

Installation Manual

Installation Instructions



Connectionless Chef Model No. 22CCT6

1333 East 179th Street
Cleveland, Ohio 44110

Phone: (216) 481 - 4900
1-800-338-2204

Fax: (216) 481 - 3782
www.clevelandrange.com



CLEVELAND

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

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

⚠ 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.

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

**ALL SERVICE MUST BE PERFORMED BY A QUALIFIED
CLEVELAND RANGE AUTHORIZED TECHNICIAN**

KEEP THIS MANUAL FOR REFERENCE

This manual may be subject to new technical developments, modifications, and unforeseen errors.

DO NOT INSTALL OR OPERATE OR ATTEMPT TO INSTALL OR OPERATE THIS APPLIANCE OR ANY ACCESSORIES WITHOUT READING COMPLETELY AND FULLY UNDERSTANDING THIS MANUAL

Cleveland Range appliances are intended for other than household use.

INSTALLATION MANUAL
Connectionless Chef 22CCT6
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CHAPTER 1 PRODUCT INFORMATION

A. Product Information

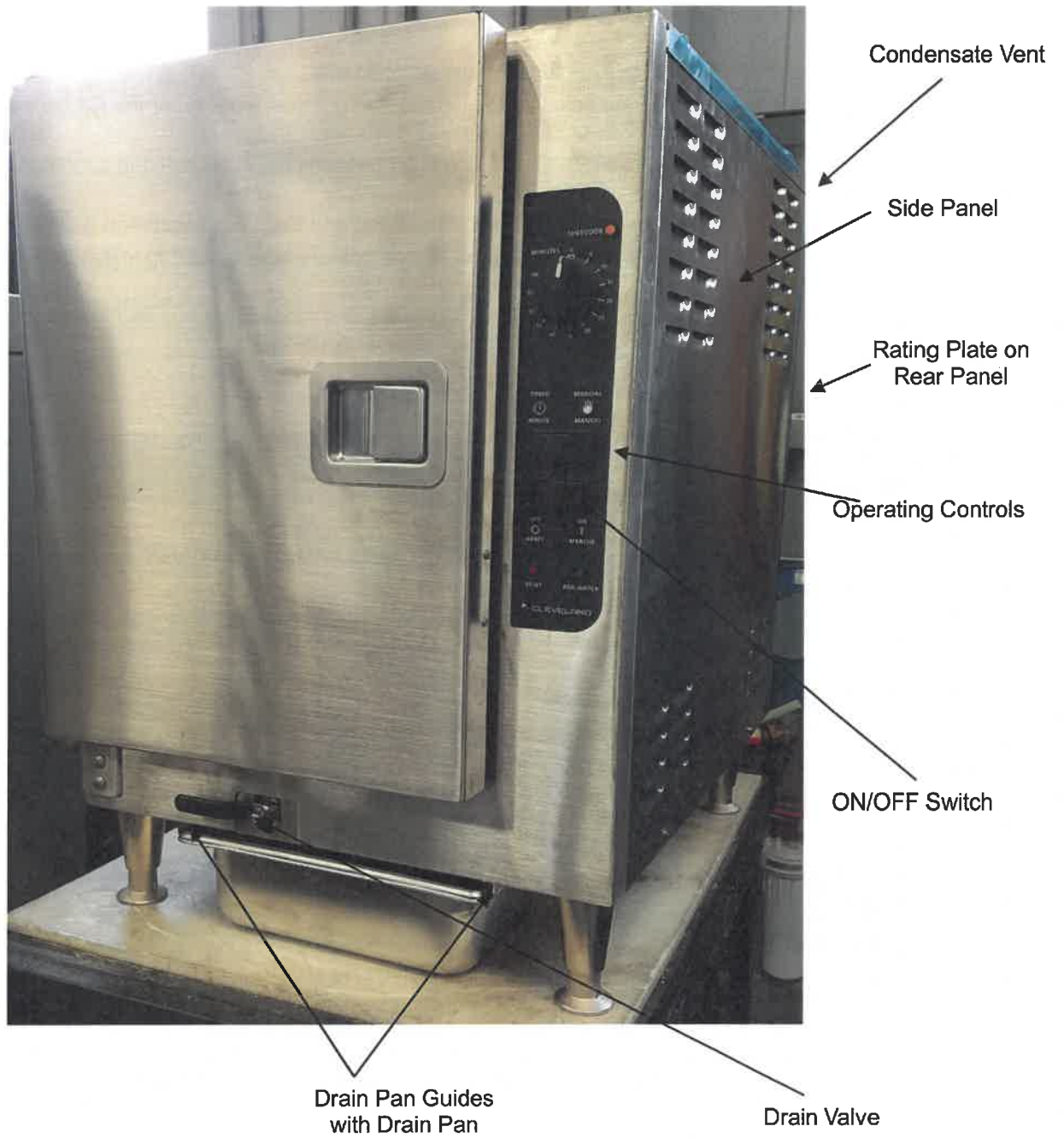
- This manual covers the installation of 22CCT6 Connectionless Chef Steam Cookers (steamers), and covers the standard features and options available on this model appliance.
- Other than selection of options, there are presently no significant design, parts, or operating differences among appliances with this model number.
- Figure 1-1 illustrates the dimensions, clearances, and major external features of 22CCT6.

