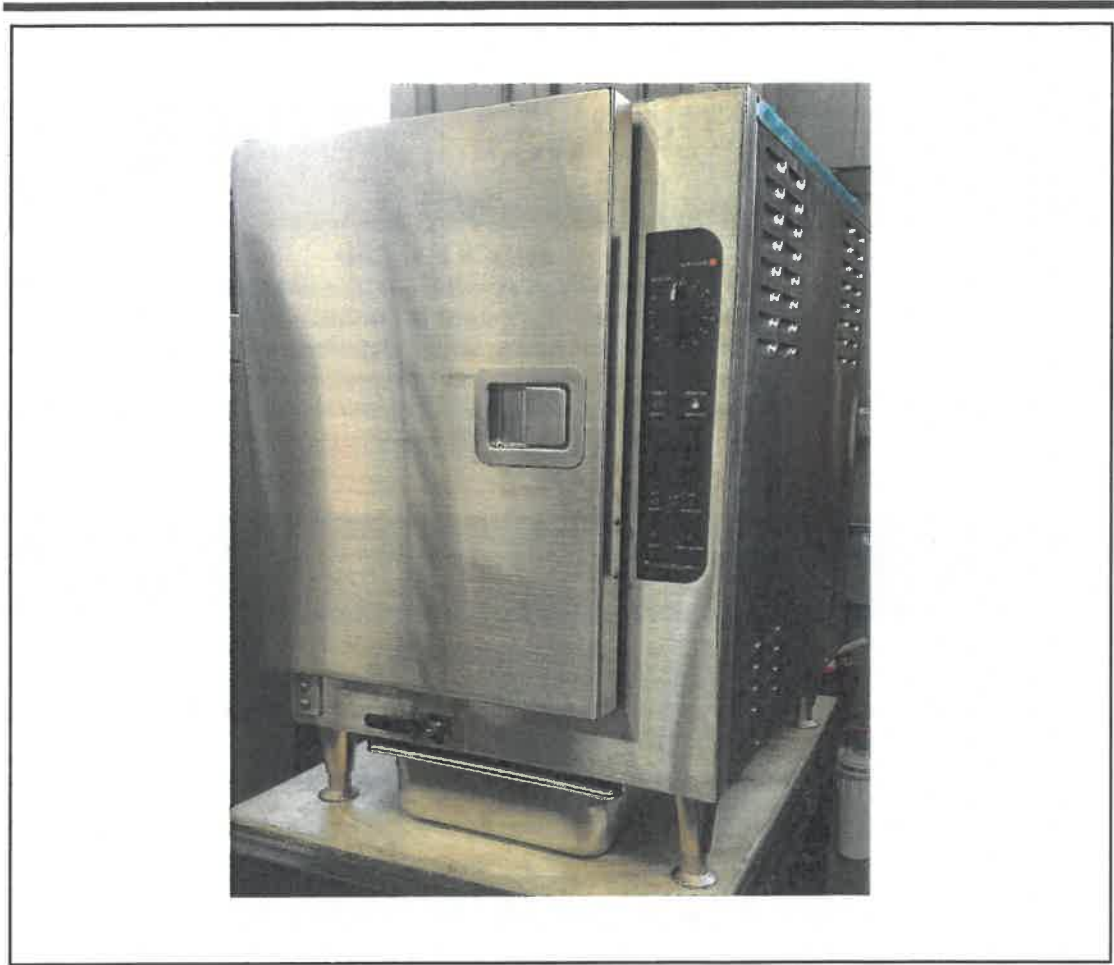


# Operator's Manual

## Use and Care Instructions



### Connectionless Chef Model No. 22CCT6

1333 East 179<sup>th</sup> Street  
Cleveland, Ohio 44110

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

Fax: (216) 481-3782  
[www.clevelandrange.com](http://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.

## **WARNING**

This appliance is constantly hot whenever the main power switch is ON (and the unit is plugged in for cord equipped models), the door is closed and the reservoir is filled with water. Even when this appliance is not in an active cooking cycle, this appliance remains hot by maintaining the Standby temperature in the cooking compartment.

