

## RO-STFE

### Electric Hot Steam Table



RO-STFE-48-1



## INSTALLATION GUIDE

Operation, maintenance, and service parts

- RO-STFE-36-1
- RO-STFE-48-1
- RO-STFE-60-1
- RO-STFE-72-1
- RO-STFE-36-2
- RO-STFE-48-2
- RO-STFE-60-2
- RO-STFE-72-2

# 1. WARNINGS AND CAUTIONS



## **WARNING**

Any installation, adjustment, modification, repair, or maintenance not in accordance with applicable standards may cause property damage, injury, or death. To ensure a safe installation and proper operation of your Rosko equipment, please read this entire guide and keep it for future reference.

- This unit is intended for commercial use only.
- Installation must meet the requirements of the codes below, where applicable.
  - State codes or local codes, or in the absence of local codes:  
the National Electrical Code **ANSI/NFPA 70**;
  - State codes or local codes, or in the absence of local codes:  
the Canadian Electrical Code **CSA C22.1**.
- The installation of this appliance must be done by a certified technician, where required by law.
- Do not store fuels or other flammable materials near the unit.
- In the event of a malfunction, disconnect the unit power supply and contact a service technician.



## **WARNING**

Keep a copy of these instructions in a visible location<sup>1</sup>.

<sup>1</sup>This guide is updated as new information or new products become available.  
Visit our website [rosko-julien.ca](http://rosko-julien.ca) for the most recent version of these documents.

# TABLE OF CONTENT

<b>1. WARNINGS ET CAUTIONS</b>	2
<b>2. PLANNING AND INSTALLATION</b>	4
2.1. CLEARANCE	4
2.2. RECEPTION AND INSPECTION	4
2.3. LEVEL	5
2.4. ATTACHMENT	5
2.5. ELECTRICAL CONNECTION	6
2.6. WATER CONNECTION	7
<b>3. OPERATION</b>	8
3.1. FIRST USE	8
3.2. FILLING	8
3.3. IGNITION	8
3.4. PROLONGED SHUTDOWN	8
<b>4. MAINTENANCE</b>	9
4.1. CLEANING	9
<b>5. ELECTRICAL DIAGRAM</b>	11
5.1. RO-STFE-36	11
5.2. RO-STFE-48-60	12
5.3. RO-STFE-72	13
<b>6. SERVICE PARTS</b>	14
6.1. RO-STFE-36	14
6.2. RO-STFE-48	16
6.3. RO-STFE-60	18
6.4. RO-STFE-72	20
<b>7. SPECIFICATIONS</b>	23
<b>CONTACT US</b>	24

## 2.1. PLANNING AND INSTALLATION

Congratulations on the purchase of your new Rosko electric hot steam table.

Afin de maximiser l'usage et la durabilité de votre appareil, nous recommandons de suivre les instructions se trouvant dans ce guide. Les procédures d'installation, d'opération et d'entretien doivent être respectées afin que la protection offerte par la garantie s'applique.

### 2.1. CLEARANCE

It is essential to observe the following minimum clearance when planning the installation of the unit and during the installation:

- Construction with combustible materials
  - 1" (25 mm) at the back and on each side of the unit.
- Construction with non-combustible materials
  - 0" (0 mm) at the back and on each side of the unit.
- Provide adequate space for the unit operation and maintenance.

### 2.2. RECEPTION AND INSPECTION

This unit has been inspected and verified before shipment. Upon receipt, check immediately for damage with the delivery person present. If necessary, make your claim immediately.

The warranty is limited to the replacement of defective parts under normal use. No claims will be accepted for breakage resulting from improper installation, improper operation, or unauthorized service before installation.

Before installation, make sure the specifications of the electric hot steam table match the type of gas supply. Refer to the nameplate on the side of the unit.

**Important:** Make sure you have the included components supplied with the hot steam table when you receive it.

#### All Electric Floor Hot Food Table Models

Materials included:

- 1 to 4 separator(s) (the number varies depending on the model)
- 1 instruction guide

## 2.3. LEVEL



### CAUTIONS

Once the unit is in its final position, level the hot food table by adjusting the feet. Make sure the table is level in the front-to-back and side-to-side axis. It is recommended to level the unit each time it is moved. Proper leveling prevents accidents and ensures optimal cooking performance.

**NOTE: Always handle the unit with someone else helping. Attempting to do so alone may result in injury.**



### CAUTIONS

In the case of a mobile installation on casters, the installation must meet the following standard requirements, where applicable:

- In the United States, **ANSI Z21.69** Mobile Gas Appliance Connector Standard and **ANSI Z21.41** Quick Disconnect Standard
- In Canada, **CSA 6.16** Mobile Gas Appliance Connector Standard and **CSA 6.9** Quick Disconnect Standard

## 2.4. ATTACHMENT



### CAUTIONS

The unit must be installed with restraints to counteract possible stress on the electrical connection.

Do not use the connector or power supply wire to restrict the unit movement. Fixing can be done by inserting the hot steam table into a battery of equipment or by fixing the table to the back wall with a ring and a chain shorter than the electrical wire supply.

**NOTE: The fastening material is not included.**



### CAUTIONS

If the fastener needs to be removed, first turn off the hot steam table electric supply.

## 2.5. ELECTRICAL CONNECTION

The wire entry for the connection is a  $\frac{1}{2}$ " knockout hole located on the electrical junction box on the right side of the unit. Use a  $\frac{1}{2}$ " commercial electrical connector (not included) to insert the electric wire supply into the junction box. The connection must be done by a certified technician or electrician.

**NOTE: The wire connectors are included.**



### CAUTIONS

Installation must meet the requirements of the codes below, where applicable.