B. Product Information Plate

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

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

C. Product View



**Figure 1-1
22CCT6 PRODUCT VIEW**

CHAPTER 2 GENERAL INSTALLATION INFORMATION

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. Installation instructions must be read in their entirety before starting installation of this appliance.
3. Install this appliance according to the policies and procedures outlined in this manual.
4. Installation must comply with all local fire and health codes.

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.

B. 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.

CHAPTER 3 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 22CCT6 is 265 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 1-1.

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. Install the KleanShield™

⚠ WARNING

Never operate a Connectionless Chef without the KleanShield™ properly installed. The properly installed KleanShield™ helps protect the operator from scalding water splashing out of the reservoir, and helps prevent drain blockage. Operating a Connectionless Chef without the KleanShield™ properly installed can cause injury, equipment damage, and reduce performance.

- Note: The KleanShield™ is dishwasher safe.
- To **Install** the KleanShield™:
 1. Remove the pan racks.
 2. Place the KleanShield™ into the Connectionless Chef so the drain trough pipe slips into the drain pipe at the right side of the cooking compartment.
 3. 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.
- To **Remove** the KleanShield™, turn off the Connectionless Chef and wait for it to cool, remove the pan racks, carefully lift the front of the KleanShield™, lift the drain trough pipe from the drain pipe, and remove the KleanShield™ from the cooking compartment.

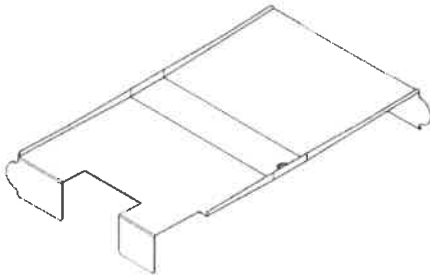


Figure 3-1
KleanShield™



Figure 3-2
KleanShield™
Installation

D. Install the Fan Guard/Air Diverter

⚠ WARNING

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

1. Hold the fan guard so that the large ends of the keyholes are towards the bottom of the steamer.
2. Place all four openings over the mounts located on the rear wall of the steamer
3. Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-3.

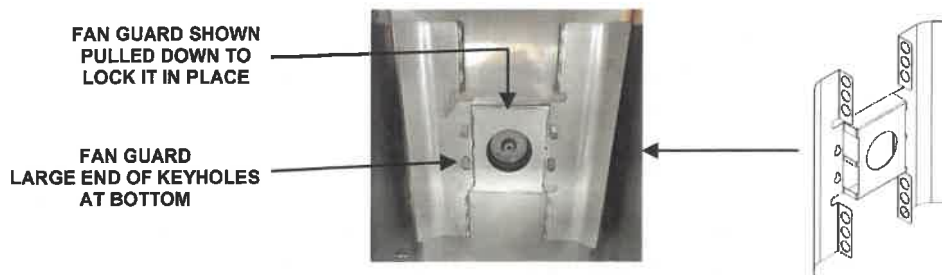


Figure 3-3
Fan Guard/Air Diverter Shown in Installed Position

E. Install the Slide Racks (Pan Racks)

- See Figure 3-4. Each rack has four loops; two top and two bottom.
1. Hold the slide rack so the ends of the hanger loops are towards compartment wall.
 2. Slide one rack into the cooking 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 rack.

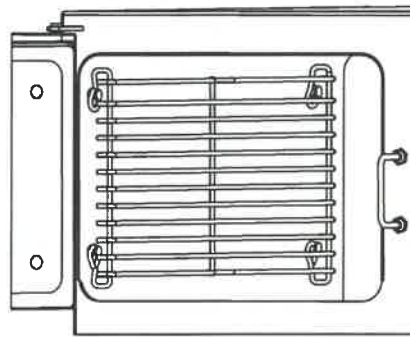


Figure 3-4
Slide Rack Installation

F. Install the Bypass Shield

Note: Bypass Shield should be installed when cooking with solid bottom pans.

