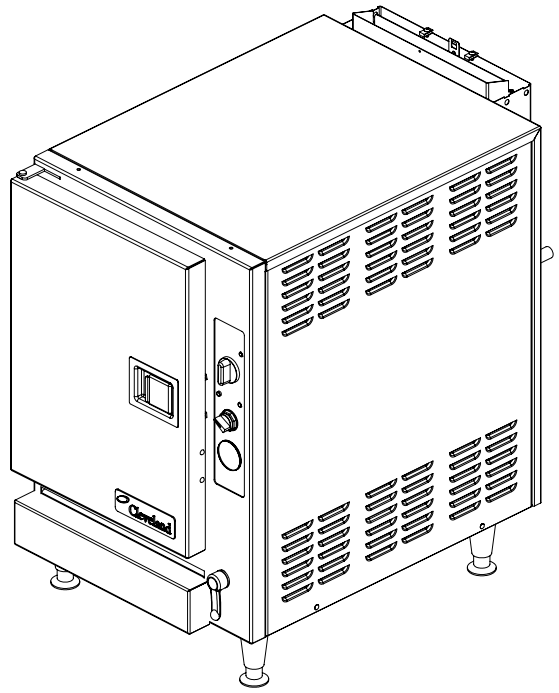
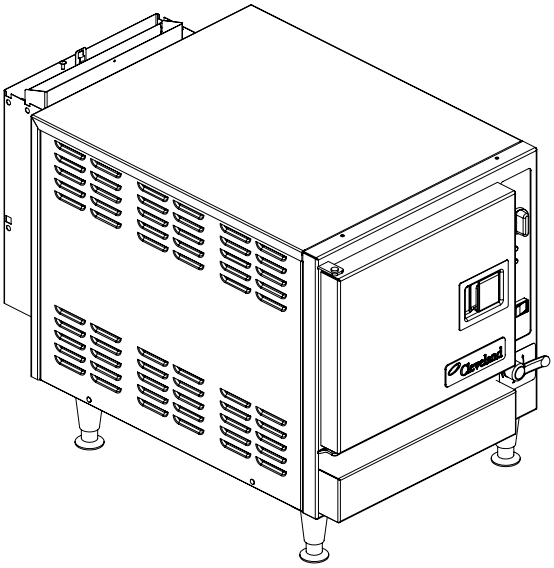
SERVICE MANUAL

22CGT6.1





22CGT3.1

Series: SteamChef™ Models 22CGT3.1 and 22CGT6.1

1333 East 179th Street
Cleveland, Ohio 44110

Phone: (216) 481-4900
Fax: (216) 481 3782
www.clevelandrange.com

Cleveland

FOR YOUR SAFETY

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

⚠WARNING

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

NOTICE

Post instructions to be followed if the user smells gas.
Display the instructions in a prominent location.
All users of this equipment must understand the instructions.
Obtain the instructions from the local gas supplier.
Failure to follow the instructions if there is a gas leak can cause death, injury, and/or property damage.

⚠ DANGER

ELECTRIC SHOCK HAZARD

DEATH, INJURY, or EQUIPMENT DAMAGE can result from touching any component inside this appliance when the power is connected.
Whenever possible disconnect the power while installing, servicing, or testing.
When installation, service, or tests require power to be connected; use extreme caution and every possible precaution and safety measure while installing, servicing, or testing this appliance.

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

⚠WARNING

Do not connect the drain connection to any drain material that cannot sustain 140° Fahrenheit.
Using drain material that cannot withstand 140° Fahrenheit can result in injury, equipment damage, and property damage.

KEEP THIS MANUAL FOR REFERENCE

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

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

Cleveland Range SteamChef appliances are intended for other than household use.

Cleveland STATEMENT OF POLICIES

L I M I T E D W A R R A N T Y

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, which ever comes first.

CLEVELAND RANGE agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CLEVELAND RANGE OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. Cleveland Range will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl. Bd., CSA, and others.

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA	less than	13 parts per million
CHLORIDE	less than	30 parts per million
pH FACTOR	greater than 7.5	

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 2% of the List Price per year. The 2% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

Second year limited extended warranty coverage on Cleveland Steamers when purchased with a water filter applies to water related components only.

PRODUCT INFORMATION for 22CGT3.1 and 22CGT6.1 SteamChefs

A. Product Information

This manual covers the installation of SteamChef Steam Cookers (steamers), Cleveland Range models 22CGT6.1 and 22CGT3.1 and covers the standard features and options available on SteamChefs.

- Other than the selection of options and size (3 or 6 pan), there are presently no significant design, parts, or operating differences among SteamChefs with these model numbers.
- Figure 2-1 illustrates the major external features of SteamChefs.
- For further information, contact your Cleveland Range sales representative or Cleveland Range.

B. Product Information Plate

The Product Information Plate is on the side opposite the control panel. It lists the model, serial number, gas, electric, and wiring requirements of the SteamChef.

C. Lifting Points – Do NOT Lift from Sides

- Lift as shown from front or back.
- Place lift truck forks or lifting straps BETWEEN the 4" legs.
- Do **NOT** lift from the sides. Lifting from the sides will damage the SteamChef and void the Warranty.
- See Chapters 2 and 3 for lifting warnings and appliance weights.

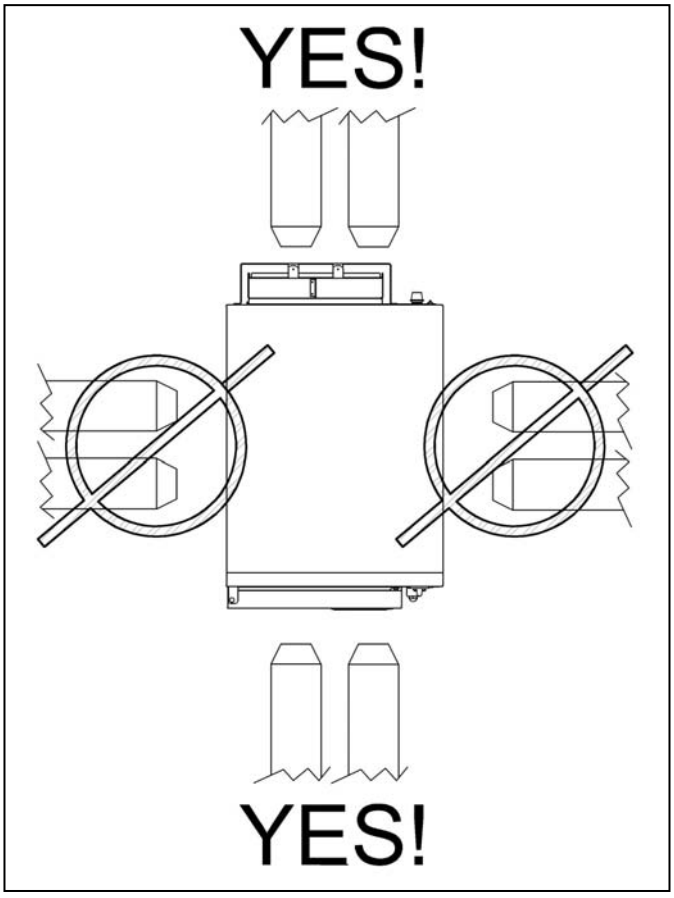


Figure 1-1
Do NOT Lift from Sides

PRODUCT INFORMATION

A. Product Information This manual covers the operation of SteamChef Steam Cookers (steamers), Cleveland Range models 22CGT3.1 and 22CGT6.1 and covers the standard features and options available on SteamChef steamers.

- Other than the selection of options and size (3 or 6 pan), there are presently no significant design, parts, or operating differences among SteamChefs with these model numbers.
- Figure 2-1 illustrates the major external features of SteamChefs.
- 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 SteamChef: a model number and a serial number. The model number identifies the product characteristics. The serial number identifies the individual SteamChef.
2. Please provide the model number and serial number when you contact Cleveland Range or a qualified Cleveland Range authorized service representative.

Serial Number_____

(Write the Serial Number of your SteamChef here.)

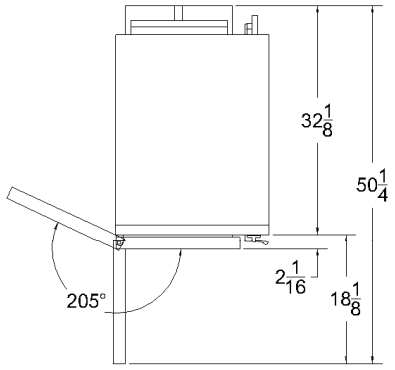
Model Number_____

(Write the Model Number of your SteamChef here.)

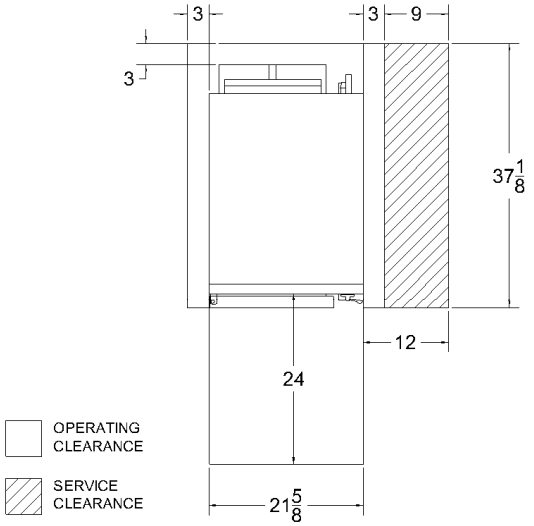
C. Product Information Plate

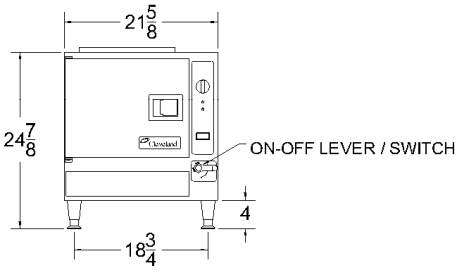
The Product Information Plate is on the side opposite the control panel. It lists the model, serial number, gas, electric, and wiring requirements of the SteamChef.

Dimensions and Clearances
22CGT3.1&6.1
Figure 2-1

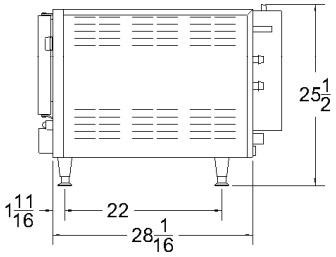


TOP VIEW



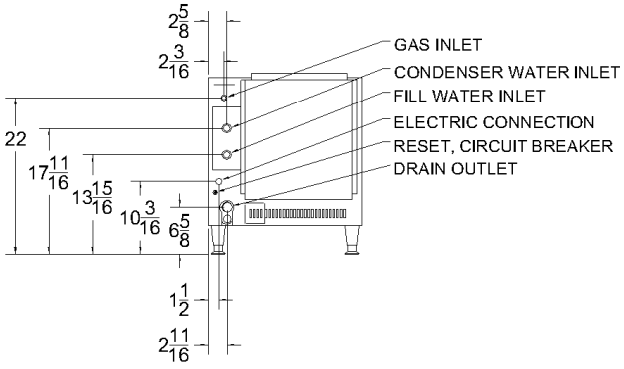


FRONT VIEW



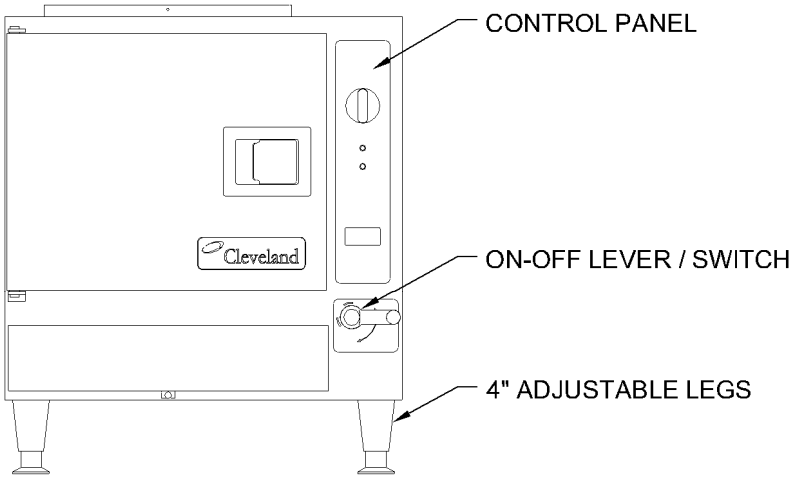
RIGHT SIDE VIEW

Note: Height of 22CGT6.1 is 34 3/4

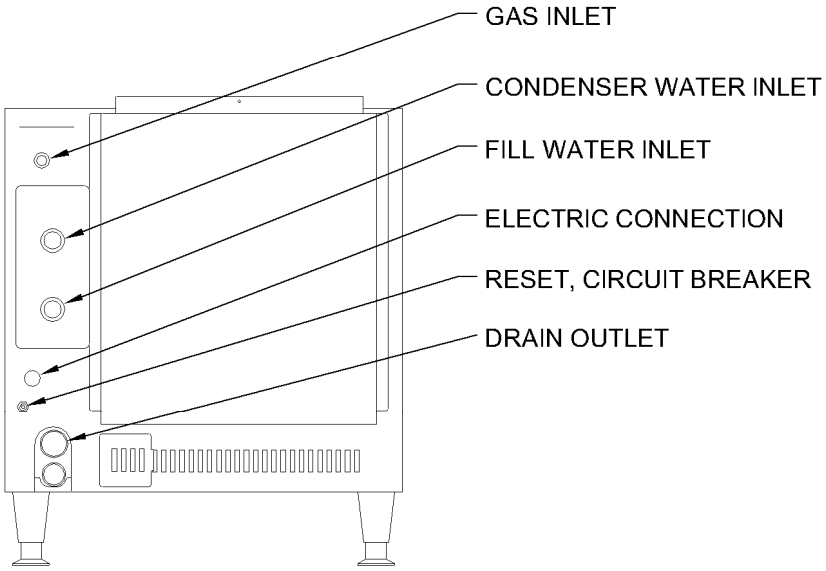


REAR VIEW

Product Views
Figure 2-1



FRONT VIEW



BACK VIEW

GENERAL INFORMATION and INSTALLATION INSTRUCTIONS

A. General Information and Installation Instructions

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 Fuel Gas Code, ANSI Z223.1 / NFPA 54 (latest edition), or the Natural Gas and Propane Installation Code CSA B1 49.1, as applicable.
   b. The National Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.2, as applicable.
      - When installed, the appliance must be electrically grounded in accordance with the above.
      - Note: This appliance is not GFI (GFCI) compatible.
   c. 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.
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.

⚠ DANGER

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

B. Inspect the Appliance 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 at once.

INSTALLATION of the SteamChef

A. Selecting a Location for the SteamChef

1. For safe and efficient operation, observe the following criteria when selecting an operating location for this appliance:
   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 22CGT3.1 is 310 lbs.
      - The operating weight of a 22CGT6.1 is 360 lbs.
   c. Position this appliance so it will not tip or slide.
   d. The operating surface must be level enough to allow leveling this appliance with its adjustable legs. This appliance **MUST** be level both front to back and side to side before operation.
   e. A suitable drain must be available within 12 feet of the appliance.
   f. The location must include space for Operating and Service/Secondary Clearances and the Exhaust Hood. See Figure 2-1.
      - Maintain a 3-inch operating clearance on both sides of the appliance.
      - Cleveland Range recommends a 12-inch secondary clearance on the control side for service.
      - Maintain at least a 3-inch operating clearance at the rear of the appliance.
      - Maintain at least a 24-inch clearance in front of the appliance for door swing and standard pan clearance.

⚠WARNING

All clearance requirements above, below, and around the SteamChef 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.

   g. KEEP THE AREA FREE AND CLEAR OF COMBUSTIBLES.
   h. Proper air supply for ventilation and combustion is REQUIRED for and CRITICAL to safe, efficient operation of a SteamChef. Do NOT obstruct the flow of combustion and ventilation air to the SteamChef.
   i. Make sure the air vents of the SteamChef are not blocked with or by anything.
   j. Allow for sufficient extra distance if a "high heat source" (e.g. a broiler) is located next to the SteamChef. Contact Cleveland Range at 216-481-4900 or 1-800-338-2204 for recommendations.
   k. Do NOT install a SteamChef directly over a drain. Steam rising up out of the drain will adversely affect operation, hamper cooling air circulation, and damage electrical and electronic components.

B. Exhaust Hood Requirements

1. A gas fired SteamChef Oven must be installed under a suitable ventilation hood as required by the National Fuel Gas Code, ANSI Z223.1/NFPA 54. The venting hood system must also include an interlock to prevent the operation of this appliance without the operation of the ventilation hood.
2. The exhaust hood must extend over the gas flue opening and meet the following requirements:
   a. The SteamChef must be vented in accordance with all local, state and national codes for venting gas fired appliances.
   b. The exhaust hood must be sized for the cumulative ventilation requirements of all the gas-fired appliances in the area under the hood, including the SteamChef.

- The BTU/HR for a 22CGT3.1 and 22CGT6.1 is 32,000.

c. If an existing hood does not meet all specifications, a new one must be constructed over the SteamChef.

d. When determining hood size, include operating clearances. See Figure 2-1.

C. Install the Legs

1. The legs on the SteamChef must be used for installing the appliance, unless it is installed with a Cleveland Range stand. See the instructions included with the stand.
2. In order to safely assemble the legs onto the appliance without damaging it, the following assembly procedure should be used.
   a. Check that the feet are fully retracted into the legs. Do not over tighten. The feet should easily screw in and out using fingers only.
   b. Remove the four foam packing blocks from the upper packing assembly, and position them on a flat surface (such as the floor) in the pattern shown in Figure 3-1.
   c. Center the SteamChef™ on the blocks as shown in Figure 3-1.
   d. Screw the four legs into the weld nut mounting holes. All four legs must be installed for proper installation of a SteamChef™.
   e. The appliance is now ready to be moved to its final location. Lift the appliance off the blocks, and move it to its final location. Do **NOT** lift from sides. See Figure 1-1.
   f. Discard the foam packing blocks.

⚠ DANGER

Improper lifting can result in DEATH, INJURY, AND EQUIPMENT DAMAGE.
Use enough workers with training and experience lifting heavy equipment to place SteamChefs on supporting surfaces, and to lift and to move SteamChefs and accessories.

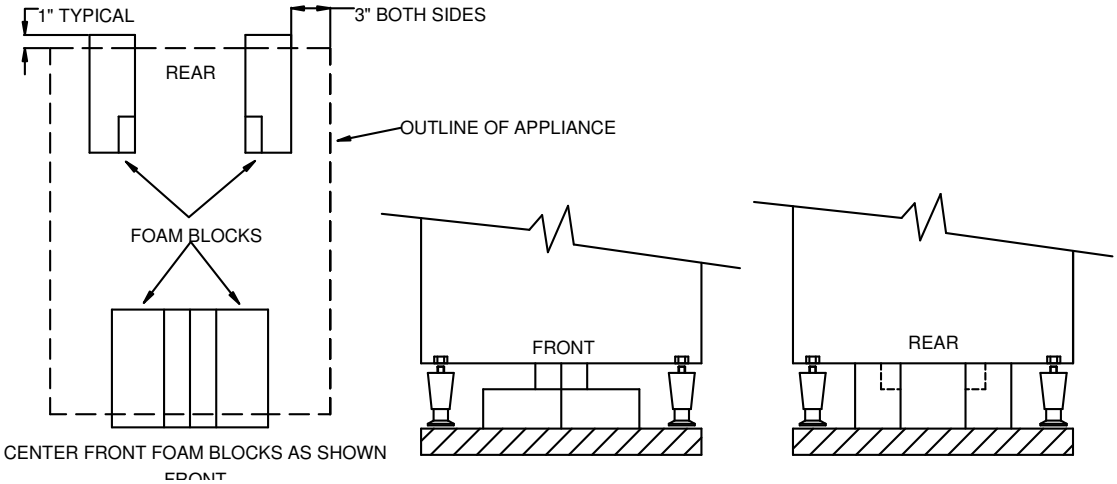


Figure 3-1
SteamChef on Foam Packing Blocks, Top, Front, and Rear Views

D. Position and Level the SteamChef

1. Move the SteamChef into position.
2. Place a level along the bottom edge of the SteamChef.
3. Use the adjustable legs of the SteamChef or the adjustable legs of the Cleveland Range stand to level the SteamChef front-to-back and side-to-side.

E. Gas Supply for the SteamChef

⚠ DANGER

GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS.
INJURY, DEATH, AND PROPERTY DAMAGE WILL RESULT.
If the installer smells gas, or suspects there is a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier and supersede any other instructions.

If a gas leak is suspected, observe the following precautions in addition to the posted instructions:

- **Do NOT light or start any appliance.**
- **Do NOT touch any electrical switch.**
- **Do NOT use any phone in the building.**
- **Immediately call the gas supplier from a phone away from the building.**
- **Follow the gas supplier's instructions.**
- **If the gas supplier cannot be reached, call the fire department.**

1. Gas Supply Requirements

- Gas supply type MUST match the type of gas shown on the rating plate.
- Gas supply pressure must NOT exceed 14" water column (1/2 psi), and fall within the acceptable pressure range shown below when using 3/4" NPT line and a 1/2" NPT connection
- Natural gas pressure at 1000 BTU/CF must be between 7" – 14" water column.
- If the gas supply pressure exceeds 14" water column, a pressure regulating valve (pressure regulator) must be installed in gas supply plumbing to reduce pressure to the SteamChef. See Figure 3-2.

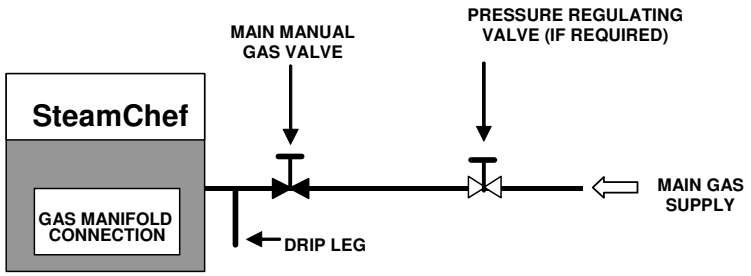
2. Installation of the Gas Supply Lines

The Installer / owner is responsible for furnishing and installing gas supply lines, valves, regulators, and accessories.

When installing gas supply lines and accessories, observe the following:

a. Refer to Figure 3-2 for the recommended layout of the gas supply lines.
b. Use a non-hardening pipe thread sealant resistant to LP gas.
c. The ½" NPT gas inlet is on the back of the SteamChef. See Figure 2-1
d. Install main manual shut off valve between gas supply and the SteamChef. See Figure 3-2. This main manual shut off valve is called the "Main Manual Gas Valve."
e. Install a sediment trap (drip leg) in gas supply line. See Figure 3-2.

Gas Supply Line Layout
Figure 3-2



3. Testing Gas Supply Lines

1) Test all pipe joints for leaks with soap and water solution.
2) Check all connections for proper tightness.
3) Remove the control side panel to inspect gas connections inside the SteamChef.
4) Open the gas supply valves.
5) Check all lines and connections for leaks, both inside and outside the SteamChef.
6) All leaks must be corrected before attempting to operate the SteamChef.
7) Replace the side panel and secure it to the SteamChef before starting the SteamChef.

4. Pressure Testing Gas Supply Lines

If any pressure testing is required, the SteamChef must be disconnected or isolated from the gas supply piping system during any pressure testing as follows:

- The appliance and its main manual shut-off valve must be **disconnected** from the gas supply piping system during any pressure testing of the system at test pressures in excess of 14" water column (1/2 psi or 3.45 kPa).
- The appliance must be isolated from the gas supply piping system by closing its main manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" water column (1/2 psi or 3.45 kPa).

F. Water Connections for the SteamChef

1. Water Supply Quality Requirements

NOTICE
Using water outside the limits specified in the Warranty without appropriate adjustment in the maintenance schedule voids warranty coverage.

a. Contact your Cleveland Range sales representative for details on how to provide water per Minimum Water Quality Requirements in the Warranty, or how to increase the frequency of maintenance, cleaning, and descaling.
b. Poor water supply quality degrades SteamChef performance.
c. Check the quality of supply water before designing the water supply by contacting a local water treatment specialist for on-premises water analysis.
d. Softened or chlorinated water damages the steam generator by increasing corrosion. Carbon type filters are required before water enters the steam generator if supply water is softened or chlorinated.
e. If a water treatment system must be installed to achieve acceptable water quality, install it **BEFORE** connecting the water supply lines to a SteamChef.
f. If analysis shows that supply water is below Minimum Water Quality:
   - **EITHER** a water treatment system and/or carbon filter must be installed in the line feeding the steam generator,
   - **OR** the frequency of maintenance, cleaning, and descaling must be increased beyond that recommended in the maintenance schedule.

2. Connection of the Water Supply Lines

- The Installer/Owner is responsible for the correct water connection of the SteamChef.
- When connecting water supply lines observe the following instructions, and any and all other applicable national, state, and local codes and regulations.
- **NOTICE: Connect the SteamChef to COLD WATER!**
- Never connect the SteamChef to HOT WATER! The Condenser system and the steam generator will not work properly if connected to HOT or WARM water.

a. The water supply must have a minimum dynamic (flow) pressure of 35 psi (2.4 kg/cm²) and a maximum static pressure of 60 psi (4.1 kg/cm²).

b. If the static pressure is above 60 psi, a pressure regulator must be used and set at approximately 50 psi. Pressure above 60 psi can damage solenoid valves.

c. SteamChefs have two connection points for incoming water: condenser, and generator.

d. If the water supply meets requirements shown in the Warranty then the Single Water Supply Arrangement shown in Figure 3-4 may be used.

e. If the water supply fails to meet the requirements shown in the Warranty then use the Separate Water Supply Arrangement shown in Figure 3-5.

f. Installation Requirements:

1) Apply non-hardening pipe sealant to all the threaded connections **except** the 3/4" GHT (Garden Hose Thread or National Hose Thread) connections at the Water Connection. GHT or NHT connections do not require pipe sealant.

2) Install a manual water shut-off valve (not provided) between main cold water supply line(s) and SteamChef supply lines.

