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SteamCraft

Electric Convection Steamers

Operation, Installation & Maintenance Manual

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

MODELS:

- 21CET8
- 21CET16

For your future reference.

Model # _____

Serial # _____



Read the manual thoroughly.
Improper installation, operation or maintenance can cause property damage, injury or death.



STATEMENT OF RESPONSIBILITIES / DÉCLARATION DES RESPONSABILITÉS / DECLARACIÓN DE RESPONSABILIDADES

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Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to follow industry standard safety procedures, including, but not limited to, OSHA regulations, and disconnect / lock out / tag out procedures for all utilities including steam, and disconnect / lock out / tag out procedures for gas, electric, and steam powered equipment and / or appliances.

All utilities (gas, electric, water and steam) should be turned OFF to the equipment and locked out of operation according to OSHA approved practices during any servicing of Cleveland Range equipment

Qualified Cleveland Range, LLC Authorized Service Representatives are obligated to maintain up-to-date knowledge, skills, materials and equipment.

Ce document est destiné à l'usage des Représentants de Service qualifiés et autorisés de Cleveland Range, LLC qui possèdent l'expérience et la formation ainsi que la bonne connaissance des mesures de sécurité et du matériel qu'ils entretiennent.

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Au cours de tout entretien d'un appareil Cleveland Range, tous les services publics (gaz, électricité, eau et vapeur) doivent être FERMÉS au niveau de l'appareil et le dispositif de fonctionnement doit être verrouillé suivant les pratiques approuvées de l'OSHA.

Les Représentants de Service qualifiés et autorisés de Cleveland Range, LLC sont tenus d'actualiser en permanence leurs connaissances, compétences, matériel et équipement.

Este documento está destinado para el uso de los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC quienes cuentan con la experiencia y la capacitación así como el buen conocimiento de las medidas de seguridad y de los equipos que mantienen.

Cleveland Range, LLC, declina toda responsabilidad en caso de cualquier fallecimiento, lesiones, daños al equipo o daños a la propiedad resultantes de la utilización, del uso indebido o de la falta de utilización de la información provista en este documento.

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Cuando se esté dando servicio o mantenimiento a un aparato de Cleveland Range, todos los servicios públicos (gas, electricidad, agua y vapor) deben estar APAGADOS para el equipo en cuestión y se debe seguir el procedimiento de cierre de operaciones de acuerdo con las prácticas aprobadas por la OSHA.

Los Representantes de Servicio calificados y autorizados de Cleveland Range, LLC tienen la obligación de actualizar constantemente sus conocimientos, destrezas, materiales y equipamiento.

FOR YOUR SAFETY / POUR VOTRE SÉCURITÉ / PARA SU SEGURIDAD

FOR YOUR SAFETY

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

POUR VOTRE SÉCURITÉ

Ne pas entreposer ou utiliser d'essence ou d'autres liquides ou vapeurs inflammables à proximité de cet appareil ou de tout autre appareil.

PARA SU SEGURIDAD

No guarde ni use gasolina o cualesquiera otros líquidos o vapores inflamables en las cercanías de éste o cualquier otro aparato.

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

AVERTISSEMENT : Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement.

ADVERTENCIA: La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

This appliance is not to be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

This appliance is not for use by children and they must be supervised not to play with it.

Retain this manual for your reference.

The boiler base Tabletop is NOT a supporting surface. Death, Injury or Equipment Damage will result from mounting or placing anything on the Tabletop.

When the ON/OFF lever is turned to the OFF position, Steamer will remain HOT for some time. Avoid contact with hot surfaces and steam.

Death, Injury or Equipment Damage can result from touching any component inside this appliance when the power is connected.

Ne pas pulvériser des aérosols dans le voisinage de cet appareil alors qu'il est en fonctionnement.

Cet appareil ne doit pas être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites, ou des personnes dénuées d'expérience ou de connaissance, sauf si elles ont pu bénéficier, par l'intermédiaire d'une personne responsable de leur sécurité, d'une surveillance ou d'instructions préalables concernant l'utilisation de l'appareil.

Cet appareil n'est pas destiné à être utilisé par des enfants et ils doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

Conservez ce manuel pour votre référence.

No pulverice aerosoles en las proximidades de este aparato mientras está en funcionamiento.

Este aparato no debe ser utilizado por personas con capacidades físicas, sensoriales o mentales reducidas, o que no tengan la experiencia y los conocimientos adecuados, a menos que estas personas hayan recibido supervisión e instrucciones en cuanto al uso del aparato por la persona responsable de la seguridad de ellas.

Guarde este manual para su referencia.



WARNING / AVERTISSEMENT / ADVERTENCIA



Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation and operating instructions thoroughly before installing, operating or servicing this equipment. / Toute mauvaise pratique en matière d'installation, de fonctionnement, de réglage, de

modification, d'entretien ou de maintenance peut causer des dommages matériels, des blessures ou la mort. Lisez la totalité des instructions d'installation et d'utilisation avant d'installer, d'utiliser ou d'entretenir cet équipement. / La indebida instalación, operación, ajuste, modificación, servicio o mantenimiento puede ocasionar daños a la propiedad, lesiones o muerte. Lea detenidamente las instrucciones de instalación y de operación antes de instalar, poner a funcionar o dar servicio a este equipo.



Do not lean on or place objects on the equipment. / Ne vous penchez pas sur ou ne placez pas des objets sur la levre. / No se apoye ni coloque objetos en el labio.



Hot product and surfaces. / Produit et surfaces chaudes. / Producto y superficies calientes.

Do not touch. / Ne pas toucher. / No la toque



Stand clear of product discharge path when discharging hot product. / Écartez-vous du chemin de décharge d'un produit chaud. / Permanezca alejado de la ruta de descarga del producto al vaciar producto caliente.



Keep hands away from moving parts and pinch points. / Gardez les mains loin des pièces mobiles et des points de pincement. / Mantenga las manos lejos de piezas móviles y puntos de presión muy localizada.



Inspect unit daily for proper operation. / Inspectez l'unité tous les jours pour son bon fonctionnement. / Inspeccione diariamente el funcionamiento correcto de la unidad.



Pressurized device. / Appareil sous pression. / Dispositivo de presión.

Keep clear of pressure relief discharge. / Restez à l'écart de la soupape de sureté. / Permanezca alejado de la descarga de presión.



Do not climb, sit or stand on equipment. / Il ne faut pas monter, s'asseoir ni se tenir debout sur l'équipement. / No subirse, ni sentarse ni pararse sobre el equipo.



Surfaces and product may be hot! Wear protective equipment. / Les surfaces et le produit peuvent être chauds! Portez un équipement de protection. / ¡Las superficies y el producto pueden estar calientes! Utilice equipo protector.



Heavy / Lourd / Pesado

Team or mechanical lift. / Équipe ou remontée mécanique. / Equipo o elevador mecánico.



Floor may become slippery from product spillage. / Déversement de produit peut causer de plancher à être glissant. / Derrame de producto puede causar piso a ser resbaladizo.



Unit must be anchored as per manual. / Unité doit être ancrée selon les directives du manuel. / Unidad debe estar fijado según el manual.



Do not fill kettle above recommended level marked on outside of kettle. / Ne remplissez pas la chaudière en excès du niveau recommandé marqué sur la chaudière. / No llene la marmita arriba del nivel recomendado marcado fuera de la marmita.

SERVICING / ENTRETIEN / SERVICIO



Have a qualified service technician maintain your equipment. / Demandez à un technicien en entretien et en réparation qualifié d'effectuer l'entretien de votre équipement. / Haga que un técnico de servicio calificado mantenga su equipo



Ensure kettle is at room temperature and pressure gauge is showing zero or less prior to removing any fittings. / Assurez-vous que la chaudière est à température ambiante et que le manomètre est à zéro ou moins avant de retirer des accessoires. / Asegúrese de que la marmita esté a temperatura ambiente y el manómetro esté mostrando cero o menos antes de retirar cualquier accesorio.



Remove electrical power prior to servicing. / Coupez l'alimentation électrique avant l'entretien. / Desconecte la energía eléctrica antes de darle servicio.

Risk of electric shock. / Risque de choc électrique. / Riesgo de choque eléctrico.