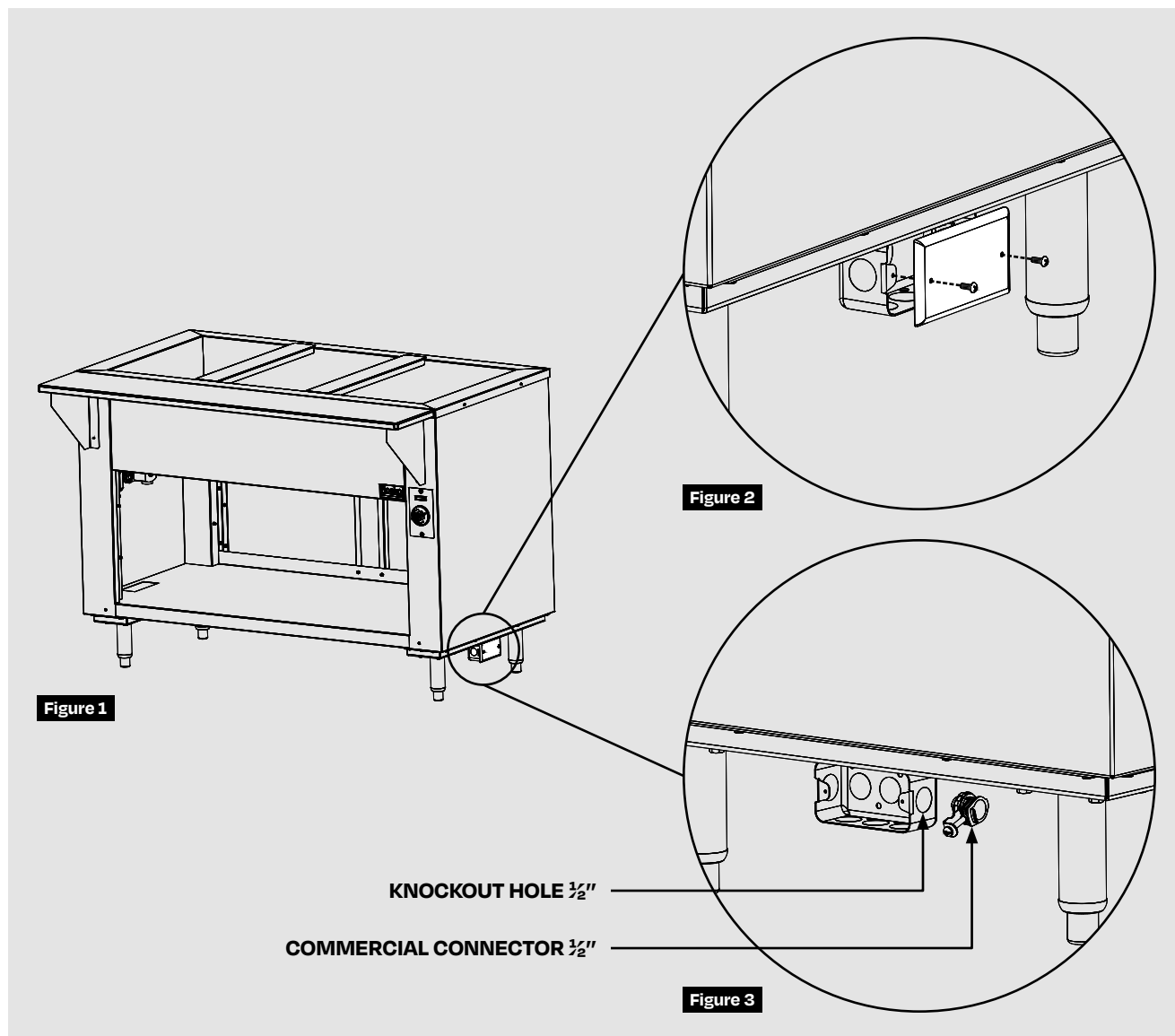
- State or local codes in the United States, or in the absence of local codes:

The National Electrical Code **ANSI/NFPA 70**;

- Local codes in Canada, or in the absence of local codes:

Canadian Electrical Code **CSA C22.1**.

1. Manually remove the  $\frac{1}{2}$ " knockout located on the junction box. **(Figure 1)**
2. Remove the protective plate from the junction box by unscrewing the two (2) fixing screws. **(Figure 2)**
3. Install and secure the commercial electrical connector (not included) in the hole provided. **(Figure 3)**



4. Insert and secure the previously unsheathed wire of the correct length into the connector to join the unit connecting wires.



### CAUTIONS

Use a metal wire that can withstand a temperature of 400 °F (200 °C). The wire gauge must also support the operational current (A) listed on the unit data sheet.

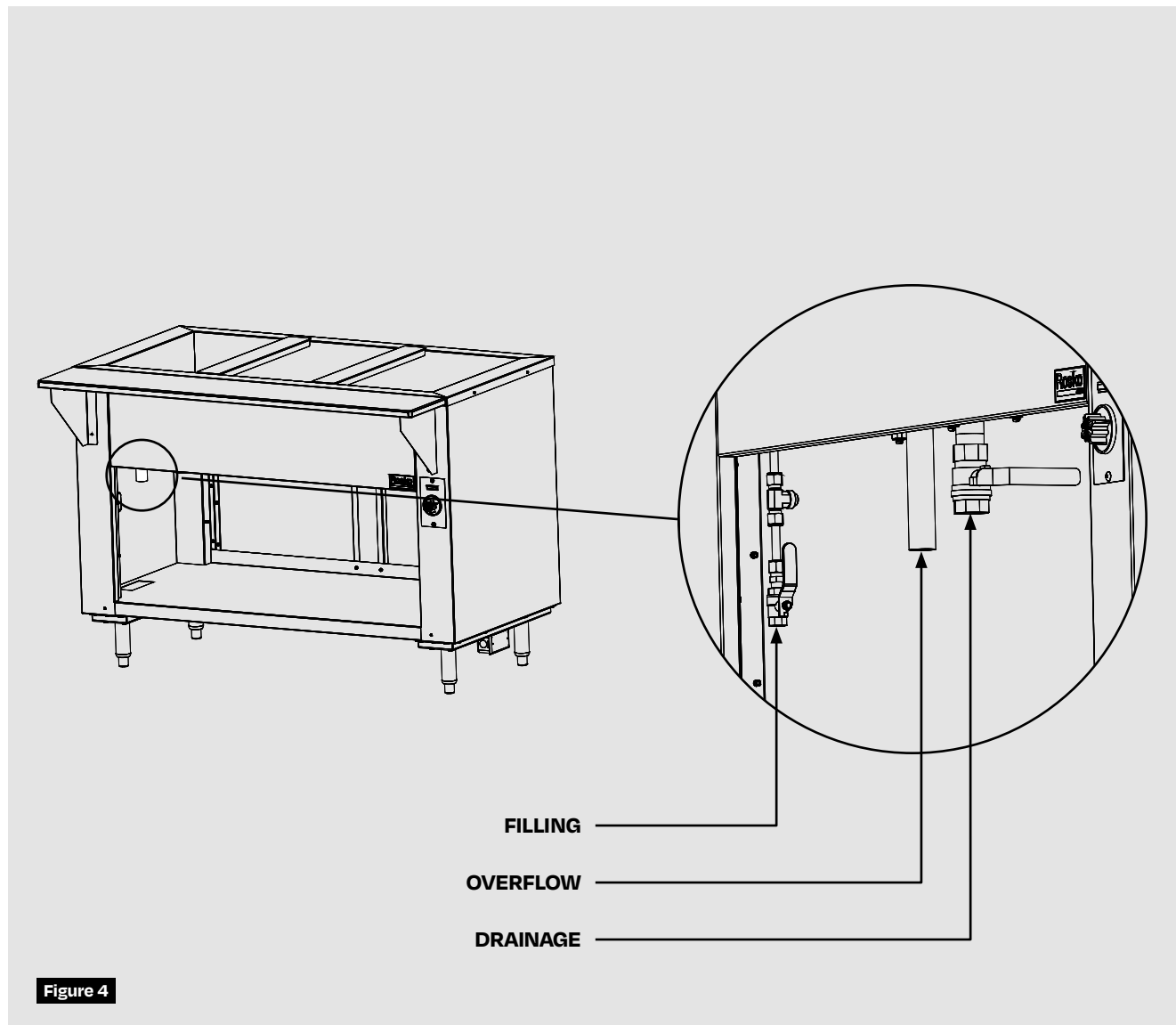
5. Make the electrical connections and grounding according to the electrical schematics.

