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SteamCub Convection Steamers

Operation, Installation & Maintenance Manual

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

MODEL:

1SCE

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

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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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Cleveland Range, LLC, declina toda responsabilidad en caso de cualquier fallecimiento, lesiones, daños al equipo o daños a la propiedad resultantes de la utilización, del uso indebido o de la falta de utilización de la información provista en este documento.

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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 lèvre. / 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 sûreté. / 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

SteamCub 1SCE

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CHAPTER 1 GENERAL SAFETY

A. Laws, Codes, and Regulations

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 Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.2, or local codes, as applicable.
 - When installed, the appliance must be electrically grounded in accordance with the above.
 - b. The *Food Code* (latest edition) of the Food and Drug Administration (FDA).
2. Instructions must be read in their entirety before starting this appliance.
3. Installation must comply with all local fire and health codes.

B. Operational Safety

The Operational Safety section outlines minimum safety policies and procedures for operating one or more Cleveland Range appliances.

1. Do not store anything on top of the appliance.
2. KEEP THE APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLES.
3. Proper air supply for ventilation is REQUIRED for and CRITICAL to safe, efficient operation of this appliance.
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 appliance 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 appliance.
7. Use only factory authorized repair parts.
 - a. Maintain written records of appliance service, maintenance, and repair. See Chapter 6.

DANGER

Without power, there is NO safe method of operation of this appliance.
DO NOT ATTEMPT TO START OR OPERATE this appliance during a power failure.
DEATH, INJURY, AND/OR EQUIPMENT DAMAGE may result.

DANGER

BURN and SCALD HAZARD

Exposure to steam, condensate, and hot surfaces can cause death, burns, and scalds.

To help avoid injury:

- Do NOT breathe steam or condensate.
- Stand on the hinge side and away from the appliance and slowly open the cooking compartment door.
- Open the door slightly to allow steam, condensate, and heat to vent before looking or reaching into the cooking compartment.
- Always wear DRY heatproof gloves when reaching into the cooking compartment or handling hot items. Wet or damp gloves conduct heat and may cause burns when handling hot items.

Failure to follow these precautions can result in death, burns, and scalds.

CHAPTER 2 PRODUCT INFORMATION

A. PRODUCT INFORMATION This manual covers the operation of Cleveland Range model 1SCE (Steam Cub) and the standard features and options available on this appliance.

- Other than the selection of options, there are presently no significant design, parts, or operating differences among appliances with this model numbers.
- 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 appliance: a model number and a serial number.
2. Please provide this information when you contact Cleveland Range or a qualified Cleveland Range authorized service representative:

- Model Number _____
(Write the Model Number of your appliance here.)

- Serial Number _____
(Write the Serial Number of your appliance here.)

C. PRODUCT INFORMATION PLATE

The Product Information Plate on the back of the appliance lists:

- Model Number
- Serial Number
- Power Requirements
- Wiring Requirements

CHAPTER 3 BEFORE EACH USE

A. INSPECTING THE COOKING COMPARTMENTS

1. Before every steaming operation, inspect the cooking compartments and remove any food scraps or debris. See Chapter 5.
2. Inspect and clean the drain before each use. See Figure 3-1.

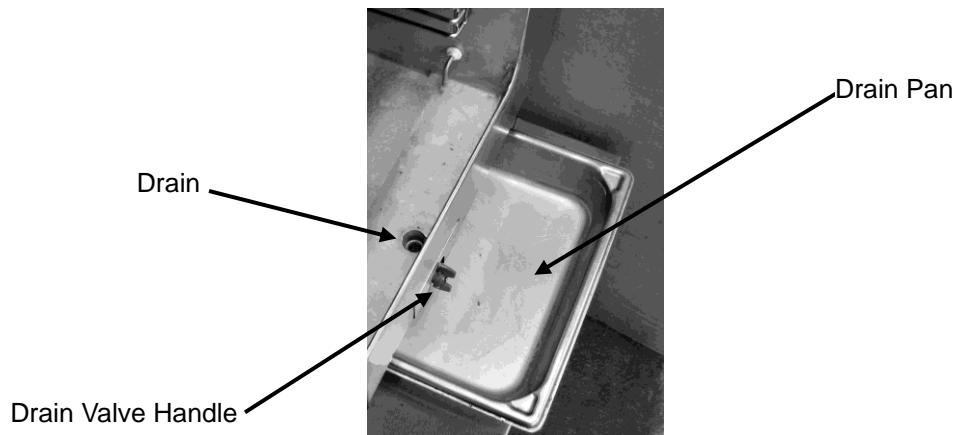


Figure 3-1

B. Manual Water Fill

- Do NOT use distilled water.
 - Fill with fresh water at least every day, at the start of every shift, or more often as needed.
1. Before filling and turning on the appliance, make sure the cooking compartment is clean.
 2. Make sure the drain is clear and closed.
 3. Place an empty drain pan (4" X 12" X 20") in the drain pan rack.
 4. Add 1 1/2 gallons of fresh cold potable water to the bottom of the cooking compartment.
 5. Check the water after every steaming operation and add water or, if the water has become dirty, drain and refill as needed.

CHAPTER 4 COOKING

CAUTION

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

A. QUICK REFERENCE START-UP AND SHUTDOWN SUMMARY INSTRUCTIONS

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

Start-Up if the Main External Power Switch is OFF.

1. Turn the ON/OFF switch OFF
2. Turn ON the Main External Power Switch
3. When ready to start heating, turn ON the ON/OFF Switch
 - See Figures 4-2, and 4-3.
4. Cook as usual.

Start-Up if the Main External Power Switch is ON

1. When ready to start heating, turn ON the ON/OFF Switch.
 - See Figures 4-2 and 4-3.
2. Cook as usual.

Shutdown

1. Turn OFF the ON/OFF Switch.
2. Clean as usual.
3. Leave the cooking compartment doors open to help increase gasket life and help prevent odor buildup.

B. OPERATING AND COOKING PROCEDURE

CAUTION

Some foods drip juices.
Use a solid catch pan under perforated pans when steaming food that may drip juices.
Failure to use a catch pan can cause clogged drain screens and drains.

1. Inspect and clean the drain and the cooking compartment as required. See Chapter 3.
2. Preheat: If necessary, preheat the cooking compartment.
 - a. Turn ON the appliance by following the Startup instructions.
 - b. Close the cooking compartment doors.
 - c. Steam for 5 minutes.
 - d. Cook as usual.
3. Cook:
 - a. Slide pans of food into the slide racks in the cooking compartment
 - b. Do not place pans or anything else on the bottom of the compartment.
 - c. See "Timed Mode" and "Manual Mode," and the Control Panels (Figures 4-2, 4-3) as required.
4. After Cooking:
 - a. If the appliance will be used again in a few minutes, shut door to maintain cooking compartment temperature.
 - b. If the appliance will not be used again during this shift, go to Chapter 5, "Cleaning."

