL

## Warranty INFORMATION

### One-Year Limited Warranty

Kratos offers a one-year warranty to the original purchaser of new equipment. The unit will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit, or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The one-year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the table can be damaged due to improper securement.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the continental United States.
- Any products where the original sale cannot be determined. No order number, invoice, or receipt to provide proof of purchase will void any warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be reported at the time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business or any other expenses.
- Defects, or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or natural disasters.

#### For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on [www.centralrestaurant.com](http://www.centralrestaurant.com), **call 800-215-9293 or email**