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> Cooler Depot 72-inch 5-Well Commercial Gas Steam Table Warmer (Model CD-GBM-5) Instruction Manual

cooler depot CD-GBM-5

Cooler Depot 72-inch 5-Well Commercial Gas Steam Table Warmer

MODEL: CD-GBM-5 INSTRUCTION MANUAL

Introduction

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your Cooler Depot CD-GBM-5 Commercial Gas Steam Table Warmer. Please read this manual thoroughly before operating the appliance and retain it for future reference. This unit is designed for commercial food service use only and is not intended for household use.

The Cooler Depot CD-GBM-5 is an NSF certified, 72-inch wide, 5-well steam table warmer constructed from corrosion-resistant stainless steel. It features individual burner controls for each well, offering flexibility for natural gas or propane fuel systems. The unit includes a heavy-duty undershelf and a cutting board for convenient food preparation and storage.

Important Safety Information

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure all gas connections are properly sealed and checked for leaks before initial operation.
- Only qualified personnel should install and service this gas appliance.
- Maintain adequate ventilation around the unit.
- Do not operate the unit without the legs properly installed.
- Keep the area around the appliance clear and free from combustible materials.
- Always use caution when handling hot water and steam to prevent burns.
- Disconnect the unit from the gas supply before cleaning or servicing.

Setup Instructions

1. Unpacking and Inspection

Carefully remove the unit from its packaging. Inspect for any shipping damage. Report any damage immediately to the carrier and your dealer. Keep all packaging materials for inspection.

2. Assembly

Attach the four legs to the bottom of the steam table. Ensure they are securely fastened. Install the undershelf onto the legs at the desired height. The cutting board is designed to fit securely on the side of the unit.



Image 1: Side view of the steam table warmer with undershelf and legs.

3. Gas Connection

This unit is designed for use with either natural gas or propane. A regulator is provided with the unit. The gas intake connection is located on the side of the unit. Ensure the correct gas type is used and that all connections are made by a qualified technician according to local codes and regulations.

