

E-Chef™ Hot Food Table

Original Instructions Installation, Operation and Maintenance Manual

This manual is updated as new information and models are released. Visit our website for the latest manual.



Caution

Read this instruction before operating this equipment.

Original Document

Part Number 9291472 07/22

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Section 1

General Information

Warning

Read this manual thoroughly before operating, installing or performing maintenance on the equipment. Failure to follow instructions in this manual can cause property damage, injury or death.

DANGER

Do not install or operate equipment that has been misused, abused, neglected, damaged, or altered/modified from that of original manufactured specifications.

DANGER

Never stand on the unit! They are not designed to hold the weight of an adult, and may collapse or tip if misused.

Warning

Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, local/national regulations for disconnection / lock out / tag out procedures for all utilities including electric, gas, water and steam.

Warning

Do not store or use gasoline or other flammable vapors or liquids within or around the vicinity of this or any other appliance. Never use flammable oil soaked cloths or combustible cleaning solutions, for cleaning.

Warning

This product contains chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm. Operation, installation, and servicing of this product could expose you to airborne particles of glasswool or ceramic fibers, crystalline silica, and/or carbon monoxide. Inhalation of airborne particles of glasswool or ceramic fibers is known to the State of California to cause cancer. Inhalation of carbon monoxide is known to the State of California to cause birth defects or other reproductive harm.

Warning

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by a person responsible for their safety. Do not allow children to play with this appliance.

Notice

Proper installation, care and maintenance are essential for maximum performance and trouble-free operation of your equipment. Visit our website www.mtwkitchencare.com for manual updates, translations, or contact information for service agents in your area.

Notice

These appliances are intended to be used for commercial applications, for example in kitchens or restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

Notice

Climatic class 4 is defined as ambient conditions of 30°C and 55% relative humidity, according to ISO 23953-2.

Notice

This product utilizes Ecomate blowing agent methyl formate

Serial Number Location

The serial number on all E-Chef™ Series models is printed on the tag located on the interior side panel.

Always have the serial number of your unit available when calling for parts or service.

Warranty Information

Visit www.delfield.com/warranty to:

- Register your product for warranty.
- Verify warranty information.
- View and download a copy of your warranty.

Service

For parts and service consult Welbilt KitchenCare at 1-844-724-CARE

Regulatory Certifications

USA DOMESTIC MODELS ARE CERTIFIED BY:

-  National Sanitation Foundation (NSF)
-  Underwriters Laboratories (UL)
-  Underwriters Laboratories of Canada (cUL)

EXPORT (-E) MODELS ARE CERTIFIED BY:

-  National Sanitation Foundation (NSF)
-  European Conformity
-  Technical Inspection Association

Model Numbers

This manual covers the following E-Chef™ Hot Food Tables:

Standard Model		Models with Export Option	
With Casters	With Legs	With Casters	With Legs
EHEI36C	EHEI36L	EHEI36C-E	EHEI36L-E
EHEI48C	EHEI48L	EHEI48C-E	EHEI48L-E
EHEI60C	EHEI60L	EHEI60C-E	EHEI60L-E
EHEI74C	EHEI74L	EHEI74C-E	EHEI74L-E

Section 2

Installation

DANGER

Installation must comply with all applicable fire and health codes in your jurisdiction.

DANGER

Risk of fire/shock. All minimum clearances must be maintained. Do not obstruct vents or openings.

DANGER

Use appropriate safety equipment during installation and servicing.

DANGER

All utility connections and fixtures must be maintained in accordance with local and national codes.

Warning

Remove all removable panels before lifting and installing.

Warning

Use caution when handling metal surface edges of all equipment.

Location

Warning

These appliances are to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply, and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the application in the direction of movement plus 500mm without the flexible connections becoming taught or being subject to strain.

Warning

To avoid instability the installation area must be capable of supporting the combined weight of the equipment and product. Additionally the equipment must be level side to side and front to back.