Operation, Installation & Maintenance MANUAL

SteamCraft 21CET8 and 21CET16

Table of Contents

Chapter.....	Page
1 General Safety	1
A. Laws, Codes, and Regulations	1
B. Operational Safety.....	1
2 Product Information	2
A.Product Information	2
B.Model Numbers and Serial Numbers	2
C.Product Information Plate	2
D.Instant Steam Standby Feature.....	2
3 Before Each Use.....	3
A.Inspecting the Cooking Compartment	3
B.Compartment Door Steam Shut Off Switch (SCS)	3
4 Cooking	4
A.Quick Reference Lighting and Shutdown Summary Instructions.....	4
B.Operating and Cooking Procedure.....	5
C.Timed Mode Operating and Cooking Procedure	5
D.Manual Mode Operating and Cooking Procedure.....	5
E.Dial Timer Control Panel	6
F. Keypad Timer Control Panel	7
5 Cleaning	8
A.Steam Generator Blowdown	8
B.Shutdown and Cleaning	8
6 General Information.....	10
A. Inspect for Shipping Damage.....	10
B.Stands and Stacking Kits.....	10

- 7 Installation 11**
 - A. Selecting a location for the SteamCraft..... 11
 - B. Exhaust Hood Requirements..... 11
 - C. Position and Level the SteamCraft 12
 - D. Water Connections for the SteamCraft..... 12
 - E. Electric Connections for the SteamCraft..... 14
 - F. Install the Free Air Vented Drain Line..... 15
 - G. Install the Slide Racks 16
 - H. Installation Checklist 17

- 8 Operating Tests 18**
 - A. Setup and Blowdown Inspection..... 18
 - B. Keypad Timer Control Tests 19
 - C. Dial Timer Control Tests 21

- 9 Preventative Maintenance 24**
 - A. General Information 24
 - B. Maintenance and Service Records 24
 - C. Daily Maintenance..... 24
 - D. Weekly Maintenance..... 24
 - E. Monthly Maintenance 24
 - F. Yearly Maintenance 27

- 10 Troubleshooting 28**

CHAPTER 1 GENERAL SAFETY

A. Laws, Codes, and Regulations

This equipment should be installed only by qualified, professional plumbers, pipe fitters, and electricians.

1. The installation of this appliance must conform with:
 - a. The National Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.2, or local codes, as applicable.
 - When installed, the appliance must be electrically grounded in accordance with the above.
 - b. The *Food Code* (latest edition) of the Food and Drug Administration (FDA).
2. This equipment is to be installed to comply with the applicable federal, state, or local plumbing codes. Water and waste piping and connections shall comply with the latest edition of the International Plumbing Code, International Code Council (ICC) or the Uniform Plumbing, International Association of Plumbing and Mechanical Officials (IAPMO).
3. Instructions must be read in their entirety before starting this appliance.
4. Installation must comply with all local fire and health codes.

B. Operational Safety

The Operational Safety section outlines minimum safety policies and procedures for operating one or more Cleveland Range appliances.

1. Do not store anything on top and underneath the appliance.
2. KEEP THE APPLIANCE AREA FREE AND CLEAR OF COMBUSTIBLES.
3. Proper air supply for ventilation is REQUIRED for and CRITICAL to safe, efficient operation of this appliance.
4. Place non-slip draining anti-fatigue mats rated for use in wet, greasy, or dry work areas on the floor in front of the appliance and other locations as needed. Obtain the best mats for your needs from your local supplier.
5. Wear BOOTS appropriate to the work area to help protect feet, and to help prevent slips and falls.
6. Allow only qualified Cleveland Range authorized service representatives to service the appliance.
7. Use only factory authorized repair parts.
 - a. Maintain written records of appliance service, maintenance, and repair. See Chapter 6.

DANGER

Without power, there is NO safe method of operation of this appliance.
DO NOT ATTEMPT TO START OR OPERATE this appliance during a power failure.
DEATH, INJURY, AND/OR EQUIPMENT DAMAGE may result.

DANGER

BURN and SCALD HAZARD

Exposure to steam, condensate, and hot surfaces can cause death, burns, and scalds.

To help avoid injury:

- Do NOT breathe steam or condensate.
- Stand on the hinge side and away from the appliance and slowly open the cooking compartment door.
- Open the door slightly to allow steam, condensate, and heat to vent before looking or reaching into the cooking compartment.
- Always wear DRY heatproof gloves when reaching into the cooking compartment or handling hot items. Wet or damp gloves conduct heat and may cause burns when handling hot items.
Failure to follow these precautions can result in death, burns, and scalds.

CHAPTER 2 PRODUCT INFORMATION

A. PRODUCT INFORMATION This manual covers the operation of Cleveland Range models 21CET8 and 21CET16 (Ultra 3 and 5) and the standard features and options available on these appliances.

- Other than the selection of options, there are presently no significant design, parts, or operating differences among appliances with this model numbers.
- For further information, contact your Cleveland Range sales representative or Cleveland Range.

B. MODEL NUMBERS AND SERIAL NUMBERS

1. Cleveland Range, LLC assigns two product identification numbers to each appliance: a model number and a serial number.
2. Please provide this information when you contact Cleveland Range or a qualified Cleveland Range authorized service representative:

- Model Number _____
(Write the Model Number of your appliance here.)

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

C. PRODUCT INFORMATION PLATE

The Product Information Plate on the left side of the appliance lists:

- Model
- Serial Number
- Clearances
- Power and Wiring Requirements

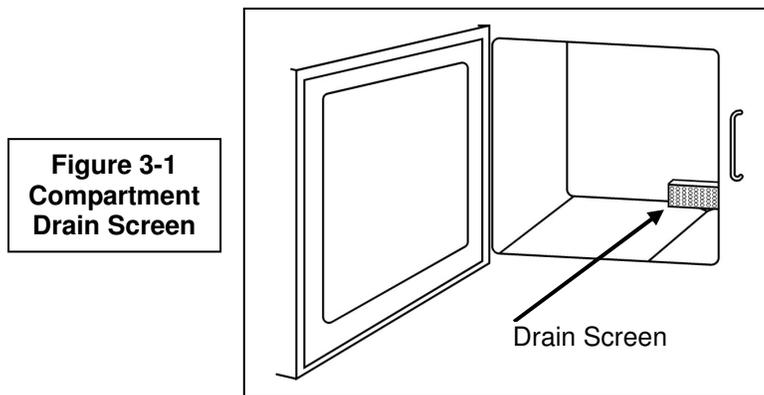
D. INSTANT STEAM STANDBY FEATURE

The 21CET8 and 21CET16 steamers have an Instant Steam Standby feature to keep the water in the steam generator near steaming temperature between cooking operations.

CHAPTER 3 BEFORE EACH USE

A. INSPECTING THE COOKING COMPARTMENTS

1. Before every steaming operation, inspect the cooking compartments and remove any food scraps or debris. See Chapter 5.
2. Inspect and clean the drains and drain screens before each use. See Figure 3-1.
3. Be sure the screens cover the drains. The screens prevent large pieces of food from entering and blocking the drains.
4. If the drains are slow, see Chapter 6.



⚠ WARNING

BURN, SCALD AND EQUIPMENT DAMAGE HAZARD

If the drain is blocked, hot water can fill the cooking compartment and spill out when the cooking compartment door is opened.

Signs of blocked drains include steam or water leaks around the cooking compartment door, and reduced cooking performance.

To help avoid injury:

- When checking inside the cooking compartment: always stand to the hinge side and away from the appliance and open the door slowly.
 - Inspect the drain(s) before each use and clean them if needed.
- Failure to follow these precautions can cause burns, scalds, and equipment damage.

B. COMPARTMENT DOOR STEAM SHUT OFF SWITCH (SCS)

- Steam Shut Off Switches (automatic steam cutoffs) turn OFF the release of steam to a cooking compartment when the door to that compartment is opened.

⚠ DANGER

BURN AND SCALD HAZARD WARNING FOR STEAMERS WITH COMPARTMENT DOOR STEAM SHUT OFF SWITCH (SCS):

COMPARTMENT DOOR STEAM SHUT OFF SWITCHES ARE NOT INSTANT OFF!!!

- Even though the release of steam from the steam generator ends as soon as a door is opened, residual steam in the system may take up to a minute to clear from the steam lines and the cooking compartment.
- To help prevent injury, follow all the standard precautions for opening the cooking compartment door and reaching into the cooking compartment.

Failure to do so can result in death, burns, and scalds.

CHAPTER 4 COOKING

CAUTION

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

A. QUICK REFERENCE START-UP AND SHUTDOWN SUMMARY INSTRUCTIONS

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

START-UP

1. Close the cooking compartment door.
2. See Figures 4-1 & 4-2.
 - For **Timer** controls: Set the mode to Timed and Dial Timers to 0 minutes.
3. Turn ON the ON/OFF switch.
 - The steam generator fills with water in about 6 minutes.
4. Turn ON the cooking compartment.
 - Dial Timer: Set the Timed/Manual switch to Timed and the Timer for 15 minutes.
 - Keypad Timer: Set the Timed/Manual switch to Timed, the Timer for 5 minutes and press the START/STOP key.
5. Cook as usual.

Shutdown

1. Open the cooking compartment door.
 - If water runs out of the steam ports during blowdown, call for service at once.
2. Turn OFF the ON/OFF Switch.
3. The drain opens, the automatic blowdown cycle starts, and the controls de-energize.
4. Wait for the 3-minute automatic blowdown cycle to run.
5. Clean as usual.
6. Leave the cooking compartment door open to help increase gasket life and help prevent odor buildup.

