



# OWNER & OPERATOR INSTRUCTION MANUAL

Model No. **RST-2P**  
**RST-3P**  
**RST-4P**  
**RST-5P**  
**RST-2P-240**  
**RST-3P-240**  
**RST-4P-240**  
**RST-5P-240**

**STEAM TABLES**



**For service contact:**

German Knife Inc.

1-800-500-3519

[www.turboairinc.com](http://www.turboairinc.com)

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## TABLE OF CONTENTS

INSTALLATION.....	4-7
MAINTENANCE .....	8-9
PARTS LISTS & EXPLODED VIEWS.....	10-13
WIRING DIAGRAM .....	14

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### 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" claim 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

## INSTALLATION:

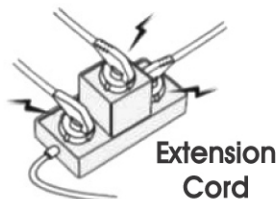
1. Operating temperatures permit safe installation of this steam table with in 1" of a combustible wall or partition.
2. Make sure that the operating location is in an area where the ambient temperature is held constant (minimum 70°F). Please avoid areas such as near exhaust fans and air conditioning 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 setted the casters, this steam table should displace after disassembling the power code to avoid damage of the cable..
10. When you use the steam table setted the casters, the brake of the caster should lock before using the steam table.
11. Please be careful when using the steam table, and install not to contact the cable with metal surface of steam table.



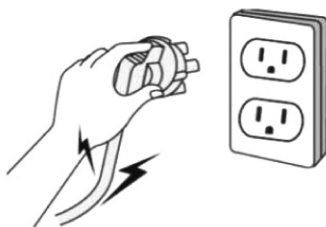
## INSTALLATION

Only for model RST-2P, RST-2P-240, RST-3P-240, RST-4P-240 and RST-5P-240, should be complying with 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.)



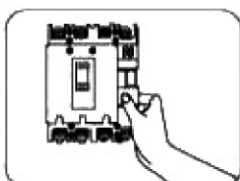
Make sure your hands are dry when plugging or unplugging the power cord.  
(Unplugging or forcefully pulling the power cord with wet hands may cause a malfunction with the power cord which can lead to electric shocks and fires.)

# INSTALLATION

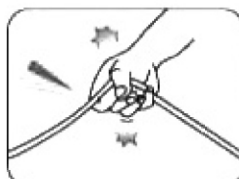
Only for model RST-3P, RST-4P and RST-5P should be complying with safety related items. They are meant to protect the safety of users and prevent property damages.

Please read the cautionary items carefully for correct use.

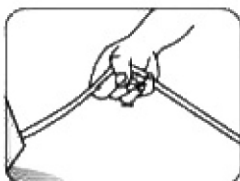
## Power supply related items



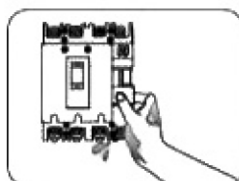
- ▲ Install it independently with an earth leakage circuit breaker with suitable product rating.  
*It can cause electrical shocks or fires.*



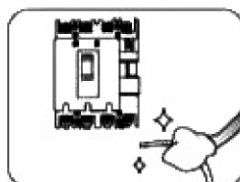
- ▲ Do not pull on the power cord.  
*It can cause electrical shocks or fires.*



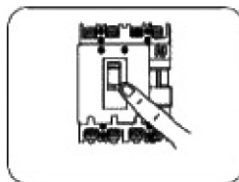
- ▲ Do not move the product by pulling on the power cord.  
*It can cause electrical shocks or fires.*



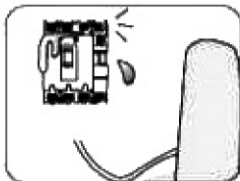
- ▲ Do not touch the earth leakage circuit breaker with your wet hands.  
*It can cause electrical shocks or fires.*



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



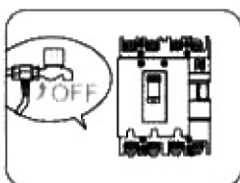
- ▲ Do not turn the power on/off with the circuit breaker continuously.  
*It can cause electrical shocks or fires.*



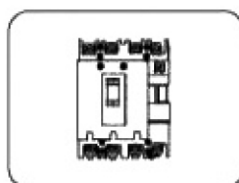
- ▲ If there is water inside the power supply, turn off the earth leakage circuit breaker and dry it before use.  
*It can cause electrical shocks or fires.*



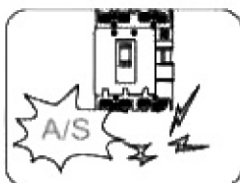
- ▲ When you repair or inspect the product or replace any parts, turn off the earth leakage circuit breaker.  
*It can cause electrical shocks or fires.*



- ▲ 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 standized 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, fans.