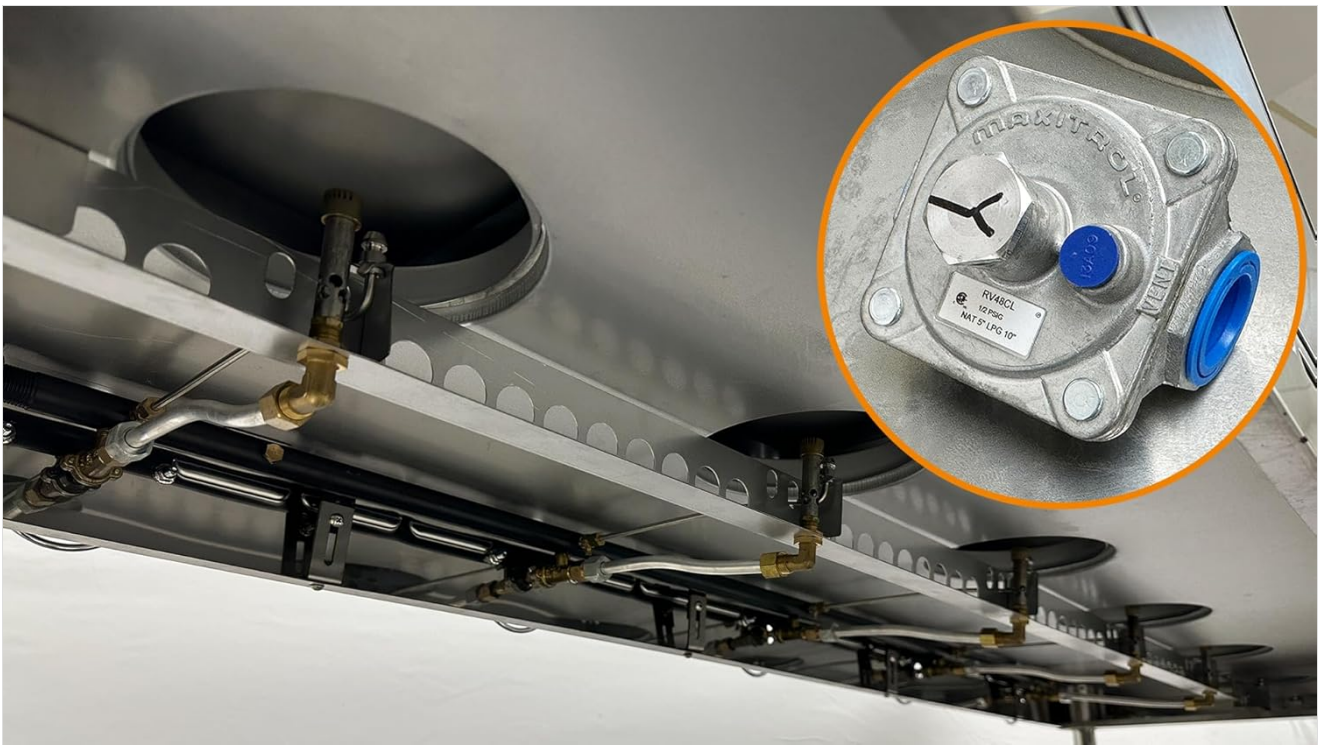


Image 2: Detail of the gas regulator and connection point.

4. Placement

Place the steam table on a level, stable surface. Ensure there is sufficient clearance around the unit for proper ventilation and safe operation. The overall dimensions are approximately 72 inches (L) x 30 inches (W) x 33 inches (H).

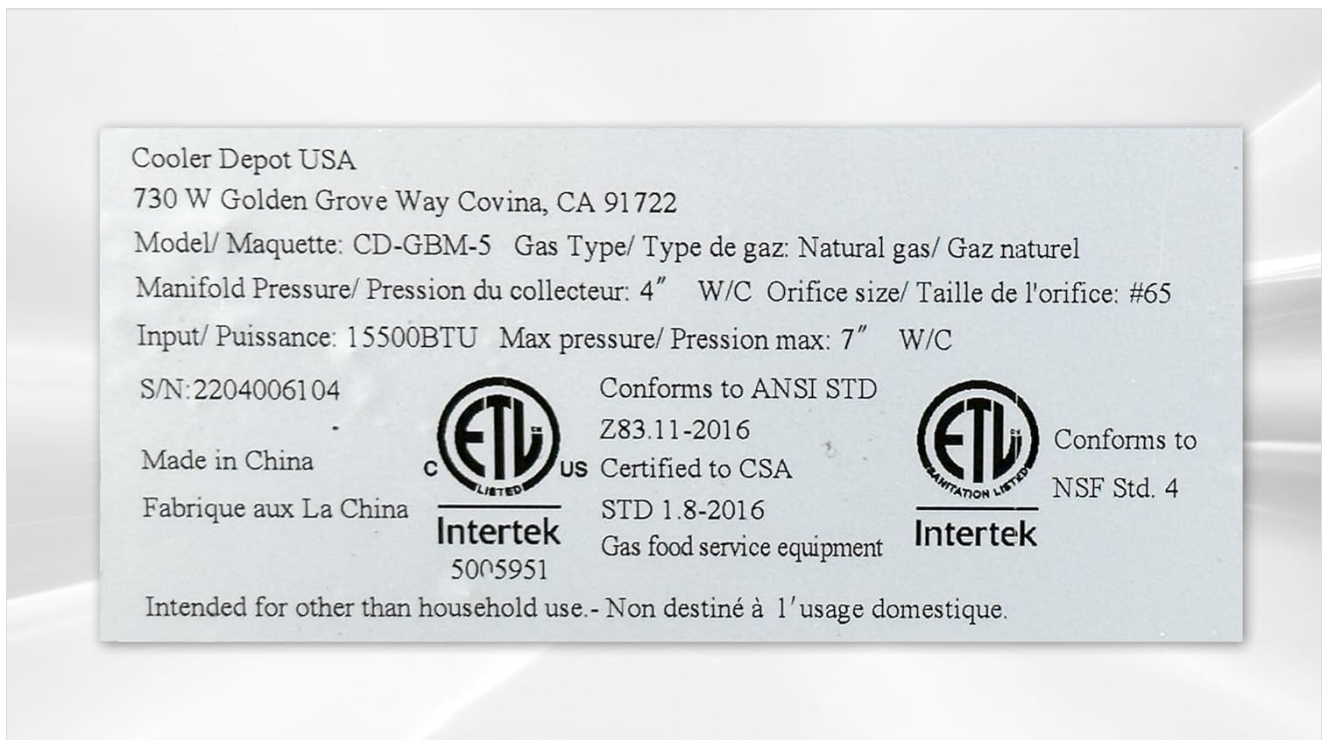


Image 3: Overall view of the steam table warmer.