B. OPERATING AND COOKING PROCEDURE

CAUTION

Some foods drip juices.
Use a solid catch pan under perforated pans when steaming food that may drip juices.
Failure to use a catch pan can cause clogged drain screens and drains.

1. Inspect and clean the drain and the cooking compartment as required. See Chapter 3.
2. Preheat: If necessary, preheat the cooking compartment.
 - a. Close the cooking compartment door.
 - b. Steam for 5 minutes.
 - c. Cook as usual.
3. Cook:
 - a. Slide pans of food into the slide racks in the cooking compartment
 - b. Do not place pans or anything else on the bottom of the compartment.
 - c. See “Timed Mode” and “Manual Mode,” and the Control Panels (Figures 4-1, 4-2) as required.
4. After Cooking:
 - a. If the appliance will be used again in a few minutes, shut door to maintain cooking compartment temperature.
 - b. If another use is not planned for more than half an hour, leave the cooking compartment door open slightly.
 - c. If the appliance will not be used again during this shift, go to Chapter 5, “Cleaning.”

C. TIMED MODE – OPERATING AND COOKING PROCEDURE

1. Set the TIMED/MANUAL switch to TIMED.
2. Set the cooking time.
3. When the Timer reaches zero and the buzzer sounds, open the cooking compartment door, and remove the pans from the slide racks.

D. MANUAL MODE – OPERATING AND COOKING PROCEDURE

- In Manual Mode, the Operator starts and stops steaming operations.
 - Use Manual Mode for:
 - Maintaining cooking compartment temperature between cooking batches.
 - Continuous supply of steam.
1. Set the TIMED/MANUAL switch to MANUAL. Steaming starts at once.
 2. To stop Manual Mode steaming:
 - Press the TIMED end of the TIMED/MANUAL rocker switch. Set Timer to 0.
 3. When the food is ready, open the cooking compartment door, and remove the pans from the slide racks.

E. DIAL TIMER CONTROL PANEL

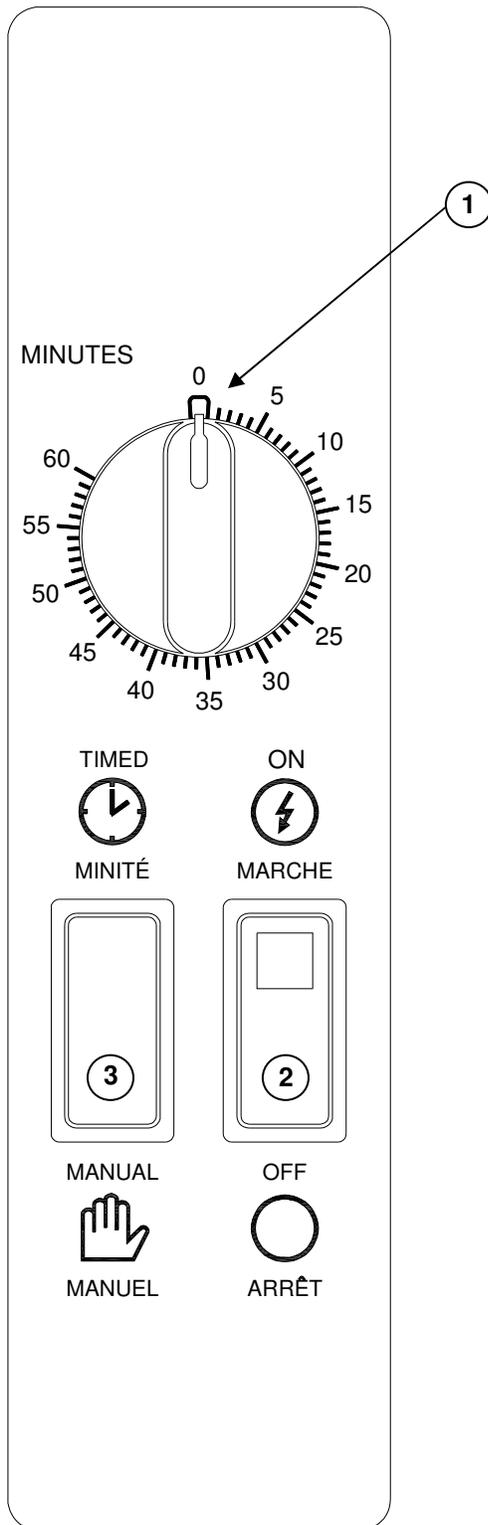


Figure 4-1

1. TIMER

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

2. POWER ON and GENERATOR FILL Switch with Power On Indicator Light

- This is the ON/OFF switch.
- Turn this switch ON to power the control panel and fill the steam generators.

3. TIMED/MANUAL Switch

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

F. KEYPAD TIMER CONTROL PANEL

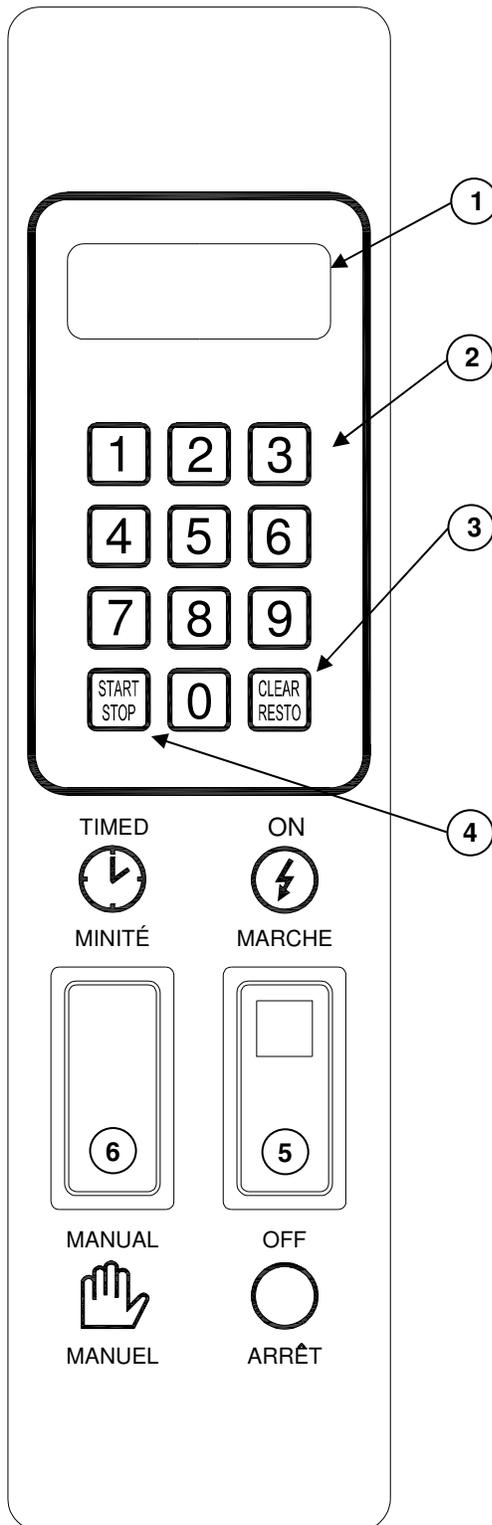


Figure 4-2

1. TIMER Display

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

2. Number Keys 0-9

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

3. CLEAR Key

- Press and hold this key for 5 seconds to zero (00:00) the timer after it has been stopped.
- The Timer must be reset to zero (00:00) (“zeroed”) by pressing this key before a new time can be set.

4. START/STOP Key

- Press this key to start and stop the Timer.
- Press and hold for 5 seconds to stop functions.
- In TIMED mode, press this key to start and stop both the Timer and steam flow.
- In MANUAL mode, the steaming functions are independent of the Timer.
- Press this key to silence the buzzer.

5. POWER ON and GENERATOR FILL Switch with Power On Indicator Light

- This is the ON/OFF switch.
- Turn this switch ON to power the control panel and fill the steam generators.
-

6. TIMED/MANUAL Switch

- The TIMED/MANUAL switch selects the Timed or Manual Mode.
- **Using the KEYPAD Timer in Manual Mode:**
NOTE: The Timer does NOT start or stop steaming in Manual Mode.
 - 1) Set and start the Timer.
 - 2) The KEYPAD Timer counts down only when the cooking compartment is at cooking temperature.
 - 3) The buzzer sounds when the Timer reaches zero.

CHAPTER 5 CLEANING

A. STEAM GENERATOR BLOWDOWN

1. Power Off

- When the appliance is turned OFF at the ON/OFF switch, blowdown starts automatically. The generator is drained and the drain valve is rinsed with fresh water to help prevent scale.

