

## Winco SPJM-406

# Winco Anti-Jamming Steam Pan (Model SPJM-406) User Manual

1/4 Size, 6-Inch Deep, 24-Gauge Stainless Steel, Heavy-Duty

## 1. INTRODUCTION

This manual provides essential instructions for the proper use and care of your Winco Anti-Jamming Steam Pan, Model SPJM-406. Designed for commercial and home kitchen environments, this 1/4 size, 6-inch deep pan is constructed from durable 24-gauge 18/8 stainless steel, featuring an anti-jamming design for efficient handling and storage.

## 2. PRODUCT OVERVIEW



**Image 1:** The Winco Anti-Jamming Steam Pan, Model SPJM-406. This image displays the rectangular stainless steel pan with its characteristic anti-jamming edges, designed for easy stacking and separation.

The Winco Anti-Jamming Steam Pan is a versatile piece of kitchen equipment suitable for various food service applications. Its key features include:

- **Material:** Constructed from 24-gauge 18/8 stainless steel for durability and corrosion resistance.
- **Size:** 1/4 size, with a depth of 6 inches, ideal for holding various food items.
- **Anti-Jamming Design:** Engineered edges prevent pans from sticking together when stacked, facilitating easy separation and storage.
- **Heavy-Duty Construction:** Built to withstand the demands of commercial kitchen use.
- **NSF Listed:** Meets public health and safety standards.



**Image 2:** An illustration of various Winco steam pan sizes. This image demonstrates the range of sizes available in the Winco steam pan collection, highlighting the standardized sizing system for commercial kitchen use. The SPJM-406 is a 1/4 size pan.

### 3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the steam pan from its packaging. Inspect for any signs of damage during transit.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Placement:** Ensure the pan is placed securely in a compatible steam table, chafing dish, or oven rack.

### 4. OPERATION

The Winco Anti-Jamming Steam Pan is designed for holding, cooking, and serving food in various settings.

- **Food Holding:** Use in steam tables or chafing dishes to keep food warm at safe temperatures.
- **Cooking:** Suitable for use in ovens for baking or roasting. Ensure oven temperatures do not exceed recommended limits for stainless steel cookware.
- **Food Storage:** Can be used for temporary food storage in refrigerators or freezers.
- **Anti-Jamming Feature:** When stacking multiple pans, the anti-jamming design allows for easy separation without force, reducing wear and tear.

**Important:** Always use appropriate heat protection when handling hot pans. Do not expose the pan to direct flame unless specifically designed for such use.

### 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and hygienic condition of your steam pan.

- **Dishwasher Safe:** The pan is dishwasher safe for convenient cleaning.
- **Hand Washing:** For hand washing, use warm water, mild detergent, and a non-abrasive sponge or cloth.
- **Drying:** Dry the pan immediately after washing to prevent water spots and maintain its luster.
- **Stain Removal:** For stubborn food residues or discoloration, a stainless steel cleaner or a paste of baking

soda and water can be used. Avoid harsh chemicals or abrasive scrubbers that may scratch the surface.

- **Storage:** Store pans in a dry place. The anti-jamming feature allows for efficient stacking.

## 6. TROUBLESHOOTING

Most issues with stainless steel steam pans are related to cleaning or improper handling.

- **Water Spots/Discoloration:** Often caused by mineral deposits from water. Use a vinegar solution or stainless steel cleaner, then rinse and dry thoroughly.
- **Food Sticking:** Ensure proper cooking temperatures and adequate lubrication (if applicable) to prevent food from sticking. For baked-on food, soak the pan before cleaning.
- **Warping:** While unlikely with heavy-duty stainless steel, extreme temperature changes can cause warping. Avoid placing a very hot pan directly into cold water.


