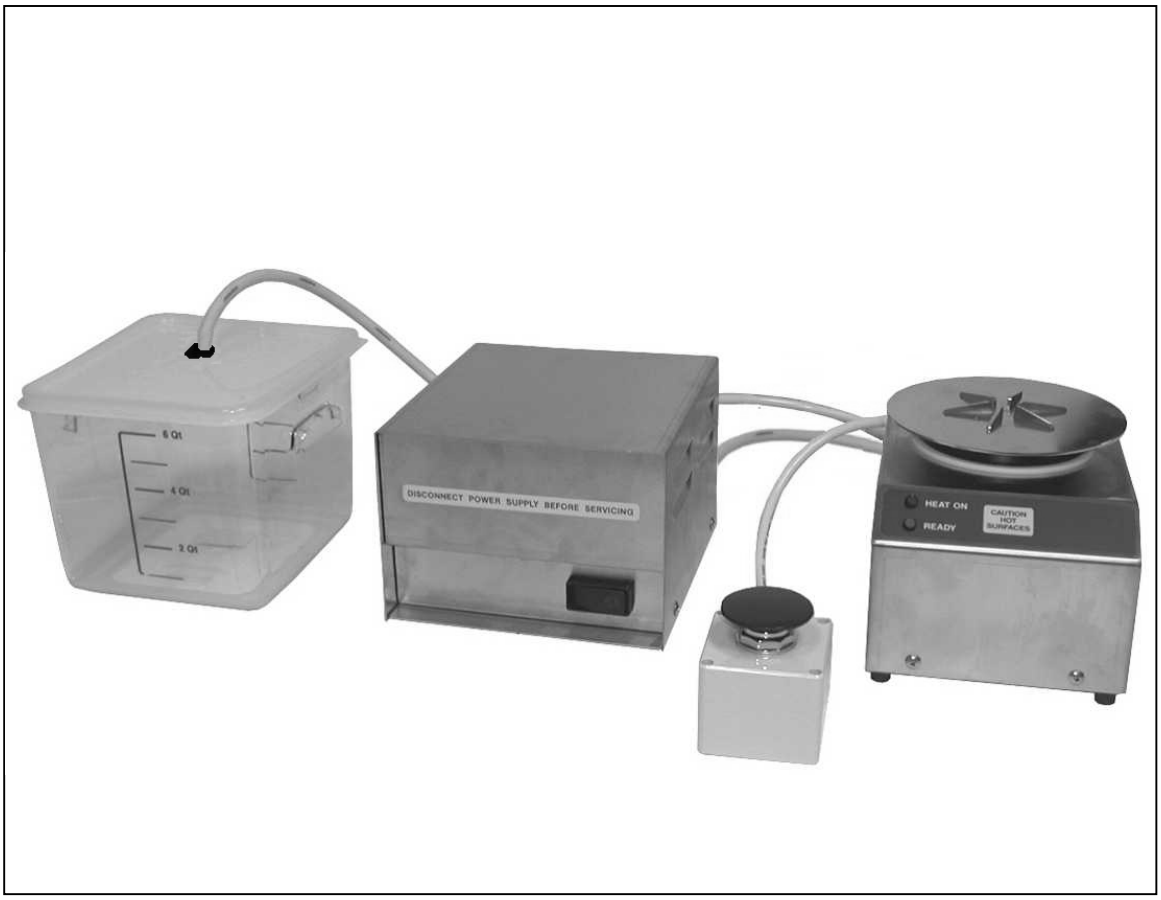
Operator's Manual

Installation, Operation, Use & Care

for the Mini-Steamer

Tabletop Food Steamer



Series: Mini-Steamer Model 6QS1.5

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12/01

Part No. **6QS1.5-OPM** Rev A

Operator's and Installation Manual
for the Mini-Steamer

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RETAIN THIS MANUAL FOR YOUR REFERENCE

CHAPTER 1 – INTRODUCTION

To use a Cleveland Range mini-steamer safely and effectively, each operator must read and understand this Chapter completely before starting operation. The owner(s) and operator(s) of the steamer should retain these instructions in an easily accessible location for future reference and training.

The owner(s) and operator(s) of the mini-steamer must be aware that steam can cause serious injuries and equipment damage. Pay particular attention to the Operational Safety portion of this Section, and the WARNINGS and CAUTIONS displayed in this manual and on the equipment.

A. Operational Safety

The safe and effective operation of any steamer depends upon proper installation, use, maintenance, and repair. Operational safety must encompass all of these factors. This Operational Safety section outlines the minimum safety policies that should be considered when using one or more Mini-Steamers. It is assumed that any operational safety program must be tailored to the specific site and use of the equipment.

Burn hazards are present in any professional food service operation. When using the Mini-Steamer, observe the following precautions.

- The Mini-Steamer has a standby heat function that is activated whenever it is turned ON. Therefore, parts of this appliance will **ALWAYS BE HOT** when the power switch is in the ON position, and will remain hot for up to 30 minutes after being turned OFF.
- Remember at all times that steam can cause severe burns.
- Make sure steam has completely vented before putting your bare hands anywhere near the steam head. To prevent burns, tongs should always be used to place and remove food product from the steamer head.
- Do not reach near the steamer head or handle hot items without wearing heatproof gloves. Wet or damp gloves conduct heat, and may cause burns when touching hot items.
- Do not use anything but your hands to operate the controls of the steamer.
- Do not place articles against or on top of any of the hoses or power leads between any of the Mini-Steamers modules. Do not store articles on top of any of the modules comprising the Mini-Steamer.
- Do not move any portion of the unit if the main external power to the unit is on.
- This unit is equipped with a remote operating switch, care must be taken to insure that the steamer is never activated when personnel may be to close to the steam head. Never actuate this switch if you are not in sight of the steamer assembly.

The Mini-Steamer requires a minimum of service if properly operated and maintained by trained personnel. The following steps will help keep the steamer in a safe, efficient operating condition.

1. Do not store or leave combustible materials near the Mini-Steamer. Keep the area around and under the Mini-Steamer free of combustible materials.
2. Train all personnel who will use the Mini-Steamer. Make sure personnel know how to operate steamer, clean the steam head assembly and exterior of the unit, and drain the water reservoir.
3. Operating personnel must be able to recognize problems and report them so that corrective actions can be taken by trained personnel as outlined in the troubleshooting charts found in Chapter 3 of this manual.
4. This steamer is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut off or remove the grounding prong from the plug. The mini-steamer should be plugged into a power receptacle dedicated for its use only.
5. Do not handle any of the electrical connection plugs or reset controls if your hands are wet.
6. Conduct regular steamer inspections. Check for leaks at the steam head gasket and water hose, worn or damaged power cords to the unit and between the individual modules, and for steamer control malfunctions.

7. Follow the instructions for mini-steamer cleaning and maintenance found in this manual.
8. Before each use of the mini-steamer, inspect the power cords both to the steamer and between the modules for abrasion and damage. Inspect the supply water reservoir and hose assembly and the steam head assembly for proper installation and cleanliness. Inspect the tubing for any signs of wear or other damage, particularly where the hose runs through the pump.
9. Allow only Cleveland Range authorized service representatives to service the steamer and use only factory authorized repair parts.
10. Maintain written records of mini-steamer maintenance and service. Each record should include at least:
    - The date of the service or maintenance.
    - A description of the service, maintenance or repair performed. Include part numbers if applicable.
    - Copies of purchase order(s) and invoice(s) for repair parts and service.
    - The name and signature of the person performing the maintenance or service.

B. Product Information

Cleveland Range, Inc. assigns two product identification numbers to each steamer: a model number and a serial number. The model number identifies the product characteristics. The serial number identifies the individual unit.

