



# STEAM 'N' HOLD™ STEAMER OWNERS MANUAL

## IMPORTANT WARRANTY INFORMATION:

For product warranty activation, the Product Registration Form must be submitted to AccuTemp Products, Inc. after installation of the appliance.

Product Registration Form For Serial No. [ ]

Registration of your product is very important as it:

- ✓ Validates your product warranty protection.
- ✓ Enables us to serve you better in the event you call us for service.
- ✓ Places you on our mailing list to receive important product information.

Contact Name \_\_\_\_\_

Company or Institution \_\_\_\_\_

Mailing Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone (\_\_\_\_) \_\_\_\_\_

AT1T-3033-1 REV - 12-29-04

Product Registration Form

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## DOCUMENT HISTORY

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Current revision: A  
Date: 8/24/06

Prior revision: -  
Date: None

Change  
Initial release - 6/26/07.

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# SAFETY WARNINGS

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## DANGER:

1. Only personnel qualified to work with electricity should install this unit. Improper installation can cause personal injury or damage to the equipment.
2. This appliance must be properly grounded. Failure to properly ground the appliance could result in electrocution and/or death.

## WARNING:

1. When using a stand that is equipped with casters, the floor surface must be level and flat. Failure to do so can result in a "tipping" situation and could result in serious injury.
2. Direct contact with steam can result in a severe burn.
3. When accessing the cooking chamber, be sure to always stand back while slowly opening the door, allowing the chamber to vent its steam. Never look or reach into the cooking chamber before it has completely vented its steam.
4. Never reach into the cooking chamber or handle hot items without wearing proper hot gloves.
5. Never use wet or damp gloves, as moisture can conduct heat quickly and could result in a severe burn.

## CAUTION:

1. Be sure all operators read, understand and follow the information contained in this manual, including caution warnings, operating instructions, and safety instructions.
2. Use caution when operating the steamer. Direct contact with steam can result in a severe burn.
3. Please use caution when emptying the drip pan. The pan's contents could cause severe burns.
4. Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid the potential injuries.
5. Do not use pressurized water to clean steamer.
6. Use of any replacement parts other than those supplied by AccuTemp Products, Inc. can cause bodily injury to the operator, damage to the equipment and will void all warranties.
7. This appliance is extremely heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove unit from its packaging and move it into its final location.

## SAFETY WARNINGS (cont.)

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### CAUTION (cont.):

8. Do not use the low water warning indicator and buzzer as substitutes for checking the water level in the cooking chamber periodically. Failure to properly maintain the water level may result in improperly cooked product and over time, may result in a premature service issue that may not be covered under warranty.



### IMPORTANT:

1. Never leave a de-liming agent in contact with the stainless steel longer than 10 minutes before rinsing the cooking chamber thoroughly with water. Longer contact can cause corrosion.
2. Do not use abrasive materials, such as wire brushes, metal scouring pads or scrapers to clean the cooking chamber bottom.
3. Service must be performed only by AccuTemp Products, Inc. authorized service personnel. Service performed by unauthorized personnel will void all warranties.
4. Any in-field modification made without written authorization from AccuTemp will void the warranty.



### IMPORTANT SERVICE INFORMATION

An AccuTemp Products, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.

**1-800-480-0415 or +1-260-469-3040**

# INSTALLATION

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## BUILDING CODES AND STANDARDS

The steamer must be installed in accordance with the following building codes:  
USA: National Electric Code, ANSI/NFPA-70, state and local codes.  
Canada: Canadian Electric Code, CSA C22.2 and local codes.

## UNPACKING

This steamer was inspected before shipment from the factory. The shipping company accepts full responsibility for safe delivery. Immediately after unpacking, check the steamer for possible shipping damage. If damage is identified, saving the packaging material and contact the shipping carrier within 15 days.

## LOCATION AND PLACEMENT

To insure maximum benefit of your warranty; location, placement and leveling are critical. The AccuTemp Steam 'N' Hold steamer is designed for installation on either a commercial kitchen countertop or an AccuTemp Steam 'N' Hold stand.

Your Steam 'N' Hold steamer is equipped with vents to allow the proper ventilation of air through the electrical compartments. On current S6 & S3 Steam 'N' Hold models, the vents are located on the bottom and rear panels. To ensure these vents work properly, a minimum 4 inch (102 mm) clearance from these vents must be allocated. It is also recommended that the Steam 'N' Hold not be placed under other wet equipment or locations.

**Note:** *For S6 models with a serial number lower than 22627, vents are located on the rear face and left side panels. A minimum spacing of 6 inches (152 mm) to the left side access panel is required between heat sources such as, but not limited too, a range, griddle or fryer. A minimum spacing of 3 inches (76 mm) to the rear face, between any object such as a wall, barrier or other piece of equipment, must be allocated as well.*

## LEVELING

The steamer must be installed in a level condition. An out-of-level condition may cause improper operation and possible damage. Damage caused by improper leveling is not covered by warranty. Use a spirit level, resting on the top steamer cabinet surface, to ensure it is level front-to-back and left-to-right.

**If this is a counter-top installation, be sure to install a rubber foot tip provided with your steamer onto the foot adjuster of each of the steamer leg as shown.** This will keep the steamer from sliding on the counter-top under normal use. Once the rubber foot tips have been installed, rotate the foot adjusters up or down as needed to level the steamer.



# INSTALLATION (cont.)

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## SINGLE STEAMER STAND INSTALLATION

The AccuTemp SNH10 single stand is equipped with adjustable height feet and the AccuTemp SNH11 single stand is equipped with non-adjustable height casters. Both can be used with either a one S6 or S3 model Steam 'N' Hold steamer. Before mounting a steamer on the SNH11 stand, engage the brakes on the two front locking casters, pressing on the "ON" handle of the brake mechanism. To mount the steamer, carefully lift and place it on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Steam 'N' Hold are lined up with the mounting holes on the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4"-20 hex bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole into the Steam 'N' Hold and tighten securely. With the SNH10 stand, level the steamer by adjusting the feet found at the ends of each stand leg, either up or down as needed.

### WARNING

*When using a stand that is equipped with casters, the floor surface must be level and flat. Failure to do so can result in a "tipping" situation that could result in serious injury.*

## DOUBLE STEAMER STAND INSTALLATION

The AccuTemp SNH20 double stand is equipped with adjustable height feet and the AccuTemp SNH21 double stand is equipped with non-adjustable height casters. Both stands can accommodate either two S6 model Steam 'N' Holds, two S3 Model Steam 'N' Holds or a one of each steamer model. When ordered as a steamer set, one of the two steamers will be designated as a "bottom unit" on the outside of its packaging. Before mounting a steamer on the SNH21 stand, engage the brakes on the two front locking casters, pressing on the "ON" handle of the brake mechanism. To mount the steamer, carefully lift and place it on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Steam 'N' Hold are lined up with the mounting holes on the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4"-20 hex bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole into the Steam 'N' Hold and tighten securely.

Once the "bottom unit" has been installed, carefully lift and place the "top unit" Steam 'N' Hold steamer on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Steam 'N' Hold are lined up with the mounting holes on the brackets. Then, using a 7/16" wrench, fasten one pair of the 1/4"-20 hex bolts and 1/4" split lock washers through the underside of each stand bracket mounting hole and tighten securely.

With the SNH20 stand, level the steamers by adjusting the feet found at the ends of each stand leg, either up or down as needed.