**NOTE: See figure 6, 7, and 8 for details on electrical connections.**

6. Replace the protective plate in its original position by screwing the two (2) fixing screws on the junction box.

### 2.6. 1.6. WATER CONNECTION

This unit is designed to be connected to the water system (filling), using a 1/4" connector and to the sewerage (drainage), using a 1" connector. The water connection must be done by a certified technician or plumber. **(Figure 4)**



**Figure 4**

## 3. OPERATION

### 3.1. FIRST USE

#### Factory Coating Protection

1. Before using the unit, wash the tank protective coating.
2. Clean with soapy water, detergent or a mild cleaner to completely remove residue.
3. Open the water drain valve and rinse the tank with hot water.
4. Repeat the operation a second time if necessary.



#### CAUTIONS

This is not a dry-running unit. Make sure the bottom of the tank contains at least 1" of water before using the hot steam table.

### 3.2. FILLING

1. Close the 1" ball valve in the base to prevent water from draining.
2. Open the ¼" ball valve in the base to allow the tank to fill.
3. Fill the tank with at least 1" of water or until the element(s) are completely submerged.
4. Close the ¼" valve to stop the water supply.

### 3.3. IGNITION

1. Turn the thermostats to the "OFF" position.
2. Check that the recommended water level is respected and that the ball valves are closed.
3. 3. Adjust the thermostat to the desired position. A red indicator light up to indicate that the element is on. **(Figure 5)**

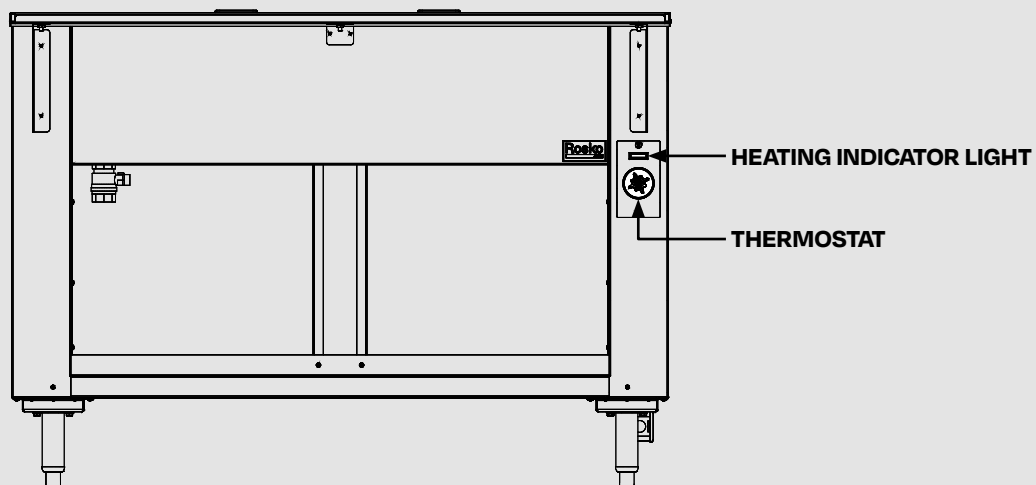


Figure 5

### 3.4. PROLONGED SHUTDOWN

1. Turn the thermostats to the "OFF" position.
2. Turn off the main electric supply.
3. Turn on the 1" ball valve.
4. Allow the water to drain completely before turning the valve off.



## 4. MAINTENANCE



### CAUTIONS

It is important to turn off the unit main electric supply and allow the tank to cool before performing any form of maintenance.

#### 4.1. CLEANING

It is recommended to clean the inside of the tank and change the water regularly:

- Remove the accessories and separators to clean them separately with soapy water.
- Clean the tank with a commercial detergent and a brush.
- Rinse the tank and drain the wastewater by opening the 1" tap.
- Rinse again with hot water and drain one last time.
- Replace the separators and accessories in their original position.



