

Owner's Manual

for Assembly, Operating & Maintenance of Model ST-1 Table Top Steam Table



**YOU MUST READ THIS OWNER'S MANUAL
BEFORE OPERATING YOUR GAS STEAM TABLE.**

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO APPLIANCE
2. EXTINGUISH OPEN FLAMES
3. OPEN LID (IF APPLICABLE)
4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

LEAKING GAS MAY CAUSE FIRE, EXPLOSION,
PERSONAL INJURY, DAMAGE TO PROPERTY, AND
DEATH.

**WARNING: Follow all leak-check
procedures listed in this manual carefully
prior to operation of this unit. Do this
even if the steam table was assembled by
a professional.**

**WARNING: Do not ignite this steam table
without reading the LIGHTING
INSTRUCTIONS first.**

**WARNING: DO NOT store or use
gasoline or other flammable liquids/
vapors in the vicinity of this steam table.**
**An LP Cylinder not connected for use
should not be stored in the vicinity of this
unit.**

THIS GAS GRILL IS DESIGNED FOR OUTDOOR USE ONLY.

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PROPANE SAFETY - GENERAL

- Liquid propane (LP) gas is a petroleum product as are gasoline and natural gas. In normal temperatures and pressures, LP gas is a gas. When moderate pressure is applied, inside a cylinder, LP gas becomes a liquid. As the pressure is released the liquid readily vaporizes and boils off as a gas.
- LP gas has no odor, but rather an odor additive so you can smell it.
- Propane gas is denser than air, if a propane tank purges to relieve pressure build-up, the propane will collect in low lying areas. These areas can be easily ignited and are highly flammable. Use caution when dealing with a propane tank that may have recently self-purged.
- **DO NOT paint propane tanks any color other than white. Any alteration to tank color will result in tank purging, fire, personal injury, or death.**
- Big John Grills & Rotisseries uses high quality Worthington Cylinders in 30 lb. and 40 lb. sizes. These tanks are protected with a rust-resistant white powder coat finish.
- Always keep the cylinder valve closed when not in use.
- Cylinders are designed to function with the valve completely open or completely closed, there is no in-between. Never open the valve just a “crack” or “half way”.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- NEVER store or use propane cylinders indoors.
- Make sure the POL or QCC Connector is free from scratches or nicks which can cause gas leaks.
- DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of a gas appliance.
- DO NOT store extra liquid propane cylinders within the vicinity of a gas appliance.
- DO NOT store a liquid propane cylinder in/on any part of an appliance not intended for such use. Improper storage of a cylinder could lead an explosion, fire, personal injury, or death.
- DO NOT store or lean items against unit surface or fuel cylinders while operating.
- Shut off unit and all gas sources if the odor of unburned gas is detected. Make no attempt to use the unit until gas leaks are fixed and/or the odor is accounted for.
- Do NOT use a damaged, dented, or rusty LP cylinder or a cylinder with a damaged valve - replace with a new one immediately.
- Replacement LP tanks must match the regulator connection supplied with this grill and be a minimum of 30 lb. capacity.

LIQUID PROPANE TANK REQUIREMENTS

- For tanks not purchased from Big John Grills & Rotisseries: check to be sure cylinders have been tested within the past 5 years and have a D.O.T. certification. Your LP gas supplier can do this for you.
- All LP tank supply systems must have a collar to protect the cylinder valve.
- All tanks used on Big John Grills equipment must be a minimum of 30 lb. size.
- Tanks larger than 100 lbs. in size may require a POL for connection. Please call a Big John Customer Service Representative if you are using a 100 lb. propane tank.

PROPANE SAFETY - CYLINDER

DISCONNECTING AND TRANSPORTING PROPANE CYLINDERS FOR REFILLING

- Turn off all control knobs and close the main cylinder valve. Disconnect regulator with QCC.
- Place cylinder valve plug snugly in the main cylinder valve outlet. Only use the cylinder valve plug that is provided with the cylinder. Other types of caps or plugs may result in leakage of propane.
- Treat “empty” LP cylinders with the same care as full ones. Even when the tank is empty, there is still some gas pressure left in the cylinder.
- Always transport and store propane cylinders in a secure, upright position. Never store these propane tanks on their side, handle them roughly, or drop them.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat can cause the relief valve to purge propane creating a very dangerous situation.
- To fill, take the LP cylinder to a propane gas dealer **WARNING: We strongly recommend that your LP cylinder be filled by an authorized propane dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.**
- Air must be purged from a new LP cylinder before the initial filling. Your LP dealer will do this.

STORING PROPANE CYLINDERS

- Turn off all control knobs and close the main cylinder valve.
- Place cylinder valve plug or cap snugly in main cylinder valve outlet.
- Always store propane cylinders in a secure, cool/dry place in the upright position.
- Never store propane cylinders in a vehicle of any kind and or anywhere the temperatures can reach 125° F.