1. Model Number

This manual covers the QuickSteam™ Model No. 6QS1.5x Counter Top Food Warming System. Each character of this model number identifies a characteristic of the steamer. The QuickSteam™ Model No. 6QS1.5 has a **6**-quart reservoir, is a **Q**uick**S**team™, and uses approximately **1.5** KW of heating elements to produce steam, the model **MAY** be followed by a final suffix designating specific customer options. This manual covers all standard features and options available on QuickSteam™ electric steamers.

Other than selection of options, there are presently no significant design, parts, or operating differences among steamers with this model number. Figure 1-2 illustrates a QuickSteam™ Mini-Steamer and identifies the major external features.

2. Serial Number

During manufacture, QuickSteam™ Steamers are assigned individual serial numbers. Whenever any inquiry is made with Cleveland Range regarding a steamer the serial number should be referenced.

3. Product Information Plate

The Product Information Plate on the front of the Pump Unit lists the model and serial number as well as the power and wiring requirements of the steamer. Refer to Figure 1-2 for the location of the plate. Figure 1-1 illustrates a typical QuickSteam™ Product Information Plate.

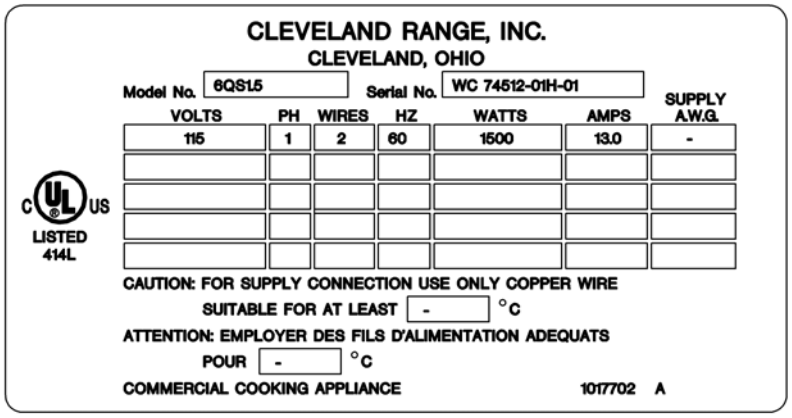
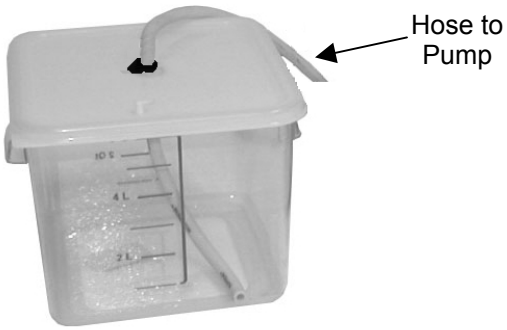
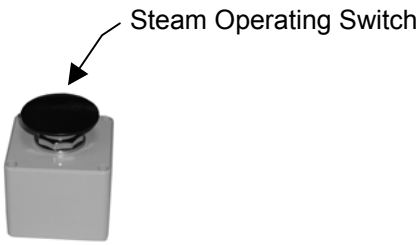


Figure 1-1 QuickSteam™ Product Information Plate

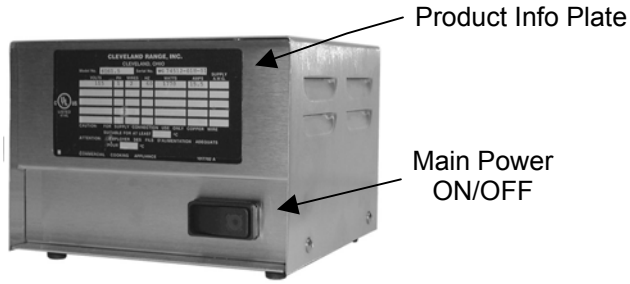
4. "QuickSteam™" Model No. 6QS1.5 Product View



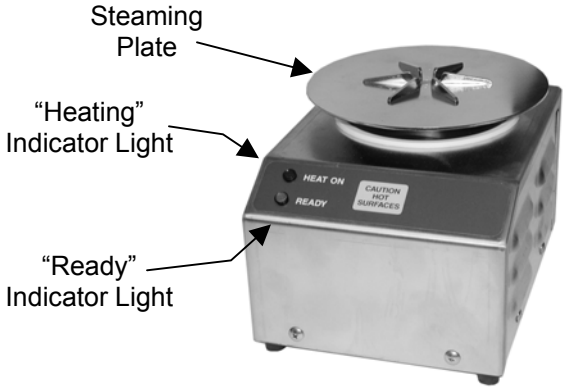
Water Reservoir



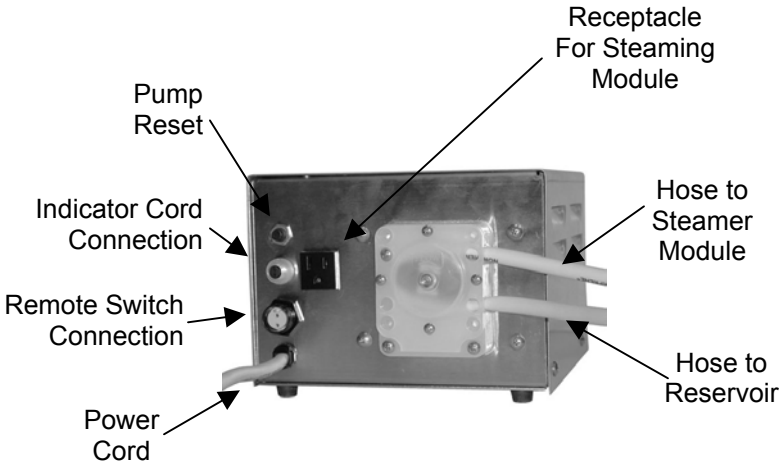
Remote Operating Switch



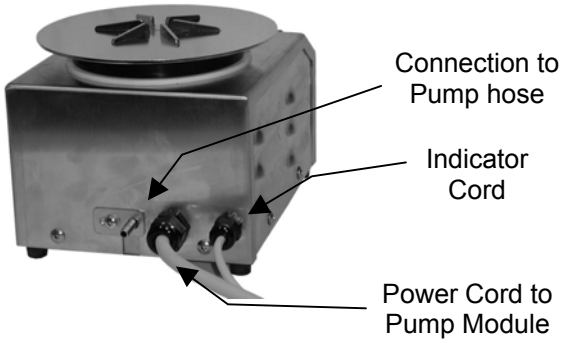
Pump Module
Front View



Steamer Module
Front View



Pump Module
Rear View



Steaming Module
Rear View

Figure 1-2 QuickSteam Counter Top Food Warming System

CHAPTER 2– OPERATION

A. General Operation and Start–Up Instructions

1. Check and Fill the Water Reservoir

Inspect the water reservoir (see Figure 2-1), for any signs of dirt and debris. Clean with soapy water and flush out the hose assembly if necessary, rinse thoroughly to remove all soap and dirt residue.

Add 1 gallon (Note: a gallon of water is sufficient to warm more than 1200 servings of meat) of distilled water to the water reservoir. Use of non-distilled water will make the maintenance of the mini-steamer more difficult and may reduce its efficiency.

NOTE: It is recommended that the first three times the reservoir be filled with tap water. This will allow the steamer head to be seasoned, which will improve the efficiency of steam production and give better cooking results. Once a small build up of water residue has occurred, it is recommended that distilled water be used to minimize cleaning.

Figure 2-1 Water Reservoir

2. Power On Pre-Heat Activation

Once the reservoir has been filled, inspect the unit and verify it is clean. If it is, continue on with the below instructions, otherwise, go to Chapter 2 Section C, Cleaning the Steamer, for detailed cleaning instructions before turning on the power.