# 5. ELECTRICAL DIAGRAM

## 5.1. RO-STFE-36

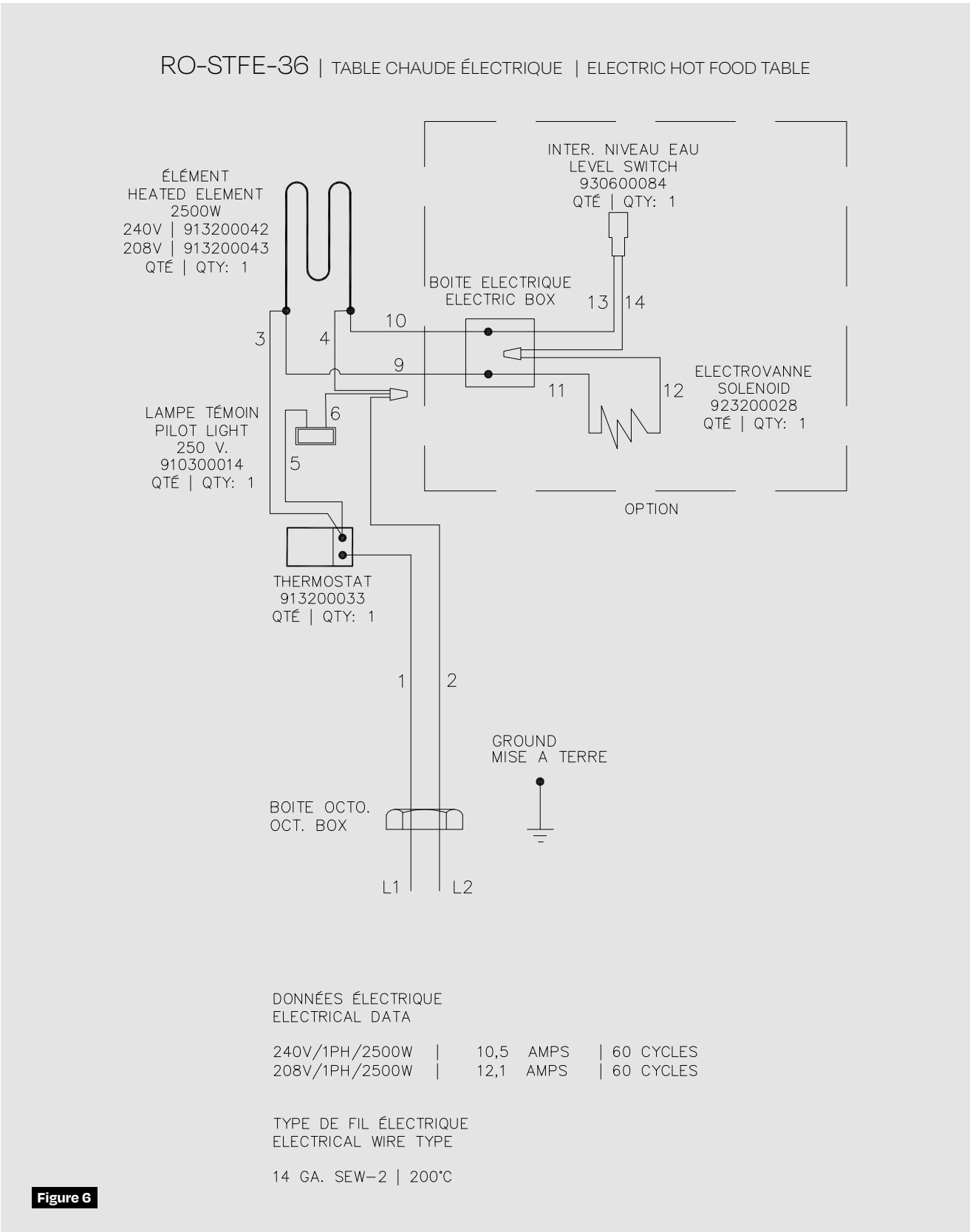
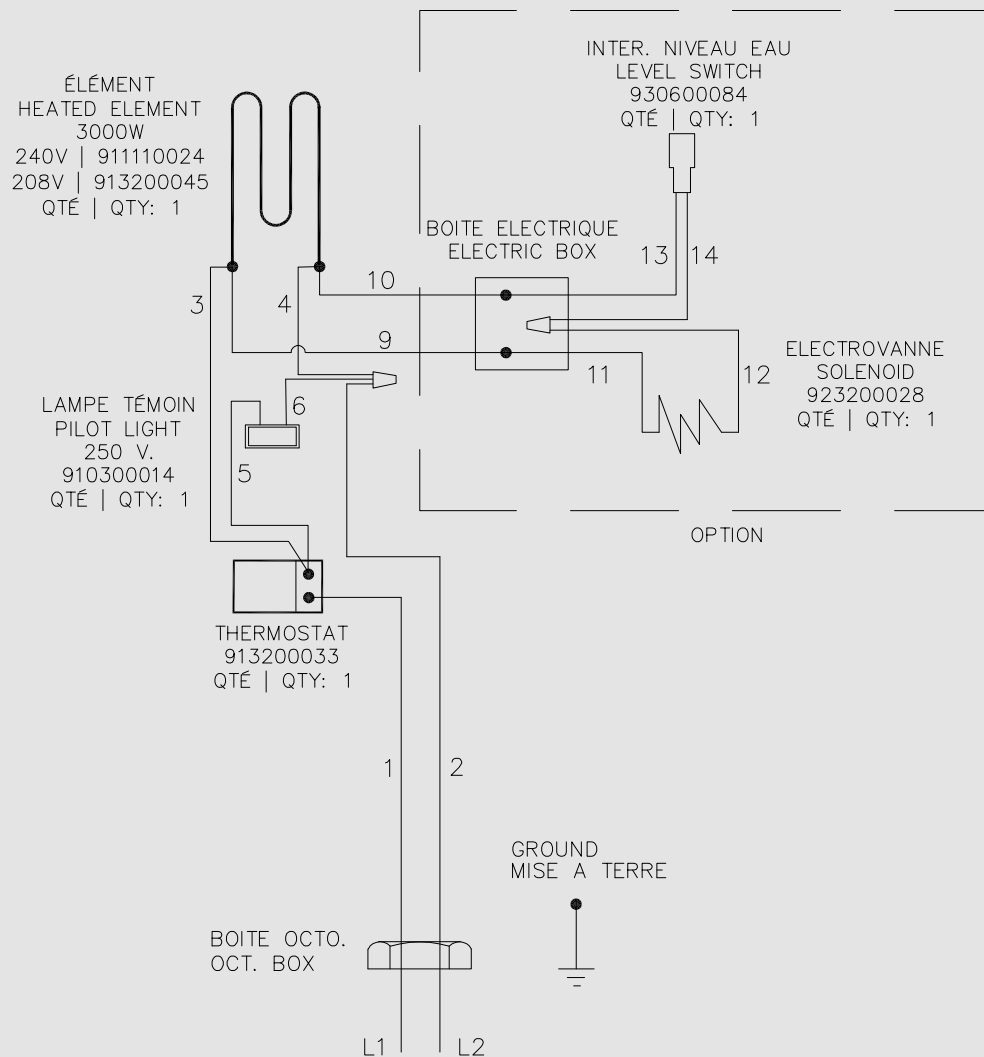