- By installing the Bypass Shield the Connectionless Chef will consume less water resulting in fewer reservoir refills during cooking.
- To **Install/Remove**, slide the Bypass Shield on the bottom Slide Rack (Pan Rack) slot so that it is just above the KleanShield™ as shown in Figure 3-5.



Figure 3-5
Bypass Shield
Installation

G. Electric Power Supply

- The electric supply must match all electrical and wiring requirements specified on the rating plate.
- NOTE: The 22CCT6 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 3-6.
 - The fused disconnect switch is called the Main External Power Switch.
 2. Make the electrical connection using flexible conduit, per local code. See Figure 3-7.

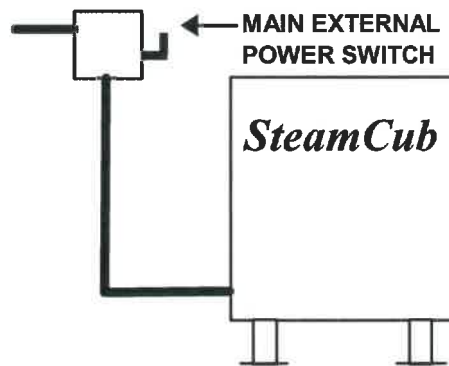


Figure 3-6
Electrical Layout



Figure 3-7
Electrical Connection

H. Installation Checklist

Installation Check List		
TASK	REFERENCE Page Number	COMPLETED (Initial and Date)
Preparation		
Check Operating Location Clearances	Figure 1-1, Pg. 2	
Electric Power Requirements Met	Rating Plate, Pg. 7	
Installation	Pg. 3, 4	
Check Level Front-to-Back and Side-to-Side	Pg. 4	
Check Electrical Supply Connection	Pg. 7	

Notes:

CHAPTER 4 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. ON/OFF switch: OFF
 - b. MANUAL/TIMED Switch: TIMED.
 - c. TIMER DIAL: 0 minutes. (If dial timer model.)
3. Turn ON the electrical power to the appliance at the Main External Power Switch.
4. Fill the water reservoir with 3 gallons (until water level reaches just below KleanShield™) of fresh cold potable water. Do **NOT** use distilled water.
5. Close the compartment door.
6. Turn ON the ON/OFF switch.
7. The steam generator begins heating.
 - a. Let the steamer heat up for 10 minutes until it reaches 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 5 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.

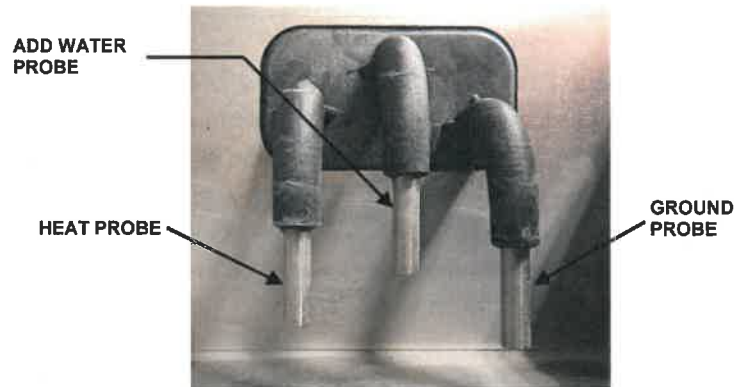
7. Remove the right side access cover.
8. Check the internal wiring and make sure:
 - There are no loose or disconnected wires.
 - The supply wiring is of adequate size and that the unit is properly grounded.
 - Any deficiencies in the wiring are corrected before continuing.
9. Go to B. "Operating Test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

B. Operating Test for Dial Timer Control

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.

Note: Make sure the KleanShield™, Fan Guard, and drain pan are installed prior to testing.

1. Turn ON the Main External Power Switch.
2. Turn ON the ON/OFF switch.
 - The control panel energizes, the Green “ADD WATER” indicator light turns ON, and the buzzer sounds continuously.
 - Add 1/2 gallon of fresh water to the reservoir. (Do NOT use distilled water.) The Add Water buzzer will turn OFF.
 - Add an additional 2 1/2 gallons of fresh water to the reservoir. (Do NOT use distilled water.) The Green “ADD WATER” indicator light will turn OFF.
 - The “ADD WATER” alarm and indicator will turn ON whenever the water level drops below the water sensors located at the lower right front of the steamers 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 as long as 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.
 - 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 on the steamer’s back).
 - The cooking compartment reaches cooking temperature, and the heating elements 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.