3) The National Sanitation Foundation (NSF) requires installation of a check-valve (or other approved anti-backflow / anti-siphon device) (not provided) in all supply lines in accordance with and as required by local, state, and national health, sanitation, and plumbing codes.

4) Check local codes to determine exactly what type of anti-backflow / anti-siphon device is necessary to meet local requirements.

5) Cleveland Range recommends the plumbing layout in either Figure 3-4 for installations using a single water supply or Figure 3-5 if a separate conditioned water supply is used for the steam generator reservoir feed.

- Use two (2) 3/8" supply lines for a separate conditioned water supply. See Figure
- Use one (1) 1/2" supply line for a single water supply. Use the Single Point Water Connection Kit (cold water supply splitter) (P/N 111009).

6) The SteamChef has two 3/4-inch NHT fittings (National Hose Thread or Garden Hose Thread) for the water connections to the water reservoir and to the condenser. **Note**: The hose connector used must be NSF or FDA rated for food grade service.

7) Construct all supply lines up to the point of installing the filter washer.

8) Flush the water supply lines before connecting them.

9) A Filter Washer is supplied installed in each of the water inlets of this SteamChef (See Figure 3-3, Cleveland Range Part Number 110987.)

- Remove the water supply shipping cap. The filter washer is under the shipping cap.
- Make sure the filter washer is properly in place, and connect the water supply to the SteamChef.

Figure 3-3
Filter Washer
(P/N 110987)

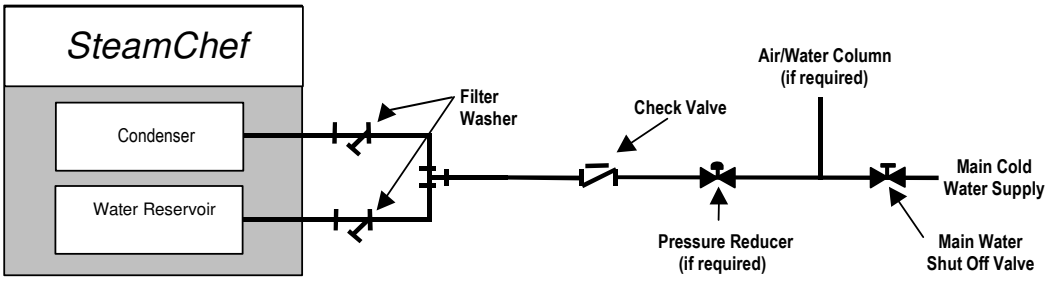


Figure 3-4 Cleveland Range Single Water Supply Arrangement

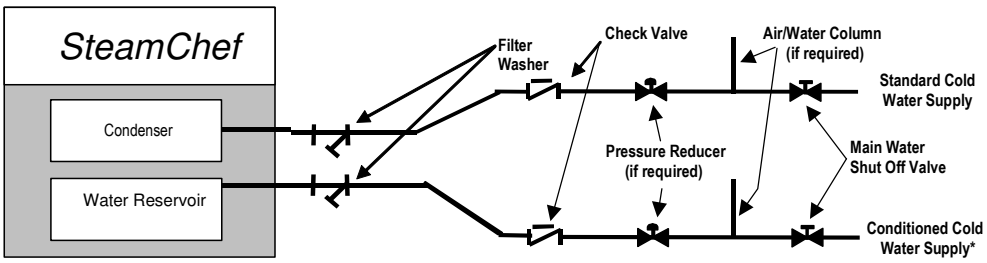


Figure 3-5 Cleveland Range Separate Water Supply Arrangement

"Conditioned" indicates water that has been filtered or treated by a Cleveland Range approved method to meet or exceed the water quality standards in the Warranty.

3. Test Water Supply Lines

a. Make sure the Main External Power Switch is OFF.
b. Check all connections for proper tightness.
c. Remove the control side panel to inspect water connections inside the SteamChef.
d. Open the water supply valves.
e. Check all lines and connections for leaks, both inside and outside the SteamChef.
f. Correct any leaks.
g. Replace the side panel and secure it to the SteamChef before starting the SteamChef.

G. Electric Connections for the SteamChef

1. Check the rating plate to make sure the SteamChef is compatible with the local electric supply.

- The rating plate is located on the side panel OPPOSITE the control side.
- The electrical diagram and the spare parts list are on the side panel on the control side.
- The main terminals are behind the control side panel in the service connection area.

2. The electrical supply must match all electrical and wiring requirements specified on the rating plate and the connection must be made in accordance with the following requirements:

a. The SteamChef must be properly grounded by the installer.
b. The electrical power lines must be installed in accordance with:
   - The National Electric Code, ANSI/NFPA No. 70 LATEST EDITION (USA).
   - Canadian Electrical Code, CSA C22.2.
   - Any other applicable national, state, or local laws, codes, and regulations.

3. A main external disconnect switch should be installed near the SteamChef as shown in Figure 3-6.

- A separate fuse or breaker sized to meet the line amps required by the SteamChef should be installed either as part of the main external power switch or in a separate fuse box.

- The fuse or breaker and disconnect switch combination is called the “Main External Power Switch.” See Figure 3-6.
- This appliance is not suitable for connection to a power cord. Do NOT use a power cord.
- This appliance is not suitable for connection to a GFCI (GFI). Do NOT use a GFCI (GFI).

4. Remove the control side panel.

5. Make the electrical connection using sufficient length of flexible conduit, per local code, so the SteamChef can be moved for service.

6. Mechanically secure the flexible conduit to the SteamChef’s electrical access hole.

7. Check all cable and wire connections for size, location, and tightness.

8. Replace the control side panel and secure it to the SteamChef before starting the SteamChef.

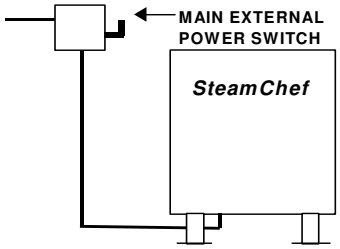


Figure 3-6
Main External Power Switch

H. Install the Free Air Vented Drain Line

⚠ DANGER

DEATH, INJURY, EQUIPMENT and PROPERTY DAMAGE will result from improper installation of drain outlet lines. Install free air vented drain lines as described in this manual.

NOTICE: Furnishing and installing drain lines and drainpipe is the responsibility of the Owner/Installer.

NOTICE: Improper installation of drain outlet lines voids the SteamChef Warranty.

The following restrictions and requirements are critical to the safety of personnel and equipment, and must not be violated under any circumstances:

1. The drain lines must be installed in compliance with the *Food Code* (latest edition) of the Food and Drug Administration (FDA), and any other applicable national, state, or local codes and regulations.
2. The drain line must be free air vented, have gravity flow from the SteamChef, and terminate outside the perimeter of the SteamChef.
3. Free air venting requires a minimum 1” clearance between the end of the drain line and the top of the floor drain. See Figure 3-7.
4. Do NOT install the SteamChef 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.
5. Do NOT connect the SteamChef drain connection to any drain material that cannot sustain 180° F.
6. Do NOT connect drains from any other equipment to the drain line of the SteamChef.
7. Do NOT connect the drain outlet extension line directly into a floor drain or a sewer line.
8. Do NOT connect the SteamChef drain directly to drains or to the plumbing of any other equipment.

9. Do NOT install a trap or shutoff in the drain line.
10. The total length of pipe and number of bend fittings required to reach the open drain determines the pipe size used to extend the drain line to an open drain.
    - Do NOT make a drain outlet extension more than 12 feet long.
    - If the drain outlet extension requires 6 feet or less of pipe, and no more than two elbows are required, 1 ½-inch pipe and fittings are acceptable.
    - If the drain outlet extension requires 6 to 12 feet of pipe, or requires three elbows, then 2-inch pipe and fittings are required.
11. Refer to Figure 3-5: Connect the drain.

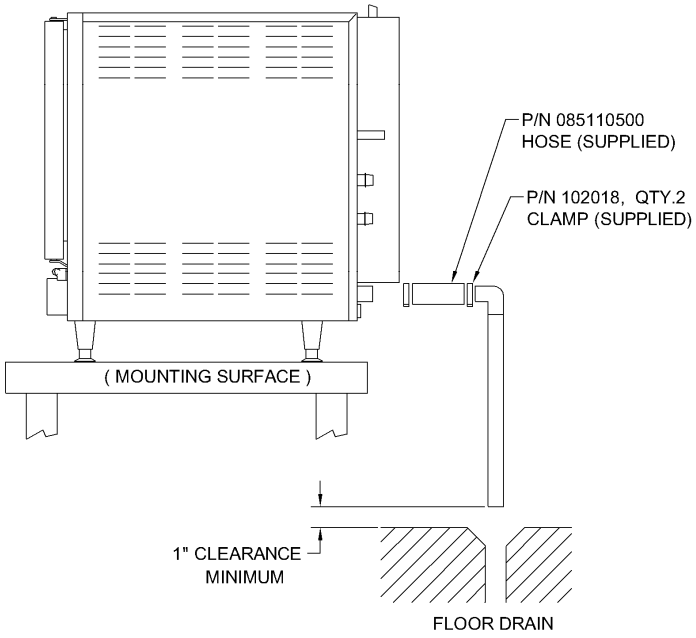


Figure 3-7
Typical Drain Layout

I. Install the Fan Guard and Air Diverter

Note: See Figure 3-8.

a. To Install the fan guard and air diverter:
   1) Hold the fan guard so that the large ends of the keyholes are towards the bottom of the SteamChef.
   2) Place all four openings over the mounts located on the rear wall of the SteamChef.
   3) Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-8.
   4) Place the air diverter over the fan guard. Press lightly towards the rear wall until the air diverter drops into its slots in the fan guard.

J. Install the KleanShield™

Note: See Figure 3-8.

Never operate a SteamChef without a properly installed KleanShield™.

1. Place the KleanShield™ into the SteamChef so the drain trough slips into the KleanShield™ drain at the rear of the cooking compartment.
2. 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.

⚠WARNING

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

K. Install the Slide Racks (Pan Racks)

Note: See Figure 3-8.

1. Each slide rack has four loops: two at the top and two at the bottom. Hold the slide rack so the ends of the hanger loops are towards the cooking compartment wall, as shown in Figure 3-8.
2. Slide one rack into the compartment with the hanger loops on the cooking compartment wall side.
3. Hook the loops over the top and bottom pins.
4. Repeat steps 1. through 3. for the other rack.

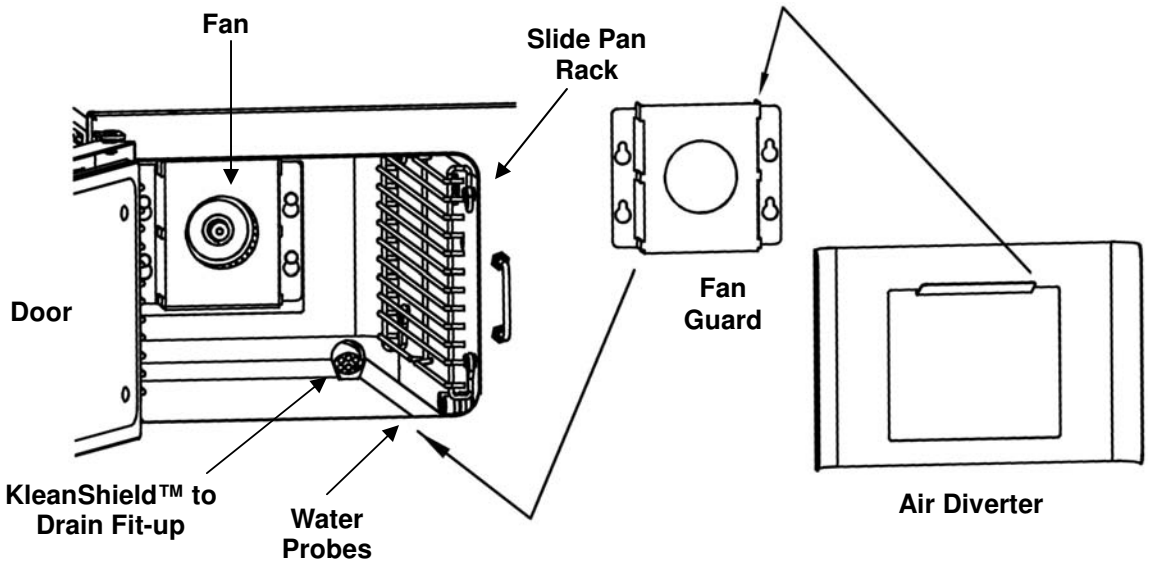


Figure 3-8
Cooking Compartment

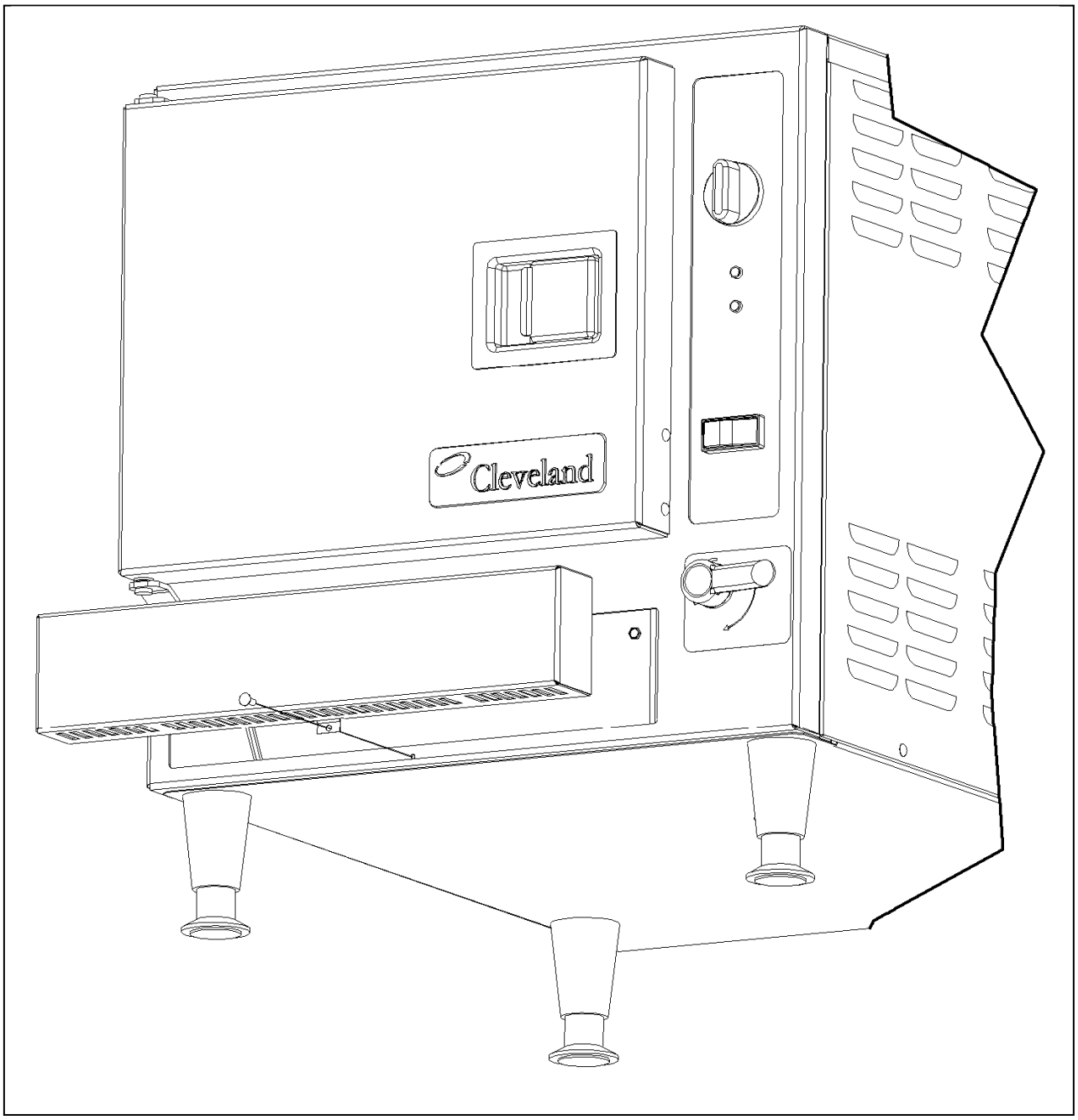


Figure 5-1
Front Burner Cover Installation

Note: The Front Burner Cover is shipped loose.

To Install the Front Burner Cover:

1. **Place the Front Burner Cover in place as shown. See Figure 5-1.**
2. **Attach the Front Burner Cover with the screw as shown.**

Free Start-Up Program

Get the most from your Cleveland Range equipment with Cleveland Range's "Free Start-Up."

Performance Check-Out: Contact your Cleveland Range maintenance and repair center for your Performance Check-Out before starting your new Cleveland Range Steamer.

The Performance Check-Out includes:
Inspection of the Installation
Review of Cleaning Procedures
Review of Maintenance Procedures
Start of Warranty Protection

Equipment Demonstration: After your Performance Check-Out, contact your Cleveland Range sales representative for your free Equipment Demonstration.

The Equipment Demonstration includes:
Proper Operation
Optimized Use
Care, Cleaning, and Maintenance

To arrange for your free Start-Up Program appointment consult your Customer Service Directory or call Cleveland Range at:

216-481-4900

OR

1-800-338-2204

Ask your sales representative for more information about uses for your SteamChef.

GENERAL SAFETY

To use a SteamChef Steam Cooker (steamer) safely and effectively, each operator must read and understand this manual completely before starting operation. The owner and operator(s) of SteamChefs must keep these instructions in an easily accessible location for reference and training.

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

A. Gas Leak Instructions

⚠ DANGER

GAS LEAKS ARE FIRE AND EXPLOSION HAZARDS.
INJURY, DEATH, AND PROPERTY DAMAGE WILL RESULT.
If anyone smells gas, or suspects there is a gas leak, immediately refer to the posted gas leak instructions. The posted instructions are provided by the local gas supplier, and supersede any other instructions.

Observe the following precautions in addition to the posted instructions:

- **Do NOT light or start any appliance.**
- **Do NOT touch any electrical switch.**
- **Do NOT use any phone in the building.**
- **Immediately call the gas supplier from a phone away from the building.**
- **Follow the gas supplier's instructions.**
- **If the gas supplier cannot be reached, call the fire department.**

B. Operational Safety

The Operational Safety section outlines minimum safety policies and procedures for operating one or more SteamChef steamers.

1. Do not store anything on top of the SteamChef.
2. Keep the area around and under the SteamChef free and clear of combustible materials.
3. Do NOT obstruct the flow of combustion and ventilation air to the SteamChef.
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 SteamChef 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 SteamChef.
7. Use only factory authorized repair parts.
8. Maintain written records of SteamChef service, maintenance, and repair. Each record must include at least:
    a. The date of the service, maintenance, or repair.
    b. A description of the service, maintenance, or repair performed.
    c. Copies of purchase order(s) and invoice(s) for repair parts and service, maintenance, or repair. Include part numbers, if applicable.
    d. The name and signature of the person performing the service, maintenance, or repair.

OPERATION

A. Main External Power Switch

- Usually, the SteamChef's Main External Power Switch is left ON during operating hours. If the Main External Power Switch is OFF, turn it ON as follows:

1. Turn the ON/OFF lever/switch to the OFF position.
2. The control panel settings are not important in this procedure. The control panel circuits are not powered while the ON/OFF lever/switch is OFF.
3. Refer to Figure 3-1 and turn on electric power to the SteamChef at the Main External Power Switch.

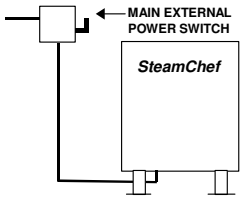


Figure 3-1
Main External Power Switch

B. Door Interlock Switch

The cooking compartment of the SteamChef is equipped with an automatic door interlock switch, which turns OFF the burner, fan, and stops the Timer when the door to a cooking compartment is opened.

⚠WARNING

Burn and Scald Hazard

Even though the burner shuts off as soon as a 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.

C. To Install/Remove the Fan Guard and Air Diverter

1. To Install the fan guard and air diverter:
   a. Hold the fan guard so that the large ends of the keyholes are towards the bottom of the SteamChef.
   b. Place all four openings over the mounts located on the rear wall of the SteamChef.
   c. Pull it down so that the narrow ends of the slots are pulled tight over the mounts. See Figure 3-2.
   d. Place the air diverter over the fan guard. Press lightly towards the rear wall until the air diverter drops into its slots in the fan guard.
2. To REMOVE the fan guard and air diverter:
   a. Lift the air diverter up and out of its slots in the fan guard.
   b. Tilt the air diverter back and slide it over the fan guard.
   c. Push up on the fan guard and slide the wide end of the slots over the mounts.

⚠WARNING

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

D. To Install/Remove the KleanShield™

Note: The KleanShield™ is dishwasher safe.

> **⚠WARNING**
>
> Never operate a SteamChef 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 SteamChef without the KleanShield™ properly installed can cause injury, equipment damage, and reduce performance.

1. To Install the KleanShield™.
   a. Place the KleanShield™ into the SteamChef so the drain trough slips into the KleanShield™ drain at the rear of the cooking compartment.
   b. 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.
2. To Remove the KleanShield™, wait for the SteamChef to cool, carefully lift the front of the KleanShield™ and remove the KleanShield™ from the cooking compartment.

E. To Install/Remove the Slide Racks (Pan Racks)

1. See Figure 3-2. Each rack has four loops: two at the top and two at the bottom. Hold the slide rack so the ends of the hanger loops are towards the cooking compartment wall.
   a. Slide a rack into the compartment with the hanger loops on the cooking compartment wall side.
   b. Hook the loops over the top and bottom pins.
   c. Repeat steps a and b for the other rack.
2. To REMOVE the slide racks, unhook the loops over the top and bottom pins and remove the racks.

F. To Inspect the Cooking Compartment

1. Before turning ON the power switch/lever to the SteamChef, the inside of the SteamChef must be clean. See Chapter 6.
2. Inspect the door gasket assembly, water level sensors, KleanShield™, drain screen, fan guard, air diverter, and slide racks for proper installation and cleanliness. See Figure 3-2.
3. Make sure that the KleanShield™ drain is clear. If the drain is blocked or slow, do NOT start the SteamChef until it has been cleaned. See Chapters 6 and 7 for Cleaning and Troubleshooting procedures. To check the drain:
   a. Pour about a quart of water through the KleanShield™ drain.
   b. Check that the water flows out the drain and drainpipe.

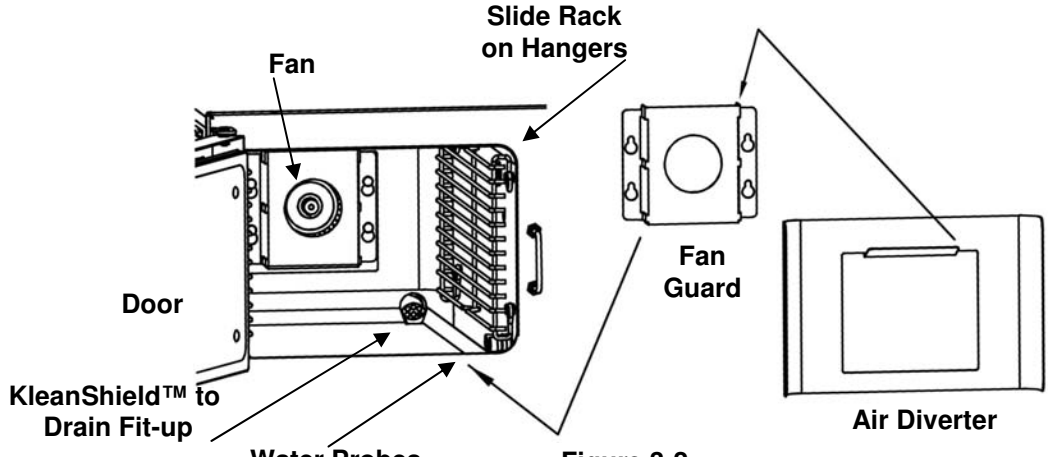


Figure 3-2
Cooking Compartment

G. Power ON (Automatic Water Fill / Automatic Preheat)

1. Set the TIMED/MANUAL switch to timed (Dial Timer SteamChefs) or set the selector switch to OFF (ON/OFF control SteamChefs).
2. Turn on the utilities (if not already on).
3. Turn ON power to the SteamChef by turning the Drain Valve Lever clockwise (down) to close the drain. See Figure 3-3.
4. The power ON indicator lights and the SteamChef reservoir fills.
5. Close the door. The SteamChef fills to the minimum operating level and the burner ignites.

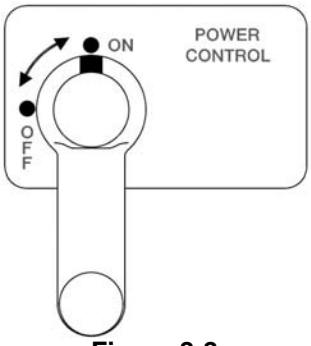


Figure 3-3
Drain Valve Lever

H. Lighting and Shutdown Instructions (Normal Operation and Power Failure)

1. Lighting and Shutdown Instructions for Normal Operation

⚠ DANGER

Do NOT attempt to operate a SteamChef during a power failure!
DEATH, INJURY, and EQUIPMENT DAMAGE can result.
Follow the Power Failure Shutdown Instructions.

⚠ DANGER

DO NOT TRY TO LIGHT BURNERS WITH A FLAME.

The SteamChef has an electronic ignition system, which automatically lights burners, senses the flame, and controls gas flow. This provides precise burner control, safe ignition, and safe shutdown.

DEATH, INJURY, OR EQUIPMENT DAMAGE may result from trying to light burners with a flame or from an improperly adjusted gas control and ignition system. Do not try to light burners with a flame. Do not alter any gas control adjustments.