2. Blowdown Frequency

- a. Based on the water quality analysis done before installation, and the amount of use, make, and post a blowdown schedule.
 - Contact your qualified Cleveland Range authorized service agency or Cleveland Range for more information about maintenance scheduling, products, and services.
- b. Blowdown Schedule Guidelines:
 - 1) When using water that does not meet the minimum water quality standards (see the Warranty), blowdown must be performed after every 4 hours of operation, or more frequently as required, and at the end of each shift.
 - 2) For appliances using water that meets the minimum water quality standards, blowdown must be performed at the end of each shift.

3. Blowdown Procedure

- a. Follow the Shut Down instructions in Chapter 4.
- b. **EITHER** restart the appliance by following the Startup instructions in Chapter 4, **OR** if the appliance will not be used again this shift, go to “Shut Down and Cleaning.”

B. SHUTDOWN AND CLEANING

- Perform the Shutdown and Cleaning Procedure at the end of each shift or more often if needed.

⚠ WARNING
ELECTRIC SHOCK HAZARD Do not clean this appliance with hoses or water jets! Doing so can cause injury and equipment damage.

⚠ DANGER
HIGH HEAT HAZARD Wait for this appliance to cool before cleaning! Attempting to clean a hot appliance can cause DEATH, INJURY, BURNS, and SCALDS.

Shutdown and Cleaning Procedure for the End of Each Shift:

1. Follow the Shutdown instructions in Chapter 4.
2. Open the cooking compartment door and allow the appliance to cool.
3. Remove the slide racks. Wash, and rinse them according to health and sanitation requirements.
4. Remove spilled food from inside the compartments. Use a soft bristle brush to remove stuck food.
5. Clean but do not remove the drain screens.

6. Clean the interior of the compartment thoroughly.
 - Do NOT use abrasive cleaning compounds or steel wool.
7. Rinse the inside of the cooking compartments with clean water.
8. Clean the door gasket assemblies:
 - a. Remove the door gasket assembly (see Figure 5-1) by holding the gasket assembly at the sides and lifting up and away from the door.
 - b. Wipe the gasket assembly with a damp cloth.
 - c. Wipe the inside of the door with a damp cloth.
 - d. Rotate the gasket assembly 180°. This makes the gasket last longer.
 - e. Replace the gasket assembly by sliding the retaining pins into the keyhole slots.

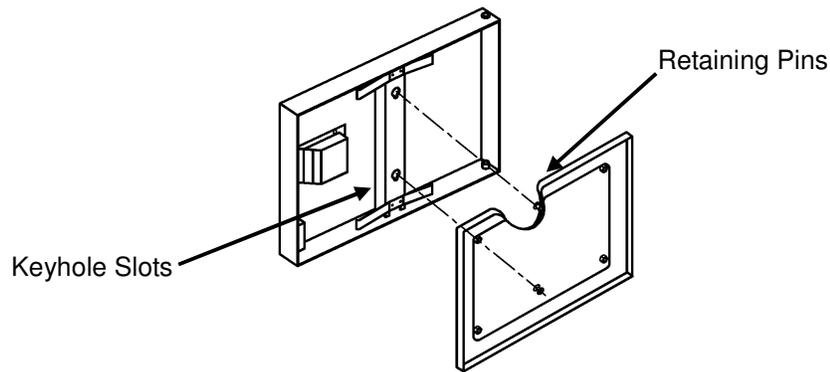


Figure 5-1
Door Gasket Assembly

9. Replace the cleaned slide racks.
10. Wipe the exterior with a damp cloth.
11. Leave cooking compartment door open until the next use to help prevent compartment odor buildup and help increase gasket life.

CHAPTER 6 GENERAL INFORMATION

A. INSPECT the SteamCraft for SHIPPING DAMAGE

- If the SteamCraft 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

Improper installation, adjustment, alteration, service, or maintenance of a SteamCraft, or installation of a damaged SteamCraft, 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 SteamCrafts. **ALWAYS** have qualified Cleveland Range authorized personnel install and service SteamCrafts.

B. STANDS AND STACKING KITS

Stands and Stacking Kits are available for the SteamCraft 21CET8 and 21CET16. Complete instructions are included with the kits.

SteamCraft Model	Application	Stand	Part Number
21CET8	Stand for 1 SteamCraft	Unistand34	P/N 111721
21CET8	Stacking 2 SteamCrafts	Unistand25	P/N 111717
21CET16	Stand for 1 SteamCraft	Unistand34	P/N 111721
21CET8 and 21CET16	Stand for two (2) 21CET8 OR Stand for two (2) 21CET16 OR Stand for one (1) 21CET8 and one (1) 21CET16	SteamCraft™ Ultra 3 & 5 Stacking Equipment Stand	P/N ES2446

CHAPTER 7

INSTALLATION of the SteamCraft

A. SELECTING a LOCATION for the SteamCraft

1. For safe and efficient operation, observe the following criteria when selecting an operating location for a SteamCraft

DANGER!

Improper lifting can result in DEATH, INJURY, AND EQUIPMENT DAMAGE. A 21CET8 weighs 179 pounds empty and a 21CET16 weighs 220 pounds empty. Use enough workers with training and experience lifting and moving heavy equipment to place the steamer on the supporting surface. All clearance requirements above, and around the steamcraft are the same for non-combustible locations as for combustible locations. Failure to maintain required clearances and additional distances as needed can result DEATH, INJURY and Equipment DAMAGE. Consult Sales and Services agencies as needed.

- a. The location selected must be capable of supporting a SteamCraft at operational weight.
 - A 21CET8 weighs 179 lb empty and 274 lb operational.
 - A 21CET16 weighs 220 lb empty and 358 lb operational.
- b. Position the SteamCraft so it will not tip or slide.
- c. The operating surface must be level enough to allow leveling a SteamCraft with its adjustable legs. A SteamCraft **MUST** be level both front to back and side to side before operation.
- d. The location must include space for Operating and Service/Secondary Clearances and the Exhaust Hood, if an Exhaust Hood is required. See Figure 1-2.
- e. The location and area around it **MUST** be free from and clear of combustible materials.
- f. Proper air supply for ventilation is **REQUIRED** for and **CRITICAL** to safe, efficient operation of a SteamCraft. Make sure the air vents of the SteamCraft are not blocked with or by anything.
- g. Allow for sufficient extra distance if a "high heat source" (e.g. a broiler) is located next to the SteamCraft. Contact Cleveland Range at 216-481-4900 or 1-800-338-2204 for recommendations.
- h. The location must **NOT** be directly over a drain. Do **NOT** install a SteamCraft directly over a drain because 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. SteamCrafts may be required to be installed under an exhaust hood.
2. If an exhaust hood is required, the hood must extend over the SteamCraft and meet the following requirements:
 - a. The SteamCraft must be vented in accordance with all local, state and national codes.
 - b. The exhaust hood must be sized for the cumulative ventilation requirements of all the appliances in the area under the hood, including the SteamCraft. See Figure 1-2.
 - c. If an existing hood does not meet all specifications, a new one must be constructed over the SteamCraft.
 - d. The venting hood system must include an interlock to prevent the operation of this appliance without the operation of the ventilation hood if required by state or local code.

C. POSITION and LEVEL the SteamCraft

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

DANGER

Operating an out of level steamer can cause DEATH, INJURY, and EQUIPMENT DAMAGE.
Steamers must be level both front-to-back and side-to-side in all installations.
NEVER operate an out of level steamer.
If a steamer is suspected to be out of level, shut it down at once and call your qualified Cleveland Range authorized service agency immediately.

D. WATER CONNECTIONS for the SteamCraft

1. Water Supply Quality Requirements

NOTICE

Using water outside the limits specified in this manual 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 SteamCraft 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 SteamCraft.
- 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 SteamCraft.
- 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 SteamCraft to COLD WATER!**
- Never connect the SteamCraft 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. SteamCrafts have two 3/4" garden hose 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 3-2 may be used.
 - If using a single water feed to the system the supply piping to the tee fitting should be at least the next larger size of pipe than the connection provided on the SteamCraft.
- e. If the water supply fails to meet the requirements shown in the Warranty then use the Separate Water Supply Arrangement shown in Figure 3-3.
- f. Installation Requirements:
 - 1) Apply non-hardening pipe sealant to all the threaded connections, (EXCEPT FOR GARDEN HOSE TYPE THREAD).
 - 2) Install a manual water shut-off valve (not provided) between main cold water supply line(s) and SteamCraft supply lines.
 - 3) This steamer must be installed with adequate backflow prevention in all supply lines, to comply with federal, state, or local codes having jurisdiction.
 - 4) NOTE: Do not remove the filter washers from the garden hose thread fittings
 - 5) Construct all supply lines up to the point of installing the strainer.
 - 6) Flush the water supply lines before connecting the lines to the appliance.