Press the ON (right) end of the ON/OFF switch located on the pump module (see Figure 2-2), this will light the power indicator light in the switch, energize the mini-steamer and start the steamer pre-heat mode. The “Heating” indicator light will light and the steamer head will now come up to temperature (it takes about a minute). Once at temperature, the Heating indicator light will go out, the steamer will remain at temperature until the unit is turned OFF, with the elements cycling ON to maintain temperature.

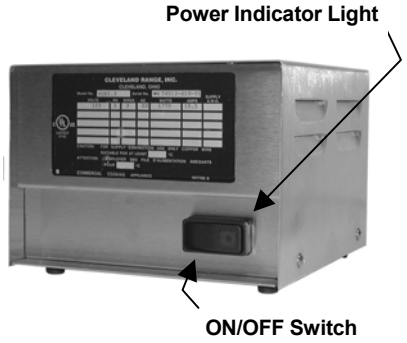


Figure 2-2 Pump Module

> **Note:** Whenever either the Heating or Ready Indicator is lit, the Steamer Unit will be hot. Both of these indicators will turn OFF when the main power is turned OFF, but the unit may remain hot for 30 or more minutes

3. Priming the Steamer

When the unit has just been turned on, or after the unit has been idle for long periods of time there will not be sufficient water in the lines at the steam head to produce steam when the steam switch is first activated. Whenever this happens or the steamer produces intermittent steam (usually caused by air in the lines) it will be necessary to “prime“ the steam head.

To prime the steamer, press the remote heat switch (See Figure 2-3) and hold it down. Continue to hold it down until steam comes out of the steamer head in a consistent manner every time the pump comes on (about 4 seconds). It should take about 1 minute to prime the steamer, although this time may vary depending on the length of water feed tubing between the water reservoir, pump module and steamer module. The steamer is now ready for use.

Figure 2-3 Remote Steam Switch

B. Warming Food with the Steamer

Remember when using this appliance that as soon as the power switch is turned ON, the unit becomes hot and is ready to produce steam. Be sure all operators of this equipment have read and fully understood Chapter 1, of this manual, Introduction and Operational Safety.

> **⚠ WARNING**
>
> SEVERE BURNS may result from exposure to steam, or improper handling of the steamer head.
>
> The steam plate is extremely hot, particularly after the steamer has been in use to warm several meat servings. To avoid injury, use tongs to place and remove product from the steam plate.
>
> Never operate the mini-steamer if it has not been fully assembled.
>
> Do not reach near the steam plate or handle hot items without wearing heatproof gloves. Wet or damp gloves conduct heat, and may cause burns when touching hot items.

1. Prepare the unit for cooking, by following the instructions in Chapter 2 Section A, General Operation.
2. Place the desired quantity of food product onto the steam plate. See Figure 2-4.
3. Press the remote heat switch to actuate the steam cycle and warm the food.
4. Wait at least 4-seconds to allow for the complete exhaust of the steam before removing the food from the steam plate.
5. When the "ready" indicator (See Figure 2-4) lights, the unit is ready for the next serving of food to be warmed.
6. Repeat steps 2 through 6, as additional food portions are required.

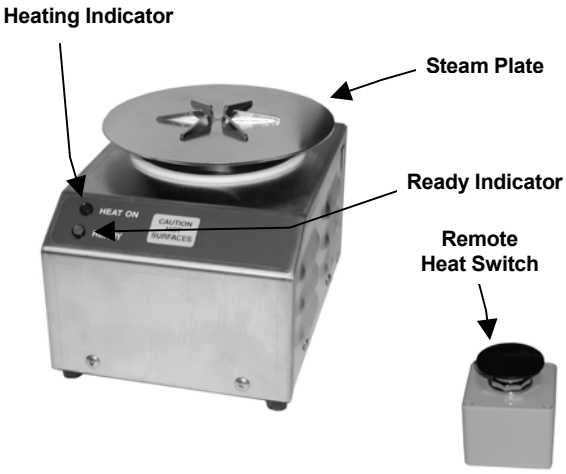


Figure 2-4 Steamer Unit

> **Note:** If the steamer has not been used in the last several minutes, it may be necessary to "prime" the steamer again in order to insure that each serving is warmed to the steamer's full capacity.
>
> To "prime" the steamer, press down and hold the heat switch for about 30 seconds. The steamer pump will cycle on approximately every 4 seconds to push out any air pockets that may have formed in the steamer head system.

7. If the Mini-Steamer is not being used again during this shift, perform the Power OFF, Shutdown and Cleaning Procedures.

C. Power Off, Shutdown and Cleaning Procedures

This procedure should be performed at the end of each day or shift.

> **⚠ WARNING**
>
> Do not use a hose or water jet to clean this appliance.

Cleaning the Steamer

1. Turn OFF the ON/OFF switch, the red light in the switch will go out. Allow the unit to cool.
2. Wait at least 15 minutes after turning off the power before cleaning any portion of the Steam Head assembly. While the steamer unit is cooling, empty the water reservoir of any remaining water and clean it with soap and water. Rinse thoroughly to remove any soap residue and then dry the reservoir and hose. The pump assembly, remote switch and the hoses between the modules can also be wiped down with mild detergent at this time.

> **⚠ WARNING**
>
> The steamer head is extremely hot when the power is first turned OFF. Do not attempt any cleaning of the unit until it has completely cooled.

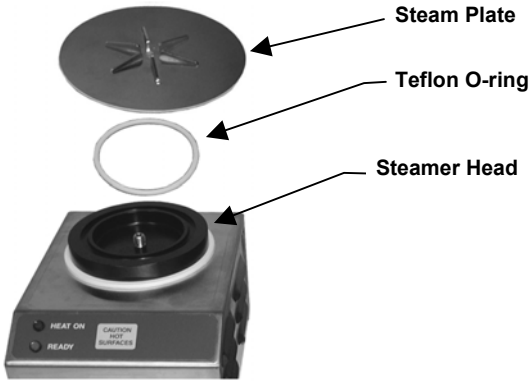


Figure 2-5 Disassembly of Steam Head Steamer Unit

3. Remove the steam plate by turning it counterclockwise and place it in a dishwasher for cleaning.
4. Remove the white Teflon O-ring and wash it thoroughly with soapy water by hand.
5. Wipe down the steamer and steam head with a damp cloth. Do not scrub the steam base with anything abrasive as this may cause damage to the steamer head. See Figure 2-6.

Steamer Re-assembly

6. Position the O-ring into the groove of the steamer head (See Figure 2-6). Place the threaded stem of the steam plate over the center of the steamer head and tighten it into place by turning it clockwise.
7. Replace any hose connections that were disconnected from the water reservoir or the pump or steamer assemblies. Replace any calmps that were removed.
8. The steamer is now ready for normal operation after being primed (see Chapter 2, Section A3). If any soap residue is in the hose, prime the unit for an extra two minutes to clear any soapy water through the system before using the Mini-Steamer to heat food.

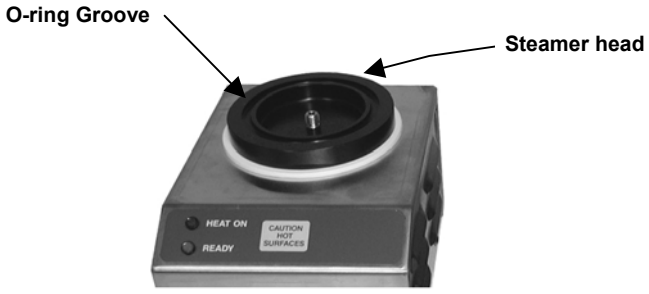


Figure 2-6 Steamer Base Steamer Head Assembly Removed

CHAPTER 3 – REGULAR MAINTENANCE AND OPERATOR'S TROUBLESHOOTING GUIDE

A. Weekly (Monthly) Maintenance.

In order to prevent excessive scale build-up, it is recommended that once per week (or once per month if using distilled water) the following descale procedure be conducted.