If adjustment is required, contact a Cleveland Range authorized service center. Cleveland Range is in no way responsible for the operation or safety of this equipment if the controller, valve, igniter probe or any other gas system component is adjusted by anyone other than a qualified Cleveland Range authorized service representative

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

LIGHTING INSTRUCTIONS

1) CLOSE THE COOKING COMPARTMENT DOOR.
2) TURN THE ON/OFF LEVER/SWITCH CLOCKWISE TO THE ON POSITION.
   - RESERVOIR WILL FILL WITH WATER (ABOUT 1 MINUTE).
   - SPARK WILL INITIATE AND MAIN GAS VALVE WILL OPEN FOR 4 SECONDS.
   - IF THE UNIT FAILS TO LIGHT WITHIN 4 SECONDS GAS VALVE WILL CLOSE AND LOCKOUT AND A CONTINUOUS BUZZER WILL SOUND.
3) SYSTEM MAY BE RESET MANUALLY BY TURNING THE ON/OFF LEVER/SWITCH OFF FOR 5 MINUTES AND BACK ON.

SHUTDOWN INSTRUCTIONS

1) TURN OFF THE ON/OFF LEVER/SWITCH.
2) WAIT FOR THE 3-MINUTE DRAIN RINSE CYCLE TO RUN.
3) TURN OFF THE MAIN EXTERNAL POWER SWITCH.
4) TURN OFF THE MAIN MANUAL GAS VALVE.

2. **In the Event of a Power Failure**
   - In the event of a power failure, do NOT attempt to operate this appliance.

I. To Preheat the SteamChef

Preheating the SteamChef helps ensure productivity and consistency. Preheat before cooking, and reheat as needed between batches of food.

BEFORE PREHEATING inspect and clean the compartment. After preheating, the compartment will be too hot to inspect and clean safely.

To preheat the SteamChef:

a. Turn the SteamChef ON 15 minutes before cooking to allow time for the water reservoir to fill and SteamChef to heat:
   1) Close the SteamChef door.
   2) Select Timed mode.
   3) Set the Timer to 0.
   4) Turn ON the ON/OFF lever.

b. The SteamChef heats to the operating temperature.

J. High Limit Lockout

This SteamChef has a High Limit Lockout to protect the SteamChef from overheating.

1. If the SteamChef reaches the high limit temperature, the RESET light turns ON, a buzzer sounds continuously, and the burner shuts OFF.
   - The SteamChef must be reset before cooking can continue.
2. If the SteamChef overheats and locks out while cooking, open the door and check if there is water in the reservoir.
   - <u>If there is no water in the reservoir:</u>
     a. Turn OFF the SteamChef
     b. Wait for the SteamChef to cool
     c. Clean the water level probes
     d. Reset the High Limit Lockout (See Step 3.)
     e. Restart the SteamChef.
   - <u>If there is water in the reservoir at the operating level:</u>
     a. Turn OFF the SteamChef and wait for the reservoir to drain.
     b. Wait for the SteamChef to cool
     c. Clean the water level probes
     d. Reset the High Limit Lockout (See Step 3.)
     e. Restart the SteamChef.
   - If the problem repeats, call your qualified Cleveland Range authorized service representative to adjust or repair the SteamChef.

3. **To Reset the High Limit Lockout:**

   IMPORTANT: Do **NOT** add water to cool the SteamChef. This causes equipment damage.

   a. Turn OFF the ON/OFF lever.

   b. Open the cooking compartment door and wait for the SteamChef to cool.

   c. After the SteamChef is cool, check that the Water Level Sensor probes are clean.

   d. Press the High Limit Reset Button located on the bottom of the appliance about 3 inches from the control side and 4 inches from the front side. See Figure 3-4

      - If the button stays down, the SteamChef is cool enough to operate. Go to e).
      - If the button does not stay down, wait 5 more minutes and press it again.
        1) If the button stays down, go to e).
        2) If the button does not stay down, go to f).

   e. Replace the control side cover and restart the SteamChef. See “Power On” in Chapter 3.

   f. If the High Limit Lockout repeats:

      1) Replace the control side cover.
      2) Follow the Shutdown Instructions in Chapter 3.
      3) Call your qualified Cleveland Range authorized service representative.

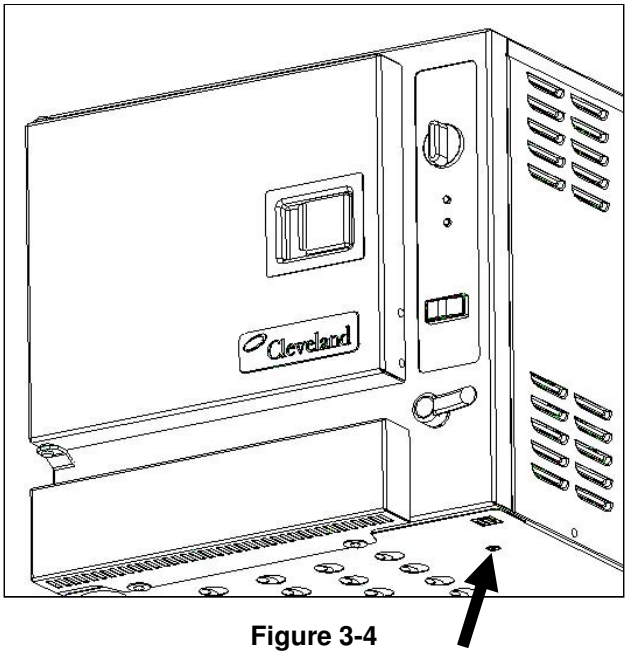


Figure 3-4
Reset Button Location

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

A. ON/OFF Control Panel

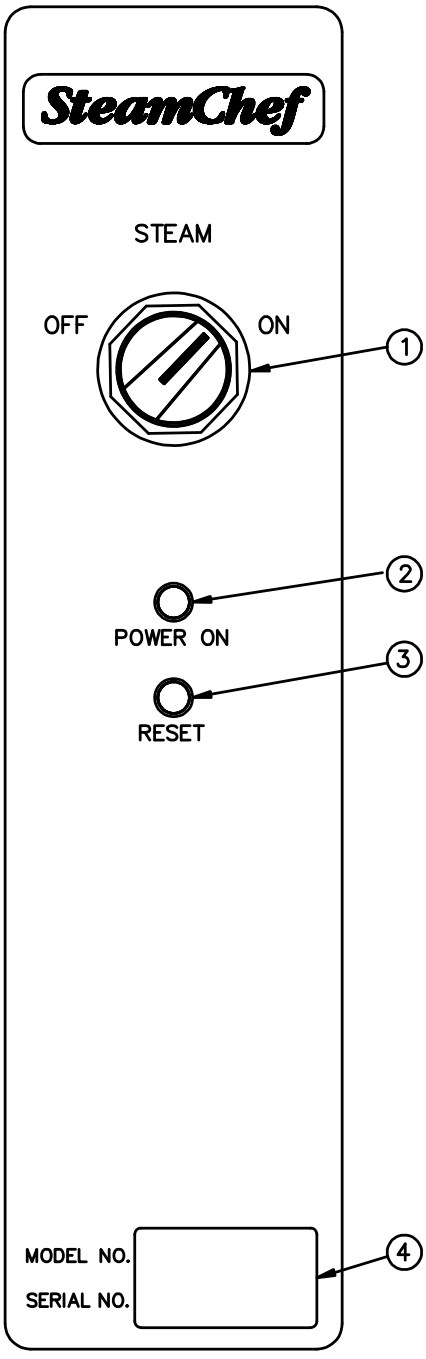


Figure 3-7

ON / OFF CONTROL PANEL

1. ON/OFF Switch.
   Turn the ON/OFF Switch to start and stop steaming.

2. Power On Light
   This light is lit when the electric power to the steamer is turned ON.

3. Reset Indicator Light
   This light is lit when the SteamChef is overheated. It stays lit and a buzzer sounds until the steamer is Reset. See “High Limit Lockout” in Chapter 3.

4. Serial Number / Model Number Label.

B. Dial Timer Control Panel

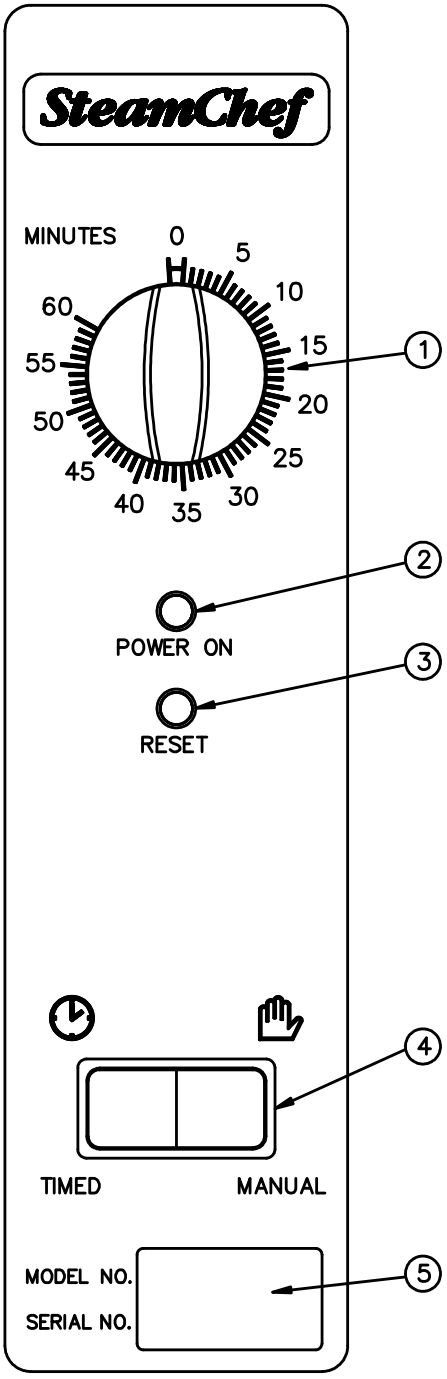


Figure 3-8

DIAL TIMER CONTROL PANEL

1. Timer.
   This knob sets the operating time from 0 to 60 minutes. Turn the knob clockwise until it points to the required number of minutes. When it counts down to 0, a buzzer sounds for 3 seconds.

2. Power ON Indicator Light.
   This light is lit when the electric power to the steamer is turned ON.

3. Reset Indicator Light.
   This light is lit when the SteamChef is overheated. It stays lit and a buzzer sounds until the steamer is Reset. See “High Limit Lockout” in Chapter 3.

4. Timed/Manual Switch.
   This switch selects the Timed or Manual operating mode. Manual mode has a fixed 60-minute timer. See “Operating and Cooking Procedure – Manual Mode” in Chapter 5.

5. Serial Number / Model Number Label.

C. Keypad Control Panel

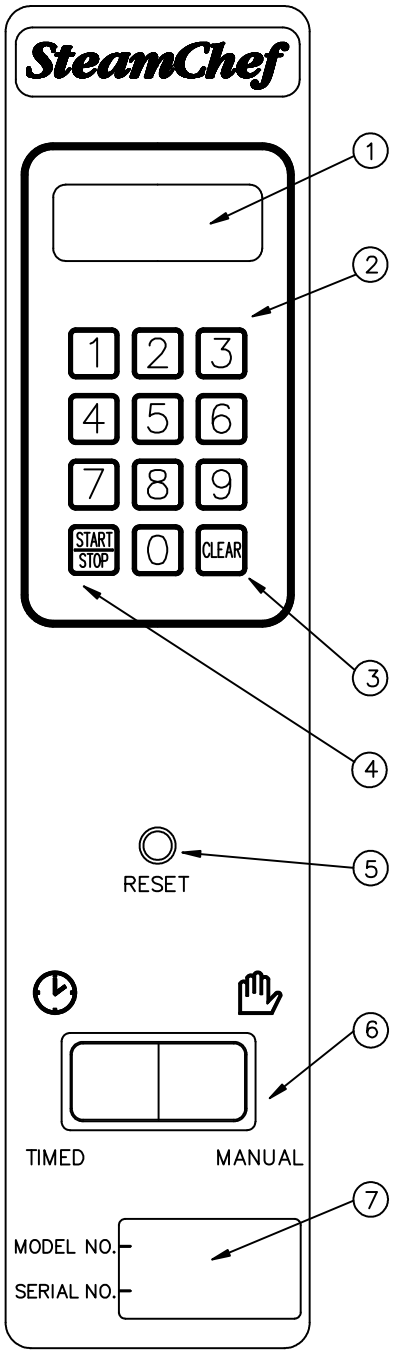


Figure 3-10

KEYPAD CONTROL PANEL

1. Timer Display.
   The four-digit display shows minutes and seconds remaining in the countdown from the set time (99:99 to 00:00).

2. Number Keys.
   Press the Number Keys to set the minutes and seconds required. (Pressing 1, 2, 3, 4 sets the Timer for 12 minutes and 34 seconds.)

3. Clear Key.
   Press the Clear Key to stop the Timer. Press the Clear Key again for 3 seconds to reset the Timer to zero (00:00) before setting a new time.

4. Start/Stop Key.
   The Start/Stop Key starts and stops the Timer.

5. Reset Indicator Light.
   This light is lit when the SteamChef is overheated. It stays lit and a buzzer sounds until the steamer is Reset. See “High Limit Lockout” in Chapter 3.

6. The Timed/Manual Switch
   This switch selects the Timed or Manual operating mode. Manual mode has a fixed 60-minute timer. See “Operating and Cooking Procedure – Manual Mode” in Chapter 5.

7. Serial Number / Model Number Label.

COOKING WITH THE SteamChef

⚠ DANGER

DO NOT BREATHE STEAM, HOT AIR OR CONDENSATE
DEATH OR INJURY WILL RESULT.

⚠WARNING

Hot Air, Steam, and Condensate will cause Burns and Scalds.
To help prevent burns and scalds when opening a steamer door: always stand to the hinge side and back from the door, slowly open the door, and wait for the steam and heat to dissipate before reaching into the steamer.

⚠ CAUTION

Some foods drip juices.
Use a solid catch pan under perforated pans when cooking food that drips juices.
Dripping juices can cause burns, and clog the drain and KleanShield™.

⚠ CAUTION

Do **NOT** use oven racks that are bent or otherwise damaged in any way.
DO Insert pans and accessories LEVEL and INSIDE the oven racks.
Pans and accessories placed in damaged or out of level racks, or outside racks can tip and spill, causing burns, injuries and/or equipment damage

⚠WARNING

The SteamChef Steamer is a continuously operating appliance so parts are **ALWAYS HOT** when the main external power switch or the ON/OFF lever is in the ON position.
When the ON/OFF lever is turned to the OFF position, the SteamChef will remain HOT for some time.
Contact with hot surfaces and steam can cause burns and scalds.
Avoid contact with hot surfaces and steam.

⚠WARNING

If the steamer door is stuck shut: DO NOT force the door open.
The door stuck shut may indicate a blocked drain.
Hot water can fill the cooking compartment and spill out if the door is forced open causing injury and equipment damage.

If the SteamChef door is stuck shut:

- Turn OFF the steamer.
- Call a qualified Cleveland Range authorized service technician.
- Wait for the steamer to cool before servicing.

A. Operating and Cooking Procedure – All Models

1. Before Cooking or Rethermalizing
   a. See “To Inspect the Cooking Compartment” in Chapter 3. Inspect and clean the drain, KleanShield™, and cooking compartment as required.
   b. See the “Power ON” instructions in Chapter 3, and turn ON and fill the SteamChef.
   c. If necessary, see “To Preheat the SteamChef” in Chapter 3 and preheat the cooking compartment.
   d. Slide the pans of food into the slide racks inside the SteamChef. Do not place pans or anything else on the bottom of the compartment or on the KleanShield™.
   e. For best results, use 2-1/2 inch deep, perforated pans without covers. These give the best heat transfer and shortest cooking time.
   f. Close the SteamChef door.
2. While cooking, occasionally check the water in the reservoir for food particles and oils. If the water is dirty, change the water. See Chapter 7.
3. After Cooking or Rethermalizing
   a. Carefully open the cooking compartment door and remove the pans from the slide racks.
   b. If the SteamChef will not be used again, shut it down and perform the Cleaning Procedure in Chapter 6.

B. Operating and Cooking Procedure – Timed Mode

In Timed Mode, the Timer starts and stops the cooking operation. When in the Timed Mode and the compartment door is closed, and the Timer is NOT set, the SteamChef will maintain the compartment at the operating temperature.

1. Check the control panel settings. The settings should be:
   - The ON/OFF Lever is in the ON (down) position and the Power indicator light is lit.
   - The TIMED/MANUAL switch is in the TIMED position.
2. Set the required cooking time. The Timer starts counting down.
3. When the Timer reaches zero, a buzzer sounds for 3 seconds; the convection fan turns OFF and the SteamChef will revert to standby mode. The cooking cycle is complete.
   Note: The compartment temperature is automatically maintained at operating temperature.

C. Operating and Cooking Procedure – Manual Mode

The operator starts and stops the steaming operations, and controls the cooking time, including cooking compartment heat-up time.

Note: The SteamChef has an Energy Saver Feature that automatically switches to standby mode after 60 minutes of operating in Manual Mode without interruption (e.g. opening the door).

Note: If cooking times longer than the 60 minutes are desired, it is necessary to reset the Timer. To reset the Timer without interrupting the cooking, quickly open and close the cooking compartment door.

Note: The compartment temperature is automatically maintained at operating temperature between batches.

1. Check the control panel settings. The settings should be:
   - The ON/OFF Lever is in the ON (down) position and the Power indicator light is lit.
   - The TIMED/MANUAL selector switch is in the MANUAL position. The steaming cycle starts as soon as the switch is moved to MANUAL.
2. To stop steaming in Manual Mode: set the selector switch to the TIMED position and verify that the Timer is at zero. The burner turns off, and steam flow to the cooking compartment gradually stops.

D. Operating and Cooking Procedure – ON/OFF Control Panel

- The operator starts and stops steaming operations.
- The operator preheats or reheats the SteamChef.
- When turned ON, cooking with the SteamChef is the same as cooking with a Dial Timer Control SteamChef in the Manual Mode with a fixed 60-minute timer.
- For longer cooking times, switch OFF and back ON to reset the fixed 60-minute timer.
- When turned OFF, the SteamChef reverts to standby mode.

E. Operating Procedure – Rethermalization

The SteamChef may also be used to reheat/rethermalize previously cooked and/or refrigerated foods to serving temperature.

Depending on initial food temperature and density, most foods will rethermalize to their safe serving temperature in 10 to 40 minutes.

To use the SteamChef to reheat/rethermalize food to a safe serving temperature.

1. Always check internal temperature of food with a thermometer to determine that it has been rethermalized to its safe serving temperature.
2. Remember that the SteamChef has an **Energy Saver Feature**. This automatically switches the cooking compartment to the standby mode after an hour of operating in the Manual Mode without interruption.
3. If rethermalizing times longer than the 60 minutes are required, resetting the Timer is necessary.
    - To reset the Timer without interrupting the continuous operation of the SteamChef, quickly open and close the cooking compartment door.

CLEANING the SteamChef

Cleaning Procedure
The cleaning procedure should be performed at the end of each day or shift, or more frequently if the water supply does not meet the Minimum Water Quality Requirements described in the Warranty in this manual and in the Installation Manual.

⚠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 SteamChef 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 SteamChef. If it is necessary to move a SteamChef for cleaning, turn OFF power at the Main External Power Supply and at the ON/OFF Lever to drain the water from the SteamChef.

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

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 SteamChef.

Failure to do so can cause injury and equipment damage.

Cleaning Procedure (Continued)

Daily cleaning will help prevent the buildup of calcium and other mineral deposits (“scale”) left by boiling water, and help prevent more costly maintenance and service on the SteamChef.

NOTICE: Do NOT use abrasive cleaning compounds or steel wool.

1. Turn the ON/OFF lever OFF (counter-clockwise) See Figure 3-3. The SteamChef will begin a 3-minute drain rinse cycle to clean the drain system.
2. Open the SteamChef door and allow SteamChef to cool.
3. Remove any spilled food from the surface of the KleanShield™.
4. Remove the slide racks, air diverter, fan guard, and KleanShield™. Wash and rinse slide racks, air diverter, fan guard, and KleanShield™ separately or clean them in a dishwasher according to health requirements.
5. Remove any spilled food from inside compartment and clear any residue from the drain valve and the KleanShield™ drain opening.
6. Clean the interior of the compartment thoroughly, removing all food particles and scale.
7. Do NOT push food scraps, debris, or scale down the reservoir drain, or down the KleanShield™ drain.
8. Wipe the interior of the cooking compartment with half water and half white household vinegar solution.
9. Use a spray bottle of the same vinegar solution to rinse the convection fan blade located at the back of the cooking compartment.
10. Use a soft bristle brush to clean the water probes and fan, and to remove stubborn food particles.
11. Cleveland Range does not recommend the use of detergent, but if detergent has been used to clean the inside of the SteamChef, 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.
12. Rinse the inside of SteamChef compartment and drain valve thoroughly with clean water.
13. Clean the door assembly.
    a. Remove the door gasket assembly. See Figure 4-1.
    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 and 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™, fan guard, and slide racks.
15. Wipe the exterior with a damp cloth only.
16. NEVER HOSE DOWN THE STEAMCHEF. Electrical and electronic components of the SteamChef will not function correctly if wet or damp and may cause a shock hazard.
17. After cleaning, leave the SteamChef door open until the next use. This prevents compartment odor buildup and increases gasket life.

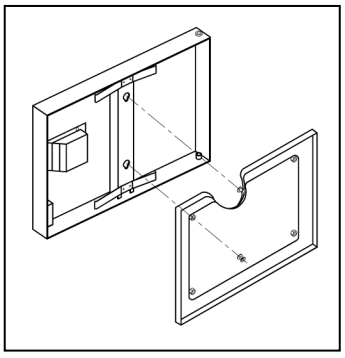


Figure 4-1 Door Gasket Assembly

PREVENTATIVE MAINTENANCE

A. Maintenance

Maintenance on the SteamChef must be performed on a regular basis to keep the SteamChef operating properly and efficiently. Following the maintenance instructions in this chapter and cleaning the equipment regularly as outlined in Chapter 6 help keep problems with the SteamChef to a minimum. The frequency of SteamChef maintenance may need to be increased depending on equipment usage and water quality. If problems occur, refer to the Troubleshooting Guide in this chapter. For more information on products and services, contact your sales representative.

1. Maintenance Records

Make a file for maintenance and repair records only. Keep a written record of daily, weekly, monthly, and yearly maintenance. These records will help protect warranty coverage, help schedule maintenance procedures, help keep the SteamChef cooking properly, and assist service personnel.

2. Daily Maintenance

a. **Checking and Changing the Water**

When using the SteamChef check the water often to make sure it is clean, especially if cooking with perforated pans. Although most food drippings will be caught by the KleanShield™, the water may become dirty from spilled food falling over the edge of pans when loading, cooking, and unloading. Change the water (see below) when the water becomes cloudy or contaminated with food particles.

- **CHANGE THE WATER IN THE STEAMCHEF AT LEAST EVERY DAY IN ORDER TO HELP MAINTAIN FOOD QUALITY AND HELP KEEP THE STEAMCHEF SANITARY**.
- **Note:** It may be necessary to change the water several times a shift, especially when cooking strong flavored or starchy foods or using perforated pans.

b. **To Change the Water in the Reservoir:**

- Turn OFF the ON/OFF lever/switch and let the drain rinse cycle run. Turn ON to refill. Repeat the drain and refill one more time. If the water is clean, resume cooking as usual.
- If the water is not clean after two rinses, go to the Cleaning Procedure in Chapter 6.

3. Scheduled Cleaning of the SteamChef

- Clean interior and exterior of the SteamChef according to the Shutdown Instructions in Chapter 3 and the Cleaning Instructions in Chapter 6, least once per day or at the end of each shift.

4. Yearly Maintenance – Cleaning the Filter Washers (Dirt Filter, Strainer)

Clean the water line filter washers at least once a year as follows:

Note: When the SteamChef is first installed, check the filter washer more frequently to find out how often the strainer must be cleaned.

Note: Do NOT use pipe dope or pipe tape on GHT fittings.

a. Turn OFF power to the SteamChef at the Main External Power Switch.
b. Close the valves in the SteamChef water supply lines.
c. Remove the water supply lines (hoses) from the GHT inlet fittings located on the rear of the SteamChef.
d. Remove the filter washers from the GHT inlet fittings and wash them with clean water. See Figure 5-1.
e. Check the filter washers for wear and replace them if necessary.
f. Put a filter washer into each of the water inlets and reconnect the water supply lines (hoses) to the GHT inlet fittings on the back of the SteamChef.
g. If treated water is used to supply water to the reservoir, make sure that it is connected to the LOWER water inlet at the rear of the SteamChef.
h. Open water supply valve(s) and check for water leaks.
i. Turn the power ON to the SteamChef at the Main External Power Switch.

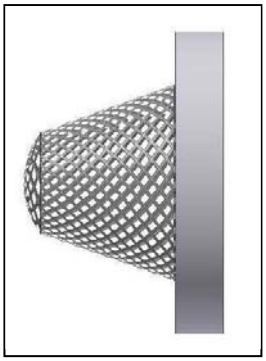


Figure 5-1 Filter Washer Assembly (P/N 110987)

5. Other Maintenance – Periodic Descaling of the Water Reservoir

NOTICE: Cleveland Range recommends that only qualified Cleveland Range authorized technicians or trained onsite maintenance personnel perform this service.

a. Is Descaling Necessary?
   1. Although, a SteamChef should not normally require descaling, the use of “hard” water or failure to follow the vinegar cleaning procedures in Chapter 6 may cause the accumulation of scale in the SteamChef.
   2. Scale can deposit in the bottom of the SteamChef reservoir and/or in its drain. Descaling can help prevent a costly service call if scale buildup begins to impair the SteamChef’s operation.
   3. Descaling is not normally required on a SteamChef. Frequency will depend on the local water quality, and the frequency of shutdown and cleaning of the water reservoir as described in Chapter 3.
   4. The frequency of descaling must be determined by the owner and performed by qualified Cleveland Range authorized technicians, or trained onsite maintenance personnel.

b. 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.

c. Call Cleveland Range at 216-481-4900 or 1-800-338-2204 if any questions arise.

d. To descale the SteamChef 22CGT3 and 22CGT6:

⚠ 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 supercede 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 supercede 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 22CGT3 and 22CGT6, BOILERLESS 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 Chapter 6 may help reduce need for descaling.
- Sides, back, and top of steam compartments may be descaled with a vinegar solution and a soft brush. See Chapter 6.