C. TIMED MODE – OPERATING AND COOKING PROCEDURE

1. Set the TIMED/MANUAL switch to TIMED.
2. Set the cooking time.
3. When the Timer reaches zero and the alarm sounds, open the cooking compartment door, and remove the pans from the slide racks.

D. MANUAL MODE – OPERATING AND COOKING PROCEDURE

- In Manual Mode, the Operator starts and stops steaming operations.
 - Use Manual Mode for:
 - Maintaining cooking compartment temperature between cooking batches.
 - Continuous supply of steam.
1. Set the TIMED/MANUAL switch to MANUAL. Steaming starts at once.
 2. To stop Manual Mode steaming:
 - a. Turn the timer OFF or set it to ZERO.
 - b. Press the TIMED end of the TIMED/MANUAL rocker switch.
 3. When the food is ready, open the cooking compartment door, and remove the pans from the slide racks.

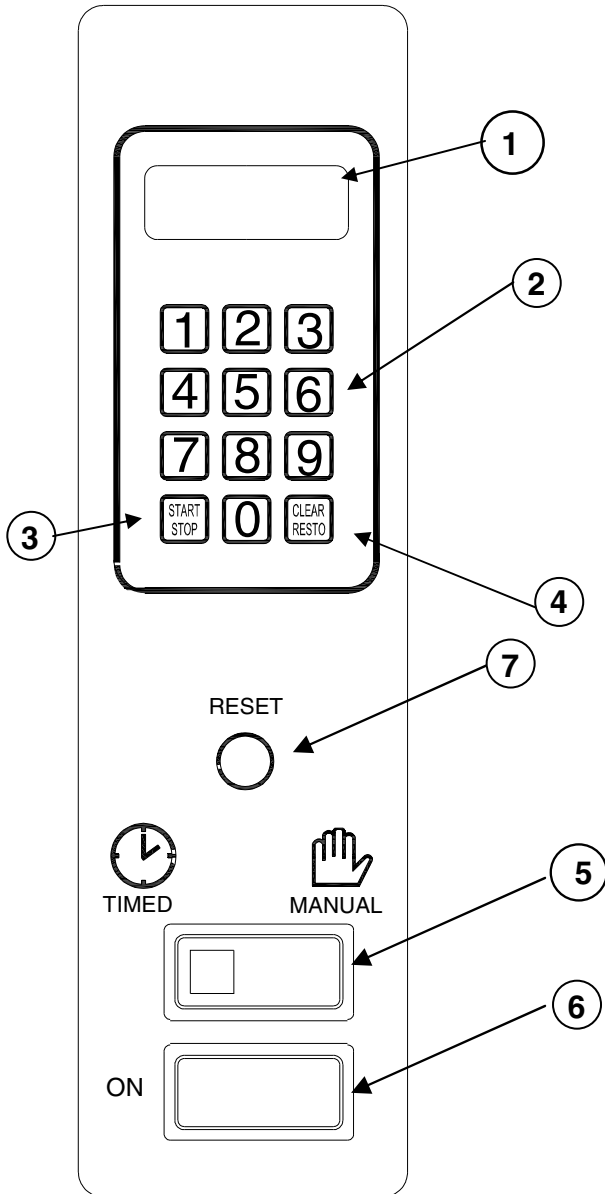
E. SteamCub Product View – 1SCE Shown



**Figure 4-1 SteamCub Steam Cooker
And Holding Cabinet**

F. Keypad Control Panel Operation

1. Keypad Control Panel



1. Digital Display:

- Time remaining in minutes and seconds from **00:00** to **99:50** when at temperature in Timed mode or when the timer is being set.
- **PAUSE** when in Timed mode but below cooking temperature, or the door is open, and the timer has been started.
- **Cool** when in the Steam and Hold mode below temperature and the timer not started.
- **HoLd** when in Hold mode.
- **Cont** when at temperature in Continuous Steam mode.
- **Cool** flashes when below temperature in Continuous Steam mode.
- The **temperature** when the **DISPLAY TEMP** key is pressed.
- **Addh2o** when the water level is below the water sensor.

2. **Number Pad Keys:** These keys set the number of minutes and seconds in the timer count down. Pressing the number keys 1 2 3 4 in this sequence, sets the timer for 12 minutes and 34 seconds (12:34).

START/STOP Key: This key starts and stops the timer.

3. In **TIMED** mode the steaming functions are linked to the timer. In **MANUAL** mode, the steaming functions are independent of the timer.

4. **CLEAR Key:** This key resets the timer to zero (00:00) after it has been stopped. The timer must be zeroed by pressing this key before a new time can be set.

5. **TIMED/MANUAL Switch:** The **TIMED/MANUAL** switch selects the manual or timed operating mode.

- Pressing the **MANUAL** end of the switch selects the manual mode, and lights the red indicator built into the manual end of the switch. (See also the Note at the bottom of this page)
- Pressing the **TIMED** end of the switch selects the timed mode.

6. **ON/OFF switch** – Controls the electric power to the appliance.

- Pressing the **ON** (top) end of the switch energizes the steamer control panel.
- A red indicator on the switch lights, and the steamer begins to heat-up.
- Pressing the **OFF** (bottom) end of the switch turns the steamer control panel **OFF** and the indicator light goes out.

7. **Hi Limit Reset Light** – If the high limit temperature is reached, the red indicator light comes **ON**, an alarm sounds, the heating elements are turned **OFF** and the control panel is de-energized. To reset the system, turn the **ON/OFF** switch **OFF** for 5 minutes and then back **ON**.

2. Cooking Operations – Keypad Control Panel – Steam and Hold Mode

- In the Steam and Hold mode, the timer monitors the cooking time and automatically starts the Holding mode at the end of the cooking time.

- a. Inspect and clean the cooking compartment. See Chapters 2 and 5.
- b. Fill the reservoir with 1 1/2 gallons of fresh, cold, potable water to the reservoir. Do NOT use distilled water.
- c. Preheat as needed. See Chapter 4.
- d. Turn ON the ON/OFF switch.
- e. Press the Steam and Hold key.
- f. Set the cooking time using the (+) and (–) keys.
- g. Slide pans of food into the slide racks.
 - Do not place pans or anything else on the bottom of the compartment.
 - For best cooking results, use 2-1/2-inch-deep perforated pans without covers. These give the best heat transfer and shortest cooking time.
- h. Close the steamer door and press the Start key.
- i. When the timer reaches zero, the alarm sounds for 5 seconds and Hold Mode starts automatically. The display reads **HoLd**.
- j. Carefully open the cooking compartment door and remove the pans from the slide racks.
 - Press the STOP key and hold it for 5 seconds to return the steamer to Timed mode.
 - If the appliance will be used again, shut the door to maintain the cooking compartment temperature.
 - If the appliance will not be used again, perform the Shut Down and Cleaning procedures.