5. Initial Cleaning

Before first use, clean all surfaces that will come into contact with food. Use a mild detergent and warm water, then rinse thoroughly. Dry completely.

Operating Instructions

1. Filling Water Pans

Place empty water pans (not included) into each well. Fill each water pan with hot water to approximately 1 inch below the top edge. Using hot water will reduce heating time.



Image 4: Top view of the five wells.

2. Ignition Procedure

1. Ensure the gas supply valve is open.
2. Push in and turn the individual control knob for the desired well to the 'PILOT' position.
3. Ignite the pilot light using a long match or lighter. Hold the knob in for approximately 30 seconds after ignition to allow the thermocouple to heat up.
4. Release the knob. If the pilot light extinguishes, repeat steps 2-3.
5. Once the pilot is lit, turn the knob to the desired temperature setting.



Image 5: Control knobs for individual well temperature adjustment.

3. Temperature Control

Each well has an independent control knob, allowing for precise temperature management for different food items. Adjust the knobs as needed to maintain optimal serving temperatures.

4. Food Pan Placement

Once the water in the pans is heated, place your food pans (not included) into the water pans. Ensure food pans are properly seated to allow for even heating.

5. Shutdown Procedure

To turn off a well, turn its control knob to the 'OFF' position. For complete shutdown, turn off all burner valves and the main gas supply valve.

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Video 1: Product demonstration of the Cooler Depot 5-well gas steam table warmer, showing features and dimensions.

Maintenance

1. Daily Cleaning

- **Exterior:** Wipe down all stainless steel surfaces with a damp cloth and mild detergent. Rinse and dry thoroughly to prevent water spots and corrosion.
- **Wells and Water Pans:** Drain all water from the wells and remove food pans. Clean the interior of the wells and water pans with a non-abrasive cleaner. Rinse thoroughly and dry.
- **Cutting Board:** Remove and clean the cutting board with appropriate food-safe sanitizers.

2. Regular Inspection

- Periodically check gas connections for any signs of leaks or damage.

- Inspect burners and pilot lights for proper operation and cleanliness.
- Ensure the undershelf and legs remain stable and secure.

Troubleshooting

- **Problem: Pilot light will not stay lit.**
Solution: Ensure the control knob is held in for at least 30 seconds after ignition to allow the thermocouple to heat up. Check for proper gas supply. If the issue persists, contact a qualified technician.
- **Problem: Burner does not ignite.**
Solution: Verify that the pilot light is lit. Check that the gas supply is open and the control knob is turned to an 'ON' position. Ensure the gas regulator is functioning correctly.
- **Problem: Uneven heating in wells.**
Solution: Check water levels in the water pans. Ensure food pans are properly seated. Verify that the individual burner for the affected well is operating correctly.
- **Problem: Gas odor detected.**
Solution: Immediately turn off all gas supply to the unit and evacuate the area. Do not operate any electrical switches or phones. Contact your gas supplier and a qualified technician immediately.

Specifications

Model	CD-GBM-5
Brand	Cooler Depot
Dimensions (L x W x H)	72" x 30" x 33" (182.88 cm x 76.2 cm x 83.82 cm)
Item Weight	230 lbs (104.33 kg)
Number of Wells	5 Open Wells
Capacity	Designed for 5 large 20"x12"x8" food pans (pans not included)
Gas Type	Natural Gas or Propane (field convertible)
Total BTU	15500 BTU
Material	Stainless Steel
Certifications	NSF Certified, ETL Listed (Conforms to ANSI STD Z83.11-2016, Certified to CSA STD 1.8-2016 Gas food service equipment)
Cutting Board Depth	7.2 inches
UPC	730333700338

Warranty and Support

Cooler Depot offers the following warranty for this product:

- **1 Year All-Parts Warranty**
- **1 Year Labor Warranty**

For functional failures, a full refund may be applied for within 1 month of the item's delivered date. Please retain the original pallet for returns, as the product must be bound on the pallet and wrapped for return processing.

For technical support, warranty claims, or service inquiries, please contact Cooler Depot USA:

Address: 730 W Golden Grove Way, Covina, CA 91722

Email: Zhang26110@gmail.com

Phone (Office): (626) 332-5670

Phone: (626) 665-1926, (626) 484-8223

For more information, visit the [Cooler Depot Store on Amazon](#).