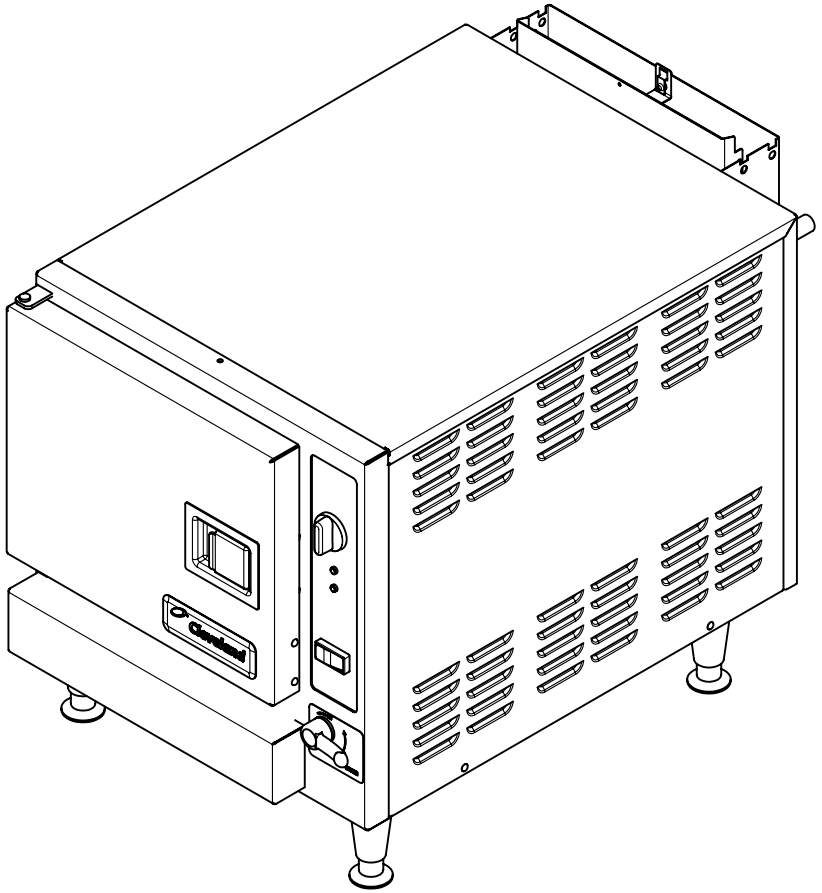
1) Open the door to the cooking compartment.
2) Set the TIMED/MANUAL switch to TIMED **OR** the ON/OFF switch to OFF.
3) Set the ON/OFF lever to the OFF position.
   - The 3-minute drain rinse cycle starts.
4) Remove the Pan Racks and KleanShield™ from inside the steamer.
   - Heavily scaled pan racks and KleenShield™ 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.
5) Remove any loose scale from the bottom of the steamer.
6) When the drain cycle is done**,** turn the ON/OFF lever to ON to refill the unit.
7) Do not start the timer.
8) Leave the door open.

NOTE: DO NOT HEAT THE STEAMER DURING DESCALING.

9) While the reservoir is filling with water, 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.
10) After automatic fill ends, turn OFF the Main External Power Switch. See Figure 3-1.
11) Leave the door open and let the DISSOLVE® work for 1 hour.
12) At the end of 1 hour, set the ON/OFF lever to the OFF position.
13) Turn the power ON at the Main External Power Switch.
14) After the 3-minute drain cycle completes, turn the ON/OFF lever back ON. (NOTE: If the reservoir does not fill, dry off the water probe assembly).
15) After filling stops, add 1/2 gallon of water to the reservoir. Do not overflow the reservoir.
16) Turn the ON/OFF lever OFF to start the drain cycle.
17) After the reservoir drains, set the ON/OFF lever to the ON position to refill the reservoir.
18) Close the cooking compartment door and set the timer for 20 minutes (ON/OFF Control Models: set the control to ON.). The steamer heats to normal operating temperature.
19) After 20 minutes turn OFF ON/OFF controls and turn the ON/OFF lever to OFF.
20) The 3-minute drain cycle starts.
   - This is the final rinse of the reservoir.
21) If the reservoir drains slowly even after being descaled, turn OFF the steamer and clean the drains with a NSF approved drain cleaner.
22) Once the scale is removed and the drain flows freely, the steamer is ready for normal operation.

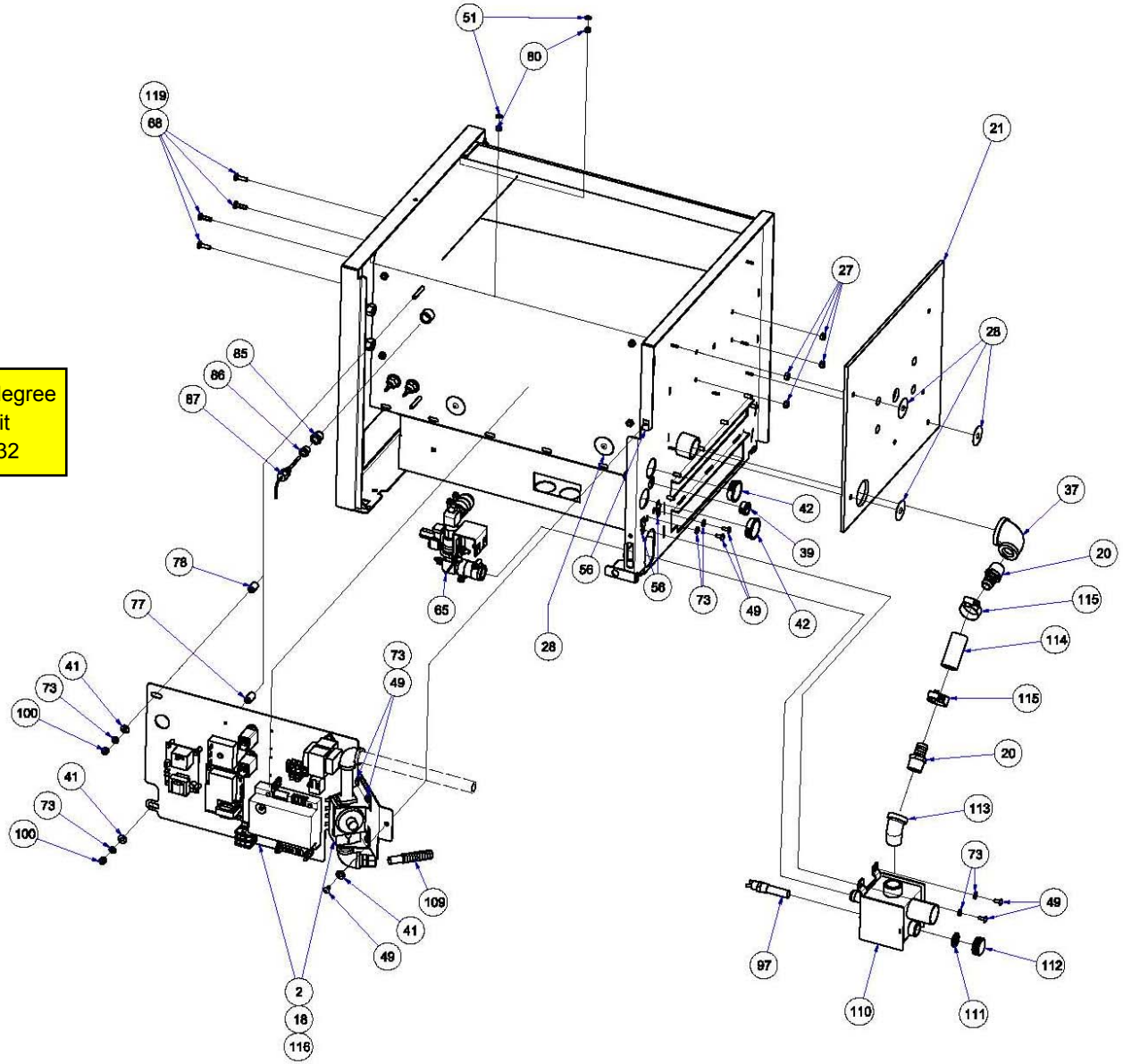
ITEM	QTY	PART NO.	DESCRIPTION
61	1	113003	WHEEL, BLOWER
60	2	110633	WASHER, LOCK, SPLIT RING, #10 SST
59	2	111907	SCREW, SOC. HD., 10-32 X 3/4, SST
58	1	2232001	CLAMP, HI-LIMIT BULB
57	1	3003231	ASSEMBLY, PROBE, DUAL LEVEL, HL
56	14	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
55	1	113023	INSULATION, FLUE ADAPTER, CHEF GAS, THICK
54	1	113024	INSULATION, FLUE ADAPTER, CHEF GAS, THIN
53	1	111880	INSULATION, SIDE, CHEF 3
52	5	14692	NUT, HEX, 10-24, ELASTIC LOCK, ZINC PLTD, FASTENER
51	7	101655	WASHER, FLAT, #10, SST
50	4	101873	NUT, HEX 1/4-20 THIN LOCK, ZINC PLTD. STEEL
49	22	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
48	11	104080	SCREW, TR, PHH, 8x1/2, TYPE B, SST
47	1	1108842	BAFFLE, FAN, CHEF 3 GAS, HL & HR
46	8	101305	PIN, RACK SUPPORT, S/S, 316L
45	1	108848	BRACKET, CIRCUIT BREAKER SHIELD STEAMCRAFT 3.1 & 5.1
44	1	300255	BREAKER, CIRCUIT 1.5 AMP
43	6	110496	NUT,SLIPON, 10-24, PNL .025
42	2	102581	BUSHING, SNAP-IN FOR 1 1/2 DIA HOLE
41	17	23116	WASHER, FLAT, .281 ID x.625 OD x .065 THK, SST
40	6	19148	SCREW, HEX WASHER HD, #10 x 1/2, TYPE AB, ZINC PLTD
39	1	02600	BUSHING, INSULATOR, 11/16 ID
38	1	111730	ASSY, COVER, IGNITOR, CHEF GAS
37	1	05270	ELBOW, 90 DEG., 1-1/4 X 3/4, BLACK, REDUCING
36	1	104101	DOOR ASSY., INNER, CONV, STM.
35	2	14649	NUT, HEX, 1/2-13, ZINC PLTD
34	2	23149	WASHER, NYLON, TYPE 6/6
33	1	104046	CATCH, DOOR
32	2	14695	NUT, DOOR CATCH MOUNTING
31	1	110640	DOOR, OUTER ASSEMBLY, HL STEAMCHEF 3 W/LOGO
30	2	111324	SHEETING, SIDE, GAS CHEF 3
29	1	1113841	COVER, ACCESS, CHEF
28	13	101953	CLIP, INSULATION RETAINER, 1-1/2, .105 HOLE, GALV.
27	18	14618	NUT, HEX, 1/4-20, STAINLESS STEEL
26	1	111272	SEAL, 1/4" ID X 3/4" OD X 1/4" THRU
25	1	111863	BAFFLE STRIP, RIGHT
24	1	111862	BAFFLE STRIP, LEFT
23	4	1110021	ASSEMBLY, FOOT, STEAMCHEF
22	1	111351	SHAFT, KNOB/VALVE CHEF 3,6 GAS
21	1	111870	INSULATION, REAR BODY, CHEF 3 GAS, H.L.
20	2	06240	FTG, HOSE BARB, 3/4 X 3/4 MPT
19	1	112904	ASSEMBLY,WATER SUPPLY, CHEF 3, 6
18	1	300725	COMPONENT PANEL ASSEMBLY, STEAMCHEF 3.1 & 6.1 GAS
17	4	111798	NUT, RETAINER, 1/2-13NC, 2B
16	1	110652	LEVER, CONTROL
15	1	1040352	HINGE, OFFSET, HL, CHEF
14	1	112989	RETAINER, INSULATION,FLUE ADAPTER,GAS CHEF, H.L.
13	1	110683	MOTOR, BLOWER STEAMCHEF 3
12	2	104077	PIN, HINGE
11	1	104035	HINGE, DOOR
10	1	111384	ACCESS PANEL, CHEF 3,6 GAS, REAR
9	1	111327	BURNER ACCESS PANEL/ DRIP TRAY, EMBOSSED
8	1	111343	FLUE GUARD, CHEF 3 GAS
7	1	113034	FLUE RISER ASSY, CHEF 3 GAS
6	1	112901	COVER, DOOR, MOTOR ACCESS, CHEF 3, 6
5	1	111518	BAFFLE, FLUE GAS, H.L./H.R.
4	1	113033	SHEETING, TOP/BACK, HL,CHEF 3.1(GAS)
3	1	112986	FLUE ADAPTER ASSEMBLY, CHEF 3.1/6.1GAS
2	1	111890	GAS VALVE ASSY, NAT, CHEF 3/6 HL
1	1	113029	BODY, WELDMENT, CHEF 3 GAS

ITEM	QTY	PART NO.	DESCRIPTION
122	A/R	111299	GREASE, FOOD GRADE
121	A/R	00909	SEALANT, TEFLON PASTE, LOCTITE 592
120	A/R	00946	TAPE, TEFLON, 1/2"
119	A/R	00906	ADHESIVE, LOCTITE, RED
118	1	111878	BODY WRAP, STEAMCHEF 3
117	1	300559	WIRE, IGNITION, HI VOLTAGE, CHEF, GAS
116	1	300679	HARNESS, GAS CHEF, COMP. PANEL, STANDARD
115	2	03204	CLAMP, HOSE, WORM DRIVE 0.812 X 1.50 DIA
114	1	085110250	HOSE, WHITE EPDM,3/4"ID X 2.500" LG
113	1	05282	ELBOW, STREET, 45 DEG, 3/4 NPT, BRASS
112	1	108031	CAP, HOSE NUT 3/4" HOSE THD.
111	1	108034	WASHER 3/4 GHT HOSE
110	1	113038	WELDMENT, CONDENSER BOX
109	1	112244	BUSHING, INSERT
108	1	111101	GAS LINE, FLEXIBLE 1/2 X 13.00"
107	2	41423	RACK ASSEMBLY, PAN 20"
106	2	20372	TERM., MALE, FULL, INSUL. .032 X .250 TAB, 16-14 AWG
105	1	111331	BURNER BOX COVER, CHEF 3,6 GAS, H.L.
104	1	110745	NUT, HEX, 8-32 SMALL PATTERN, 1/4", SST
103	1	101336	WASHER, FLAT, #8, SST
102	1	110713	SOCKET,1/4" DRIVE, 9/16" 12 POINT
101	1	112992	BURNER TRAY ASSEMBLY, CHEF 3,6 GAS, H.L.
100	2	14665	NUT, HEX, 1/4-20 LOCK, SST (NYLON INSERT)
99	1	112899	ASSY, PLATE, MOTOR MOUNTING, CHEF 3.1/6.1, HL/HR
98	1	112319	LABEL, POWER CONTROL, STEAMCHEF 3.1/6.1 HL
97	1	106288	SWITCH, THERMOSTAT, 130 DEG.
96	1	1113771	CLEAN SHIELD WELDMENT, CHEF 3,6, GAS, H.L.
95	1	146771	NUT, ACORN, THRD LOCK, 1/4-20, SST
94	1	112442	RESTRICTOR, DRAIN, STEAMCHEF 3 & 6, GAS
93	1	1123600100	TUBE, NEOPRENE, 5/16"ID x 1"LG
92	4	14598	NUT, HEX, 8-32, MS PLTD
91	2	101337	WASHER, LOCK, INTERNAL TOOTH, #8,SST
90	1	106526	CLAMP, HOSE, WORM DRIVE, 3/8 TO 5/8x5/16W, SST
89	1	3003312	PANEL ASSY, MECH. TIMER, CHEF, GAS-HL
88	1	104082	GASKET, STEAM INJECTOR, S/C
87	1	108068	THERMOCOUPLE, 1/8" DIA, 90°
86	1	02609	BUSHING, HEX, 1/4 x 1/8, BRASS
85	1	02594	BUSHING, HEX, 3/8 x 1/4, BRASS
84	1	112260	SHAFT COLLAR
83	1	112243	BUSHING, SUPPORT, GEMINI
82	1	112975	PAN, BASE, WELDMENT, STEAMCHEF, HL
81	4	108912	SCREW, HEX HD, 10-24x5/8, PLTD
80	3	14672	NUT, HEX, 10-32, ELASTIC LOCK, ZINC PLTD
79	1	110421	DOOR, PILOT COVER
78	1	195552	SPACER,1/4" I.D. X 1/2 O.D. X 0.688 LG.
77	1	19555	SPACER,1/4" I.D. X 1/2 O.D.
76	2	109482	NUT,LOCK, SELF,1/4-20 THIN HT. LT HEX
75	2	104719	SCREW, CARRIAGE, 1/4-20X1, SST
74	2	109232	SCREW, 1/4-20 X 1/2, HEX HD. SST
73	12	23105	WASHER, LOCK, 1/4" KATLINK STYLE, SST
72	2	19170	SCREW, HEX HD, 1/4-20x5/8, SST
71	3	104062	RING, EXT, RETAINING, SST
70	1	1118682	GUARD, BACKPLATE, FAN, STEAMCHEF 3.1
69	1	112980	GUARD, FAN, STEAMCHEF
68	4	111290	SCREW, SHOULDER, 1/4-20 W/FLAT, FAN GUARD AND MOTOR SUPPORT, 316L SST
67	1	102187	RING, RETAINING, .688 CRESCENT, J STEAMER
66	1	110694	SPACER, CONTROL LEVER STEAMCHEF 3
65	1	113043	ASSEMBLY, PIPING, DRAIN/POWER, ON/OFF, HL
64	1	113002	ASSEMBLY, RETAINER, INSULATED, STEAMCHEF GAS
63	1	112984	ASSEMBLY, RETAINER, INSULATED W/ PILOT CUTOUT, STEAMCHEF GAS
62	1	300719	HI LIMIT, 130 Deg C, MANUAL RESET

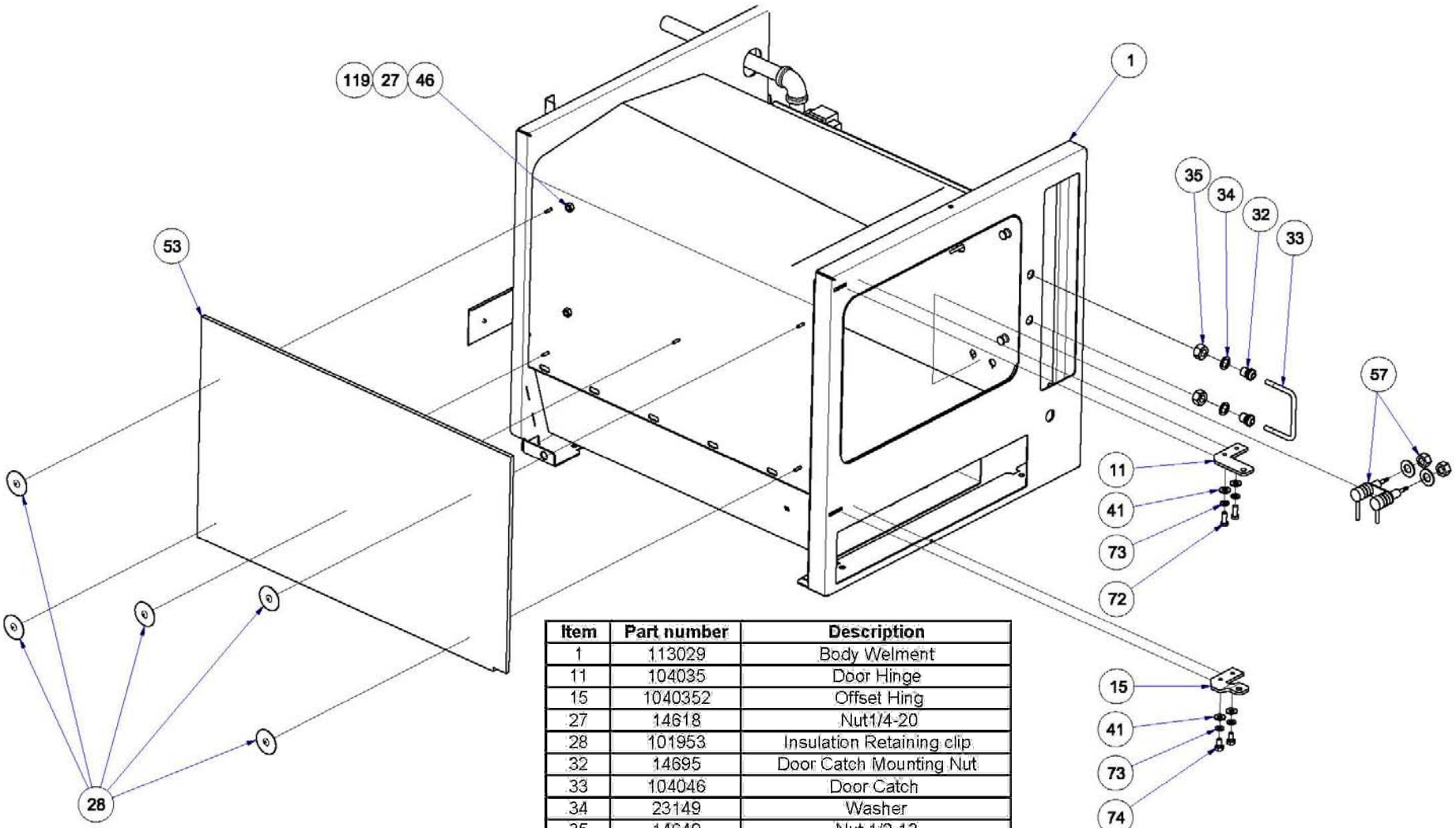


OPTIONS LIST:
CONTROL PANEL ASSEMBLY
300347 CONTROL PANEL ASSY. ON-OFF, HL
300348 CONTROL PANEL ASSY. ETC, HL, W/ 60 MIN. TIMER

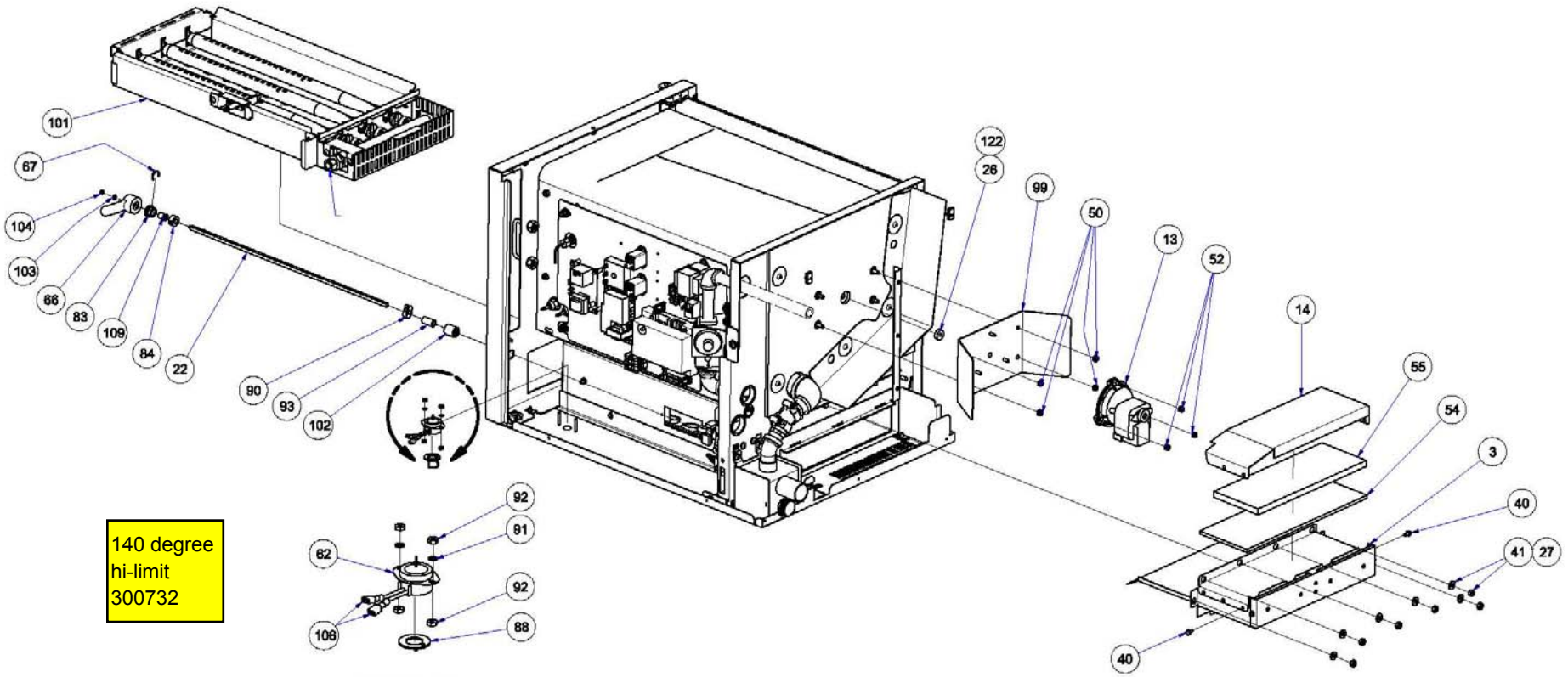
140 degree
hi-limit
300732



Item	Part number	Description
2	111890	Gas Valve Assy Nat
18	300725	Component Panel Assy
20	06240	Hose Barb
21	111870	Rear Insulation
27	14618	Nut 1/4-20
28	101953	Insulation Clip
37	05270	Reducing Elbow 1 1/4x 3/4
39	02600	Bushing
41	23116	Washer
42	102581	Bushing
49	101231	Screw 10-24x.50
51	101655	Washer
56	108734	Nut 1/4-20
65	113043	Drain Assy
68	111290	Shoulder Screw
73	23105	Lock Washer
77	19555	Spacer
78	195552	Spacer
80	14672	Lock Nut
85	02594	Bushing
86	02609	Bushing
87	108068	Thermocouple
97	106288	130 Deg Thermoswitch
100	14665	Nut 1/4-20
109	112244	Bushing
110	113038	Condenser Box
111	108034	Washer
112	108031	Cap
113	05282	45 Elbow
114	08511	3/4 Hose
115	03204	Hose clamp
116	300679	Component Panel Harness
119	00906	Loctite



