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## Winco SPH1

# Winco SPH1 Half-Size Steam Table Pan User Manual

## INTRODUCTION

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This manual provides essential instructions for the proper setup, operation, maintenance, and care of your Winco SPH1 Half-Size Steam Table Pan. This stainless steel pan is designed for commercial food service applications, featuring a 1.5-inch depth and an anti-jam design for efficient stacking and sanitation. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your product.

## SETUP AND FIRST USE

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Before using the Winco SPH1 steam table pan for the first time, follow these steps:

- **Unpack:** Carefully remove the pan from its packaging. Inspect for any signs of damage during transit.
- **Clean:** Wash the pan thoroughly with warm water and a mild detergent. Use a soft sponge or cloth to avoid scratching the stainless steel surface.
- **Rinse:** Rinse the pan completely to remove all soap residue.
- **Dry:** Dry the pan immediately with a clean, soft towel to prevent water spots and ensure proper sanitation.



Image: The Winco SPH1 Half-Size Steam Table Pan, showcasing its stainless steel construction and standard dimensions.

## OPERATING INSTRUCTIONS

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The Winco SPH1 pan is designed for use in steam tables and other compatible food warming units. Follow these guidelines for proper operation:

- **Placement:** Ensure the pan is correctly seated in the steam table opening. The anti-jam design helps prevent pans from sticking together when nested, allowing for proper ventilation and heat distribution.
- **Food Preparation:** Place prepared food items into the pan. Ensure food is at appropriate temperatures before placing it into the steam table for holding.
- **Temperature Control:** Monitor the steam table's temperature to maintain food safety standards. The pan is designed to efficiently transfer heat from the steam table to the food.
- **Not Oven Safe:** This pan is specifically designed for steam table use and is **not safe for oven use**. Exposing it to direct oven heat may cause damage to the pan and compromise its integrity.

## CARE AND MAINTENANCE

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Proper care and maintenance will extend the life of your Winco SPH1 steam table pan:

- **Daily Cleaning:** After each use, wash the pan with warm water and a mild, non-abrasive detergent.
- **Avoid Abrasives:** Do not use abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the stainless steel surface and dull its finish.
- **Rinsing:** Rinse thoroughly to remove all food particles and detergent residue.
- **Drying:** Dry immediately with a soft cloth to prevent water spots, streaks, and mineral buildup, which can lead to discoloration over time.
- **Storage:** Utilize the pan's anti-jam design for efficient and sanitary storage. Stack pans carefully, ensuring the design features prevent them from locking together, allowing for air circulation and complete drying.

## TROUBLESHOOTING

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Here are solutions to common issues you might encounter:

- **Issue:** Water spots or discoloration.  
**Solution:** This is often caused by mineral deposits from water. Ensure pans are dried immediately after washing. For existing spots, a solution of vinegar and water can be used, followed by thorough rinsing and drying.
- **Issue:** Food sticking to the pan.  
**Solution:** While stainless steel is generally non-reactive, some foods may stick. Ensure proper food preparation, and consider using a light coating of cooking spray if appropriate for your food item and application.
- **Issue:** Pans jamming when stacked.  
**Solution:** The Winco SPH1 features an anti-jam design. Ensure pans are aligned correctly when stacking. If jamming occurs, gently separate them. The design is intended to prevent severe locking.

## PRODUCT SPECIFICATIONS

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Feature	Detail
Model Number	SPH1

Feature	Detail
Material	Stainless Steel
Size	Half-Size
Depth	1.5 inches
Oven Safe	No
Special Feature	Anti-Jam Design

## WARRANTY AND SUPPORT

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Winco products are manufactured to high standards. For specific warranty information or technical support, please refer to the official Winco website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please visit the manufacturer's official website or contact their customer support directly.