**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.**

# Connectionless Chef 22CCT6 - OPERATOR'S 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**

---

**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.)

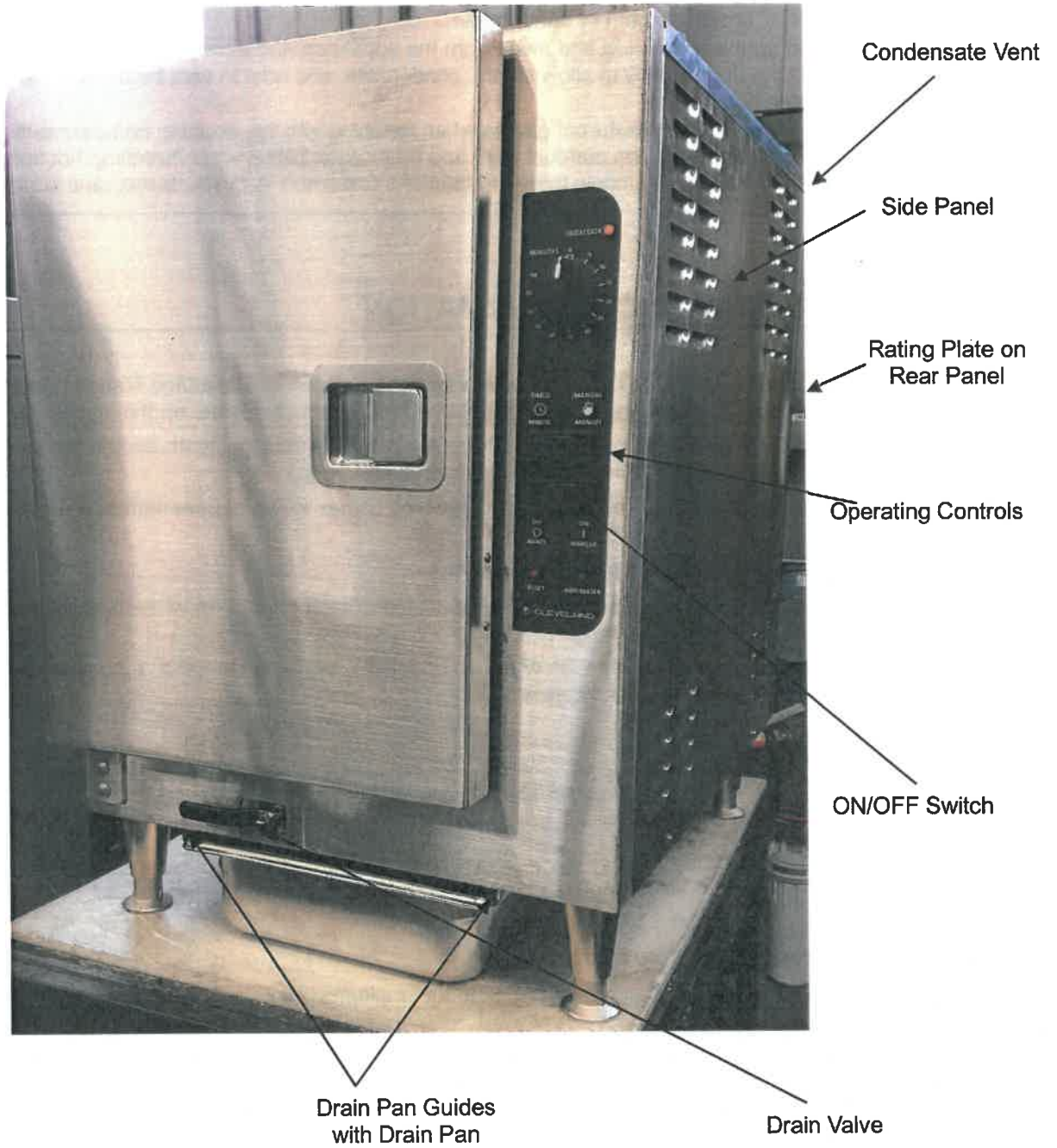
- Serial Number \_\_\_\_\_  
(Write the Serial Number of your appliance here.)

### **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.
- 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.

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- 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.