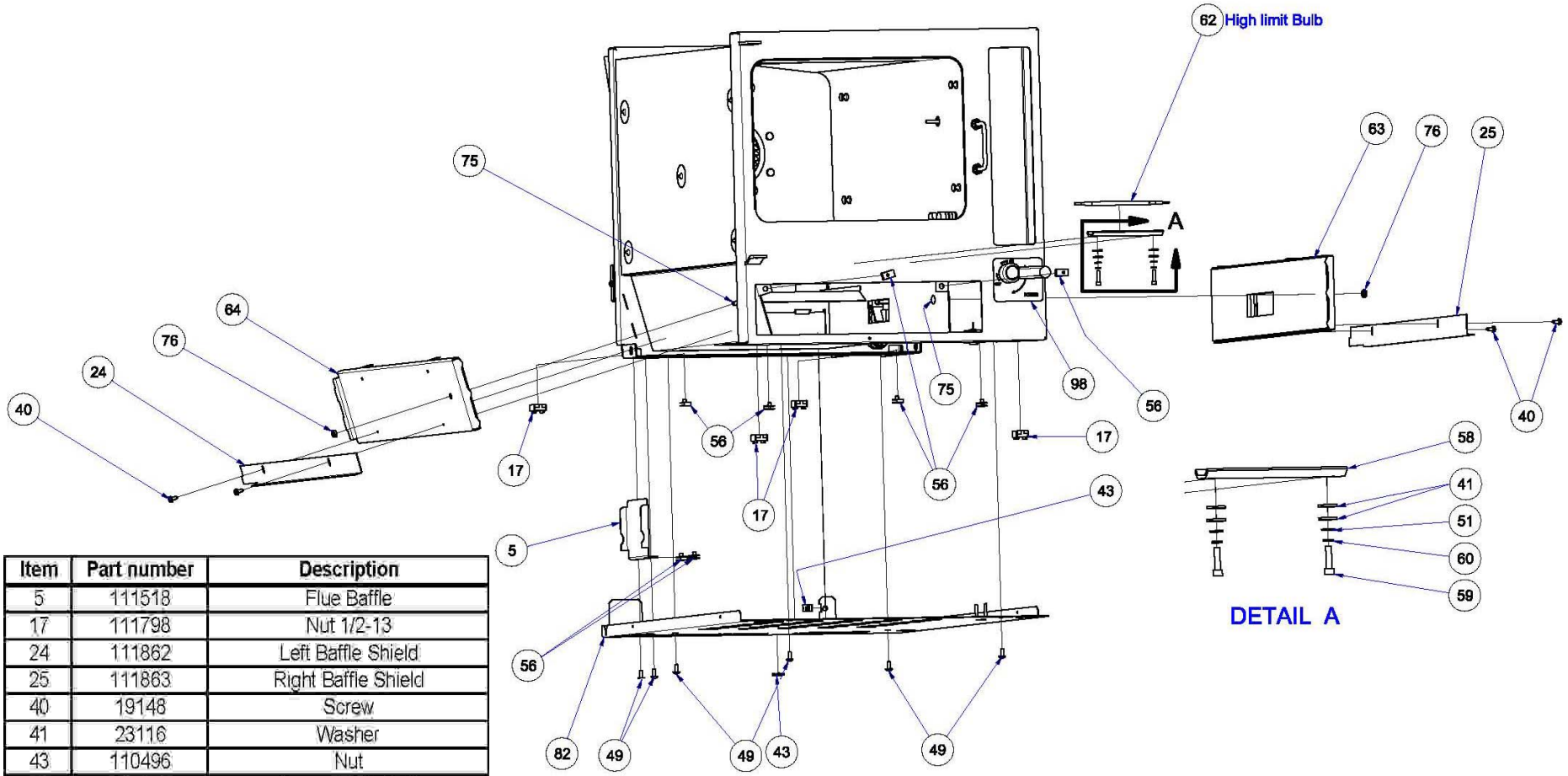
Item	Part number	Description
1	113029	Body Welment
11	104035	Door Hinge
15	1040352	Offset Hing
27	14618	Nut1/4-20
28	101953	Insulation Retaining clip
32	14695	Door Catch Mounting Nut
33	104046	Door Catch
34	23149	Washer
35	14649	Nut 1/2-13
41	23116	Washer
46	101305	Rack support Pin
53	111850	Side Insulation
57	3003231	Probe Assy
72	19170	Screw 1/4-20x5/8
73	23105	Washer
74	109232	Screw 1/4-20x1/2
119	906	Loctite



140 degree hi-limit 300732

DETAIL B

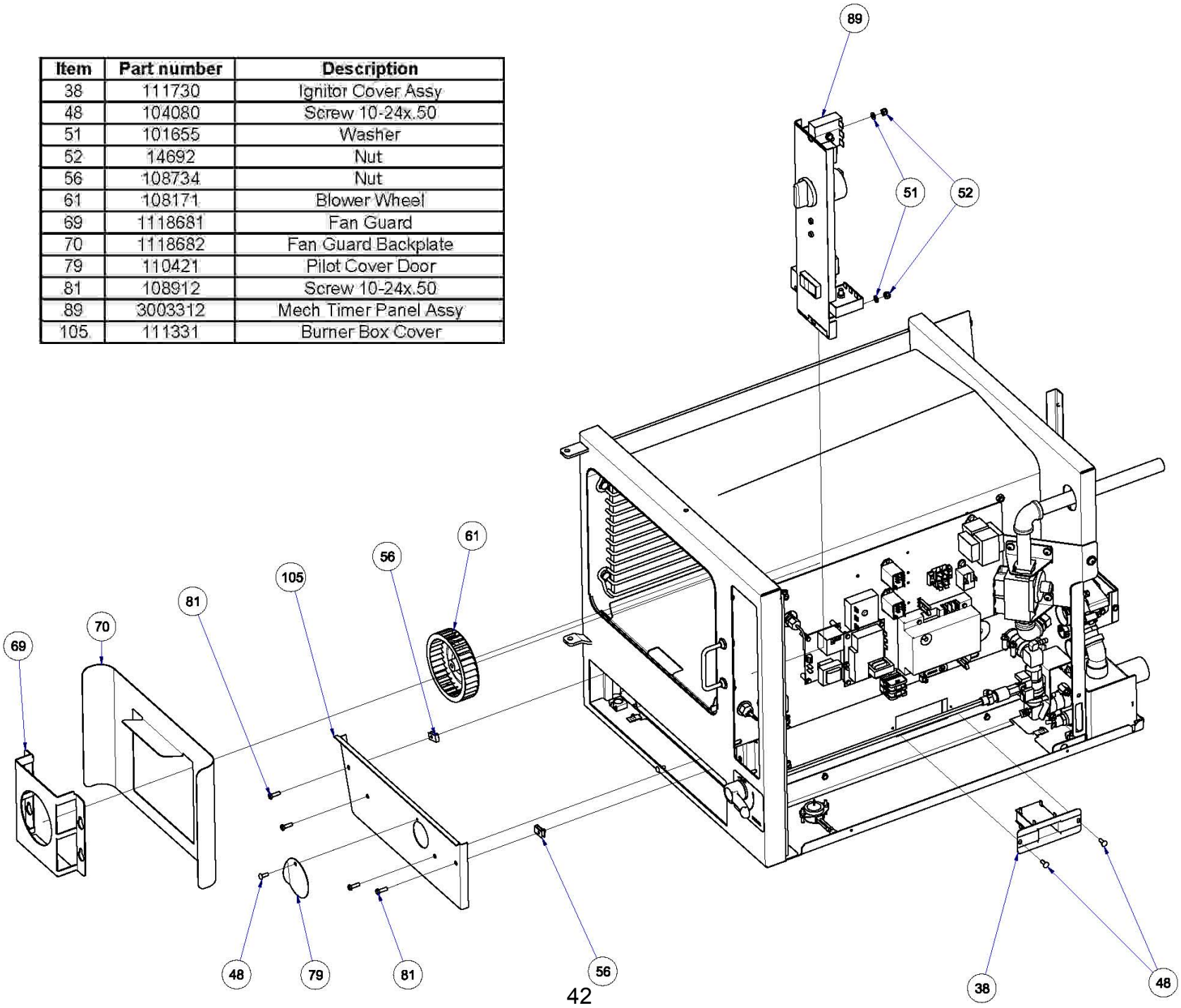
Item	Part number	Description	Item	Part number	Description
3	112986	Flue Adapter Assy	83	112975	Base Pan
13	110683	Blower Motor	84	112260	Shaft Collar
14	112983	Flue Adapter Retainer	88	104082	Steam Injecter Gasket
22	111351	Knob Shaft	90	106526	Hose Clamp
26	111272	Seal	91	101337	Lock Washer
27	14618	Nut 1/4-20	92	14598	Nut
40	19148	Screw#10x.50	93	112600	5/16 Neoprene Tubing
41	23116	Washer	99	112899	Motor Mounting Plate
50	101873	Nut 1/4-20	101	112992	Burner Tray Assy
52	14692	Nut 10-24	102	110713	9/16 Socket
54	113024	Flue Adapter Insulation Thin	103	101336	Washer
55	113023	Flue Adapter Insulation Thick	104	110749	Nut
62	300719	High Limit	106	20372	Terminal
66	1110694	Control Lever Spacer	109	112244	Bushing
67	102187	Retaining ring	122	111299	Food Grade Grease

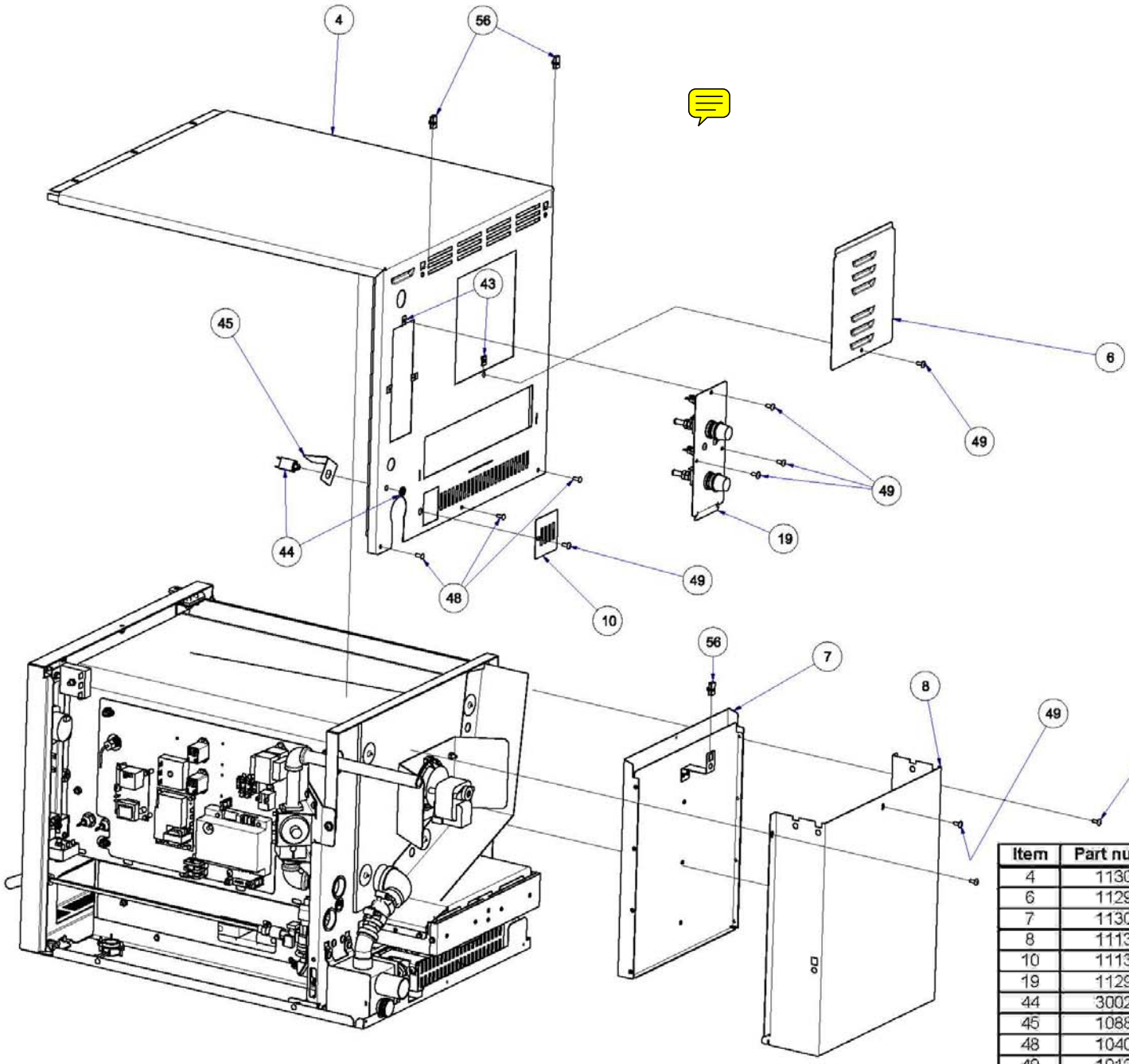


Item	Part number	Description
5	111518	Flue Baffle
17	111798	Nut 1/2-13
24	111862	Left Baffle Shield
25	111863	Right Baffle Shield
40	19148	Screw
41	23116	Washer
43	110496	Nut
49	101231	Screw 10-24X.50
51	101655	Washer
56	108734	Nut
58	2232001	High Limit Bulb Clamp
59	111907	Scew 10-24x.75
60	110633	Washer
62	300719	High Limit
63	112984	Insulated Retainer
64	113002	Insulated Retainer
75	104719	Carriage Screw
76	109482	Lock Nut
82	112975	Base Pan
98	112319	Power Control Label

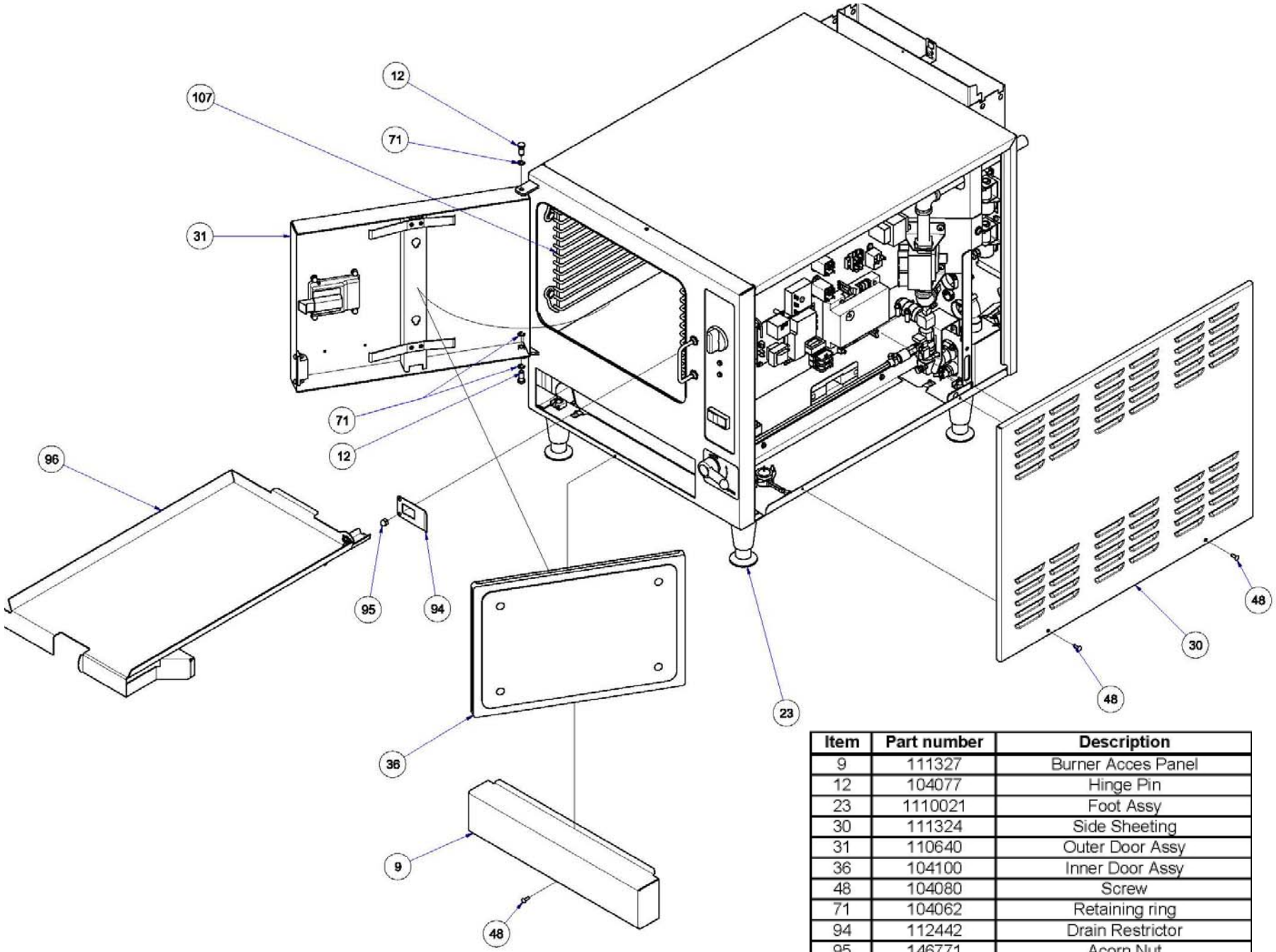
140 degree
hi-limit
300732

Item	Part number	Description
38	111730	Ignitor Cover Assy
48	104080	Screw 10-24x.50
51	101655	Washer
52	14692	Nut
56	108734	Nut
61	108171	Blower Wheel
69	1118681	Fan Guard
70	1118682	Fan Guard Backplate
79	110421	Pilot Cover Door
81	108912	Screw 10-24x.50
89	3003312	Mech Timer Panel Assy
105	111331	Burner Box Cover



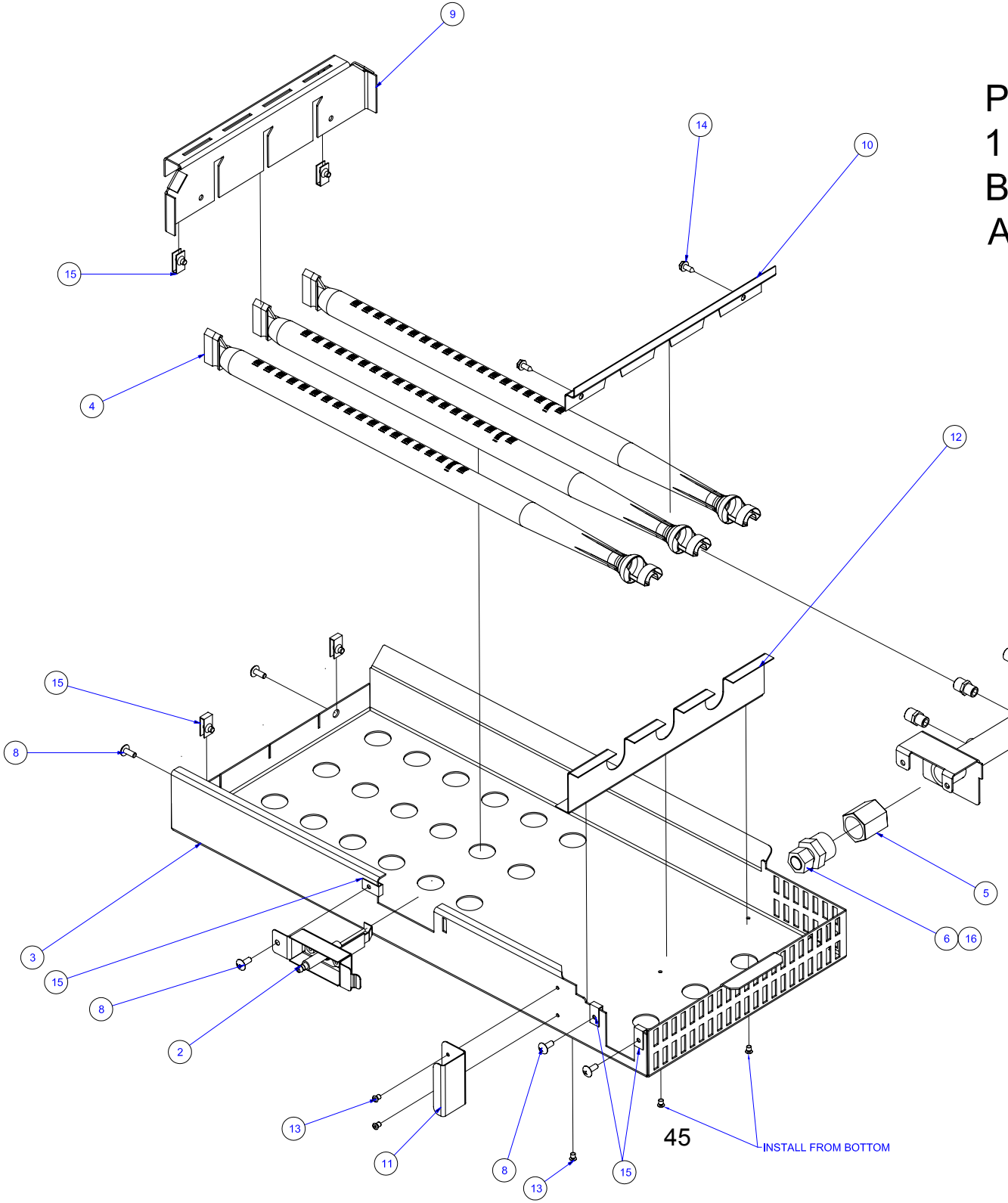


Item	Part number	Description
4	113033	Top Back ?sheeting
6	112901	Motor Access Door
7	113034	Flue riser Assy
8	111343	Flue Guard
10	111384	Rear Access Panel
19	112904	Water Supply Assy
44	300255	1 5 amp Circuit Breaker
45	108848	Cicuit Breaker Bracket
48	104080	Screw 8x.50
49	101232	Screw 10-24x .50
56	108734	Nut 10-24

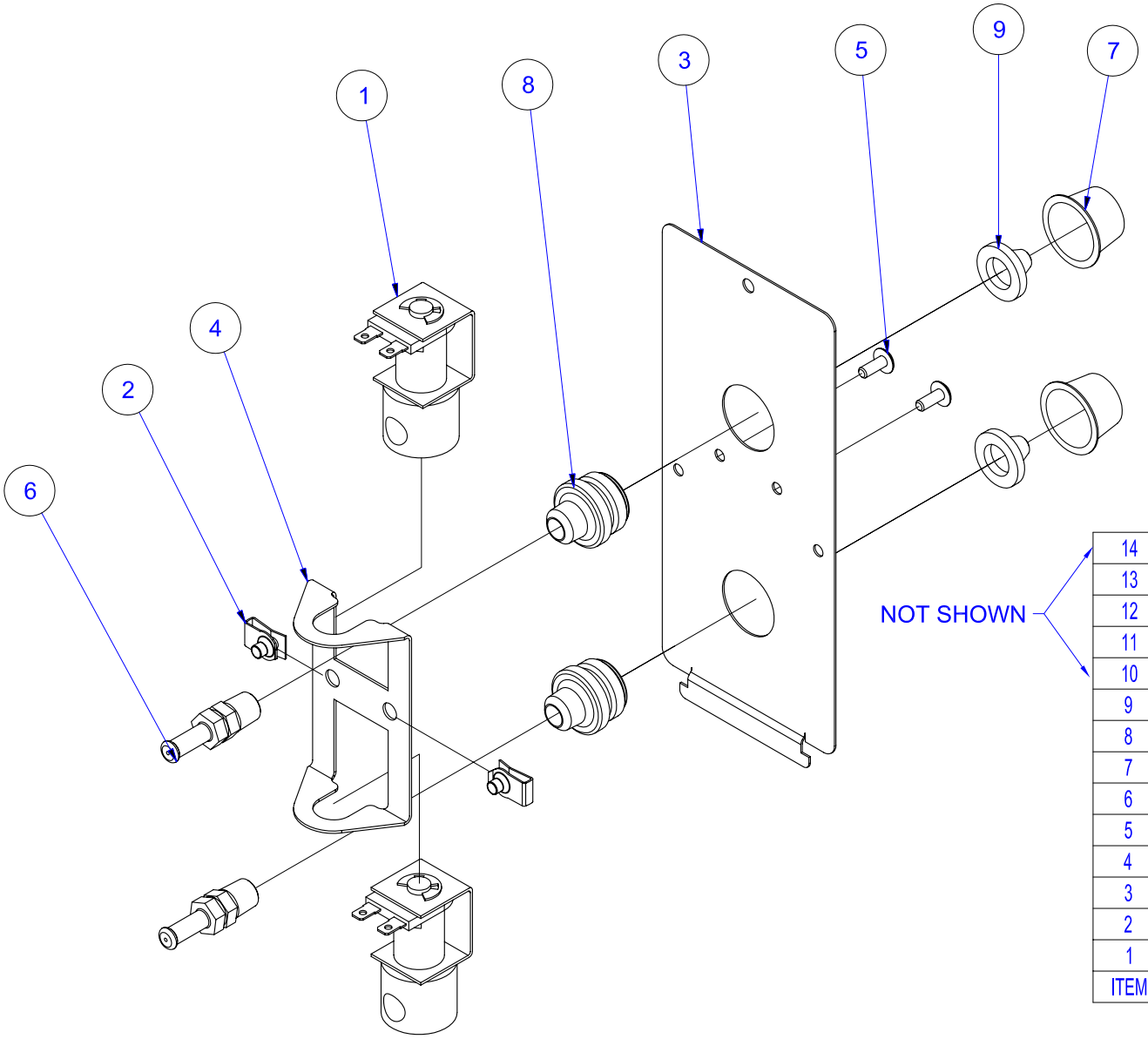


Item	Part number	Description
9	111327	Burner Acces Panel
12	104077	Hinge Pin
23	1110021	Foot Assy
30	111324	Side Sheeting
31	110640	Outer Door Assy
36	104100	Inner Door Assy
48	104080	Screw
71	104062	Retaining ring
94	112442	Drain Restrictor
95	146771	Acorn Nut
96	1113771	Clean Shield
107	41423	Rack Assy