1. After removing the Steamer head plate and Teflon o-ring during the nightly cleaning and shutdown procedure, fill the steamer head with distilled vinegar.
2. Let the vinegar stand in the steamer over night.
3. Wipe out the vinegar and loosened scale with a soft cloth. Repeat with a mild detergent solution and clean out thoroughly with a damp cloth.

Steamer Re-assembly

4. Position the O-ring into the groove of the steamer head (See Figure 2-6). Place the threaded stem of the steamer head plate over the center of the steamer head and hand tighten it into place by turning it clockwise.
5. Fill the water reservoir with water. (See Chapter 2, Section A1)
6. Turn on power to the unit (See Chapter 2, Section A2) and prime the steamer head, (See Chapter 2, Section A3)
7. Once the steamer has been primed, press down and hold the Remote power switch for 1 additional minute. The steamer will cycle through the steam cycle approximately every four seconds. This will rinse any remaining vinegar from the steamer.
8. The steamer is now ready for normal operation.

B. Yearly Maintenance Pump Hose Inspection/Replacement

Inspection of Pump Hose

The action of the pump will wear out the water supply tubing where the hose passes through the pump assembly (see Figure 3-1). Remove the 4 screws in the rear of the pump using a #2 Phillips screwdriver and inspect the hose in both this area and over its entire length for any signs of wear or deterioration such as cracking, abrasion or leaking. It is recommended that the hose at the pump be replaced whenever any signs of wear are observed, so that a hose failure will not occur that would interrupt the use of the equipment.

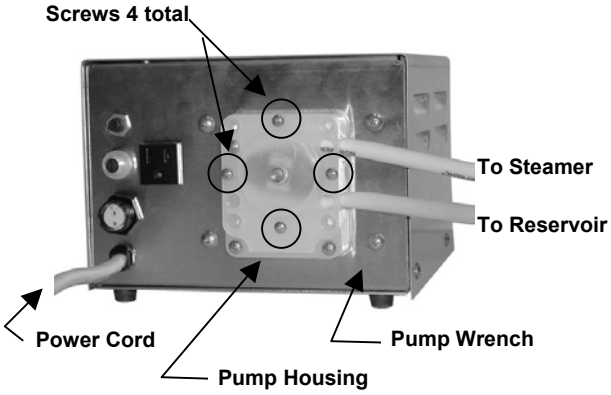


Figure 3-1 Inspection of the Pump Hose

Pump Hose Replacement Procedure

1. Disconnect power to the pump, by unplugging the power cord to the pump (See Figure 3-1).
2. Disconnect the tubing from the pump to the reservoir at the reservoir and from the pump to the steamer module at the tubing splice. Save any clamps removed for use when reassembling the unit.
3. Remove the four screws (marked in Figure 3-1) using a #2 Phillips screwdriver and then remove the pump cover from the pump head.
4. Pull out old pump tubing and discard.

NOTE: The pump housing has been equipped with an extra foot of tubing between the pump and the reservoir. If only the tubing at the pump is worn, simply cut out and discard the worn section and use the excess provided to replace the tubing in the pump using the following instructions. Otherwise contact your Customer Service Directory for the closest Maintenance and Repair center to order additional tubing.

5. Clean roller race, removing any particles that could damage tubing.
6. Remove the pump wrench from the rear of the steamer see Figure 3-1.
7. Slide the pump wrench over the pump shaft (Figure 3-2) and use it to rotate the roller bracket assembly (clockwise) until it is in position as shown In Figure 3-3.

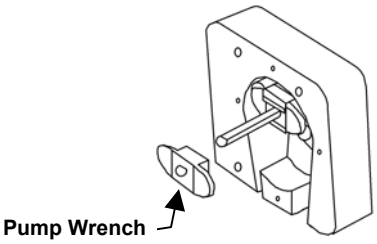


Figure 3-2 Pump Wrench
(NOTE: pump shown rotated 90˚ from installed view)

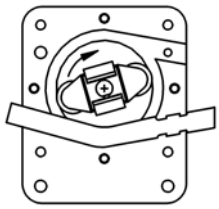


Figure 3-3

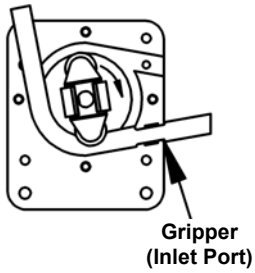


Figure 3-4

8. Push new tubing into inlet port anchoring the tubing in grippers (see Figure 3-4). Make sure that there will be sufficient excess length at both the inlet and outlet to reach the reservoir and the tubing splice respectively.

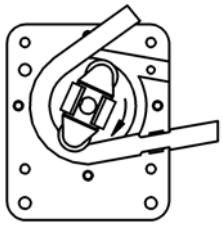


Figure 3-5

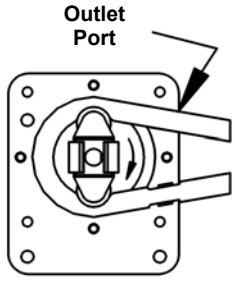


Figure 3-6

9. Continue to rotate the roller bracket assembly using the extra bracket, while pushing the tubing into the roller race. (Figure 3-5)
10. Insert the tubing into the outlet port (Figure 3-6) and replace the cover and screws.
11. Reconnect the tube from the inlet to the water reservoir and from the outlet to the steaming module at the tubing splice. Replace the hose clamps. Plug the pump module back into the wall socket, and the equipment is ready to return to operation.

C. Operator's Troubleshooting Guide.

The Troubleshooting guide includes a list of symptoms that may be encountered during routine operation and maintenance. The first column on the left (PROBLEM) describes these symptoms. The second column (POSSIBLE CAUSE) lists the possible causes for the problem in column one. The third column (REMEDY/REFERENCE) lists possible remedies for the problems and causes in columns one and two. The causes and remedies are listed in the order they should be checked, with the least costly and easiest to repair listed first. The third column also refers to notes that are grouped at the end of the troubleshooting guide. Refer to these notes when instructed to do so.

Table 3-1 Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Power indicator light does not turn on when ON/OFF switch is in the ON position.	Is unit plugged in?	Plug unit into a dedicated 3 pronged grounded 115V receptacle.
	Power turned off at external power switch or breaker.	Turn ON power at the external power switch or breaker.
	Inoperative controls or damaged power cord.	See note #1
Steamer continues to cycle ON, even though the heat switch is not depressed.	Heat switch is stuck.	Depress heat switch several times. If condition persists see note #1.
	Inoperative controls inside cabinet.	Turn OFF electricity at the main power switch. See note #1.
Control panel POWER indicator light on, Mini-steamer does not produce steam when Heat switch depressed.	Does reservoir have water in it.	Fill the reservoir with ½ to 1 gal. of distilled water and prime the steamer according to the instructions found on page 4.
	Is water reservoir hose located below the water line?	Hose can sometimes catch on side of tank and ride up, readjust hose to extend below water line.
	Water has evaporated out of the steam head. Unit needs to be primed with water.	Unit may require priming whenever it has not been used for long periods of time. See the Section “Priming the Steamer” on page 4.
	Pump has gone out on internal breaker.	Press the pump-reset switch found on the back of the pump module. See note #3 for details. If problem persists see note #1
	Heater Module is not plugged into the pump module.	Insert the plug into the receptacle provided on the pump module. See note # 4.
	Inoperative controls.	See note #1.
Main power switch is off, but Steamer Module remains hot. Heating indicator continues to cycle ON.	Steamer module is plugged into external outlet plug.	Plug the Steamer Module into the receptacle provided at the rear of the Pump Module. (See note #4)
The circuit breaker to the mini-steamer outlet keeps tripping	Too many appliances on the electrical circuit.	The steamer requires a dedicated power outlet for its use. No other equipment should be powered off of this circuit.
	Dedicated outlet not available for the mini-steamer.	See note #2
	Inoperative controls or damaged wiring.	See note #1.
Steam and/or water draining out of the bottom or sides of the Steamer Module.	There is an internal leak in the steam head or the supply tubing.	See note #1.
Water leaking from the rear of the pump housing.	Pump hose needs replacing.	See Maintenance Chapter 3 Section B, inspecting and replacing the pump hose.

