



# INSTALLATION AND OPERATING INSTRUCTIONS

MODELS: GST, WGST

## Steam Table

INTENDED FOR OTHER THAN HOUSEHOLD USE

RETAIN THIS MANUAL FOR FUTURE REFERENCE  
UNIT MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

	<b>FOR YOUR SAFETY:</b> Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.	
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	<b>WARNING:</b> 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.	
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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.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

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**APWWYOTT**  
 729 Third Avenue  
 Dallas, TX 75226



Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

\_\_\_\_\_ Model Number

\_\_\_\_\_ Serial Number

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	<b>WARNING:</b> In Europe, appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes.	
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	<b>WARNING:</b> An earthing cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.	
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## 1) OWNER'S INFORMATION

### General Information:

1. Always clean equipment thoroughly before first use. (See general cleaning instructions).
2. Check rating label for your model designation and electrical rating.
3. For best results, use stainless steel counter tops.

### General Operation Instructions:

1. All food-service equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. Never pour cold water into dry heated units.
4. Do not cook, or hold food directly in wells. Always use steam table pans or inserts.
5. Never hold food below 150 °F

**Procedures for the event the user smells gas shall be posted in a prominent location. These instructions shall be obtained by consulting the local gas supplier.**

## Warranty Information:

### Reliability Backed by APW Wyott's Warranty:

All APW Wyott's Steam Tables are backed by a one year parts and labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.

### Service Information:

Service Hotline (800) 733-2203

## 2) SAFETY INFORMATION

APW Wyott equipment is designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and OPERATING INSTRUCTIONS near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage. This product is used for the cooking, defrosting or re-thermalization of food products only.

Always disconnect power before servicing the unit. Surfaces will remain hot after power has been turned off. Allow unit to cool before cleaning or servicing. Never clean the unit by immersing it in water. The unit is not protected against water jets; DO NOT CLEAN THE STEAM TABLE WITH A WATER JET. Always clean equipment properly before the first use.

### Safety Signs and Messages

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

#### DANGER

This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

#### WARNING

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

#### CAUTION

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

#### NOTICE

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

## 3) SPECIFICATIONS: GST

MODEL	GAS	BTU/WELL	TOTAL BTU
GST-2	NG	3,500	7,000
GST-3	NG	3,500	10,500
GST-4	NG	3,500	14,000
GST-5	NG	3,500	17,500
GST-2	LP	3,500	7,000
GST-3	LP	3,500	10,500
GST-4	LP	3,500	14,000
GST-5	LP	3,500	17,500

#### 4) SPECIFICATIONS: WGST

MODEL	GAS	BTU RATING
WGST-2	NG	15,150
WGST-3	NG	15,150
WGST-4	NG	30,150
WGST-5	NG	30,150
WGST-2	LP	15,150
WGST-3	LP	15,150
WGST-4	LP	30,150
WGST-5	LP	30,150

#### 5) GAS CONNECTION GST AND WGST

PLUMBER OR INSTALLER Insure that all the connections and fittings are tight and did not come loose in shipment. A gas shut off valve and ground joint union in the supply line should be installed for easy service. Pipe components and sealing compounds must be resistant to liquefied petroleum gases. A soap solution should be used to check for gas leaks in all connections and fittings.



This steam table comes with correct burners and gas pressure regulator for the type of gas shown on the nameplate. The included gas pressure regulator must be connected in the supply line of the food warmer to insure proper operation.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

#### 6) INSTALLATION INSTRUCTIONS GST AND WGST

**If the carton appears damaged, or damage is discovered once the carton is opened, stop immediately and contact the freight company to file a damage claim.**

	<p><b>CAUTION:</b> The Steam Table is shipped without the legs, under shelf or cutting board shelf attached. Please read the installation and operation instruction before operating the unit. Remove all supports and packaging materials before operating the unit. Failure to remove all packaging materials may lead to a fire and / or damage to the appliance.</p>	
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1. Remove all external packaging that is protecting top portion of unit
2. Remove all internal packaging to the unit, if present.
3. Visually inspect all external and internal portions of unit for damage.
4. Wipe down the exterior of the unit using a damp cloth with warm water. Do not use abrasive pads or cleaners as they will damage the stainless steel surface.