Part Number 112992 Burner Tray Assembly



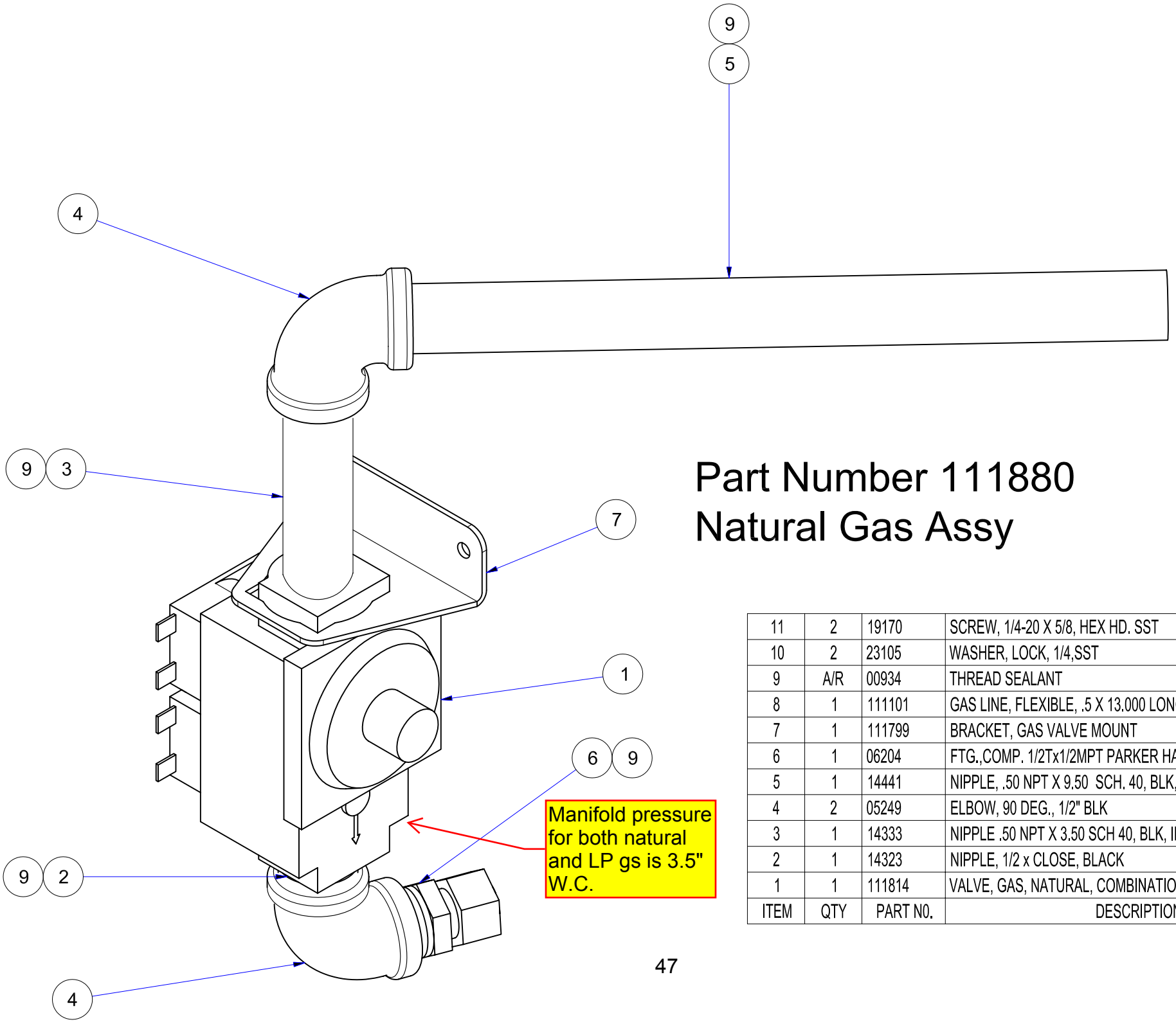
ITEM	QTY	PART NO.	DESCRIPTION
16	A/R	00934	SEALANT, PIPE DOPE
15	7	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
14	2	19148	SCREW, HEX WASHER HD, #10 x 1/2, TYPE AB, ZINC PLTD
13	5	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.126/0.187 GRIP, SST
12	1	111813	BAFFLE,AIR, BURNER SURROUND, H.L.
11	1	111811	BAFFLE, AIR, BURNER BOX RIGHT SIDE
10	1	111772	LOCK BAR, BURNER TUBE, CHEF, GAS, H.L.
9	1	112981	END CAP, BURNER TRAY
8	5	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
7	3	111820	ORIFICE , BLANK, BECKETT BURNER
6	1	06206	COMPRESSION FTG
5	1	03612	COUPLING, FULL, 3/4", BR.
4	3	112998	BURNER, BECKETT, TUBE, 1", STEAMCHEF
3	1	112999	BURNER TRAY, CHEF 3,6 GAS, H.L.
2	1	111896	IGNITOR ASSY, GAS CHEF
1	1	111373	GAS MANIFOLD WELDMENT, H.L.



Part Number 112904 Water Supply Assy

NOT SHOWN

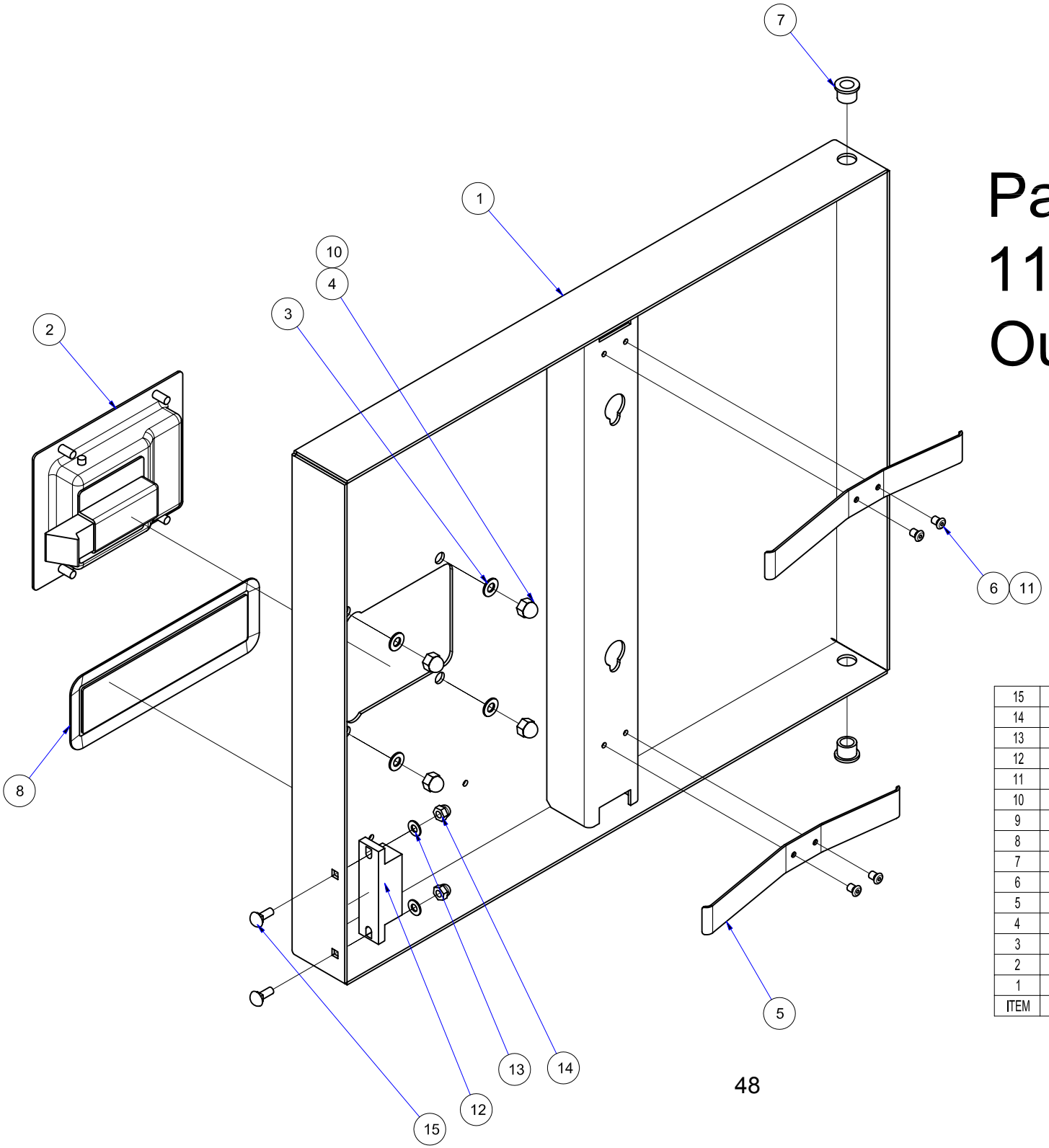
ITEM	QTY	PART NO.	DESCRIPTION
14	A/R	00934	SEALANT, PIPE DOPE
13	1	1058501900	HOSE, 1/4"ID,19.00" LG, SILICONE REINFORCED
12	1	106526	CLAMP, WORM DRV., 1/4-5/8, 5/16 WIDE
11	3	1073121	CLAMP, HOSE, 1/4"ID, METAL TENSION BAND
10	1	1058501100	HOSE, 1/4" ID, 11.00" LG, SILICONE, REINFORCED
9	2	110987	STRAINER, FILTER WASHER, GARDEN HOSE INLET
8	2	110921	FITTING, 1/4-18 NPTF X 3/4-11 NH
7	2	111113	CAP, NON THREADED, PROTECTOR
6	2	1098651	FLOW RESTRICTOR, .062, FOR 1/4 ID HOSE
5	2	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
4	1	112902	BRACKET, MOUNT, 2 VALVE, CHEF 3, 6
3	1	112903	DOOR, PLATE, WATER INLET, CHEF 3,6
2	2	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
1	2	22218	VALVE, SOLENOID, 1/4" NORM, 120 VOL



Part Number 111880
Natural Gas Assy

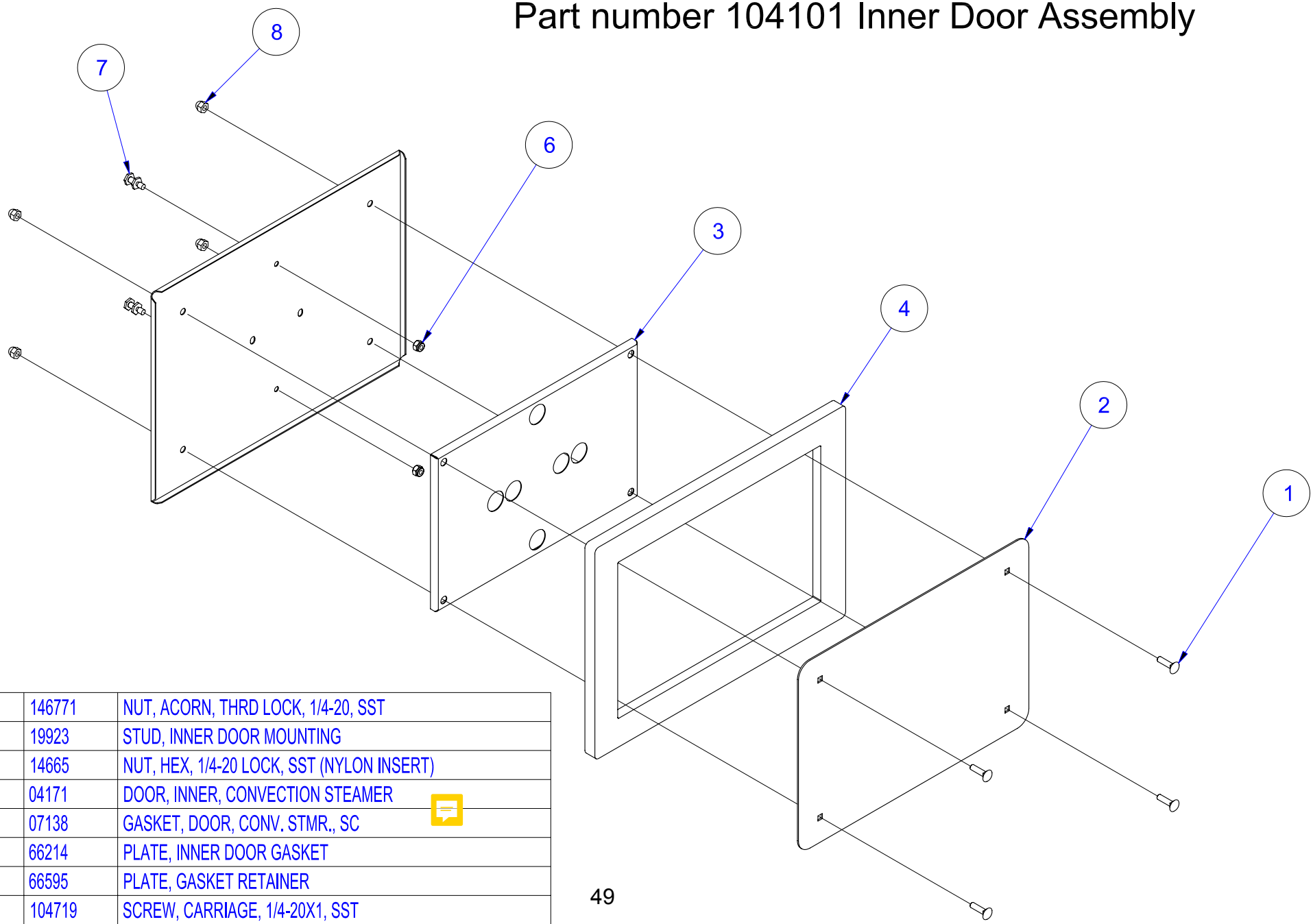
ITEM	QTY	PART N0.	DESCRIPTION
11	2	19170	SCREW, 1/4-20 X 5/8, HEX HD. SST
10	2	23105	WASHER, LOCK, 1/4,SST
9	A/R	00934	THREAD SEALANT
8	1	111101	GAS LINE, FLEXIBLE, .5 X 13.000 LONG, SST
7	1	111799	BRACKET, GAS VALVE MOUNT
6	1	06204	FTG.,COMP. 1/2Tx1/2MPT PARKER HANIFIN 68CA-8-8
5	1	14441	NIPPLE, .50 NPT X 9.50 SCH. 40, BLK, TBE
4	2	05249	ELBOW, 90 DEG., 1/2" BLK
3	1	14333	NIPPLE .50 NPT X 3.50 SCH 40, BLK, IRN,TBE
2	1	14323	NIPPLE, 1/2 x CLOSE, BLACK
1	1	111814	VALVE, GAS, NATURAL, COMBINATION, 1/2" NPT, 24VAC

Part Number 110640 Outer Door HL



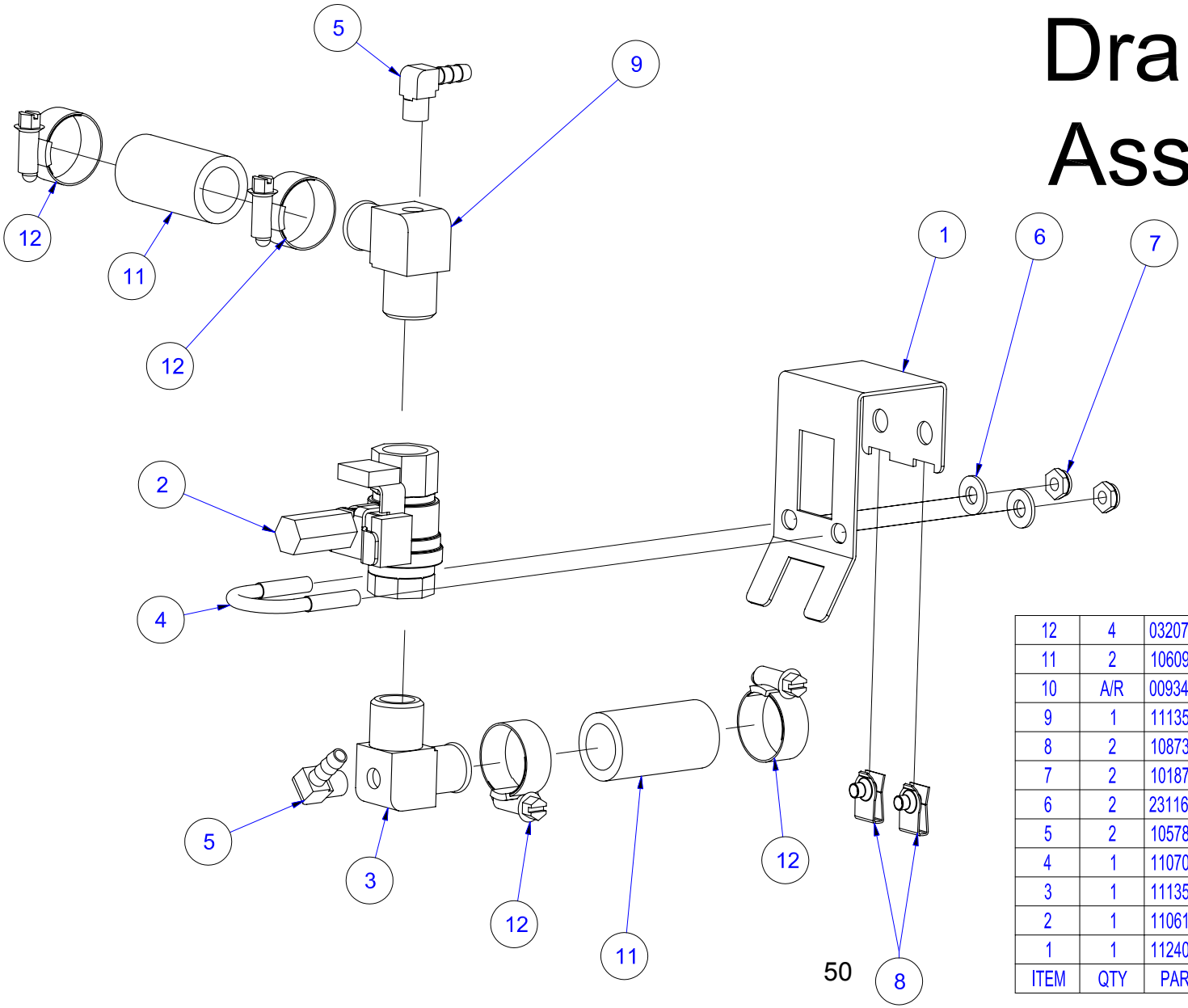
ITEM	QTY	PART N0.	DESCRIPTION
15	-	111592	SCREW, 8-32 X 1/2 CARRIAGE HEAD, SST
14	-	109164	NUT, HEX, ACORN, 8-32, SST, W/ THREAD LOC
13	-	101336	WASHER, FLAT, #8, SST
12	-	108879	MAGNET, DOOR STEAM CUTOFF
11	A/R	00933	SEALANT, RTV, CLEAR
10	A/R	104146	LOCKTITE #222 LOW STRENGTH
9			
8	1	105901	NAMEPLATE CLEVELAND LOGO
7	2	103641	BUSHING, DOOR HINGE
6	4	18357	RIVET, FLUSH BREAK, 0.125 DIA, 0.126/0.187 GRIP, SST
5	2	102228	SPRING, DOOR, 3/5 PAN
4	4	14679	NUT, #10-24 ACORN, SST
3	4	101655	WASHER, FLAT, #10, SST
2	1	103643	LATCH, DOOR-PADDLE TYPE
1	1	110485	OUTER DOOR, STEAMCHEF 3 WELDMENT - HINGED LEFT

Part number 104101 Inner Door Assembly

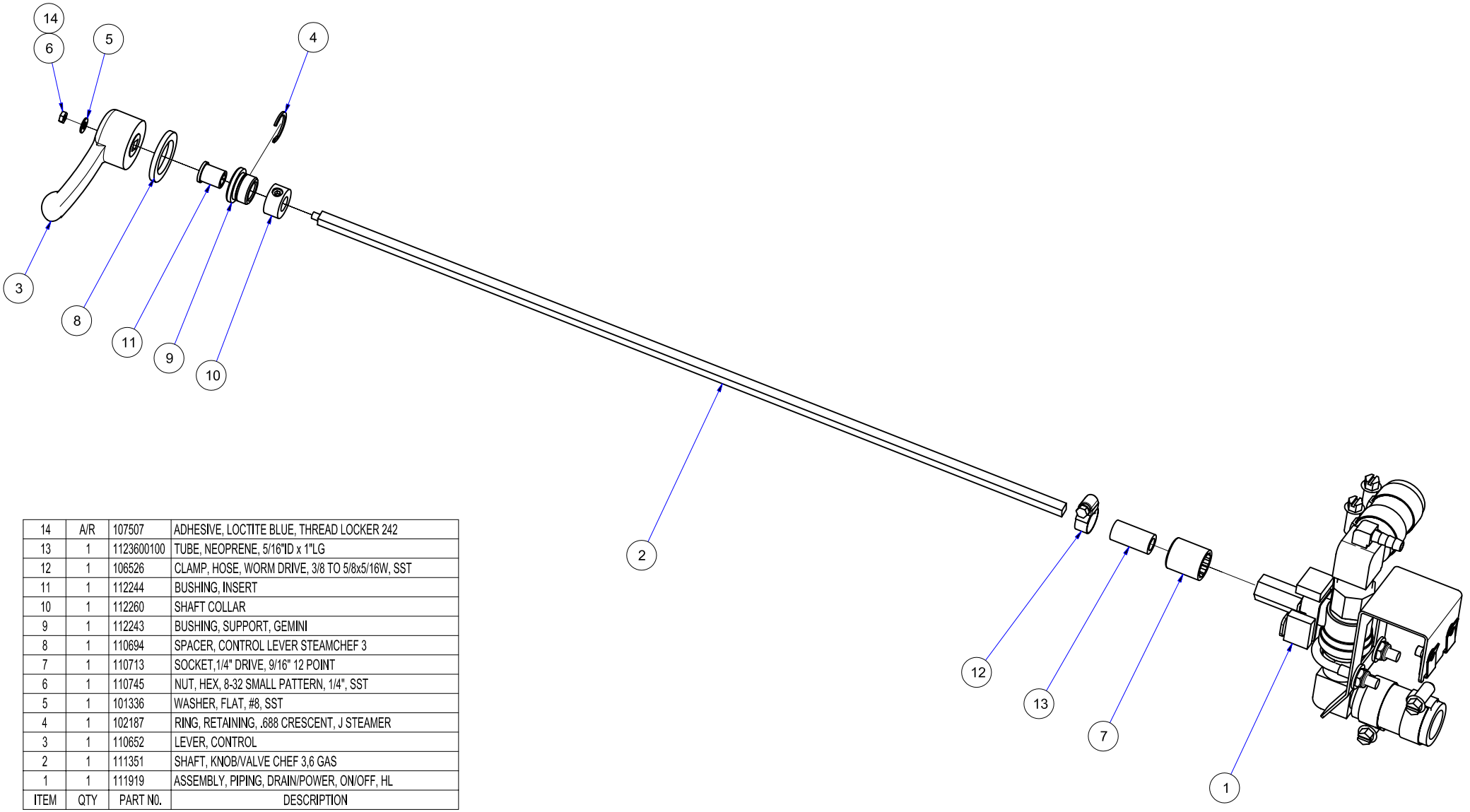


ITEM	QTY	PART NO.	DESCRIPTION
8	4	146771	NUT, ACORN, THRD LOCK, 1/4-20, SST
7	2	19923	STUD, INNER DOOR MOUNTING
6	2	14665	NUT, HEX, 1/4-20 LOCK, SST (NYLON INSERT)
5	1	04171	DOOR, INNER, CONVECTION STEAMER
4	1	07138	GASKET, DOOR, CONV. STMR., SC
3	1	66214	PLATE, INNER DOOR GASKET
2	1	66595	PLATE, GASKET RETAINER
1	4	104719	SCREW, CARRIAGE, 1/4-20X1, SST

