RADIANCE

OWNER & OPERATOR INSTRUCTION MANUAL

STEAM TABLES

Model No.

RST-2P, RST-2P-240

RST-3P, RST-3P-240

RST-4P, RST-4P-240

RST-5P, RST-5P-240

For service contact:
German Knife Inc.
1-800-500-3519
www.turboairinc.com

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German Knife Inc.

4184 E. Conant St., Long Beach, CA 90808

Phone: 800-500-3519

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www.turboairinc.com

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory.
The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment
If shipment arrives damaged;

1. VISIBLE LOSS OR DAMAGE: Note on freight bill or express delivery and signed by person making delivery.
2. FILE CLAIM FOR DAMAGES IMMEDIATELY: regardless of extent of damages.
3. CONCEALED LOSS OR DAMAGES: If damages are noticed after unpacking, notify Transportation Company immediately and file “Concealed Damage” claims with them. This should be done within fifteen (15) days from date delivery is made to you. Return container for inspection.

INSTALLATION

UNPACKING:

1. Remove appliance from container.
2. Remove all protective packaging material.
3. Retain container and packaging material until the appliance is operated and found in good condition.
4. Check appliance for any shipping damage. If appliance shows any external or internal damages, promptly inform dealer/distributor where you bought your appliance.

NOTE: Installation and repair should be done by a qualified service person. Qualified service person; who have read these instructions and is familiar with the operation and functions of the equipment.

GENERAL SAFETY INSTRUCTIONS:

Accidents are always tragic especially because so many of them could have been prevented with little care and judgment. There are some basic good practices; we hope you will follow for safe use of the equipment.

CAUTION

To protect from possible severe electrical shock, this appliance is designed to be connected to a properly grounded electrical circuit.

For a cord connected appliance: In order to provide proper grounding, it is essential that the grounding prong of the plug be inserted into a properly grounded receptacle. If you do not know whether a receptacle is properly grounded, consult a licensed electrician.

NEVER insert the plug into a receptacle if the cord is frayed or damaged or if the plug has been altered or damaged.

INSTALLATION:

1. Operation temperatures permit safe installation of this steam table with in 1” of a combustible wall or partition.

2. 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.

3. Place unit on a stable, level floor. The unit must be leveled, both front and back and left to right, in order to maintain an equal water depth throughout the wells.

4. The voltage and wattage ratings of this steam table are given on the device name plate. Connect the steam table to a circuit having a voltage and type of similar current to that on the rating plate.

5. Before plugging unit into wall outlet or permanently electric connecting, the unit should be adjusted to the desired height and aligned with other equipment. For supply connections use No.12 AWG or larger wires suitable for at least 194°F. Use copper wire for power supply or suitable copper to aluminum wire connector.

6. The Body of the appliance should be grounded by connecting the ground stud provided in the junction box to a good electrical ground, such as a water pipe, a steam pipe, or a grounded supply conduit.

7. The steam table is not fused so it must be connected to a fused circuit equipped with suitable disconnect means, as required by local code authorities.

8. Always use standardized steam table pans.

9. When you use the steam table with the casters, the steam table should displace after disassembling the power code to avoid damage of the cable.

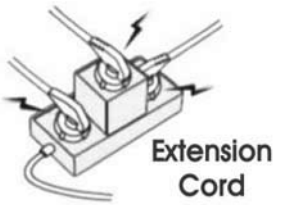
10. When you use the steam table with the casters, the brakes on the casters should be locked before using the steam table.

11. Please be careful when installing steam table; the cable must not get in contact with metal surface of steam table.

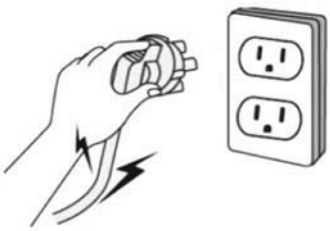
12. Do not install roll-top cover on any wells.

INSTALLATION

All steam table models should comply with these safety related items. They are meant to protect the safety of users and prevent property damages. Please read the cautionary items carefully for correct use.



Only use suitable power supply and
do not plug in multiple products into the outlet.
Using multiple products can become the cause
of fires and electric shock.



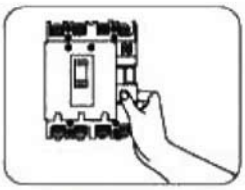
If the power cord is damaged, get it replaced
through the manufacturer, authorized retailer,
or a certified engineer. Do not use if the power
cord is damaged or if the outlet flickers abnormally.
(There are dangers of electric shock, short circuits,
and fires.)

