

# SteamChef

## Electric Connectionless Convection Steamers

### Operation, Installation & Maintenance Manual

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

**MODELS:**

22CCT6

*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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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

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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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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.

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# **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

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## CHAPTER 1 GENERAL SAFETY

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### 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.
    - NOTE: This appliance is not GFI (GFCI) compatible.
  - b. The *Food Code* (latest edition) of the Food and Drug Administration (FDA).
2. This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes.
3. Installation instructions must be read in their entirety before starting installation of this appliance.
4. Install this appliance according to the policies and procedures outlined in this manual.
5. Installation must comply with all local fire and health codes.

### 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.
8. Maintain written records of appliance service, maintenance, and repair. See Chapter 7.

## 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.

# 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

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**A. PRODUCT INFORMATION** This manual covers the operation of Cleveland Range model 22CCT6 (Connectionless Chef) 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.)

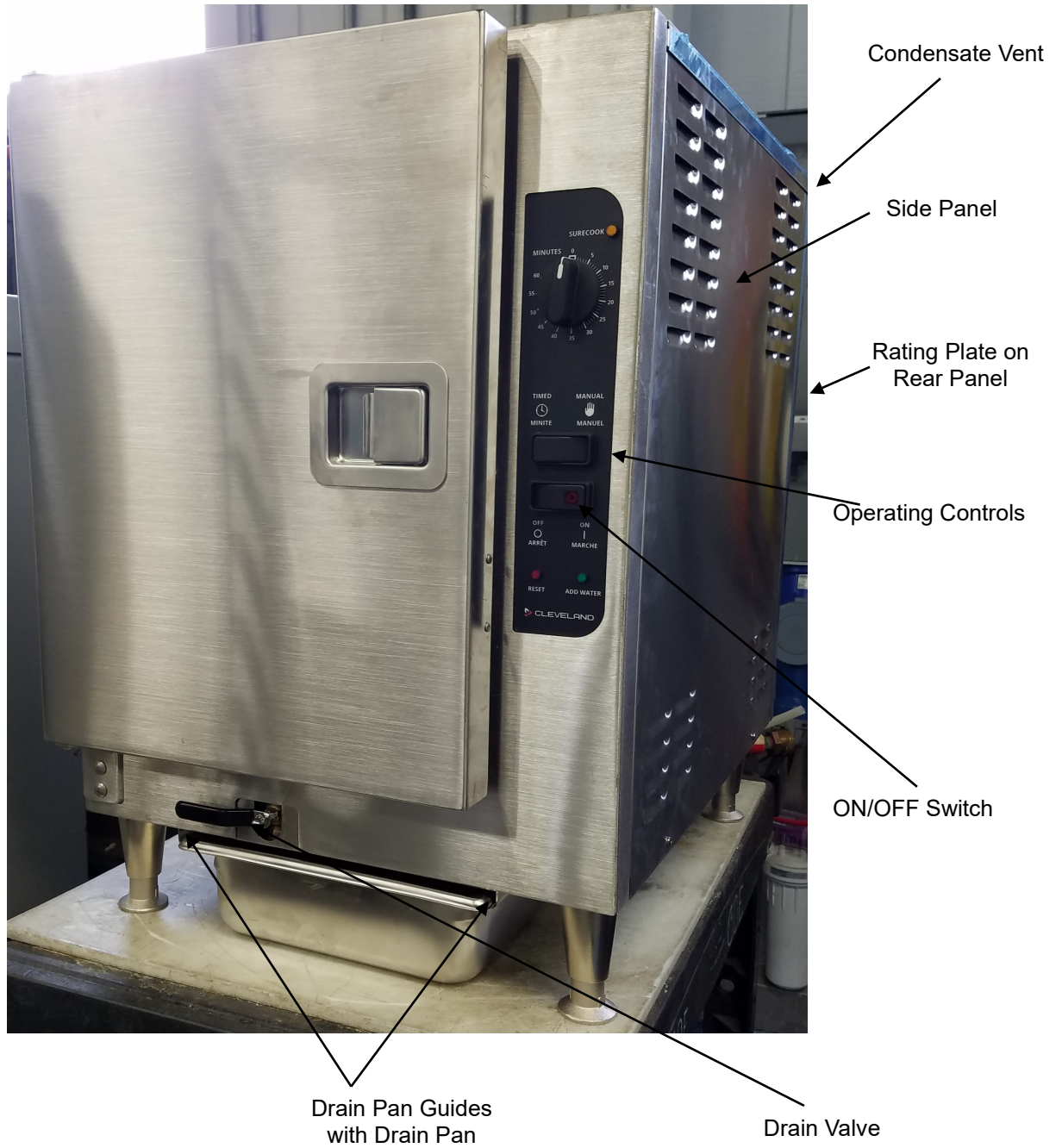
- Serial Number \_\_\_\_\_  
(Write the Serial Number of your appliance here.)