**Note:** Ambient Conditions - Make sure that the operating location is in an area where the ambient temperature is held constant (minimum 70°F). Please avoid areas such as near exhaust fans and air conditioning ducts.

**Note:** Operating environment  
Provide adequate clearances for servicing the unit.

**Warning!** Operating environment

Ensure that operation location is at least 1" in all directions from combustible walls and materials otherwise combustion or discoloration could occur.

**Warning!** Operating environment WGST

Ensure that the front and rear louvers are unobstructed with at least ½" space between it and other surfaces.

**Caution!** Operating environment

Place unit on a stable, level floor. The unit must be level, both front and back and left to right, in order to maintain an equal water depth throughout the wells. To eliminate rocking or adjust height turn the adjustable feet in the proper direction until the desired results are obtained.

**Note:** Maximum adjustment is 1 inch

5. Before permanently connecting the gas line, the unit should be adjusted to the desired height and align with other equipment.
6. The gas type and input rate ratings of this steam table are given on the device nameplate. Only connect to that type of gas.
7. Connect unit to a supply line with a supply pressure at or above the required supply pressure (12.5" max).

**Warning!** Using this unit without the regulator MAY cause personal injury and WILL void your warranty.

8. The body of the appliance should be grounded by connecting to a good electrical ground, such as a water pipe, a steam pipe, or a grounded supply conduit.
9. The steam table must be installed as required by local code authorities.
10. To assemble the units follow steps 1 thru 6 listed below.
11. The bottom adjustable shelf assembly shall be installed such that there is a minimum clearance of 6 inches between the shelf and the supporting surface.
12. After the bottom adjustable shelf assembly is installed, the Allen screws shall be capped with the supplied plastic screw caps.

**NOTICE**

**UNIT IS SHIPPED UNASSEMBLED. TO MEET NATIONAL SANITATION FOUNDATION STANDARDS, THE INSTALLER MUST USE A NSF APPROVED SILICONE SEALANT TO SEAL THE SEAMS BETWEEN THE UNIT AND ASSEMBLED PARTS**

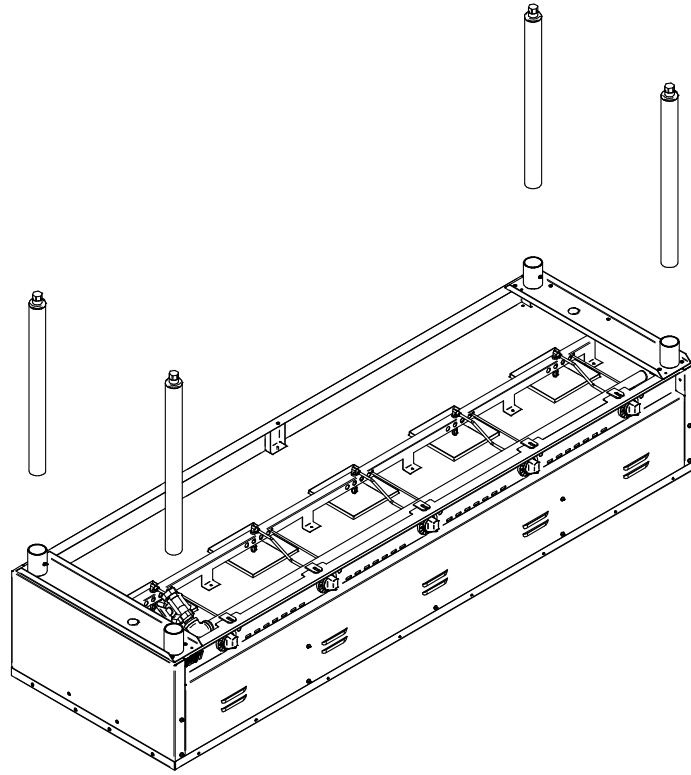


**Step 1**

Insert the bullet leg into the 4 tubes.

