



Installation • Operation • Maintenance
ELECTRIC
HOT FOOD UNITS MANUAL



Please read this manual completely prior to installation and/or operation. This unit is designed for commercial use only. This manual must be retained for future reference.

**CHECK FOR CONCEALED DAMAGE
FILE CLAIM WITH DELIVERING FREIGHT CARRIER**

Hot food tables manufactured by **ADVANCE TABCO** are designed and constructed for maintaining food temperature. Equipment not intended to cook raw food. **ADVANCE TABCO** does not recommend product use for activities employing harsh and active chemicals. Please consult factory regarding unusual applications.

RECEIVING & INSPECTING THE EQUIPMENT:

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment 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.
6. Retain all crating material until an inspection has been made or waived.

PARTS & SCREW PACKET LIST

Qty.	Description	Qty.	Description	Qty.	Description
1	Hot Food Table Body	4	Legs	4	1/4-20 x 1/2" Screws
1	Poly Cutting Board	1	Screw Pack	2	10-32 x 3/8" Screws
1	Stainless Steel Shelf	8	Set Screws	2	#10 Star Washers
1	Stainless Steel Undershelf	12	1/4-20 Nylon Tree Plugs	2	10-32 Acorn Nuts
2	Cutting Board Support Brace				

Tools Required: Philip's Head Screw Driver, Adjustable Wrench, 5/32" Allen Wrench

ASSEMBLY (NOT REQUIRED FOR DROP-IN UNITS): Follow figures on page 3.

For Units With Undershelf (For units with an enclosed base, proceed to Step 6):

1. This unit is shipped with the Undershelf. The 4 Legs (item 6) are in a separate carton.
2. Remove the unit from the shipping box, and place it upside down (Figure 1).



(Figure 1)

SHELF ASSEMBLY:

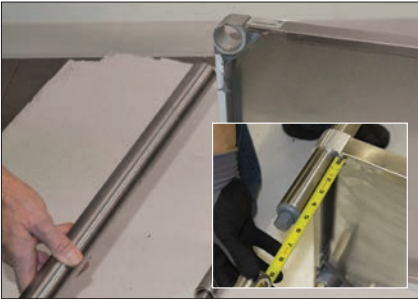
3. Remove Plastic Cap from Gusset. Set Screws & Hardware located inside the Gusset (Figure 2).



(Figure 2)

4. Insert top of Leg into adjustable shelf corner. Figure 3).

Align bottom of Shelf to approx. 6" minimum from bottom of Bullet Foot. Insert Allen Head Set Screws into adjustable shelf corner and tighten (Figure 4).



(Figure 3)



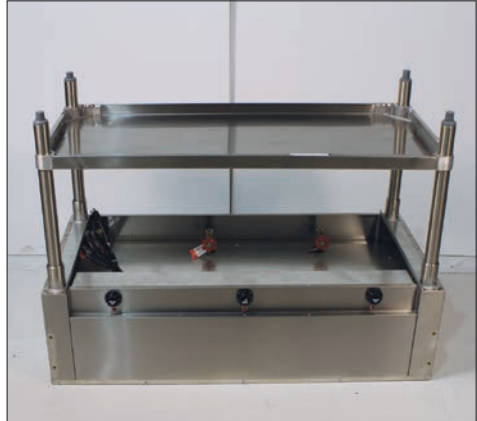
(Figure 4)

LEG ASSEMBLY:

5. Install Legs into Leg Gussets (Figure 5 & 6).



(Figure 5)



(Figure 6)

6. Secure legs with set screws (Figure 7).



(Figure 7)

INSTALLING TCB SERIES POLY CUTTING BOARD

CONTENTS:

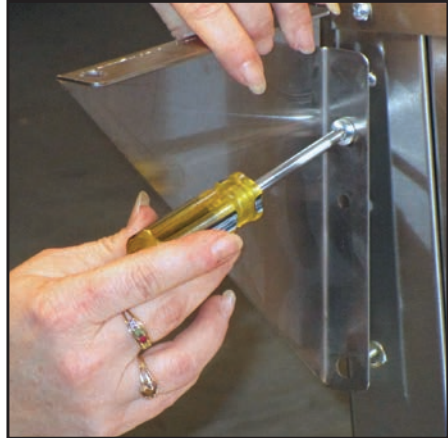
- (4) 1/4-20 x 1/2" Screws
- (2) 10-32 x 3/8" Screws
- (2) #10 Star Washers
- (2) 10-32 Acorn Nuts

TOOLS REQUIRED:

- Philip's Head Screw Driver
- Adjustable Wrench

STEP 1:

Bolt on Cutting Board Brackets using 1/4-20 x 1/2" Screws (Figure 1). Do not tighten completely.