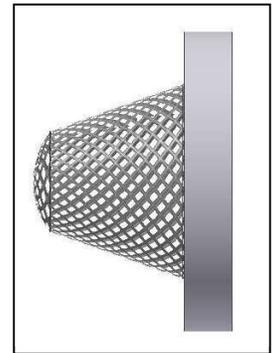


Figure 3-1 Filter Washer Assembly (P/N 110987)

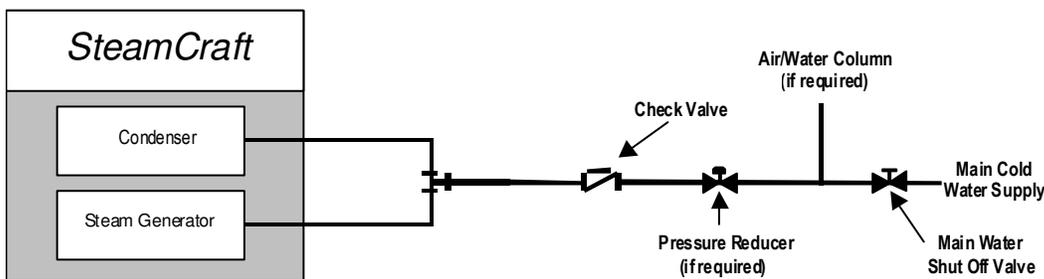


Figure 3-2 Cleveland Range Single Water Supply Arrangement

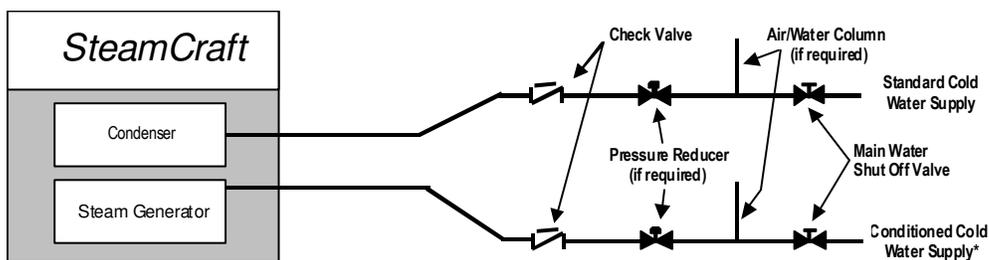


Figure 3-3 Cleveland Range Separate Water Supply Arrangement

“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 the Water Supply Lines

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

E. ELECTRIC CONNECTIONS for the SteamCraft

1. Install Electric Power Lines

- a. See the SteamCraft Rating Plate for electric connection data.
 - The rating plate is located on the side panel OPPOSITE the control side.
 - The wiring diagram and the spare parts list are in the service connection area.
 - The main terminals are behind the control side panel in the service connection area.
- b. The electrical supply must match all electrical and wiring requirements specified on the rating plate and must be made in accordance with the following requirements:
 - 1) The SteamCraft must be properly grounded by the installer.
 - 2) 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.
- c. A main external disconnect switch should be installed near the SteamCraft as shown in Figure 3-4.
 - A separate fuse or breaker sized to meet the line amps required by the SteamCraft 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” (Figure 3-4).
- d. Make the electrical connection using sufficient length of flexible conduit, per local code, so the SteamCraft can be moved for service. Do NOT use a power cord.
- e. Do NOT use a GFCI (GFI).
- f. Mechanically secure the flexible conduit to the SteamCraft’s electrical access hole.
- g. Check all cable and wire connections for size, location, and tightness.
- h. Replace the control side panel and secure it to the SteamCraft before starting the SteamCraft.

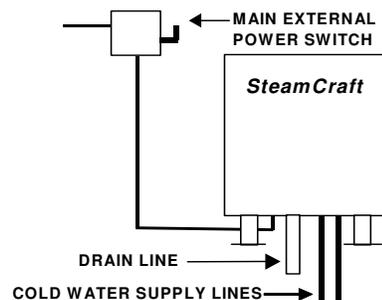


Figure 3-4
Main External Power Switch

F. 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 SteamCraft 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 Service Sanitation Manual 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 SteamCraft, and terminate outside the perimeter of the SteamCraft.
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 3-5.
4. Do NOT install the SteamCraft 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 SteamCraft 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 SteamCraft.
7. Do NOT connect the drain outlet extension line directly into a floor drain or a sewer line.
8. Do NOT connect the SteamCraft 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 to the steamer as described:
 - a. Apply a hardening type pipe sealant to the threads when assembling the pipes and fittings of the drain outlet extension.
 - b. Thread fittings together FINGER TIGHT ONLY! DO NOT USE A WRENCH!

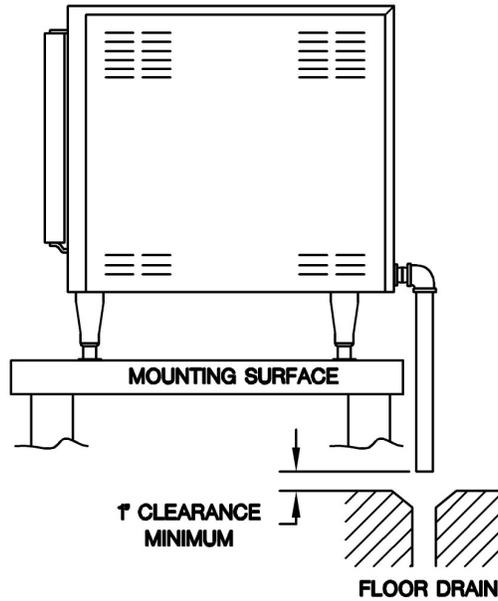


Figure 3-5
Typical Drain Layout

G. INSTALL the SLIDE RACKS

1. Refer to Figure 3-6. Each rack has four loops: two at the top and two at the bottom.
2. Hold the slide rack so the ends of the hanger loops are towards the cooking compartment wall, as shown in Figure 3-6.
3. Slide one rack into the compartment with the hanger loops on the cooking compartment wall side.
4. Hook the loops over the top and bottom pins.
5. Repeat steps 1. through 4. for the other rack.

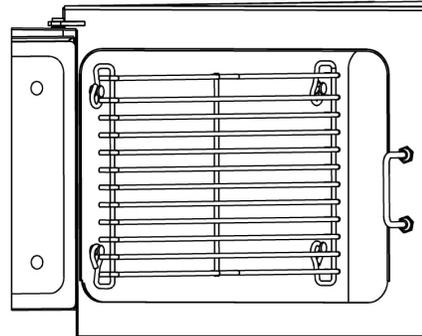


Figure 3-6
Slide Rack Installed

H. INSTALLATION CHECK LIST

Installation Check List

TASK	REFERENCE (Chapter)	COMPLETED
<u>Preparation</u>		
• Check Operating Location Clearances	Ch.7 & Spec Sheet	___
• Test Supply Water Quality	Ch.7	___
• Verify Electric Power Requirements.	Rating Plate & Ch.7	___
• Verify Exhaust Hood Requirements	Ch.7 & Spec Sheet	___
<u>Installation</u>		
• Verify SteamCraft is Level	Ch.7	___
• Check Exhaust Hood Function	Ch.7	___
• Check Electrical Supply Connection	Ch.7	___
• Check Water Supply Connection	Ch.7	___
• Leak Test Water Supply Lines	Ch.7	___
• Check Drain Line Connection	Ch.7	___

Notes:

CHAPTER 8 OPERATING TESTS

The Operating Tests prepare newly installed, serviced or repaired SteamCraft 21CET8's and 21CET16's for operation. This section is divided into three sections: Setup and Blowdown Inspection, Keypad Timer Control Tests, and Dial Timer Control Tests. Read and understand the sections before beginning.

Note: A watch with a second hand (or similar) is required for timing the functions.

Note: Times given in the test procedures are approximate and may vary slightly.

Note: 21CET8's and 21CET16's have **EITHER** a **Float Switch** OR a **Water Probe**. Any differences in tests or functions are noted in the Operating Tests.

DANGER

ELECTRIC SHOCK HAZARD

DEATH, INJURY, or EQUIPMENT DAMAGE can result from touching any component inside this appliance when the power is connected to this appliance.

Whenever possible disconnect the power while installing, servicing, or testing this appliance.

When installation, service, or tests require power to be connected; use extreme caution and every possible precaution and safety measure while testing or servicing this appliance.