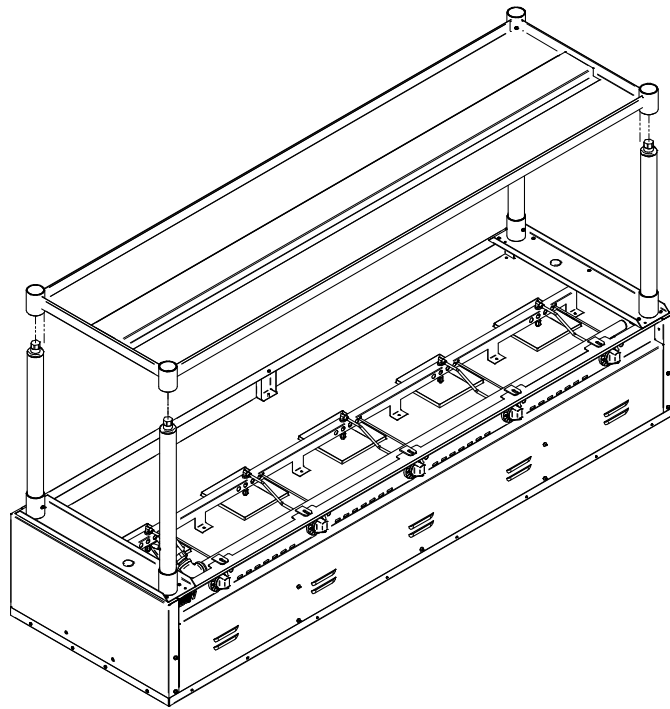
**CAUTION**

**When inserting bullet legs, use a soft mallet only. To avoid damaging the leg inserts.**



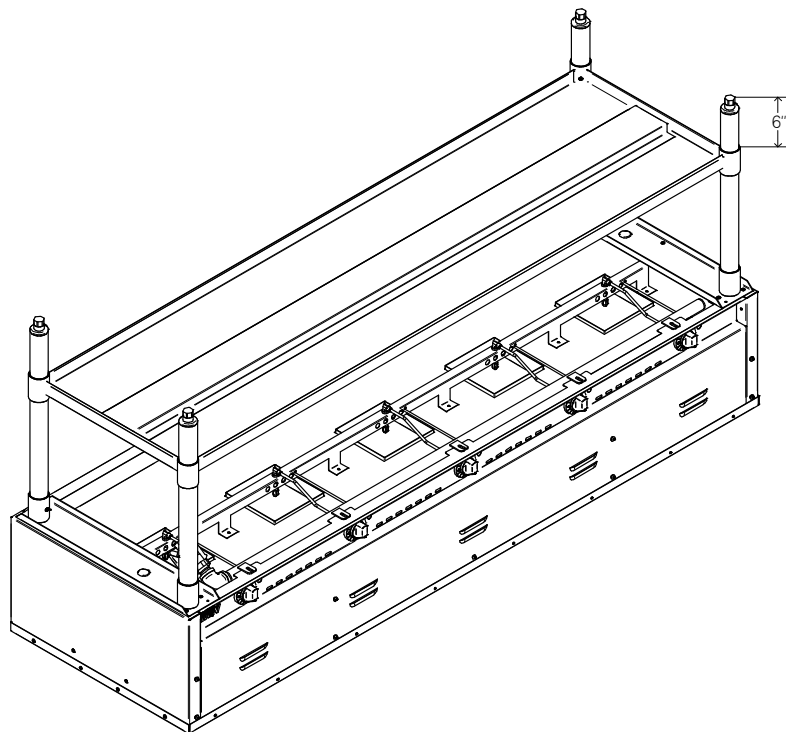
### Step 2

Place the unit on the floor upside down. Be sure to protect the top surface and well from damage when the unit is placed on it top on the floor. Once the legs are in place tighten the set screws in the leg inserts.



