

Kratos 28W-111

Kratos 28W-111 Electric Steam Table Instruction Manual

Model: 28W-111 | Brand: Kratos

1. INTRODUCTION

The Kratos 28W-111 Electric Steam Table is a commercial-grade hot food table designed for keeping food items at warm and serving temperatures. It is suitable for various commercial foodservice environments such as buffets, cafeterias, and takeout operations. Constructed from durable 20-gauge stainless steel, this unit is easy to clean and maintain. It is UL and NSF certified, ensuring compliance with health and safety standards.

This model features a stationary configuration. Optional swivel casters (Central Model #28W-114) are available separately to convert it into a portable unit. An optional 57-inch overshelf with a sneeze guard (Central Model #28W-117) is also available to provide additional storage and protect food from contaminants.

2. SAFETY INFORMATION

WARNING: To reduce the risk of injury or damage, always follow basic safety precautions when using this appliance.

- **Electrical Safety:** Ensure the unit is connected to a properly grounded 120V electrical outlet with a 5-30P plug. Do not use extension cords.
- **Hot Surfaces:** The steam table and its contents will become very hot during operation. Use caution and wear appropriate protective gear (e.g., heat-resistant gloves) when handling hot pans or surfaces.
- **Water Level:** Always ensure the wells are filled with water before turning on the heating elements. Operating without water can damage the unit.
- **Cleaning:** Disconnect power before cleaning. Allow the unit to cool completely before draining water or cleaning surfaces.
- **Placement:** Place the unit on a stable, level surface. Ensure adequate clearance around the unit for ventilation.

3. PACKAGE CONTENTS

Upon unpacking, verify that all components are present and undamaged. If any parts are missing or damaged, contact Kratos customer support immediately.

- Kratos 28W-111 Electric Steam Table main unit
- Four support legs
- Galvanized steel undershelf
- Polyethylene cutting board
- Assembly hardware (screws, washers, etc.)
- Instruction Manual

Note: Food pans are sold separately.

4. SETUP & ASSEMBLY

Follow these steps to assemble your Kratos 28W-111 Electric Steam Table:

1. **Unpack and Inspect:** Carefully remove all components from the packaging. Inspect for any shipping damage.
2. **Attach Legs:** Invert the main steam table unit. Attach the four support legs to the designated corners using the provided screws and a screwdriver. Ensure the holes on the legs face inwards for proper undershelf installation.
3. **Install Undershelf:** Align the galvanized steel undershelf with the pre-drilled holes on the inner side of the support legs. Secure it firmly with the provided screws.
4. **Flip Unit:** With assistance, carefully flip the assembled unit upright onto its legs.
5. **Install Cutting Board:** Place the polyethylene cutting board onto the designated side rail of the steam table.
6. **Insert Food Pans:** Place your full-size food pans (sold separately) into the 8-inch deep open wells.

Video Description: This video demonstrates the assembly process for a commercial steam table, including attaching legs, undershelf, and sneeze guard (if applicable). While this video is for a similar model, the general assembly steps for the base unit are applicable.

Video Description: This video provides an installation guide for a food warmer, showing how to attach the legs and undershelf. The principles shown are relevant to the Kratos 28W-111 steam table assembly.

5. OPERATING INSTRUCTIONS

The Kratos 28W-111 features four independent wells, each with its own temperature control.

1. **Fill Wells with Water:** Before turning on the unit, fill each well with water. The water level should be sufficient to surround the bottom of the food pans without overflowing when pans are inserted.
2. **Place Food Pans:** Insert food pans containing pre-cooked or hot food into the wells.
3. **Connect Power:** Plug the 5-30P power cord into a grounded 120V electrical outlet.
4. **Set Temperature:** Use the independent control knobs for each well to set the desired temperature. Each well provides up to 500 watts of power, with a total of 2,000 watts for the unit. The controls allow for precise temperature management to keep food warm.
5. **Monitor Water Level:** Regularly check the water level in the wells during operation. Refill with hot water

as needed to prevent dry burning and maintain optimal warming performance.



Image Description: A close-up view of one of the independent control knobs on the Kratos steam table, showing the 'OFF', 'MIN', and 'MAX' settings for temperature adjustment.

Video Description: This video showcases the features and operation of a commercial steam table, highlighting its stainless steel build, heating elements, precise controls, and insulation for keeping food warm.

Video Description: This video demonstrates a commercial bain marie buffet food warmer, showing its stainless steel construction, interchangeable pans, fast heating, and easy cleaning features. It illustrates general usage of such equipment.

6. CLEANING & MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and hygienic operation of your steam table.

1. **Disconnect Power:** Always unplug the unit and allow it to cool completely before cleaning.
2. **Drain Water:** Carefully drain the water from the wells.
3. **Remove Food Pans and Cutting Board:** Remove all food pans and the polyethylene cutting board for separate cleaning.
4. **Clean Stainless Steel Surfaces:** Wipe down all stainless steel surfaces with a mild detergent and a soft cloth. Avoid abrasive cleaners or scouring pads that can scratch the finish. Rinse thoroughly and dry completely to prevent water spots.
5. **Clean Wells:** Clean the interior of the wells with a non-abrasive brush or sponge and mild detergent. Rinse thoroughly to remove all soap residue.
6. **Clean Cutting Board:** Wash the polyethylene cutting board with soap and hot water, or sanitize according to local health codes.
7. **Regular Inspection:** Periodically inspect the power cord for any damage. Ensure all control knobs are functioning correctly.

7. TROUBLESHOOTING

If you encounter issues with your steam table, refer to the following common troubleshooting tips:

- **Unit Not Heating:**
 - Check if the unit is properly plugged into a live 120V outlet.
 - Ensure the power switch is ON and temperature control knobs are set above 'OFF'.
 - Verify that the circuit breaker has not tripped.
- **Food Not Staying Warm Enough:**
 - Increase the temperature setting on the control knobs.
 - Ensure the wells are adequately filled with water. Low water levels can reduce heating efficiency.
 - Use lids on food pans to retain heat.
- **Water Boiling Too Rapidly:**
 - Reduce the temperature setting on the control knobs.

For issues not resolved by these steps, contact Kratos customer support.

8. SPECIFICATIONS

Feature	Specification
Model Number	28W-111
Brand	Kratos
Voltage	120 Volts
Power per Well	500 Watts
Total Power	2000 Watts
Plug Type	5-30P
Number of Wells	4
Well Depth	8 inches
Construction Material	20 Gauge Stainless Steel
Product Dimensions (L x W x H)	57" x 30" x 34"
Item Weight	133 lbs
Certifications	UL, NSF
UPC	840232901108

9. WARRANTY & SUPPORT

The Kratos 28W-111 Electric Steam Table comes with a **1-year warranty** against manufacturing defects. For warranty claims, technical support, or to purchase accessories (such as optional casters or overshelf with sneeze guard), please contact Kratos customer service or visit the official Kratos website.

Kratos Customer Service: [Visit the Kratos Store on Amazon](#)