PROPANE SAFETY - CYLINDER

CONNECTING A FILLED 30 LB. CYLINDER TO UNIT WITH EXTENSION HOSE

- Remove the main cylinder plug.
- Make sure that the on/off valve is in the "OFF" position.
- Thread the POL Connection snugly into main cylinder.
- ALWAYS check for leaks. Apply soapy water with a brush or spray bottle to areas where the POL screws into tank, full length of hose, and where hose connects to back of on/off valve.
- Open the cylinder valve and watch for bubbles.
- If bubbles appear, tighten the connections further. If this does not remedy the problem, call your propane dealer.
- If the system is free of leaks, light the burner and proceed.

If you suspect any problems, have your unit and tank serviced by a qualified professional.

Spray Soapy Water on All Propane Connections between Cylinder Valve and Unit to Test for Leaks



CONNECTING A SMALL BOTTLE DIRECTLY TO UNIT

- Make sure that the on/off valve is in the "OFF" position
- Screw bottle into valve tightly
- Light burner and proceed.



GENERAL INFORMATION

Thank you for purchasing a Big John Steam Table! We take pride in producing and selling equipment made right here in America and are pleased that you recognized the quality and durability of our products. Your new steam table is a commercial grade, outdoor piece of cooking equipment. With this unit, you will be able to maintain the temperature of a variety of foods quickly and easily without the worry of blow-outs or hot spots. Due to exceptional portability, Big John steam tables are preferred by professional chefs and caterers for cooking at offsite catering events & festivals, restaurants, hotels & resorts, golf courses, and personal homes.

- Big John products are designed for **OUTDOOR USE ONLY!** Only operate this equipment in a well-ventilated area. Do not use in garage, building, or other enclosed area. Operation of this equipment indoors or in a poorly ventilated area may cause an explosion, fire, personal injury, or death.
- **ONLY** use the hose and regulator supplied with this unit from the manufacturer. Any attempt to use parts found in a hardware store may result in the unit not functioning properly which could lead to an explosion, fire, personal injury, or death.
- **DO NOT** retrofit any equipment or accessories to the unit that are not part of the original equipment provided by Big John Grills & Rotisseries. Replacement parts must be obtained from the manufacturer. Any attempt to change or modify this unit could result in an explosion, fire, personal injury to yourself or someone else, or death and will void your warranty.
- **DO NOT** touch or allow any contact with the sides, back, or top of unit after lighting. The unit can be **EXTREMELY HOT!** Allow the steam table to cool completely before touching any metal surface.
- Provide adequate clearance and ventilation at all times.
- **WARNING!** Use of this unit in high wind conditions may result in poor burner operation (low flame, blowing out, flaring up, etc.). Avoid these conditions if possible by repositioning unit. If repositioning does not improve operation, discontinue use and turn off steam table until conditions improve.
- **DO NOT** perform any maintenance until steam table is completely cooled down.
- Liquid propane gas supply is easy to use and gives more temperature control than traditional chafers and chafer fuel.
- Remove water pan carefully as it will be extremely hot

ASSEMBLY INSTRUCTIONS

This unit ships 100% assembled and we make sure the instructions for the rest are easy to follow and perform. Please follow the instructions below to ensure your unit is safe for operation. Please remember this is a commercial piece of equipment and therefore the materials used to build it are of the best quality.

1. Remove unit from box and be sure to remove all packaging materials, including laser paper which can be clear, gray, or white in color.
2. Proceed to set up instructions

SET-UP INSTRUCTIONS

1. Place steam table on a level area clear of any combustible materials. THIS UNIT IS BUILT FOR OUTDOOR USE ONLY and should be operated in a well ventilated area.
2. Carefully connect propane source as directed on page 5. Do not cross threads by putting bottle in crooked. Ensure connection is tight
If you purchased the package, connect hose to back of on/off valve. Then connect propane tank to POL.
3. Proceed to **Operating Instructions**
4. Push in black on/off knob and turn clockwise to full on. Immediately start pressing the red piezo ignitor until burner lights.
5. Pre-heating is NOT necessary. Simply put in your water pan and you can start using the ST-1



Knob is "Push to Turn"

OPERATING INSTRUCTIONS

1. Ensure the control valve is in the CLOSED position
2. Carefully connect propane source as directed on page 5. Do not cross threads by putting bottle in crooked. Ensure connection is tight

If you purchased the package, connect hose to back of on/off valve. Then connect propane tank to POL.
3. **TO LIGHT THE UNIT:** Push in black on/off knob and turn clockwise to full on. Immediately start pressing the red piezo ignitor until burner lights.
4. Insert water pan and fill with 1-2 inches of water.
5. Start using and refill water as necessary during service.
6. **TO TURN OFF STEAM TABLE:** Simply turn the control knob to the CLOSED position and unscrew bottle or close main cylinder valve on propane tank and disconnect the propane cylinder.
7. Carefully remove water pan. **WARNING: WATER WILL BE EXTREMELY HOT!**

CLEANING & CARE

Cleaning may be necessary to keep stainless steel looking new. Stainless Steel can be cleaned with cleanser, nylon scouring pads, oven cleaner, or special stainless steel cleaner found in hardware stores.

