

Cleveland

Operation Manual

GAS MODELS, STEAMCRAFT ULTRA 5, ULTRA 10



Series: 21CGA5, 24CGA10

CGAOpM
260-APJ
260-APL

FOR THE USER

FOR YOUR SAFETY

Do not Store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

Disconnect power before servicing

WARNING:

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

IMPORTANT

IT IS IMPORTANT, TO POST INSTRUCTIONS, WHICH ARE TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS. THESE INSTRUCTIONS SHOULD BE LOCATED IN A PROMINENT LOCATION, AND BE FULLY UNDERSTOOD BY ALL USERS OF THIS EQUIPMENT. THIS INFORMATION SHOULD BE OBTAINED FROM YOUR LOCAL GAS SUPPLIER.

A QUALIFIED CLEVELAND RANGE TECHNICIAN MUST PERFORM ALL SERVICE.

RETAIN THIS MANUAL FOR YOUR REFERENCE

OPERATOR'S MANUAL

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SECTION 1 INTRODUCTION

To use a SteamCraft Convection Steamer safely and effectively, each operator must read and understand this Section completely before starting operation. The owners and operators of the steamer should retain these instructions in an easily accessible location for future reference and training.

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

 WARNING
DO NOT ATTEMPT TO START OR OPERATE a SteamCraft steamer during a power outage. DEATH, INJURY, AND EQUIPMENT DAMAGE could result from the improper installation of a steamer. Before starting a recently installed or repaired steamer, be sure qualified personnel according to have installed it the instructions found in the separate Installation and Maintenance Manual.

A. GAS LEAK INSTRUCTIONS (Model 21CGA5, 24CGA10)

If the operator smells gas, or suspects there is a gas leak, he should immediately refer to the posted gas leak instructions. The posted instructions are provided by the local supplier and supersede any other instructions. Until the leak is stopped, 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 safe and effective operation of any steamer depends upon proper installation, use, maintenance, and repair. Operational safety must encompass all of these factors. This Operational Safety section outlines the minimum safety policies that should be considered when using one or more SteamCraft steamers. It is assumed that any operational safety program must be tailored to the specific site and use of the equipment.

Burn hazards are present in any professional food service operation. When using the steamer, observe the following precautions.

- Remember at all times that steam can cause severe burns.
- When checking inside the steamer always open the door slowly and stand to the side and back away from the steamer. 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.
- Open the door slightly to allow steam to vent before looking or reaching into cooking compartment.
- Do not reach into the cooking compartment until the steam has cleared.
- Do not reach into steamer or handle hot items without wearing heatproof gloves. Wet or damp gloves conduct heat, and may cause burns when touching hot items.

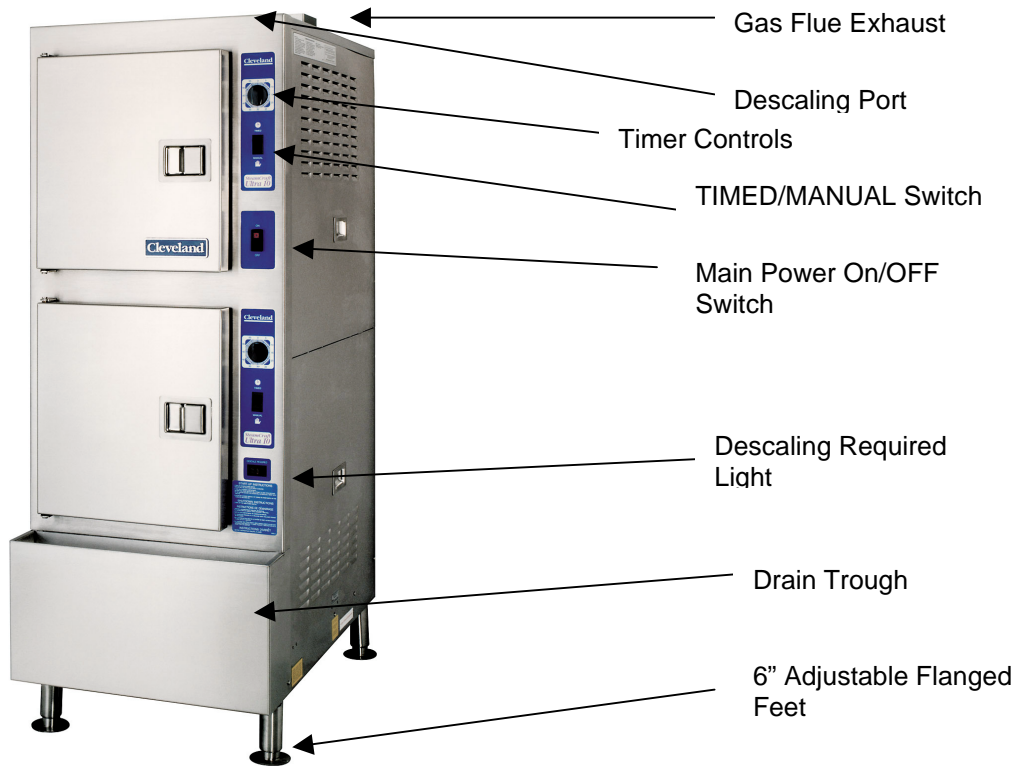
- Do not use anything but your hands to operate the ON/OFF controls.
- Do not block the vents on the side or rear of the unit or obstruct under the flow of combustion and ventilation air to the steamer. Do not store articles on top of the unit.