### Leg or caster

If leg or caster may affect, please contact qualified service person.

## MAINTENANCE

### CLEANING INSTRUCTIONS:

1. Never clean any electrical unit by immersing it in water. Turn unit off before surface cleaning.
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.**

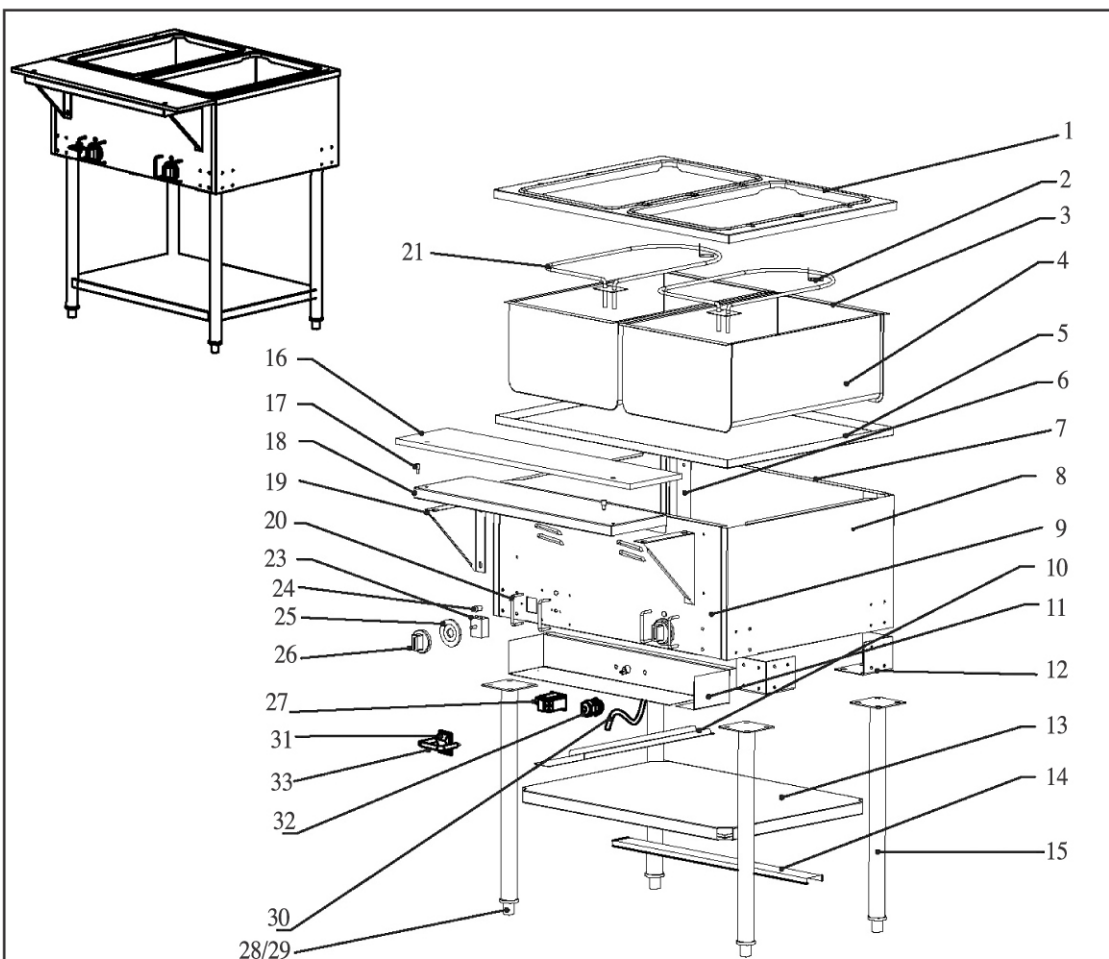
#### Weekly Cleaning:

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.