TROUBLESHOOTING NOTES

1. A qualified service technician must repair problem or do the appropriate maintenance
2. Proper installation of the steamer is the responsibility of the owner installer. A qualified installer or technician should be contacted to correct the installation. Repairs to external wiring should be done by a licensed electrician.
3. The pump motor is protected by a circuit breaker built into the pump module. In the event the pump does not operate when the heat switch is depressed, press the reset button found on the rear of the pump module to reset this breaker. See Figure 3-7.

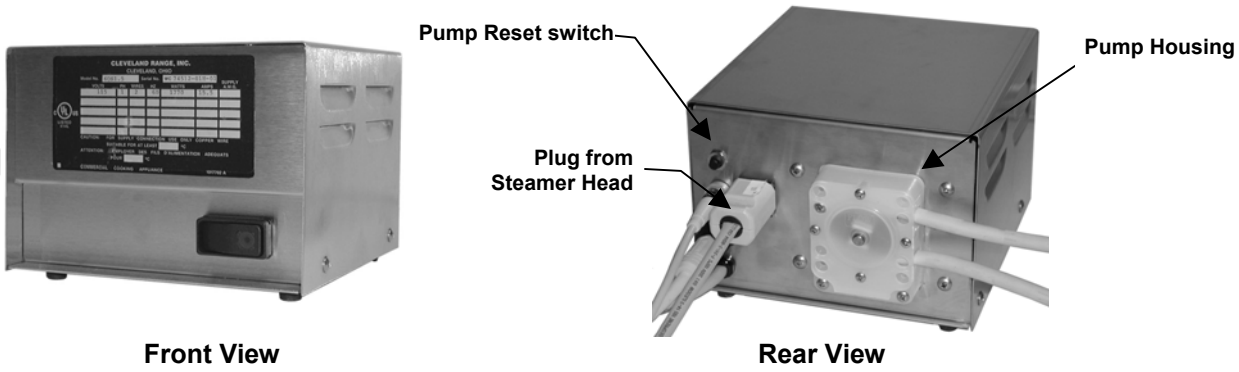


Figure 3-7 Pump Circuit Breaker Reset Location

Note: When the pump is operating normally, the black bar inside the pump housing can be seen rotating, whenever the heat switch is pressed.

4. Do not plug the cooking module into any outlet other than the receptacle provided in the rear of the pump module (see Figure 3-7). Failure to follow this procedure will allow the heating module to be live even though the main power switch is in the OFF position.
5. For more information on products and services, contact your nearest Authorized Sales Representative.

CHAPTER 4 – INSTALLATION INSTRUCTIONS

A. General

This equipment should only be installed by qualified electricians or service personnel. The installation of the mini-steamer system must conform with all national and local electrical and sanitation codes and installation requirements.

The Cleveland Range, Inc., Model No. 6QS1.5 Mini-Steamer is a modular unit consisting of four separate components, as shown in the picture on the cover. The components are the Water Reservoir, the Pump Module, the Steamer Unit, and the Remote Steam Switch.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. The Installation, Operating and Maintenance instructions should be read thoroughly before installing or servicing this equipment

DO NOT INSTALL a QuickSteam Mini-Steamer suspected of damage.

Install the Mini-Steamer according to the policies and procedures outlined in this manual.

- In order to properly install the mini-steamer, the following requirements must be considered when selecting a location.
  a. A suitable electrical supply must be available matching the power requirements found on the rating plate.
  b. The location must have sufficient space to meet the clearance and connection length requirements of the mini-steamers components as outlined in Chapter 4, Section B, Part (1), “Locating the Mini-Steamer”.

B. Installation

After selecting the operating location of the mini-steamer, it can be positioned and installed. After Startup and Checkout, the Mini-Steamer should provide years of reliable operation.

1. Locating the Mini-Steamer

a. Location and Clearance Requirements of the Mini-Steamer

(1) Observe the following criteria when selecting an operating location for the Mini-Steamer and it's components.

- Maintain a 1-inch operating clearance at the sides of the Pump Housing and Steaming Module, and at least a 3-inch clearance at the back of both of these units.
- Approximately a 24-inch clearance will be necessary in front of the counter where the mini-steamer is installed for operating personnel.

(2) All of the components may be placed on a countertop. Alternately, the Pump Module and Water Reservoir may be placed anywhere within the length of the connecting water tubing and electrical cables as best suits the individual installation. This includes installing the reservoir and pump in a separate location such as under the counter or on a shelf above the counter, as long as there is sufficient connection length to connect the modules together.

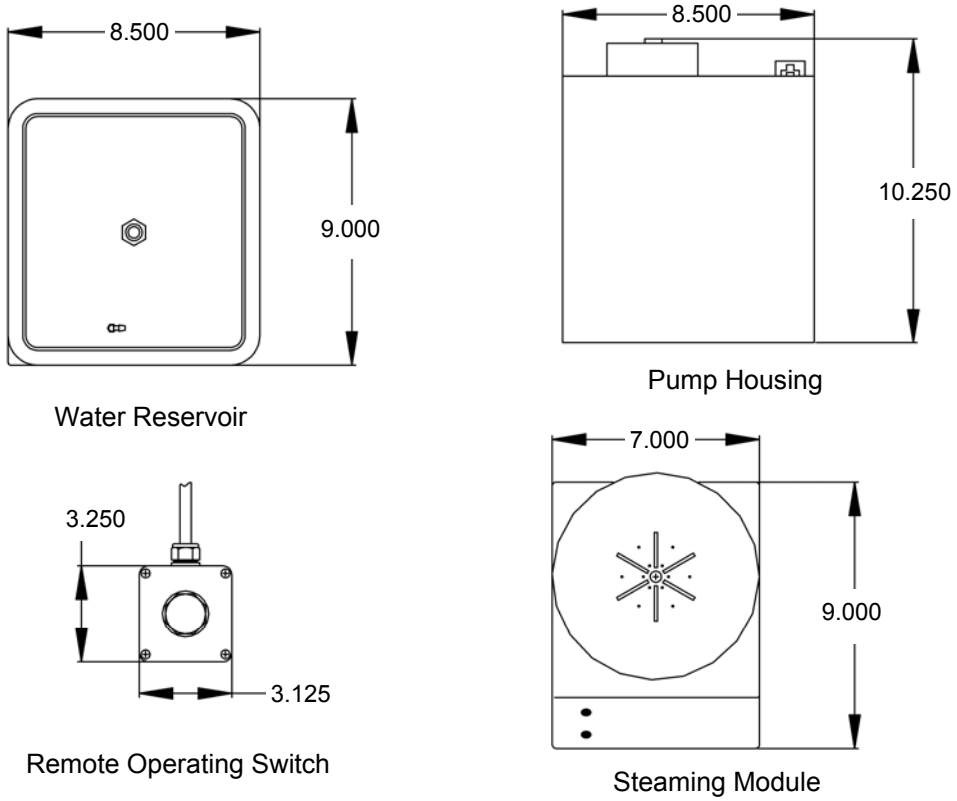


Figure 4-1 Mini-Steamer Dimensions

(3) The components must be installed within the distances permitted by the connections between the individual components of the steamer (See Figure 4-2). The Mini-Steamer is supplied with 2'+ of water tubing between the Water Reservoir and the Pump Module, and 6' of tubing and connection cables between the Pump Module and the Steamer Unit. The Remote Steam Switch is supplied with a 9' lead, and may be mounted where it is most convenient for the operator. There are two cables connecting the Steam Unit to the Pump Module, and each cable has a plug that will mate with one of the sockets on the rear of the Pump Module.