# INSTALLATION (cont.)

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## WARNING

*When using a stand that is equipped with casters, the floor surface must be level and flat. Failure to do so can result in a "tipping" situation that could result in serious injury.*

## ELECTRICAL SUPPLY

The AccuTemp Steam 'N' Hold steamer has been designed, manufactured and tested to meet or exceed the Underwriters Laboratories safety standards. To ensure safety is maintained in your installation, it is important that the following paragraphs are understood before attempting to apply power to your Steam 'N' Hold. If there is any doubt as to whether your supply receptacle is of the correct voltage, amperage, or is properly grounded, consult a qualified electrician or serviceman.

## POWER REQUIREMENTS

AC power requirements are listed on the data plate located on the left side access panel on all steamers. Steamers should never be connected to a circuit operating at more than 150 VAC to ground and should always be connected to an individual branch circuit. Make sure the voltage at the supply receptacle is within  $\pm 10\%$  of the voltage listed on the steamer's data plate. Connection to any other voltage may permanently damage your Steam 'N' Hold or cause premature component failure. Damage of this type is not covered under the product warranty. Each Steam 'N' Hold steamer comes equipped with a connected 6 foot power cord and plug, rated for the power requirements of each steamer. Damage caused by removal or modification of factory standard plug is not covered by product warranty.

## GROUNDING

To reduce the risk of serious shock or death in the event of an electrical short circuit, this appliance must be grounded. The Steam 'N' Hold steamer is equipped with a cord having a grounding wire and plug, which must be plugged into a receptacle that is properly installed and grounded. Under no circumstance should the grounding plug be cut or bent to fit a receptacle other than the one specified.

## DRAIN CONNECTION

While there are no AccuTemp-supplied drain components, some customers may desire to construct a drain connection. Any drain connections must include an air gap between the steamer and the drain to avoid creating a back siphon effect into the steamer cooking compartment.

## HOOD VENTILATION

Some local building codes may require the steamer to be located under an exhaust hood. Please check local building code requirements before completing installation of the steamer.

# INITIAL START-UP

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## INTRODUCTION

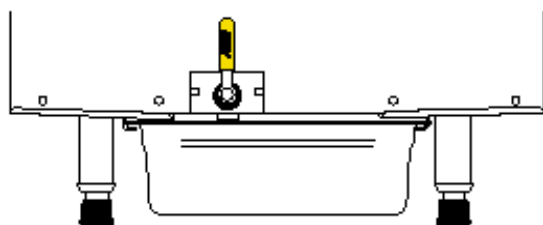
The AccuTemp Steam 'N' Hold steamer takes the time-proven method of cooking with steam and adds the advantage of control. This is accomplished by reducing the internal atmospheric pressure of the Steam 'N' Hold cooking chamber, thereby lowering the temperature at which the water begins to boil. This allows the operator to control the temperature of the steam for cooking. Controlling the steam temperature gives the operator the ability to cook the food to the desired temperature without over-cooking, resulting in a more tender, juicier, nutritious product and with less shrinkage than was previously possible. Once the cooking time expires, the steamer automatically enters the "Hold" mode. In this mode, the thermostat regulates the internal temperature, but vacuum is released, returning the cooking chamber to normal atmospheric pressure. At this time, steam is no longer generated and the cooking chamber is held at the desired temperature at a relative humidity of 100%. This eliminates food from drying out by suppressing the evaporation of the products' natural moisture. As a result, most food products can be held in a ready-to-serve state for several hours after cooking, with no appreciable loss in taste, appearance or consistency.

## DAILY PREPARATION FOR USE

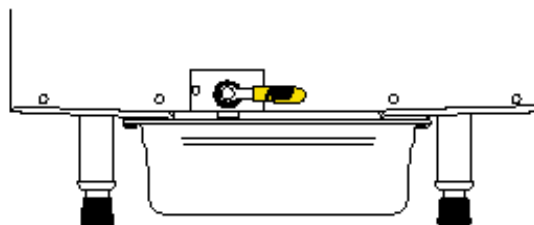
Preparing the Steam 'N' Hold for use each day requires very little time and effort: simply fill the steamer with water and preheat.

### Caution

**Before filling the cooking chamber with water, ensure that the drain valve on the front of the Steam 'N' Hold is in the closed position. Ensure that a full size steam table pan or a 1/1 gastronome pan with a minimum depth of 4 inches, has been positioned on the pan rail brackets under the steamer.**



*Steamer Drain Open*



*Steamer Drain Closed*

At the beginning of each day, open the door of the Steam 'N' Hold and pour 3 gallons (11 liters) of ordinary tap water into the bottom of the cooking chamber. (Although the mineral content of the water is not that important, the Steam 'N' Hold should always be drained and cleaned at the end of each day to prevent food or mineral buildup.)



# INITIAL START-UP (cont.)

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Daily water usage will depend on several factors: cooking temperature, the products being cooked and the length of time the door is open. In most cases, 3 gallons (11 liters) of water will last several hours or more. However, the level of the water should be checked periodically to avoid running low and or out. If the Steam 'N' Hold does run out of water, the "Low Water" warning indicator light and buzzer will turn on. Should this occur, simply turn the Steam 'N' Hold off, refill it with water and restart the unit. If the shutdown occurred during cooking, the cycle will resume at the point it stopped. However, a time adjustment may be necessary, depending on the temperature of the water the steamer was re-filled with.

## CAUTION

***Do not use the low water warning indicator light and buzzer as substitutes for checking the water level in the cooking chamber periodically. Failure to properly maintain the water level may result in improperly cooked product and over time may result in a premature service issue that may not be covered under warranty.***

## AUTO-FILL MODELS

The Steamer must be connected to the facility water supply via an appliance hose, preferably a stainless steel braided hose with a 3/4" garden hose type connection, from a water spigot or from a nearby sink faucet.

**First time fill** (the Steamer water reservoir is empty of water):

1. With the water supply turned on, press the "ON" button. The Steamer will power up with the pump operating.
2. Both water valves will be turned on.
3. A relay will bypass the low water level sensing to allow for first time filling of the reservoir.
4. The thermostat will be turned off for the first fill to prevent damage to the heater elements.
5. Water will rise to the low level probe and reset the low level circuit of the water control board.
6. The water will continue to rise until it contacts the High Level Probe.
7. A five second delay is initiated when the water touches the High-level probe to allow for wave action in side the water reservoir. *Wave action would cause a lower than desired amount of water to be injected in the reservoir by tripping the control too soon if there were no sequence to ignore the wave action inside the reservoir.*
8. When the five seconds has been satisfied the water level control board shuts off the water level control relay and the by pass relay.
9. The heater is turned on and normal operation begins.

# INITIAL START-UP (cont.)

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## PREHEATING

To maximize efficiency, while minimizing cook time, it is always recommended to preheat the cooking chamber prior to cooking.

**S6 Model:** With the water reservoir full, close the door, set the thermostat to the desired cooking temperature, position the toggle switch to the "Thermostat" mode [160°F (71°C) – 200°F (93°C)] or the "Fast Cook" mode (212°F/100°C), set timer to 15 minutes and press the "ON" button. When the pre-heat cycle is complete, the steamer will automatically switch to the "Hold" mode, at which time the Steam 'N' Hold is ready for use. Please note, when steamer is in "Hold" mode, the thermostat setting will regulate the cooking chamber temperature even if the steamer is set in the "Fast Cook" mode.

**S3 Model:** With the water reservoir full, close the door, set the thermostat to the desired cooking temperature, set timer to 15 minutes, turn the rotary selector switch to "ON" and then select either "Cook" [160°F (71°C) – 200°F (93°C)] or "Fast Cook" (212°F/100°C). When cycle is complete, the steamer will automatically switch to "Hold" mode at which time the Steam 'N' Hold is ready for use. Please note, when steamer is in "Hold" mode, the thermostat setting will regulate the cooking chamber temperature even if the steamer is set in the "Fast Cook" mode.