Warning

This equipment is intended for indoor use only. Do not install or operate this equipment in outdoor areas.

The location selected for the equipment must meet the following criteria. If any of these criteria are not met, select another location.

- Units are intended for indoor use only.
- The location **MUST** be level, stable and capable of supporting the weight of the equipment.
- The location **MUST** be free from and clear of combustible materials.
- Do not install near objects or surfaces affected by heat or moisture.
- Equipment **MUST** be level both front to back and side to side.
- Position the equipment so it will not tip or slide.
- Recommended air temperature is 41° - 86°F (5° - 30°C).
- Proper air supply for ventilation is **REQUIRED AND CRITICAL** for safe and efficient operation. Refer to Clearance Requirements chart on page 8.
- Do not install the equipment directly over a drain. Steam rising up out of the drain will adversely affect operation, air circulation, and damage electrical / electronic components.

Weight of Equipment

Model	Weight
EHEI36	250lbs (113kg)
EHEI48	280lbs (127kg)
EHEI60	310lbs (141kg)
EHEI74	350lbs (159kg)

Notice

This symbol indicates the location of the equipotential bonding conductor connection.



Notice

This symbol indicates a hot surface that can cause injury to persons.



Clearance Requirements

DANGER

Minimum clearance requirements are the same for noncombustible locations as for combustible locations. The flooring under the appliance must be made of a noncombustible material.

- The factory installed legs must be used and not removed.

Dimensions

Model	Length	Depth	Height
EHEI36	36.00" (91cm)	31.50" (80cm)	36.00" (91cm)
EHEI48	48.00" (122cm)	31.50" (80cm)	36.00" (91cm)
EHEI60	60.00" (152cm)	31.50" (80cm)	36.00" (91cm)
EHEI74	74.00" (188cm)	31.50" (80cm)	36.00" (91cm)

Capacity

Model	Number of 11.87" x 19.87" (30.2cm x 50.5cm) openings
EHEI36	2
EHEI48	3
EHEI60	4
EHEI74	5

Electrical Service

DANGER

Check all wiring connections, including factory terminals, before operation. Connections can become loose during shipment and installation.

Warning

This appliance must be grounded and all field wiring must conform to all applicable local and national codes. Refer to rating plate for proper voltage. It is the responsibility of the end user to provide the disconnect means to satisfy the authority having jurisdiction.

All electrical work, including wire routing and grounding, must conform to local, state and national electrical codes.

The following precautions must be observed:

- The equipment must be grounded.
- A separate fuse/circuit breaker must be provided for each unit.
- A qualified electrician must determine proper wire size

dependent upon location, materials used and length of run (minimum circuit ampacity can be used to help select the wire size).

- The maximum allowable voltage variation is $\pm 10\%$ of the rated voltage at equipment start-up (when the electrical load is highest).
- Check all green ground screws, cables and wire connections to verify they are tight before start-up.

Model	Voltage, Cycle, Phase	Amps	Plug	Watts
EHEI36C	120, 60, 1	20.0	Hard wired	-
EHEI36C-E	240, 50, 1	-	CEE 7/7	2900
EHEI36L	120, 60, 1	20.0	5-30P	-
EHEI36L-E	240, 50, 1	-	CEE 7/7	2900
EHEI48C	208/230, 60, 1	15.0/16.0	Hard wired	-
EHEI48C-E	240, 50, 1	-	CEE 7/7	4350
EHEI48L	208/230, 60, 1	15.0/16.0	6-20P	-
EHEI48L-E	240, 50, 1	-	CEE 7/7	4350
EHEI60C	208/230, 60, 1	20.0/22.0	Hard wired	-
EHEI60C-E	240, 50, 1	-	CEE 7/7	5800
EHEI60L	208/230, 60, 1	20.0/22.0	6-30P	-
EHEI60L-E	240, 50, 1	-	CEE 7/7	5800
EHEI74C	208/230, 60, 1	24.0/27.0	Hard wired	-
EHEI74C-E	240, 50, 1	-	CEE 7/7	7250
EHEI74L	208/230, 60, 1	24.0/27.0	6-50P	-
EHEI74L-E	240, 50, 1	-	CEE 7/7	7250

Leg Leveling

All four legs are adjustable. Adjust each leg until the unit is stable and level, both front to back and left to right. A level unit is necessary to maintain an equal water depth throughout the wells.