3. Cooking Operations – Keypad Control Panel – Constant Steam Mode

- **The operator controls the cooking functions.**
- **The operator monitors the steaming operations and determines the cooking time including time for steam generator, compartment and food heat-up.**
- **Use Constant Steam mode for:**
 - Preheating.
 - Continuous supply of steam.
 - Cooking times longer than the timer can measure.
 - Maintaining the compartment temperature between cooking batches.
- **The controls that operate in this mode are:**
 - STEAM HOLD Key – Press to change to Steam and Hold Mode.
 - HOLD Key – Press to change to Hold mode.
 - STOP Key – Press and hold this key for 5 seconds to change to Steam and Hold Mode.
 - DISPLAY TEMP – Press this key to display the temperature.

4. Cooking Operations – Keypad Control Panel – Constant Steam Cooking Procedure

- a. Inspect and clean the cooking compartment. See Chapters 2 and 5.
- b. Fill the reservoir with 1 1/2 gallons of fresh, cold, potable water to the reservoir. Do NOT use distilled water.
- c. Preheat as needed. See Chapter 4.

- d. Turn ON the ON/OFF switch.
- e. Press the Constant Steam key to put the steamer in Continuous Steam mode.
- f. Slide the pans of food into the slide racks inside the steamer.
 - Do not place pans or anything else on the bottom of the compartment.
 - For best cooking results, use 2-1/2-inch-deep, perforated pans without covers. These give the best heat transfer and shortest cooking time.
- g. Close the steamer door. Cooking starts as soon as the door is closed.
- h. **EITHER:** When cooking is complete, carefully open the cooking compartment door, and remove the pans from the slide racks.
 - If the appliance will be used again, shut the door to maintain the cooking compartment temperature.
 - If the appliance will not be used again, perform the Shut Down and Cleaning procedures.
- i. **OR:** To hold food, leave the food in the steamer and press the HOLD ONLY key to change the compartment temperature to the holding temperature.

5. Cooking Operations – Keypad Control Panel – Hold Only Mode

NOTE: Holding food too long can reduce quality. Use your suppliers' recommendations and industry standards to determine safe and appropriate hold temperatures and times.

NOTE: The SteamCub automatically switches to Hold at the end of a timed cooking program.

Use Hold Only mode for:

- Keeping food warm after it has been cooked in the SteamCub or other appliances.
- Maintaining a warm compartment temperature during longer unused periods.

a. Control Operation in Hold Only Mode

When in the Hold Only mode, no control operation is needed.

The controls that operate in this Hold mode are:

- STEAM HOLD Key – Press to change to the Steam and Hold Mode.
- CONSTANT STEAM Key – Press to change to Continuous Cooking Mode.
- STOP Key – Press and hold for 5 seconds to change to Steam and Hold Mode.
- DISPLAY TEMP – Press to display the current cooking compartment temperature.

b. Using the Hold Only Mode

To use the SteamCub as a holding cabinet:

- a) Inspect and clean the cooking compartment. See Chapters 2 and 5.
- b) Fill the reservoir with 1 1/2 gallons of fresh, cold, potable water to the reservoir. Do NOT use distilled water.
- c) Preheat as needed. See Chapter 4.
- d) Turn ON the ON/OFF switch.
- e) Press the Hold Only key to start the Hold mode.
- f) Slide pans of food into the slide racks.
 - Do not place pans or anything else on the bottom of the compartment.
 - For best cooking results, use 2-1/2-inch-deep perforated pans without covers. These give the best heat transfer and shortest cooking time.
- g) Close the cooking compartment door to start the hold cycle.

- h) When the food is needed for serving, carefully open the cooking compartment door, and remove the pans from the slide racks.
- If the steamer will be used again in a few minutes shut the door to maintain the cooking compartment temperature.
 - If the steamer is not being used again during this shift, perform the Shut Down and Cleaning Procedures.

6. Cooking Operations – Keypad Control Panel – Rethermalize Food

The SteamCub may be used to reheat/rethermalize previously cooked and/or refrigerated foods to serving temperature in minutes.

NOTE: Never put cold food that is to be rethermalized into a steamer that is operating in the hold mode to keep other food warm. The steamer should only be operated in the normal cooking mode when rethermalizing food.

To use the SteamCub to rethermalize:

- Use the SteamCub in the Constant Steam Mode and rethermalize the food to a safe serving temperature.
- Depending on food temperature and density, most foods rethermalize to serving temperature in 10 to 40 minutes.
- Always check internal temperature of food with a thermometer to check that it is rethermalized to a safe temperature.
- Cooking times may be longer for some foods and/or larger loads, especially when using 6 kW SteamCub models.