### 6. 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.

### 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.

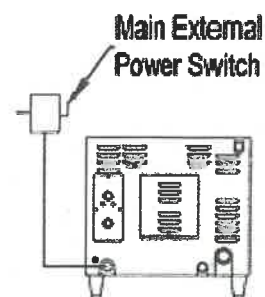


Figure 3-3

### 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.

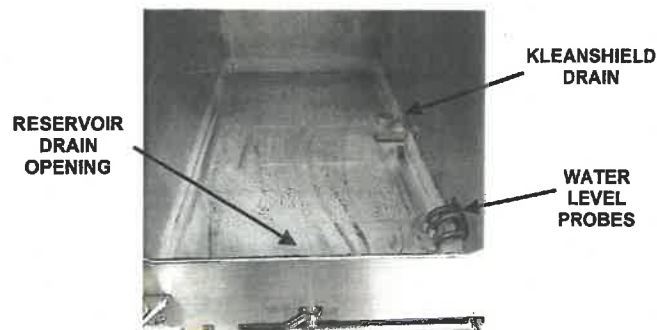


Figure 3-4  
Inspecting Compartment  
(Model 22CCT6 Shown)

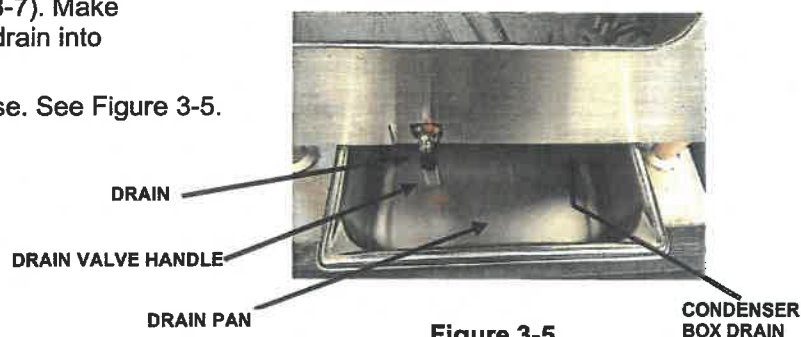


Figure 3-5  
Drains and Drain Pan

### 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. 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.

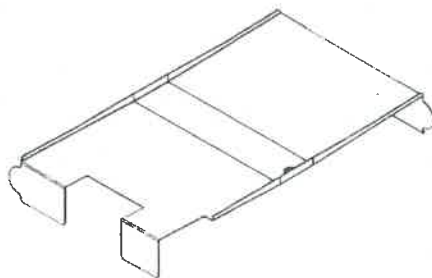


Figure 3-6  
KleanShield™

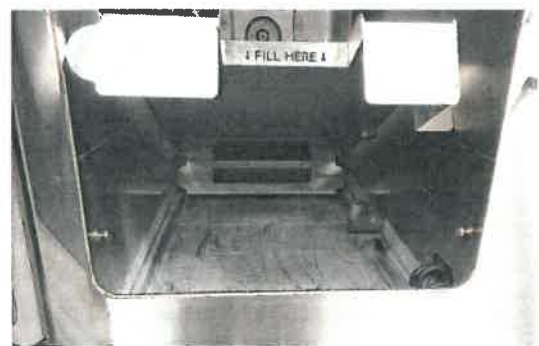


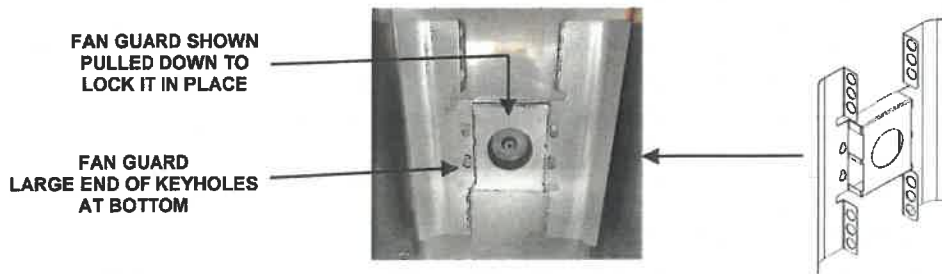
Figure 3-7  
KleanShield™  
Installation

## 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.

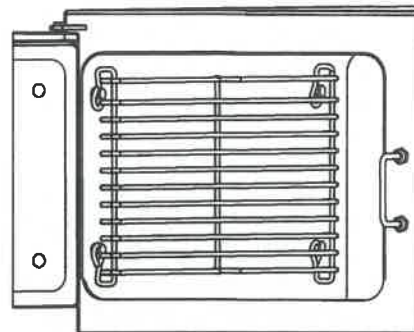
1. Hold the fan guard so that the large ends of the keyholes are towards the bottom of the steamer.
2. Place all four openings over the mounts located on the rear wall of the steamer
3. Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-8.