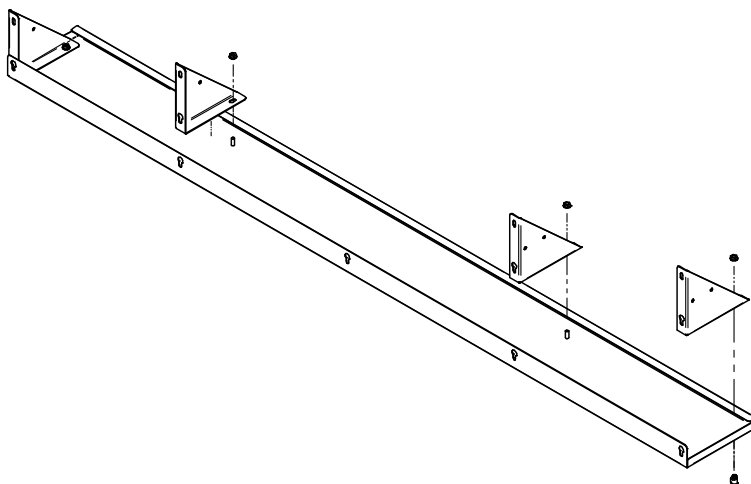
### Step 3

Slide the shelf over the legs. Note: The flat surface should be facing down.



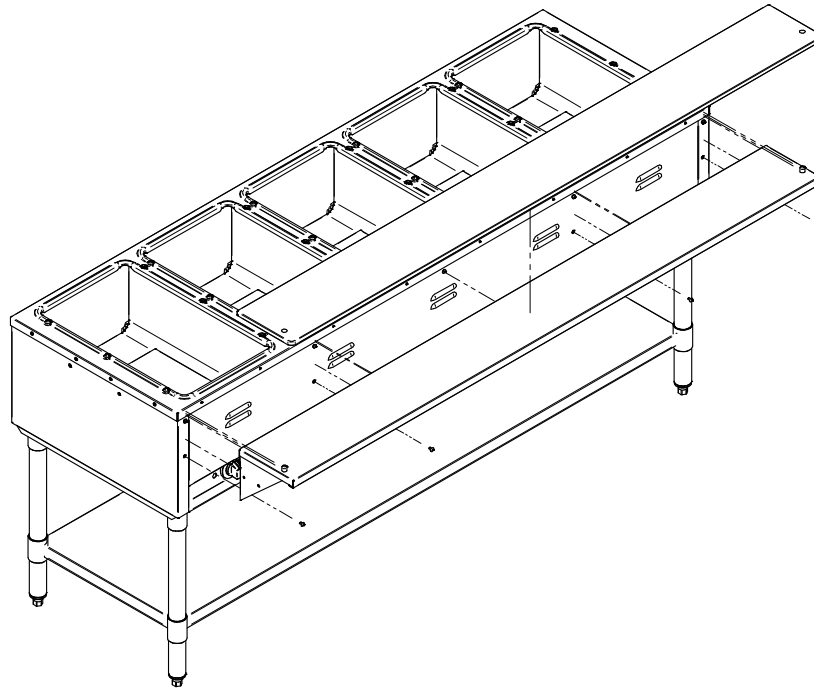
#### Step 4

Locate the bottom of the shelf at minimum 6 inches from the floor to allow for cleaning and to comply with NSF standards. Tighten the 4 set screws located in each corner of the shelf leg inserts. Insert included plastic caps into the heads of the set screws.



#### Step 5

Install the shelf support brackets to the shelf. Then end brackets will be attached with the cutting board stop and the middle (4 and 5 well only) will be attached to the existing studs.