G. Dial Timer Control Panel Operation

1. Cooking Operations – Dial Timer Control Panel

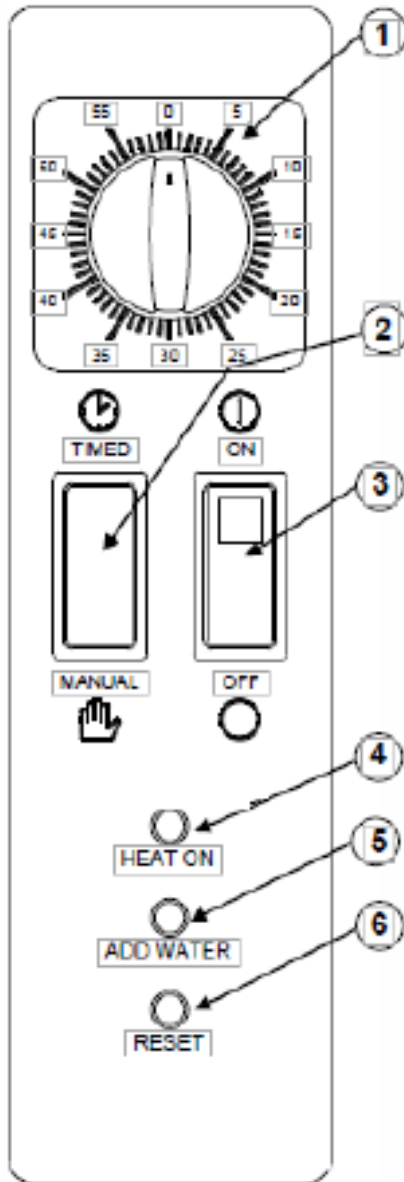


Figure 4-3
Mechanical Timer
Control Panel

1. **TIMER** – This dial sets the operating time from 0 to 60 minutes.
 - Turn the dial clockwise until it points to the required number of minutes.
 - When it reaches 0, an alarm sounds for 3 seconds.
2. **TIMED/MANUAL Switch** – The TIMED/MANUAL switch selects the Manual or Timed operating mode.
 - Pressing the MANUAL (bottom) end of the switch selects the manual mode.
 - Pressing the TIMED (top) end of the switch selects the timed mode.
3. **ON/OFF Switch** – The ON/OFF switch controls electric power to the control panel.
 - Pressing the ON (top) end of the switch energizes the steamer control panel. The red indicator on the switch lights, and all the safety controls become active.
 - Pressing the OFF (bottom) end of the ON/OFF switch turns the steamer control panel OFF. The red indicator goes out, all control circuits are deactivated, and the high limit circuit is reset if it had been activated.
4. **Heat On Indicator Light** – When the amber indicator light is on, the heating elements are ON.
5. **Add Water Indicator Light** – When the water level drops below the water level sensor the green indicator light comes ON, an alarm sounds continuously and the heating elements are turned OFF.
6. **Hi Limit Reset Light** – If the high limit temperature is reached, the red indicator light comes ON, an alarm sounds, the heating elements are turned OFF and the control panel is de-energized. To reset the system, turn the ON/OFF switch OFF for 5 minutes and then back ON.

2. Manual and Timed Modes

- The steamer has two operating modes: Manual and Timed.
 - The TIMED/MANUAL rocker switch selects the operating mode.
 - Pressing the MANUAL end of the switch selects the manual-operating mode.
 - Pressing the TIMED end of the switch selects the timed operating mode.
 - Cooking procedures are slightly different for each mode.
- a. Manual Mode**
- The manual mode provides continuous steaming. The operator starts and stops steaming operations manually.
- b. Timed Mode**
- The timer controls steaming operations.
 - The timer starts and stops steaming operations.
 - To use the timer, turn the dial to the desired time.
 - The steamer begins cooking as soon as the timer is set.
 - When the timer reaches zero the steaming functions automatically end and an alarm sounds for 3 seconds.

3. Operating and Cooking Procedure – Timed Cook Mode

- **In timed mode, the timer starts and stops the steaming operation.**
- a. Inspect and clean the cooking compartment. See Chapters 2 and 5.
- b. Preheat as needed. See Chapter 4.
- c. Slide the pans of food into the slide racks inside the steamer. Do not place pans or anything else on the bottom of the compartment.
- For best cooking results, use 2-1/2 inch deep, perforated pans without covers. These give the best heat transfer and shortest cooking time.
- d. Close the steamer door.
- e. The control panel settings should be:
- The ON/OFF switch is in the ON (top) position and the light is lit.
 - The TIMED/MANUAL switch is in the TIMED (top) position.
- f. Set the required cooking time. The timer starts counting down and the heating circuit turns ON. Shortly, steam fills the cooking compartment.
- g. When the timer reaches zero, an alarm sounds for three seconds; the heating elements are turned OFF and steam generation stops. The cooking cycle is complete.
- h. Carefully open the cooking compartment door, and remove the pans from the slide racks.
- If the steamer will be used again shut the door to maintain the cooking compartment temperature.
 - If the steamer is not being used again during this shift, perform the Shut Down and Cleaning procedures.

4. OPERATING AND COOKING PROCEDURE – MANUAL MODE

- **The operator controls the cooking functions.**
- **The operator controls the steaming operations, and cooking time including time for steam generator, compartment and food heat-up.**

- **Use Manual Mode mode for:**

- Preheating.
- Continuous supply of steam.
- Cooking times longer than the timer can measure.
- Maintaining the compartment temperature between cooking batches.

(1) Using the Timer in Manual Mode

The timer may be used when the steamer is operating in the manual mode, but it will not start or stop the steaming cycle.

(2) Manual Cooking Procedure

Follow this procedure when cooking with the steamer in manual mode.

- a. Inspect and clean the cooking compartment. See Chapters 2 and 5.
- b. In manual mode, the operator can bring the compartment to cooking temperature by either preheating (see Chapter 4) or increasing the cooking time.
- c. Slide the pans of food into the slide racks inside the steamer.
 - Do not place pans or anything else on the bottom of the compartment.
 - For best cooking results, use 2-1/2-inch-deep, perforated pans without covers. These give the best heat transfer and shortest cooking time.
- d. Close the steamer door.
- e. Select the manual mode by pressing the MANUAL (bottom) end of the TIMED/MANUAL rocker switch. The steaming cycle starts as soon as the switch is pressed.
- f. If the timer is used to monitor cooking.
 - 1) Set the timer.
 - 2) When the timer reaches zero, the alarm sounds.

Note: In Manual mode, the timer does not stop the steaming functions.
- g. To stop steaming, press the TIMED (top) end of the TIMED/MANUAL rocker switch. The heating elements turn OFF, and steam production gradually stops.
- h. Carefully open the cooking compartment door and remove the pans from the slide racks.
 - If the steamer will be used again in a few minutes shut the door to maintain the cooking compartment temperature.
 - If the steamer is not being used again during this shift, perform the Shut Down and Cleaning procedures.

CHAPTER 5 CLEANING

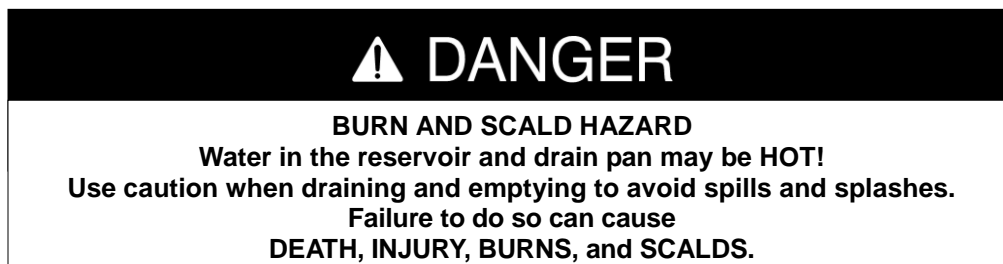
A. SHUTDOWN AND CLEANING

- Perform the Shutdown and Cleaning Procedure at the end of each shift or more often if needed.