Figure 6

5.2. RO-STFE-48-60

RO-STFE-48-60 | TABLE CHAUDE ÉLECTRIQUE | ELECTRIC HOT FOOD TABLE



DONNÉES ÉLECTRIQUE  
ELECTRICAL DATA

240V/1PH/3000W	12.5	AMPS	60	CYCLES
208V/1PH/3000W	14.5	AMPS	60	CYCLES

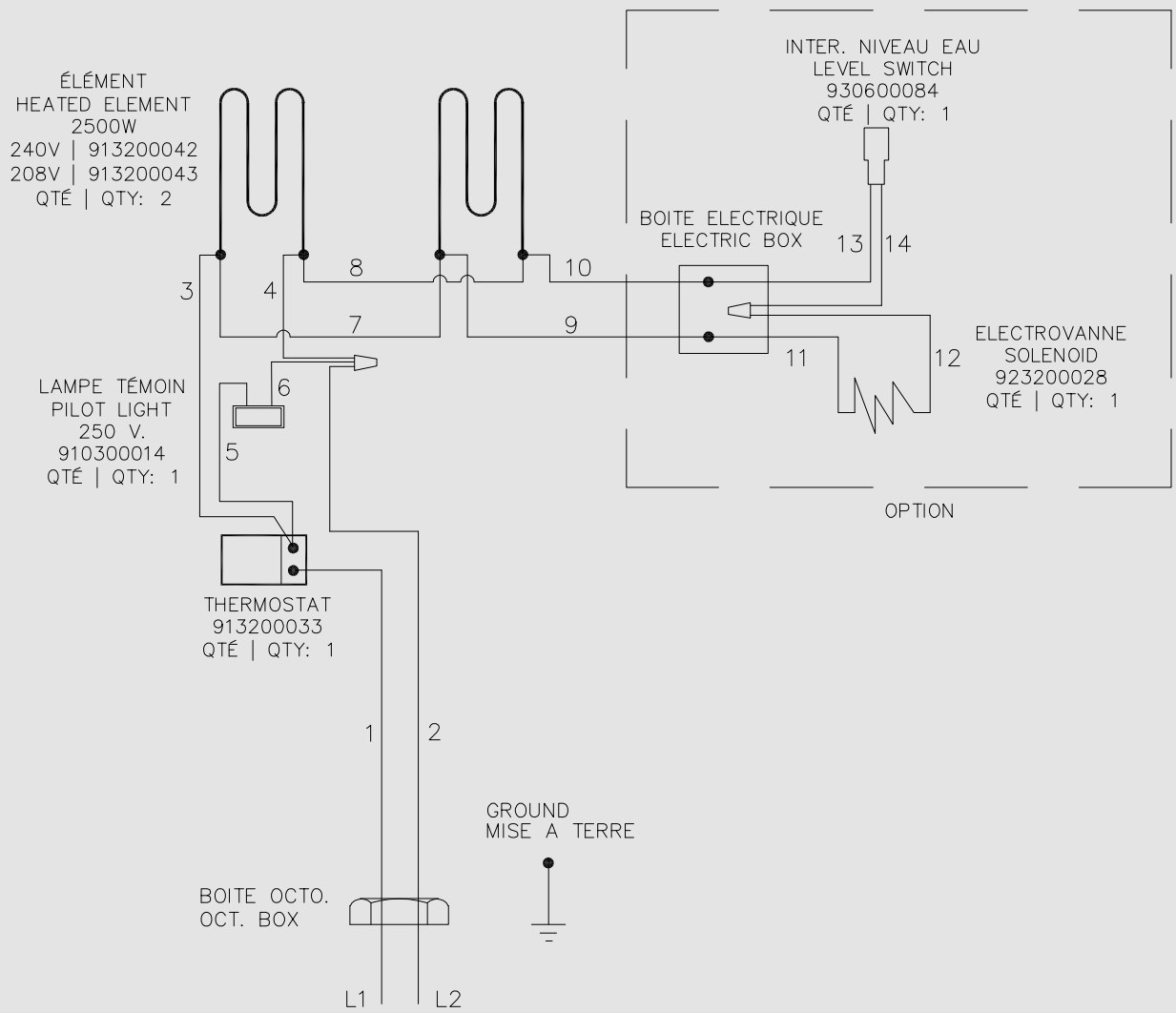
TYPE DE FIL ÉLECTRIQUE  
ELECTRICAL WIRE TYPE