# OPERATION

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## COOKING

### Low Temperature Cooking [160°F (71°C) – 200°F (93°C)]



*Did you know that with the AccuTemp Steam 'N' Hold steamer, you could cook and hold food all at the same time? With its patented vacuum cooking technology, the Steam 'N' Hold offers you the versatility of cooking and holding different types of food product all at the same time when cooking with low temperature steam.*

**S6 Model:** To begin low temperature cooking, position the toggle switch into "Thermostat" mode, set the thermostat to the desired cooking temperature, set the timer to the desired cooking time and press the "ON" button, if the steamer has to be started.

#### CAUTION

**Maximum recommended food load for the S6 model is 100lbs (45Kg).**

**S3 Model:** To begin low temperature cooking, set the thermostat to the desired cooking temperature, set the timer to the desired cooking time and turn the selector switch to "ON", if the steamer has to be started, and then select "Cook".

#### CAUTION

**Maximum recommended food load for the S3 model is 50lbs (23Kg).**



*Try using perforated pans for the best results in cooking! By allowing steam to penetrate from all directions, perforated pans will maximize heat transfer and give you the shortest cooking times.*

### High Temperature Cooking (212°F/100°C)

**S6 Model:** To begin high temperature cooking, position the toggle switch to "Fast Cook", set the timer to the desired cooking time and press the "ON" button, if the steamer has to be started.

**S3 Model:** To begin high temperature cooking, set the timer to desired cooking time, and turn the selector switch to "ON", if the steamer has to be started, and then select "Fast Cook".

# OPERATION (cont.)

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## Continuous Cook

This feature gives you the flexibility of cooking independently of the cooking timer and can be utilized in either low temperature or high temperature cooking.

**S6 & S3 Model:** Follow either low temperature or high temperature cooking guidelines but instead of selecting a time period, rotate the timer knob clockwise until the white indicator on the timer knob lines up with the yellow "Continuous" position.

**Note:** *On S6 units with a serial number less than 22627, rotate the timer knob clockwise until the timer knob rests against the timer "stop pin".*

## Checking Food While Cooking

To maximize efficiency, while minimizing cooking time, it is always recommended to allow food to finish its cook cycle before opening the cooking chamber door. However, if the door is opened during a cooking cycle, a time adjustment may be necessary, depending on how long and often the chamber door was opened.

**S6 Model:** Press the "OFF" button, stand back while slowly opening the door, allowing the cooking chamber to vent its steam. Once steam has vented, carefully check the food, close the door and press the "ON" button to continue cooking.

**S3 Model:** Press the "OFF" button, stand back while slowly opening the door, allowing the cooking chamber to vent its steam. Once steam has vented, carefully check the food, close the door and turn the selector switch to "ON" and "Cook" or "Fast Cook" to continue cooking.

## HOLDING

The Steam 'N' Hold will automatically enter the "Hold" mode once timer cooking time has expired, where the buzzer will sound, alerting the operator that the food is ready. A slight counterclockwise manual adjustment to the "Hold" position on the timer knob is needed to turn off the buzzer. The "Hold" temperature is determined by the thermostat setting. It is recommended to preheat the cooking chamber to the desired holding temperature if the cooking chamber is in a cool state.

**S6 Model:** To hold food independently of cooking, rotate the timer counter clockwise until the white indicator on the timer knob lines up with the yellow "Hold" position. Select desired the "Hold" temperature and press the "ON" button.

**S3 Model:** To hold food independently of cooking, rotate the timer counter clockwise until the white indicator on the timer knob lines up with the yellow "Hold" position. Select desired the "Hold" temperature and turn the selector switch to "ON" and "Cook" or "Fast Cook".

**Note:** *On S6 units with a serial number less than 22627, rotate the timer knob clockwise until the timer knob rests against the timer "stop pin".*

# DAILY AND WEEKLY CLEANING

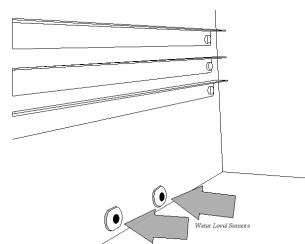
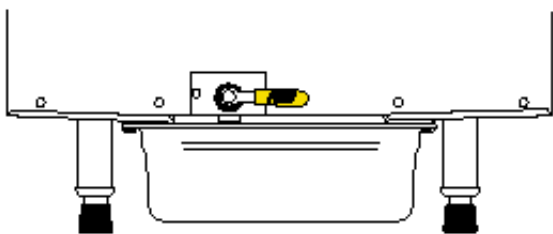
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## DAILY CLEANING

At the end of each day, the Steam 'N' Hold should be drained and cleaned.

- 1) Turn the steamer off.
- 2) Allow the cooking chamber water to cool. Ensure that a full size steam table pan or a 1/1 gastronome pan with a minimum depth of 4 inches (101 mm) has been placed beneath the Steam 'N' Hold. Use caution while opening the drain valve. Empty the water into the drain pan and discard the water.
- 3) Dry the inside of the cooking chamber, including the two low water sensors, with a cloth. Failure to follow this cleaning procedure can result in inefficient cooking and false low water readings with the low water sensors that will shut the steamer down even though there may be plenty of water in the reservoir.
- 4) *Do not use a water jet to clean steamer.*
- 5) Leave the door open to allow the cooking chamber to dry overnight.



## WEEKLY CLEANING

Once a week, the Steam 'N' Hold should be drained and cleaned more thoroughly than the daily cleaning.

- 1) Fill the cooking chamber with 2 gallons (7.6 liters) of water and one cup (8 ounces or 0.24 liters) of white vinegar.
- 2) Turn the Steamer on and operate for 30 minutes at the maximum temperature in the THERMOSTAT mode (200°F/93°C) or set the Switch to the FAST COOK position.
- 3) Allow the water and vinegar mixture to cool. Ensure that a full size steam table pan or a 1/1 gastronome pan with a minimum depth of 4 inches (101 mm) has been placed beneath the Steam 'N' Hold. Use caution while opening the drain valve. Empty the water into the drain pan and discard the water.
- 4) Rinse the cooking chamber thoroughly with water. Empty the water and vinegar mixture into the drain pan and discard the mixture.
- 5) Remove the pan rails. Dry the inside of the cooking chamber, the two low water sensors and the pan rails with a cloth. Failure to follow these cleaning procedures can result in inefficient cooking and false low water readings with the low water sensors that will shut the steamer down even though there may be plenty of water in the reservoir.
- 6) Leave the door open to allow the cooking chamber to dry overnight.

# SERVICE AND TROUBLESHOOTING

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## WARNING

Service must be performed only by AccuTemp Products, Inc. authorized service personnel. Service performed by unauthorized personnel will void all warranties.

Call AccuTemp Products, Inc. Technical Service Hotline at 1-800-480-0415 or +1-260-469-3040 for the nearest service agent.

Both high and low voltages are present inside this equipment, even when turned off. Remove the equipment from all power sources prior to servicing.

To prevent electrical shock, do not open covers. There are no user serviceable parts inside.

## IMPORTANT SERVICE INFORMATION

**An AccuTemp Products, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.**

**1-800-480-0415 or +1-260-469-3040**

## GENERAL SERVICE INFORMATION

Conventional steamers require scheduled service (such as boiler maintenance) at relatively frequent intervals. The Steam 'N' Hold steamer however, requires no such requirements due to its unique design.

Because the Steam 'N' Hold has been engineered for the highest reliability, most problems that arise can be attributed to minor oversights, such as an incorrect temperature or failure to close door securely. These types of situations are addressed in the following paragraphs.