## Step 6

Loosen top screws across the front of the unit and remove bottom screws. Slide keyways of the shelf and supports over the screw heads and slide into place. Install bottom screws and tighten top screws. Place cutting board over the stops.

## 7) OPERATION INSTRUCTIONS FOR GST

### 1. LIGHTING INSTRUCTIONS

- a. **STANDING PILOT** – If pilots or burners go out, turn off the gas to the unit and wait five minutes before attempting to relight. The pilots must be adjusted before using the appliance. This can be done by turning the pilot adjustment screw while using a lighting wand to light the pilot. When lighting the burners turn the knob all the way to the lowest setting before setting the desired flame setting. Always make sure the burner has lit properly from the pilot by looking at the burner. To turn a burner off, rotate knob clockwise.
2. **PREHEAT** - To preheat individual sections, turn the valve dial to high for 10 - 20 minutes before the foods are placed in the compartments. Insure that pan openings are covered to prevent loss of heat. When using water it is recommended to use water that has already been preheated to speed up preheat times.
3. **Water** – Is not necessary in the GST model.
  - a. **Water.** Water will allow for a more even heat in the well. When using water ½” to 1” of **boiling** water should be placed in a spillage pan in the well. The food pan will be then placed in the spillage pan. **Note – If water is used the GST model a spillage pan is required. When air is used the spillage is not required or recommended.**
  - b. **Air.** Being easier and quicker to heat than water makes the waterless steam table faster and more economical to operate than a table using water. Foods can be kept moist by keeping them at the correct temperature. Foods dry out only when excessive temperatures are reached, so when foods tend to dry out, **REDUCE HEAT.**
4. If only part of the food warmers is needed, the compartment not in use does not need to be heated.
5. **SWITCH SETTINGS**
  - a. The most satisfactory valve settings must be determined by experience based on the nature of the foodservice and the type of operation as well as individual preference of the restaurant



operator. The proper switch setting necessary to keep foods at the desired temperature will vary dependent upon the frequency of turnover, size of food containers, amount of food in each container, room temperature, location of food warmer with respect to range or other heated equipment, air outlets, fans, doors and passageways.

## 8) OPERATION INSTRUCTIONS WGST

### 1. LIGHTING INSTRUCTIONS

- a. **Safety Pilot** – The WGST model comes standard with a safety pilot. In order to light the pilot light the button on the back of the safety valve must be depressed and held until the pilot has heated the thermocouple. If pilot or burner goes out, turn off the gas to the unit and wait five minutes before attempting to relight. The pilots must be adjusted before using the appliance. This can be done by turning the pilot adjustment screw while using a lighting wand to light the pilot. To turn the burner off, rotate knob clockwise.
2. **PREHEAT** - To preheat, turn the valve dial to high for 10 - 20 minutes before the foods are placed in the compartments. Insure that pan openings are covered to prevent loss of heat. The use of hot water is recommended to reduce preheat time.
3. **WATER** – Water is required in the WGST model.
  - a. Water should be kept in the unit at all times. A water level of ½” to 2” should be maintained in the unit for best operation.
  - b. **Note:** Running the WGST model dry will void the warranty.
4. If only part of the food warmers is needed, the compartment not in use does not need to be heated.

### 5. SWITCH SETTINGS

- a. The most satisfactory valve settings must be determined by experience based on the nature of the foodservice and the type of operation as well as individual preference of the restaurant operator. The proper switch setting necessary to keep foods at the desired temperature will vary dependent upon the frequency of turnover, size of food containers, amount of food in each container, room temperature, location of food warmer with respect to range or other heated equipment, air outlets, fans, doors and passageways.

## 9) CLEANING

Insure the appliance has been turned off and has had sufficient time for all surfaces to cool down before cleaning.

**WARNING – Wooden cutting boards, Butcher Blocks, and Bakers Tables are not intended to be soaked for a prolonged length of time during the cleaning and sanitizing process.**

### DAILY CLEANING

1. Turn the control knob to the OFF position and allow unit to cool before cleaning.
2. Drain or remove water from the well.