14 GA. SEW-2 | 200°C

Figure 7

5.3. RO-STFE-72

RO-STFE-72 | TABLE CHAUDE ÉLECTRIQUE | ELECTRIC HOT FOOD TABLE



DONNÉES ÉLECTRIQUE  
ELECTRICAL DATA

240V/1PH/5000W	20.8 AMPS	60 CYCLES
208V/1PH/5000W	24.0 AMPS	60 CYCLES

TYPE DE FIL ÉLECTRIQUE  
ELECTRICAL WIRE TYPE

14 GA. SEW-2 | 200°C

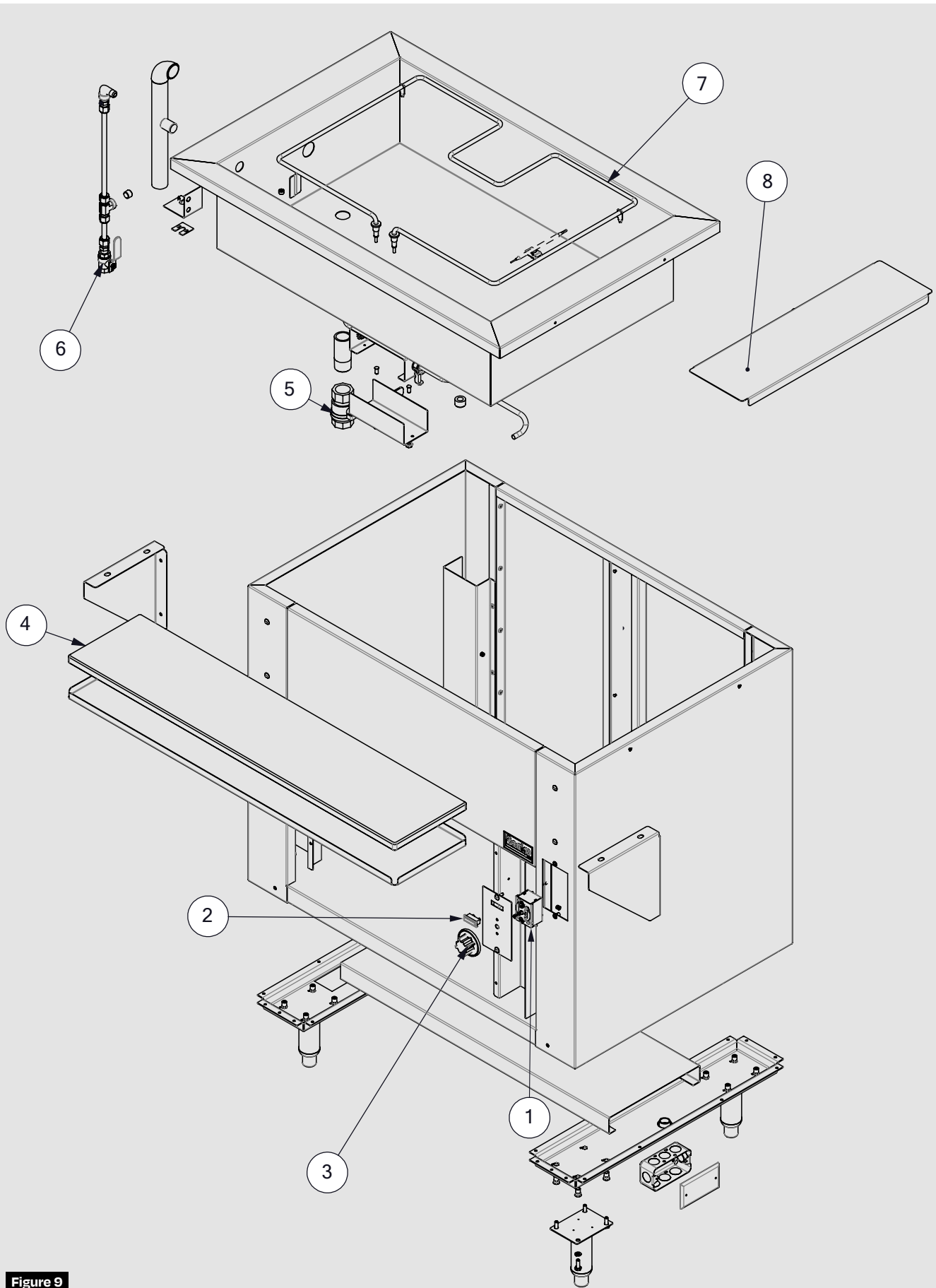
Figure 8

## 6. SERVICE PARTS

### 6.1. RO-STFE-36

See **figure 9** for identification of service parts

#	Code	Description	Qté
1	913200033	Thermostat OFF/50-250 °F	1
2	910300014	Red Square Indicator Light 250 V	1
3	913900220	Control Knob for Commutable Ring	1
4	980202081	$\frac{3}{4}$ " Polyethylene Cutting Board for 36" Steam Table	1
5	930600141	1" Ball Valve	1
6	930600142	$\frac{1}{4}$ " Ball Valve	1
7	913200042	Element 2500 W for 240 V Electric Steam Table	1
	913200043	Element 2500 W for 208 V Electric Steam Table	1
8	202101777	Tank Separator for 36" Steam Table	1



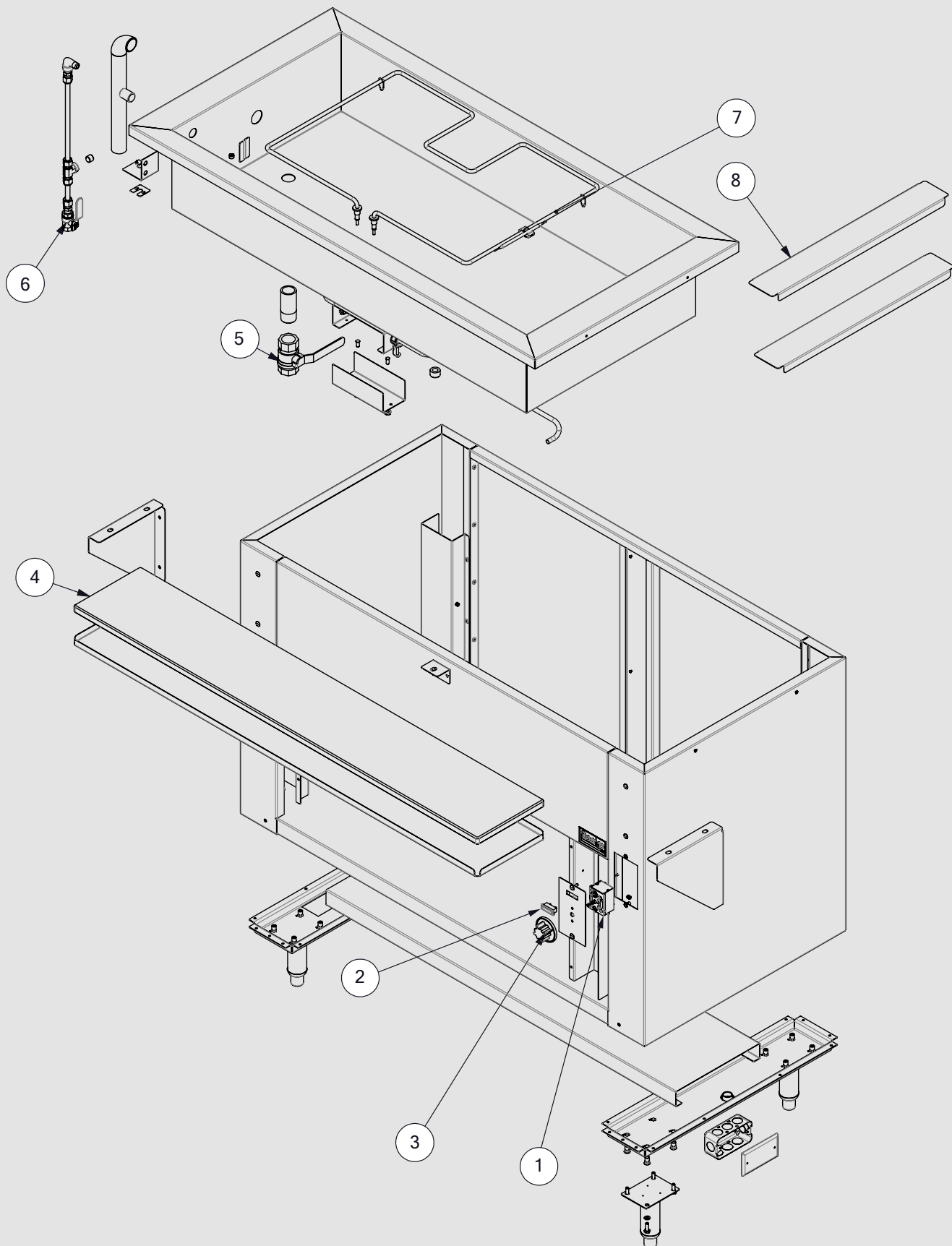
**Figure 9**

## 6.2. RO-STFE-48

See **figure 10** for identification of service parts

#	Code	Description	Qté
1	913200033	Thermostat OFF/50-250 °F	1
2	910300014	Red Square Indicator Light 250 V	1
3	913900220	Control Knob for Commutable Ring	1
4	980202071	¾" Polyethylene Cutting Board for 48" Steam Table	1
5	930600141	1" Ball Valve	1
6	930600142	¼" Ball Valve	1
7	911110024	Element 3000 W for 240 V Electric Steam Table	1
	913200045	Element 3000 W for 208 V Electric Steam Table	1
8	202101558	Tank Separator for 48" Steam Table	2