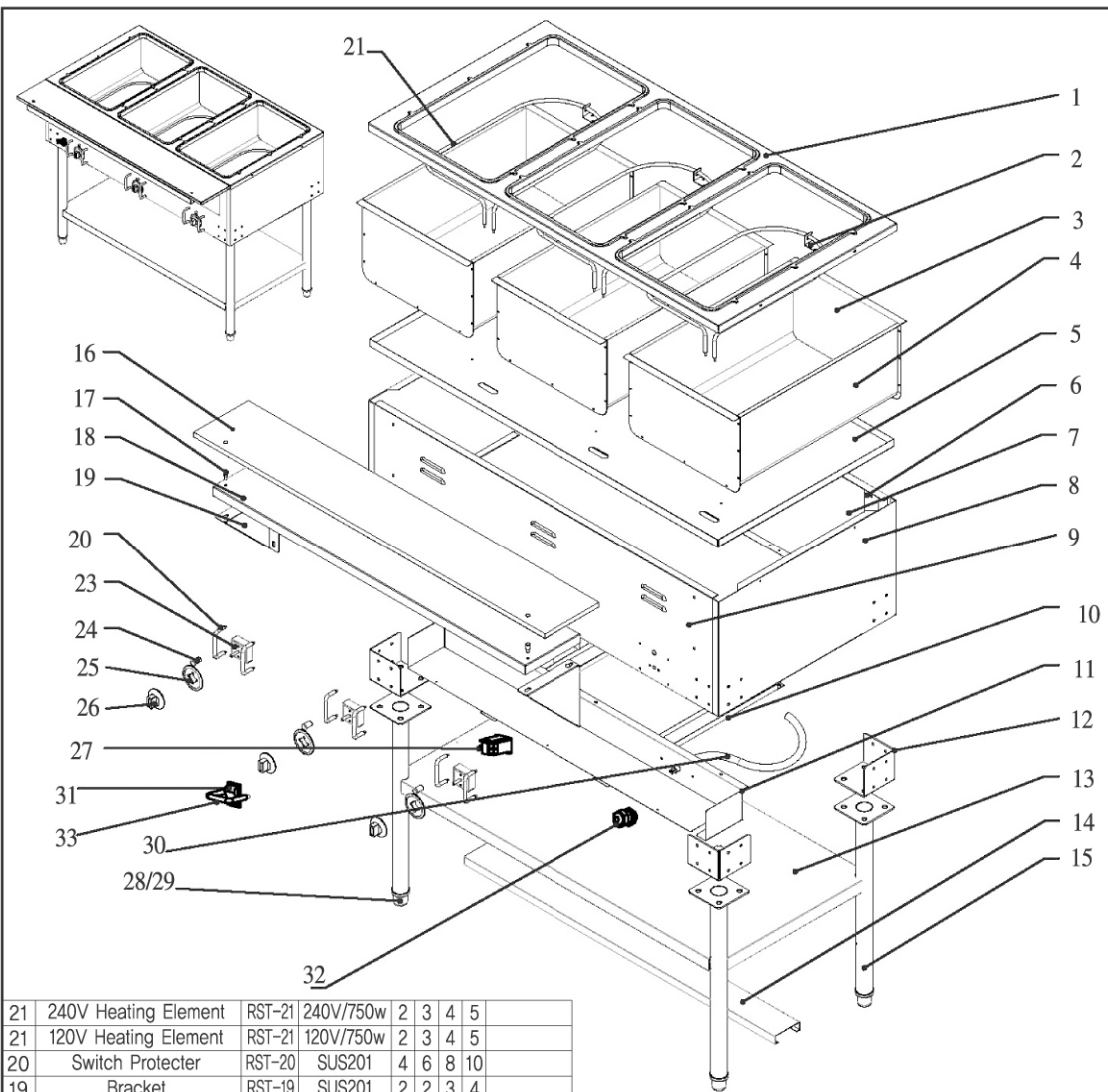
## PARTS LISTS & EXPLODED VIEWS



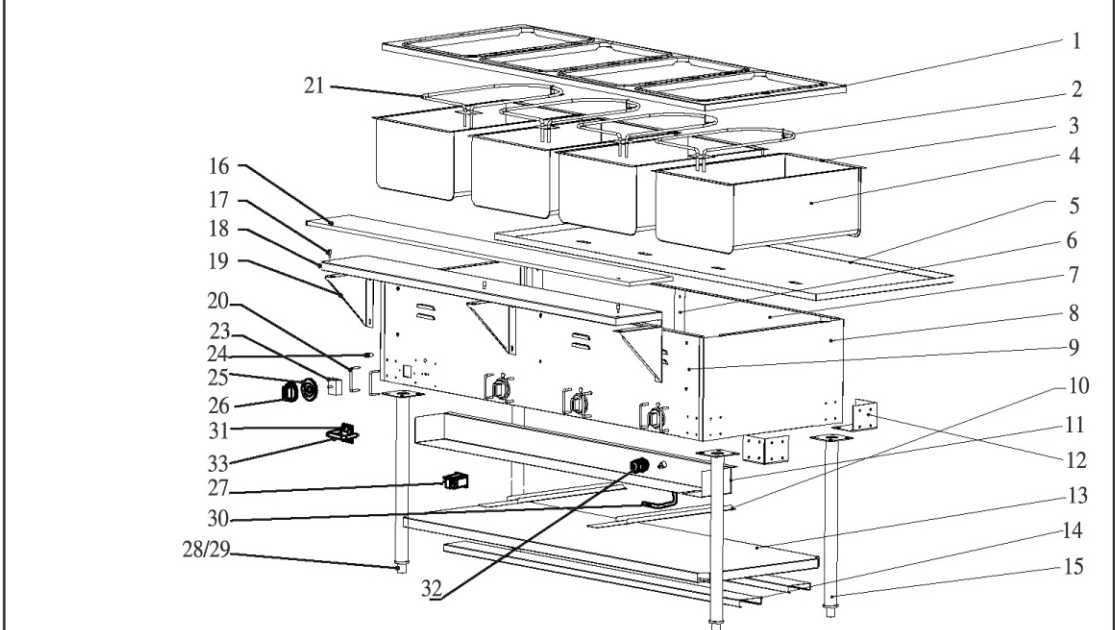
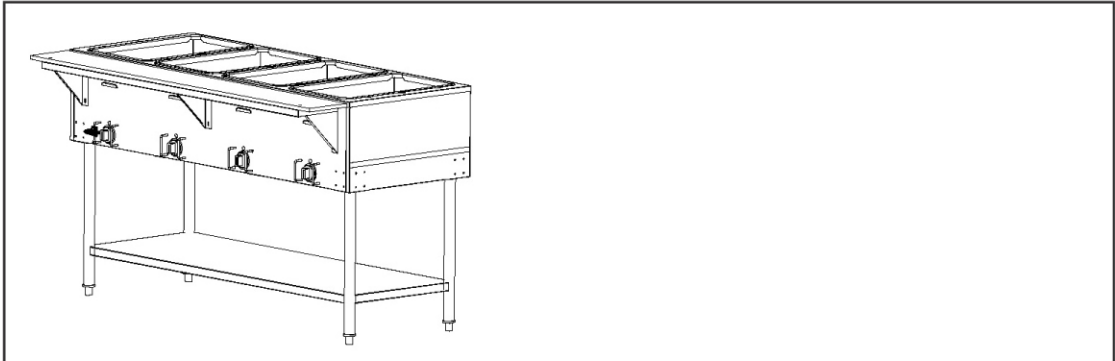
21	240V Heating Element	RST-21	240V/750w	2	3	4	5										
21	120V Heating Element	RST-21	120V/750w	2	3	4	5										
20	Switch Protector	RST-20	SUS201	4	6	8	10										
19	Bracket	RST-19	SUS201	2	2	3	4										
18	Cutting Board Support	RST-18	SUS201	1													
17	Stud Assembly	RST-17	SUS304	2													
16	Poly Cutting Board	RST-16	PE	1													
15	Leg	RST-15	SUS304	4					33	Switch Protector				1			
14	Under Shelf Support	RST-14	SUS201	1					32	Cable Lock				1			
13	Under Shelf	RST-13	SUS201	1					31	Switch				1			
12	Corner Fittings	RST-12	SUS304	4					30	120V Cable	Sjtow 14AWG						
11	Electrical Box	RST-11	Aluminized	1				240V Cable			Sjtow 14AWG						
10	Body Support	RST-10	SUS201	1													
9	Body Frontboard	RST-09	SUS201	1													
8	Body Sideboard	RST-08	SUS201	2					29	Caster				4			
7	Body Backboard	RST-07	SUS201	1					28	Bullet Leg				4			
6	Insulation Board Holder	RST-06	SUS201	4	4	6	8		27	Contactor				1			
5	Insulation Board	RST-05	Aluminized	1					26	Knob				2	3	4	5
4	Insulation Tank	RST-04	Aluminized	2	3	4	5		25	Bottom Of The Knob				2	3	4	5
3	Insulation Side Board	RST-03	Aluminized	4	6	8	10		24	Indicator Light				2	3	4	5
2	Heating Element Holder	RST-02	SUS201	2	3	4	5		23	120V Thermostat	50.57131.010			2	3	4	5
1	Top Board	RST-01	SUS304	1					23	240V Thermostat	50.57021.010			2	3	4	5
NO.	Name	Part No.	Material	2P	3P	4P	5P	Note	No.	Name	Model	2P	3P	4P	5P	Note	
				Qty													