To ensure continued safe and reliable operation of your Steam 'N' Hold, only Factory Authorized Service Personnel should perform any component replacement or major repair. Please contact the AccuTemp Technical Service Department for help at 800-480-0415 or 260-469-3040 if the measures described below fail to correct your problem.

## BASIC TROUBLESHOOTING

### Steam Will Not Turn On

- Make sure the unit is plugged in (if applicable).
- Check the facility circuit breaker (or fuses) supplying the unit.
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

# **SERVICE AND TROUBLESHOOTING (cont.)**

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## **Steamer displays “Low-Water”**

- Check level of water in cooking chamber and add accordingly.
- If cooking chamber is full (3 gallons/11 liters), water sensors may have a film across them. Clean sensors by draining unit of water and wiping sensors off with a towel and mild detergent and then rinse thoroughly.
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

## **Food Is Over Cooked**

- Check that the proper cook temperature is being used. (Excess time will cause over-cooking only when the temperature setting is moderately higher than the desired final product temperature).
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

## **Food Is Under Cooked**

- Make sure you are using adequate time and temperature settings. Extra time may be required if pans are covered or if product is left in plastic bags or similar packaging.
- Try distributing the product more evenly within the steamer and or pans, if possible.
- Make sure the water drain valve on the front of the Steam 'N' Hold is tightly closed. The steamer may appear to be cooking normally if the valve is slightly open but efficiency may be compromised.
- Check the door seal for food debris. Food debris on the face of the door seal or under flap may cause steamer to appear to be cooking normally but efficiency may be compromised. Nicks or cuts in the door seal may also cause inefficient cooking.
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

## **Low Vacuum Gauge Readings**

- The higher the temperature setting, the lower the vacuum gauge reading. When operating at 212° (Fast Cook), the gauge will read near or at zero.
- Verify that the door has been closed securely.
- Check to make sure there is no food debris on the face of the door seal or behind its flap. Also check the door seal for damage such as nicks or cuts.
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

# **SERVICE AND TROUBLESHOOTING (cont.)**

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## **Unit Will Not Turn Off**

- This symptom, which is extremely rare, indicates a serious control malfunction.
- Turn off the steamer's electrical supply at the source.
- Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.

