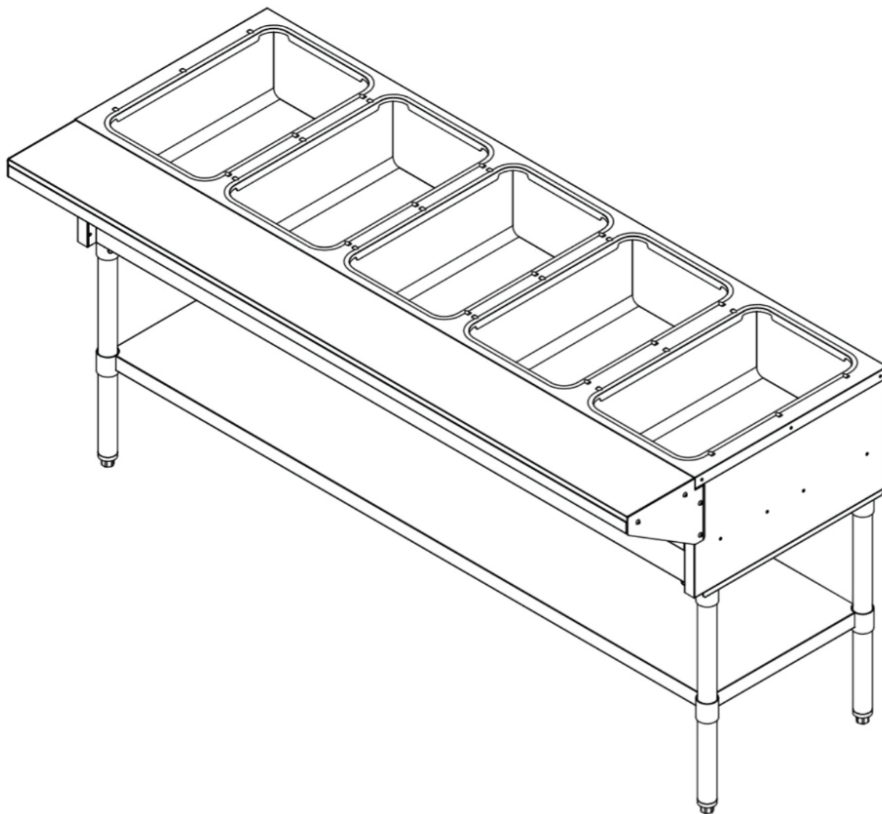




ELECTRIC STEAM TABLES USER MANUAL



BVST-2-120 / 2 WELL 120V

BVST-2-240 / 2 WELL 240V

BVST-3-120 / 3 WELL 120V

BVST-3-240 / 3 WELL 240V

BVST-4-120 / 4 WELL 120V

BVST-4-240 / 4 WELL 240V

BVST-5-240 / 5 WELL 240V

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Table of Contents	1
Warnings.....	1
Assembly Instructions	2
Operating Instructions	3
Cleaning Instructions.....	4
Wiring Diagram	4
Exploded View and Spare Parts List	5