**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.



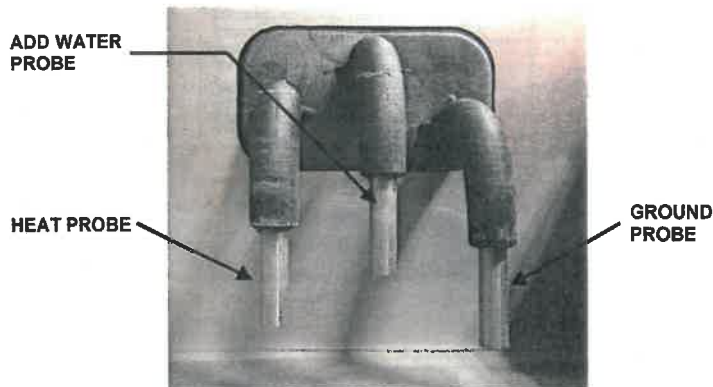
**Figure 3-10**  
Bypass Shield  
Installation

### K. High Limit Reset

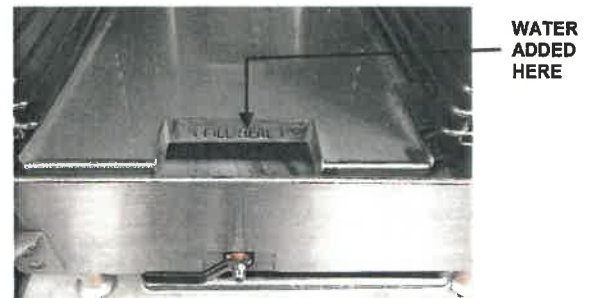
- This steamer has a high limit lockout to protect the unit from overheating.
- If the high limit lockout temperature is reached:
  1. The Red RESET light will turn ON
  2. A buzzer will sound continuously
  3. The heater will shut OFF
  4. The steamer must be reset before cooking can continue
- To reset 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. 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.

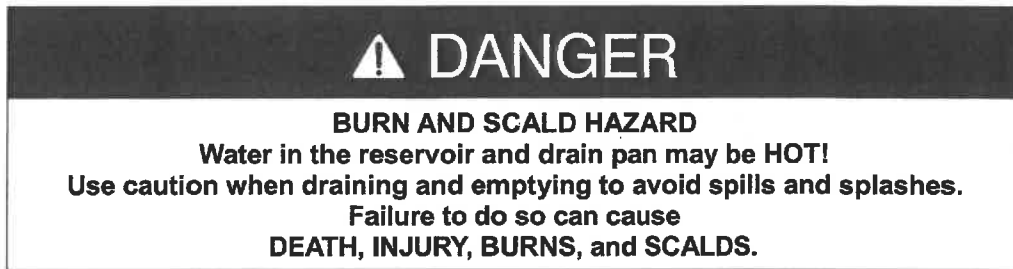
Injury and equipment damage can result from shifting the Connectionless Chef out of level while the power is turned on at the Main External Power Supply and/or water is in the Connectionless Chef.

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.

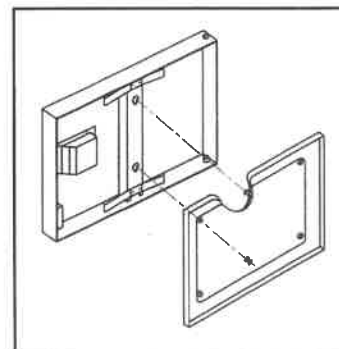
### Cleaning Procedure (Continued)

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.



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

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.

## CHAPTER 6 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**

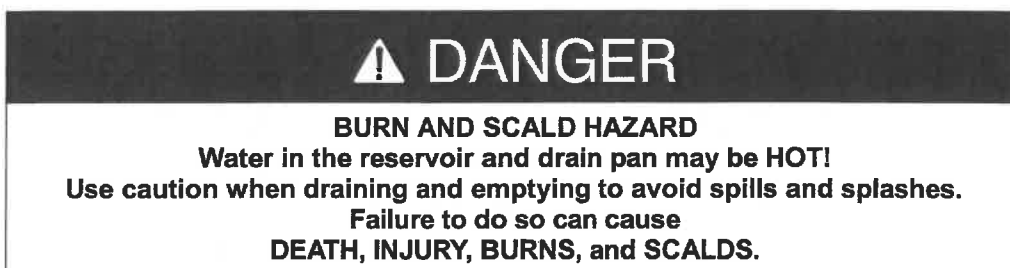
Do not use any other product or method of descaling other than the *DISSOLVE*® Descaler method using Part No. 106174.

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 7 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 3-7) 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.