TO CLEAN STAINLESS STEEL PAN:

1. Turn off the unit and wait approximately 10-15 minutes before attempting to clean. Stainless steel will be hot from residual steam and will still be warm to touch so wear protective gloves if necessary.
2. Wipe dry with cloth

PARTS LIST

<u>Item #</u>	<u>Description</u>
302110C	6' Adapter Hose with POL Fitting



ACCESSORIES

<u>Item #</u>	<u>Description</u>
301016	30# Propane Cylinder
301017	40# Propane Cylinder

WARRANTY INFORMATION

Big John Corporation provides a warranty, to the original purchaser, for all Big John finished units for a period of 1 year from the date of sale. Any unit, or part thereof returned, freight prepaid, to our Sales & Logistics facility, will be repaired or replaced to our commercial standard, free of charge, and returned to the purchaser. Labor and transportation costs are NOT covered by this warranty. Misuse, neglect, or alteration of the product is not covered by this warranty. This warranty is established automatically upon receipt of the goods. No warranty card or registration procedures are required.

Outgoing warranty shipments must be F.O.B. factory (Bellefonte, PA). All items requested for return must be received within 30 days of the return authorization being granted to the customer or no warranty credit will be considered.

WARNINGS

FAILURE TO FOLLOW THE DANGERS, WARNINGS, CAUTIONS, AND INSTRUCTIONS OUTLINED IN THIS MANUAL MAY RESULT IN SERIOUS BODILY INJURY OR DEATH, OR CAUSE DAMAGE TO PROPERTY BY FIRE OR EXPLOSION.

- Do not use this unit unless all parts are in place. This unit must be assembled properly according to the assembly & set-up instructions listed in this manual. Failure to do so is dangerous.
- Always check your unit for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
- Do not store or use gasoline, other flammable liquids, or vapors in the vicinity of this product.
- Do not store extra liquid propane cylinders within the vicinity of this product.
- Always position the propane cylinder so that the connection between the valve and the regulator will not cause any sharp bends in the hose.
- Do not operate any equipment, including this unit, if there is a gas leak present.
- Do not use a flame to check for gas leaks.
- Combustible materials should never be within 12 inches of this steam table in any direction.
- Do not put anything flammable in the area under the unit.
- No Big John Grills & Rotisseries equipment should be used by children.
- Accessible parts of the steam table may be very hot. Keep children away when in use.
- Big John equipment should never be left unattended or moved while in operation.
- You should exercise reasonable care when operating your steam table and remember it will be hot during cooking and cleaning.
- Should the burner go out while in operation, turn off gas valve and turn off gas source. Let stand for 5-10 minutes before attempting to relight using the lighting instructions found in this manual.
- Clean your Big John Steam Table thoroughly on a regular basis.
- Keep any electrical cords or fuel supply hose away from heated surfaces at all times, especially when in use.
- Use heat-resistant barbecue gloves or mitts when operating steam table.
- Do not enlarge valve orifice or burner holes when cleaning.
- Do not attempt to disconnect any gas fittings while your steam table is in operation.
- Do not store or lean items against steam table or fuel cylinders while operating.
- Liquid propane is NOT natural gas. The attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty. If you wish to change your unit from LP to NG or vice versa, please call a Big John Customer Service Agent to obtain required parts.
- Only use the supplied hose and regulator for this unit. Do not use one purchased from a gas company or hardware store. Natural gas connections must be made to meet your local codes.
- Do not attempt to disconnect the gas regulator or hose assembly while unit is in operation.
- Make sure the POL Connector is free from scratches or nicks which can cause gas leaks.
- Do not paint propane tanks any color other than white. Any alteration to tank color may result in tank purging, fire, personal injury, or death.
- NEVER store or use propane cylinders indoors.
- Always keep a propane cylinder in a secure, upright position while transporting or storing. Do not lay tanks on their side.
- Never keep propane cylinders (full or empty) in a hot vehicle. Heat could cause the relief valve to purge propane creating a very dangerous situation.
- Always keep the cylinder valve closed when not in use.
- Do not store a liquid propane cylinder in/on any part of the appliance not intended for such use. Improper storage of a cylinder could lead to an explosion, fire, personal injury, or death.
- Propane gas is denser than air and will collect in low areas. Use caution when dealing with any such fuels.
- Do not use a dented or rusted liquid propane cylinder as it may be hazardous and should be checked by your propane dealer.
- Do not use a propane cylinder with a damaged valve.
- Although your propane cylinder may appear empty, there may still be gas present. The cylinder should be stored and transported accordingly.
- If you see, smell, or hear the hiss of gas escaping from the liquid propane cylinder:
 1. Move away from the cylinder
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.