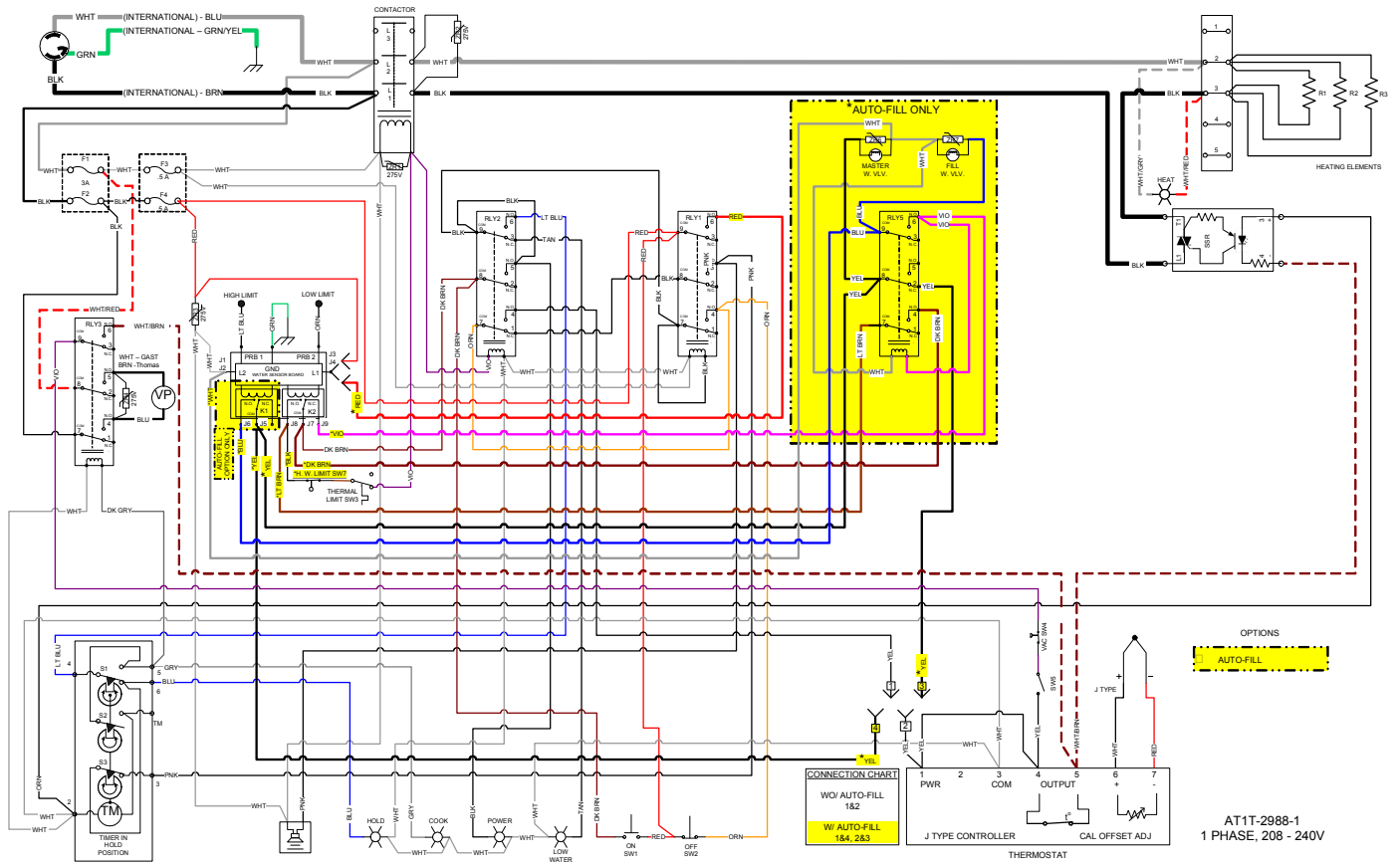
## **AUTO-FILL**

### **Failure events and safety control**

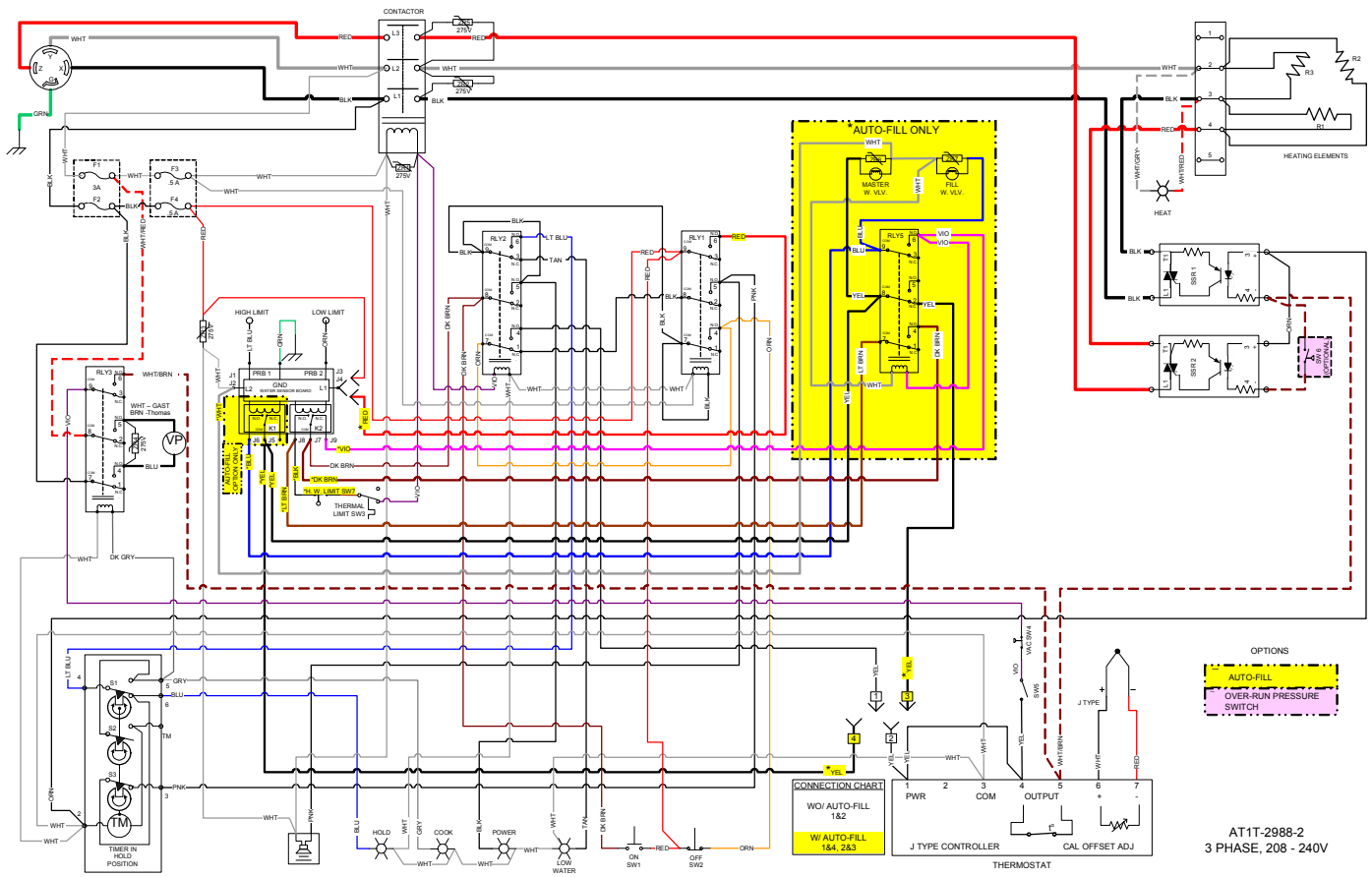
- The Steamer does not turn on.
  - i. Check to ensure the Steamer is plugged into the correct receptacle.
  - ii. Check the branch circuit breaker to insure it is in the "ON" position.
  - iii. The mechanical over flow level control has been removed. The Steamer will not start up until the mechanical level control is re-installed.
  - iv. Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.
- No/low water pressure or no/low flow of water into the reservoir.
  - i. Check the supply water pressure
  - ii. Check for dirty inlet screen.
  - iii. Check for dirty probes.
  - iv. Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.
- The Steamer shuts down during operation.
  - i. Check conditions listed above for no/low water pressure or no/low flow of water into the reservoir.
  - ii. If the water level control valve is stuck "on", the mechanical over flow level control will shut down the whole Steamer and the water supply by turning off the master water control valve.
  - iii. If the water level sensing control board becomes faulty, the mechanical over flow level control will shut down the Steamer.
  - iv. Call AccuTemp Products, Inc. Technical Service toll free at 1-800-480-0415 or at +1-260-469-3040.