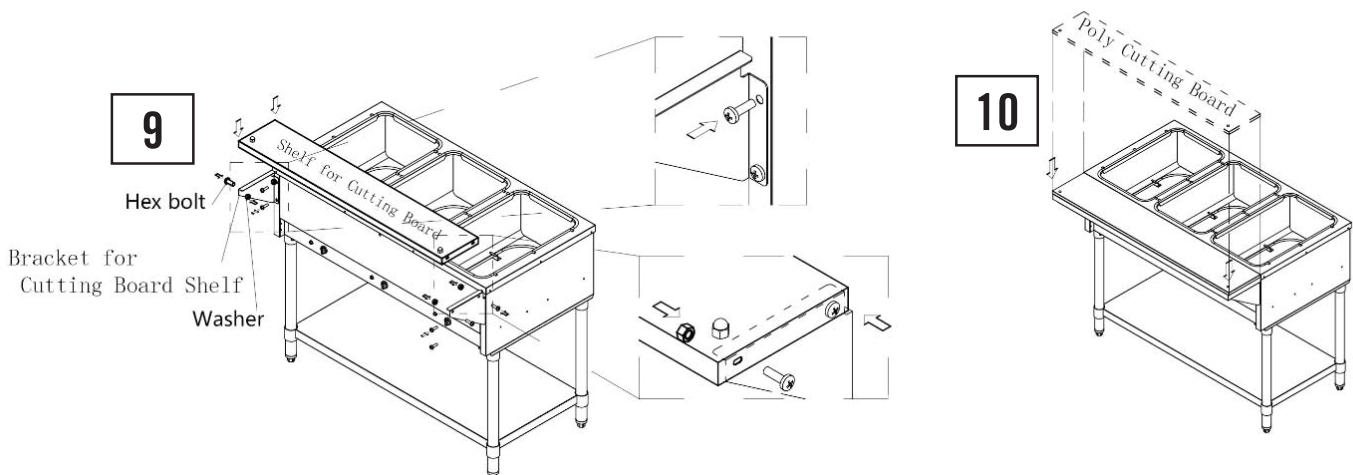
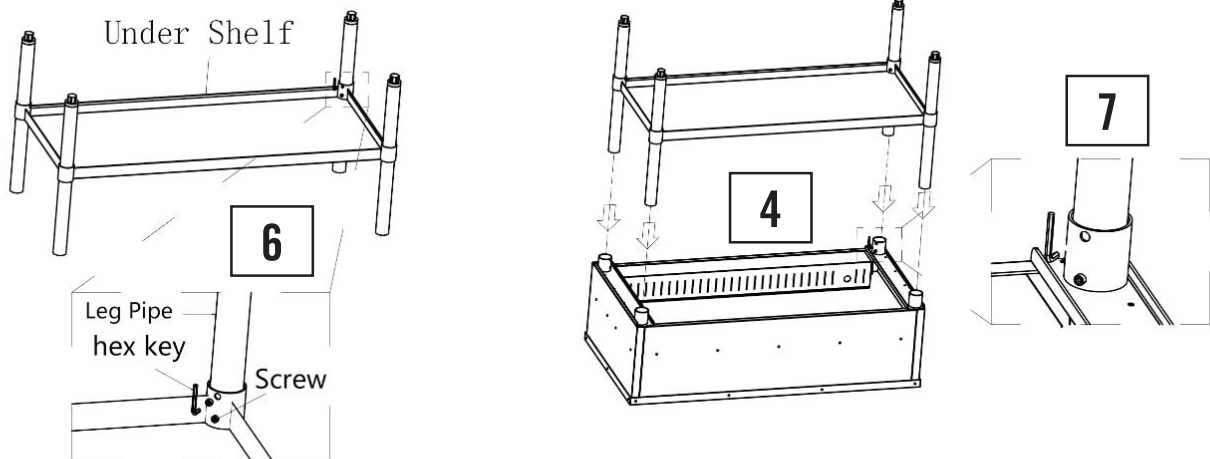
WARNINGS

- 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



NOTE: Legs and undershelf must be assembled before fully securing legs to the table.

1. Remove the unit from the shipping carton and packaging.
2. Inspect the contents to ensure there is no damage to the unit.
3. Rest table on a flat surface on its top (with well openings facing down - use cardboard or other material to prevent scratching the top)
4. Install legs into table gussets. Make sure the rivet in leg is closer to gusset than to foot end.
5. Install undershelf, sliding down legs to desired position. (DO NOT force or beat corners as damage could occur)
6. Tighten set screws in undershelf gussets to secure undershelf and install feet into legs using a rubber mallet.
7. Tighten set screws in gussets to secure legs to table.
8. Return table to upright position, resting on legs.
9. Using included hardware, install cutting board shelf as shown in figure 9 below.
10. Install cutting board, aligning with shelf.



DRY OPERATION

1. Plug unit into appropriate electrical power supply receptacle.
2. With openings covered, set dial on highest position for 45 minutes to preheat unit.
3. 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.
4. 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)
5. 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.
6. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
7. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