### C. PRODUCT INFORMATION PLATE

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

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

**D. Connectionless Chef Product View – 22CCT6 Shown**



**Figure 2-1 Connectionless Chef Steam Cooker**

## CHAPTER 3 OPERATION

### A. Keypad Control Panel



**Figure 3-1**  
**Keypad Timer Control Panel**

#### 1. TIMER Display

- The four-digit display shows the minutes and seconds remaining in the countdown.
- The display reads from zero (00:00) to 99 minutes and 99 seconds (99:99).
- Pause (PAUS) appears when the count down is stopped by the START/STOP key.

#### 2. Number Keys 0-9

- These keys set the number of minutes and seconds in the timer count down.
- Example: Pressing the number keys 1, 2, 3, 4, sets the timer for 12 minutes and 34 seconds (12:34).

#### 3. START/STOP Key

1. Press this key to start and stop the Timer.
2. In TIMED mode, press this key to start and stop both the Timer and steaming.
3. In MANUAL mode, the Timer counts down but does NOT start or stop steaming.
4. Press this key to silence the buzzer.

#### 4. CLEAR Key

- This key resets the Timer to zero (00:00) after it has been stopped.
- The Timer must be reset to zero (00:00) (“zeroed”) by pressing this key before a new time can be set.

#### 5. TIMED/MANUAL Switch

- The TIMED/MANUAL switch selects the Timed or Manual Mode.

To Use the KEYPAD Timer in Manual Mode:

- The Timer does NOT start or stop steaming in Manual Mode.
- 1) Set and start the Timer.
  - 2) The KEYPAD Timer counts down only when the cooking compartment is at cooking temperature.
  - 3) The buzzer sounds when the Timer reaches zero.

#### 6. ON/OFF Switch.

- The ON/OFF switch controls electric power to the control panel.
- Pressing the ON (right) 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 (left) end of the switch deactivates all control circuits and the red indicator goes out. The high limit circuit is reset if it had been activated.

#### 7. RESET Indicator

- Indicator lights Red when the High Limit circuit trips. The Red light stays ON, and a buzzer sounds until the appliance is reset.
- To reset:
  - 1) Turn OFF power to the steamer with the Power ON/OFF Switch.
  - 2) Wait 15 minutes for the appliance to cool.
  - 3) Make sure the probes are clean and the water level is high enough.
  - 4) Follow the Power ON instructions.
  - 5) If the appliance needs reset again, see the Operator’s Troubleshooting Guide.

#### 8. ADD WATER Indicator

- Indicator lights Green when the water level falls below the center probe.
- The light stays ON and the steamer continues to cook until the water level falls below the left probe.
- At this point a buzzer sounds until the water level is refilled by adding 2 gallons of water

## B. Dial Timer Control Panel



Figure 3-2  
Dial Timer Control Panel

### 1. SURECOOK Indicator Light

- The Amber light is lit whenever the cooking compartment is below cooking temperature.
- Note: When in the Timed mode, the timer will not count down when this light is ON.

### 2. TIMER

- The Dial Timer sets the operating time from 0 to 60 minutes.
- Turn the knob clockwise until it points to the required time.
- When the Timer reaches 0, a buzzer sounds for 3 seconds.
- The Dial Timer does **NOT** work in Manual Mode.