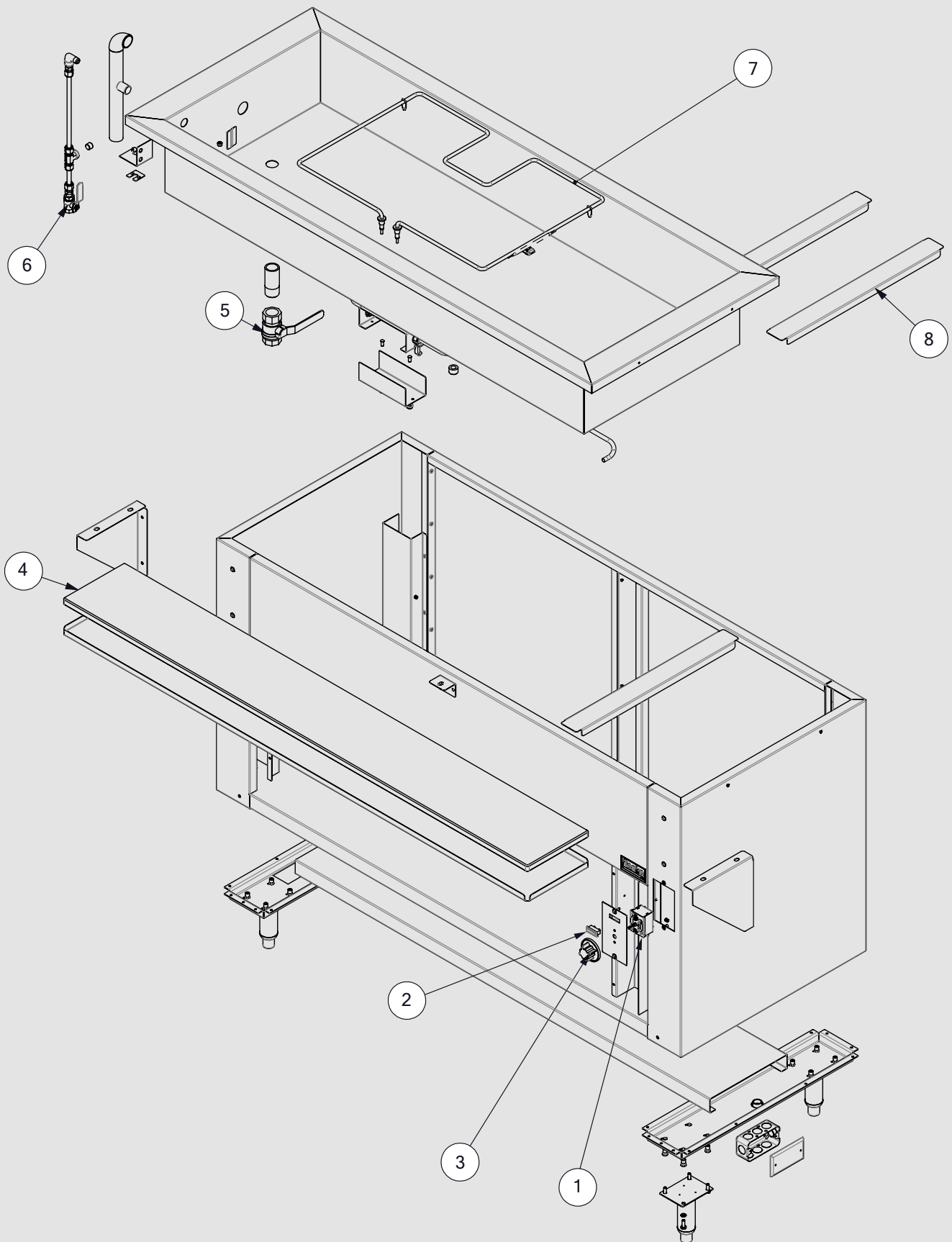


**Figure 10**

### 6.3. RO-STFE-60

See **figure 11** for identification of service parts

#	Code	Description	Qté
1	913200033	Thermostat OFF/50-250 °F	1
2	910300014	Red Square Indicator Light 250 V	1
3	913900220	Control Knob for Commutable Ring	1
4	980202080	$\frac{3}{4}$ " Polyethylene Cutting Board for 60" Steam Table	1
5	930600141	1" Ball Valve	1
6	930600142	$\frac{1}{4}$ " Ball Valve	1
7	911110024	Element 3000 W for 240 V Electric Steam Table	1
	913200045	Element 3000 W for 208 V Electric Steam Table	1
8	202101721	Tank Separator for 60" Steam Table	3