Make sure your hands are dry when
plugging or unplugging the power cord.
(Unplugging or forcefully pulling the power
cord with wet hands may cause a malfunction with the
power cord which can lead to electric shocks and fires.)

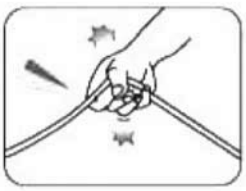
INSTALLATION

All steam table models should comply with these safety related items. They are meant to protect the safety of users and prevent property damages. Please read the cautionary items carefully for correct use.

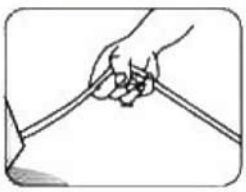
Power supply related items



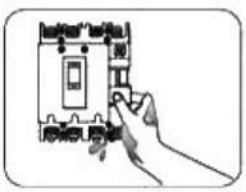
⚠ Install it independently with an earth leakage circuit breaker with suitable product rating.
It can cause electrical shocks or fires.



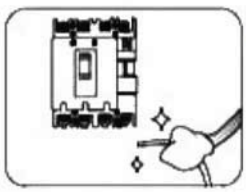
⚠ Do not pull on the power cord.
It can cause electrical shocks or fires.



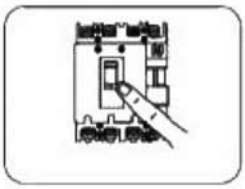
⚠ Do not move the product by pulling on the power cord.
It can cause electrical shocks or fires.



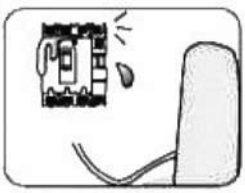
⚠ Do not touch the earth leakage circuit breaker with your wet hands.
It can cause electrical shocks or fires.



⚠ Use a power cable larger than 12 AWG.
The outer box for the product should be grounded.
It can cause electrical shocks or fires.

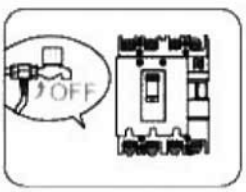


⚠ Do not turn the power on/off with the circuit breaker continuously.
It can cause electrical shocks or fires.

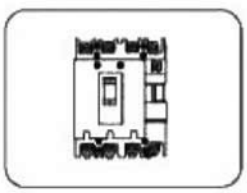


⚠ If there is water inside the power supply, turn off the earth leakage circuit breaker and dry it before use.
It can cause electrical shocks or fires.

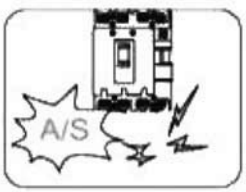
⚠ When you repair or inspect the product or replace any parts, turn off the earth leakage circuit breaker.
It can cause electrical shocks or fires.



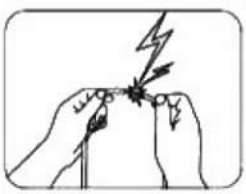
⚠ If you want to leave it unused for a long time, then close the water supply valve and turn off the earth leakage circuit breaker.
It can cause electrical shocks or fires.



⚠ Do not connect many electrical products to the earth leakage circuit breaker. Use it individually.
It can cause fires.



⚠ If the power cable is damaged, then do not replace it on your own. Call the service center for cable replacement.
It can cause electrical shocks or fires.



⚠ Do not arbitrarily connect the power cord or process it for use.
It can cause fires.

MAINTENANCE

GENERAL INFORMATION:

1. Always clean equipment thoroughly before first use.
2. Check rating label for your model designation and electrical rating.

GENERAL OPERATING INSTRUCTIONS:

1. All food equipment's should be operated by trained personnel.
2. Do not touch or have any customers or employee come in contact with any surface labeled "**CAUTION HOT**" and "**CAUTION HOT SURFACE**, **AVOID CONTACT**."
3. Do not 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. Food should never be held below 150°F.

Preheat

With opening covered, set dial on highest position for 45 minutes to preheat unit.
Place precooked food (minimum 160°F) in food pans, place in openings, and cover food pans with lids.