(4) If the pump module is going to be installed in a cabinet or in any other remote location, it should be close enough so that there is one or two feet of slack in the cables. This will allow access to the rear of the pump module to connect and disconnect the cable connections for service and/or cleaning purposes.

(5) Do not block the vents on the side or rear of the Pump Module or the Steamer Module. Do not store articles on top of any of the units.

(6) A suitable 115 Volt, 15 Amp (a 20 Amp circuit is recommended), grounded electrical socket dedicated to the use of the mini-steamer must be available within 3 feet of the intended location of the pump module.

b. Clearance and Component Spacing Requirements Diagram

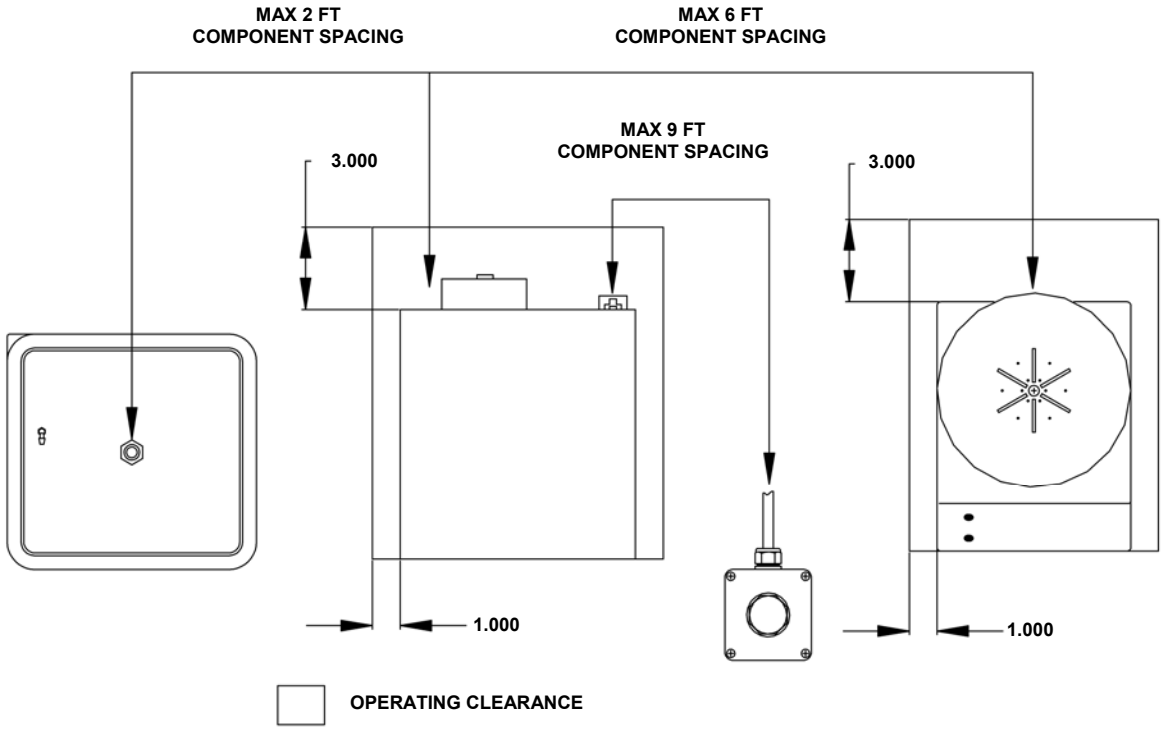


Figure 4-2 Mini-Steamer Clearances

2. Component Installation Requirements

a. Water Reservoir

The Water Reservoir (see Figure 4-3) should be placed on a flat surface and within the distance of the water tubing that connects it to the Pump Module (2 feet). It should be in a readily accessible location to allow for the addition of water to the reservoir as needed and to allow its removal for cleaning purposes.

Figure 4-3 Water Reservoir

b. Pump Module

The Pump Module (see Figure 4-4 and 4-5) should be placed on a flat surface relatively close to the Water Reservoir. The pump itself is very temperature sensitive, and must be installed in a location that is isolated from waste heat from other equipment and is as cool as possible (not to exceed 100°F).

The pump should be installed so as to maintain clearances of 1 in. on the sides and 3 inches at the rear, to allow for air circulation and to protect the cord connections at the rear of the pump from damage. It should be in a readily accessible location to allow operation of the ON-OFF switch each day.

There should also be slack in the cable connections between the pump and the steamer head to allow for access to the wiring connections and the pump reset located at the rear of the pump module (See Figure 4-5).

Note: When the heat switch is pressed, the black bar that is visible inside the pump housing will rotate. This serves as a visual indication that the pump is operating normally.

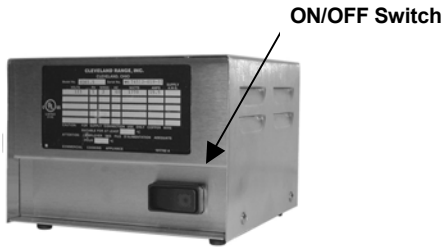


Figure 4-4 Pump Module Front View

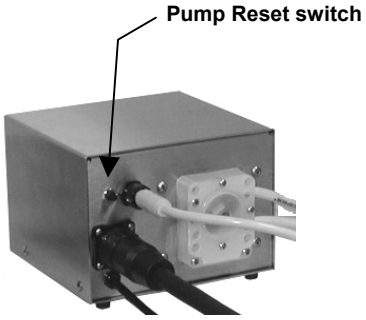


Figure 4-5 Pump Module Rear View

c. Steamer Module

The Steamer Module (see Figure 4-6) should be placed on the countertop where it is readily accessible to the operator. It may also be placed on a digital scale (See Section 3 Part B of this chapter for details) to eliminate moving the portion between the weighing and rethermalization steps. The Steam Module should be relatively level to prevent the water pooling on one side of the steam chamber, which could produce uneven heating of the food portion.

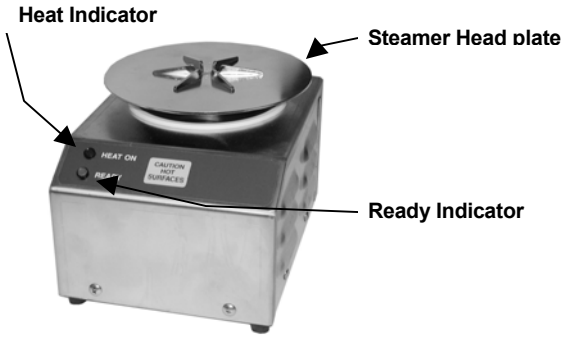


Figure 4-6 Steamer Unit

d. Remote Steam Switch

The Remote Steam Switch (see Figure 4-7) is supplied with a 9' cable to connect it to the Pump Module. The Switch may be left loose on the counter anywhere within the reach of the cable that suits the individual installation. It may also be mounted directly to the counter-top or front in either of the following ways:

Figure 4-7 Remote Steam Switch

NOTE: Fasteners for mounting of remote switch are **not** supplied with equipment

Bolt Mounting Procedure

1). To use bolts to mount the switch, first disassemble the switch by removing the 4 screws holding the top of the casing including the switch button to the bottom.