Part Number 113043 Drain Piping Assembly

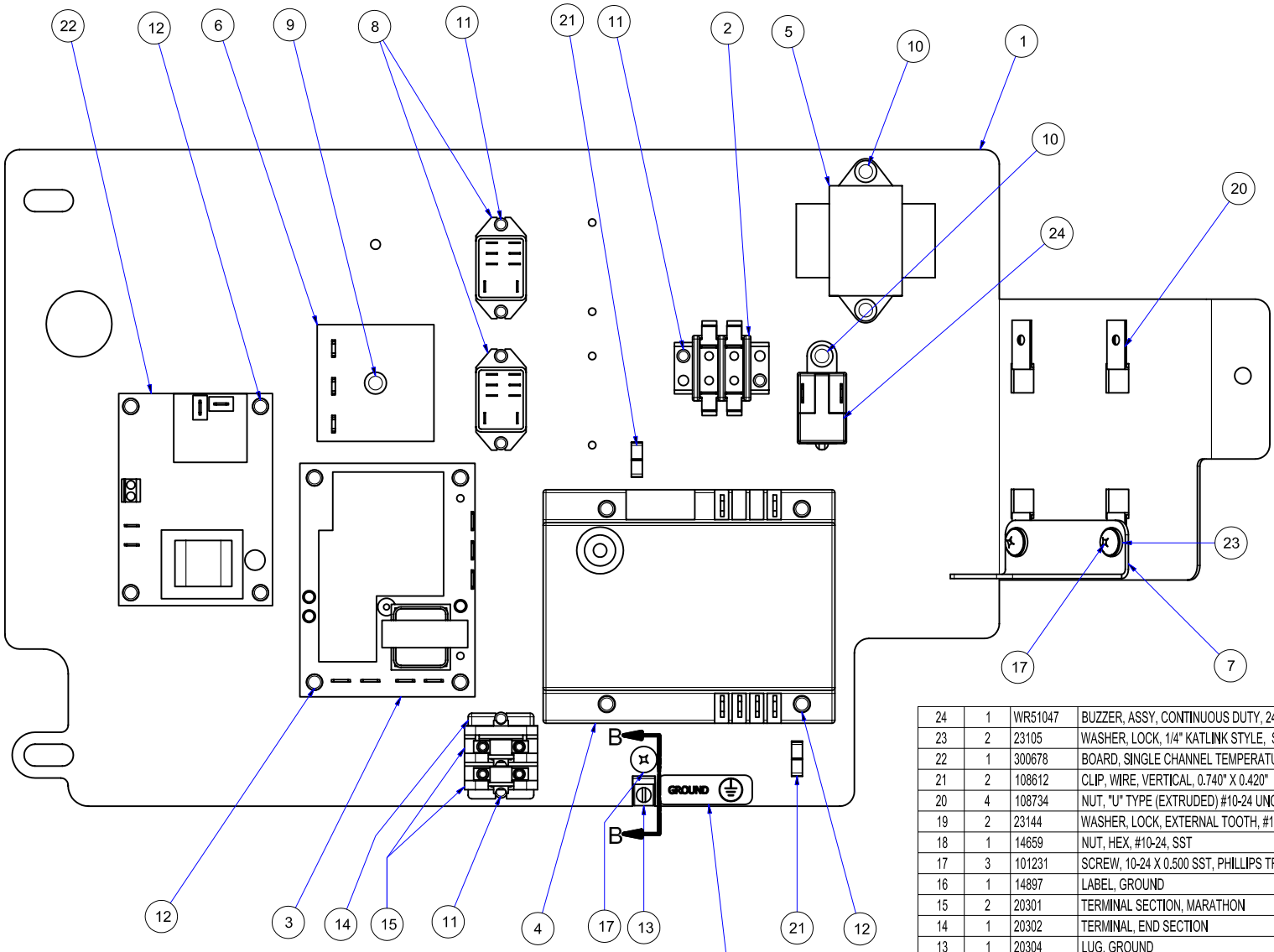


ITEM	QTY	PART NO.	DESCRIPTION
12	4	03207	HOSE, CLAMP, LINED, WORM DRIVE, MAX OD 1.125
11	2	1060930200	HOSE, SILICONE, 3/4"ID X 2.000" LG.
10	A/R	00934	SEALANT, PIPE DOPE
9	1	1113541	FTG, BARB, 3/4H x 1/2 MPT x 1/8" FPT, 90 DEG, BRASS
8	2	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
7	2	101873	NUT, HEX 1/4-20 THIN LOCK, ZINC PLTD. STEEL
6	2	23116	WASHER, FLAT, .281 ID x.625 OD x .065 THK, SST
5	2	105787	FITTING, HOSE BARB, 90°, 1/4 H X 1/8 NPT(M)
4	1	110709	"U" BOLT, 1/2" PIPE, 1-4-20 THREAD, ZINC PLATED STL.
3	1	1113542	FTG, BARB, 3/4H x 1/2 MPT x 1/8" FPT, 90 DEG, BRASS
2	1	110613	BALL VALVE ASSEMBLY, DOUBLE SWITCH
1	1	112406	BRACKET,VALVE MOUNT,GAS CHEF



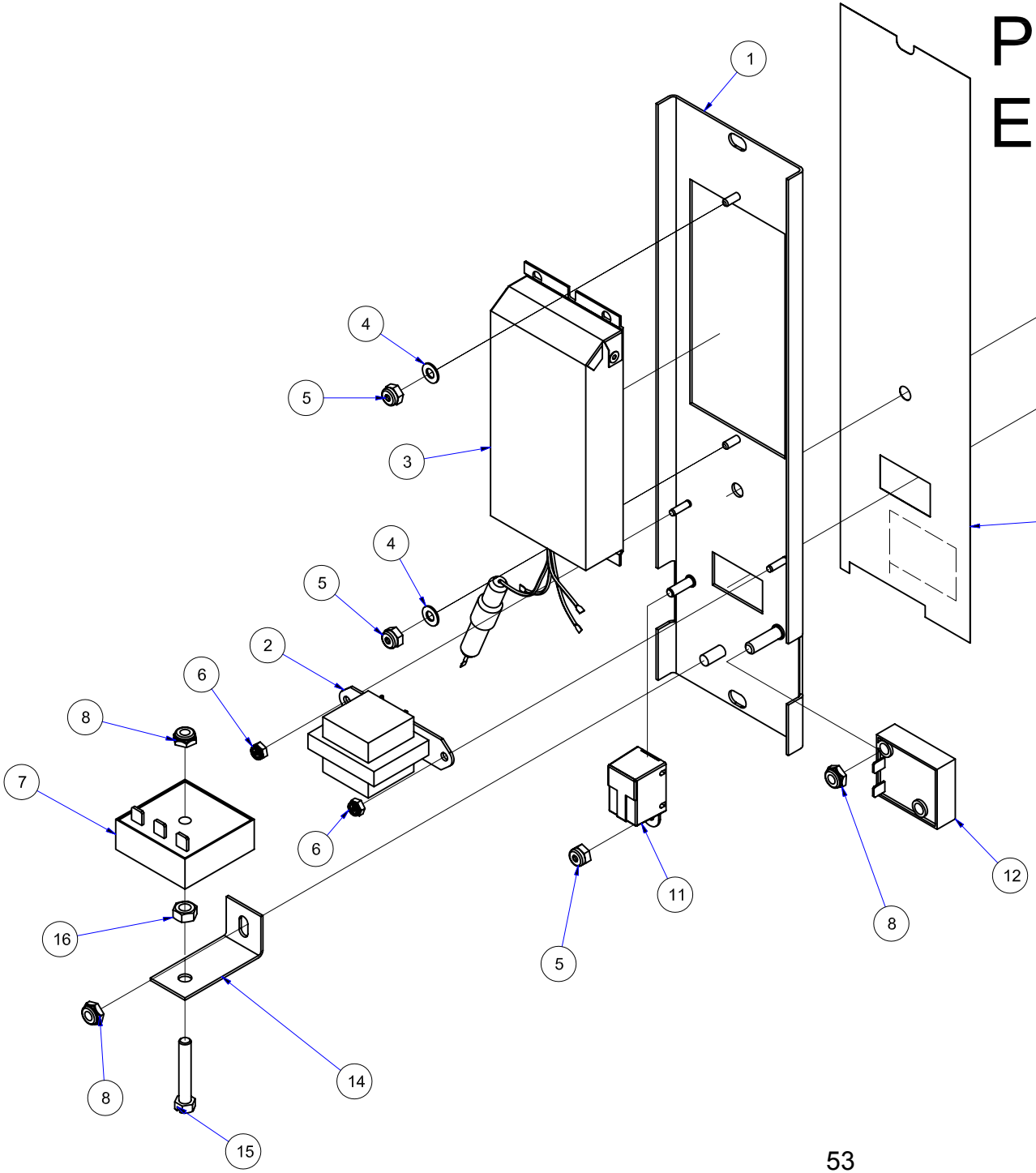
14	A/R	107507	ADHESIVE, LOCTITE BLUE, THREAD LOCKER 242
13	1	1123600100	TUBE, NEOPRENE, 5/16"ID x 1"LG
12	1	106526	CLAMP, HOSE, WORM DRIVE, 3/8 TO 5/8x5/16W, SST
11	1	112244	BUSHING, INSERT
10	1	112260	SHAFT COLLAR
9	1	112243	BUSHING, SUPPORT, GEMINI
8	1	110694	SPACER, CONTROL LEVER STEAMCHEF 3
7	1	110713	SOCKET,1/4" DRIVE, 9/16" 12 POINT
6	1	110745	NUT, HEX, 8-32 SMALL PATTERN, 1/4", SST
5	1	101336	WASHER, FLAT, #8, SST
4	1	102187	RING, RETAINING, .688 CRESCENT, J STEAMER
3	1	110652	LEVER, CONTROL
2	1	111351	SHAFT, KNOB/VALVE CHEF 3,6 GAS
1	1	111919	ASSEMBLY, PIPING, DRAIN/POWER, ON/OFF, HL
ITEM	QTY	PART NO.	DESCRIPTION

Part Number 300725 Component Panel Assy

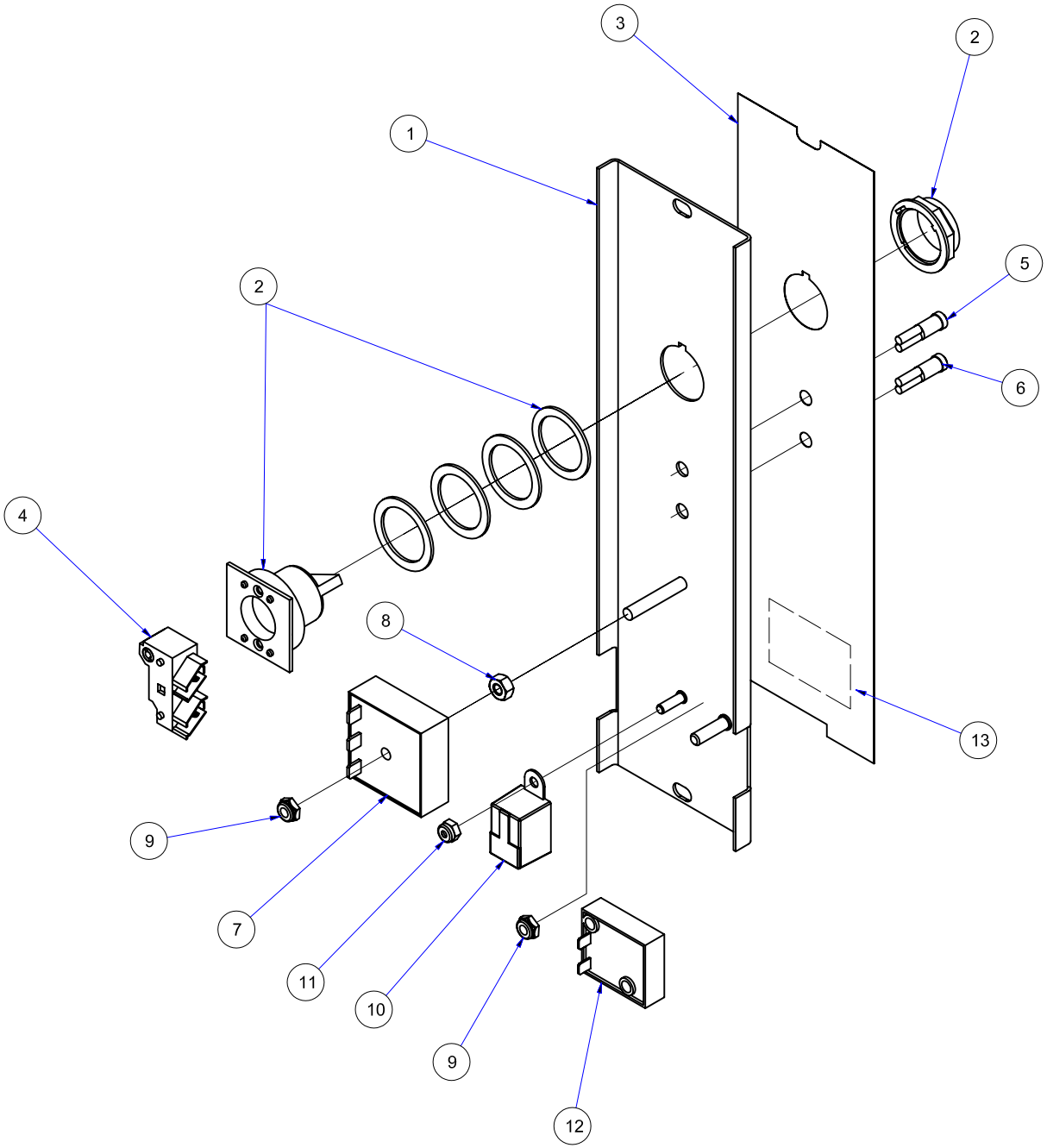


ITEM	QTY	PART NO.	DESCRIPTION
24	1	WR51047	BUZZER, ASSY, CONTINUOUS DUTY, 24V
23	2	23105	WASHER, LOCK, 1/4" KATLINK STYLE, SST
22	1	300678	BOARD, SINGLE CHANNEL TEMPERATURE CONTROL
21	2	108612	CLIP, WIRE, VERTICAL, 0.740" X 0.420"
20	4	108734	NUT, "U" TYPE (EXTRUDED) #10-24 UNC-2B THREAD
19	2	23144	WASHER, LOCK, EXTERNAL TOOTH, #10 SST
18	1	14659	NUT, HEX, #10-24, SST
17	3	101231	SCREW, 10-24 X 0.500 SST, PHILLIPS TRUSS HEAD
16	1	14897	LABEL, GROUND
15	2	20301	TERMINAL SECTION, MARATHON
14	1	20302	TERMINAL, END SECTION
13	1	20304	LUG, GROUND
12	12	106128	SCREW, 6-32 X 1 TORX/PAN HD
11	8	106127	SCREW, 6-32 X 1/2, TORX/PAN HD
10	3	106123	SCREW, 10-32 X 1/2, TORX/ PAN HD, THRD FORMING, ZN
9	1	106124	SCREW, TORX/SLOT #10-32 X 1-1/4 LG
8	2	105966	RELAY, DPDT-W/MTG TABS
7	1	111799	BRACKET, GAS VALVE MOUNT
6	1	20478	TIMER, SOLID STATE INTERV 3 MINUTE
5	1	20528	TRANSFORMER, 120-24V, 40VA, 50/60 HZ, 9" LEADS
4	1	03546	IGNITION, MODULE, CONTROL DIRECT SPARK, 4 SECOND
3	1	107241	BOARD, WATER LEVEL CONTROL
2	1	44168	TERMINAL, BLOCK ASM, 2 POLE
1	1	111800	COMPONENT PANEL, STEAMCHEF -GAS

Part Number 300348
Elec Timer Panel Assy



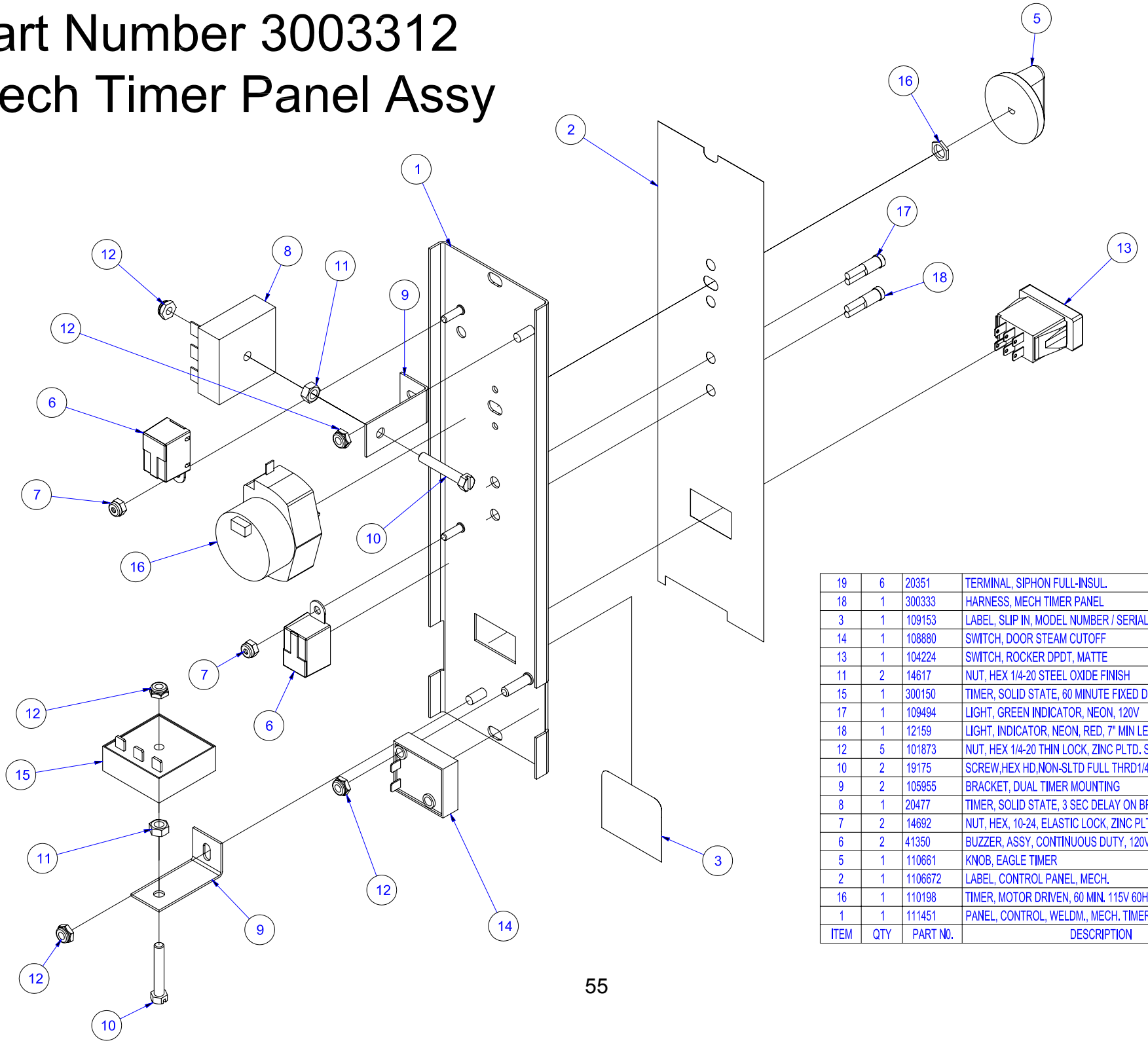
ITEM	QTY	PART NO.	DESCRIPTION
19	1	20351	TERMINAL, SLIP-ON,FULL INSUL, .032X .250 TAB
18	1	300346	HARNESS, WIRE, ELEC CONTROL PANEL
17	1	109153	LABEL, SLIP-IN MODEL NO./SERIAL NO.
16	1	14617	NUT, HEX 1/4-20 STEEL OXIDE FINISH
15	1	19175	SCREW, HEX HD, NON-SLTD
14	1	105955	BRACKET, DUAL TIMER MOUNTING
13	1	1106681	LABEL, NCC TIMER, STEAMCHEF
12	-	108880	SWITCH, DOOR STEAM CUTOFF
11	1	41350	BUZZER, ASSY, CONTINUOUS DUTY, 120VAC, 50-60HZ
10	1	12159	LIGHT, INDICATOR, NEON, RED, 7" MIN LEAD LENGTH
9	1	104224	SWITCH, ROCKER DPDT, MATTE
8	2	101873	NUT, HEX 1/4-20 THIN LOCK, ZINC PLTD. STEEL
7	1	300150	TIMER, SOLID STATE, 60 MINUTE FIXED DELAY
6	2	104223	NUT, HEX 6-32 ELASTIC LOCK
5	3	14692	NUT, HEX, 10-24, ELASTIC LOCK, ZINC PLTD, FASTENER
4	2	101655	WASHER, FLAT, #10, SST
3	1	104389	TIMER ASSEMBLY NCC
2	1	104390	TRANSFORMER ASSEMBLY
1	1	1106641	PANEL, CONTROL, WELDMENT, ETC TIMER, STEAMCHEF, HL



Part Number 300347 On-Off Panel Assy

ITEM	QTY	PART NO.	DESCRIPTION
15	4	20351	TERMINAL SLIPON FULL-INSUL
14	1	300345	HARNESS, WIRE CTRL PANEL, ON-OFF
13	1	109153	LABEL, SLIP-IN, MODEL NO/SERIAL NO.
12	-	108880	SWITCH, DOOR STEAM CUTOFF
11	1	14692	NUT, HEX, 10-24, ELASTIC LOCK, ZINC PLTD, FASTENER
10	1	41350	BUZZER, ASSY, CONTINUOUS DUTY, 120VAC, 50-60HZ
9	1	101873	NUT, HEX 1/4-20 THIN LOCK, ZINC PLTD, STEEL
8	1	14618	NUT, HEX, 1/4-20, STAINLESS STEEL
7	1	300150	TIMER, SOLID STATE, 60 MINUTE FIXED DELAY
6	1	12159	LIGHT, INDICATOR, NEON, RED, 7" MIN LEAD LENGTH
5	1	109494	LIGHT, GREEN INDICATOR, NEON, 120V
4	1	102533	BLOCK, CONTACT
3	1	110669	LABEL, CTRL, ON/OFF, STEAMCHEF
2	1	102534	SWITCH, SELECTOR
1	1	110666	PANEL, CONTROL, WELDMENT, ON/OFF, STEAMCHEF, HL

Part Number 3003312
Mech Timer Panel Assy



ITEM	QTY	PART NO.	DESCRIPTION
19	6	20351	TERMINAL, SIPHON FULL-INSUL.
18	1	300333	HARNESS, MECH TIMER PANEL
3	1	109153	LABEL, SLIP IN, MODEL NUMBER / SERIAL NUMBER
14	1	108880	SWITCH, DOOR STEAM CUTOFF
13	1	104224	SWITCH, ROCKER DPDT, MATTE
11	2	14617	NUT, HEX 1/4-20 STEEL OXIDE FINISH
15	1	300150	TIMER, SOLID STATE, 60 MINUTE FIXED DELAY
17	1	109494	LIGHT, GREEN INDICATOR, NEON, 120V
18	1	12159	LIGHT, INDICATOR, NEON, RED, 7" MIN LEAD LENGTH
12	5	101873	NUT, HEX 1/4-20 THIN LOCK, ZINC PLTD. STEEL
10	2	19175	SCREW,HEX HD,NON-SLTD FULL THRD1/4-20x1.50 ZNC PLTD
9	2	105955	BRACKET, DUAL TIMER MOUNTING
8	1	20477	TIMER, SOLID STATE, 3 SEC DELAY ON BREAK
7	2	14692	NUT, HEX, 10-24, ELASTIC LOCK, ZINC PLTD, FASTENER
6	2	41350	BUZZER, ASSY, CONTINUOUS DUTY, 120VAC, 50-60HZ
5	1	110661	KNOB, EAGLE TIMER
2	1	1106672	LABEL, CONTROL PANEL, MECH.
16	1	110198	TIMER, MOTOR DRIVEN, 60 MIN. 115V 60HZ
1	1	111451	PANEL, CONTROL, WELDM., MECH. TIMER, STEAMCHEF, HL

CLEVELAND RANGE 22CGT3.1/6.1
SEQUENCE OF OPERATIONS

Mechanical Timer

Starting with the timed manual switch in the timed position, and no time on the timer.

1. To turn the unit on, turn the ON/OFF lever clockwise to the ON position
    - This mechanically closes the drain.
    - Power Switch 1 changes from the NC to NO contacts.
    - Power Switch 2 changes from the NO to NC contacts.
    - 110 VAC is sent .
        - To the green power on light
        - Through the hi limit to the coil of the R2 relay
        - To the common of the now open NC R2B contacts.
        - To the NO 130 degree thermal switch
        - To the water level control board

2. With the water level board energized and no water in the generator
    - 5 seconds later the fill solenoid is energized from the fill terminal through the Power switch 2.
    - The fill solenoid opens and the generator fills.

3. The water fills to the low probe shorting it to ground
    - 110 VAC is sent from the HEAT terminal through the now closed NO R2A contacts to
        - The Temperature Control Board
        - To the open Door switch.

4. When the Door is closed and the timed/manual switch is in the timed position with no time on the timer, 110 VAC is sent
    - Through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
        - The NC contacts of R1A to the fan motor.
        - The primary coil of the transformer
            - 24VAC is sent from the secondary of the transformer to the ignition module
                - Spark is sent to the igniter
                - 24 VAC is sent to the gas valve opening it
                - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

5. When the timed/manual switch is in the timed position and time is on the timer:
    - 110 VAC is sent from the NO terminal of the timer
        - To the timer motor causing it to count down.
        - To the coil of the R1 Relay
        - Through the now closed NO R1A contacts to the Fan motor.

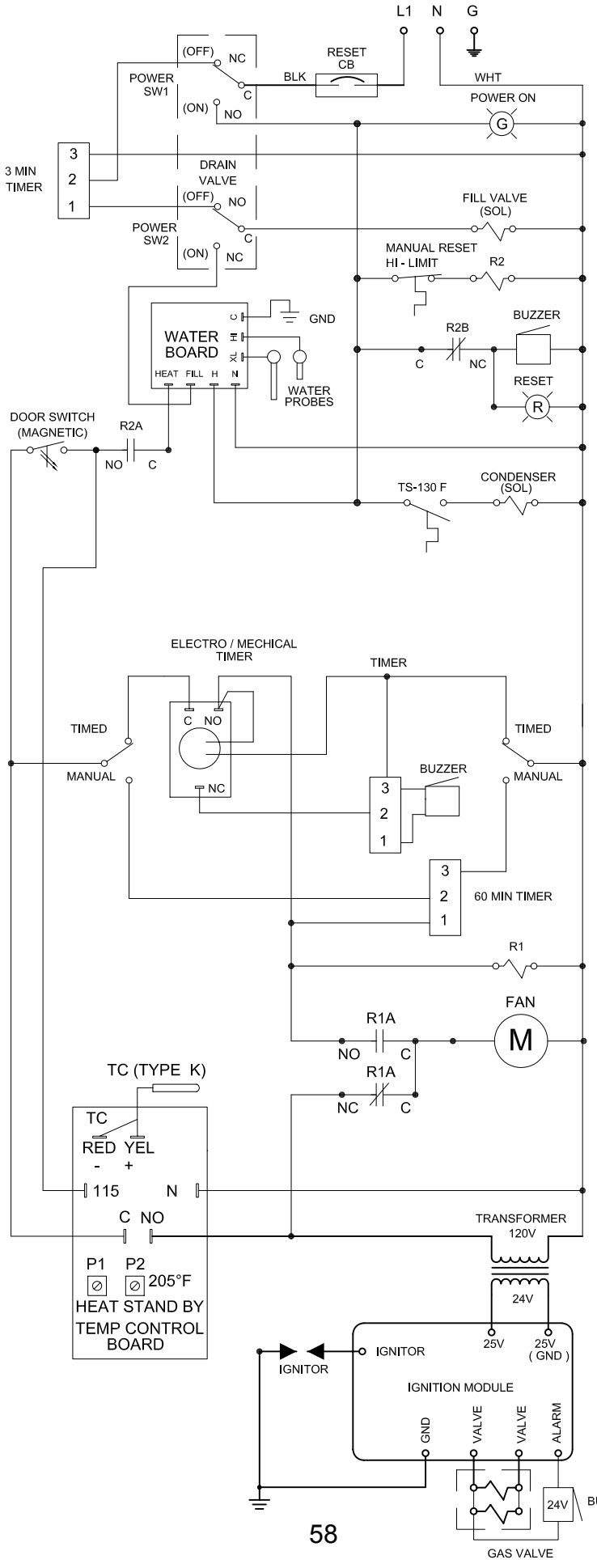
- 110 VAC is sent through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
    - The primary coil of the transformer
    - 24VAC is sent from the secondary of the transformer to the ignition module
    - Spark is sent to the igniter
    - 24 VAC is sent to the gas valve opening it
    - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.
- When the timer times out power is sent from the NO timer contact through the NC contact to the 3 second timer and then to the buzzer for 3 seconds.