(Figure 1)

STEP 2:

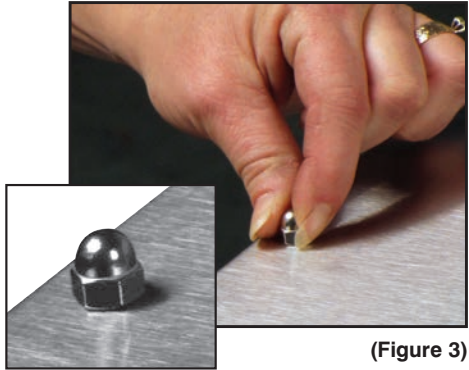
Place Stainless Steel Shelf on top of brackets (Figure 2).



(Figure 2)

STEP 3:

Connect Shelf to Brackets using two 10-32 x 3/8" Stainless Steel Screws, Washers & Acorn Nuts. Tighten with Wrench.



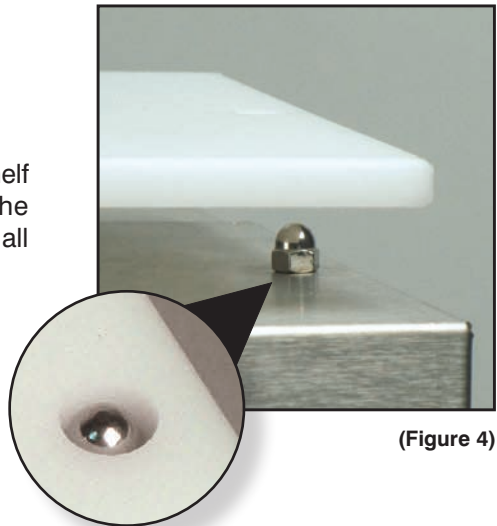
(Figure 3)

NOTE:

Acorn Nut to be positioned on surface of stainless Steel Shelf (Figure 3).

STEP 4:

Place Poly Cutting Board on Shelf by aligning the holes with the Acorn Nuts (Figure 4). Tighten all bolts on the two brackets.



(Figure 4)

GENERAL INSTALLATION:

1. Upon completion of assembly you should first choose a proper location for the unit. Take care when placing unit, do not place unit near any flammable or heat sensitive surfaces.
2. Each unit comes with a three pronged plug and a 6' cord. You must plug this hot food table into a matching three pronged outlet.
3. For the first time that this unit will be used, you need to turn the knob to high and let it heat up and remain on for 30 minutes. This will burn off any residue on the heating element. Some smoke may appear, this is normal.

**CLEANING INSTRUCTIONS AVAILABLE ONLINE AT
WWW.ADVANCETABCO.COM/SUPPORT**

Any questions, please contact our customer service at 800-645-3166.

OPERATION:

FOR DRY USE:

1. Never place food or water directly into the wells.
2. Place empty spillage pan (model #'s SP-S or SP-A) in well, add 1"-2" of **HOT** water and cover. Turn on the unit to the high mark and heat for about 30-35 minutes. Each well will need to be pre-heated in this same manner.
4. Place already cooked food in the wells and cover. (Food must be cooked prior to inserting the food into the hot food table. These tables are designed for maintaining the food temperature for serving only. Food must be heated to at least 150° prior to insertion.)
3. Set desired holding temperature using the guidelines below.

FOR WET USE:

1. Sealed well units are designed to place water directly into the wells. All other units require spillage pans (model #'s SP-S or SP-A)
2. Fill spillage(water) pan with 1" of **HOT** tap water.
3. Turn well onto the high mark and heat for 35-40 minutes. Each well will need to be pre-heated in this same manner.
4. Place already cooked food in the wells and cover. (Food must be cooked prior to inserting the food into the hot food table. These tables are designed for maintaining the food temperature for serving only. Food must be heated to at least 150° prior to insertion.)
5. Set desired holding temperature.
6. Maintain water level in pan through the shift.