2). Next loosen the sealing grommet of the strain relief to allow slack in the cable, and pull through enough cable to allow you to work in the box bottom.

3). Using either a #22 DMS or a 5/32 inch drill bit drill out at least 2 (4 is recommended) of the reinforced hole positions in the bottom of the box (See Figure 4-8).

4). Using the box as a template mark and drill out corresponding holes in the counter where the mounting of the switch is desired.

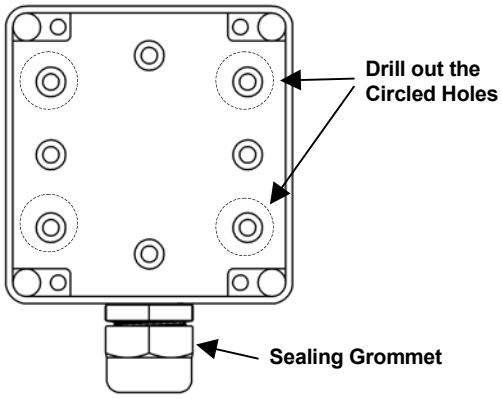


Figure 4-8 Inside of Switch Box

5). Put a dab of Silicone sealant in each hole and then mount the box to the counter using #8 bolts and nuts.

6). Next pull the cable tight back into the box and tighten the sealing grommet on the cable.

7). Make sure that the rubber-sealing gasket is still in place and replace the 4 screws holding the top of the switch box to the bottom.

8). Any holes or openings that the cable must pass through to get to the pump box, should be lined with a bushing to protect the cable from abrasion.

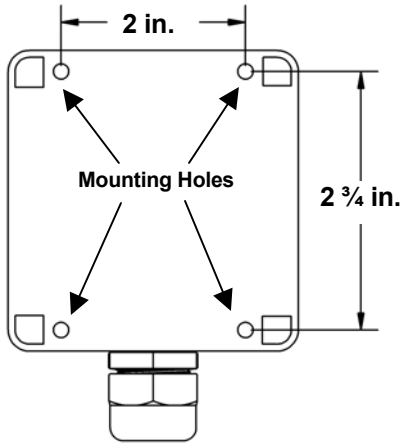
Rear Mounting Procedure

1). If the panel to which the switch is mounted is accessible from behind it may be easier to use this method.

2). Using the template provided at the end of this manual drill 4 holes as shown with either a #9 or #10 DMS drill bit on the surface where the switch box is to be mounted.

3). The switch box can then be mounted using 4 self-threading # 10 self-tapping screws for plastic through the mounting holes shown in Figure 4-9.

4). Any holes or openings that the cable must pass through to get to the pump box, should be lined with a bushing to protect the cable from abrasion.



Rear View

Figure 4-9 Rear of Switch Box

3. General Installation Requirements

a. Final Connection of Modules

Once the individual components have been positioned in their final locations all of the components that make up the Mini-Steamer need to be connected together at the rear of the pump module. If the pump module and water reservoir are going to be located in a location other than the counter top, follow the instructions for Cabinet and Shelf Placement of the Pump Module before connecting the individual components of the Mini-Steamer.

Countertop Installation

If all the components of the Mini-Steamer are to be installed on the counter top, install the various components to the connection points shown in Figure 4-10, as follows:

1). Connect the hoses shown to the water reservoir and to the hose leading to the steamer module. Make sure all the connection points are secured in place with the clamps provided. Verify that none of the hoses are kinked or otherwise restricted in any manner that might restrict flow.

2). Plug the sealed connectors from the remote operating switch and from the steamer module into the special receptacles as indicated and tighten the connections into place by turning the sealing grommet onto the threaded connection clockwise.

3). Plug the standard 3-pronged electrical plug from the steamer module into the specially marked outlet on the rear of the pump module. Do not connect the plug from the Steam Unit into any outlet other than the receptacle provided on the rear of the Pump Module. Failure to follow this procedure will allow the heating module to be live even though the main power switch is in the OFF position.

⚠ WARNING

Plugging the steamer into any outlet other than that provided, will result in the steaming module remaining hot even when the main power switch is in the OFF position.

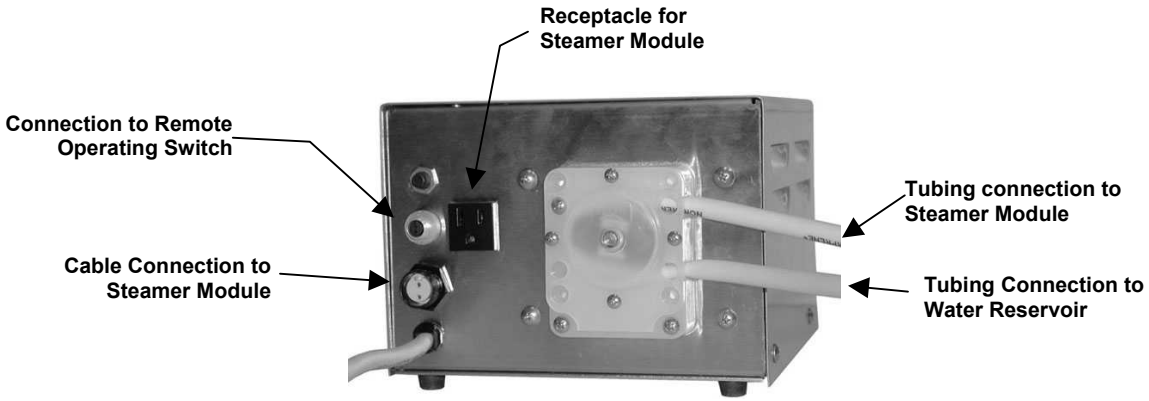


Figure 4-10 Connection of the Mini Steamer Components

Cabinet and Shelf Placement of the Pump Module

If the pump housing and water reservoir of the Mini-Steamer are to be installed in a location other than on the counter top and/or the remote operating switch is being mounted, additional site preparation may be required as follows:

1). The unit has been shipped with the wires already installed through a plastic plug to protect them from damage when they pass through the counter (see Figure 4-11):

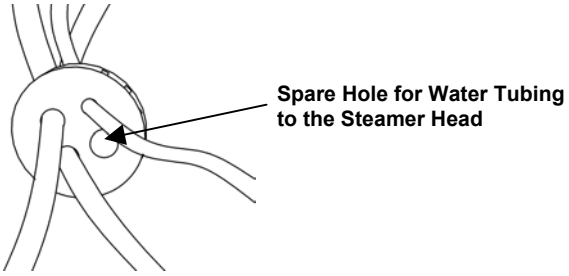


Figure 4-11 Counter Plug/Cable Bushing

2). In order to use the provided plug connection a 2.0-inch diameter hole will need to be cut through the counter top. If the wires will need to pass through any other surfaces, or if the provided plug/cable bushing will not work for a particular installation for any reason, all such openings will need to be fitted with a grommet or similar finishing means to prevent the wires or hoses from contacting any bare metal edges or other surfaces, which could cause wear or abrasion to the wiring or hoses.

3). Once all the openings through surfaces have been prepared connect, the cables and tubing in accordance with the instructions found under countertop installation above as shown in Figure 4-10.

b. Installing the Mini-Steamer on a Scale (Optional)

1). To install the optional scale brackets (Figures 4-12 and 4-13), start by removing the two front screws off of the Steam Module.

