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SteamChef™ Gas Models

Operation, Installation & Maintenance Manual

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

MODELS:

22CGT3.1
22CGT6.1

For your future reference.

Model # _____

Serial # _____



**Read the manual thoroughly.
Improper installation, operation or
maintenance can cause property
damage, injury or death.**



STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES

This document is for use by experienced and trained Qualified Cleveland Range, LLC Authorized Service Representatives who are familiar with both the safety procedures, and equipment they service. Cleveland Range, LLC assumes no liability for any death, injury, equipment damage, or property damage resulting from use of, improper use of, or failure to use the information contained in this document. Cleveland Range, LLC has made every effort to provide accurate information in this document, but cannot guarantee that this document does not contain unintentional errors and omissions.

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Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, OSHA regulations, and disconnect / lock out / tag out procedures for all utilities including steam, and disconnect / lock out / tag out procedures for gas, electric, and steam powered equipment and / or appliances.

All utilities (gas, electric, water and steam) should be turned OFF to the equipment and locked out of operation according to OSHA approved practices during any servicing of Cleveland Range equipment

Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to maintain up-to-date knowledge, skills, materials and equipment.

Ce document est destiné à l'usage des Représentants de Service qualifiés et autorisés de Cleveland Range, LLC qui possèdent l'expérience et la formation ainsi que la bonne connaissance des mesures de sécurité et du matériel qu'ils entretiennent.

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Au cours de tout entretien d'un appareil Cleveland Range, tous les services publics (gaz, électricité, eau et vapeur) doivent être FERMÉS au niveau de l'appareil et le dispositif de fonctionnement doit être verrouillé suivant les pratiques approuvées de l'OSHA.

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Este documento está destinado para el uso de los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC quienes cuentan con la experiencia y la capacitación así como el buen conocimiento de las medidas de seguridad y de los equipos que mantienen.

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Cuando se esté dando servicio o mantenimiento a un aparato de Cleveland Range, todos los servicios públicos (gas, electricidad, agua y vapor) deben estar APAGADOS para el equipo en cuestión y se debe seguir el procedimiento de cierre de operaciones de acuerdo con las prácticas aprobadas por la OSHA.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de actualizar constantemente sus conocimientos, destrezas, materiales y equipamiento.

FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ / PARA SU SEGURIDAD

FOR YOUR SAFETY

Do not store or use gasoline or any other flammable liquids and vapours in the vicinity of this or any other appliance.

POUR VOTRE SÉCURITÉ

Ne pas entreposer ou utiliser d'essence ou d'autres liquides ou vapeurs inflammables à proximité de cet appareil ou de tout autre appareil.

PARA SU SEGURIDAD

No guarde ni use gasolina o cualesquiera otros líquidos o vapores inflamables en las cercanías de éste o cualquier otro aparato.

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

AVERTISSEMENT : Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement.

ADVERTENCIA: La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

This appliance is not to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance is not for use by children and they must be supervised not to play with it.

Retain this manual for your reference. The boiler base Tabletop is NOT a supporting surface. Death, Injury or Equipment Damage will result from mounting or placing anything on the Tabletop.

When the ON/OFF lever is turned to the OFF position, Steamer will remain HOT for some time. Avoid contact with hot surfaces and steam.

Death, Injury or Equipment Damage can result from touching any component inside this appliance when the power is connected.

Ne pas pulvériser des aérosols dans le voisinage de cet appareil alors qu'il est en fonctionnement.

Cet appareil ne doit pas être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes dénuées d'expérience ou de connaissance, sauf si elles ont pu bénéficier, par l'intermédiaire d'une personne responsable de leur sécurité, d'une surveillance ou d'instructions préalables concernant l'utilisation de l'appareil.

Cet appareil n'est pas destiné à être utilisé par des enfants et ils doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

Conservez ce manuel pour votre référence.

No pulverice aerosoles en las proximidades de este aparato mientras está en funcionamiento.

Este aparato no debe ser utilizado por personas con capacidades físicas, sensoriales o mentales reducidas, o que no tengan la experiencia y los conocimientos adecuados, a menos que estas personas hayan recibido supervisión e instrucciones en cuanto al uso del aparato por la persona responsable de la seguridad de ellas.

Guarde este manual para su referencia.



WARNING / AVERTISSEMENT / ADVERTENCIA



Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing, operating or servicing this equipment. / Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de

modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement. / La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.



Do not lean on or place objects on the equipment. / Ne vous penchez pas sur ou ne placez pas des objets sur la levre. / No se apoye ni coloque objetos en el labio.



Hot product and surfaces. / Produit et surfaces chaudes. / Producto y superficies calientes.

Do not touch. / Ne pas toucher. / No la toque



Stand clear of product discharge path when discharging hot product. / Écartez-vous du chemin de décharge d'un produit chaud. / Permanezca alejado de la ruta de descarga del producto al vaciar producto caliente.



Keep hands away from moving parts and pinch points. / Gardez les mains loin des pièces mobiles et des points de pincement. / Mantenga las manos lejos de piezas móviles y puntos de presión muy localizada.



Inspect unit daily for proper operation. / Inspectez l'unité tous les jours pour son bon fonctionnement. / Inspeccione diariamente el funcionamiento correcto de la unidad.



Pressurized device. / Appareil sous pression. / Dispositivo de presión.

Keep clear of pressure relief discharge. / Restez à l'écart de la soupape de sureté. / Permanezca alejado de la descarga de presión.



Do not climb, sit or stand on equipment. / Il ne faut pas monter, s'asseoir ni se tenir debout sur l'équipement. / No subirse, ni sentarse ni pararse sobre el equipo.



Surfaces and product may be hot! Wear protective equipment. / Les surfaces et le produit peuvent être chauds! Portez un équipement de protection. / ¡Las superficies y el producto pueden estar calientes! Utilice equipo protector.



Heavy / Lourd / Pesado

Team or mechanical lift. / Équipe ou remontée mécanique. / Equipo o elevador mecánico.



Floor may become slippery from product spillage. / Déversement de produit peut causer de plancher à être glissant. / Derrame de producto puede causar piso a ser resbaladizo.



Unit must be anchored as per manual. / Unité doit être ancrée selon les directives du manuel. / Unidad debe estar fijado según el manual.



Do not fill kettle above recommended level marked on outside of kettle. / Ne remplissez pas la chaudière en excès du niveau recommandé marqué sur la chaudière. / No llene la marmita arriba del nivel recomendado marcado fuera de la marmita.

SERVICING / ENTRETIEN / SERVICIO



Have a qualified service technician maintain your equipment. / Demandez à un technicien en entretien et en réparation qualifié d'effectuer l'entretien de votre équipement. / Haga que un técnico de servicio calificado mantenga su equipo



Ensure kettle is at room temperature and pressure gauge is showing zero or less prior to removing any fittings. / Assurez-vous que la chaudière est à température ambiante et que le manomètre est à zéro ou moins avant de retirer des accessoires. / Asegúrese de que la marmita esté a temperatura ambiente y el manómetro esté mostrando cero o menos antes de retirar cualquier accesorio.



Remove electrical power prior to servicing. / Coupez l'alimentation électrique avant l'entretien. / Desconecte la energía eléctrica antes de darle servicio.

Risk of electric shock. / Risque de choc électrique. / Riesgo de choque eléctrico.

Operation, Installation & Maintenance Manual
SteamChef Models 22CGT3.1 and 22CGT6.1
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CHAPTER 1

GENERAL SAFETY

To use a SteamChef Steam Cooker (steamer) safely and effectively, each operator must read and understand this manual completely before starting operation. The owner and operator(s) of SteamChefs must keep these instructions in an easily accessible location for reference and training.

The owner and operator(s) of SteamChefs must be aware that steam can cause serious injuries and equipment damage. Pay attention to the Operational Safety section of this chapter, and the warnings in this manual and on the equipment.

A. Gas Leak Instructions

⚠ DANGER

**GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS.
INJURY, DEATH, AND PROPERTY DAMAGE WILL RESULT.**

If anyone smells gas, or suspects there is a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- **Do NOT light or start any appliance.**
- **Do NOT touch any electrical switch.**
- **Do NOT use any phone in the building.**
- **Immediately call the gas supplier from a phone away from the building.**
- **Follow the gas supplier's instructions.**
- **If the gas supplier cannot be reached, call the fire department.**

B. Operational Safety

The Operational Safety section outlines minimum safety policies and procedures for operating one or more SteamChef steamers.

1. Do not store anything on top of the SteamChef.
2. Keep the area around and under the SteamChef free and clear of combustible materials.
3. Do NOT obstruct the flow of combustion and ventilation air to the SteamChef.
4. Place non-slip draining anti-fatigue mats rated for use in wet, greasy, or dry work areas on the floor in front of the SteamChef and other locations as needed. Obtain the best mats for your needs from your local supplier.
5. Wear BOOTS appropriate to the work area to help protect feet, and to help prevent slips and falls.
6. Allow only qualified Cleveland Range authorized service representatives to service the SteamChef.
7. Use only factory authorized repair parts.
8. Maintain written records of SteamChef service, maintenance, and repair. Each record must include at least:
 - a. The date of the service, maintenance, or repair.
 - b. A description of the service, maintenance, or repair performed.
 - c. Copies of purchase order(s) and invoice(s) for repair parts and service, maintenance, or repair. Include part numbers, if applicable.
 - d. The name and signature of the person performing the service, maintenance, or repair.

CHAPTER 2

PRODUCT INFORMATION

A. Product Information This manual covers the operation of SteamChef Steam Cookers (steamers), Cleveland Range models 22CGT3.1 and 22CGT6.1 and covers the standard features and options available on SteamChef steamers.

- Other than the selection of options and size (3 or 6 pan), there are presently no significant design, parts, or operating differences among SteamChefs with these model numbers.
- Figure 2-1 illustrates the major external features of SteamChefs.
- For further information, contact your Cleveland Range sales representative or Cleveland Range.

B. Model Numbers and Serial Numbers

1. Cleveland Range, LLC assigns two product identification numbers to each SteamChef: a model number and a serial number. The model number identifies the product characteristics. The serial number identifies the individual SteamChef.
2. Please provide the model number and serial number when you contact Cleveland Range or a qualified Cleveland Range authorized service representative.

Serial Number _____
(Write the Serial Number of your SteamChef here.)

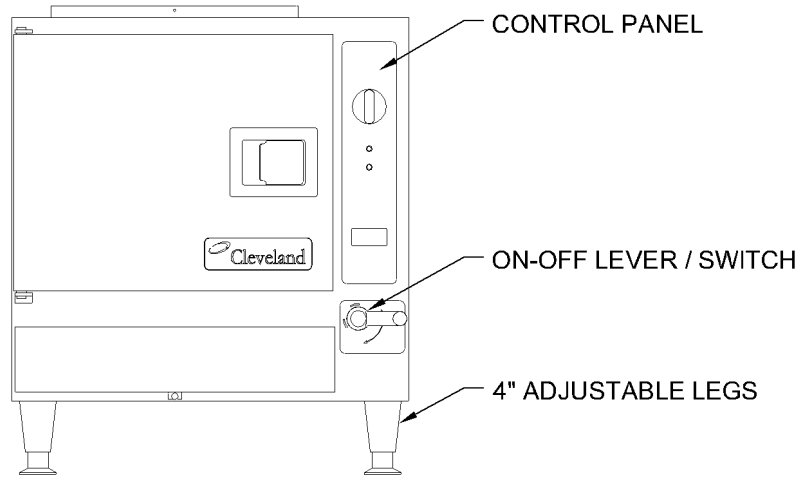
Model Number _____
(Write the Model Number of your SteamChef here.)

C. Product Information Plate

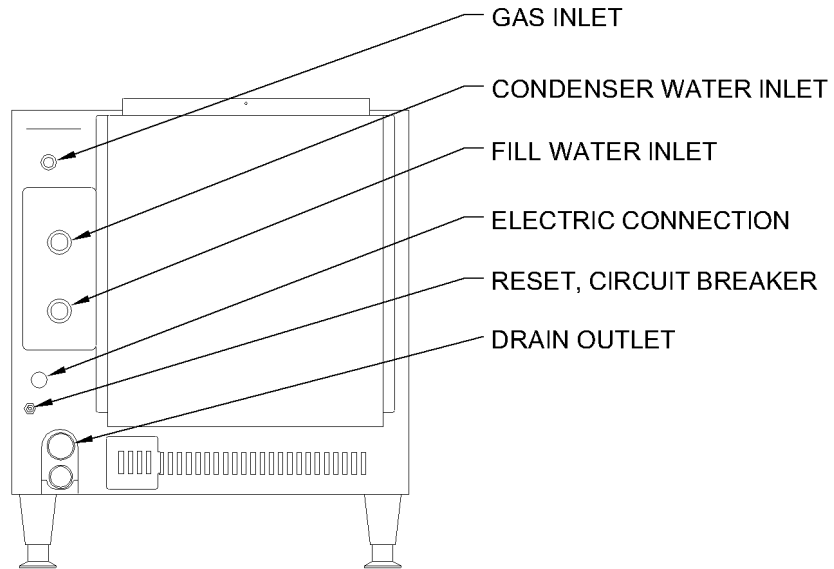
The Product Information Plate is on the side opposite the control panel. It lists the model, serial number, gas, electric, and wiring requirements of the SteamChef.