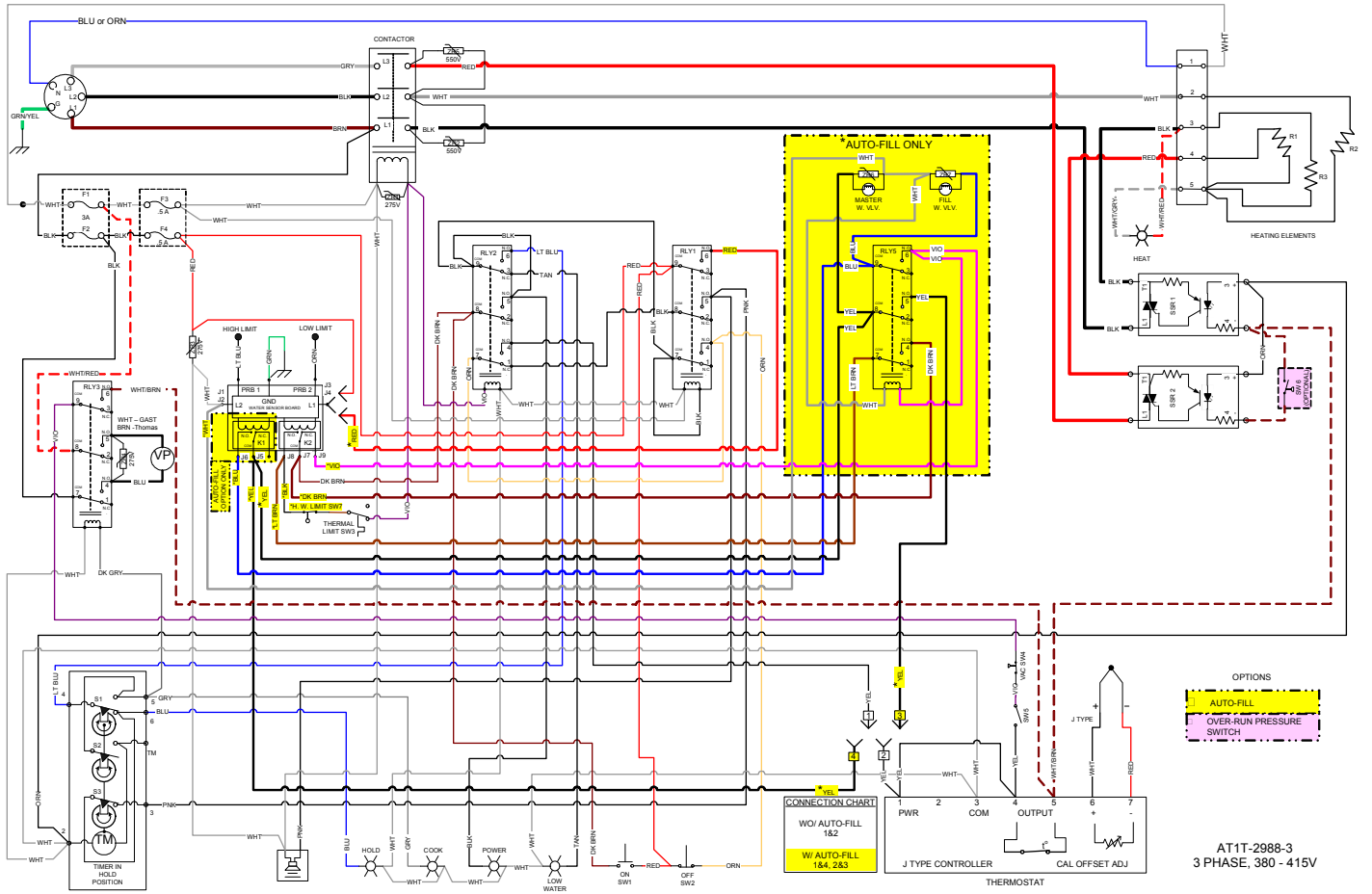
# 6 PAN ELECTRICAL SCHEMATIC



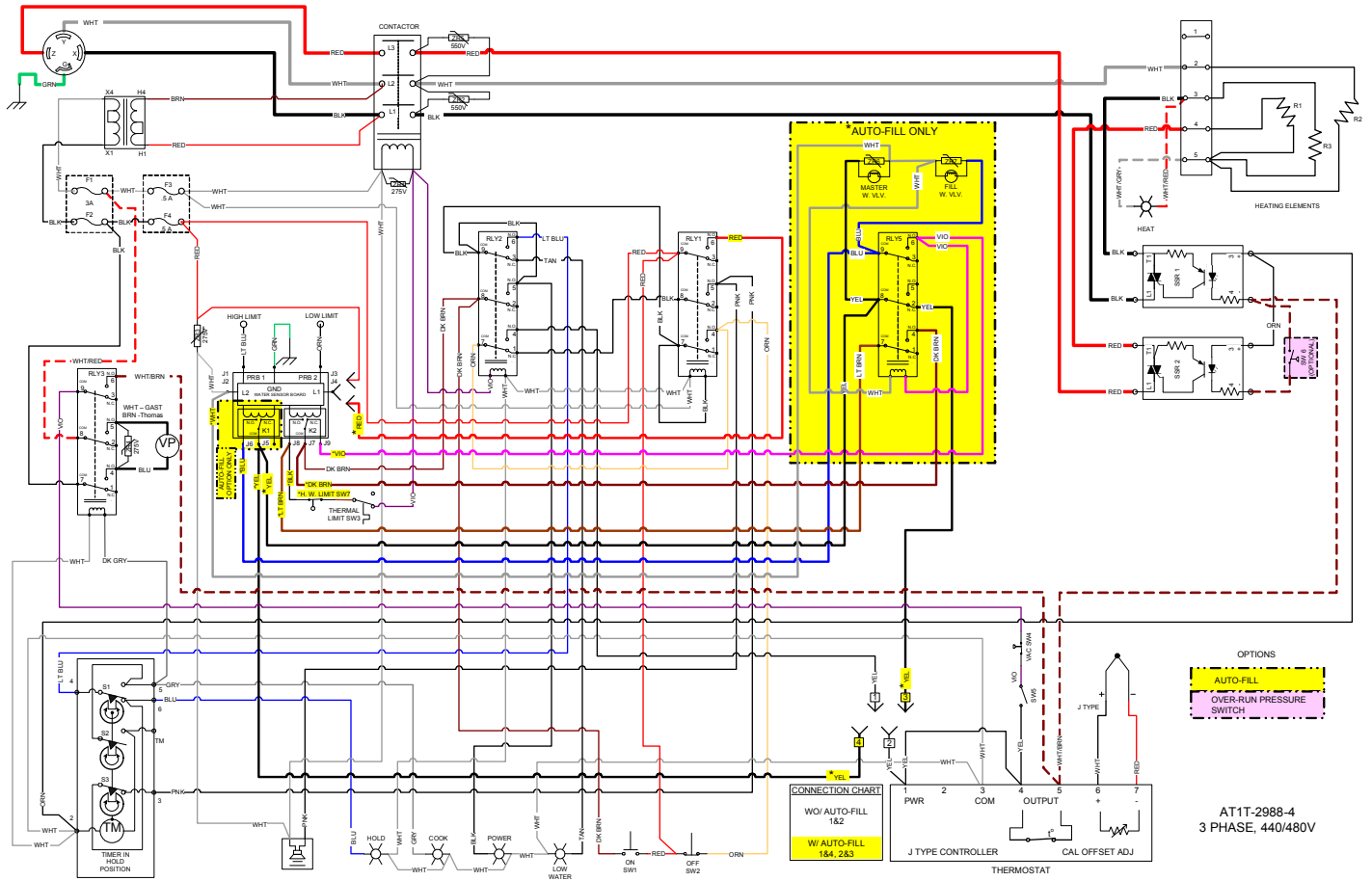
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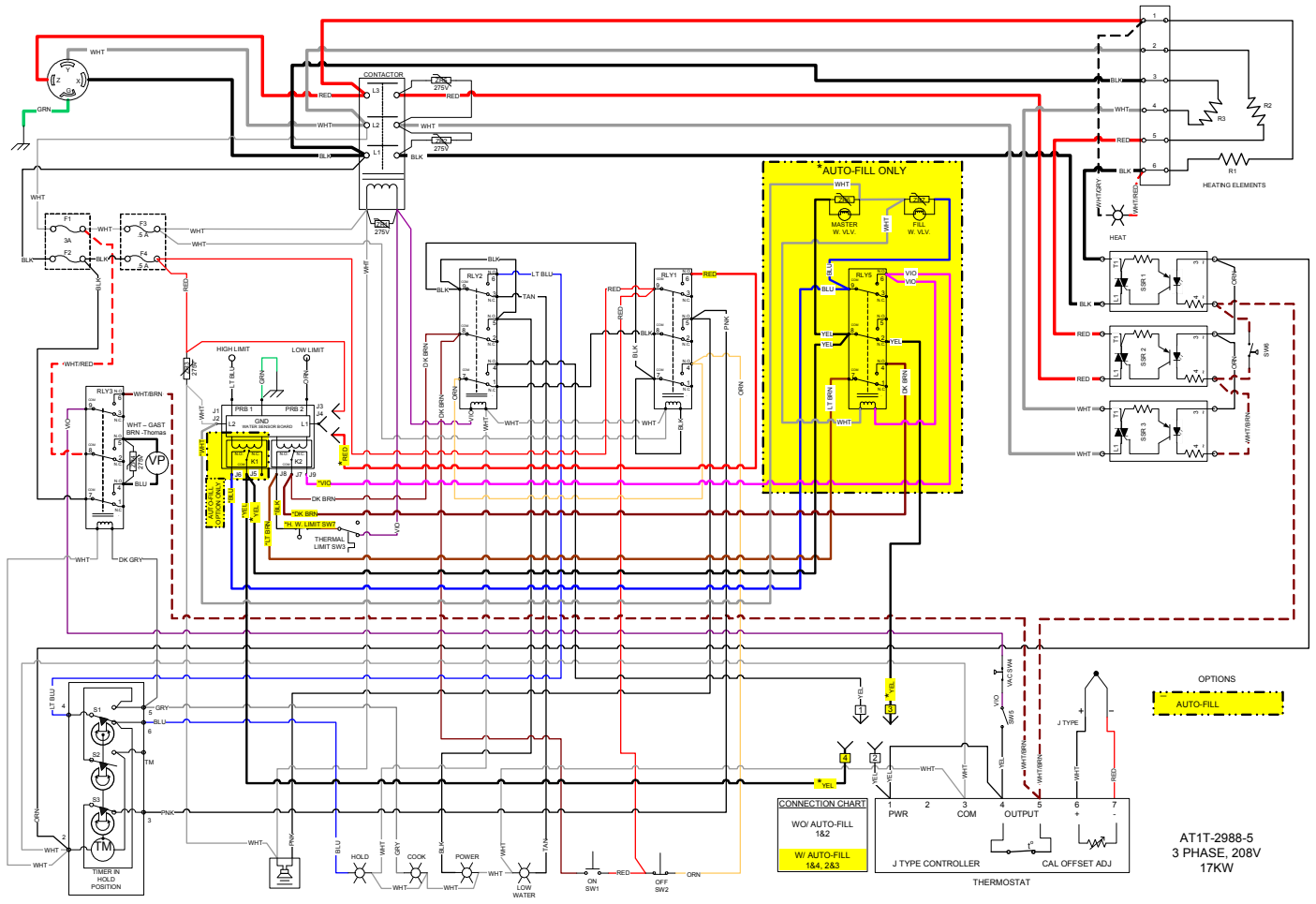
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