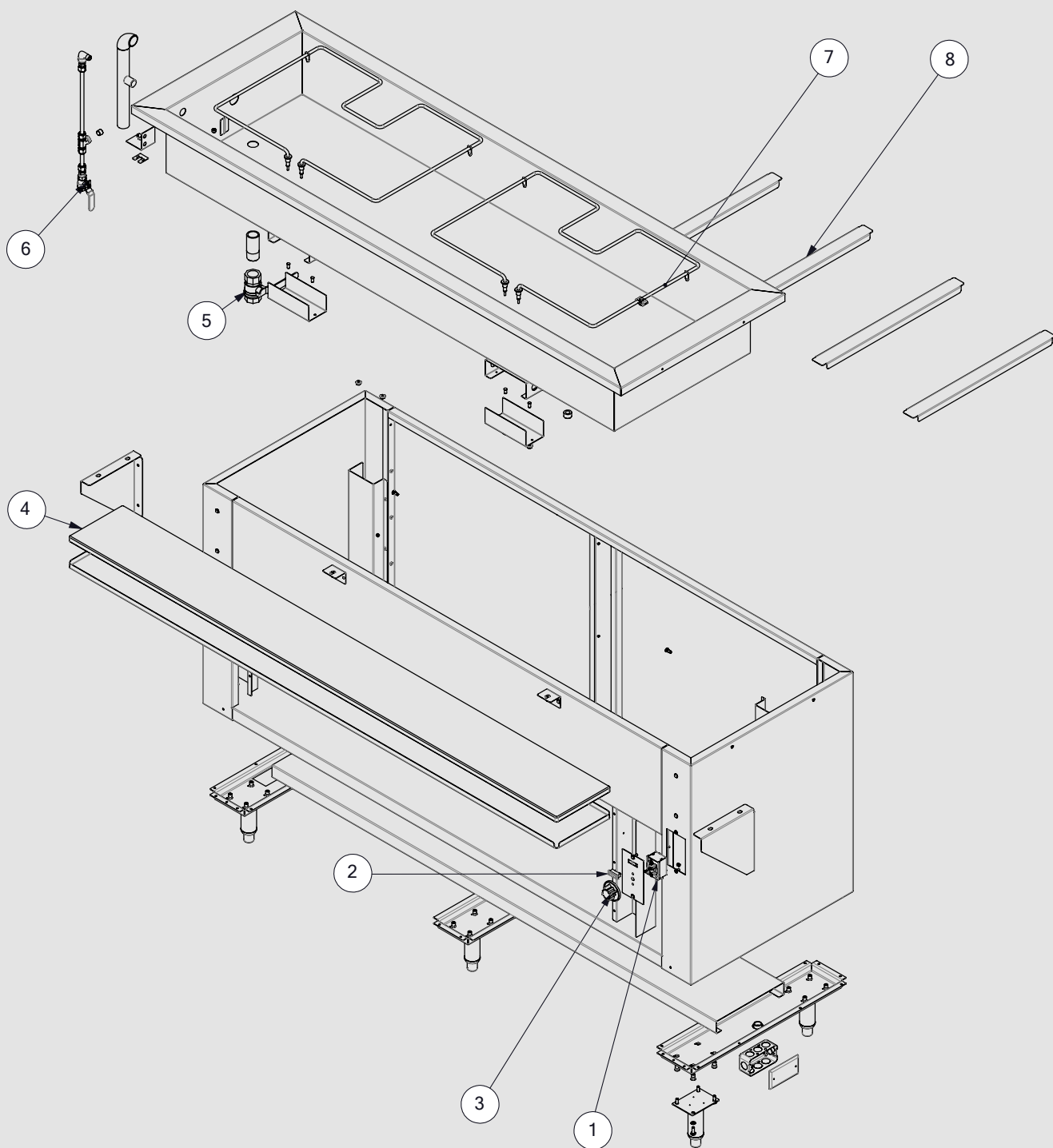


**Figure 11**

#### 6.4. RO-STFE-72

See **figure 12** for identification of service parts

#	Code	Description	Qté
1	913200033	Thermostat OFF/50-250 °F	1
2	910300014	Red Square Indicator Light 250 V	1
3	913900220	Control Knob for Commutable Ring	1
4	980202082	¾" Polyethylene Cutting Board for 72" Steam Table	1
5	930600141	1" Ball Valve	1
6	930600142	¼" Ball Valve	1
7	913200042	Element 2500 W for 240 V Electric Steam Table	2
	913200043	Element 2500 W for 208 V Electric Steam Table	2
8	202101778	Tank Separator for 72" Steam Table	4

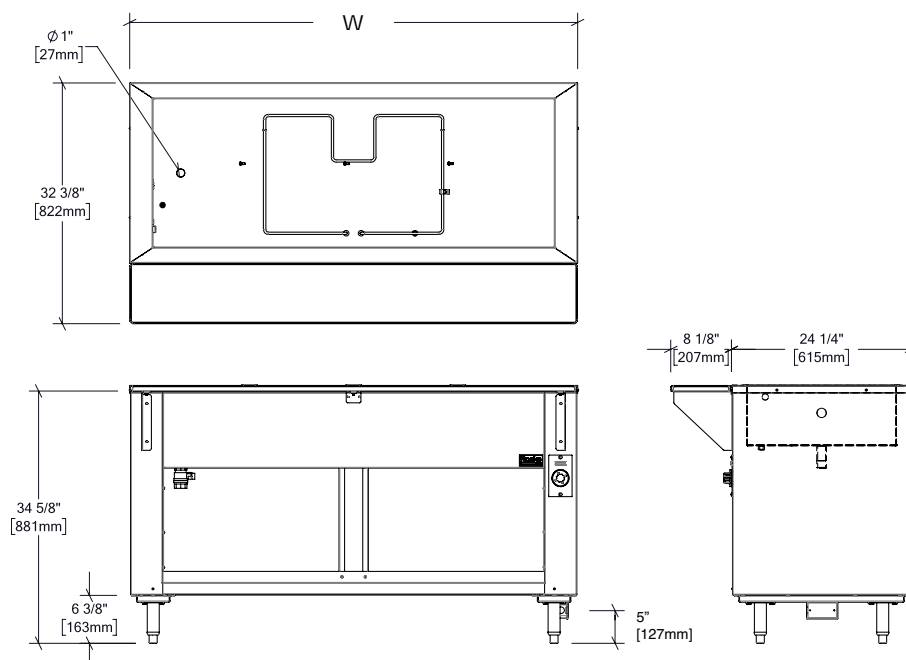


**Figure 12**



## 7. SPECIFICATIONS

This guide is dedicated to the Rosko electric floor steam tables listed below.



Model	Width (W)	Depth	Height	Weight	Packaging dimensions (W x D x H)
RO-STFE-36-1	36" - 914 mm	20" – 508 mm	34½" – 876 mm	200 lb – 90 kg	38 x 38 x 41" 965 x 965 x 1041 mm
RO-STFE-36-2					
RO-STFE-48-1	48" - 1219 mm			210 lb – 96 kg	62 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-48-2					
RO-STFE-60-1	60" - 1524 mm			225 lb – 102 kg	63 x 38 x 41" 1575 x 965 x 1041 mm
RO-STFE-60-2					
RO-STFE-72-1	72" - 1829 mm			250 lb – 113 kg	76 x 38 x 41" 1930 x 965 x 1041 mm
RO-STFE-72-2					
Model	Total output	Voltage	Amperage 1 phase	Number of full pan openings	Tanks dimensions (W x D)
RO-STFE-36-1	2500 W	208 V	12,1 A	2	30 x 20" 762 x 508 mm
RO-STFE-36-2		240 V	10,5 A		
RO-STFE-48-1	3000 W	208 V	14,5 A	3	42 x 20" 1067 x 508 mm
RO-STFE-48-2		240 V	12,5 A		
RO-STFE-60-1		208 V	14,5 A	4	54 x 20" 1372 x 508 mm
RO-STFE-60-2		240 V	12,5 A		
RO-STFE-72-1	5000 W	208 V	24 A	5	66 x 20" 1676 x 508 mm
RO-STFE-72-2		240 V	20,8 A		



## **CAUTIONS**

Keep this guide for future reference.

## **CONTACT US**

[customerservice@rosko-julien.ca](mailto:customerservice@rosko-julien.ca)