Pan

Always use standardized steam table pans. (ex. 1/4" or 1/8")

Switch Setting

The most satisfactory switch 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 steam table with respect to range or other heated equipment, air outlets, and fans.

Leg or caster

If legs or casters are defective, please contact qualified service person.

MAINTENANCE

CLEANING INSTRUCTIONS:

1. Never pour any water into the wells for the purpose of cleaning. No electrical units shall be clean by immersing in water.
2. Always clean equipment thoroughly before first use. Clean unit daily. Use warm, soapy water. Mild cleansers and plastic scouring pads may be used to remove baked-on food and water scale. Turn off electrical units before cleaning or servicing.

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 OR WIRING.
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.

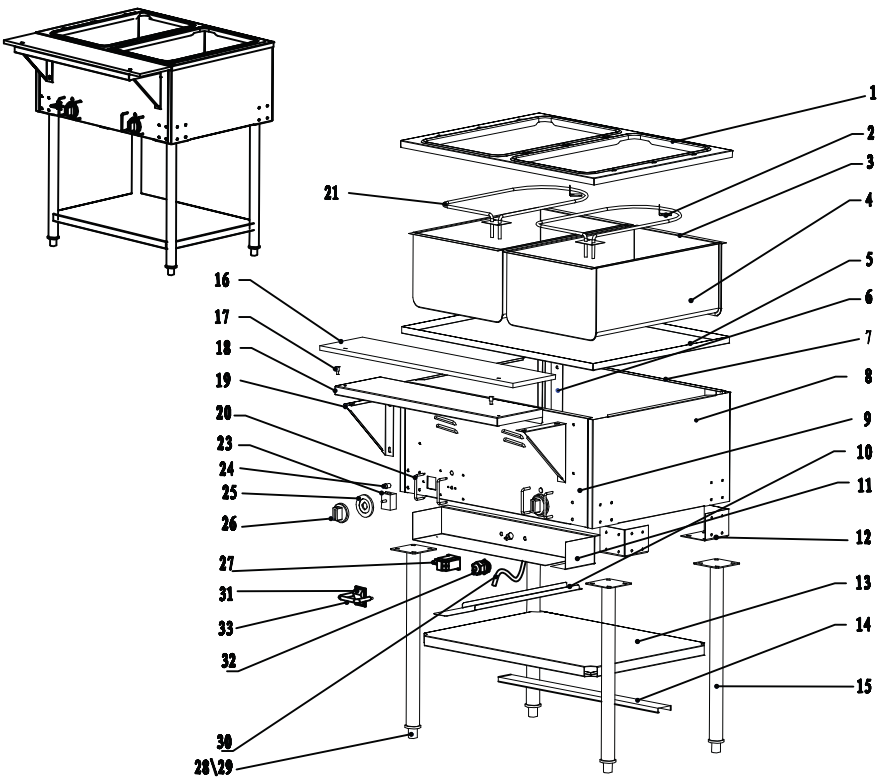
Weekly Cleaning:

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 as 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 stand in the well for long periods of time.
Water must be removed from the well and well cleaned after each use.