A. SETUP and BLOWDOWN INSPECTION for ALL SteamCrafts

Complete the Setup and Blowdown Inspection BEFORE performing the Operating Tests

1. Turn OFF the Main External Power Switch.
 - Verify installation of the proper size fuses or breakers.
2. Open the water supply valves.
3. Open the SteamCraft cooking compartment door. Check:
 - Proper installation of the Drain Screen.
 - Make sure the Drain Screen and Drain are not blocked.
 - Proper installation of the Slide Racks (pan racks).
 - Proper installation of the Door Gasket Assembly.
4. Close the SteamCraft cooking compartment door.
5. For Timer Control Panels, set either Control Panel as follows:
 - Turn OFF the ON/OFF Switch.
 - Set the TIMED/MANUAL Switch to TIMED. (Timer setting is unimportant at this step.)
 - NOTE: In step 7, when the Main External Power Switch is turned ON, the Keypad Timer is blank without power or the Dial Timer's circuits are not powered even if the Timer is not zeroed (pointing to the 0 mark).
6. Remove the control side access cover.
7. Turn ON the Main External Power Switch.
 - A 3-minute Blowdown Cycle starts immediately.
 - The condenser and drain valves are fully open.
 - **EITHER** The steam generator and **float switch assembly** are flushed with fresh water.
 - **OR** The steam generator **IS** flushed and **water probe assembly** is **NOT** flushed.
 - If water enters the water probe assembly cylinder: STOP, shut down, and call your qualified Cleveland Range authorized Service Representative.

8. During the Blowdown Cycle:
 - Check the top of the float switch assembly. A steady flow of water enters the top of the float assembly cylinder through the spray nozzle. The water probe assembly is NOT flushed. See 7.
 - The gap between the end of the steamer drainpipe and the floor drain. A steady stream of water flows from the steamer.
 - Stop the Blowdown Cycle by turning the ON/OFF Switch ON. Blowdown stops and the control circuits energize, the red ON indicator lights, and the steam generator begins to fill.
 - Turn OFF the ON/OFF Switch. The Blowdown Cycle starts again.
 - The Blowdown Cycle ends in 3 minutes. No more water flows into the float switch assembly cylinder or out the drainpipe. The probe assembly is NOT flushed. See 7.
9. If operating tests are performed next, leave the side panel off. Otherwise turn OFF the Main External Power Switch and replace the side panel.

B. KEYPAD TIMER CONTROL TESTS

Read and understand all the steps before beginning the Keypad Timer Control Tests.

These tests check functions and times of the Keypad Timer in both Timed and Manual modes.

1. Turn OFF the Main External Power Switch. (If On.)
2. Remove the control side access cover. (If in place.)
3. Perform the Setup and Blowdown Inspection procedure. (If not already done.)
4. Leave the control settings as they are at the end of the Setup and Blowdown Inspection:
 - Main External Power Switch is ON.
 - ON/OFF Switch is OFF.
 - TIMED/MANUAL Switch is TIMED.
 - IMPORTANT: The Timer Display is **BLANK** while the ON/OFF Switch is OFF.
5. **Timed Test 1:** Start timing upon turning the ON/OFF Switch ON.
Turn ON the ON/OFF Switch
Note: If the Timer is not Zeroed (00:00), press and hold the Clear key to zero the Timer.
 - a. Immediately:
 - The red ON/OFF light in the Switch turns ON.
 - The fill valve opens and water begins to fill the steam generator.
 - b. 3 Minutes:
 - Water appears in the bottom of the float/probe assembly cylinder as the steam generator fills.
 - NO water flows from the drainpipe.
 - Check for plumbing leaks.
 - c. 4 Minutes
 - The fill valve closes with a clicking sound.
 - The water level in the float/probe assembly cylinder stops rising about an inch from the top of the cylinder. If the water continues to rise, STOP, shut down, and call your qualified Cleveland Range authorized Service Representative.

6. **Timed Test 2:** Start timing upon pressing the MANUAL end of the TIMED/MANUAL Switch. Press the MANUAL end of the TIMED/MANUAL Switch
- a. Immediately:
 - The condenser solenoid clicks open and condenser flow starts.
 - The heater coil turns on when the water level in the float/probe assembly cylinder is 1 inch from the bottom of the cylinder.
 - b. 2-5 Seconds:
 - A small stream of water flows from the drainpipe. If no water flows, make sure the water supply valves are open.
 - c. 2 Minutes:
 - A dull roaring sound indicates the heater is working and steam is being produced.
 - d. 3-4 Minutes:
 - Steam begins to enter the cooking compartment through the nozzles. (A small amount of water may drip from the nozzles until steam clears the lines.)
 - e. 4-5 Minutes:
 - Steam from the nozzles begins to fill the cooking compartment.

7. **Timed Test 3:** Zero the Timer and start timing upon pressing the TIMED end of the TIMED/MANUAL Switch.
Press the TIMED end of the TIMED/MANUAL Switch
 - a. Immediately:
 - The heater turns off and the condenser flow stops.
 - b. 30 Seconds:
 - Steam stops entering the cooking compartment.
8. Open the cooking compartment door for 2-3 minutes to allow it to cool slightly.
9. Close the cooking compartment door and continue testing.
10. Set the TIMED/MANUAL Switch to Timed.
11. Set the Timer for 10 minutes.
 - Press the number keys 1, 0, 0, 0.
 - The display reads 10:00 (ten minutes, zero seconds).
12. Press the START/STOP key.
 - a. The steam generating cycle starts. When the float/probe assembly cylinder water level is 1 inch from the bottom of the cylinder, the heater coil turns on. A dull roaring sound indicates the heater is working and steam is being produced.
 - b. The same sequence observed in 6 and 7 repeats, EXCEPT:
 - The Timer controls the steam generating cycle.
 - Note: The elapsed times are shorter because the steam generator and cooking compartment are already hot.
 - c. The Timer display reads PAUS until the cooking compartment reaches cooking temperature. Then the Timer begins to count down.
 - d. The condenser solenoid clicks open and a small stream of water flows from the drainpipe.
 - e. When the float/probe assembly cylinder water level drops below the initial fill level, the water fill valve opens and fills the generator.
 - f. As steam is generated, the water level in the generator rises and falls and a clicking sound indicates the solenoid valve is opening and closing the fill valve. The water level in the float/probe assembly cylinder rises and falls about ¼ inch as the fill valve operates.
 - g. Check for steam leaks around the cooking compartment door.
 - h. When the Timer counts down to zero (00:00), the heaters turn off, the condenser flow stops, and the buzzer sounds continuously. Press the START/STOP key to silence the buzzer.
 - i. After about 30 seconds, steam stops entering the cooking compartment.
13. Turn the SteamCraft off by pressing the OFF end of the ON/OFF switch. The red indicator light goes out and the 3-minute automatic blowdown cycle starts.
14. After the blowdown is complete, turn OFF the Main External Power Switch.
15. Replace the side panel. After passing all the tests, the SteamCraft is ready for use.

C. DIAL TIMER CONTROL TESTS

Read and understand all the steps before beginning the Dial Timer Control Tests.

These tests check functions and times of the Dial Timer in both Timed and Manual modes.

1. Turn OFF the Main External Power Switch. (If On.)
2. Remove the control side access cover. (If in place.)
3. Perform the Setup and Blowdown Inspection procedure. (If not already done.)
4. Leave the control settings as they are at the end of the Setup and Blowdown Inspection:
 - Main External Power Switch is ON.
 - ON/OFF Switch is OFF.

- TIMED/MANUAL Switch is TIMED.
 - The Timer is zeroed, with the dial pointing to the 0 mark.
5. If the Timer is not zeroed, turn the dial counterclockwise until it points to the 0 mark.
 6. **Timed Test 1** Start timing upon turning the ON/OFF Switch to ON.
Turn the ON/OFF Switch ON.
 - a. Immediately:
 - The red ON/OFF Switch light turns on.
 - The fill valve opens and the steam generator fills with water.
 - The buzzer sounds for 3 seconds.
 - b. 3 Minutes
 - Water appears in the bottom of the float/probe assembly cylinder as the steam generator fills.
 - NO water flows from the drainpipe.
 - Check for plumbing leaks.
 - c. 4 Minutes
 - The fill valve closes with a clicking sound.
 - The water level in the float/probe assembly cylinder stops rising about an inch from the top of the cylinder. If the water continues to rise, STOP, shut down, and call your qualified Cleveland Range authorized Service Representative.
 7. **Timed Test 2:** Start timing upon pressing the MANUAL end of the TIMED/MANUAL Switch.
Press the MANUAL end of the TIMED/MANUAL Switch
 - f. Immediately:
 - The condenser solenoid clicks open and condenser flow starts.
 - The heater coil turns on when the float/probe assembly cylinder water level is 1 inch from the bottom of the float/probe assembly cylinder.
 - g. 2-5 Seconds:
 - A small stream of water flows from the drainpipe. If no water flows make sure the water supply valves are open.
 - h. 2 Minutes:
 - A dull roaring sound indicates the heater is working and steam is being produced.
 - i. 3-4 Minutes:
 - Steam begins to enter the cooking compartment through the nozzles. (A small amount of water may drip from the nozzles until steam clears the lines.)
 - j. 4-5 Minutes:
 - Steam from the nozzles begins to fill the cooking compartment.
 8. **Timed Test 3:** Zero the Timer and start timing upon pressing the TIMED end of the TIMED/MANUAL Switch.
Press the TIMED end of the TIMED/MANUAL Switch
 - a. Immediately:
 - The heater turns OFF.
 - The condenser flow stops.
 - The buzzer sounds for 3 seconds.
 - b. 30 Seconds:
 - Steam stops entering the cooking compartment.
 9. Open the cooking compartment door for 2-3 minutes to allow it to cool slightly.
 10. Close the cooking compartment door and continue testing.