Shutdown and Cleaning Procedure for the End of Each Shift:

1. Turn OFF the ON/OFF Switch.
2. Open the cooking compartment doors and allow the appliance to cool.



3. Make sure an empty drain pan (4" X 12" X 20") is in the drain pan guides and drain the steamer by turning the drain handle to the drain position.
 - The drain pan should have the front edge pulled out just enough, so that the drain empties fully into the drain pan. Having the drain pan pushed back too far into the rack or pulled out too far from the rack can cause spilling or tipping of the drain pan.
4. Remove the slide racks. Wash and rinse them according to health and sanitation requirements.
5. Remove the splash pan (perforated pan at the bottom of the cooking compartment). Wash and rinse it according to health and sanitation requirements.
6. Remove spilled food from inside the compartments. Use a soft bristle brush to remove stuck food.
7. Clean the interior of the compartment thoroughly.
 - Do NOT use abrasive cleaning compounds or steel wool.

8. Wipe down the interior of the cooking compartment with half water and half white household vinegar solution.
 - When done daily this helps prevent the buildup of calcium and other mineral deposits (“scale”) and helps prevent more costly maintenance and service.
 - Cleveland Range does not recommend the use of detergent, but if detergent has been used to clean the inside of the cooking compartment, rinse off the water sensor with the vinegar solution. If detergent residue is not completely rinsed from the water level sensor then the residue can prevent the water level sensor from operating.
9. Rinse the inside of the cooking compartment and the drain valve with clean water.
10. Clean the door gasket assemblies:
 - a. Remove the door gasket assembly (see Figure 5-2) by holding the gasket assembly at the sides and lifting up and away from the door.
 - b. Wipe the gasket assembly with a damp cloth.
 - c. Wipe the inside of the door with a damp cloth.
 - d. Rotate the gasket assembly 180°. This makes the gasket last longer.
 - e. Replace the gasket assembly by sliding the retaining pins into the keyhole slots.

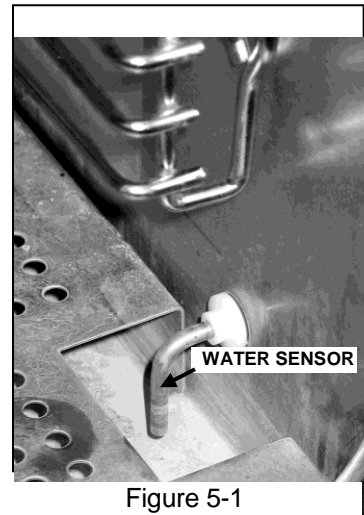


Figure 5-1
Water Sensor Location

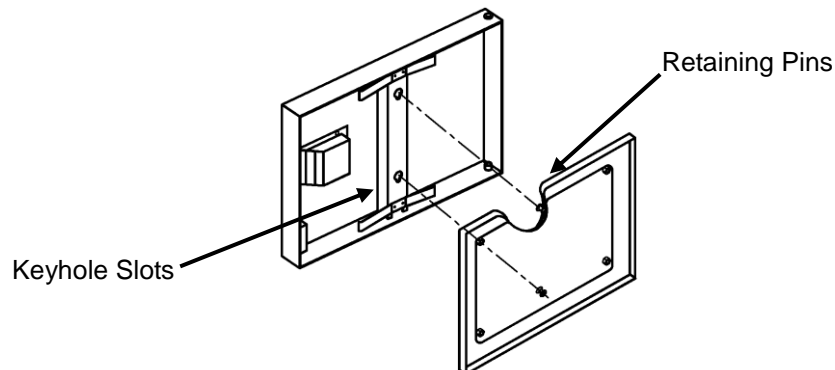


Figure 5-2
Door Gasket Assembly

11. Replace the cleaned splash pan flat side up and legs down.
12. Replace the cleaned slide racks.
13. Wipe the exterior with a damp cloth.
14. Leave cooking compartment doors open until the next use to help prevent compartment odor buildup and help increase gasket life.

CHAPTER 6 GENERAL INSTALLATION INFORMATION

A. Inspect 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 immediately.

DANGER

Improper installation, adjustment, alteration, service, or maintenance of this appliance, or installation of a damaged appliance can result in DEATH, INJURY, EQUIPMENT DAMAGE, and void the warranty.
NEVER install damaged appliances, equipment, or accessories.
ALWAYS have installation and service performed by qualified Cleveland Range authorized personnel.

CHAPTER 7 INSTALLATION

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 immediately.

A. Select a Location

1. For safe and efficient operation:
 - 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 1SCE is 262 lbs.
 - c. Position the appliance so it will not tip or slide.
 - d. The operating surface must be level enough to allow leveling with the adjustable legs. This appliance **MUST** be level both front to back and side to side before operation.
 - e. The location must include space for Operating and Service/Secondary Clearances and the Exhaust Hood. See Figure 2-1.

WARNING

All clearance requirements above, below, and around this appliance 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.
Consult manufacturers' literature, and sales and service agencies as needed.

- f. KEEP THE APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLES.
- g. Proper air supply for ventilation is REQUIRED for and CRITICAL to safe, efficient operation of this appliance.
- h. Make sure the air vents of this appliance are not blocked with or by anything.
- i. Allow for sufficient extra distance if a "high heat source," e.g. a broiler, is located next to this appliance. Contact Cleveland Range at 216-481-4900 or 1-800-338-2204 for recommendations.
- j. Do NOT install this appliance 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. Position and Level the Appliance

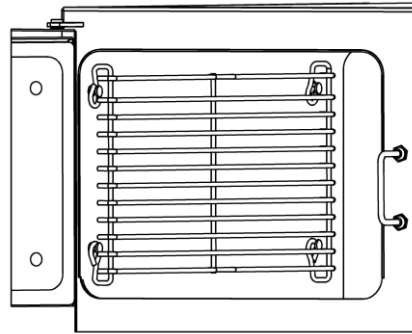
1. Move the appliance into position.
2. Place a level along the bottom edge of the appliance.
3. Use the adjustable legs of the appliance to level it front-to-back and side-to-side.

C. Splash Pan

Place the perforated splash pan in the water reservoir with legs down.

D. Slide Racks (Pan Racks)

1. Refer to Figure 3-1. Each rack has four loops: two top, and two bottom. Hold the slide rack so the ends of the hanger loops are towards compartment wall, as shown in Figure 3-1.
2. Slide one rack into compartment with the loop side closest to the compartment wall and rack slots horizontal.
3. Hook the loops over the top and bottom pins
4. Repeat steps 1, 2, and 3 for the other racks.



i. Figure 3-1
ii. Slide Rack Installation

E. Vent Nipple

Screw the brass nipple (provided) into the threaded opening at the top right rear of the appliance.