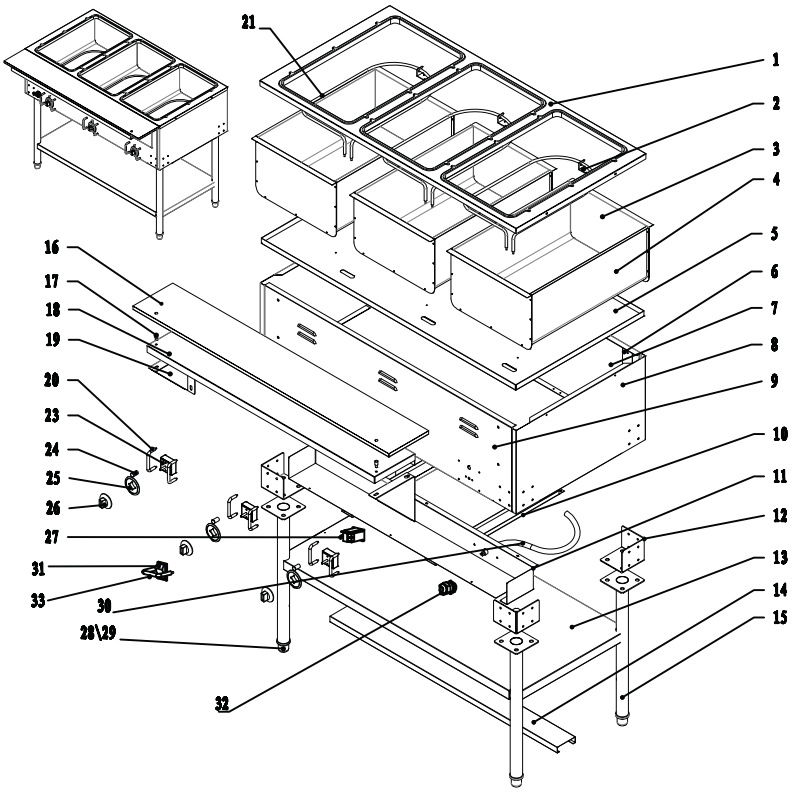
PARTS LISTS & EXPLODED VIEWS



No.	Name	Qty 2p	3p	4p	5p
1	Top Board	1			
2	Heating Element Holder	2	3	4	5
3	Insulation Side Board	4	6	8	10
4	Insulation Tank	2	3	4	5
5	Insulation Board	1			
6	Insulation Board Holder	4	4	6	8
7	Body Backboard	1			
8	Body Sideboard	2			
9	Body Frontboard	1			
10	Body Support	1			
11	Electrical Box	1			
12	Corner Fittings	4			
13	Under Shelf	1			
14	Under Shelf support	1			
15	Leg	4			
16	Poly cutting Board	1			
17	Stud Assembly	2			
18	Cutting Board Support	1			
19	Bracket	2	2	3	4
20	Switch Protector	4	6	8	10
21	120V Heating Element	2	3	4	5
21	240V Heating Element	2	3	4	5

No.	Name	Qty 2p	3p	4p	5p
23	240V Thermostat	2	3	4	5
23	120V Thermostat	2	3	4	5
24	Indicator Light	2	3	4	5
25	Bottom of The Knob	2	3	4	5
26	Knob	2	3	4	5
27	Contactor	1			
28	Bullet Leg	4			
29	Caster	4			
30	240V Cable				
	120V Cable				
31	Switch	1			
32	Cable Lock	1			
33	Switch Protector	1			

PARTS LISTS & EXPLODED VIEWS



No.	Name	Qty 2p	3p	4p	5p
1	Top Board	1			
2	Heating Element Holder	2	3	4	5
3	Insulation Side Board	4	6	8	10
4	Insulation Tank	2	3	4	5
5	Insulation Board	1			
6	Insulation Board Holder	4	4	6	8
7	Body Backboard	1			
8	Body Sideboard	2			
9	Body Frontboard	1			
10	Body Support	1			
11	Electrical Box	1			
12	Corner Fittings	4			
13	Under Shelf	1			
14	Under Shelf support	1			
15	Leg	4			
16	Poly cutting Board	1			
17	Stud Assembly	2			
18	Cutting Board Support	1			
19	Bracket	2	2	3	4
20	Switch Protector	4	6	8	10
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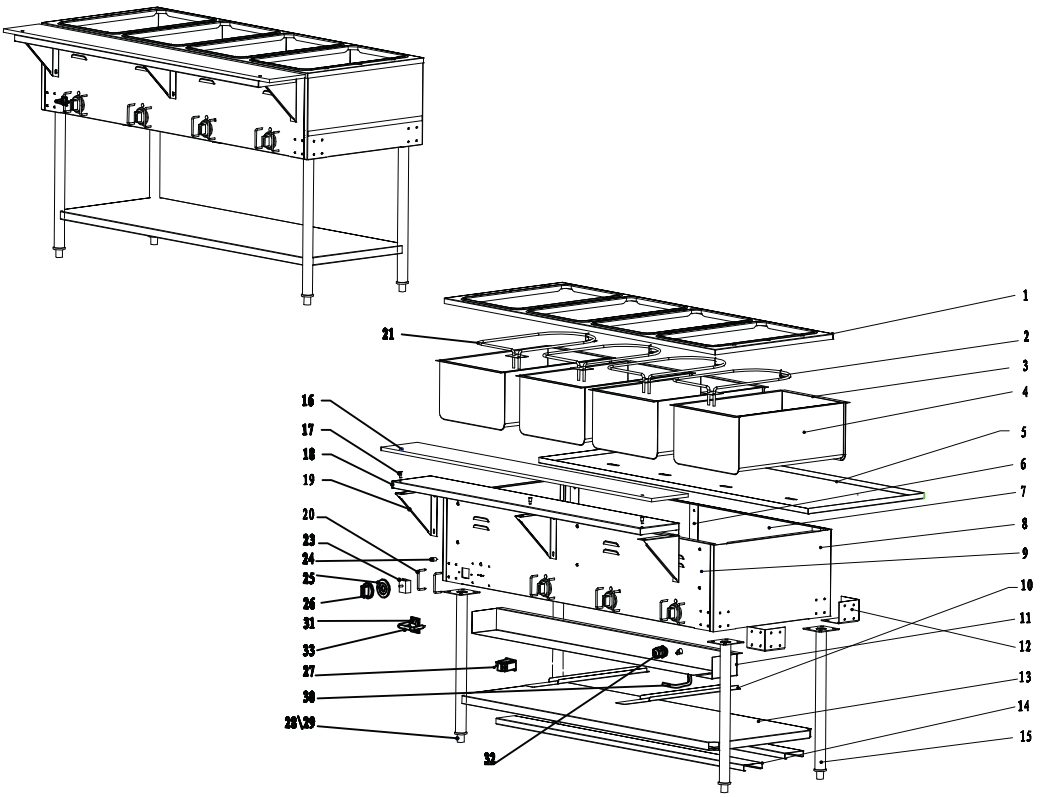
21	240V Heating Element	2	3	4	5