Product Views

Figure 2-1



FRONT VIEW



BACK VIEW

CHAPTER 3 OPERATION

A. Main External Power Switch

- Usually, the SteamChef's Main External Power Switch is left ON during operating hours. If the Main External Power Switch is OFF, turn it ON as follows:
 1. Turn the ON/OFF lever/switch to the OFF position.
 2. The control panel settings are not important in this procedure. The control panel circuits are not powered while the ON/OFF lever/switch is OFF.
 3. Refer to Figure 3-1 and turn on electric power to the SteamChef at the Main External Power Switch.

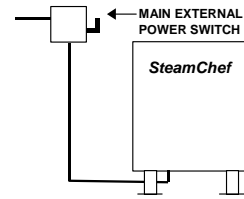


Figure 3-1
Main External Power Switch

B. Door Interlock Switch

The cooking compartment of the SteamChef is equipped with an automatic door interlock switch, which turns OFF the burner, fan, and stops the Timer when the door to a cooking compartment is opened.

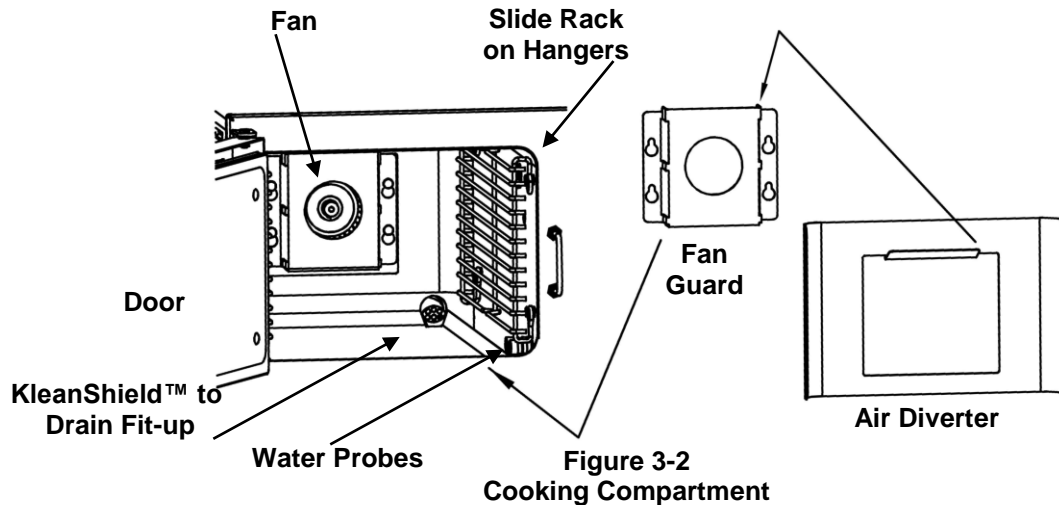
⚠️ WARNING

Burn and Scald Hazard

Even though the burner shuts off as soon as a door is opened, it may take up to a minute for production of steam to end and residual steam in the system to clear from the cooking compartment. To help avoid injury always wait until the residual steam clears and the convection fan stops before reaching into the cooking compartment, and always wear dry heatproof gloves when reaching into the cooking compartment. Wet or damp gloves conduct heat and can cause burns when touching hot items. Failure to do so can cause burns, scalds, and other injuries.

C. To Inspect the Cooking Compartment

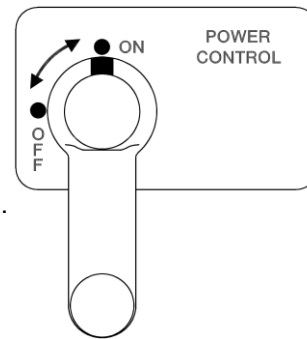
1. Before turning ON the power switch/lever to the SteamChef, the inside of the SteamChef must be clean. See Chapter 6.
2. Inspect the door gasket assembly, water level sensors, KleanShield™, drain screen, fan guard, air diverter, and slide racks for proper installation and cleanliness. See Figure 3-2.
3. Make sure that the KleanShield™ drain is clear. If the drain is blocked or slow, do NOT start the SteamChef until it has been cleaned. See Chapters 6 and 7 for Cleaning and Troubleshooting procedures. To check the drain:
 - a. Pour about a quart of water through the KleanShield™ drain.
 - b. Check that the water flows out the drain and drainpipe.



**Figure 3-2
Cooking Compartment**

D. Power ON (Automatic Water Fill / Automatic Preheat)

1. Set the TIMED/MANUAL switch to timed (Dial Timer SteamChefs))
2. Turn ON power to the SteamChef by turning the Drain Valve Lever clockwise (down) to close the drain. See Figure 3-3.
3. The power ON indicator lights and the SteamChef reservoir fills.
4. Close the door. The SteamChef fills to the minimum operating level and the burner ignites.



**Figure 3-3
Drain Valve Lever**

E. Lighting and Shutdown Instructions (Normal Operation)

1. Lighting and Shutdown Instructions for Normal Operation

⚠ DANGER

DO NOT TRY TO LIGHT BURNERS WITH A FLAME.

The SteamChef has an electronic ignition system, which automatically lights burners, senses the flame, and controls gas flow. This provides precise burner control, safe ignition, and safe shutdown.

DEATH, INJURY, OR EQUIPMENT DAMAGE may result from trying to light burners with a flame or from an improperly adjusted gas control and ignition system. Do not try to light burners with a flame. Do not alter any gas control adjustments.

If adjustment is required, contact a Cleveland Range authorized service center. Cleveland Range is in no way responsible for the operation or safety of this equipment if the controller, valve, igniter probe or any other gas system component is adjusted by anyone other than a qualified Cleveland Range authorized service representative

The following START-UP SUMMARY is for quick reference ONLY. For safe operation and use of this equipment, the operator must comply with all safety and operating instructions in this manual.

LIGHTING INSTRUCTIONS

- 1) CLOSE THE COOKING COMPARTMENT DOOR.
- 2) TURN THE ON/OFF LEVER/SWITCH CLOCKWISE TO THE ON POSITION.
 - RESERVOIR WILL FILL WITH WATER (ABOUT 1 MINUTE).
 - SPARK WILL INITIATE, AND MAIN GAS VALVE WILL OPEN FOR 4 SECONDS.
 - IF THE UNIT FAILS TO LIGHT WITHIN 4 SECONDS GAS VALVE WILL CLOSE AND LOCKOUT AND A CONTINUOUS BUZZER WILL SOUND.
- 3) SYSTEM MAY BE RESET MANUALLY BY TURNING THE ON/OFF LEVER/SWITCH OFF FOR 5 MINUTES AND BACK ON.

SHUTDOWN INSTRUCTIONS

- 1) TURN OFF THE ON/OFF LEVER/SWITCH.
- 2) WAIT FOR THE 3-MINUTE DRAIN RINSE CYCLE TO RUN.
- 3) TURN OFF THE MAIN EXTERNAL POWER SWITCH.
- 4) TURN OFF THE MAIN MANUAL GAS VALVE.

F. To Preheat the SteamChef

Preheating the SteamChef helps ensure productivity and consistency. Preheat before cooking, and reheat as needed between batches of food.

BEFORE PREHEATING inspect and clean the compartment. After preheating, the compartment will be too hot to inspect and clean safely.

To preheat the SteamChef:

- a. Turn the SteamChef ON 15 minutes before cooking to allow time for the water reservoir to fill and SteamChef to heat:
 - 1) Close the SteamChef door.
 - 2) Select Timed mode.
 - 3) Set the Timer to 0.
 - 4) Turn ON the ON/OFF lever.
- b. The SteamChef heats to the operating temperature.

G. High Limit Lockout

This SteamChef has a High Limit Lockout to protect the SteamChef from overheating.

1. If the SteamChef reaches the high limit temperature, the RESET light turns ON, a buzzer sounds continuously, and the burner shuts OFF.
 - The SteamChef must be reset before cooking can continue.
2. If the SteamChef overheats and locks out while cooking, open the door and check if there is water in the reservoir.
 - If there is no water in the reservoir:
 - a. Turn OFF the SteamChef
 - b. Wait for the SteamChef to cool
 - c. Clean the water level probes
 - d. Reset the High Limit Lockout (See Step 3.)
 - e. Restart the SteamChef.

- If there is water in the reservoir at the operating level:
 - a. Turn OFF the SteamChef and wait for the reservoir to drain.
 - b. Wait for the SteamChef to cool
 - c. Clean the water level probes
 - d. Reset the High Limit Lockout (See Step 3.)
 - e. Restart the SteamChef.
- If the problem repeats, call your qualified Cleveland Range authorized service representative to adjust or repair the SteamChef.

3. To Reset the High Limit Lockout:

IMPORTANT: Do **NOT** add water to cool the SteamChef. This causes equipment damage.

- a. Turn OFF the ON/OFF lever.
- b. Open the cooking compartment door and wait for the SteamChef to cool.
- c. After the SteamChef is cool, check that the Water Level Sensor probes are clean.
- d. Press the High Limit Reset Button located on the bottom of the appliance about 3 inches from the control side and 4 inches from the front side. See Figure 3-4
 - If the button stays down, the SteamChef is cool enough to operate. Go to e).
 - If the button does not stay down, wait 5 more minutes and press it again.
 - 1) If the button stays down, go to e).
 - 2) If the button does not stay down, go to f).
- e. Replace the control side cover and restart the SteamChef. See “Power On” in Chapter 3.
- f. If the High Limit Lockout repeats:
 - 1) Replace the control side cover.
 - 2) Follow the Shutdown Instructions in Chapter 3.
 - 3) Call your qualified Cleveland Range authorized service representative.

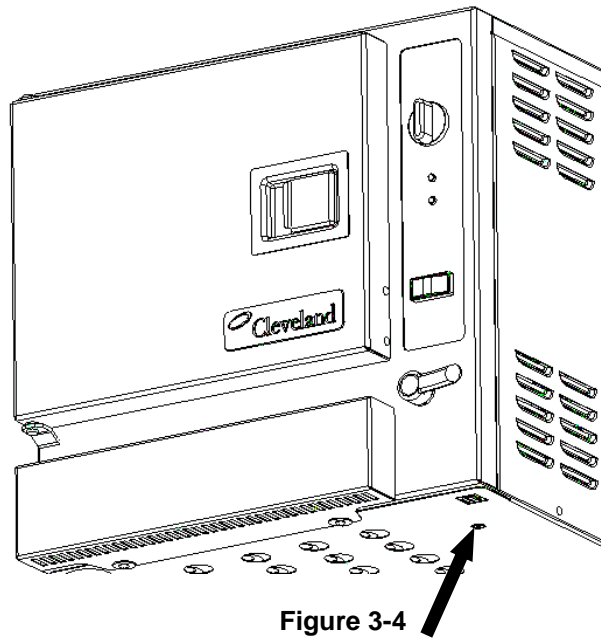


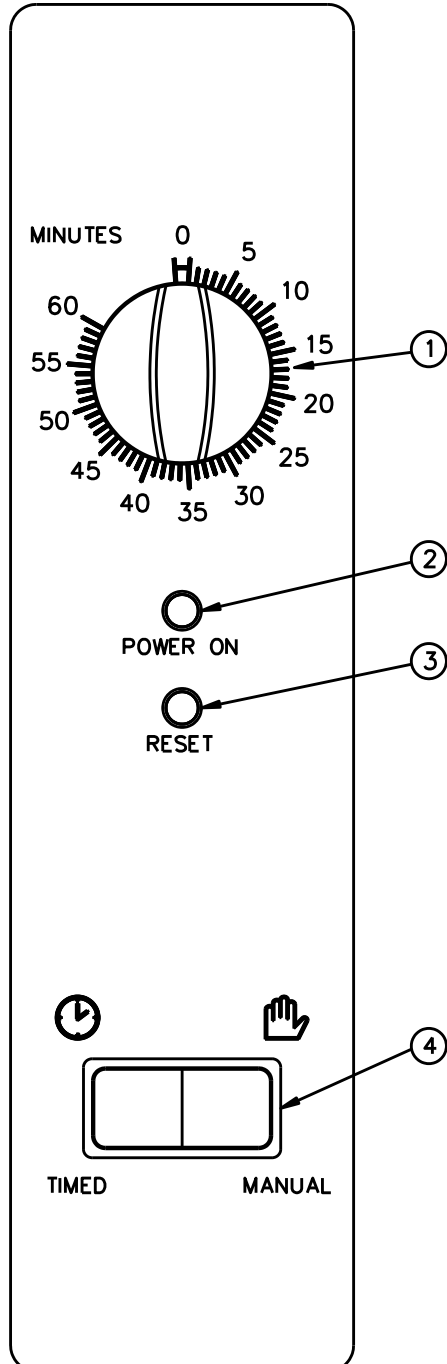
Figure 3-4
Reset Button Location

CHAPTER 4 CONTROL PANELS

⚠ CAUTION

Press switches and keys with fingertips only.
Injury and equipment damage can result from pressing switches and keys with anything else.