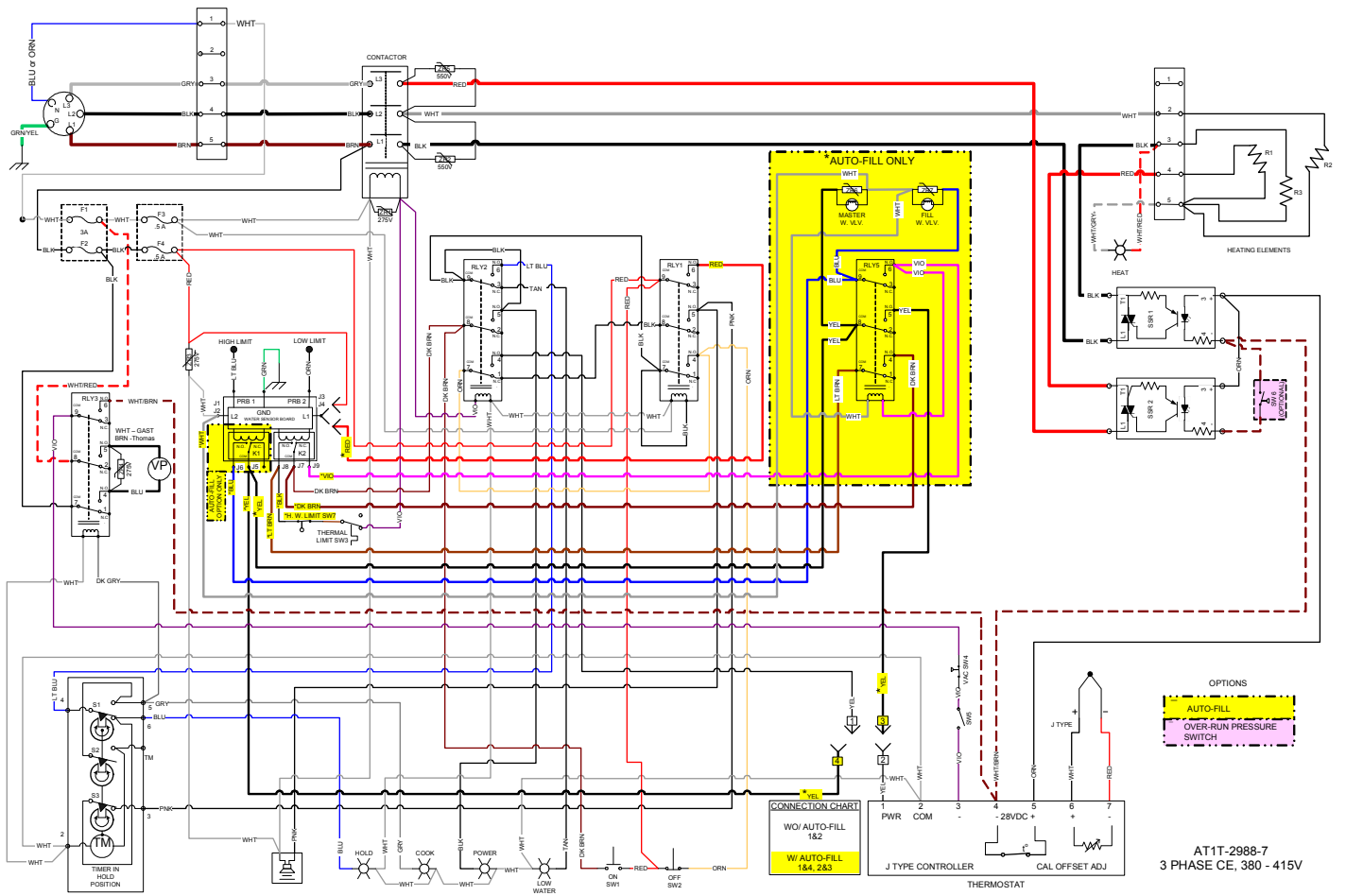
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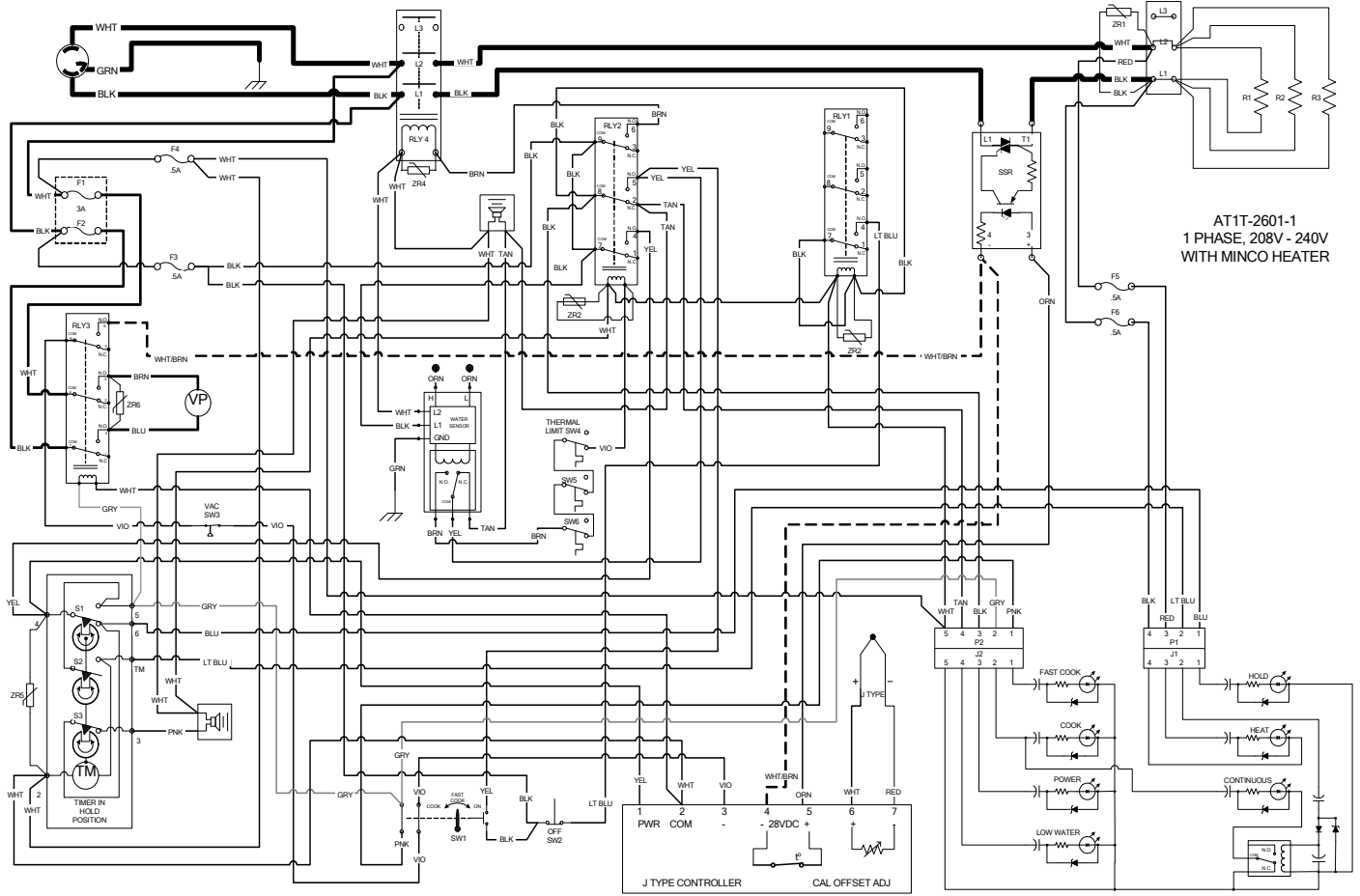
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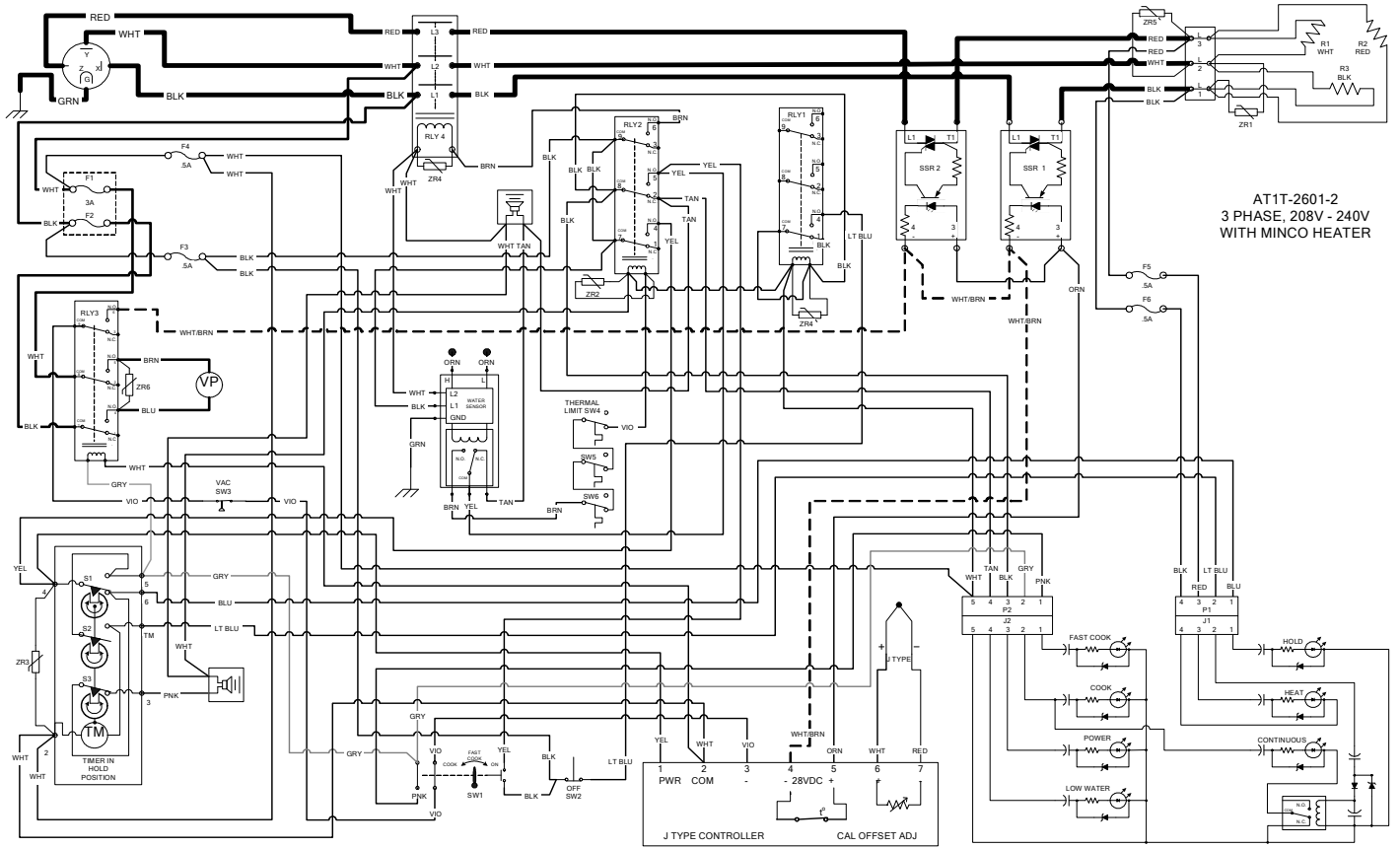
# 6 PAN ELECTRICAL SCHEMATIC