WET OPERATION

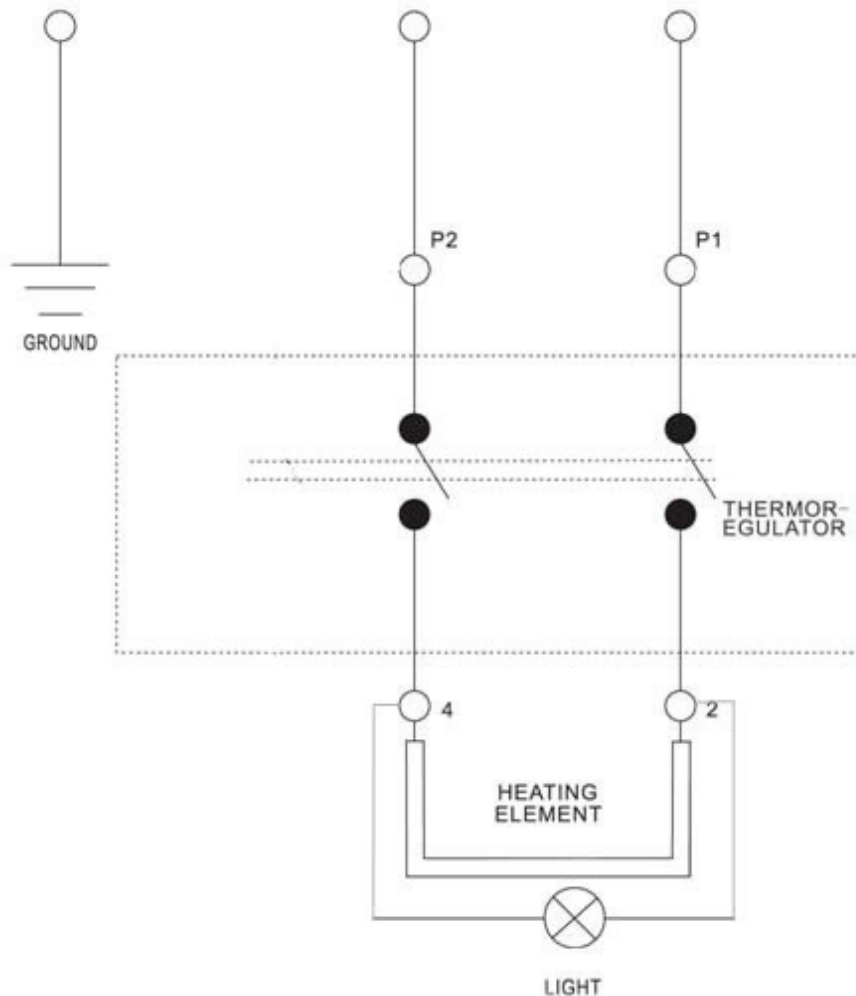
Note: DO NOT put hot water directly in heating well or on heating element

1. With openings covered, set dial at highest setting for 45 minutes.
2. Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
3. Place pre-cooked food (minimum 160°F) in food pans.
4. Place in spillage pans and cover food pans with lids.
5. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