No.	Name	Qty 2p	3p	4p	5p
23	240V Thermostat	2	3	4	5
23	120V Thermostat	2	3	4	5
24	Indicator Light	2	3	4	5
25	Bottom of The Knob	2	3	4	5
26	Knob	2	3	4	5
27	Contactor	1			
28	Bullet Leg	4			
29	Caster	4			
30	240V Cable				
	120V Cable				
31	Switch	1			
32	Cable Lock	1			
33	Switch Protector	1			

PARTS LISTS & EXPLODED VIEWS



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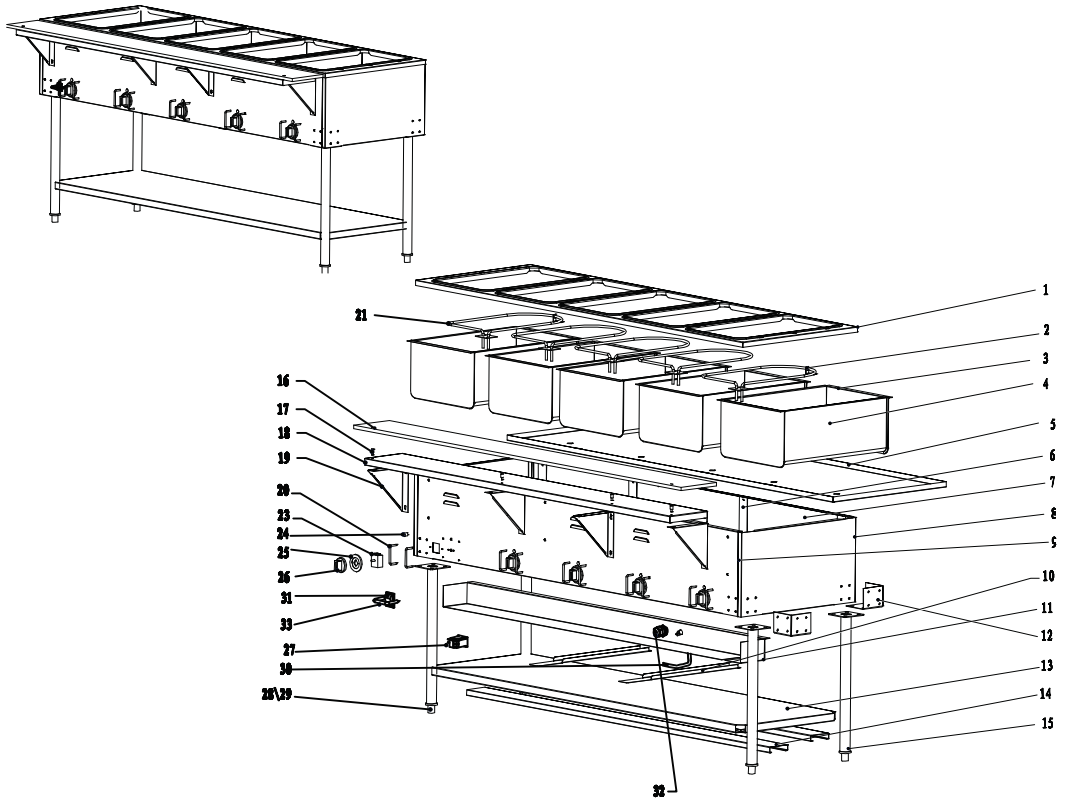
5	Insulation Board	1			
6	Insulation Board Holder	4	4	6	8
7	Body Backboard	1			
8	Body Sideboard	2			
9	Body Frontboard	1			
10	Body Support	1			
11	Electrical Box	1			
12	Corner Fittings	4			
13	Under Shelf	1			
14	Under Shelf support	1			
15	Leg	4			
16	Poly cutting Board	1			
17	Stud Assembly	2			
18	Cutting Board Support	1			
19	Bracket	2	2	3	4
20	Switch Protector	4	6	8	10
21	120V Heating Element	2	3	4	5
21	240V Heating Element	2	3	4	5