### 3. TIMED/MANUAL Switch

- The TIMED/MANUAL switch selects the Timed or Manual Mode.

### 4. ON/OFF Switch

- The ON/OFF switch controls electric power to the control panel.
- Pressing the ON (right) end of the switch energizes the steamer control panel. The red indicator on the switch lights, and all the safety controls become active.
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  - 4) Follow the Power ON instructions.
  - 5) If the appliance needs reset again, see the Operator's Troubleshooting Guide.

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- At this point a buzzer sounds until the water level is refilled by adding 2 gallons of water.

### C. Main External Power Switch (For Hardwired Units Only)

- Usually the Main External Power Switch is left ON.
- To turn ON the Main External Power Switch:
  1. Turn the ON/OFF lever/switch to the OFF position.
  2. Turn ON the Main External Power Switch. See Figure 3-3.

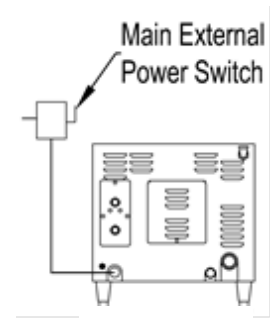


Figure 3-3

### D. 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 the cooking compartment while the steamer is cold. After the steamer is turned on, it will be too hot to inspect or clean safely.
3. Before turning ON the power switch to the Connectionless Chef steamer make sure the inside of the steamer is clean. See Chapter 5 for complete cleaning instructions.
4. Remove the door gasket assembly, pan racks, fan guard, bypass shield, and KleanShield™ and make sure all surfaces are clean and drain openings and the water level sensors are clean and free of any residue or debris (See Figure 3-4).
5. Make sure there is an empty drain pan (4" X 12" X 20") in the drain pan rack and the KleanShield™ drain is clear by pouring about a quart of water through the KleanShield™ drain (See Figure 3-6 and 3-7). Make sure that the water flows out the steamer drain into the drain pan.
6. Inspect and clean the drain before each use. See Figure 3-5.

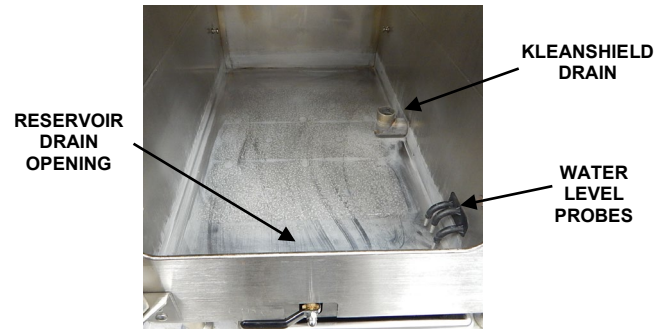


Figure 3-4  
Inspecting Compartment  
(Model 22CCT6 Shown)

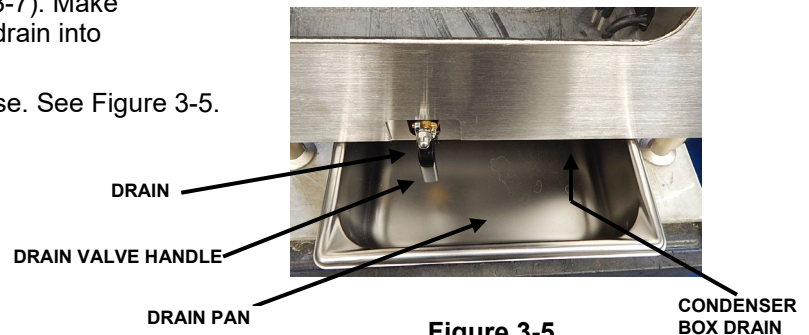


Figure 3-5  
Drains and Drain Pan

### E. 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 3 gallons (until water level reaches just below KleanShield™) of fresh cold potable water to the bottom of the cooking compartment and pour 1 quart of water through the KleanShield™ drain.
  5. Add ¼ of a gallon in the Condenser Box.

6. Check the water after every steaming operation and add water or, if the water has become dirty, drain and refill as needed.