**CAUTION: Do not allow water to splash or run on to the controls.**
3. Use a soft cloth or sponge with a mild detergent to clean the entire warmer assembly. Rinse completely with warm water and then dry.
4. A plastic scouring pad and a mild detergent may be used to remove hardened food.

**NOTICE: Do not use steel wool.**

### WEEKLY CLEANING

1. Scale deposits due to the mineral content of the water may be removed using a plastic scouring pad and a de-scaling agent approved for use on stainless steel. It is important to keep these deposits from building up as they may cause corrosion of the stainless steel well.
2. After de-scaling, the well assembly should be rinsed thoroughly with a solution of vinegar and water to neutralize all cleaner residues.
3. Wipe the well assembly dry and leave uncovered.

## **WARNING**

**Do not use any highly caustic cleaners, acids or ammonia. These may cause corrosion and/or damage to the stainless steel well. Do not allow water to stand in the well for long periods of time. Water must be removed from the well and the well cleaned after each use.**

## **CLEANING PROCEDURES FOR POLYETHYLENE OR ABS (RUBBER) COMPOSITION TABLE TOPS OR CUTTING BOARDS**

When high pressure cleaning equipment is not available; use hot water, a granular cleanser or detergent and a stiff bristle brush. (Abrasive action is necessary, as simply wiping the board will not suffice.) After scrubbing, rinse thoroughly with hot water. Allow to lie flat.

Several excellent germicidal cleaners are also available, including Calgon's "Big Cat" and Johnson's "Break Up". Clorox is another good cleaner and is USDA approved.

The tabletop material is cut into sections not larger than 36" in any plane, and no section weighs more than fifty (50) pounds. These are stipulations of the National Sanitation Foundation to facilitate cleaning. The tops should be turned over daily to reduce possibility of warping and should never be stood on end. Periodically, go over the board with a clean, flat stainless steel scraper to help seal some of the knife marks.

The use of cleavers on synthetic boards or tabletops is not recommended.

## **10) TROUBLESHOOTING**

***Always ask and check the following:***

### **TROUBLE SHOOTING GUIDE**

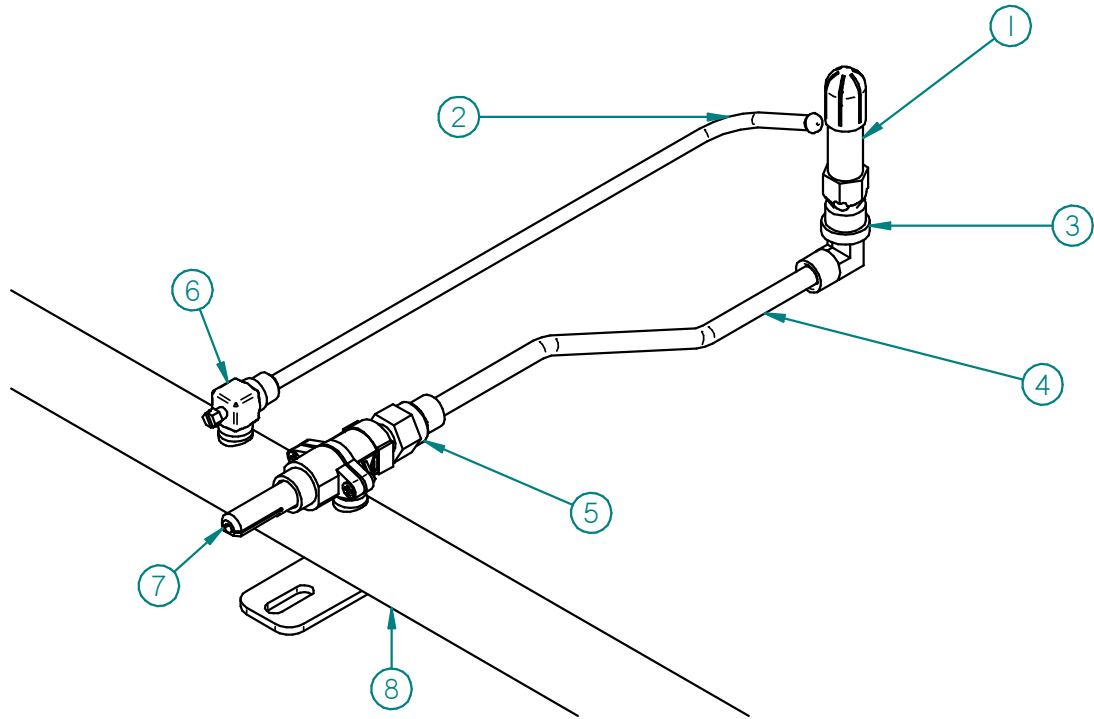
1. Problem: Unit does not heat:
  - a. Has unit been connected to a proper gas source of the proper type?
  - b. Is the gas turned on at the main? Check the shut off valve.
  - c. Are the control knobs set to the "ON" position?
  - d. Is the unit lit?
2. Problem: Unit does not maintain proper food temperature.
  - a. Are the controls set to the proper setting?
  - b. If used with water, was hot water used to fill well? If not, allow extra pre-heat time.
  - c. Has unit been pre-heated for 30-45 minutes?
  - d. Were pans of food placed into unit at or above desired temperature?
  - e. Has the food been kept covered?
  - f. Are there air conditioning ducts, take-up air ducts or fans located near or over unit, causing cool drafts?
  - g. Has unit been connected to a proper gas source of the gas type? If so, is there a "low" pressure condition?