WARNING: Make sure that the units' voltage is the same as the incoming voltage.

If you are not sure check the label on the unit for specifications. Plugging or wiring the unit into a lesser voltage may damage certain components or cause the unit to not perform correctly. Plugging it into a higher voltage may cause severe damage to the components.

GUIDELINES

Recommended Food Storage Temperatures

	Setting	Temperatures	Food Types
ELECTRIC HOT FOOD TABLES	Lo - 3	140° - 150°F	Creamed Foods - Mashed Potatoes
	3 - 5	150° - 170°F	Roasts, Baked Ham, Cutlets, Fish, Stews, Short Ribs, Fried Liver, Fried Chicken, Croquettes, Vegetables, Baked Beans, Fried Potatoes, & Medium Gravies
	5 - Hi	170° - 200°F	Baked Potatoes, Barbecued Ribs, Dressing, Thin Gravies & Soups

REPLACEMENT PARTS

For Electric Hot Food Units

Please visit www.advancetabco.com/support for all available replacement parts.
Any questions, please contact customer service at 800-645-3166.

— ADVANCE TABCO'S LIMITED WARRANTY —

Thank you for purchasing a top-quality Advance Tabco product. We hope that you will be pleased with your purchase and get many years of productive use from it. We make every effort to ensure that our products are free of defects in workmanship and materials. In the unlikely event that you receive an Advance Tabco product that does not meet your expectations, we offer the following warranty:

General Terms for all Advance Tabco items (including those listed below):

- Warranty applies in the 48 contiguous United States only
- ALL WARRANTY WORK MUST BE AUTHORIZED BY THE FACTORY BEFORE ANY WORK IS PERFORMED. Work performed without prior authorization shall be covered under this warranty only at the sole discretion of Advance Tabco.
- At no time will expenses to be paid under warranty exceed the original cost of the item
- Routine maintenance and wear items are not covered by warranty.
- Repair parts are sent by ground transportation. Any expedited freight charges will be at the expense of the end user.
- Warranty applies only under conditions of normal use and does not apply to defects which result from negligence, misuse, freight damage, improper installation or accidents.
- Warranty does not include any coverage for loss of business, damages, freight or other miscellaneous expenses incurred due to the defect or in servicing the unit.
- This warranty is made in lieu of all other warranties express or implied and no additional warranties express or implied, including one of merchantability or fitness for a particular purpose are given.

If defects are the result of **freight or handling damage** your first recourse MUST be to notify the delivering freight carrier of the damage. If possible any damage should be noted on the delivery receipt at the time of delivery. Defects due to freight damage should be referred to the freight carrier for correction and compensation (this applies regardless of who was responsible for paying the freight charges or selecting the carrier).

Hot food tables are warranted for 12 months from the date of shipment from the factory or 6 months from the date first placed into service (whichever comes first) and include the following terms:

- Applies only to parts directly related to the electric components of covered items (see below for all other parts).
- Covers parts and labor during the warranty period. Labor performed after hours, as overtime, on weekends or on holidays is not covered by this warranty (end user may authorize and pay such expenses directly to service agency if desired).
- Includes travel up to 100 miles round trip or 2 hours of travel time (additional travel will be at the end users expense).

Hot Food Tables are warranted free of defects in workmanship and materials for 90 days from the date of shipment from the factory. Warranty includes parts only (no labor). At Advance Tabco's discretion we may repair or replace the defective item.

Rev. 12/9/2014

For Trouble Shooting & Product Care Information, go to
WWW.ADVANCETABCO.COM/SUPPORT

PRODUCT REGISTRATION

IMPORTANT NOTICE: In order to facilitate possible warranty coverage, Advance Tabco strongly encourages you to register your produce online as soon as possible. Be sure to fill in all information requested, including your purchase date and serial number. Registration is not required to receive warranty coverage, but registering will make it easier and faster to provide warranty service, if it becomes necessary.

REGISTER ONLINE BY VISITING
WWW.ADVANCETABCO.COM/REGISTER

OR SCAN CODE TO THE RIGHT.

Any questions, please contact our customer service at 800-645-3166.



**SCAN FOR EASY
ONLINE
REGISTRATION**

PLACE PRODUCT INFO LABEL HERE
(MODEL & SERIAL NUMBERS)



www.advancetabco.com | 800-645-3166