

## Replacement Procedure for Cast Heater Blocks SteamCub and SteamChef Steamers

Cleveland Range has developed the Replacement Procedure for Cast Heater Blocks in SteamCub and SteamChef Steamers for use by qualified Cleveland Range authorized service representatives.

For questions, please call the Cleveland Range Service Department at 216-481-4900 or 1-800-338-2204

Cast Heater Block Replacement Kits		
Part Number For Complete Kits	Heater Block Rating	Cast Heater Block P/N
FK3001852	480 V, 2000 W	3001852
FK3001851	240 V, 2000 W	3001851
FK300185	208 V, 2000 W	300185
FK3001862	480 V, 3000 W	3001862
FK3001861	240 V, 3000 W	3001861
FK300186	208 V, 3000 W	300186
FK300330	480 V, 4500 W	300330
FK3003301	240 V, 4500 W	3003301
FK3003302	208 V, 4500 W	3003302

All Kits Contain the Following:		
Part No.	Description	Quantity Ea.
N/A	Cast Heater Block. See above table for Part Numbers.	1
1091391	Thermal Joint Compound, 2 oz. Tube	1
112480	Washer, Belleville Spring, 1/4"	8
112481	Brass Hex Nut, 1/4 -20	8
112518	Loctite Threadlocker 290, 0.5 ml Tube	1

**You Will Need:**

Turpentine or Mineral Spirits  
Solvent-Proof Gloves  
Clean, Dry, Lint-Free Rags  
Putty Knife, 4"

Latex Gloves  
Torque Wrench capable of 52 IN LB clockwise  
Socket, 7/16" Deep

1333 East 179<sup>th</sup> Street  
Cleveland, Ohio 44110  
Phone: (216) - 481 - 4900  
Fax: (216) - 481 - 3782  
www.clevelandrange.com



## Removal Procedure

1. Read and fully understand this procedure before beginning.
2. Turn OFF the electricity to the steamer at the Control Panel, the Control Power Service Disconnect switch, and the Main External Power Switch.
3. Lock out the Main External Power Switch as required.
4. Turn OFF the water at the service disconnect valves.
5. Open the Oven Compartment Door and wait for the steamer to cool (if not already cold).
6. Detach the steamer from electric and water lines.
7. Remove any accessories and detachable parts from the cooking compartment (wear DRY heatproof gloves if needed).
8. Remove the side panels.
9. Turn the steamer over.
10. Remove the base pan.
11. Remove the high limit from the heater block.
12. Disconnect the burned out heater block wires from the contactor.
13. Remove the burned out heater block.
  - **IMPORTANT: SAVE THE SUPPORT RAILS!** (See Figures 1 and 2.)
14. Clean off all the thermal joint compound from the underside of the cooking compartment where the burned out heater block was removed. Use mineral spirits or turpentine to remove any residue.
  - Wear solvent proof gloves.
  - See container label and follow manufacturer's instructions.

## Replacement Procedure

1. Read and fully understand this procedure before beginning.
2. Wipe off the heater block with mineral spirits or turpentine.
  - Wear solvent proof gloves.
  - See container label and follow manufacturer's instructions.
3. Lay the heater block machined side up, (cast-in information plate side down) on a flat surface.
4. Wear latex gloves and apply a thin layer of the thermal joint compound to the machined side of the heater block using a 4" putty knife.
  - See container label and follow manufacturer's instructions.
5. Place the heater block over the mounting studs onto the cooking compartment.
  - Make sure the side with the heater block compound is against the cooking compartment.
6. Use a clean, dry rag to wipe any heater block compound off the mounting studs.

- 7. Place the support rails on the mounting studs as shown in Figures 1 and 2.
- 8. Place the washers on the mounting studs as shown in Figure 1.
- 9. Screw the brass 1/4-20 nuts on the mounting studs as shown in Figure 1 and tighten finger tight.