F. Electric Power Supply

- The electric supply must match all electrical and wiring requirements specified on the rating plate.
- NOTE: The 1SCE Electrical Diagrams are located on the backs of the right-side panel.
- The connection must be made as follows:
 1. Install a main disconnect switch and a separate fuse or breaker for this appliance as shown in Figure 3-2.
 - The fused disconnect switch is called the Main External Power Switch.
 2. Make the electrical connection using flexible conduit, per local code. See Figure 3-3.

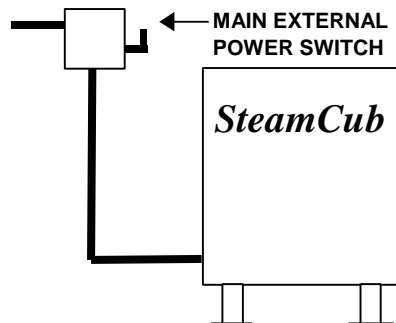


Figure 3-2
Electrical Layout

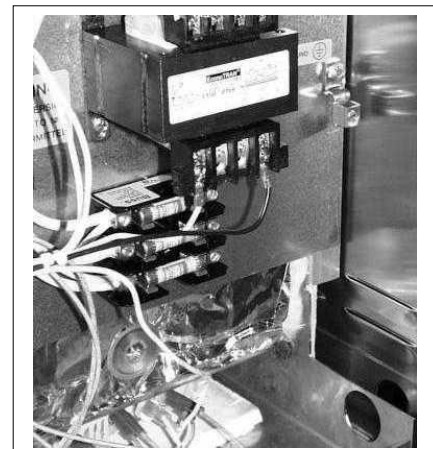


Figure 3-3
Electrical Connection

G. Installation Checklist

Installation Check List		
TASK	REFERENCE Chapter	COMPLETED (Initial and Date)
Preparation		
Check Operating Location Clearances	Ch 7. & Spec Sheet	
Electric Power Requirements Met	Rating Plate & Ch.7	
Installation	Ch.7	
Check Level Front-to-Back and Side-to-Side	Ch.7	
Check Electrical Supply Connection	Ch.7	

Notes:

CHAPTER 8 STARTUP PROCEDURE

DANGER

Without power, there is NO safe method of operation of this appliance.
DO NOT ATTEMPT TO START OR OPERATE this appliance during a power failure.
DEATH, INJURY, AND/OR EQUIPMENT DAMAGE may result.

DANGER

BURN and SCALD HAZARD

Exposure to steam, condensate, and hot surfaces can cause death, burns, and scalds.

To help avoid injury:

- Do NOT breathe steam or condensate.
- Stand on the hinge side and away from the appliance and slowly open the cooking compartment door.
- Open the door slightly to allow steam, condensate, and heat to vent before looking or reaching into the cooking compartment.
- Always wear DRY heatproof gloves when reaching into the cooking compartment or handling hot items. Wet or damp gloves conduct heat and may cause burns when handling hot items.
Failure to follow these precautions can result in death, burns, and scalds.

Problems? See the Installer's Troubleshooting Guide at the end of this manual.

Startup Test (Startup and Shutdown Instructions)

NOTE: Perform this test before the Startup Procedure and Operating Tests.

A. Startup Instructions

1. Turn the Main External Power Switch OFF.
2. Control Panel Settings:
 - a. MANUAL/TIMED Switch: TIMED. (If dial timer model.)
 - b. TIMER DIAL: 0 minutes. (If dial timer model.)
3. Turn ON the electrical power to the appliance at the Main External Power Switch.
4. Turn ON the electrical power to the appliance at the ON/OFF switch.
 - a. The red indicator in the ON/OFF switch lights.
 - b. Fill the water reservoir with 1 1/2 gallons of fresh cold potable water.
 - Do NOT use distilled water.
5. Turn ON the ON/OFF switch.
6. The steam generator begins heating.
 - a. The red Heat On light turns on.
 - b. When the steam generator reaches cooking temperature, the Heat On light will turn on and off as the heating elements cycle to keep the cooking compartment at cooking temperature.
 - 1) End this test here and go to the Shutdown Instructions.

B. Shutdown Instructions

1. Turn OFF the electrical power to the appliance, at both the ON/OFF Switch and the Main External Power Switch.

CHAPTER 9 OPERATING TESTS

Startup Procedure and Operating Tests

This procedure evaluates the function of the controls of this appliance.

- Differences in cooking operation of the controls are explained in the separate Operator's Manual.
- After successfully performing the Startup Procedure, perform the test procedure for the type of control panel on the appliance being installed.
- For high altitude use (above 3500 feet), contact Cleveland Range at 216-481-4900 about parts and adjustments required.

A. Startup Procedure with the Appliance De-Energized.

1. Start with or the Main External Power Switch OFF.
2. Check the fuses or circuit breakers for proper size.
3. Open the cooking compartment door.
 - Make sure the drain is not blocked.
 - The drain valve should be closed.
 - There should be NO water in the steam generator reservoir.
 - Check for proper installation of slide racks, and door gasket assembly.
4. Shut the cooking compartment door.
5. Set the ON/OFF switch to OFF.
6. Open the cooking compartment door.

DANGER

ELECTRIC SHOCK HAZARD

DEATH, INJURY, or EQUIPMENT DAMAGE can result from touching any component inside this appliance when the power is connected.

Whenever possible disconnect the power while installing, servicing, or testing this appliance.

When installation, service, or tests require power to be connected to this appliance: use extreme caution and every possible precaution and safety measure while testing or servicing this appliance.

7. Remove the right-side access cover.
8. Check the internal wiring and make sure:
 - There are no loose or disconnected wires.
 - The supply wiring is of adequate size and that the unit is properly grounded.
 - Any deficiencies in the wiring are corrected before continuing.
9. Go to B. "Operating Test for Dial Timer" or C. "Operating Test For Electronic Timer"

B. Operating Test for Dial Timer

Note: Temperatures need to be adjusted for high altitude use (above 3500 feet). Contact Cleveland Range at 216-481-4900 about parts and adjustments required.