Plumbing

Warning

Moisture collecting from improper drainage can create a slippery surface on the floor and a hazard to employees. It is the owner's responsibility to provide a container or outlet for drainage.

A waste connection is provided 26.5" (67cm) above the floor, 5.25" (13cm) from the right end. You must supply the required 1/2" (1.3cm) connection at the gate valve.

Notice

These appliances will operate within the marked rated voltage range without adjustment.

Section 3

Operation

DANGER

The on-site supervisor is responsible for ensuring that operators are made aware of the inherent dangers of operating this equipment.

DANGER

Steam can cause serious burns. Always wear some type of protective covering on your hands and arms when removing lids or pans from the unit. Lift the lid or pan in a way that will direct escaping steam away from your face and body.

DANGER

Do not operate any appliance with a damaged cord or plug. All repairs must be performed by a qualified service company.

DANGER

Keep power cord AWAY from HEATED surfaces. DO NOT immerse power cord in water. DO NOT let power cord hang over edge of table or counter.

Warning

When operated dry, the well bottoms become very hot. Do not allow unprotected skin to contact any well surface.

Warning

The operator of this equipment is solely responsible for ensuring safe holding temperature levels for all food items. Failure to do so could result in unsafe food products for customers.

Warning

Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

Warning

All covers and access panels must be in place and properly secured, before operating this equipment.

Warning

Opening the drain cock will lead to the outflow of the hot contents of the bains-marie.

Caution

Never use anything other than plain water in the wells or tank. Failure to observe this warning may result in personal injury or damage to the unit.

Caution

Using ice in a hot food well can cause condensation and damage to the well over time.

Before the unit is used the first time, turn the temperature knob to HI and heat the well for up to 30 minutes. Any residue or dust that adhered to the heater element(s) will be burned off during this initial preheat period.

NOTE: Never place food directly into the well. Always use pans.

Although these models may be operated either with or without water in the wells, wet operation is recommended. When using thick sauces always operate the hot food well filled with water. This will provide a more uniform temperature for the sauce.

Always place covers on pans when not serving to prevent food from drying out and to reduce your operating cost.

For most efficient operation when empty or pre-heating, keep covered insets in each well.

Do not put food down drain.

WET OPERATION

Use only 4" (10cm) deep pans during wet operation.

1. Fill food well with 2" (50mm) of water. For quicker pre-heating, use hot water to fill the well.
2. Turn the control to HI and pre-heat the warmer for 30 minutes. For fastest pre-heating place covers or empty pans in well.
3. After pre-heating, set the control to your desired serving temperature.

DRY OPERATION

Use only 6" (15.2cm) deep pans during dry operation. When operated dry, the bottom of the food well will discolor. A mild abrasive cleaner is recommended to clean this discoloration.

1. Pre-heat the well on HI for approximately 15 minutes. For fastest pre-heating place covers or empty pans in well.
2. After pre-heating, set the control to your desired serving temperature.

TEMPERATURE

Water in wells	160°F to 180°F (71°C to 82°C)
Product in pans	140°F to 160°F (60°C to 71°C)

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Section 4

Maintenance

DANGER

It is the responsibility of the equipment owner to perform a Personal Protective Equipment Hazard Assessment to ensure adequate protection during maintenance procedures.

DANGER

Failure to disconnect the power at the main power supply disconnect could result in serious injury or death. The power switch DOES NOT disconnect all incoming power.

DANGER

Disconnect electric power at the main power disconnect for all equipment being serviced. Observe correct polarity of incoming line voltage. Incorrect polarity can lead to erratic operation.