## **11) PREVENTATIVE MAINTENANCE SCHEDULE**

- Please follow the cleaning section for the daily and weekly preventative maintenance schedule.
  - 1 Use the proper tools.
    - When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion *must* be in the direction of the manufacturers' polishing marks.

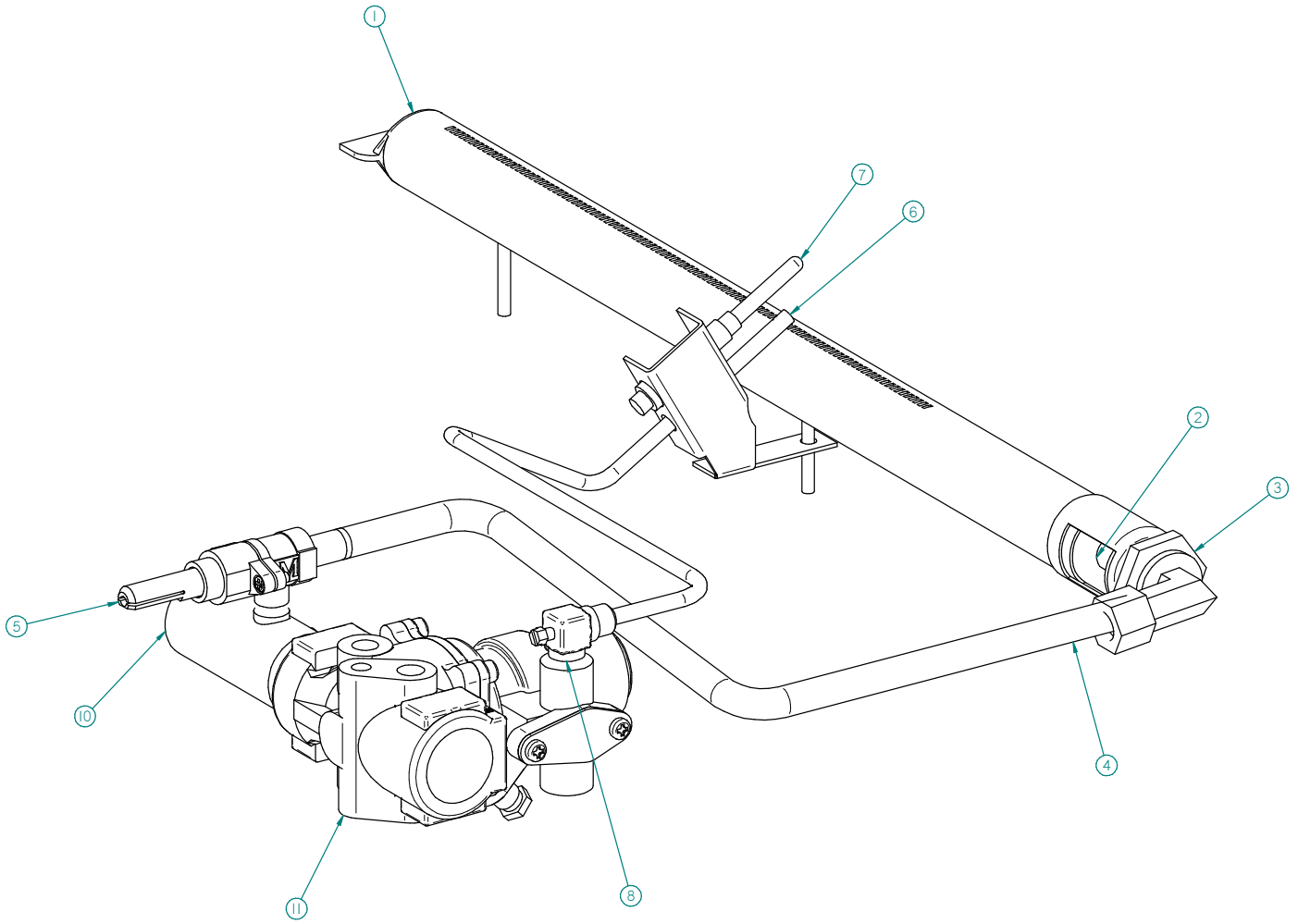
2. Clean with the polish lines
  - Some stainless steel comes with visible polishing lines or “grain.” When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners.
  - While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.
4. Treat your water.
  - Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.
5. Keep your food equipment clean.
  - Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.
6. Rinse.
  - If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steels passivity film.
7. Never use hydrochloric acid (muriatic acid) on stainless steel.
8. Regularly restore/passivate stainless steel.

## 12) GST GAS PARTS DIAGRAM



1	2066264	Burner
2	32012005	Pilot
3	2066205	Elbow
4	3201206	Gas Line
5	2066206	Adapter
6	2065643	Pilot Valve
7	21880303	Valve
8	GST-2 32012011 GST-3 32012021 GST-4 32012031 GST-5 32012041	Manifold

### 13) WGST GAS PARTS DIAGRAM





## APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Food service Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following conditions:

This warranty applies to the original owner only and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Warranty coverage on products used outside the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada may vary. Contact the international APW Wyott distributor, dealer, or service agency for details.

### Time Period

One year for parts and one year for labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

### Exceptions

- \* **Gas/Electric Cookline:** Models HCB, HCRB, HMG, HTG, HHP, HHPHS, GCB, GCRB, GF, GGM, GGT, CHP-H, EF, EG, EHP. Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- \* **Broiler Briquettes, Rock Grates, Cooking Grates, Burner Shields, Fireboxes:** 90 Day Material Only. No Labor.
- \* **Heat Strips:** Models FD, FDL, FDD, FDDL. Two (2) Year Warranty on element only. No labor second year.
- \* **Glass Windows, Doors, Seals, Rubber Seals, Light Bulbs:** 90 Day Material Only. No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

### Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty period, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

### Exclusions

The following conditions are not covered by warranty:

- \* Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- \* Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- \* Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- \* Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than an Authorized Service Agency during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases, the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

### Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

**Note: Product failure caused by liming or sediment buildup is not covered under warranty.**

**"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."**

9/05