11. Set the TIMED/MANUAL Switch to TIMED.
12. Set the Timer for 10 minutes.
13. As soon as the Timer dial is released, the steam generating cycle starts. The same sequence observed in 6 and 7 repeats, EXCEPT:
 - The Dial Timer controls the cycle.
 - The elapsed times are shorter because the steam generator and cooking compartment are already hot.
 - The Dial Timer starts the functions observed in 8 after counting down to 0.
14. After setting and releasing the Timer dial, observe the following steam generating functions:
 - a. When the float/probe assembly cylinder water level is 1 inch from the bottom of the cylinder, the heater coil turns on. A dull roaring sound indicates the heater is working and steam is being produced.
 - b. The condenser solenoid clicks open and a small stream of water flows from the drainpipe.
 - c. When the float/probe assembly cylinder water level drops below the initial fill level, the water fill valve opens and fills the generator.
 - d. As steam is generated, the water level rises and falls and a clicking sound indicates the solenoid valve is opening and closing the fill valve. The level in the float/probe assembly cylinder rises and falls about $\frac{1}{4}$ inch as the fill valve operates.
 - e. Check for steam leaks around the cooking compartment door.
 - f. When the Timer counts down to zero, the heaters turn off, the condenser flow stops, and the buzzer sounds continuously. Press the START/STOP key to silence the buzzer.
 - g. After about 30 seconds, steam stops entering the cooking compartment.
15. Turn the SteamCraft off by pressing the OFF end of the ON/OFF switch. The red indicator light goes out and the 3-minute automatic blowdown cycle starts.
16. After the blowdown is complete, turn OFF the Main External Power Switch.
17. Replace the side panel. After passing all the tests, the SteamCraft is ready for use.

CHAPTER 9 PREVENTATIVE MAINTENANCE

A. General Information

- Follow the maintenance instructions and schedules to help keep the appliance working properly.
- Increase the frequency of maintenance as needed depending on use and water quality.
- Contact your qualified Cleveland Range authorized service agency or Cleveland Range for more information about maintenance scheduling, products, and services.

B. Maintenance and Service Records

1. Make a file just for maintenance records.
2. Keep a written record of daily, weekly, monthly, and yearly maintenance, service, and repair. Each record must include at least:
 - The date of the service, maintenance, or repair.
 - A description of the service, maintenance, or repair performed.
 - Copies of purchase order(s) and invoice(s) for repair parts and service, maintenance, or repair. Include part numbers, if applicable.
 - The name and signature of the person performing the service, maintenance, or repair.

C. Daily Maintenance

1. Blowdown

- Blowdown the steam generator. Follow the instructions in Chapter 5.

2. Clean the Appliance

- Clean the interior and exterior of the appliance. Follow the instructions in Chapter 5.

D. Weekly Maintenance

1. Clean the Cooking Compartment Drains

- Blockage of the drain line can cause pressure buildup in the compartment(s) resulting in steam leaks around the door gasket(s), reduced performance, and compartment implosion.

2. To inspect the drain screens and the drain lines for blockage:

- a. Clean the cooking compartment and drain screens. Follow the instructions in Chapter 5.
- b. Rotate the drain screen 90 degrees to inspect the drain opening.
- c. Clean the opening and put the screen back into their operating position.
- d. Pour a quart of water into the cooking compartment. If the water drains slowly or stands, clean the cooking compartment drains with a NSF/FDA approved drain cleaner.
 - Follow the instructions of the drain cleaner manufacturer.
 - Flush the cooking compartments and drains with clean water.

E. Monthly Maintenance

1. Descale the Steam Generator

- Steam Generators should be descaled once a month, or more often depending on scale buildup.
- Note the date of descaling in your maintenance and service records to help keep Steam Generator descaling on schedule.

2. SteamCraft Descaling Procedure Using the Descaling Pump System

- Cleveland Range recommends that your service agency descales your 21CET8 and 21CET16.
- If you have trained and skilled in-house maintenance personnel, you may wish to discuss purchasing Descaling Pump System P/N: 1071421 for use with Dissolve® Descaler Solution P/N 106174 with your sales representative or service agency.
- Use no other system of descaling.

3. Manual Method to Descale Steam Generator

NOTE: Part No. 106174 is the Part No. for a case (6 1-gallon containers) of *DISSOLVE*® descaler.

THESE INSTRUCTIONS ARE FOR USE WITH *DISSOLVE*® DESCALER SOLUTION
Cleveland Range Part No. 106174.

- **Health Hazard Data, Effects of Overexposure**
 - This product may cause a burning sensation to eyes or skin.
- **Emergency and First Aid Procedures**
 - In case of eye contact, immediately flush eyes with water for 15 minutes. If irritation persists seek medical attention.
 - In case of skin contact wash with soap and water.
 - If inhaled, remove to fresh air. If burning persists, call a physician.
 - If ingested, take 1 or 2 glasses of water and call a physician.
- **Spill or Leak Procedures**
 - Rinse with plenty of water to dilute.
 - Sodium carbonate or calcium carbonate may be used to soak up liquid.
 - Considered non-hazardous, spent material may be disposed of in a sewer system with water flush.

⚠ CAUTION

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

⚠ WARNING

Descaling procedure is slightly different depending on model. This entire procedure should be read and fully understood as it applies to the model being descaled, before beginning descaling operations.

DANGER

The liquid solution in Cleveland Range Descaler Solution Part No. 106174 or 1061741 can be harmful if not handled properly. Follow these basic safety rules for handling and using this product. Instructions and warnings on container labels supersede all other warnings and instructions.

Wear protective clothing when mixing or applying chemical cleaners

Wear rubber gloves, and OSHA approved eye protection when descaling

Avoid breathing fumes

NOTICES regarding the Manual Descaling Procedure

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

4. Descaling Procedure

- 1) Turn steamer OFF and open door(s)
 - 3 minute Automatic Blowdown cycle runs
- 2) Turn steamer ON
 - Generator begins to refill
- 3) Press TIMED end of TIMED/MANUAL switch
- 4) DO NOT start timer.
 - Water must be cold for descaling
 - Open cooking compartment door(s)
 - Leave cooking compartment door(s) open
- 5) Remove descaling port cap (see Figure 6-1)
- 6) Add 1 gallon of Dissolve® through the descale port while generator refills.
 - Pour slowly to avoid overflow
 - Refill can take up to 8 minutes
- 7) Add 1-2 gallons of cold tap water to descaling port after refill stops, continue to fill with cold water until descaling solution enters cooking compartment(s) through steam nozzle



**Figure 6-1
Descalce Port**

- Note: Some descaling solution will flow from drain of Ultra 10 gas steamers
 - Adding extra water to generator raises descaling solution to higher than normal water fill level, allowing descaling solution to clean sensors and surfaces above normal water fill level
- 8) Let descaling solution soak in generator for 1 hour
 - 9) After 1 hour, turn ON/OFF switch OFF to start 3 minute Automatic Blowdown
 - This drains and rinses generator
 - 10) After Automatic Blowdown ends, turn ON/OFF switch to ON
 - 11) Add cold tap water through descaling port after generator refills, until water enters cooking compartment(s) through steam nozzles
 - This raises the water level to rinse the surfaces cleaned in Step 8
 - 12) Turn ON/OFF switch OFF to start 3 minute Automatic Blowdown to rinse generator
 - 13) Replace descaling cap and close cooking compartment door(s)
 - 14) Turn TIMED/MANUAL switch to TIMED
 - 15) Turn steamer ON/OFF switch to ON and set TIMER for 20 minutes
 - For Keypad Timer models: Press START/STOP key to begin the cook cycle
 - 16) After the timer counts down, turn ON/OFF switch to OFF to start Automatic Blowdown
 - 17) Descaling is complete, resume normal startup, cooking, and shutdown procedures

F. Yearly Maintenance

1. Clean the Water Line Strainer (Filter washers)

Clean the water line strainers at least once a year.

NOTE: When the steamer is first installed, check the strainer more frequently to find out how often the strainer must be cleaned.