1. Turn ON the Main External Power Switch.
2. Turn ON the ON/OFF switch.
 - The control panel energizes, the Add Water indicator light turns ON, and the alarm sounds continuously.
 - The Heat On indicator is off.
 - Add 1 1/2 gallons of fresh water to the reservoir. (Do NOT use distilled water.) The Add Water indicator light and alarm will turn OFF.
 - The heating elements are de-energized and the Heat On light is off.
 - The Add Water alarm and indicator will turn ON whenever the water level drops below the water sensor located at the lower right front of the steamer's interior. (See Figure 4-1.)
3. Set the controls:
 - Main power switch: ON.
 - ON/OFF switch: ON (The red indicator on the switch is lit).
 - TIMED/MANUAL switch: TIMED.
 - Timer: 0. (If the Timer is not zeroed, turn the dial counterclockwise to the 0 mark.)
 - Door: Open
4. Set the TIMED/MANUAL switch to MANUAL.
 - Nothing will happen if the door is open.
5. Close the steamer door, the steaming cycle starts.
6. Check the following functions.
 - The door interlock switch makes contact.
 - The heating elements are energized and the Heat On indicator light turns ON.
 - The water in the steam generator reservoir boils in a few minutes.
 - Steam is visible intermittently coming from the steam vent (the small pipe extension at the right rear of the steamers top).
 - The cooking compartment reaches cooking temperature, and the heating elements and the Heat On indicator light cycle on and off as the thermostat maintains cooking temperature.
 - In Manual mode, the appliance will cook continuously until turned off, or set to the Timed mode.
 - After several minutes of steaming, check for steam leaks around the door gasket.
7. Set the timer to 0 and the TIMED/MANUAL switch to TIMED.
 - The steam generating cycle stops.
 - The heating elements and the Heat On indicator turn off.
 - The alarm sounds for 3 seconds.
8. Open the cooking compartment door for 3 minutes to allow the cooking compartment to cool.

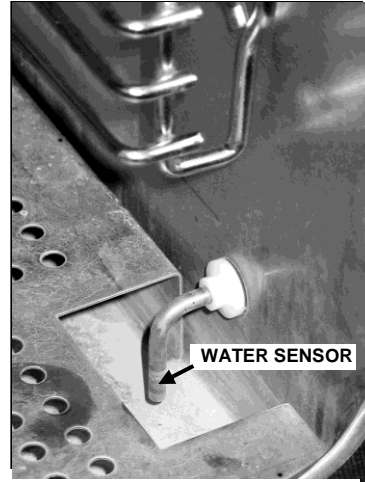


Figure 4-1
Water Sensor Location

9. After 3 minutes, close the door and continue testing.
10. Set the TIMED/MANUAL to TIMED and set the Timer for 10 minutes.
11. As soon as the dial is set, the steam generating cycle starts.
 - This is the same sequence as Manual operation except:
 - The timer controls the cycle.
 - The elapsed time to produce steam is shorter because the water in the steam-cooking compartment is already hot.
12. After the timed operation has been started, observe the following steam generating functions.
 - The timer immediately begins counting down to zero.
 - Check for steam leaks around the door.
 - When the timer counts down to zero, the heating elements, and the indicator turn off and the buzzer sounds for 3 seconds.
13. Turn the ON/OFF switch OFF. The red indicator light turns off.
14. Turn the steamer off at the Main External Power Switch.
15. Replace the side panel.
16. After completing the Initial Startup Procedure, the Operating Test procedure and the Steam Shut Off Test procedure, the steamer is ready for use.
17. Refer the Operator's Manual for complete operating instructions.

C. Operating Test for Electronic Timer

Note: Temperatures shown are for altitudes between sea level and 3500 feet. Temperatures need to be adjusted for high altitude use (above 3500 feet). Contact Cleveland Range at 216-481-4900 about parts and adjustments required.

1. Turn ON the Main External Power Switch.
2. Turn ON the ON/OFF switch.
 - The controls energize.
 - The display reads "Add h2o."
 - The alarm sounds.
 - The Heat ON indicator is not lit.
 - The display changes to "Cool."
 - **NOTE:** The heating elements de-energize and the display reads "Add h2o" whenever the water level drops below the water sensor located at the lower right front of the cooking compartment. (See Figure 4-1.)
3. Add 1½ gallons of fresh water to the steamer. Do NOT use distilled water.
4. To check the Steam and Hold function: Close the cooking compartment door.
 - The door interlock switch makes contact.
 - The heating elements energize.
 - The Heat ON indicator lights.
5. When the heater reaches the minimum heating temperature (about 10 minutes) the display changes to the timer's setting.
6. When the display changes, press the Display Temp key.
 - The display reads about 185°F.
7. Allow the unit to continue heating, until the Heat On indicator light turns off.

8. Press the Display Temp key again. The display reads about 205°F.
 - The heater will cycle ON and OFF between cooking compartment temperatures of 195°F and 205°F.
9. Set the timer using the (+) and (−) keys and set it for 0 hours, 1 minute, 0 seconds.
10. Press the START key.
 - The timer display will begin to count down, as long as the compartment temperature is at 185°F or greater.
 - If the door is opened or the temperature of the compartment is below 185°F, the display will read “PAUSE.”
11. When the timer finishes counting down:
 - The alarm sounds, and the display will read “End” for 5 seconds.
 - The steamer will automatically go into the Hold mode at the conclusion of a timed cooking operation.
12. Press the STOP key.
 - The Hold mode ends, and the display returns to reading either “Cool” or the last timer setting depending on steamer temperature.
 - **NOTE:** Pressing the STOP key at any time and in any mode, will reset the timer to its last setting and return the appliance to Steam and Hold mode.
13. To check the Constant Steam Mode, press the CONSTANT STEAM key.
 - The display will change to read either a flashing “Cool” if the door is open or temperature is less than 185°F or “Cont” if the door is closed and the temperature is above 185°F.
 - Constant Steam Mode cycles the heaters as long as the appliance is ON.
 - Operation is the same as the cooking portion of Steam and Hold mode, except the appliance continues to operate in the cooking mode as long as it is ON.
14. Turn the ON/OFF switch to the ON position.
15. To check the Hold Mode, open the steamer door for 1 minute to allow the cooking compartment to cool.
 - As soon as the door is opened, the heating elements are de-energized, and the heater indicator light goes out.
16. Press the Hold key. The display will change to read “HoLd.”
17. Close the steamer door.
 - The heating elements energize and the Heat On light turns on.
18. Allow the unit to continue heating until the heater ON indicator goes out.
19. Press the temperature display button again. The display should read approximately 160°F.
20. The heater elements will cycle ON and OFF between 155°F and 160°F, as long as the appliance is in Hold mode.
21. Replace the side panel.
22. After completing the Initial Startup Procedure, the Operating Test procedure and the Steam Shut Off Test procedure, the steamer is ready for use.
 - Refer to the Operator’s Manual for complete operating instructions.

D. General Information about the Steam Shut Off Switch

- Steam Shut Off Switches (automatic steam cutoff switches) turn OFF the release of steam to a cooking compartment when the door to that compartment is opened.

DANGER

BURN AND SCALD HAZARD WARNING FOR STEAMERS WITH COMPARTMENT DOOR STEAM SHUT OFF SWITCH (SCS):

COMPARTMENT DOOR STEAM SHUT OFF SWITCHES ARE NOT INSTANT OFF!!!