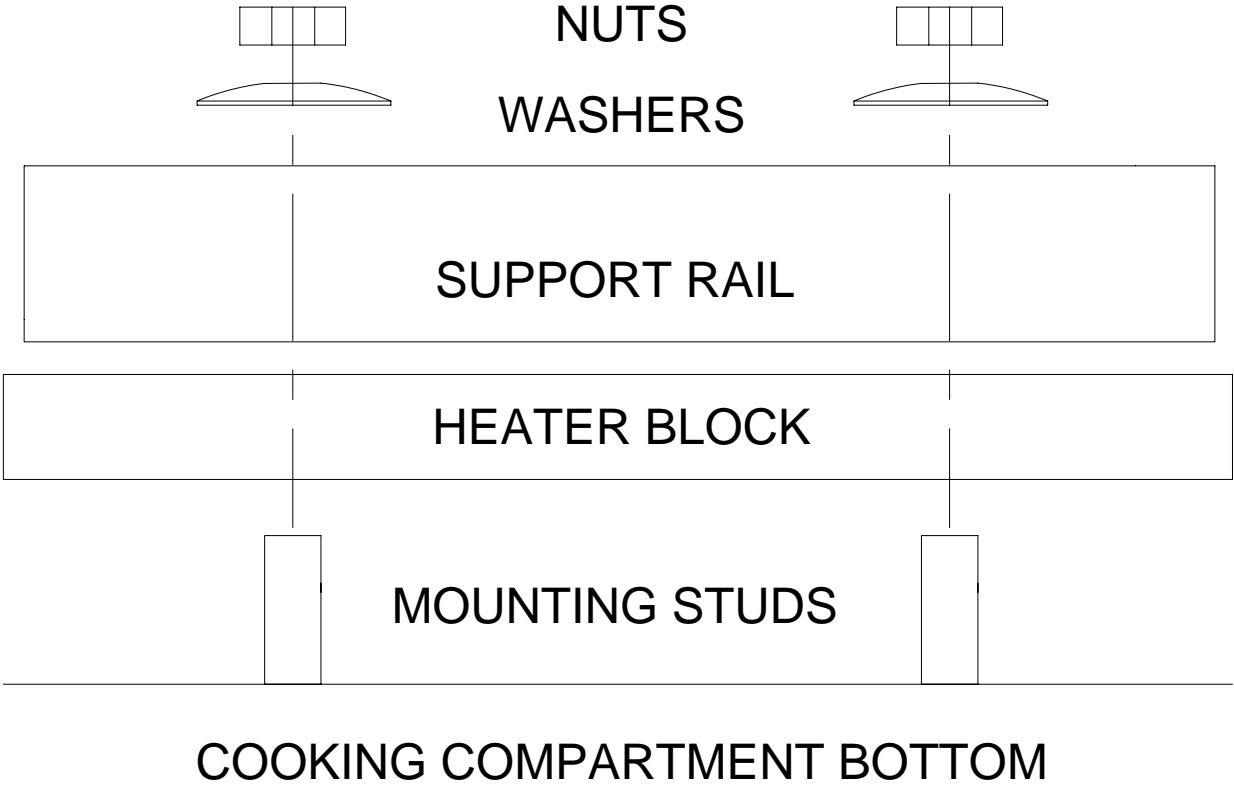
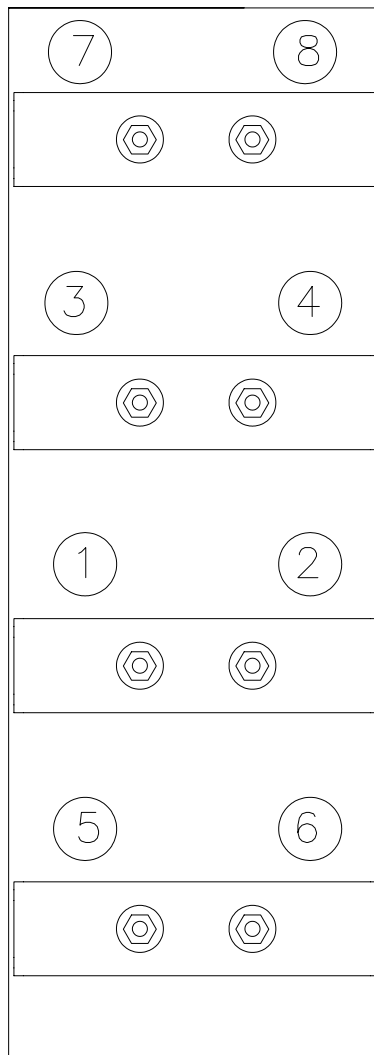