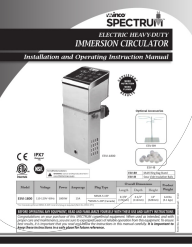

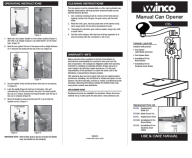
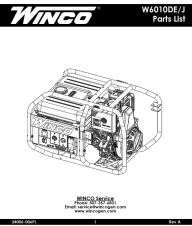
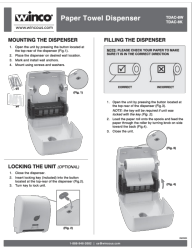
## 7. SPECIFICATIONS

Feature	Detail
Model Number	SPJM-406
Material	24-Gauge 18/8 Stainless Steel
Size	1/4 Size
Depth	6 inches
Product Dimensions	10.38 x 6.38 x 5.88 inches
Special Feature	Anti-Jamming, Dishwasher Safe
Manufacturer	Winco

## 8. WARRANTY AND SUPPORT

For specific warranty information or product support, please refer to the official Winco website or contact their customer service directly. Winco products are designed for durability and performance in professional settings.

**Winco Official Website:** [www.wincous.com](http://www.wincous.com)

 <p><b>Winco</b> Black Carbon Steel <b>WOK</b></p> <p><b>PREPARE WOK FOR FIRST USE</b></p> <ol style="list-style-type: none"> <li>1. Wash wok in warm, soapy water before first use.</li> <li>2. Dry thoroughly - place wok on Stovetop on Low Heat.</li> <li>3. Once wok is completely dry, use a soft lint-free cloth or towel to apply a <b>THIN LAYER</b> of Cooking Oil. Rubbing dry excess oil.</li> <li>4. Increase heat to med-low, then turn up to high. Rotate wok to ensure even oil coverage and all-over heating. <b>Protect hands from burners - wok will be hot!</b></li> <li>5. Heat wok until oil smokes 1-2 minutes. Turn heat off and leave wok to fully cool down before cooking.</li> </ol> <p><small>Do not use soap or abrasives to clean once wok is seasoned.</small></p>	<p><a href="#">Winco Black Carbon Steel Wok: First Use &amp; Seasoning Guide</a></p> <p>Learn how to properly prepare and season your Winco Black Carbon Steel Wok for optimal performance. Includes step-by-step instructions for first-time use.</p>
 <p><b>Winco SPECTRUM</b> ELECTRIC HEAVY-DUTY IMMERSION CIRCULATOR Installation and Operating Instructions Manual</p>	<p><a href="#">Winco SPECTRUM ESVI-1800 Electric Heavy-Duty Immersion Circulator: Installation and Operating Manual</a></p> <p>Comprehensive installation and operating manual for the Winco SPECTRUM ESVI-1800 electric heavy-duty immersion circulator. Includes safety precautions, setup, operation, maintenance, troubleshooting, and warranty information.</p>
 <p><b>Winco</b> WATER BOILER Operating Instruction Manual</p>	<p><a href="#">WINCO Stainless Steel Water Boiler Operating Instruction Manual - Models EWB-50A, EWB-100A, EWB-100A-I</a></p> <p>Official operating instruction manual for WINCO stainless steel water boilers, models EWB-50A, EWB-100A, and EWB-100A-I. Includes safety, operation, maintenance, troubleshooting, and warranty information for commercial use.</p>
 <p><b>Winco</b> CO-1 Manual Can Opener</p>	<p><a href="#">Winco CO-1 Manual Can Opener Operating and Maintenance Guide</a></p> <p>Comprehensive guide for the Winco CO-1 Manual Can Opener, covering operating instructions, cleaning, warranty information, replacement parts, and mounting procedures for both stainless steel and wooden tables.</p>
 <p><b>Winco</b> W6010DE/J Parts List</p>	<p><a href="#">WINCO W6010DE/J Generator Parts List and Diagrams</a></p> <p>Comprehensive parts list and assembly diagrams for the WINCO W6010DE/J portable generator. Includes detailed breakdowns of the engine, generator end, cradle assembly, fuel system, electrical receptacles, and decals, with part numbers and quantities.</p>
 <p><b>Winco</b> Paper Towel Dispenser</p>	<p><a href="#">Winco TDAC-8W/TDAC-8K Paper Towel Dispenser Instructions</a></p> <p>This document provides instructions for mounting, filling, and locking the Winco TDAC-8W and TDAC-8K paper towel dispensers.</p>