The steamer requires a minimum of service if properly operated and maintained by trained personnel. The following steps will help keep the steamer in a safe, efficient operating condition.

- (1) Do not store or leave combustible materials near the steamer. Keep the area around and under the steamer free of combustible materials.
- (2) Non slip draining mats should be on the floor in front of the steamer to prevent slipping accidents from spilled water.
- (3) Train all personnel who will use the steamer. Make sure personnel know how to operate the steamer, clean the interior and exterior, drain the unit, and descale the steam generator.
- (4) This steamer may be equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut off or remove the grounding prong from the plug of a steamer equipped with an electrical cord.
- (5) Periodically inspect the flue (gas models only) of the steam generator for signs of sooting or blockage. Contact a Cleveland Range authorized service representatives to service the steamer if any improper operation of the burner system is suspected.
- (6) Operating personnel must be able to recognize problems, and report them so that corrective actions can be taken by trained personnel as outlined in the troubleshooting charts found in the back of this manual and in the separate Installation and Maintenance Manual.
- (7) Conduct regular steamer inspections. Check for water line leaks, door seal and drain leaks, clogged drain, steam generator scale buildup, and steamer control malfunctions.
- (8) Follow the instructions for steamer maintenance found in this manual and Chapter 3 of the Installation and Maintenance Manual.
- (9) Before each use of the steamer, inspect the drain and screen for blockage. Inspect the door gasket assembly, and slide racks for proper installation and cleanliness.
- (10) Allow only Cleveland Range authorized service representatives to service the steamer.
- (11) Use only factory authorized repair parts.
- (12) Maintain written records of steamer maintenance and service. Each record should include at least:
 - The date of the service or maintenance.
 - A description of the service, maintenance or repair performed. Include part numbers if applicable.
 - Copies of purchase order(s) and invoice(s) for repair parts and service.
 - The name and signature of the person performing the maintenance or service.

C. PRODUCT INFORMATION

Model 21CGA5



SECTION 2 COMPARTMENT CONTROL PANELS

The standard steamer control panel, illustrated in Figure 3-1 has a mechanical timer. An optional electronic keypad timer, illustrated in Figure 3-2 of SECTION 3, of Section 3, Part C and an ON/OFF control panel are The Electronic timer uses a temperature compensation circuit, which allows the timer to count down only while the cooking compartment is at cooking temperature. The ON/OFF Control Panel, which is not illustrated, operates exactly like the manual operation of the timed models except a selector switch is used to turn the steam to the cooking compartments ON and OFF. The steamer automatically maintains a 193° F. water temperature when not in operation.

A. DIAL TIMER CONTROL PANEL

(1) Cooking Operations – Dial Timer Control Panel

For safe, efficient operation of the steamer, the operator must, at a minimum, comply with all cautions, warnings and instructions in the detailed operating procedures and be familiar with the control panel shown in Figure 3-1. The operator must be familiar with all the operating features explained in this manual before attempting to operate the steamer.

(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. See the Operating and Cooking Procedure – Manual mode in Section 4, Part B for more information.

b. Timed Mode

- The timer provides timed control of steaming operations. The timer starts and stops steaming operations.
- To use the timer, simply set the timer to the desired time. The steamer will begin cooking as soon as the timer is set. When the timer reaches zero the steaming functions will automatically end and a buzzer will sound for 3 seconds to alert the operator that cooking is complete.