6. When the timed/manual switch is in the manual position
    - 110 VAC is sent to terminal 2 of the 60 Minute solid state timer. For 60 minutes 110 VAC is sent from terminal 1 of the timer to
        - To the timer motor causing it to count down.
        - To the coil of the R1 Relay
        - Through the now closed NO R1A contacts to the Fan motor.
    - 110 VAC is sent through the now closed (until the cabinet reaches 205 degrees) NO contacts to
        - The primary coil of the transformer
        - 24VAC is sent from the secondary of the transformer to the ignition module
        - Spark is sent to the igniter
        - 24 VAC is sent to the gas valve opening it
        - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

7. Whenever the water level drops below the high probe for 5 seconds power is sent to the FILL terminal again.

8. When the on/off lever is turned off :
    - The drain is mechanically opened, and the reservoir begins to drain.
    - The green “Power On” indicator light is de-energized.
    - Power is sent to the 3-minute timer and the fill solenoid is energized for 3 minutes flushing the drain.

STEAMCHEF 3.1 / 6.1 MECH TIMER (GAS)



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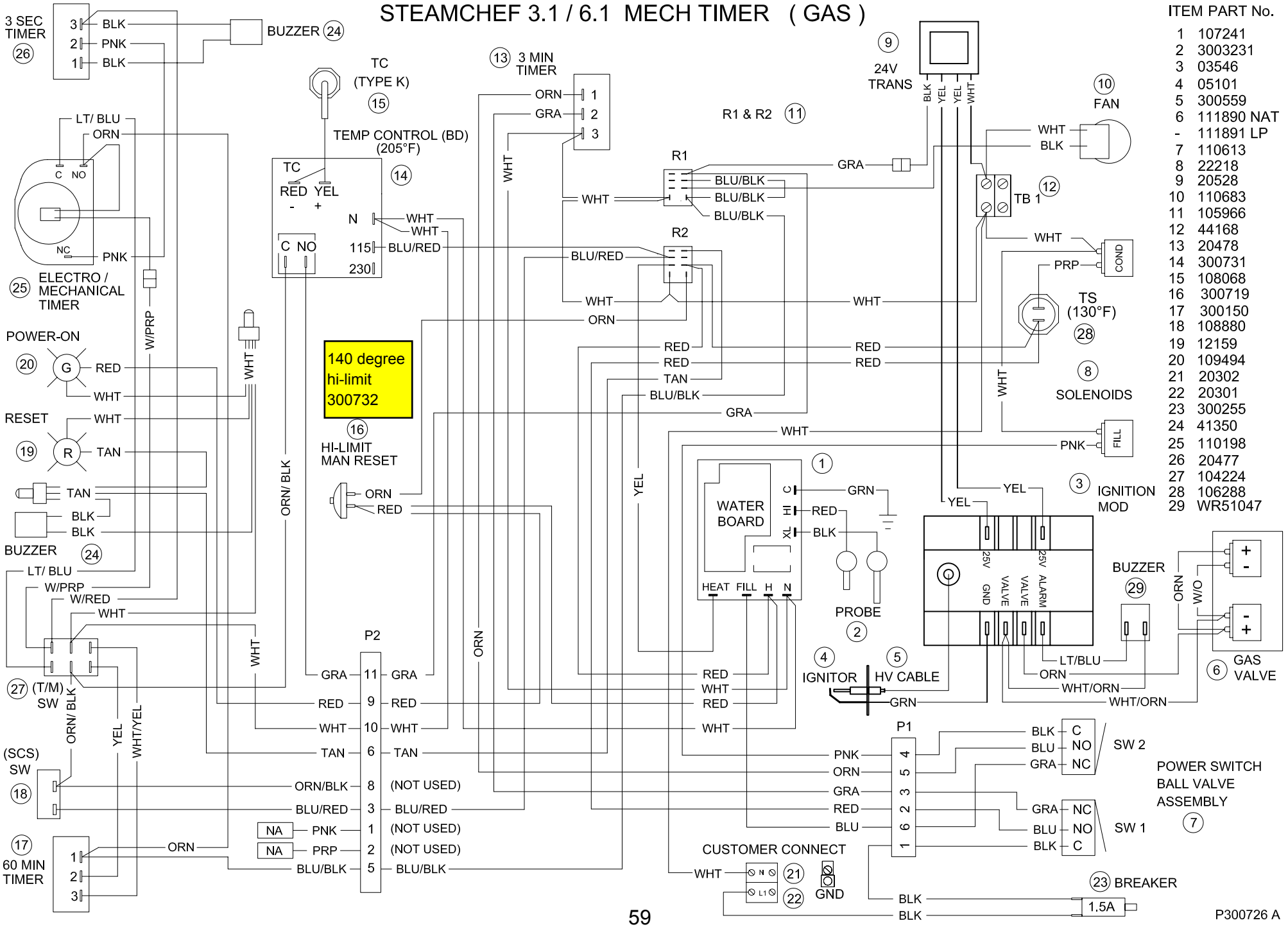
STEAMCHEF 3.1 / 6.1 MECH TIMER (GAS)



ITEM	PART No.
1	107241
2	3003231
3	03546
4	05101
5	300559
6	111890 NAT
-	111891 LP
7	110613
8	22218
9	20528
10	110683
11	105966
12	44168
13	20478
14	300731
15	108068
16	300719
17	300150
18	108880
19	12159
20	109494
21	20302
22	20301
23	300255
24	41350
25	110198
26	20477
27	104224
28	106288
29	WR51047

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CLEVELAND RANGE 22CGT3.1/6.1
SEQUENCE OF OPERATIONS

Electronic Timer

Starting with the timed manual switch in the timed position, and no time on the timer.

1. To turn the unit on, turn the ON/OFF lever clockwise to the ON position
    - This mechanically closes the drain.
    - Power Switch 1 changes from the NC to NO contacts.
    - Power Switch 2 changes from the NO to NC contacts.
    - 110 VAC is sent .
        - To the green power on light
        - Through the hi limit to the coil of the R2 relay
        - To the common of the now open NC R2B contacts.
        - To the NO 130 degree thermal switch
        - To the water level control board
        - To the primary of the Timer Transformer
            - 24VAC is sent from the secondary of the timer transformer to the Electronic timer

2. With the water level board energized and no water in the generator
    - 5 seconds later the fill solenoid is energized from the fill terminal through the Power switch 2.
    - The fill solenoid opens and the generator fills.

3. The water fills to the low probe shorting it to ground
    - 110 VAC is sent from the HEAT terminal through the now closed NO R2A contacts to
        - The Temperature Control Board
        - To the open Door switch.

4. When the Door is closed and the timed/manual switch is in the timed position with no time on the timer, 110 VAC is sent
    - Through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
        - The NC contacts of R1A to the fan motor.
        - The primary coil of the transformer
            - 24VAC is sent from the secondary of the transformer to the ignition module
                - Spark is sent to the igniter
                - 24 VAC is sent to the gas valve opening it
                - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

5. When the timed/manual switch is in the timed position and time is on the timer:
    - 110 VAC is sent from the NO terminal of the timer through the fuse
        - To the coil of the R1 Relay

- Through the now closed NO R1A contacts to the Fan motor.

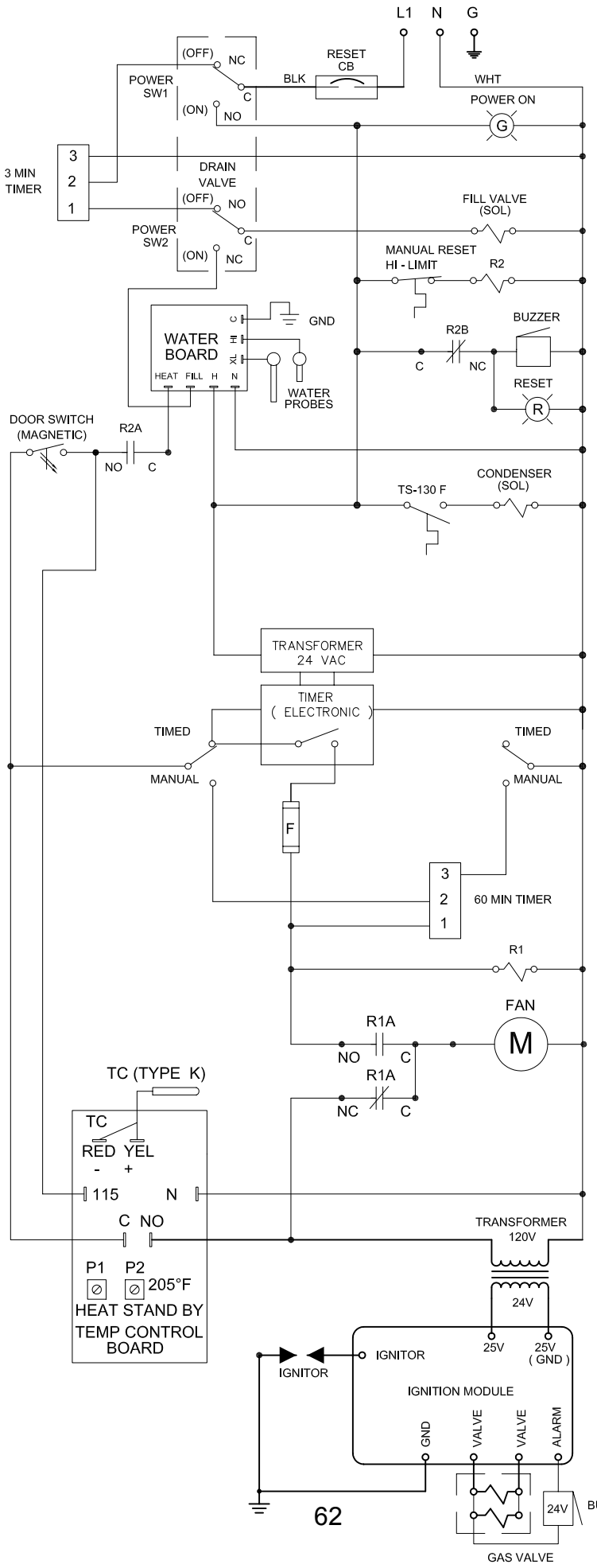
- 110 VAC is sent through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
  - The primary coil of the transformer
  - 24VAC is sent from the secondary of the transformer to the ignition module
  - Spark is sent to the igniter
  - 24 VAC is sent to the gas valve opening it
  - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.
- When the timer times out the timer buzzes and power is removed from the R1 coil and from the Fan motor.

6. When the timed/manual switch is in the manual position
   - 110 VAC is sent to terminal 2 of the 60 Minute solid state timer. For 60 minutes 110 VAC is sent from terminal 1 of the timer.
     - To the coil of the R1 Relay
     - Through the now closed NO R1A contacts to the Fan motor.
   - 110 VAC is sent through the now closed (until the cabinet reaches 205 degrees) NO contacts to
     - The primary coil of the transformer
     - 24VAC is sent from the secondary of the transformer to the ignition module
     - Spark is sent to the igniter
     - 24 VAC is sent to the gas valve opening it
     - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

7. Whenever the water level drops below the high probe for 5 seconds power is sent to the FILL terminal again.

8. When the on/off lever is turned off :
   - The drain is mechanically opened, and the reservoir begins to drain.
   - The green “Power On” indicator light is de-energized.
   - Power is sent to the 3-minute timer and the fill solenoid is energized for 3 minutes flushing the drain.

STEAMCHEF 3.1 / 6.1 ELECTRONIC TIMER (GAS)



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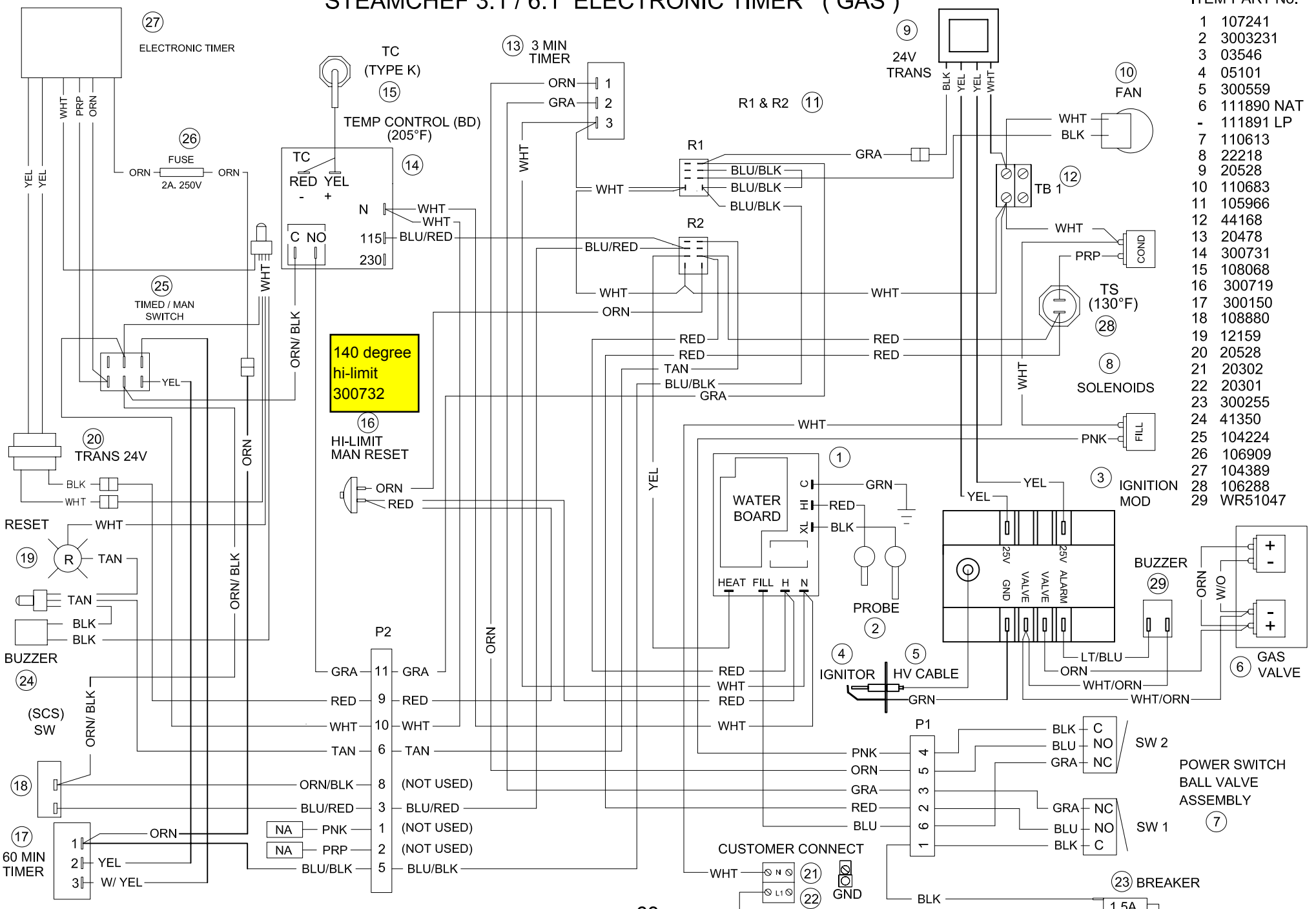
STEAMCHEF 3.1 / 6.1 ELECTRONIC TIMER (GAS)



ITEM	PART No.
1	107241
2	3003231
3	03546
4	05101
5	300559
6	111890 NAT
-	111891 LP
7	110613
8	22218
9	20528
10	110683
11	105966
12	44168
13	20478
14	300731
15	108068
16	300719
17	300150
18	108880
19	12159
20	20528
21	20302
22	20301
23	300255
24	41350
25	104224
26	106909
27	104389
28	106288
29	WR51047

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CLEVELAND RANGE 22CGT3.1/6.1
SEQUENCE OF OPERATIONS

ON/OFF

1. To turn the unit on, turn the ON/OFF lever clockwise to the ON position
    - This mechanically closes the drain.
    - Power Switch 1 changes from the NC to NO contacts.
    - Power Switch 2 changes from the NO to NC contacts.
    - 110 VAC is sent .
        - To the green power on light
        - Through the hi limit to the coil of the R2 relay
        - To the common of the now open NC R2B contacts.
        - To the NO 130 degree thermal switch
        - To the water level control board

2. With the water level board energized and no water in the generator
    - 5 seconds later the fill solenoid is energized from the fill terminal through the Power switch 2.
    - The fill solenoid opens and the generator fills.

3. The water fills to the low probe shorting it to ground
    - 110 VAC is sent from the HEAT terminal through the now closed NO R2A contacts to
        - The Temperature Control Board
        - To the open Door switch.

4. When the Door is closed and the on/off switch is in the off position, 110 VAC is sent
    - Through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
        - The NC contacts of R1A to the fan motor.
        - The primary coil of the transformer
            - 24VAC is sent from the secondary of the transformer to the ignition module
                - Spark is sent to the igniter
                - 24 VAC is sent to the gas valve opening it
                - Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

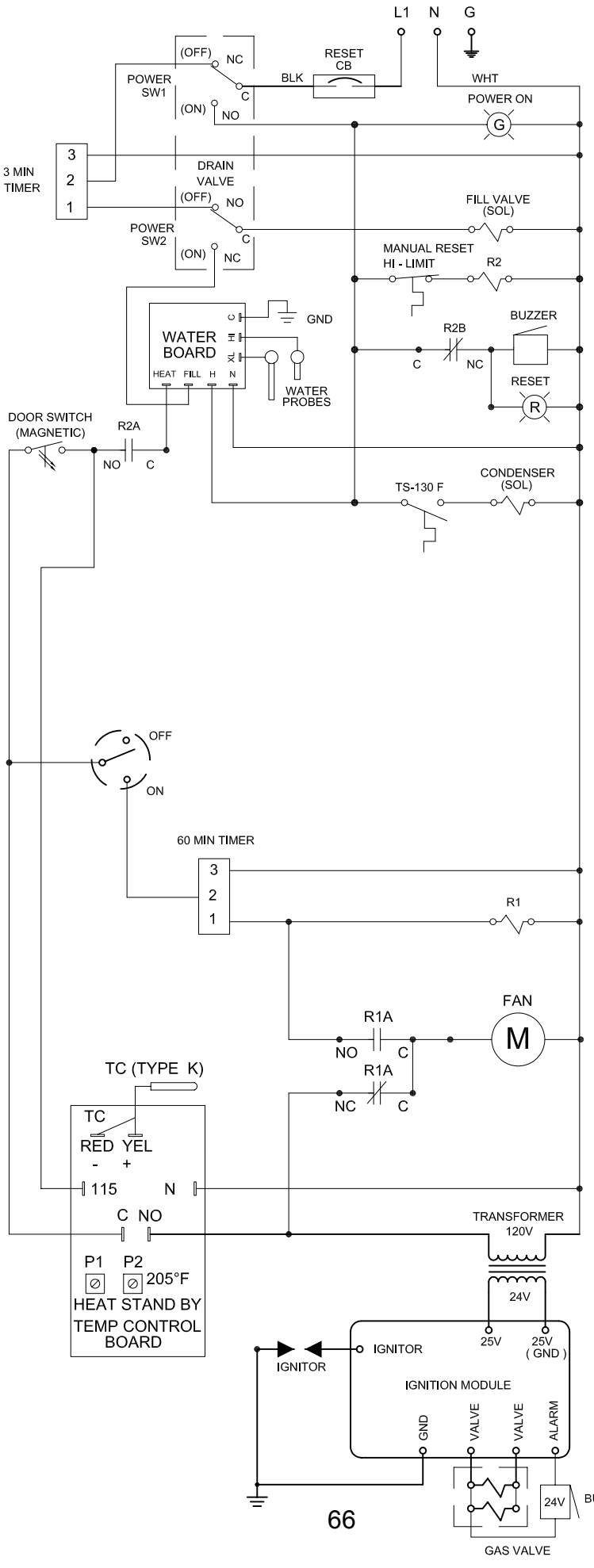
5. When the on/off switch is in the on position
    - 110 VAC is sent to terminal 2 of the 60 Minute solid state timer. For 60 minutes 110 VAC is sent from terminal 1 of the timer to
        - To the coil of the R1 Relay
        - Through the now closed NO R1A contacts to the Fan motor.
    - 110 VAC is sent through the now closed (until the cabinet reaches 205 degrees) NO contacts of the temperature control board to
        - The primary coil of the transformer

- 24VAC is sent from the secondary of the transformer to the ignition module
- Spark is sent to the igniter
- 24 VAC is sent to the gas valve opening it
- Gas comes into contact with spark and ignites sending 1.5 micro-amps Dc to the ignition module to keep the gas valve open past 4 seconds.

6. Whenever the water level drops below the high probe for 5 seconds power is sent to the FILL terminal again.

7. When the on/off lever is turned off :
   - The drain is mechanically opened, and the reservoir begins to drain.
   - The green “Power On” indicator light is de-energized.
   - Power is sent to the 3-minute timer and the fill solenoid is energized for 3 minutes flushing the drain.

STEAMCHEF 3.1 / 6.1 ON/OFF (GAS)



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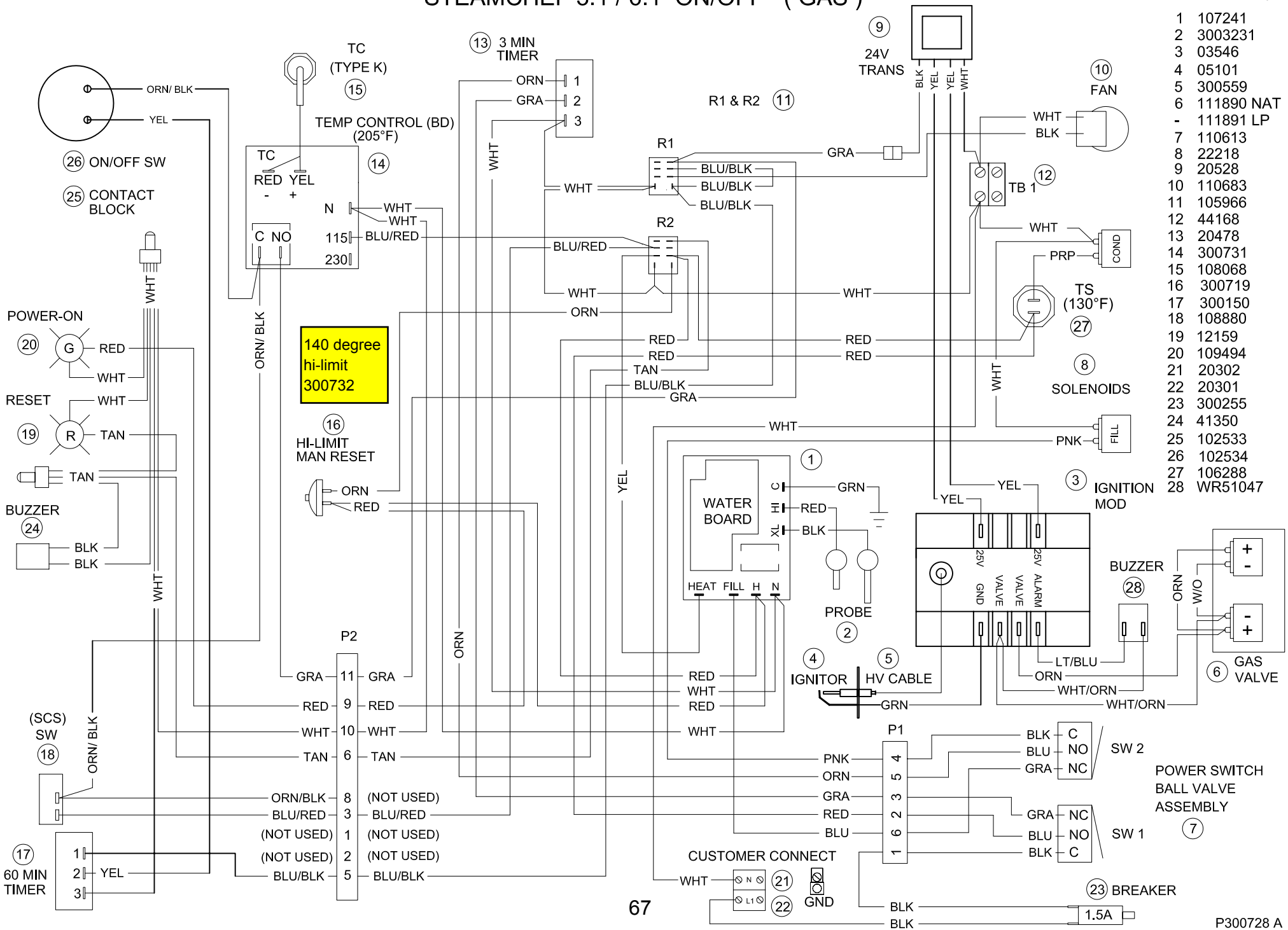
STEAMCHEF 3.1 / 6.1 ON/OFF (GAS)



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24	41350
25	102533
26	102534
27	106288
28	WR51047

P300728 A