## PARTS LISTS & EXPLODED VIEWS

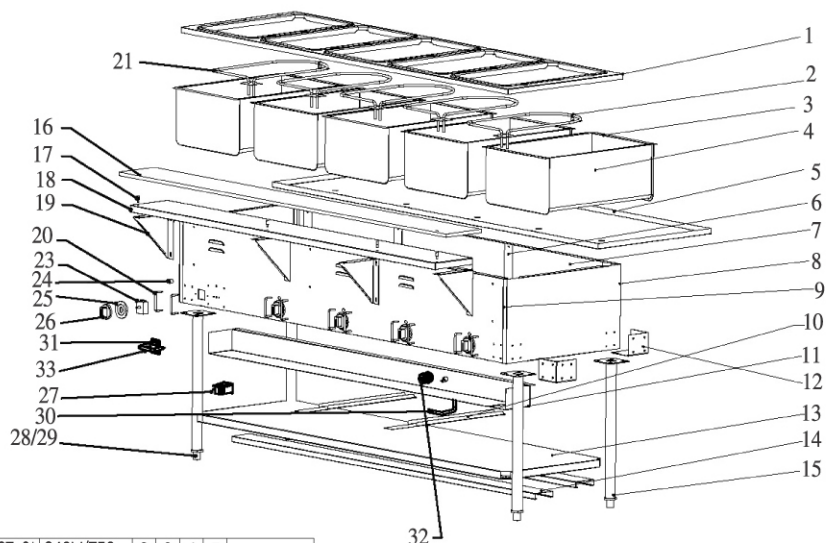
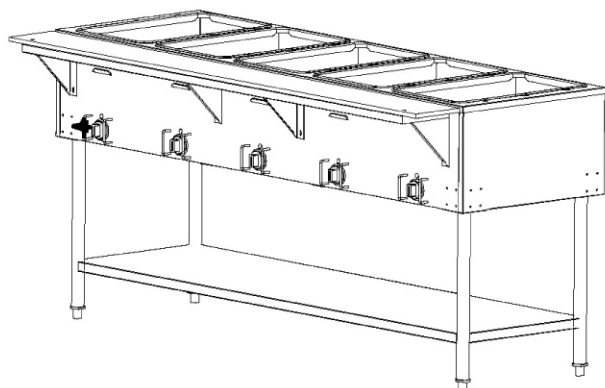
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## PARTS LISTS & EXPLODED VIEWS

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## PARTS LISTS & EXPLODED VIEWS

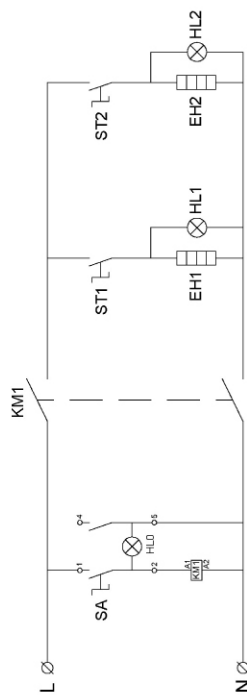


21	240V Heating Element	RST-21	240V/750w	2	3	4	5
21	120V Heating Element	RST-21	120V/750w	2	3	4	5
20	Switch Protector	RST-20	SUS201	4	6	8	10
19	Bracket	RST-19	SUS201	2	2	3	4
18	Cutting Board Support	RST-18	SUS201	1			
17	Stud Assembly	RST-17	SUS304	4			
16	Poly Cutting Board	RST-16	PE	1			
15	Leg	RST-15	SUS304	4			
14	Under Shelf Support	RST-14	SUS201	2			
13	Under Shelf	RST-13	SUS201	1			
12	Corner Fittings	RST-12	SUS304	4			
11	Electrical Box	RST-11	Aluminized	1			
10	Body Support	RST-10	SUS201	1			
9	Body Frontboard	RST-09	SUS201	1			
8	Body Sideboard	RST-08	SUS201	2			
7	Body Backboard	RST-07	SUS201	1			
6	Insulation Board Holder	RST-06	SUS201	4	4	6	8
5	Insulation Board	RST-05	Aluminized	1			
4	Insulation Tank	RST-04	Aluminized	2	3	4	5
3	Insulation Side Board	RST-03	Aluminized	4	6	8	10
2	Heating Element Holder	RST-02	SUS201	2	3	4	5
1	Top Board	RST-01	SUS304	1			
NO.	Name	Part No.	Material	2P	3P	4P	5P
				Qty			