#### F. 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.

#### G. Install/Remove 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.

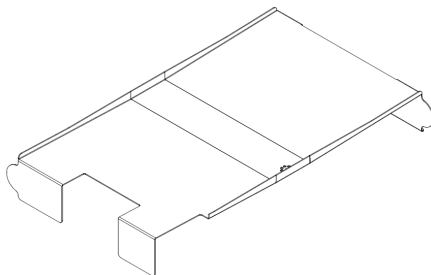


Figure 3-6  
KleanShield™



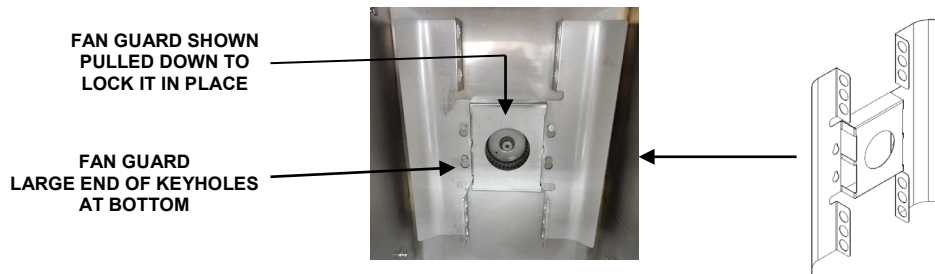
Figure 3-7  
KleanShield™  
Installation

## H. 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.

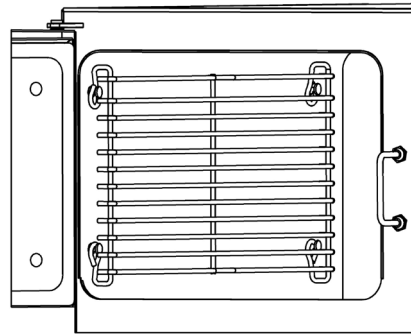
1. Hold the fan guard so that the large ends of the keyholes are towards the bottom of the steamer.
2. Place all four openings over the mounts located on the rear wall of the steamer
3. Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-8.



**Figure 3-8**  
**Fan Guard/Air Diverter Shown in Installed Position**

## I. Install/Remove the Slide Racks (Pan Racks)

- See Figure 3-9. 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 3-9**  
**Slide Rack Installation**

## J. Install/Remove 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 3-10.



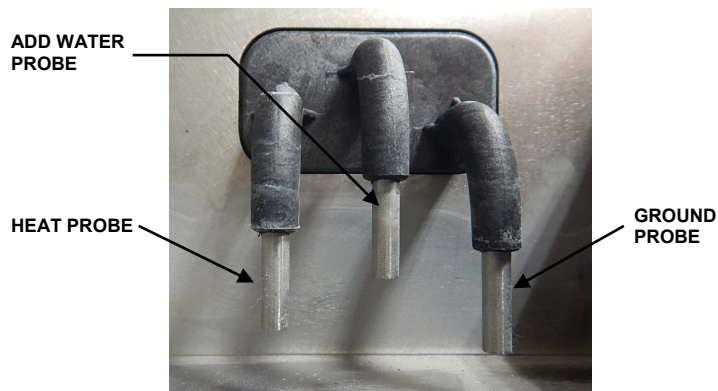
**Figure 3-10**  
**Bypass Shield Installation**

### K. High Limit Reset

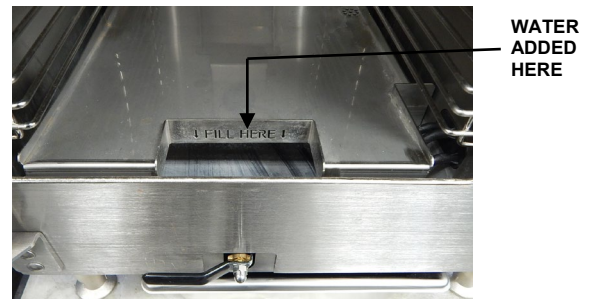
- This steamer has a high limit lockout to protect the unit from overheating.
- If the high limit lockout temperature is reached:
  1. The Red RESET light will turn ON
  2. A buzzer will sound continuously
  3. The heater will shut OFF
  4. The steamer must be reset before cooking can continue
- To reset the high limit:
  1. Turn OFF power to the steamer with the ON/OFF switch.
  2. Wait 15 minutes for the steamer to cool
  3. Make sure the water probes are clean and the water level is high enough (Chapters 3 and 5).
  4. Refill with water and restart according to the Power ON instructions (Chapter 3).
  5. If the problem repeats, see the Operators Troubleshooting Guide (Chapter 7).