A. Dial Timer Control Panel



DIAL TIMER CONTROL PANEL

1. **Timer.**
This knob sets the operating time from 0 to 60 minutes. Turn the knob clockwise until it points to the required number of minutes. When it counts down to 0, a buzzer sounds for 3 seconds.
2. **Power ON Indicator Light.**
This light is lit when the electric power to the steamer is turned ON.
3. **Reset Indicator Light.**
This light is lit when the SteamChef is overheated. It stays lit and a buzzer sounds until the steamer is Reset. See "High Limit Lockout" in Chapter 3.
4. **Timed/Manual Switch.**
This switch selects the Timed or Manual operating mode. Manual mode has a fixed 60-minute timer. See "Operating and Cooking Procedure – Manual Mode" in Chapter 5.

Figure 3-8

B. Keypad Control Panel

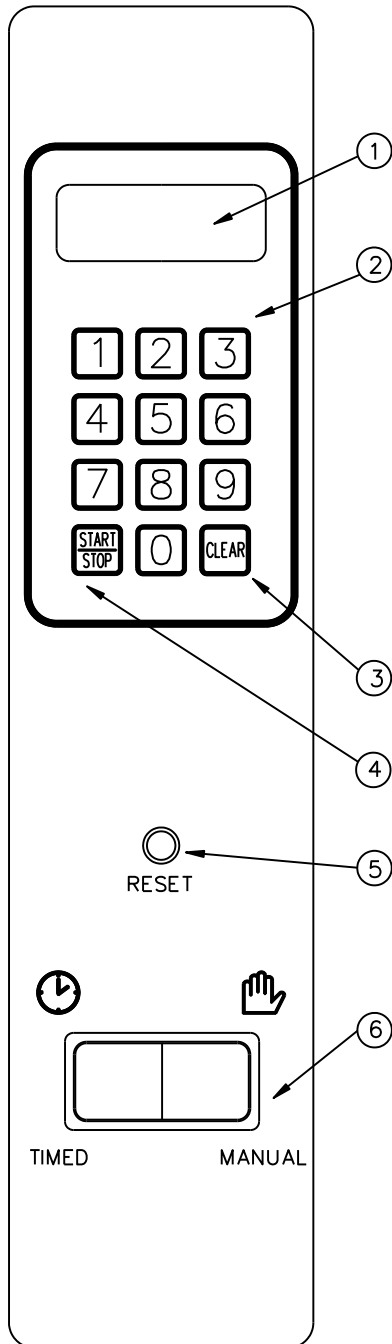


Figure 3-10

KEYPAD CONTROL PANEL

1. **Timer Display.**
The four-digit display shows minutes and seconds remaining in the countdown from the set time (99:99 to 00:00).
2. **Number Keys.**
Press the Number Keys to set the minutes and seconds required. (Pressing 1, 2, 3, 4 sets the Timer for 12 minutes and 34 seconds.)
3. **Clear Key.**
Press the Clear Key to stop the Timer. Press the Clear Key again for 3 seconds to reset the Timer to zero (00:00) before setting a new time.
4. **Start/Stop Key.**
The Start/Stop Key starts and stops the Timer.
5. **Reset Indicator Light.**
This light is lit when the SteamChef is overheated. It stays lit and a buzzer sounds until the steamer is Reset. See "High Limit Lockout" in Chapter 3.
6. **The Timed/Manual Switch**
This switch selects the Timed or Manual operating mode. Manual mode has a fixed 60-minute timer. See "Operating and Cooking Procedure – Manual Mode" in Chapter 5.

CHAPTER 5

COOKING WITH THE SteamChef

DANGER

**DO NOT BREATHE STEAM, HOT AIR OR CONDENSATE
DEATH OR INJURY WILL RESULT.**

WARNING

Hot Air, Steam, and Condensate will cause Burns and Scalds.

To help prevent burns and scalds when opening a steamer door: always stand to the hinge side and back from the door, slowly open the door, and wait for the steam and heat to dissipate before reaching into the steamer.

CAUTION

Some foods drip juices.

Use a solid catch pan under perforated pans when cooking food that drips juices.
Dripping juices can cause burns and clog the drain and KleanShield™.

CAUTION

Do **NOT** use oven racks that are bent or otherwise damaged in any way.
DO Insert pans and accessories **LEVEL** and **INSIDE** the oven racks.
Pans and accessories placed in damaged or out of level racks, or outside racks can tip and spill, causing burns, injuries and/or equipment damage

WARNING

The SteamChef Steamer is a continuously operating appliance, so parts are **ALWAYS HOT** when the main external power switch or the ON/OFF lever is in the ON position.

When the ON/OFF lever is turned to the OFF position, the SteamChef will remain HOT for some time.

Contact with hot surfaces and steam can cause burns and scalds.

Avoid contact with hot surfaces and steam.

WARNING

If the steamer door is stuck shut: **DO NOT** force the door open.

The door stuck shut may indicate a blocked drain.

Hot water can fill the cooking compartment and spill out if the door is forced open causing injury and equipment damage.

If the SteamChef door is stuck shut:

- Turn OFF the steamer.
- Call a qualified Cleveland Range authorized service technician.
- Wait for the steamer to cool before servicing.

A. Operating and Cooking Procedure – All Models

1. Before Cooking or Rethermalizing
 - a. See “To Inspect the Cooking Compartment” in Chapter 3. Inspect and clean the drain, KleanShield™, and cooking compartment as required.
 - b. See the “Power ON” instructions in Chapter 3 and turn ON and fill the SteamChef.
 - c. If necessary, see “To Preheat the SteamChef” in Chapter 3 and preheat the cooking compartment.
 - d. Slide the pans of food into the slide racks inside the SteamChef. Do not place pans or anything else on the bottom of the compartment or on the KleanShield™.
 - e. For best results, use 2-1/2-inch-deep, perforated pans without covers. These give the best heat transfer and shortest cooking time.
 - f. Close the SteamChef door.
2. While cooking, occasionally check the water in the reservoir for food particles and oils. If the water is dirty, change the water. See Chapter 7.
3. After Cooking or Rethermalizing
 - a. Carefully open the cooking compartment door and remove the pans from the slide racks.
 - b. If the SteamChef will not be used again, shut it down and perform the Cleaning Procedure in Chapter 6.

B. Operating and Cooking Procedure – Timed Mode

In Timed Mode, the Timer starts and stops the cooking operation. When in the Timed Mode and the compartment door is closed, and the Timer is NOT set, the SteamChef will maintain the compartment at the operating temperature.

1. Check the control panel settings. The settings should be:
 - The ON/OFF Lever is in the ON (down) position and the Power indicator light is lit.
 - The TIMED/MANUAL switch is in the TIMED position.
2. Set the required cooking time. The Timer starts counting down.
3. When the Timer reaches zero, a buzzer sounds for 3 seconds; the convection fan turns OFF and the SteamChef will revert to standby mode. The cooking cycle is complete. **Note:** The compartment temperature is automatically maintained at operating temperature.

C. Operating and Cooking Procedure – Manual Mode

The operator starts and stops the steaming operations, and controls the cooking time, including cooking compartment heat-up time.

Note: The compartment temperature is automatically maintained at operating temperature between batches.

1. Check the control panel settings. The settings should be:
 - The ON/OFF Lever is in the ON (down) position and the Power indicator light is lit.
 - The TIMED/MANUAL selector switch is in the MANUAL position. The steaming cycle starts as soon as the switch is moved to MANUAL.
2. To stop steaming in Manual Mode: set the selector switch to the TIMED position and verify that the Timer is at zero. The burner turns off, and steam flow to the cooking compartment gradually stops.

D. Operating Procedure – Rethermalization

The SteamChef may also be used to reheat/rethermalize previously cooked and/or refrigerated foods to serving temperature.

Depending on initial food temperature and density, most foods will rethermalize to their safe serving temperature in 10 to 40 minutes.

To use the SteamChef to reheat/rethermalize food to a safe serving temperature.

1. Always check internal temperature of food with a thermometer to determine that it has been rethermalized to its safe serving temperature.
2. Remember that the SteamChef has an **Energy Saver Feature**. This automatically switches the cooking compartment to the standby mode after an hour of operating in the Manual Mode without interruption.

CHAPTER 6

CLEANING the SteamChef

Cleaning Procedure

The cleaning procedure should be performed at the end of each day or shift, or more frequently if the water supply does not meet the Minimum Water Quality Requirements described in the Warranty in this manual and in the Installation Manual.

WARNING

The steamer stays hot for a long time.
To help avoid burns: Allow the steamer to cool completely before cleaning or servicing.

WARNING

Do NOT use hoses, power cleaners, or pressure washers on or in the SteamChef Steamer.
Doing so can cause electric shock and / or damage electrical and electronic components.

WARNING

A clogged or slow drain can cause hot water to collect in the oven compartment and spill out when the door is opened causing injury and equipment damage.

Never push food debris or scale down the steamer drain, or through the KleanShield™ opening. Debris and scale can build up in the drain system and clog or slow the drain and lead to additional maintenance and service problems.

Always remove any solid matter from the inside of the steamer with a rag or spatula before rinsing cleaning water down the drain.

WARNING

When cleaning: do NOT pick up or tilt the SteamChef. If it is necessary to move a SteamChef for cleaning, turn OFF power at the Main External Power Supply and at the ON/OFF Lever to drain the water from the SteamChef.

Injury and equipment damage can result from shifting the SteamChef out of level while the power is turned on at the Main External Power Supply and/or water is in the SteamChef .

The steamer MUST BE LEVEL BOTH FRONT TO BACK AND SIDE TO SIDE in all mounting arrangements before operation. Check level front to back and side to side before restoring power as described in the Installation Manual after moving the SteamChef.

Failure to do so can cause injury and equipment damage.

Cleaning Procedure (Continued)

Daily cleaning will help prevent the buildup of calcium and other mineral deposits (“scale”) left by boiling water and help prevent more costly maintenance and service on the SteamChef.

NOTICE: Do NOT use abrasive cleaning compounds or steel wool.

1. Turn the ON/OFF lever OFF (counter-clockwise) See Figure 3-3. The SteamChef will begin a 3-minute drain rinse cycle to clean the drain system.
2. Open the SteamChef door and allow SteamChef to cool.
3. Remove any spilled food from the surface of the KleanShield™.
4. Remove the slide racks, air diverter, fan guard, and KleanShield™. Wash and rinse slide racks, air diverter, fan guard, and KleanShield™ separately or clean them in a dishwasher according to health requirements.
5. Remove any spilled food from inside compartment and clear any residue from the drain valve and the KleanShield™ drain opening.
6. Clean the interior of the compartment thoroughly, removing all food particles and scale.
7. Do NOT push food scraps, debris, or scale down the reservoir drain, or down the KleanShield™ drain.
8. Wipe the interior of the cooking compartment with half water and half white household vinegar solution.
9. Use a spray bottle of the same vinegar solution to rinse the convection fan blade located at the back of the cooking compartment.
10. Use a soft bristle brush to clean the water probes and fan, and to remove stubborn food particles.
11. Cleveland Range does not recommend the use of detergent, but if detergent has been used to clean the inside of the SteamChef, be sure to rinse off the probe assembly with the vinegar solution. If detergent residue is not completely rinsed from the probe assembly then the residue can prevent the water level control from operating.
12. Rinse the inside of SteamChef compartment and drain valve thoroughly with clean water.
13. Clean the door assembly.
 - a. Remove the door gasket assembly. See Figure 4-1.
 - b. Note the keyhole slots on the door and the retaining pins on the gasket assembly. Grasp the gasket assembly at the sides and lift up and towards you to remove the assembly.
 - c. Clean all surfaces of the gasket assembly, as well as the inside of the door, by wiping with a damp cloth.
 - d. Rotate the liner assembly 180° and replace the gasket assembly by sliding the retaining pins into the keyhole slots. Either long edge of the gasket assembly can be positioned at the top. Periodic rotating of the door assembly will help increase the door gasket life.
14. Replace the cleaned KleanShield™, fan guard, and slide racks.
15. Wipe the exterior with a damp cloth only.
16. NEVER HOSE DOWN THE STEAMCHEF. Electrical and electronic components of the SteamChef will not function correctly if wet or damp and may cause a shock hazard.
17. After cleaning, leave the SteamChef door open until the next use. This prevents compartment odor buildup and increases gasket life.

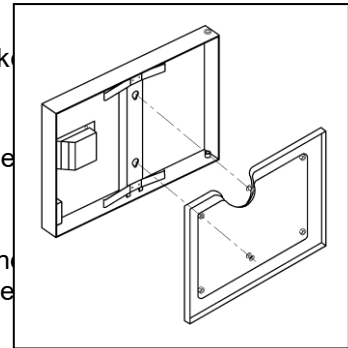


Figure 4-1 Door Gasket Assembly

CHAPTER 7

GENERAL INFORMATION and INSTALLATION INSTRUCTIONS

A. General Information and Installation Instructions

This equipment should be installed only by qualified, professional plumbers, pipe fitters, and electricians.