**Figure 4-1
Water Level Probes**

- The alarm sounds for 3 seconds.
8. Open the cooking compartment door for 3 minutes to allow the cooking compartment to cool.
 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 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 Keypad Control

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.

Note: Make sure the KleanShield™, Fan Guard, and drain pan are installed prior to testing.

1. Turn ON the Main External Power Switch.
2. Turn ON the ON/OFF switch.
 - The control panel energizes, the Green "ADD WATER" indicator light turns ON, and the buzzer sounds continuously.
 - Add 3 quarts of fresh water to the reservoir. (Do NOT use distilled water.) The Add Water buzzer will turn OFF.
 - Add an additional 2 1/4 gallons of fresh water to the reservoir. (Do NOT use distilled water.) The Green "ADD WATER" indicator light will turn OFF.
 - The "ADD WATER" alarm and indicator will turn ON whenever the water level drops below the water sensors located at the lower right front of the steamers 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.
 - Door: Open
4. Set the TIMED/MANUAL switch to MANUAL.
 - Nothing will happen as long as 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.
 - 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 on the steamer's back).
 - The cooking compartment reaches cooking temperature, and the heating elements 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 TIMED/MANUAL switch to TIMED.
 - The steam generating cycle stops.
 - The heating elements turn off.
8. Open the cooking compartment door for 3 minutes to allow the cooking compartment to cool.
9. After 3 minutes, close the door and continue testing.
10. Set the TIMED/MANUAL to TIMED, and set the Timer for 10 minutes by entering 1-0-0-0 on the keypad and press the START/STOP button.
11. As soon as the display no longer reads "PAUS", the steam generating cycle starts and the timer counts down.
12. After the timed operation has been started, observe the following steam generating functions.
 - The timer begins counting down to zero.
 - Check for steam leaks around the door.
 - When the timer counts down to zero, the heating elements turn off, and the alarm sounds continuously until the START/STOP button is pressed.
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.

D. General Information about the Door Interlock Switch

- The steamer compartment of the Connectionless Chef Steamer is equipped with an automatic door interlock switch that turns off the heating elements and shuts off the convection fan when the door to the compartment is opened.

WARNING

Burn and Scald Hazard

Even though the heat shuts off as soon as the 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.

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 Door Interlock 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.
 3. Stand to the hinge side and back from the door and carefully open the door.
 4. The back fan should slow down to a stop and the heating elements should be de-energized.
 5. If the heating elements stay on and the fan 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. The fan starts and heating elements turn on until the cooking compartment reaches cooking temperature.
 - If fan or heating elements do 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 Door Interlock Switch Test procedure, the steamer is ready for use.
 - Refer to the Operator's Manual for complete operating instructions.

CHAPTER 6 OPERATOR'S 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 and steamer does not heat to cooking temperature or produce steam.	Door interlock switch not engaged.	Close door completely.
	Appliance is in the Timed Mode and timer is not set (Dial timer models only.)	Change to manual mode or set the timer.
	High limit switch has tripped.	Reset steamer. See Chapter 3. If condition repeats, see Note 1.
	Bottom of reservoir is heavily scaled.	See Note 1 or 9.
	Inoperative controls.	See Note 1.
Steam and/or water leaking around the compartment door.	Water level too high	Drain excess water.
	The drain to the KleanShield™ opening is clogged or covered.	Clear collector openings (Figure 3-2) If condition persists see Note 1.
	Door gasket or door parts worn.	See Note 1.
	Appliance not level.	See Note 2.
ADD WATER Indicator light is ON, 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.
	KleanShield™ not installed.	Install KleanShield™.
Food takes too long to cook. To verify the steamers proper operation see Note 8.	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.
	Convection fan inoperative	See Note 1.
	Voltage too low for unit.	See Note 5.
	Bottom of steamer is scaled.	See Note 9

(Continued Next Page)

Trouble Shooting Guide (Continued)

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
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.
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	12 minutes
Large	13 minutes
Extra Large	14 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
9. Although, a Connectionless Chef Steamer normally should not require descaling, the use of extremely “hard” water or failure to follow the cleaning procedures in the Shutdown and Cleaning Instructions may cause scale buildup. Have Cleveland Range authorized technicians or trained onsite maintenance personnel descale the steam.