2). Put the front bracket into position where the screws were removed from the steamer head as shown in Figure 4-12 and replace the screws.

3). Next remove the two rear screws from the steam module shown in Figure 4-13.

4). Put the rear scale bracket into position as shown in Figure 4-13 and replace the two screws.

5). Place the steamer module onto the scale.

6). Make sure that there is slack in all the cable and hose connections coming from the steamer module to insure that the operation of the scale will not be impaired.

7). The installation of the Mini-Steamer can now be completed.

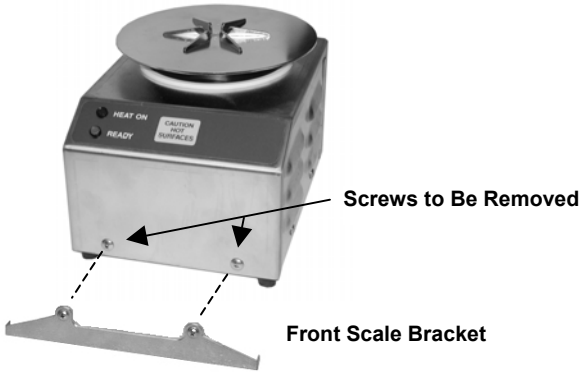


Figure 4-12 Mounting the Front Scale Bracket

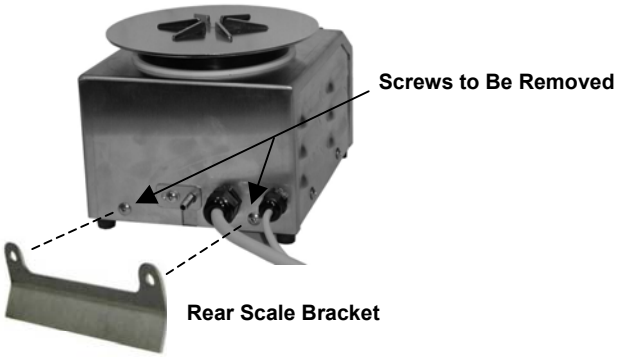


Figure 4-13 Mounting the Rear Scale Bracket

c. Electrical Connection of the Mini-Steamer

Once all other installation and connection of the components is completed, the final electrical connection of the mini-steamer can be made and must meet the following requirements:

- The power supply for the mini-steamer must be grounded and have all electrical power connections installed in accordance with local codes and/or the National Electrical

Code, ANSI/NFPA No. 70-LATEST EDITION (USA) or the Canadian Electrical Code, CSA C22.2, as applicable.

- The mini-steamer comes supplied with a 3' power cord with a standard 3-prong 115 volt plug on the end coming out of the back of the Pump Module. This plug should be installed directly into a standard grounded, 115 Volt, 15 or 20 Amp receptacle dedicated to the Mini-Steamer (DO NOT USE AN EXTENSION CORD OF ANY TYPE) equipped with a 15-amp minimum circuit breaker (a 20-amp circuit breaker is recommended).
- This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard, it should be plugged directly into a properly grounded three-prong receptacle. Do not cut off or remove the grounding prong from the plug.

C. Startup and Checkout

The Startup and Checkout procedure prepares a recently installed or repaired steamer for operation. The procedures check proper installation and electrical connection of the steamer, and verify basic steamer operation.

1. Installation Checkout

Use the Installation Checklist Table 4-1, to check the overall installation.

Table 4-1 Installation Check List

TASK	REFERENCE Page No.	COMPLETED
Preparation		
Verify electric power requirements	16	_____
Check operating location clearances	12	_____
Installation		
Verify Installation of Components	12-14	_____
Check electrical connections of components	16	_____
Check the water connections of components	15	_____
Verify installation of scale bracket (optional)	16	_____
Perform startup and checkout	17	_____

Notes on installation:

2. Operating Test and Final Checkout Procedure

This procedure will evaluate the function of all the major operating controls and components of the Mini-Steamer. Read through all steps of this procedure before starting. Complete the Startup Procedure before starting the actual operating tests. **This procedure should be performed only by a service technician or installer.**

a. Startup Procedure

(1) Check that all the electrical connections are completed between the pump module and the steamer module and the remote-operating switch. Make sure all of the electrical bushings are tightened into place.

(2) Verify that the steamer module is plugged directly into the receptacle provided at the rear of the pump module.

(3) Make sure that the water lines from the pump housing are properly connected to the reservoir and the steamer module, and that clamps are in place at all the connection points.

(4) Check and verify that the receptacle for the mini-steamer is not on the same circuit as any other outlets, and that no other equipment is plugged into it.

(5) Fill the reservoir with potable water, and replace the lid. Make sure that the feed hose extends below the water level.

(6) Plug in the steamer and turn on the power to the Mini-steamers receptacle, if it is not already ON.

b. Operating Procedure

(7) Turn on the main power switch on the pump module:

- The red indicator light in the switch will light.
- The green ready indicator on the Steamer Module will light.
- The steamer head will begin preheating, and the heating indicator light will come ON.

(8) In about a minute, the preheat temperature will be reached in the steamer head, and the thermostat will cycle the main heating elements OFF and the heating indicator light will go out.

(9) Push the remote steam switch:

- The pump will operate for about one quarter of a second. **Note**: When the pump is operating normally, the black bar inside the pump housing can be seen rotating, whenever the heat switch is pressed.
- The Ready Indicator Light will go out for about four seconds (the recycle time that is built into the Mini-Steamer).

(10) Push down the remote switch and hold it down.

- The pump will continue to cycle on and off every four seconds.

(11) Continue holding down the switch. When steam begins to come out of the steamer head, continue to hold it down for 2 or 3 more cycles of the pump.

- Once steam production begins, the heating indicator light and the main heating elements will begin to cycle ON and OFF as the thermostatic control maintains the heating temperature.

(12) Check all the hoses and make sure there is no sign of water leakage in the mini-steamer system.

(13) After completing the Initial Startup, Inspection, and the Operating Test procedure; the steamer is ready for service. Refer to Chapters 1 through 3 of this manual for complete operating instructions.

APPENDIX I

Mounting Template Rear Mounting of Remote operating switch:

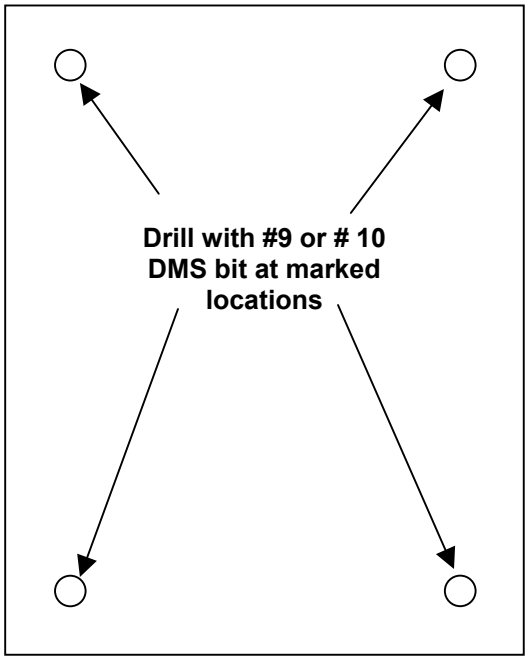


Figure A-1 Rear Mounting Template Remote Opearting Switch

Important: Before drilling any holes check the template against the rear of the Steam Operating Switch to verify that it lines up with the mounting holes.

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1333 East 179th St, Cleveland, Ohio 44110

Drawing No. 6QS1.5-OPM

Revision Index Page

LET	REVISION HISTORY	DATE	BY
A	PRODUCTION RELEASE PER EO# C-6183	12-27-01	CFS