1. The installation of this appliance must conform with:
 - a. The National Fuel Gas Code, ANSI Z223.1 / NFPA 54 (latest edition), or the Natural Gas and Propane Installation Code CSA B1 49.1, as applicable.
 - b. The National Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.2, as applicable.
 - When installed, the appliance must be electrically grounded in accordance with the above.
 - Note: This appliance is not GFI (GFCI) compatible.
 - c. The *Food Code* (latest edition) of the Food and Drug Administration (FDA).
2. This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes.
3. Installation instructions must be read in their entirety before starting installation.
4. Install this appliance according to the policies and procedures outlined in this manual.
5. Installation must comply with all local fire and health codes.

DANGER

1. Improper installation, adjustment, alteration, service, or maintenance of this appliance, or installation of a damaged appliance, and installation and service by other than qualified Cleveland Range authorized personnel can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the Warranty.

NEVER install damaged appliances.

ALWAYS have qualified Cleveland Range authorized personnel install and service this appliance.

B. Lifting Points – Do **NOT** Lift from Sides

- Lift as shown from front or back.
- Place lift truck forks or lifting straps BETWEEN the 4" legs.
- Do **NOT** lift from the sides. Lifting from the sides will damage the SteamChef and void the Warranty.
- See Chapters 2 and 3 for lifting warnings and appliance weights.

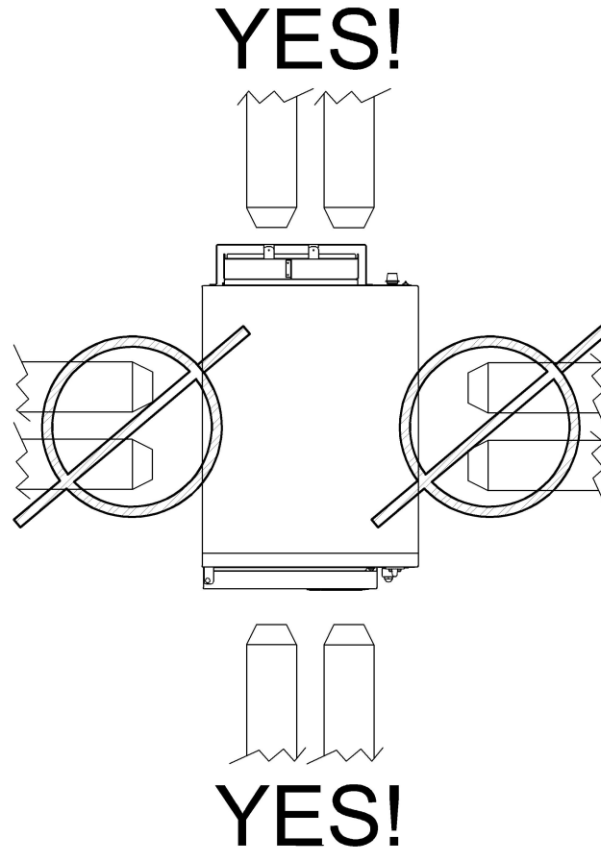


Figure 1-1
Do NOT Lift from Sides

C. Inspect the Appliance for Shipping Damage

- If the appliance is damaged or damage is suspected:
 1. Submit a Damage Claim to the Shipper immediately.
 2. Inform your dealer at once.
 3. Inform Cleveland Range in writing within three (3) days.

⚠ DANGER

**Operating this appliance out of level can cause DEATH, INJURY, and EQUIPMENT DAMAGE.
This appliance must be level both front-to-back and side-to-side in all installations.**

NEVER operate this appliance out of level.

If this appliance is suspected to be out of level, shut it down at once and call your qualified Cleveland Range authorized service agency at once.

CHAPTER 8

INSTALLATION of the SteamChef

A. Selecting a Location for the SteamChef

1. For safe and efficient operation, observe the following criteria when selecting an operating location for this appliance:
 - a. Installation must comply with all local fire and health codes.
 - b. The location selected must be capable of supporting this appliance.
 - The operating weight of a 22CGT3.1 is 310 lbs.
 - The operating weight of a 22CGT6.1 is 360 lbs.
 - c. Position this appliance so it will not tip or slide.
 - d. The operating surface must be level enough to allow leveling this appliance with its adjustable legs. This appliance **MUST** be level both front to back and side to side before operation.
 - e. A suitable drain must be available within 12 feet of the appliance.
 - f. The location must include space for Operating and Service/Secondary Clearances and the Exhaust Hood. See Figure 2-1.
 - Maintain a 3-inch operating clearance on both sides of the appliance.
 - Cleveland Range recommends a 12-inch secondary clearance on the control side for service.
 - Maintain at least a 3-inch operating clearance at the rear of the appliance.
 - Maintain at least a 24-inch clearance in front of the appliance for door swing and standard pan clearance.

WARNING

All clearance requirements above, below, and around the SteamChef are the same for non-combustible locations as for combustible locations.

Failure to maintain required clearances and additional distances as needed can result in INJURY and EQUIPMENT DAMAGE.

- g. KEEP THE AREA FREE AND CLEAR OF COMBUSTIBLES.
- h. Proper air supply for ventilation and combustion is REQUIRED for and CRITICAL to safe, efficient operation of a SteamChef. Do NOT obstruct the flow of combustion and ventilation air to the SteamChef.
- i. Make sure the air vents of the SteamChef are not blocked with or by anything.
- j. Allow for sufficient extra distance if a "high heat source" (e.g. a broiler) is located next to the SteamChef. Contact Cleveland Range at 216-481-4900 or 1-800-338-2204 for recommendations.
- k. Do NOT install a SteamChef directly over a drain. Steam rising up out of the drain will adversely affect operation, hamper cooling air circulation, and damage electrical and electronic components.

B. Exhaust Hood Requirements

1. A gas fired SteamChef Oven must be installed under a suitable ventilation hood as required by the National Fuel Gas Code, ANSI Z223.1/NFPA 54. The venting hood system must also include an interlock to prevent the operation of this appliance without the operation of the ventilation hood.
2. The exhaust hood must extend over the gas flue opening and meet the following requirements:
 - a. The SteamChef must be vented in accordance with all local, state and national codes for venting gas fired appliances.

- b. The exhaust hood must be sized for the cumulative ventilation requirements of all the gas-fired appliances in the area under the hood, including the SteamChef.
 - The BTU/HR for a 22CGT3.1 and 22CGT6.1 is 32,000.
- c. If an existing hood does not meet all specifications, a new one must be constructed over the SteamChef.
- d. When determining hood size, include operating clearances. See Figure 2-1.

C. Install the Legs

1. The legs on the SteamChef must be used for installing the appliance, unless it is installed with a Cleveland Range stacking stand. See the instructions included with the stand.
2. In order to safely assemble the legs onto the appliance without damaging it, the following assembly procedure should be used.
 - a. Check that the feet are fully retracted into the legs. Do not over tighten. The feet should easily screw in and out using fingers only.
 - b. Remove the four foam packing blocks from the upper packing assembly, and position them on a flat surface (such as the floor) in the pattern shown in Figure 3-1.
 - c. Center the SteamChef™ on the blocks as shown in Figure 3-1.
 - d. Screw the four legs into the weld nut mounting holes. All four legs must be installed for proper installation of a SteamChef™.
 - e. The appliance is now ready to be moved to its final location. Lift the appliance off the blocks, and move it to its final location. Do **NOT** lift from sides. See Figure 1-1.
 - f. Discard the foam packing blocks.

⚠ DANGER

Improper lifting can result in DEATH, INJURY, AND EQUIPMENT DAMAGE.

Use enough workers with training and experience lifting heavy equipment to place SteamChefs on supporting surfaces, and to lift and to move SteamChefs and accessories.

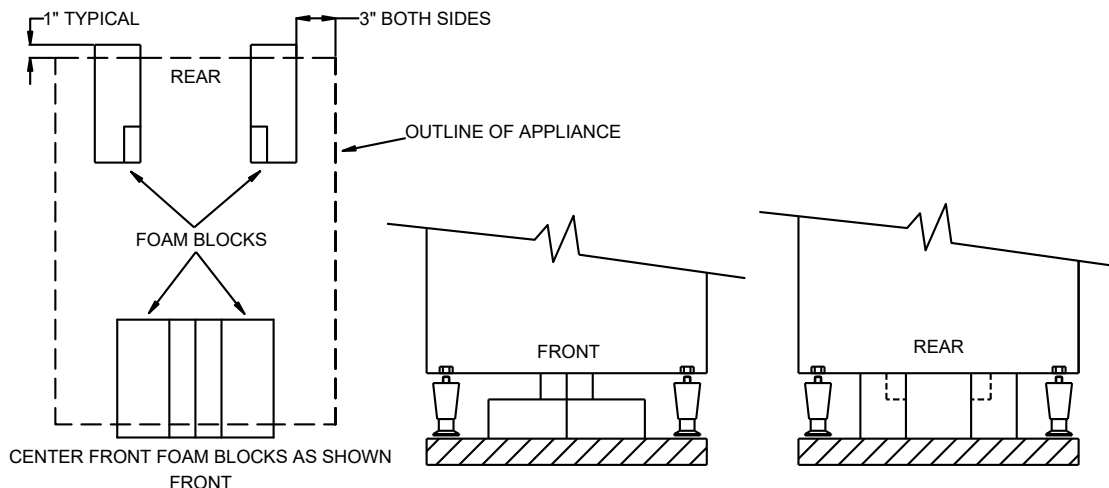


Figure 3-1
SteamChef on Foam Packing Blocks, Top, Front, and Rear Views

D. Position and Level the SteamChef

1. Move the SteamChef into position.
2. Place a level along the bottom edge of the SteamChef.

- Use the adjustable legs of the SteamChef or the adjustable legs of the Cleveland Range stand to level the SteamChef front-to-back and side-to-side.

E. Gas Supply for the SteamChef

1. Gas Supply Requirements

- Gas supply type **MUST** match the type of gas shown on the rating plate.
- Gas supply pressure must **NOT** exceed 14" water column (1/2 psi), and fall within the acceptable pressure range shown below when using 3/4" NPT line and a 1/2" NPT connection
- Natural gas pressure at 1000 BTU/CF must be between 7" – 14" water column.
- If the gas supply pressure exceeds 14" water column, a pressure regulating valve (pressure regulator) must be installed in gas supply plumbing to reduce pressure to the SteamChef. See Figure 3-2.

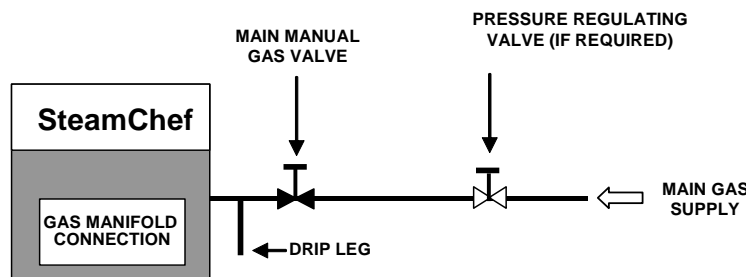
2. Installation of the Gas Supply Lines

The Installer / owner is responsible for furnishing and installing gas supply lines, valves, regulators, and accessories.

When installing gas supply lines and accessories, observe the following:

- Refer to Figure 3-2 for the recommended layout of the gas supply lines.
- Use a non-hardening pipe thread sealant resistant to LP gas.
- The 1/2" NPT gas inlet is on the back of the SteamChef. See Figure 2-1
- Install main manual shut off valve between gas supply and the SteamChef. See Figure 3-2. This main manual shut off valve is called the "Main Manual Gas Valve."
- Install a sediment trap (drip leg) in gas supply line. See Figure 3-2.

Gas Supply Line Layout
Figure 3-2



3. Testing Gas Supply Lines

- Test all pipe joints for leaks with soap and water solution.
- Check all connections for proper tightness.
- Remove the control side panel to inspect gas connections inside the SteamChef.
- Open the gas supply valves.
- Check all lines and connections for leaks, both inside and outside the SteamChef.
- All leaks must be corrected before attempting to operate the SteamChef.
- Replace the side panel and secure it to the SteamChef before starting the SteamChef.

4. Pressure Testing Gas Supply Lines

If any pressure testing is required, the SteamChef must be disconnected or isolated from the gas supply piping system during any pressure testing as follows:

- The appliance and its main manual shut-off valve must be **disconnected** from the gas supply piping system during any pressure testing of the system at test pressures in excess of 14" water column (1/2 psi or 3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its main manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" water column (1/2 psi or 3.45 kPa).

F. Water Connections for the SteamChef

1. Water Supply Quality Requirements

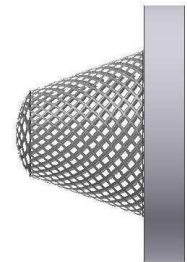
NOTICE
Using water outside the limits specified in the Warranty without appropriate adjustment in the maintenance schedule voids warranty coverage.