No.	Name	Qty 2p	3p	4p	5p
23	240V Thermostat	2	3	4	5
23	120V Thermostat	2	3	4	5
24	Indicator Light	2	3	4	5
25	Bottom of The Knob	2	3	4	5
26	Knob	2	3	4	5
27	Contactor	1			
28	Bullet Leg	4			
29	Caster	4			
30	240V Cable				
	120V Cable				
31	Switch	1			
32	Cable Lock	1			
33	Switch Protector	1			

PARTS LISTS & EXPLODED VIEWS



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4	Insulation Tank	2	3	4	5
5	Insulation Board	1			
6	Insulation Board Holder	4	4	6	8
7	Body Backboard	1			
8	Body Sideboard	2			
9	Body Frontboard	1			
10	Body Support	1			
11	Electrical Box	1			
12	Corner Fittings	4			
13	Under Shelf	1			
14	Under Shelf support	1			
15	Leg	4			
16	Poly cutting Board	1			
17	Stud Assembly	2			
18	Cutting Board Support	1			
19	Bracket	2	2	3	4
20	Switch Protector	4	6	8	10
21	120V Heating Element	2	3	4	5
21	240V Heating Element	2	3	4	5

No.	Name	Qty 2p	3p	4p	5p
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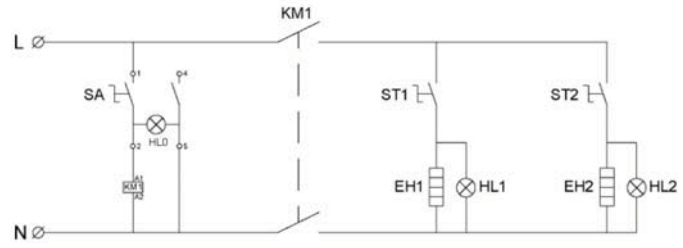
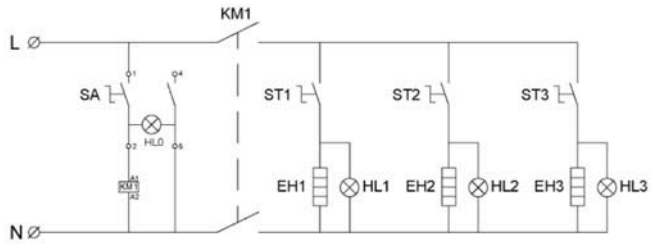
23	120V Thermostat	2	3	4	5
24	Indicator Light	2	3	4	5
25	Bottom of The Knob	2	3	4	5
26	Knob	2	3	4	5
27	Contactor	1			
28	Bullet Leg	4			
29	Caster	4			
30	240V Cable				
	120V Cable				
31	Switch	1			
32	Cable Lock	1			
33	Switch Protector	1			

RST-2P : 120V~ / RST-2P-240 : 240V~



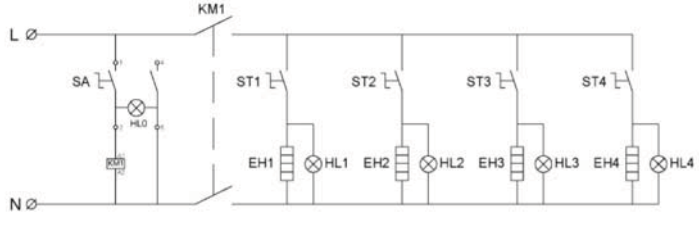
KM1 : Magnetic Contactor
SA : POWER SWITCH
ST1~ST2 : Thermostat
HL0 : Pilot Lamp
EH1~EH2 : Heating Element
HL1~HL2 : Heating Indicator