### L. Water Refill

- During operation, water level will slowly decrease.
- Once water level falls below the center probe, the Green “ADD WATER” indicator light will come on to let the user know to fill the reservoir.
- During this time, the Connectionless Chef will continue to cook until the water level reaches below the left probe. (Heat Probe)
- Once the water level is below the left probe (Heat Probe), a buzzer will sound and the Connectionless Chef will no longer cook until the reservoir is refilled with water. (Requires minimum of 2 gallons)
- To refill the compartment, pour fresh cold potable water into the slot shown in Figure 3-12.



**Figure 3-11**  
**Water Level Probes**



**Figure 3-12**  
**Water Refill Location**

## 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.
- Prior to **START-UP** and **SHUTDOWN** make sure a minimum of the KleanShield™, Fan Guard, and drain pan are installed.

#### **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 3-1, and 3-2.
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 3-1 and 3-2.
2. Cook as usual.

#### **Shutdown**

1. Turn OFF the ON/OFF Switch.
2. Open the door and open the drain valve by turning the handle counter clock wise to the down position.
3. Let unit and drain pan cool to a safe temperature. Dump waste water into proper receptacle.
4. Clean as usual.
5. 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 10 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. Throughout the day, periodically check the drain pan water level. Condensed water will drain during cooking and the drain pan should be emptied when it reaches half full to prevent spilling.  
**Note: Drain pan and water inside may be hot. It is recommended to wear dry, heatproof gloves when emptying and to transfer the water into a larger container or bucket to prevent burns, scalds, and other injuries.**
  - d. See “Timed Mode” and “Manual Mode,” and the Control Panels (Figures 3-1, 3-2) 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

### For DIAL Timer units:

1. Set the TIMED/MANUAL switch to TIMED.
2. Set the cooking time by turning the dial to desired time.
3. When the SURECOOK Indicator light turns off the Connectionless Chef will cook and the timer will count down.
4. When the Timer reaches zero, the buzzer will sound for 3 seconds and the Connectionless Chef will no longer maintain cooking temperature.
5. Open the cooking compartment door, and remove the pans from the slide racks.

### For KEYPAD Timer units:

1. Set the TIMED/MANUAL switch to TIMED.
2. Press the CLEAR button if the desired time is not displayed.
3. Set the time. (Example: Pressing the number keys 1, 0, 3, 0, sets the timer for 10 minutes and 30 seconds (10:30).)
4. Press the START/STOP button. When the display no longer reads PAUS the Connectionless Chef will begin to cook the timer will count down.

5. When the Timer reaches zero, the display will read END and 00:00, the unit will continuously beep, and the Connectionless Chef will no longer maintain cooking temperature.
6. Press the START/STOP button to stop the beeping and reset the timer to the previously selected time. (Example: After pressing the START/STOP button the timer will be reset to the previously set 10:30.)
7. Press the CLEAR button to stop the beeping and reset the timer to 00:00.
8. After pressing the CLEAR button, a new time can be entered to start another cooking cycle.
9. 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.

## CHAPTER 5 SHUTDOWN AND CLEANING

---

### A. SHUTDOWN AND CLEANING PROCEDURE

- This procedure should be performed at the end of each day/ shift or more often if needed.