- Contact your Cleveland Range sales representative for details on how to provide water per Minimum Water Quality Requirements in the Warranty, or how to increase the frequency of maintenance, cleaning, and descaling.
- Poor water supply quality degrades SteamChef performance.
- Check the quality of supply water before designing the water supply by contacting a local water treatment specialist for on-premises water analysis.
- Softened or chlorinated water damages the water reservoir by increasing corrosion. Carbon type filters are required before water enters the water reservoir if supply water is softened or chlorinated.
- If a water treatment system must be installed to achieve acceptable water quality, install it **BEFORE** connecting the water supply lines to a SteamChef.
- If analysis shows that supply water is below Minimum Water Quality:
 - **EITHER** a water treatment system and/or carbon filter must be installed in the line feeding the water reservoir,
 - **OR** the frequency of maintenance, cleaning, and descaling must be increased beyond that recommended in the maintenance schedule.

2. Connection of the Water Supply Lines

- The Installer/Owner is responsible for the correct water connection of the SteamChef.
 - When connecting water supply lines observe the following instructions, and any and all other applicable national, state, and local codes and regulations.
 - **NOTICE: Connect the SteamChef to COLD WATER!**
 - Never connect the SteamChef to HOT WATER! The Condenser and the water reservoir system will not work properly if connected to HOT or WARM water.
- The water supply must have a minimum dynamic (flow) pressure of 35 psi (2.4 kg/cm²) and a maximum static pressure of 60 psi (4.1 kg/cm²).**
 - If the static pressure is above 60 psi, a pressure regulator must be used and set at approximately 50 psi. Pressure above 60 psi can damage solenoid valves.**
 - SteamChefs have two connection points for incoming water: condenser, and water reservoir fill.
 - If the water supply meets requirements shown in the Warranty then the Single Water Supply Arrangement shown in Figure 3-4 may be used.

- e. If the water supply fails to meet the requirements shown in the Warranty then use the Separate Water Supply Arrangement shown in Figure 3-5.
- f. Installation Requirements:
- 1) Apply non-hardening pipe sealant to all the threaded connections **except** the 3/4" GHT (Garden Hose Thread or National Hose Thread) connections at the Water Connection. GHT or NHT connections do not require pipe sealant.
 - 2) Install a manual water shut-off valve (not provided) between main cold-water supply line(s) and SteamChef supply lines.
 - 3) The National Sanitation Foundation (NSF) requires installation of a check-valve (or other approved anti-backflow / anti-siphon device) (not provided) in all supply lines in accordance with and as required by local, state, and national health, sanitation, and plumbing codes.
 - 4) Check local codes to determine exactly what type of anti-backflow / anti-siphon device is necessary to meet local requirements.
 - 5) Cleveland Range recommends the plumbing layout in either Figure 3-4 for installations using a single water supply or Figure 3-5 if a separate conditioned water supply is used for the water reservoir feed.
 - Use two (2) 3/8" supply lines for a separate conditioned water supply.
 - Use one (1) 1/2" supply line for a single water supply. Use the Single Point Water Connection Kit (cold water supply splitter) (P/N 111009).
 - 6) The SteamChef has two 3/4-inch NHT fittings (National Hose Thread or Garden Hose Thread) for the water connections to the water reservoir and to the condenser. **Note:** The hose connector used must be NSF or FDA rated for food grade service.
 - 7) Construct all supply lines up to the point of installing the filter washer.
 - 8) Flush the water supply lines before connecting them.
 - 9) A Filter Washer is supplied installed in each of the water inlets of this SteamChef (See Figure 3-3, Cleveland Range Part Number 110987.)
 - Remove the water supply shipping cap. The filter washer is under the shipping cap.
 - Make sure the filter washer is properly in place and connect the water supply to the SteamChef.



**Figure 3-3
Filter Washer
(P/N 110987)**

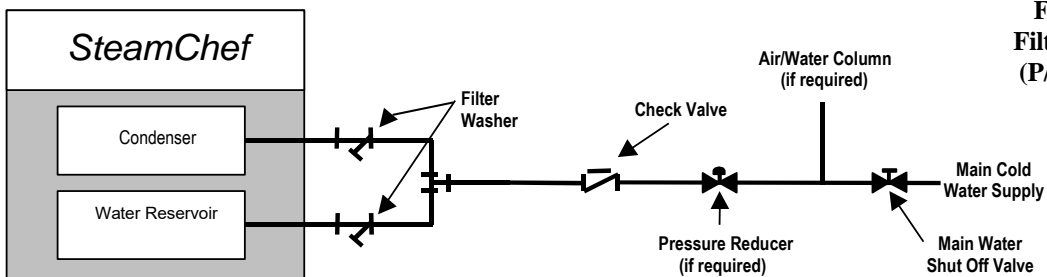


Figure 3-4 Cleveland Range Single Water Supply Arrangement

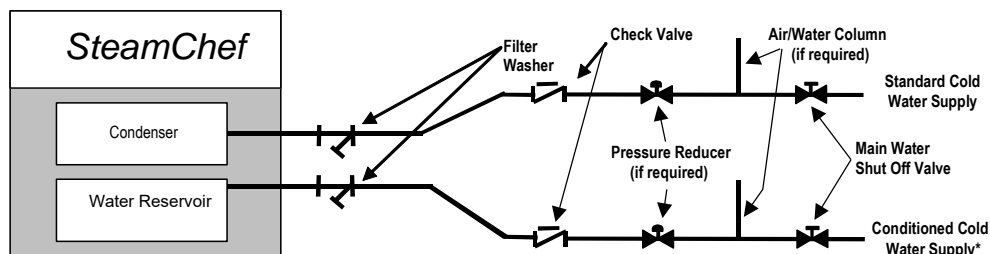


Figure 3-5 Cleveland Range Separate Water Supply Arrangement

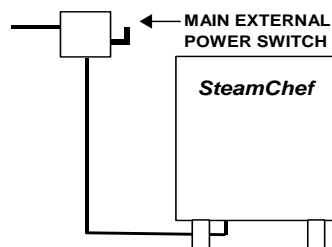
“Conditioned” indicates water that has been filtered or treated by a Cleveland Range approved method to meet or exceed the water quality standards in the Warranty.

3. Test Water Supply Lines

- a. Make sure the Main External Power Switch is OFF.
- b. Check all connections for proper tightness.
- c. Remove the control side panel to inspect water connections inside the SteamChef.
- d. Open the water supply valves.
- e. Check all lines and connections for leaks, both inside and outside the SteamChef.
- f. Correct any leaks.
- g. Replace the side panel and secure it to the SteamChef before starting the SteamChef.

G. Electric Connections for the SteamChef

1. Check the rating plate to make sure the SteamChef is compatible with the local electric supply.
 - The rating plate is located on the side panel OPPOSITE the control side.
 - The electrical diagram and the spare parts list are on the side panel on the control side.
 - The main terminals are behind the control side panel in the service connection area.
2. The electrical supply must match all electrical and wiring requirements specified on the rating plate and the connection must be made in accordance with the following requirements:
 - a. The SteamChef must be properly grounded by the installer.
 - b. The electrical power lines must be installed in accordance with:
 - The National Electric Code, ANSI/NFPA No. 70 LATEST EDITION (USA).
 - Canadian Electrical Code, CSA C22.2.
 - Any other applicable national, state, or local laws, codes, and regulations.
3. A main external disconnect switch should be installed near the SteamChef as shown in Figure 3-6.
 - A separate fuse or breaker sized to meet the line amps required by the SteamChef should be installed either as part of the main external power switch or in a separate fuse box.
 - The fuse or breaker and disconnect switch combination is called the “Main External Power Switch.” See Figure 3-6.
 - This appliance is not suitable for connection to a power cord. Do NOT use a power cord.
 - This appliance is not suitable for connection to a GFCI (GFI). Do NOT use a GFCI (GFI).
4. Remove the control side panel.
5. Make the electrical connection using sufficient length of flexible conduit, per local code, so the SteamChef can be moved for service.
6. Mechanically secure the flexible conduit to the SteamChef’s electrical access hole.
7. Check all cable and wire connections for size, location, and tightness.
8. Replace the control side panel and secure it to the SteamChef before starting the SteamChef.



**Figure 3-6
Main External Power Switch**

H. Install the Free Air Vented Drain Line

DANGER

**DEATH, INJURY, EQUIPMENT and PROPERTY DAMAGE
will result from improper installation of drain outlet lines.
Install free air vented drain lines as described in this manual.**

NOTICE: Furnishing and installing drain lines and drainpipe is the responsibility of the Owner/Installer.

NOTICE: Improper installation of drain outlet lines voids the SteamChef Warranty.

The following restrictions and requirements are critical to the safety of personnel and equipment, and must not be violated under any circumstances:

1. The drain lines must be installed in compliance with the *Food Code* (latest edition) of the Food and Drug Administration (FDA), and any other applicable national, state, or local codes and regulations.
2. The drain line must be free air vented, have gravity flow from the SteamChef, and terminate outside the perimeter of the SteamChef.
3. Free air venting requires a minimum 1" clearance between the end of the drain line and the top of the floor drain. See Figure 3-7.
4. Do NOT install the SteamChef directly over a drain. Steam rising up out of the drain will adversely affect operation, hamper cooling air circulation, and damage electrical and electronic components.
5. Do NOT connect the SteamChef drain connection to any drain material that cannot sustain 140° F.
6. Do NOT connect drains from any other equipment to the drain line of the SteamChef.
7. Do NOT connect the drain outlet extension line directly into a floor drain or a sewer line.
8. Do NOT connect the SteamChef drain directly to drains or to the plumbing of any other equipment.
9. Do NOT install a trap or shutoff in the drain line.
10. The total length of pipe and number of bend fittings required to reach the open drain determines the pipe size used to extend the drain line to an open drain.
 - Do NOT make a drain outlet extension more than 12 feet long.
 - If the drain outlet extension requires 6 feet or less of pipe, and no more than two elbows are required, 1 ½-inch pipe and fittings are acceptable.
 - If the drain outlet extension requires 6 to 12 feet of pipe, or requires three elbows, then 2-inch pipe and fittings are required.
11. Refer to Figure 3-5: Connect the drain.

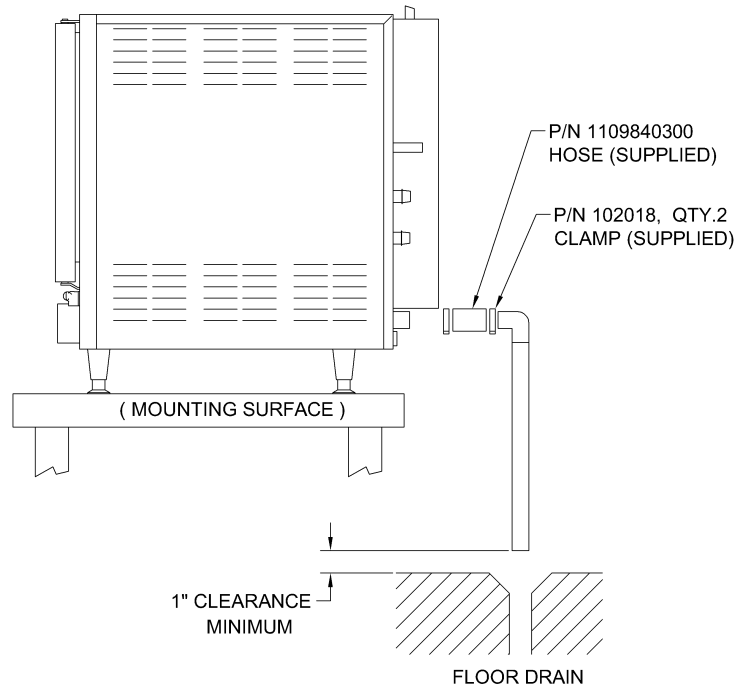


Figure 3-7
Typical Drain Layout

I. Install the Fan Guard and Air Diverter

Note: See Figure 3-8.

- a. To Install the fan guard and air diverter:
 - a. Hold the fan guard so that the large ends of the keyholes are towards the bottom of the SteamChef.
 - b. Place all four openings over the mounts located on the rear wall of the SteamChef.
 - c. Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-8.
 - d. Place the air diverter over the fan guard. Press lightly towards the rear wall until the air diverter drops into its slots in the fan guard.

J. Install the KleanShield™

Note: See Figure 3-8.

Never operate a SteamChef without a properly installed KleanShield™.

1. Place the KleanShield™ into the SteamChef so the drain trough slips into the KleanShield™ drain at the rear of the cooking compartment.
2. Carefully lower the front of the KleanShield™ so the Water Level Sensor Guard is behind the probes and the front legs rest on the bottom of the cooking compartment.

⚠ WARNING

The fan guard helps protect the operator from injury caused by the rotating fan blades. Never operate a SteamChef without the fan guard properly installed. Operating a SteamChef without the fan guard properly installed can cause injury, equipment damage, and reduce performance.

K. Install the Slide Racks (Pan Racks)

Note: See Figure 3-8.