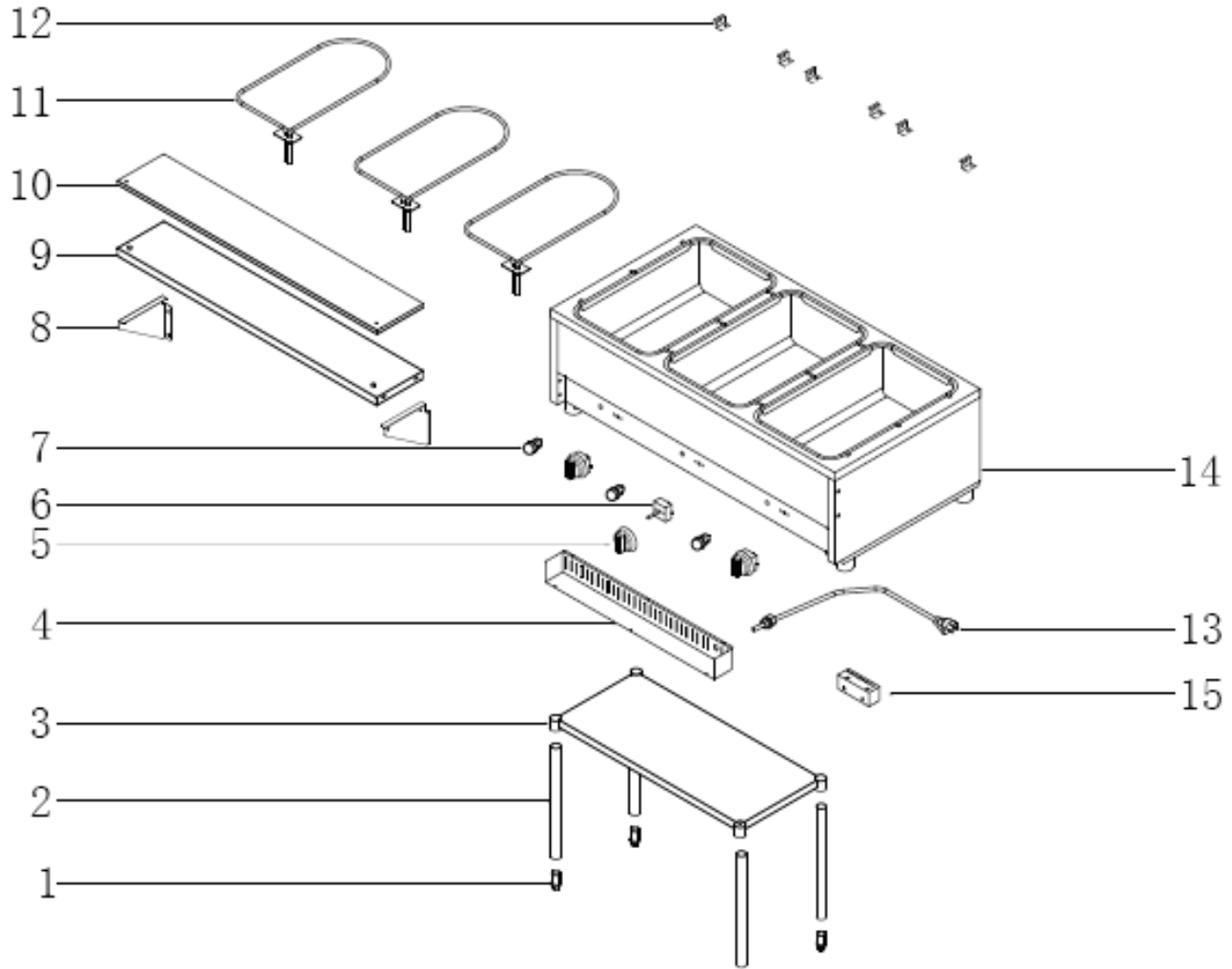
Note: To maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. 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.

WIRING DIAGRAM



EXPLODED VIEW AND SPARE PARTS LIST



ITEM	PART NUMBER	DESCRIPTION
1	780254	ADJUSTABLE FOOT
2	780255	LEG PIPE
3	780256	UNDER SHELF (2) WELL
	780257	UNDER SHELF (3) WELL
	780258	UNDER SHELF (4) WELL
	780259	UNDER SHELF (5) WELL
4	780260	ELECTRICAL BOX (2) WELL
	780261	ELECTRICAL BOX (3) WELL
	780262	ELECTRICAL BOX (4) WELL
	780263	ELECTRICAL BOX (5) WELL
5	780264	THERMOSTAT KNOB
6	780246	THERMOSTAT 120V (Infinite Switch)
	780247	THERMOSTAT 240V (Infinite Switch)
7	780249	INDICATOR LIGHT
8	TBD	BRACKET FOR CUTTING BOARD LEFT
	TBD	BRACKET FOR CUTTING BOARD RIGHT

ITEM	PART NUMBER	DESCRIPTION
9	780265	SHELF FOR CUTTING BOARD (2) WELL
	780266	SHELF FOR CUTTING BOARD (3) WELL
	780267	SHELF FOR CUTTING BOARD (4) WELL
	780268	SHELF FOR CUTTING BOARD (5) WELL
10	780250	POLY CUTTING BOARD (2) WELL
	780251	POLY CUTTING BOARD (3) WELL
	780252	POLY CUTTING BOARD (4) WELL
	780253	POLY CUTTING BOARD (5) WELL
11	780241	HEATING ELEMENT 500W 120v
	780240	HEATING ELEMENT 1000W 240
12	780269	HEATING ELEMENT CLIP
13	780242	CORD AND STRAIN RELIEF 5-15P (120v)
	780243	CORD AND STRAIN RELIEF 5-20P (120v)
	780244	CORD AND STRAIN RELIEF 6-20P (240v)
	780245	CORD AND STRAIN RELIEF 6-30P (240V)
14	N/A	BODY
15	780248	TERMINAL BLOCK



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