#### WARNING

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

#### WARNING

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

#### WARNING

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

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

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

#### WARNING

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

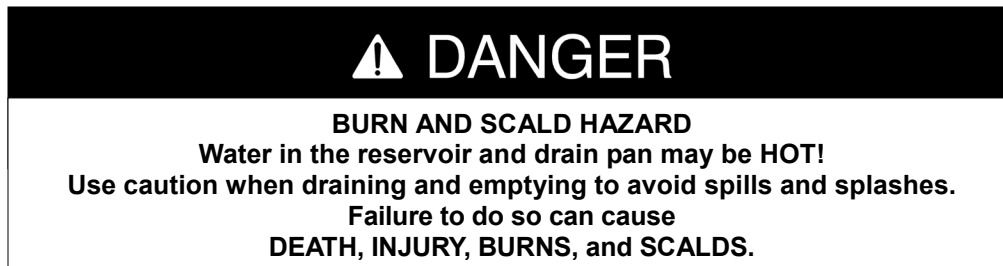
Injury and equipment damage can result from shifting the Connectionless Chef out of level while the power is turned on at the Main External Power Supply and/or water is in the Connectionless Chef.

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

Failure to do so can cause injury and equipment damage.

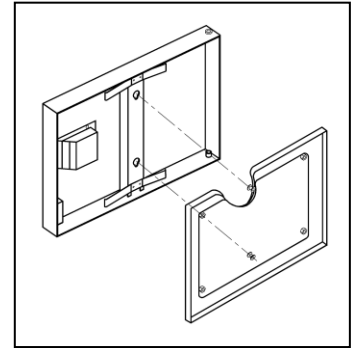
### Cleaning Procedure (Continued)

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 any spilled food from the surface of the KleanShield™ and Bypass Shield.
  - Never push food scraps down the KleanShield™ opening or the reservoir drain opening.
5. Remove the slide racks, fan guard, Bypass Shield, and KleanShield™. Wash and rinse slide racks, fan guard and KleanShield™ separately or clean them in a dishwasher according to health requirements.
6. Remove any spilled food from inside compartment and clear any residue from the drain valve and the KleanShield™ drain opening.
  - Do not push food debris or scale down the steamer drain, or through the KleanShield™ drain.
7. Clean the interior of the compartment thoroughly, removing all food particles and scale from the steamer.
8. Wipe down the interior of the cooking compartment with a half water and half white household vinegar solution. Use a spray bottle of the same vinegar solution to rinse the convection fan located at the back of the cooking compartment.
  - When done daily this will help prevent the buildup of calcium and other mineral deposits left over from the boiling of water, and prevent scale buildup in the steamer, helping prevent more costly maintenance and service on the steamer.
  - Cleveland Range does not recommend the use of detergent, but if detergent has been used to clean the inside of the steamer, be sure to rinse off the probe assembly with the vinegar solution. If detergent residue is not completely rinsed from the probe assembly then the residue can prevent the water level control from operating.
9. Use a soft bristle brush to clean the water sensor, temperature probe, and fan and to remove stubborn food particles.
10. Do not use abrasive cleaning compounds or steel wool.
11. Rinse the inside of steamer compartment and drain valve thoroughly with clean water.
12. Inspect the probe assembly and clean it with a soft bristle brush or similar non-abrasive cleaning means.

13. Clean the door assembly.
  - a. Remove the door gasket assembly (see Figure 6-1).
  - b. Note the keyhole slots on the door and the retaining pins on the gasket assembly. Grasp the gasket assembly at the sides and lift up towards you to remove the assembly.
  - c. Clean all surfaces of the gasket assembly, as well as the inside of the door, by wiping with a damp cloth.
  - d. Rotate the liner assembly 180° and replace the gasket assembly by sliding the retaining pins into the keyhole slots. Either long edge of the gasket assembly can be positioned at the top. Periodic rotating of the door assembly will help increase the door gasket life.
14. Replace the cleaned KleanShield™, slide racks and fan guard. (See Chapter 3.)
15. Wipe the exterior with a damp cloth only.
16. NEVER HOSE DOWN THE STEAMER. Electrical components inside the unit will not function correctly if wet or damp and may cause a shock hazard.
17. After cleaning, leave the steamer door open until the next steamer operation. This prevents compartment odor buildup and helps increase gasket life.