Warning

When cleaning interior and exterior of unit, avoid the front power switch and the rear power cord. Keep water and/or cleaning solutions away from these parts.

Warning

Never use a high-pressure water jet for cleaning or hose down or flood interior or exterior of units with water. Do not use power cleaning equipment, steel wool, scrapers or wire brushes on stainless steel or painted surfaces.

Warning

When using cleaning fluids or chemicals, rubber gloves and eye protection (and/or face shield) must be worn.

Caution

Never use an acid based cleaning solution on exterior panels! Many food products have an acidic content, which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products.

Caution

Maintenance and servicing work other than cleaning as described in this manual must be done by an authorized service personnel.

General

You are responsible for maintaining the equipment in accordance with the instructions in this manual. Maintenance procedures are not covered by the warranty.

Stainless Steel Cleaning

Clean the unit and around it as often as necessary to maintain cleanliness and efficient operation.

Wipe surfaces with a damp cloth rinsed in water to remove dust and dirt from the unit. Always rub with the “grain” of the stainless steel to avoid marring the finish. If a greasy residue persists, use a damp cloth rinsed in a mild dish soap and water solution. Wipe dry with a clean, soft cloth.

Never use steel wool or abrasive pads for cleaning. Never use chlorinated, citrus based or abrasive cleaners.

Stainless steel exterior panels have a clear coating that is stain resistant and easy to clean. Products containing abrasives will damage the coating and scratch the panels. Daily cleaning may be followed by an application of stainless steel cleaner which will eliminate water spotting and fingerprints. Early signs of stainless steel breakdown are small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the steel.

Food Wells

The interior of the food wells should be cleaned daily with a non-abrasive cleaner and non-abrasive pad. If necessary, a mild abrasive may be used on the interior of the pans only. Hard water stains and lime scaling may require a special cleaning product.

- Follow product instructions carefully if a sanitizer is used.
- Do not to leave cleaners in a food well overnight or for an extended period of time.
- Never use steel wool.
- Never use a high-pressure water wash for cleaning as water can damage the electrical components.

Drain

Each unit has a drain. Each drain can become loose or disconnected during normal use. Be sure all drain lines are free of obstructions.

Maintenance	Daily	Weekly	After Prolonged Shutdown	At Start-Up
Interior & Exterior	X		X	X
Food Wells	X		X	X
Drain		X	X	X

GFCI Troubleshoot

Cabinet trips GFCI (ground fault circuit interrupter):

A GFCI receptacle protects against “ground faults” whenever an electrical product is plugged into the GFCI outlet. GFCI outlets or GFCI breakers constantly monitor the current flowing from a hot to a neutral. If the current leaving the receptacle is greater than what is returning, then this imbalance will cause the GFCI to trip in order to protect the user from electrical shock.

Heaters are prone to absorbing moisture into the heater itself during long periods of not being used such as shipping or summer breaks. There are a couple ways to resolve this issue (GFCI tripping – Nuisance tripping is not covered under warranty)

Below is a way of resolving GFCI tripping issue on units that are just being started up or have been sitting for a length of time:

1. Fill each Hot food well up with roughly 1.5” -2” of water (where applicable).
2. Flip the On/Off switch to the “On position” and turn the first [2] wells to the # 1 position. The orange light will appear for each well lit.
3. Wait 5 minutes and turn the next [2] wells to # 1 position. The orange light will appear for each well.
4. Wait another 10 minutes and rotate the dial to the # 2 position for all wells.
5. Wait another 10 minutes and rotate the dial to the # 3 position for all wells
6. Wait another 10 minutes and rotate the dial to the # 4 position for all wells.
7. Do NOT go beyond # 4 position for 20+ minutes if even needed, as that is typically the tripping point.
8. If the breaker trips during the process, let the breaker sit for a few minutes and then reset. Turn the dial back 1-2 positions and restart the process over

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