1. Each slide rack has four loops: two at the top and two at the bottom. Hold the slide rack so the ends of the hanger loops are towards the cooking compartment wall, as shown in Figure 3-8.
2. Slide one rack into the compartment with the hanger loops on the cooking compartment wall side.
3. Hook the loops over the top and bottom pins.
4. Repeat steps 1. through 3. for the other rack.

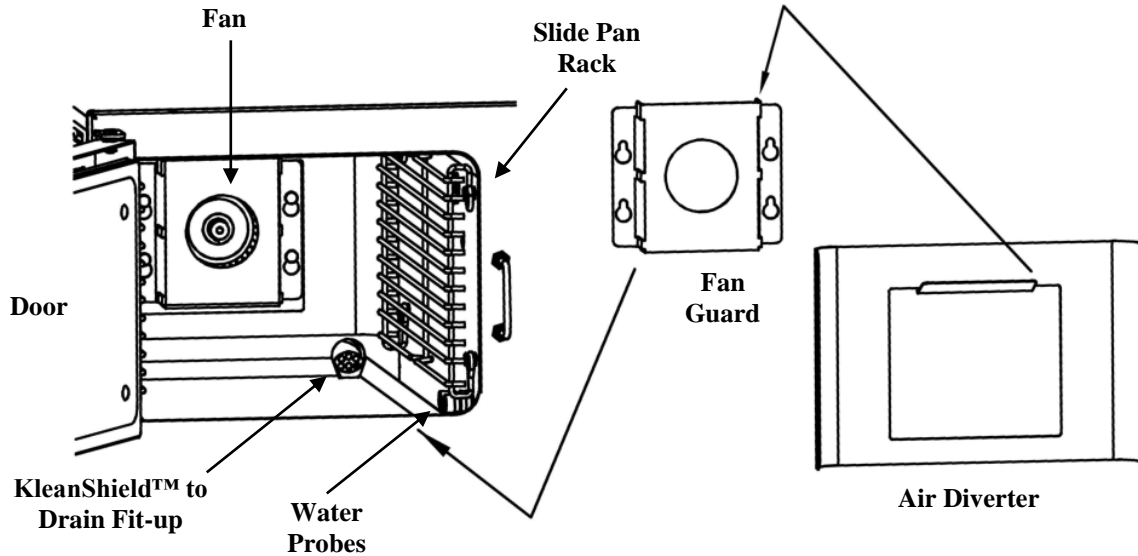


Figure 3-8
Cooking Compartment

L. Installation Check List

Installation Check List

TASK	REFERENCE (Chapter)	COMPLETED
<u>Preparation</u>		
• Check Operating Location Clearances	Refer Spec sheet. & Ch. 8	_____
• Test Supply Water Quality	Ch. 8	_____
• Verify Electric Power Requirements.	Refer Spec sheet. & Ch. 8	_____
• Verify Gas Supply Requirements	Refer Spec sheet. & Ch. 8	_____
• Verify Exhaust Hood Requirements	Refer Spec sheet. & Ch. 8	_____
<u>Installation</u>		
• Verify SteamChef is Level	Ch. 8	_____
• Check Exhaust Hood Function	Ch. 8	_____
• Check Electrical Supply Connection	Ch. 8	_____
• Check Water Supply Connection	Ch. 8	_____
• Leak Test Water Supply Lines	Ch. 8	_____
• Check Gas Supply Connection	Ch. 8	_____
• Leak Test Gas Supply Connection	Ch. 8	_____
• Check Drain Line Connection	Ch. 8	_____

Notes:

CHAPTER 9

STARTUP PROCEDURE

DANGER

DO NOT TRY TO LIGHT BURNERS WITH A FLAME.

The SteamChef has an electronic ignition system which automatically lights burners, senses the flame, and controls gas flow. This provides precise burner control, safe ignition, and safe shutdown.

Do NOT alter any factory settings of the gas control and ignition system. **DEATH, INJURY, AND EQUIPMENT DAMAGE** may result from an improperly adjusted gas control and ignition system.

If service is required, contact Cleveland Range. The Warranty is voided and Cleveland Range is in no way responsible for the operation or safety of this equipment if the controller, valve, igniter probe or any other gas system component is serviced by anyone other than a qualified Cleveland Range authorized service representative.

DANGER

Hot air, steam, and condensate can cause DEATH, INJURY, and EQUIPMENT DAMAGE.

Do NOT breathe hot air, steam, or condensate.

When checking inside the SteamChef: Stand to the hinge side and away from the SteamChef, and always open the door slowly.

WARNING

Water leaking from the door gasket can be a sign of a blocked drain. If the drain is blocked, hot water can accumulate inside the compartment and spill out when the door is opened causing **INJURY and EQUIPMENT DAMAGE**.
When checking inside the SteamChef: Stand to the hinge side and away from the SteamChef, and always open the door slowly.

A. Lighting and Shutdown Instructions

- Refer to the Operator's Manual for complete operating and safety instructions.
- **This procedure should be performed only by a service technician or installer**
- Complete the Burner Ignition Test and Startup Procedure before starting the Operating Tests.
- Read and understand all steps of this procedure before starting.
- The following START-UP SUMMARY is for quick reference **ONLY**. For safe operation and use of this equipment, the operator must comply with all safety and operating instructions in this manual.

LIGHTING INSTRUCTIONS

- 1) CLOSE THE COOKING COMPARTMENT DOOR.
- 2) TURN THE ON/OFF LEVER/SWITCH CLOCKWISE TO THE ON POSITION.
 - RESERVOIR WILL FILL WITH WATER (ABOUT 1 MINUTE).
 - SPARK WILL INITIATE, AND MAIN GAS VALVE WILL OPEN FOR 4 SECONDS.
 - IF THE UNIT FAILS TO LIGHT WITHIN 4 SECONDS GAS VALVE WILL CLOSE AND LOCKOUT AND A CONTINUOUS BUZZER WILL SOUND.
- 3) SYSTEM MAY BE RESET MANUALLY BY TURNING THE ON/OFF LEVER/SWITCH OFF FOR 5 MINUTES AND BACK ON.

SHUTDOWN INSTRUCTIONS

- 1) TURN OFF THE ON/OFF LEVER/SWITCH.
- 2) WAIT FOR THE 3-MINUTE DRAIN RINSE CYCLE TO RUN.
- 3) TURN OFF THE MAIN EXTERNAL POWER SWITCH.
- 4) TURN OFF THE MAIN MANUAL GAS VALVE.

B. Burner Ignition Test

NOTICE: Perform this test before the Startup Procedure in Chapter 5, "Operating Tests and Final Checkout Procedure."

1. Lighting Instructions and Test of Direct Spark Ignition System

- 1) If not already done:
 - Leak test the water supply lines.
 - Leak test the gas supply lines.
 - Test the drain lines. Pour about a quart of water through the KleanShield™ drain and check that water flows out the drain and drainpipe
- 2) Turn the Main External Power Switch OFF.
- 3) Open the cooking compartment door.
- 4) Control Panel Settings:
 - ON/OFF Lever: OFF.
 - TIMED/MANUAL Switch: TIMED.
- 5) Turn ON the power to the SteamChef at the Main External Power Switch.
 - The 3-minute drain rinse cycle starts. Water flows from the drain and stops after 3 minutes.
- 6) Turn ON the power to the SteamChef at the ON/OFF lever.
 - a) The Timer display (Keypad control), OR the green light (Timer and On/Off control) lights.
 - b) The water reservoir begins to fill with water.
 - c) The burner does NOT light.
 - d) Close the cooking compartment door.
 - e) After the cooking compartment door is closed and the water reservoir has filled to the operating level, the igniter spark initiates and the automatic gas valve opens for 4 seconds.
 - If the SteamChef burner does NOT light within 4 seconds: the safety circuit in the igniter control de-energizes the system, closes the automatic gas valve, and locks out the ignition module and a continuous buzzer will sound. Go to **f**).
 - If the burner lights: The cooking compartment temperature rises to the operating temperature. Go to **g**).

- f) If the burner does NOT light, reset the system:
Note: For new installations, or when air in gas lines is suspected, it may be necessary to bleed excess air from lines. Bleed air as close as possible to the inlet of the automatic gas valve.
- (1) Turn the ON/OFF LEVER/SWITCH to OFF.
 - (2) Wait 5 minutes.
 - (3) Turn the ON/OFF LEVER/SWITCH to ON to restart the SteamChef.
 - (4) Repeat up to 3 times (total of 4 attempts to light the burners).
 - If the burner lights in one to four attempts, go to **g**).
 - If the burner does NOT light after four attempts, go to **Step 7**).
- g) If the burner lights: Turn ON, the cooking compartment by:
- EITHER Selecting Manual Mode
 - OR Setting the Timer for 10 minutes
- The cooking compartment temperature rises to operating temperature.
- h) **IF** the burner lights and the SteamChef heats properly within four attempts, end this test here. Skip 7) and go to Section C. "Operating Tests and Final Checkout Procedure."
OR If the SteamChef does NOT light or heat properly, go to **Step 7**).
- 7) If the burner does NOT light or the SteamChef does not heat properly after the fourth attempt:
- Follow the Shutdown Instructions (below).
 - Call a qualified Cleveland Range authorized service representative to adjust the burner controls.
2. Shutdown Instructions
- 1) Turn OFF the electrical power to the SteamChef at the ON/OFF lever.
 - 2) Wait for the 3-minute Drain Rinse Cycle to run.
 - 3) Turn OFF the Main External Power Switch.
 - 4) Turn OFF the Main Manual Gas Valve.

CHAPTER 10

OPERATING TESTS

This procedure evaluates the function of the major operating controls of a SteamChef.

- The SteamChef may be equipped with a Keypad Control Panel and Dial Timer Control Panel

A. Startup Procedure

1. Set the ON/OFF Lever to the OFF position and open the SteamChef door. There should be no water in the SteamChef.
2. Wait for the cooking compartment to cool from the Burner Ignition Test.
3. See Figure 3-8. Remove the slide racks and the KleanShield™ and check that neither the KleanShield™ nor the reservoir drains are blocked. Replace the KleanShield™ and pan racks and check for proper installation of the KleanShield™, fan guard, air diverter, slide racks, and door gasket assembly.
4. Be sure the Main External Power Switch is in the OFF position. See Figure 3-6.
5. Verify installation of the proper size fuses or breakers. See the Rating Plate for electrical data.
6. The front burner box cover is shipped loose. Wait until testing is done before installing it.
7. Remove the control side panel.
8. Check the internal wiring and make sure there are no loose or disconnected wires.
9. Verify that the supply wiring is of adequate size and that the SteamChef is properly grounded.
10. Correct any deficiencies.

B. Drain Rinse Inspection (Continued from Item 1, Startup Procedure)

1. Turn the ON/OFF lever to the OFF position.
2. Turn ON the gas supply to the SteamChef (if not already on).
3. Turn ON the water supply to the SteamChef (if not already on).
4. Turn ON the electric power to the SteamChef at the Main External Power Switch.
 - a. The SteamChef immediately starts a 3-minute drain rinse cycle.
 - b. During the drain rinse cycle, the fill and drain valves are all the way open while the steam drain lines are flushed with fresh water.
5. Stop the drain rinse cycle before it is complete by setting the ON/OFF lever the ON position. This energizes the operating control circuits, stops the drain rinse cycle, and the fills the reservoir with water.
6. Restart the drain rinse cycle by setting the ON/OFF lever to the OFF position. During the automatic drain rinse cycle, make the following checks.
 - a. The ON/OFF lever must be turned all the way to OFF to START the drain rinse cycle.
 - b. Look at the gap between the SteamChef drain and the floor drain. A steady stream of water flows from the SteamChef drain. If no water flows, make sure the water supply is turned on.
 - c. Check for plumbing leaks.
 - d. After about 3 minutes, the cycle is complete. Check the gap at the floor drain. No more water flows from the drain.