- a. Turn OFF power to the steamer at the Main External Power Switch.
 - b. Close the valves in the steamer water supply lines.
 - c. Unscrew the hoses from the inlet fittings located on the rear of the steamer.
 - d. Remove the filter washers from the outlet of the water connection hoses, at the rear of the unit and wash them with clean water.
 - e. Check the filter washer for wear and replace it if necessary.
 - f. Put the filter washers into each of the water inlets and reconnect the hoses to the back of the steamer.
 - g. If treated water is used to supply water to the reservoir, make sure that it is connected to the generator inlet at the rear of the steamer.
 - h. Open water supply valve(s) and check for water leaks.
 - i. Turn power back on to the steamer at the Main External Power Switch.
- NOTE: The appliance will perform the automatic 3-minute drain rinse cycle

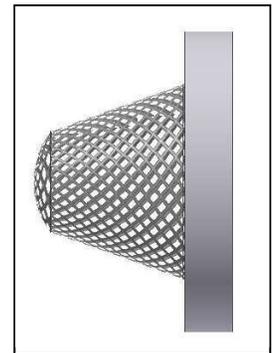


Figure 6-2 Filter Washer Assembly (P/N 110987)

CHAPTER 10 TROUBLESHOOTING GUIDE

The Troubleshooting Guide is a list of symptoms of problems that may occur during routine operation.

- “Problem” (left column) lists common operating problems.
- “Possible Cause” (center column) lists causes of problems in the order they should be checked.
- “Remedy / Reference” (right column) lists fixes for problems from easiest to hardest.
- “Notes” in “Remedy / Reference column are at end of the Troubleshooting Guide.

ATTEMPTING TO REPAIR OR CORRECT PROBLEMS REQUIRING A QUALIFIED CLEVELAND RANGE AUTHORIZED SERVICE REPRESENTATIVE VOIDS THE WARRANTY

Trouble Shooting Guide

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Power indicator light does not turn ON when ON/OFF switch is in the ON position	Power turned OFF at main external power switch or breaker	Turn ON power at main external power switch or breaker
	Inoperative controls or failed light	See Note 1
Power ON but steam does not fill	Water supply to steamer shut off	Open water supply valves
	Water line strainer and/or external filter system is clogged	Clean water supply strainer and/or filter system
	Inoperative solenoids or controls	See Note 1
Control panel POWER indicator light ON and steamer does not make steam in MANUAL or TIMED modes	Water supply to steamer shut OFF	Open water supply valves
	Door interlock switch not engaged or has failed (if unit has this option)	Close door completely If problem persists, see Note 1
	Water line strainer and/or external filter is clogged	Clean water supply strainer and/or external filter system
	Inoperative controls	See Note 1
Abnormal amount of steam coming from drain	Hot water instead of cold water connected to condenser fitting	Make proper connections See section on Water Supply
	Water supply to condenser turned OFF	Open water supply valve
	Condenser water line strainer and/or nozzle clogged	Clean out condenser water supply strainer and/or nozzle
	Water supply line to condenser blocked, broken, or leaking	Repair or replace water supply line See Note 1
	Inoperative controls or solenoids	Turn OFF electricity at main external power switch See Note 1
Power light is ON, but timer does not light (Electronic Timer models only), no display	Inoperative controls	See Note 1
Compartment bottom dirty with food drippings	Juices and/or food leaking from pans	Put a solid pan under perforated pans to catch drippings, or put less food in pans and clean daily
Reduced Steam flow into cooking compartment	Steam generator scale buildup	Descale steam generator with Cleveland Range approved descaler
	Inoperative or improperly adjusted controls	See Note 1

(Continued On Next Page)

**Trouble Shooting Guide
(Continued)**

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Water leaking from bottom of cabinet	Broken or loose plumbing inside steamer cabinet	Turn OFF electricity at main external power switch and close water supply valve(s) See Note 1
Steam and / or water draining around compartment door See Warning under Note 9	A small amount of water condensing around the door is normal	No action necessary
	External drain not properly installed, should be free-air vented and pitched down.	See Notes 2 and 3
	External drain is blocked or restricted	Clean external drain See Note 3
	Door gasket or door parts worn	See Note 1
	Inoperative controls inside cabinet	Turn OFF power at main external power switch See Note 1
Water leaking from water pipes or drain lines	Plumbing needs repair	See Note 3
ON/OFF Indicator ON but steamer does not make steam in timed mode	Inoperative timer control or damaged wiring	See Note 1
Water is flowing out of steam ports into cooking compartment See Warning under Note 9	Water probes are dirty	Turn OFF water supply to steamer and descale steamer manually with Cleveland Range approved descaler See Operators Manual for instructions If condition persists see Note 1
	Inoperative controls or solenoid	See Note 1
Water coming from drain even when not cooking	Inoperative controls	See Note 1
	Drain solenoid is stuck partway open	Turn OFF power to blowdown steamer. If problem persists, see Note 1
Steam flow does not stop when TIMER stops.	Operating in manual mode.	Switch to timed mode for timer to control steam flow.
	Inoperative controls inside cabinet.	Turn OFF power at ON/OFF lever / switch See Note 1
Food takes too long to cook To verify steamer's proper operation see Note 8	Pans too close to bottom of cabinet	Put pans in racks near top of cabinet
	Compartment overloaded with too much food	Put less food into pan Use fewer pans
	Food is being cooked in covered solid pans	Remove covering Steam must have direct access to food for cooking to take place

(Continued On Next Page)

**Trouble Shooting Guide
(Continued)**

PROBLEM	POSSIBLE CAUSE	REMEDY/REFERENCE
Food takes too long to cook (continued) To verify steamer's proper operation see Note 8	Food is frozen	Increase cooking times for frozen food
	Suggested cooking times are usually listed for cooking at sea level	Extend cooking times for altitudes above 2000 feet
	Hot water connected to condenser line	Make proper connections See section on Water Supply. See Note 3
	Condenser water is turned OFF	Turn ON water to condenser
	Condenser water line strainer and/or nozzle is clogged	Clean out condenser water supply strainer and/or nozzle
	Steam generator scale buildup	Descal steam generator with Cleveland Range approved descaler
	Inoperative or improperly adjusted controls	See Note 1
Water comes out of descale port	Descal cap is missing	Install descale cap. Descal port must be closed tightly for steamer to operate properly. If missing see Note 10
	Descal cap is loose	Tighten descale cap. Descal port must be closed tightly for steamer to operate properly
	Descal cap and/or gasket is damaged	See Note 10

NOTES

1. If the problem is inside the appliance, call a qualified Cleveland Range authorized service representative or Cleveland Range. (Please have the model number and serial number ready when calling.) Cleveland Range will not pay for warranty repairs by unauthorized maintenance and repair centers.
2. Proper installation of the appliance is the responsibility of the Owner-User. Refer to the Warranty.
3. Repairs to external plumbing should be done by a Licensed Plumber.
4. To restart the unit, follow the Lighting (Start-Up) instructions in this manual.
5. Repairs to external wiring should be done by a Licensed Electrician.
6. For more information on products and services, contact your nearest Authorized Sales Representative
7. Call Cleveland Range at 216-481-4900 for preventative maintenance programs, descaling kits, descaling information, and water treatment systems.
8. To evaluate whether this appliance operating at normal cooking performance, conduct the Egg Test. NOTE: this test is not valid for pressure steamers.
 - a. Place a perforated steam table pan in the middle rack position in the cooking compartment.
 - b. Turn ON the appliance, and set the selector switch to the Manual Mode (or for ON/OFF models set the selector to the ON position) to start steaming.
 - c. Preheat the cooking compartment for 10 minutes.
 - d. After the compartment is preheated, follow the instructions below.
 - 1) Place a fresh egg in a perforated pan and slide the pan into the cooking compartment.
 - 2) Close the door and set the timer as directed by the size chart.

EGG SIZE CHART	
Egg Size	SteamCraft Steamer
Medium	10 minutes
Large	12 minutes
Extra Large	12 minutes

- 3) When time is complete, carefully remove the egg and place it in a container
 - 4) Run cold water over the egg for 5 minutes
 - 5) After cooling, crack the eggshell and peel the egg
 - 6) The result is a perfect hard-boiled egg – the appliance is operating normally.
9. When opening a cooking compartment door, especially when water or steam leaks around gasket, heed the warning below:

 WARNING
<p style="text-align: center;">BURN, SCALD AND EQUIPMENT DAMAGE HAZARD</p> <p>If the drain is blocked, hot water can fill the cooking compartment and spill out when the cooking compartment door is opened.</p> <p>Signs of blocked drains include steam or water leaks around the cooking compartment door, and reduced cooking performance.</p> <p>To help avoid injury:</p> <ul style="list-style-type: none"> • Stand on the hinge side and away from the appliance and slowly open the cooking compartment door. • Inspect the drain(s) before each use and clean them if needed. <p style="text-align: center;">Failure to follow these precautions can cause burns, scalds, and equipment damage.</p>

10. Order replacement descale caps and gaskets from a Cleveland Range authorized maintenance and repair center.

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