Figure 1

10. Torque nuts in sequence as shown in Figure 2 to 52 IN LB.
11. Retorque nuts in sequence as shown in Figure 2 to 52 IN LB.

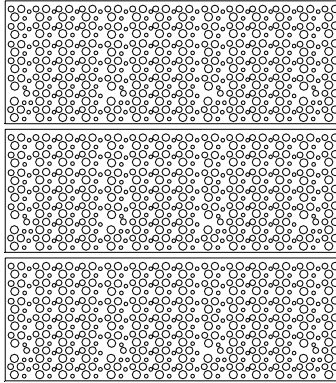


**Figure 2**

12. Apply 2 drops Loctite 290 on the threads of each mounting stud at the nut.
  - See container label and follow manufacturer's instructions.
13. Connect the new heater block wires to the contactor.
14. Attach the high limit to the heater block.
15. Reassemble the steamer and reattach the utilities.
  - See the Installation and Operator's manuals for details.

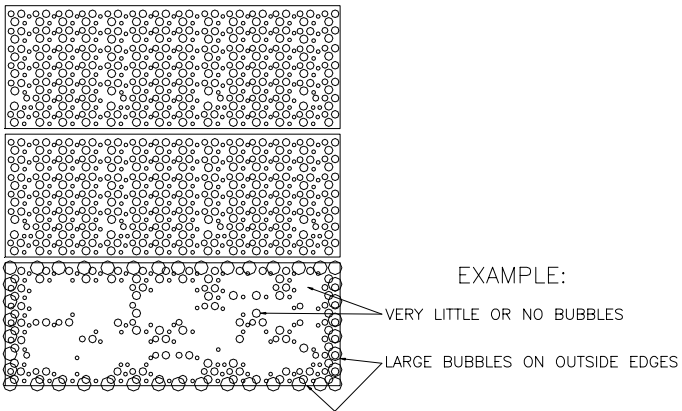
- Test the new heater block for proper operation and even contact with the underside of the cooking compartment by observing the bubble pattern in the water in the steamer reservoir at start up. See Figure 3.

### GOOD BUBBLE PATTERN



AT START UP, BUBBLE PATTERN SHOULD HAVE SMALL BUBBLES COVERING THE THREE RECTANGULAR HEATER BLOCKS EVENLY. THIS INDICATES GOOD, EVEN HEAT TRANSFER.

### BAD BUBBLE PATTERN



AT START UP, IF BUBBLE PATTERN HAS LARGE BUBBLES ON THE OUTSIDE EDGES OF ONE OR MORE BLOCKS, THIS INDICATES LOSS OF SURFACE CONTACT BETWEEN HEATER BLOCK AND MOUNTING SURFACE, REDUCING HEAT TRANSFER. THIS CAUSES THE HEATER BLOCK TO OVER-TEMP AND GO INTO A HI-LIMIT CONDITION.

**Figure 3**

If a "BAD" bubble pattern is observed, the new heater block is not working properly or is not making even contact with the underside of the cooking compartment. Call Cleveland Range Service at the phone numbers on page 1 for assistance.

- After a "GOOD" bubble pattern is observed, return the steamer to service