C. Operating Tests (Continued from Drain Rinse Inspection)

1. At the start of this test the cooking compartment door should be open and the controls should be set as follows:

- a. The Main External Power Switch is ON.
 - b. The ON/OFF lever/switch is OFF (The green indicator on the control panel is NOT lit).
 - c. The TIMED/MANUAL switch is in the TIMED position.
 - d. Set the compartment timer to zero, by using the dial counter or keypad.
2. Set the ON/OFF lever/switch to the ON position. As the water reservoir fills, check the following functions:
 - a. The green Power ON indicator turns ON.
 - b. The fill valve opens, and water begins to fill the compartment reservoir. Water appears in the bottom of the water reservoir.
 - c. Close the compartment door to close the door interlock circuit. As the water level in the water reservoir rises:
 - Check that no water flows from the drain opening.
 - Check for plumbing leaks in the control area.
 3. When the water in the steam generator reaches the safe operating level (the level of the lower probe), the burner lights, the convection fan starts, and the SteamChef begins warming to the operating temperature.
 4. Open the door: the burner and convection fan turn OFF.
 - a. Water continues to fill the generator and the water level in the reservoir continues to rise.
 - b. The water in the reservoir stops rising when water reaches the upper probe.
 - If the water level continues to rise above the tip of the higher probe, see the Operator's Troubleshooting Guide in the Operator's Manual.
 - If the problem persists, have a qualified Cleveland Range authorized service representative check the probe circuit.
 5. Close the compartment door to close the door interlock circuit.
 - a. The burner and the convection fan restart and the SteamChef heats to the operating temperature.
 - b. When the operating temperature is reached, the convection fan and the burner turn OFF.
 - c. If the SteamChef is left in Timed Mode or OFF, the burner, and convection fan cycle ON and OFF as the SteamChef maintains the operating temperature in the cooking compartment.
 6. Set the TIMED/MANUAL switch to MANUAL.
 - a. The cooking cycle starts.
 - b. Check that:
 - 1) The burner lights.
 - 2) The convection fan turns on.
 - 3) Steam production starts.
 - 4) After a few minutes, the compartment reaches operating temperature.
 - 5) The convection fan remains on, and the burner will cycle to maintain operating temperature in the cooking compartment; the condenser water will cycle to maintain a drain temperature below 140°F. as long as the SteamChef remains in Manual Mode for Timer models.
 - 6) In Manual Mode, the SteamChef continues to operate at the cooking mode for 60 minutes.
 - 7) No steam leaks around the door gasket.
 7. Test the no-water/low water safety circuit:
 - a. Leave the SteamChef in Manual Mode.
 - b. Close the manual water supply valves to the SteamChef.
 - Condenser flow stops on Single Water Supply installations.

- c. When the water level drops below the low water safety level (lower probe):
 - The burner turns OFF.
 - The condenser flow stops on Separate Water Supply installations.
 - The convection fan stops.
 - The production of steam stops.
- d. Open the manual water supply valve to the SteamChef.
 - The SteamChef automatically refills the reservoir with water to the safety level (upper probe).
 - The burner lights, the convection fan starts, and condenser flow starts.
 - The production of steam starts.
8. Press the TIMED end of the TIMED/MANUAL switch. The production of steam stops.
 - a. The production of steam stops.
 - b. The burner turns OFF.
 - c. The condenser flow stops.
 - d. The buzzer sounds for 3 seconds.
 - e. The compartment returns to standby mode.
9. Open the cooking compartment door to vent the steam and allow the compartment to cool.
10. After 3 minutes, close the door and continue testing.
11. Set the TIMED/MANUAL switch to TIMED.
12. Set the Timer for 10 minutes.
13. As soon as the dial is set, the steam generating cycle starts. This is the same sequence observed in Step 5., **EXCEPT:**
 - The Timer controls the cycle.
 - The time to produce steam is shorter because the SteamChef was preheated by Step 5.
 - The Timer automatically returns the SteamChef to the standby mode after counting down to zero. See Step 8.
14. After timed operation starts, check that:
 - a. The burner lights and the convection fan turns on immediately.
 - b. When the cooking compartment reaches cooking temperature, the timer begins counting down to zero and the condenser turns ON.
 - c. A steady stream of water flows from the drainpipe.
 - d. As the SteamChef generates steam, the reservoir water level falls and the solenoid clicks as it opens and closes the water fill valve to refill the reservoir
 - e. Check for steam leaks around the door.
 - f. When the timer counts down to zero, the burner turns OFF, the condenser flow and convection fan turn OFF, and the buzzer sounds for 3 seconds.
 - g. After about 30 seconds, steam stops being produced.
15. Go to Step D, “Shutdown of the SteamChef after Testing...”

D. Shutdown of the SteamChef after Testing (Continued from Operating Tests) and Front Burner Cover Installation

1. Turn the SteamChef OFF by turning the ON/OFF lever to the OFF position.
 - The green Power ON indicator light turns OFF, **OR** the Keypad turns OFF.
 - The automatic drain rinse cycle starts.
 - Wait until the 3-minute drain rinse cycle is complete.
2. When the drain rinse is complete, turn the SteamChef OFF at the Main External Power Switch.
3. Replace the control side panel.
4. When the SteamChef is cool, install the Front Burner Cover and secure it with the provided screws. See Figure 5-1.
5. Restart and Shut Down the SteamChef.
 - If the SteamChef starts and shuts down normally with the Front Burner Cover installed, it is ready for use. Go to Step 6.
 - If there are any problems: STOP. Shut down the SteamChef and call Cleveland Range at 216-481-4900 or 1-800-338-2204.
6. After completing the Operating Test Procedures and installing the Front Burner Cover, the SteamChef is ready for use.
7. After the final shut down, leave the cooking compartment door open.

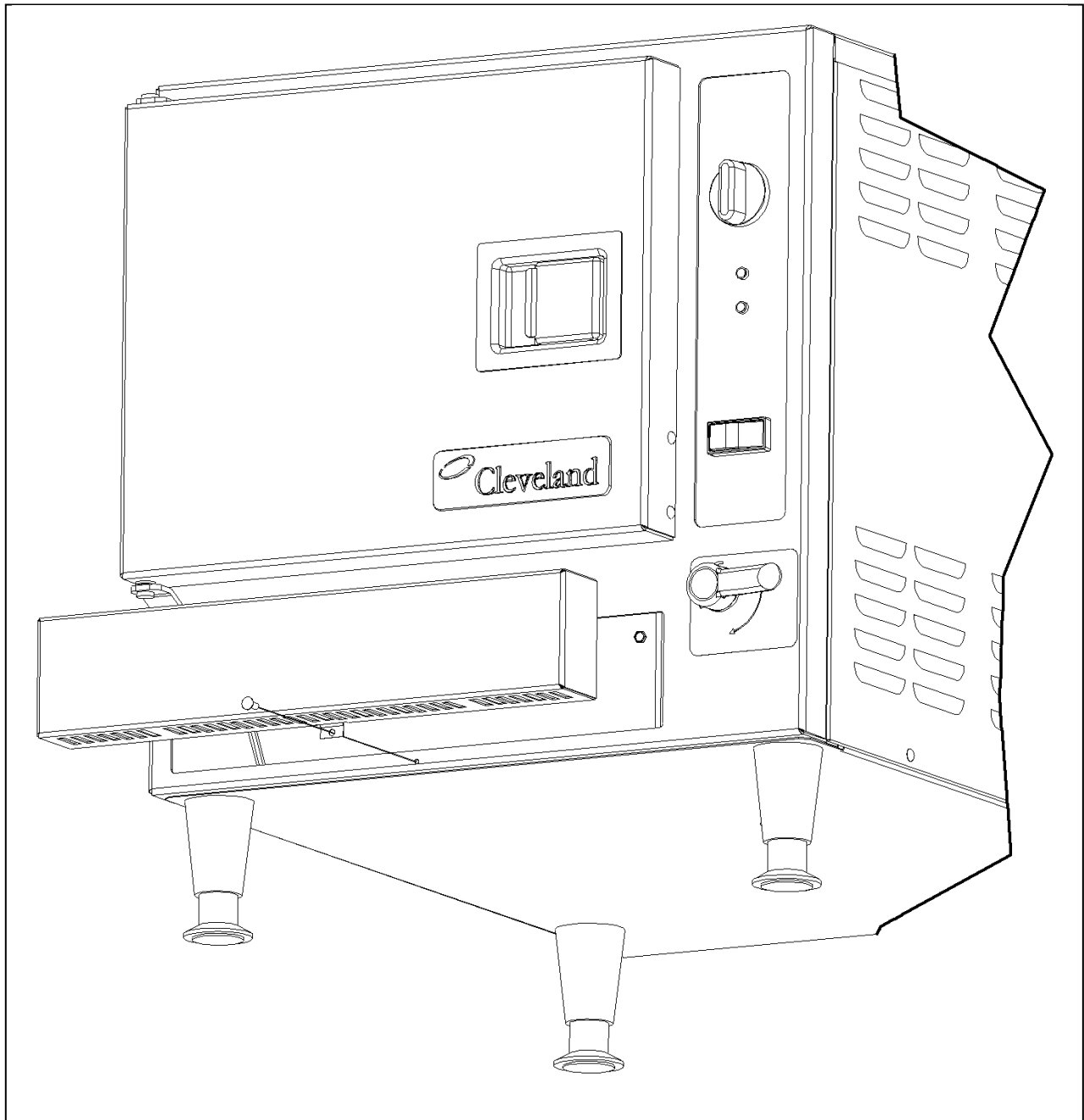


Figure 5-1
Front Burner Cover Installation

Note: The Front Burner Cover is shipped loose.

To Install the Front Burner Cover:

- 1. Place the Front Burner Cover in place as shown. See Figure 5-1.**
- 2. Attach the Front Burner Cover with the screw as shown.**

CHAPTER 11

PREVENTATIVE MAINTENANCE and TROUBLESHOOTING

A. Maintenance

Maintenance on the SteamChef must be performed on a regular basis to keep the SteamChef operating properly and efficiently. Following the maintenance instructions in this chapter and cleaning the equipment regularly as outlined in Chapter 6 help keep problems with the SteamChef to a minimum. The frequency of SteamChef maintenance may need to be increased depending on equipment usage and water quality. If problems occur, refer to the Troubleshooting Guide in this chapter. For more information on products and services, contact your sales representative.

1. Maintenance Records

Make a file for maintenance and repair records only. Keep a written record of daily, weekly, monthly, and yearly maintenance. These records will help protect warranty coverage, help schedule maintenance procedures, help keep the SteamChef cooking properly, and assist service personnel.

2. Daily Maintenance

a. Checking and Changing the Water

When using the SteamChef check the water often to make sure it is clean, especially if cooking with perforated pans. Although most food drippings will be caught by the KleanShield™, the water may become dirty from spilled food falling over the edge of pans when loading, cooking, and unloading. Change the water (see below) when the water becomes cloudy or contaminated with food particles.

- **CHANGE THE WATER IN THE STEAMCHEF AT LEAST EVERY DAY IN ORDER TO HELP MAINTAIN FOOD QUALITY AND HELP KEEP THE STEAMCHEF SANITARY.**
- **Note:** It may be necessary to change the water several times a shift, especially when cooking strong flavored or starchy foods or using perforated pans.

b. To Change the Water in the Reservoir:

- Turn OFF the ON/OFF lever/switch and let the drain rinse cycle run. Turn ON to refill. Repeat the drain and refill one more time. If the water is clean, resume cooking as usual.
- If the water is not clean after two rinses, go to the Cleaning Procedure in Chapter 6.

3. Scheduled Cleaning of the SteamChef

- Clean interior and exterior of the SteamChef according to the Shutdown Instructions in Chapter 3 and the Cleaning Instructions in Chapter 6, least once per day or at the end of each shift.

4. Yearly Maintenance – Cleaning the Filter Washers (Dirt Filter, Strainer)

Clean the water line filter washers at least once a year as follows:

Note: When the SteamChef is first installed, check the filter washer more frequently to find out how often the strainer must be cleaned.

Note: Do NOT use pipe dope or pipe tape on GHT fittings.

- Turn OFF power to the SteamChef at the Main External Power Switch.
- Close the valves in the SteamChef water supply lines.
- Remove the water supply lines (hoses) from the GHT inlet fittings located on the rear of the SteamChef.
- Remove the filter washers from the GHT inlet fittings and wash them with clean water. See Figure 5-1.
- Check the filter washers for wear and replace them if necessary.
- Put a filter washer into each of the water inlets and reconnect the water supply lines (hoses) to the GHT inlet fittings on the back of the SteamChef.
- If treated water is used to supply water to the reservoir, make sure that it is connected to the LOWER water inlet at the rear of the SteamChef.
- Open water supply valve(s) and check for water leaks.

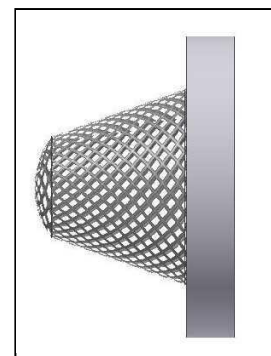


Figure 5-1 Filter Washer Assembly (P/N 110987)

- i. Turn the power ON to the SteamChef at the Main External Power Switch.

5. Other Maintenance – Periodic Descaling of the Water Reservoir

NOTICE: Cleveland Range recommends that only qualified Cleveland Range authorized technicians or trained onsite maintenance personnel perform this service.

a. Is Descaling Necessary?

1. Although, a SteamChef should not normally require descaling, the use of “hard” water or failure to follow the vinegar cleaning procedures in Chapter 6 may cause the accumulation of scale in the SteamChef.
2. Scale can deposit in the bottom of the SteamChef reservoir and/or in its drain. Descaling can help prevent a costly service call if scale buildup begins to impair the SteamChef’s operation.
3. Descaling is not normally required on a SteamChef. Frequency will depend on the local water quality, and the frequency of shutdown and cleaning of the water reservoir as described in Chapter 3.
4. The frequency of descaling must be determined by the owner and performed by qualified Cleveland Range authorized technicians or trained onsite maintenance personnel.

b. If descaling is necessary, Cleveland Range recommends the use of DISSOLVE® Descaler Solution, Cleveland Range Part No. 106174. No other system of descaling should be used.