RST-3P : 120V~ / RST-3P-240 : 240V~



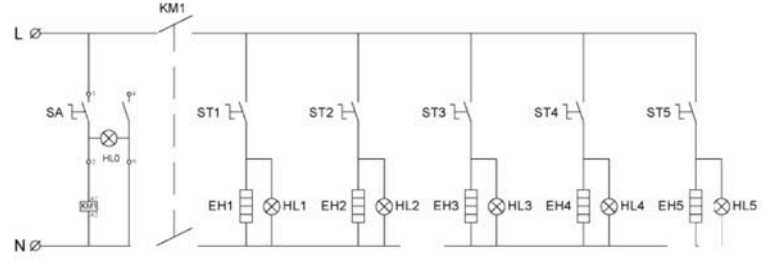
KM1 : Magnetic Contactor
SA : POWER SWITCH
ST1~ST3 : Thermostat
HL0 : Pilot Lamp
EH1~EH3 : Heating Element
HL1~HL3 : Heating Indicator

RST-4P : 120V~ / RST-4P-240 : 240V~



KM1 : Magnetic Contactor
SA : POWER SWITCH
ST1~ST4 : Thermostat
HL0 : Pilot Lamp
EH1~EH4 : Heating Element
HL1~HL4 : Heating Indicator

RST-5P : 120V~ / RST-5P-240 : 240V~



KM1 : Magnetic Contactor
SA : POWER SWITCH
ST1~ST5 : Thermostat
HL0 : Pilot Lamp
EH1~EH5 : Heating Element
HL1~HL5 : Heating Indicator

LIMITED WARRANTY

WARRANTY CLAIM:

German Knife / Radiance warrants that the equipment, as supplied from the factory to the end-user, is free from defects in materials and workmanship. Should any part be found defective resulting from normal use within the defined warranty period, German Knife / Radiance will gladly dispatch an authorized service agency to repair and/or replace necessary parts under the following conditions.

Repairs under this warranty are to be performed by a German Knife / Radiance authorized service agency only. German Knife / Radiance will not be responsible for service parts and labor charges performed by non-authorized service companies. All claims should include the model number, serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect.

PRODUCTS UNDER WARRANTY:

One Year Warranty:

- Radiance Medium Duty Microwaves- ER/MR series (TMW-1100ER, TMW-1100MR)
- Radiance Ranges & Countertop cooking series (All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Cheesemelters, Salamanders, Hand Wrappers, and Food Warmers (All TACM-, TASM-, RHW-, RFW-)
- German Knife Light Duty Slicer- LD series (GS-10LD, GS-12LD)

Two Year Warranty:

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M, GS-13A, GS-13M)
- German Knife Meat Grinder (All GG-)
- German Knife Band Saw (All GBS-)
- Radiance Steam Tables (RST-)

Three Year Warranty:

- Radiance Heavy Duty Microwaves- HD Series (TMW-1200HD, TMW-1800HD)

Any part covered under this warranty that is found by German Knife / Radiance to have been defective within the above time period is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor charges shall include standard straight time labor charges only and reasonable travel time as determined by German Knife / Radiance.

WHAT IS NOT COVERED BY THIS WARRANTY:

German Knife / Radiance's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

- Equipment failure resulting from improper installation will not be honored under warranty. Examples are wrong utility connection and improper utility supply problems.
- Equipment that has not been maintained accordingly. Examples are calibration of controls, adjustment to pilots and burners, and damage from improper cleaning.
- Equipment that has not been used in an appropriate manner, alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, food, acts of God.
- Warranty is not transferrable and only applies in favor of the original purchaser.
- Equipment failure resulting from electrical power failure, use of extension cords, low voltage, and voltage drops to the unit.

These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. No consequential damages. German Knife / Radiance is not responsible for economic loss, profit loss or special, indirect, or consequential damages. There are no warranties which extend beyond the description on the face hereof.

Outside the U.S., this warranty does not apply to, and German Knife / Radiance is not responsible for, any warranty claims made on products sold or used outside the continent of the United States.