33	Switch Protector			1	
32	Cable Lock			1	
31	Switch			1	
30	120V Cable	120V Sjtow 8AWG			
	240V Cable	240V Sjtow 12AWG			
29	Caster			4	
28	Bullet Leg			4	
27	Contactors			1	
26	Knob			2	3 4 5
25	Bottom Of The Knob			2	3 4 5
24	Indicator Light			2	3 4 5
23	120V Thermostat	50.57131.010		2	3 4 5
23	240V Thermostat	50.57021.010		2	3 4 5
No.	Name	Model	2P	3P	4P
			Qty	5P	

# WIRING DIAGRAM

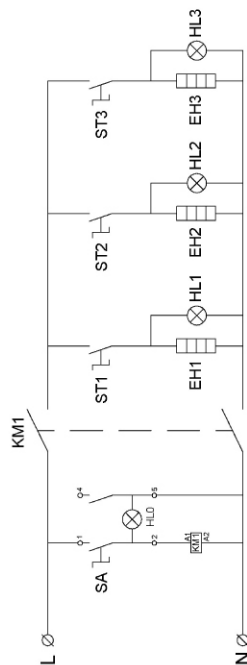
**RST-2P : 120V~ / RST-2P-240 : 240V~**



PE  $\emptyset$

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

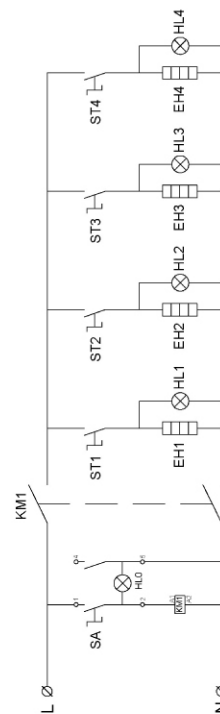
**RST-3P : 120V~ / RST-3P-240 : 240V~**



PE  $\emptyset$

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

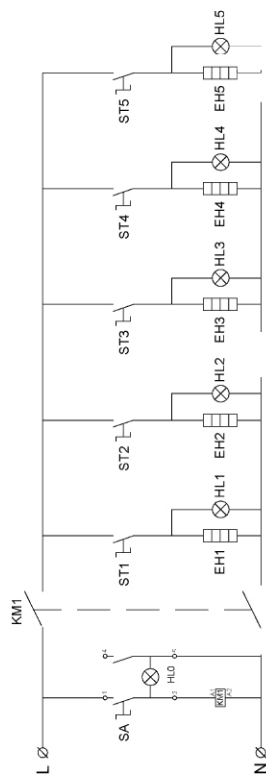
**RST-4P : 120V~ / RST-4P-240 : 240V~**



PE  $\emptyset$

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~**



PE  $\emptyset$

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

# LIMITED WARRANTY

## Warranty Claims

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. On-site warranty service calls within 100 miles of an authorized service company. End user is responsible for all extra travel and mileage at prevailing rates. No mileage or travel time is paid. 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 from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first.**

- Radiance Medium Duty Microwaves- NE/NM series (TMW-1100NE, TMW-1100NM, TMW-1100C)
- Radiance Ranges & Countertop cooking series (All TAR-, TARG-, TAHP-, TARB-, TAMG-, TATG-, TASP-, TAWR-)
- Radiance Steam Tables (RST-)
- Radiance Cheesemelters, Salamanders, Hand Wrappers (All TACM-, TASM-, RHW-, RFW-)
- Radiance Bakery Equipment (RBCO-, RBDO-, TDC-)
- German Knife Light Duty Slicer- LD series (GS-12LD)

**Two years from the date of original installation or twenty seven (27) months after shipment date from German Knife Radiance whichever occurs first.**

- German Knife Heavy Duty Meat Slicer- Automatic & Manual (GS-12A, GS-12M)
- German Knife Band Saw (All GBS-)

**One year from the date of original installation or fifteen (15) months after shipment date from German Knife Radiance whichever occurs first. Plus 2 additional years for Magnetron (part only)**

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

Stainless steel fabrication models such as sinks, work tables, equipment stands, wall shelves, utility carts are not covered under warranty unless damage is reported or claimed right after shipment is received not exceeding 3 days from receiving.

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, unstable power supply, 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.