Note: Part No. 106174 is the Part No. for a case (6 1-gallon containers) of DISSOLVE® descaler.

c. Call Cleveland Range at 216-481-4900 or 1-800-338-2204 if any questions arise.

d. To descale the SteamChef 22CGT and 22CGT6:



DANGER!

The liquid solution in Cleveland Range Descaler Solution Part No. 106174 can be harmful if not handled properly. Follow these basic safety rules for handling and using this product. Instructions and warnings on container labels supercede all other warnings and instructions.

Wear protective clothing when mixing or applying chemical cleaners

Wear rubber gloves, and OSHA approved eye protection when descaling

Avoid breathing fumes

If liquid contacts skin: wash with soap and water

If chemical contacts eyes: flush with water and seek medical attention

If chemical is swallowed or ingested: drink 1 or 2 glasses of water and seek medical attention

FAILURE TO DO SO CAN CAUSE DEATH OR INJURY

⚠ WARNING

Descaling procedure is slightly different depending on model. This entire procedure must be read and fully understood as it applies to the model being descaled, before beginning descaling operations. Failure to do so can cause injury and equipment damage.

⚠ CAUTION

Do not use any other product or method of descaling other than the DISSOLVE® Descaler method using Part No. 106174. Failure to do so can cause injury and equipment damage.

- Cleveland Range recommends DISSOLVE® Descaler Solution, Part No. 106174.
- Use no other system of steamer descaling
- Appropriate warnings and safe handling procedures must be provided to handlers and users
- Instructions and warnings on Dissolve® containers and Material Safety Data Sheets supercede and replace instructions and warnings in this manual
- General precautions: wear rubber gloves, splash goggles and other protective clothing and equipment as necessary. Refer to Dissolve® container labels and Material Safety Data Sheets for information regarding eyewash, first aid, medical treatment, and spill control.

MODEL 22CGT3.1 and 22CGT6.1, BOILERLESS STEAMER DESCALING PROCEDURE for DISSOLVE® Descaler Solution Part No. 106174.

- The entire procedure must be read and fully understood before beginning descaling.
- This procedure takes about 1 hour 30 minutes to complete.
- Repeat this procedure as needed for heavy scale buildup.
- Regular cleaning of the steamer with vinegar per the instructions found in Chapter 6 may help reduce need for descaling.
- Sides, back, and top of steam compartments may be descaled with a vinegar solution and a soft brush. See Chapter 6.

- 1) Open the door to the cooking compartment.
- 2) Set the TIMED/MANUAL switch to TIMED **OR** the ON/OFF switch to OFF.
- 3) Set the ON/OFF lever to the OFF position.
 - The 3-minute drain rinse cycle starts.
- 4) Remove the Pan Racks and KleanShield™ from inside the steamer.
 - Heavily scaled pan racks and KleanShield™ may be descaled by soaking them in a solution of 1-part Dissolve® and 4 parts water, rinsing thoroughly with cold water, and washing them in a dishwasher.
- 5) Remove any loose scale from the bottom of the steamer.
- 6) When the drain cycle is done, turn the ON/OFF lever to ON to refill the unit.
- 7) Do not start the timer.
- 8) Leave the door open.

NOTE: DO NOT HEAT THE STEAMER DURING DESCALING.

- 9) While the reservoir is filling with water, pour 1 to 1 ½ quarts (about a third of a 1-gallon bottle) of DISSOLVE® descaler solution into the water reservoir.
 - While adding DISSOLVE® descaler to the reservoir, pour it in slowly to avoid splashing the liquid or overflowing the reservoir.
- 10) After automatic fill ends, turn OFF the Main External Power Switch. See Figure 3-1.
- 11) Leave the door open and let the DISSOLVE® work for 1 hour.
- 12) At the end of 1 hour, set the ON/OFF lever to the OFF position.
- 13) Turn the power ON at the Main External Power Switch.
- 14) After the 3-minute drain cycle completes, turn the ON/OFF lever back ON. (NOTE: If the reservoir does not fill, dry off the water probe assembly).

- 15) After filling stops, add 1/2 gallon of water to the reservoir. Do not overflow the reservoir.
- 16) Turn the ON/OFF lever OFF to start the drain cycle.
- 17) After the reservoir drains, set the ON/OFF lever to the ON position to refill the reservoir.
- 18) Close the cooking compartment door and set the timer for 20 minutes (ON/OFF Control Models: set the control to ON.). The steamer heats to normal operating temperature.
- 19) After 20 minutes turn OFF ON/OFF controls and turn the ON/OFF lever to OFF.
- 20) The 3-minute drain cycle starts.
 - This is the final rinse of the reservoir.
- 21) If the reservoir drains slowly even after being descaled, turn OFF the steamer and clean the drains with a NSF approved drain cleaner.
- 22) Once the scale is removed and the drain flows freely, the steamer is ready for normal operation.

B. Troubleshooting Guide

The Troubleshooting Guide is a list of symptoms of problems that may be encountered during operation.

- “Problem” (left column) lists common operating problems.
- “Possible Cause” (center column) lists causes of problems in order they should be checked.
- “Remedy / Reference” (right column) lists fixes for problems from easiest to hardest.
- “Notes” in “Remedy / Reference column are at end of Table 3-1 Troubleshooting Guide.

ATTEMPTING TO REPAIR OR CORRECT PROBLEMS REQUIRING AN AUTHORIZED SERVICE REPRESENTATIVE VOIDS WARRANTY

Table 3-1 Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Power indicator light does not turn ON when ON/OFF lever is in the ON position.	Power turned OFF at main external power switch.	Turn ON power at main external power switch.
	ON/OFF lever not fully turned to the ON position.	Turn lever to the ON position.
	Inoperative controls or indicators.	See Note 1
Power ON and SteamChef does not fill	Water supply to SteamChef shut OFF	Open water supply lines.
	Water line strainer and/or external filter system clogged.	Clean water supply strainer and/or filter system. See Yearly Maintenance in Chapter 7
	Gas Supply is turned OFF.	Turn gas supply ON.
	Water sensor is grounded by detergent film, or scale.	Rinse water sensor assembly thoroughly with vinegar solution, as described in Chapter 6, Shutdown and Cleaning Procedure.
	Inoperative controls or solenoids.	See Notes 1 and 5

Troubleshooting Guide(Continued)

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Control panel power indicator light ON, and SteamChef does not come up to cooking temperature or produce steam.	Door interlock switch not engaged.	Close door completely.
	Water supply to SteamChef shut OFF	Open water supply lines.
	Water line strainer and/or external filter system clogged.	Clean water supply strainer and/or filter system. See Yearly Maintenance in Chapter 7.
	SteamChef is in the Timed Mode and Timer is not set. (Dial Timer control models only.)	Change to Manual Mode or set the Timer.

	High limit switch has tripped.	Reset the SteamChef according to instructions found in Chapter 3 If the condition repeats, see Note 1.
	Inoperative controls.	See Note 1.
	Water supply to SteamChef shut OFF.	Open water supply valves.
Control panel POWER indicator light ON and SteamChef does not make steam in MANUAL or TIMED Modes.	Door interlock switch not engaged or has failed.	Close door completely. If problem persists, see Note 1.
	Water line strainer and/or external filter is clogged.	Clean water supply strainer and/or external filter system.
	Gas supply valve is closed.	Open gas supply valve.
	Inoperative controls or solenoid.	Reset the SteamChef according to instructions found in Chapter 3 If the condition repeats, see Note 1.
	High limit has tripped.	See Note 1.
Control panel Power indicator is on, buzzer is buzzing continuously, and Reset indicator is lit.	Inoperative controls.	See Note 1.
Control panel Power indicator is on, buzzer is buzzing continuously.	Burner has failed to light.	Reset the SteamChef according to instructions found in Chapter 3, "Lighting Instructions". See Note 1.
Compartment bottom dirty with food drippings.	Juices and/or food leaking from pans during loading and unloading of the SteamChef.	Put a solid pan under perforated pans to catch drippings. Put less food in pan.
	KleanShield™ not installed.	Install KleanShield™ to catch food drippings.
Abnormal amount of steam coming from drain during draining of SteamChef	ON/OFF lever not all the way OFF.	Turn ON/OFF lever all the way OFF to start the 3-minute drain rinse cycle.
	Water line strainer and/or external filter system clogged.	Clean water supply strainer and/or filter system.
	3-minute drain rinse timer defective.	Call for service. See Note 1.
	Hot water instead of cold water connected to reservoir fill line.	See Note 2 and 3.
	Inoperative controls.	Call for service. See Note 1.
	The KleanShield™ drain or the main drain is clogged or covered.	Clear the drain opening and/or clean the drain with NSF approved drain cleaner and flush drain thoroughly with fresh water. If condition persists, see Note 1.
Steam and/or water draining around the compartment door. See Warning under Note 7.	Door gasket or door parts worn.	Call for service. See Note 1.
	Hot water instead of cold water connected to the condenser water line.	See Notes 1, 2 and 3.

Troubleshooting Guide(Continued)

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Steam and/or water draining around the compartment door.	External drain not properly sized, installed, free air vented, and/or pitched down.	Verify drain sized and installed properly. See the Installation Manual See Notes 2 and 3.
	SteamChef not level.	See Note 2.

See Warning under Note 7.	Drain is blocked.	Clean drain with NSF approved drain cleaner. If condition persists, see Note 1.
	Inoperative controls.	See Note 1.
Steam coming out of the drain.	A small amount of steam may issue from the drain whenever the SteamChef is in the cooking mode.	This is normal operation of the SteamChef NO action is necessary.
Abnormal amount of steam coming from drain	Condenser water supply is turned OFF.	Turn ON condenser water supply.
	Hot water instead of cold water connected to the condenser water line.	See Note 2 and 3.
	Condenser water line strainer clogged.	Clean water supply strainer. See Yearly Maintenance in Chapter 7.
	Inoperative controls.	See Note 1.
Food takes too long to cook.	Pans too close to the bottom of the cooking compartment.	Put pans in racks near the top of the cooking compartment.
To verify the SteamChefs proper operation see Note 8.	Compartment overloaded with too much food.	Put less food into pans. Use fewer pans.
	Suggested cooking times are usually listed for cooking at sea level.	Extend cooking times for altitudes above 2500 feet.
	Convection fan inoperative.	See Note 1.
	Bottom of SteamChef is scaled.	See Note 9.
	Inoperative controls.	See Note 1.

Troubleshooting Notes

- Repairs must be made or maintenance must be done by a qualified Cleveland Range authorized service technician. Cleveland Range will not pay for warranty repairs or maintenance by other than qualified Cleveland Range authorized service technicians or service centers.
- Proper installation of the SteamChef is the responsibility of the owner or installer. A qualified Cleveland Range authorized installer or technician must be contacted to correct the installation
- Repairs to external plumbing must be done by a Licensed Plumber.
- Repairs to external wiring must be done by a Licensed Electrician.
- If the automatic fill system fails for any reason, the SteamChef will stop heating when the water level drops below the minimum operating level. Should this happen, the SteamChef can continue to be operated by manually filling the water reservoir with a gallon of water about every half-hour, until service can be performed. Actual volume of water and time between fill-ups may vary.
- Call the Cleveland Range Service Department at 216-481-4900 for assistance designing a preventative maintenance program and water treatment system.
- Whenever opening door, especially when water or steam is leaking around gasket follow the warning below.

WARNING

Water and/or steam leaking from the door gasket can be a sign of a blocked drain. If the drain is blocked, hot water and steam can accumulate inside the compartment and spill out when the door is opened and cause injury and equipment damage. When checking inside the steamer always stand to the hinge side and back from the steamer and open the door slowly.

8. To evaluate whether a SteamChef is at normal performance: conduct the Egg Test. (Note: this test is not valid for pressure steamers). A properly operating SteamChef will produce perfect hard-boiled eggs.
 - a. Turn on the SteamChef in Manual Mode, or for ON/OFF models set the selector to the ON position. Preheat the SteamChef for 10 minutes.
 - b. After preheating:
 - 1) Place a fresh egg on a perforated steam table pan in the middle of the oven compartment.
 - 2) Close the door and set the Timer as directed by the Egg Test Size Chart.
 - 3) Carefully remove the egg and place in a container with cold water running over it.
 - 4) Let the egg cool under cold running water for 5 minutes.
 - 5) After cooling, crack peel off the eggshell.
 - 6) The result is a perfect hard-boiled egg.

Egg Test Size Chart

Egg Size	SteamChef
Medium	16 minutes
Large	18 minutes
Extra Large	18 minutes

9. Although, a SteamChef should not normally require descaling, the use of extremely “hard” water or failure to follow consistently the cleaning procedures outlined in the Shutdown and Cleaning Instructions in Chapter 3 may cause the accumulation of scale in the SteamChef. Should this occur the supplementary descaling procedure outline in Chapter 7 “Other Maintenance – Periodic Descaling of Water Reservoir” may be necessary. Notice: only qualified Cleveland Range authorized technicians or trained onsite maintenance personnel may perform this service.

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