**Figure 6-1**  
**Door Gasket Assembly**

## CHAPTER 6 INSTALLATION

---

### 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.

### B. 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.

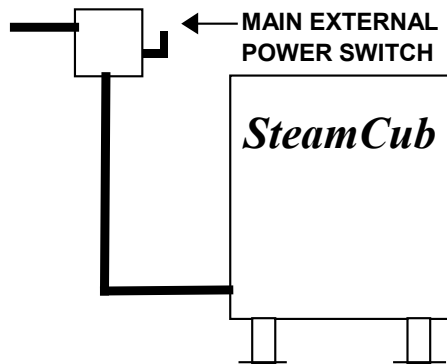
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### C. Position and Level the Appliance

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.

### D. 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**

## E. Installation Checklist

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

**Notes:**

## CHAPTER 7 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. Add ¼ of Gallon of water in condenser box.
6. Close the compartment door.
7. Turn ON the ON/OFF switch.
8. 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 8 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.**

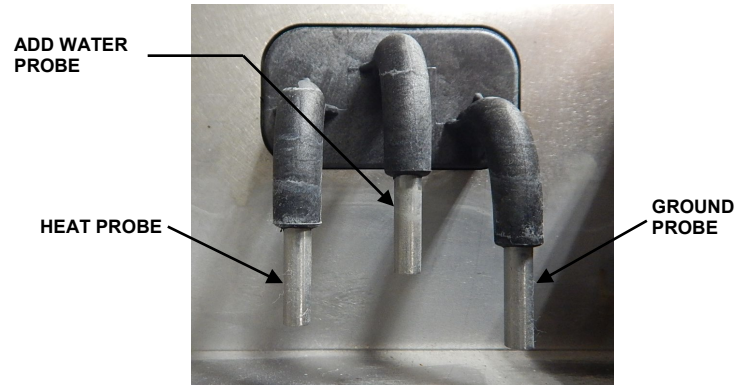
7. Remove the right side access cover.
8. Check the internal wiring and make sure:
  - There are no loose or disconnected wires.
  - The supply wiring is of adequate size and that the unit is properly grounded.
  - Any deficiencies in the wiring are corrected before continuing.
9. Go to B. "Operating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



**Figure 4-1  
Water Level Probes**

- 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.
  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 9 PREVENTATIVE MAINTENANCE

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### 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 6.

#### 2. Check and Change the Water

When using the Connectionless Chef Steamer frequently check the water, especially if cooking with perforated pans. Although most food drippings will be caught by the KleanShield™, the water may become dirty from spills falling over the edge of pans when loading, cooking, and emptying the steamer. Change the water (see below) when the water becomes cloudy or contaminated with food particles.

- **CHANGE THE WATER IN THE CONNECTIONLESS CHEF STEAMER AT LEAST EVERY DAY IN ORDER TO MAINTAIN FOOD QUALITY AND KEEP THE STEAMER SANITARY.**

**Note:** It may be necessary to change the water several times a shift, especially if cooking strong-flavored foods or using perforated pans.

### D. Descale the Water Reservoir

**NOTICE:** Only qualified Cleveland Range authorized technicians or trained onsite maintenance personnel may perform this procedure.

1. Is Descaling Necessary?
  - a. Although, a Connectionless Chef should not normally require this procedure, the use of “hard” water or failure to follow the cleaning procedures in Chapter 5 may cause the accumulation of scale in the Connectionless Chef.
  - b. Scale can deposit in the bottom of the Connectionless Chef reservoir and/or in its drain. Descaling can help prevent a costly service call if scale buildup begins to impair the Connectionless Chef’s operation.
  - c. Descaling is not normally required on a Connectionless Chef. Frequency will depend on water quality, and the frequency of shutdown and cleaning of the water reservoir as described in Chapter 5.
  - d. The frequency of descaling must be determined by the owner and performed by qualified Cleveland Range authorized technicians, or trained onsite maintenance personnel.