Figure 3-1 SteamCraft Ultra 5

1. DIAL TIMER

This dial timer 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, a buzzer 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. POWER ON Indicator Switch and Light.

When the Red indicator light is ON, Power is ON to the control panel.

Note: The SteamCraft Ultra 10 "POWER ON" Control is located below The top compartment control panel.



SteamCraft Ultra 10 Power ON Control

B. KEYPAD TIMER CONTROL PANEL

(1) Cooking Operations – Keypad Control Panel

For safe, efficient operation of the steamer, the operator must, at a minimum, comply with all cautions, warnings and instructions in the detailed operating procedures and be familiar with the control panel shown in Figure 3-2. The operator must be familiar with all the operating features explained in this manual before attempting to operate the steamer.

*Note: The steamer automatically maintains a 193° F. water temperature when not in operation.

(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 (automatic) operating mode.

a. Manual Mode

The manual mode provides continuous steaming. The operator starts and stops steaming operations manually. See the Operating and Cooking Procedure – Manual Mode in Section 4, Part B for more information.

b. Timed Mode and Use of the Timer

1. Timer Use and Temperature Compensation

- The keypad timer control starts and stops steaming operation, and monitors cooking time and compartment temperature for accurate, efficient, uniform steam cooking.
- The keypad control uses a temperature compensation circuit that effects only the timer. When operating, the timer **ONLY COUNTS DOWN WHILE THE COOKING COMPARTMENT IS AT COOKING TEMPERATURE**. This provides totally automatic control of the steaming operation and assures uniform cooking as the timer automatically compensates for food product defrosting and/or compartments heat up time. Whenever the steamer is not at cooking temperature, the timer pauses and the display shows “PAUS”, once temperature is reached a digital display of the remaining time is displayed. When the timer counts down to zero a buzzer will sound, to indicate that cooking is complete and the steam generator will shut down.
- The timer will operate similarly when the steamer is being operated in the manual mode including counting down only when the steamer is at cooking temperature, except that the timer does not start or stop the steaming cycle.

2. Timer Operation

a) Setting the Timer

To set the cooking time, the timer must first be zeroed. The timer can be set only when the cooking time display is clear (00:00). The cooking time display contains four digits. The left two digits are minutes, and the right two digits are seconds. The display 12:34 is set for 12 minutes and 34 seconds. To set the cooking time:

- 1) Change the required cooking time to minutes and seconds.
- 2) Press the number keys for minutes, and then, for the seconds.
- 3) If the cooking time is 99 seconds or less, only press the number keys for seconds.

b) Starting/Stopping the Timer

Press the START/STOP key to start or stop the timer. When the START/STOP key is pressed, the steam generator begins heating the water to steam. Shortly, steam fills the cooking compartment.

- 1) The timer display reads “PAUS” until the cooking compartment reaches proper cooking temperature, or when the timer cycle is paused by pressing the START/STOP key again after the timer has started.
- 2) When the cooking compartment reaches proper cooking temperature, the timer display shows the count down.


NOTE: A timer setting of 10 minutes may in fact take 11 or 12 minutes for the timer to count down and the alarm to sound. This is normal. Heating the compartment and food to cooking temperature uses the additional time.

- c) Shutting Off Alarm/When Timer is Done
When the timer counts down to zero, the alarm sounds continuously, the generator stops steaming, and steam flow to the cooking compartment gradually stops.

Press the START/STOP key to silence the alarm. The cooking time display returns to the last time set. Either run this same setting again or clear and reset the timer.

⚠ CAUTION

Press switches with fingertips only. Do not use kitchen utensils or anything sharp to operate the switches.



TIMER Display.
This four-digit display indicates the minutes and seconds remaining in the count down. The display reads from zero (00:00) to 99minutes and 99 seconds (99:99). It reads pause (PAUS) when the Countdown is halted either by the START/STOP key or by the Temperature compensating circuit.

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

CLEAR Key.
This key resets the timer to zero (00:00), after it has been stopped. Pressing this key before a new time can be set must zero the timer.

TIMED/MANUAL Switch.
The TIMED/MANUAL switch selects the manual or timed operating mode. Pressing the MANUAL (bottom) end of the switch selects the Pressing the TIMED (top) end of the switch selects the timed mode.

POWER ON Indicator Switch and Light
When the Red indicator light is on, power is on to the control panel.

Figure 3-2, Key Pad Controls

**Note: The SteamCraft Ultra 10
“POWER ON” Control is located below
The top compartment control panel.**



SteamCraft Ultra 10
Power ON Control