- Even though the heating elements shut off as soon as a door is opened, residual heat in the system may take up to a minute to stop producing steam and clear the cooking compartment.
- To help prevent injury, follow all the standard precautions for opening the cooking compartment door and reaching into the cooking compartment.
Failure to do so can result in death, burns, and scalds.

WARNING

BURN and SCALD HAZARD

Residual steam in the system may take up to a minute to clear from cooking compartment. Always wait until residual steam has cleared before reaching into the cooking compartment. Reaching into a cooking compartment while steam is being released can cause BURNS and SCALDS.

E. Function Test for the Steam Shut Off Switch

- Perform this test after the appliance passes its Operating Test.
1. Start the appliance in MANUAL mode.
 2. Wait for the cooking compartment to reach cooking temperature.
 - Steam is released intermittently from the steam vent pipe at the top right rear of the appliance.
 - The Keypad model Timer Display changes from flashing “Cool” to steady “Cont.”
 3. Stand to the hinge side and back from the door and carefully open the door.
 4. Steaming stops within a minute.
 5. If steaming does not stop within a minute: Shut down the appliance and call your qualified Cleveland Range authorized service representative.
 6. Leave the door open and let the cooking compartment cool for three minutes.
 7. Close the cooking compartment door. Steaming starts, and the cooking compartment reaches cooking temperature.
 - If steaming does not start: Shut down the appliance and call your qualified Cleveland Range authorized service representative.
 8. After completing the Initial Startup Procedure, the Operating Test procedure and the Steam Shut Off Test procedure, the steamer is ready for use.
 - Refer to the Operator’s Manual for complete operating instructions.

CHAPTER 10 PREVENTATIVE MAINTENANCE

A. General Information

- Follow the maintenance instructions and schedules to help keep the appliance working properly.
- Increase the frequency of maintenance as needed depending on use and water quality.
- Contact your qualified Cleveland Range authorized service agency or Cleveland Range for more information about maintenance scheduling, products, and services.

B. Maintenance and Service Records

1. Make a file just for maintenance records.
2. Keep a written record of daily, weekly, monthly, and yearly maintenance, service, and repair. Each record must include at least:
 - The date of the service, maintenance, or repair.
 - A description of the service, maintenance, or repair performed.
 - Copies of purchase order(s) and invoice(s) for repair parts and service, maintenance, or repair. Include part numbers, if applicable.
 - The name and signature of the person performing the service, maintenance, or repair.

C. Daily Maintenance

1. Clean the Appliance

- Clean the interior and exterior of the appliance. Follow the instructions in Chapter 5.

CHAPTER 11 TROUBLESHOOTING GUIDE

The Troubleshooting Guide is a list of symptoms of problems that may occur during routine operation.

- “Problem” (left column) lists common operating problems.
- “Possible Cause” (center column) lists causes of problems in the 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 the Troubleshooting Guide.

ATTEMPTING TO REPAIR OR CORRECT PROBLEMS REQUIRING A QUALIFIED CLEVELAND RANGE AUTHORIZED SERVICE REPRESENTATIVE VOIDS THE WARRANTY

Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Power indicator light does not turn on when ON/OFF switch is in the ON position.	Power turned off at main external power switch.	Turn on power at main external power switch.
	Inoperative controls.	See Note 1
Control panel POWER indicator light on, heater ON indicator is OFF and steamer is not up to cooking temperature or producing steam.	Door interlock switch not engaged.	Close door completely.
	Unit is in Hold Mode	Change mode to a cooking mode.
	Inoperative controls.	See Note 1.
Steam and/or water leaking around the compartment door.	Water level too high	Drain excess water.
	Vent clogged or covered.	Clear vent
	Door gasket or door parts worn.	See Note 1.
	Appliance not level.	See Note 2.
Display reads “Add h2o”, but steamer is filled with water.	Sensor is dirty.	Clean water sensor
	Distilled water used to fill steamer.	Water sensor may not work with distilled water. Use non-distilled water.
	Inoperative controls.	See Note 1.
Compartment bottom dirty with food drippings.	Juices and/or food leaking from pans.	Put a solid pan under perforated pans to catch drippings. Put less food in pan.
Food takes too long to cook.	Pans too close to the bottom of cooking compartment.	Put pans in racks near top of cooking compartment.
	Cooking 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.
	Appliance is in hold mode.	Set the controller to a cooking mode.
	Voltage too low for unit.	See Note 5.
Control panel Power indicator is on, controller is not lit and alarm sounds continuously.	Hi limit has been tripped.	Turn OFF power for 5 minutes and back ON. If problem repeats itself, see Note 1.
	Inoperative controls.	See Note 1.

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**Trouble Shooting Guide
(Continued)**

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Steam coming out of the exhaust.	A small amount of steam may issue from the exhaust, every time the elements are cycled in the cooking mode.	This is normal operation of the steamer NO action is necessary.
	Inoperative thermostat or controls.	See Note 1.

NOTES

1. If the problem is inside the appliance, call a qualified Cleveland Range authorized service representative or Cleveland Range. (Please have the model number and serial number ready when calling.) Cleveland Range will not pay for warranty repairs by unauthorized maintenance and repair centers.
2. Proper installation of the appliance is the responsibility of the Owner-User. Refer to the Warranty.
3. Repairs to external plumbing should be done by a Licensed Plumber.
4. To restart the unit, follow the Lighting (Start-Up) instructions in this manual.
5. Repairs to external wiring should be done by a Licensed Electrician.
6. For more information on products and services, contact your nearest Authorized Sales Representative
7. Call Cleveland Range at 216-481-4900 for preventative maintenance programs, descaling kits, descaling information, and water treatment systems.
8. To evaluate whether this appliance operating at normal cooking performance, conduct the Egg Test. NOTE: This test is not valid for pressure steamers.
 - a. Place a perforated steam table pan in the middle rack position in the cooking compartment.
 - b. Turn ON the appliance and set the selector switch to the Manual Mode (or for ON/OFF models set the selector to the ON position) to start steaming.
 - c. Preheat the cooking compartment for 10 minutes.
 - d. After the compartment is preheated, follow the instructions below.
 - 1) Place a fresh egg in a perforated pan and slide the pan into the cooking compartment.
 - 2) Close the door and set the timer as directed by the size chart.

EGG SIZE CHART	
Egg Size	Time
Medium	13 minutes
Large	14 minutes
Extra Large	15 minutes

- 3) When time is complete, carefully remove the egg and place it in a container
- 4) Run cold water over the egg for 5 minutes
- 5) After cooling, crack the eggshell and peel the egg
- 6) The result is a perfect hard-boiled egg – the appliance is operating normally.

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