2. If descaling is necessary, Cleveland Range recommends the use of DISSOLVE® Descaler Solution, Cleveland Range Part No. 106174. No other system of descaling should be used. NOTE: Part No. 106174 is the Part No. for a case (6 1-gallon containers) of DISSOLVE® descaler.
3. Follow the instructions included with the DISSOLVE® Descaler Solution. Call Cleveland Range at 216-481-4900 or 1-800-338-2204 if there are any questions.
4. Descal Procedure

## **DANGER!**

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

Wear protective clothing when mixing or applying chemical cleaners

Wear rubber gloves, and OSHA approved eye protection when descaling

Avoid breathing fumes

If liquid contacts skin: wash with soap and water

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

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

**FAILURE TO DO SO CAN CAUSE DEATH OR INJURY**

## **WARNING**

Descaling procedure is slightly different depending on model.

This entire procedure must be read and fully understood as it applies to the model being descaled, before beginning descaling operations.

Failure to do so can cause injury and equipment damage.

## **CAUTION**

Do not use any other product or method of descaling other than the *DISSOLVE*® Descaler method using Part No. 106174.

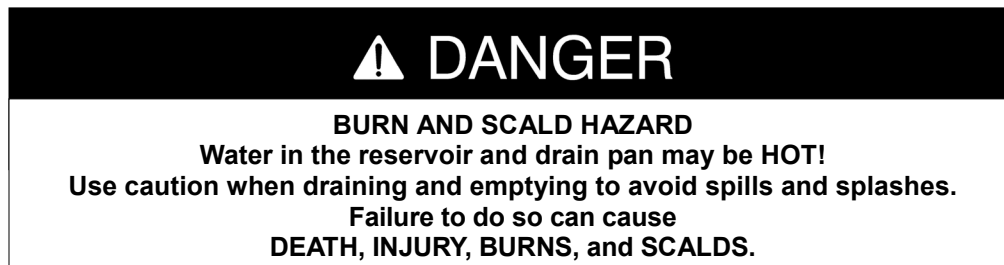
Failure to do so can cause injury and equipment damage.

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

*MODEL 22CCT6, CONNECTIONLESS STEAMER DESCALING PROCEDURE (For DISSOLVE® Descaler Solution Part No. 106174)*

- The entire procedure must be read and fully understood before beginning descaling.
- This procedure takes about 1 hour 30 minutes to complete.
- Repeat this procedure as needed for heavy scale buildup.
- Regular cleaning of the steamer with vinegar per the instructions found in the Shutdown and Cleaning Instructions may help reduce need for descaling. See Chapter 5.
- Sides, back, and top of steam compartments may be descaled with a vinegar solution and a soft brush. See Chapter 5.

- 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.
  - 4) 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.
  - 5) Remove the Pan Racks and KleanShield™ from inside the steamer.
    - Heavily scaled pan racks and KleanShield™ may be descaled by soaking them in a solution of 1 part Dissolve® and 4 parts water, rinsing thoroughly with cold water, and washing them in a dishwasher.
  - 6) Remove any loose scale from the bottom of the steamer.
  - 7) Leave the Connectionless Chef OFF and the door open.
- NOTE: DO NOT HEAT THE STEAMER DURING DESCALING.**
- 8) Pour 1 to 1 ½ quarts (about a third of a 1-gallon bottle) of *DISSOLVE*® descaler solution into the water reservoir.
    - While adding *DISSOLVE*® descaler to the reservoir, pour it in slowly to avoid splashing the liquid or overflowing the reservoir.
  - 9) After, fill the reservoir with water to the level the Connectionless Chef normally operates.
  - 10) Leave the door open and let the *DISSOLVE*® work for 1 hour.
  - 11) At the end of 1 hour, drain the reservoir.
  - 12) Refill the reservoir with water just above the normal operating level (just over 3 gallons) and drain again.
  - 13) After the reservoir drains, refill with water to normal level (3 gallons) and turn ON the ON/OFF Switch.
  - 14) Set the TIMED/MANUAL Switch to TIMED, close the cooking compartment door, and set the timer for 20 minutes. The steamer heats to normal operating temperature.
  - 15) After 20 minutes turn OFF the ON/OFF Switch and drain the reservoir.
    - This is the final rinse of the reservoir.

## CHAPTER 10 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 3-7) 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. <b>To verify the steamers proper operation see Note 8.</b>	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 <b>NO</b> 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.

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