# 3 PAN ELECTRICAL SCHEMATIC

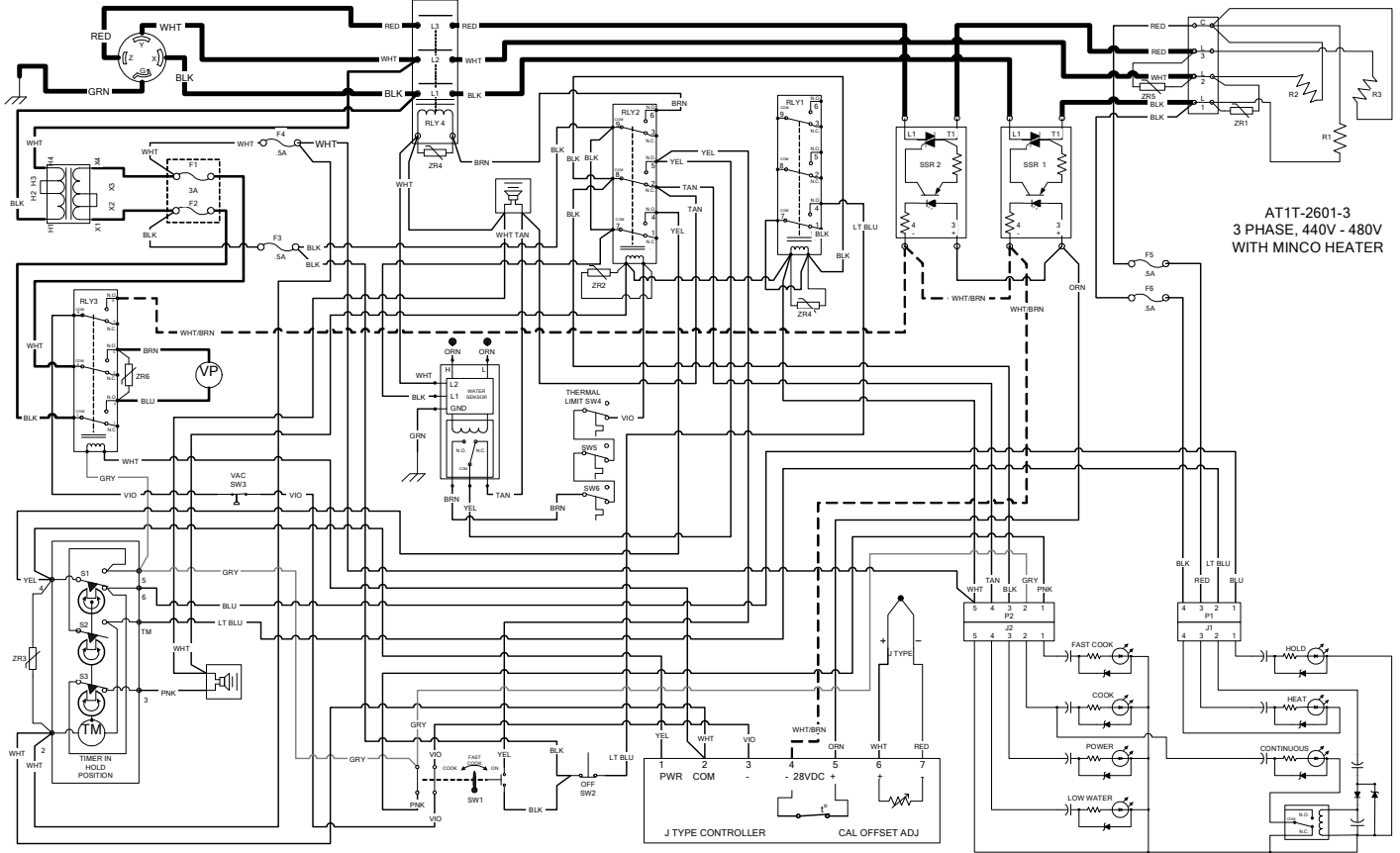


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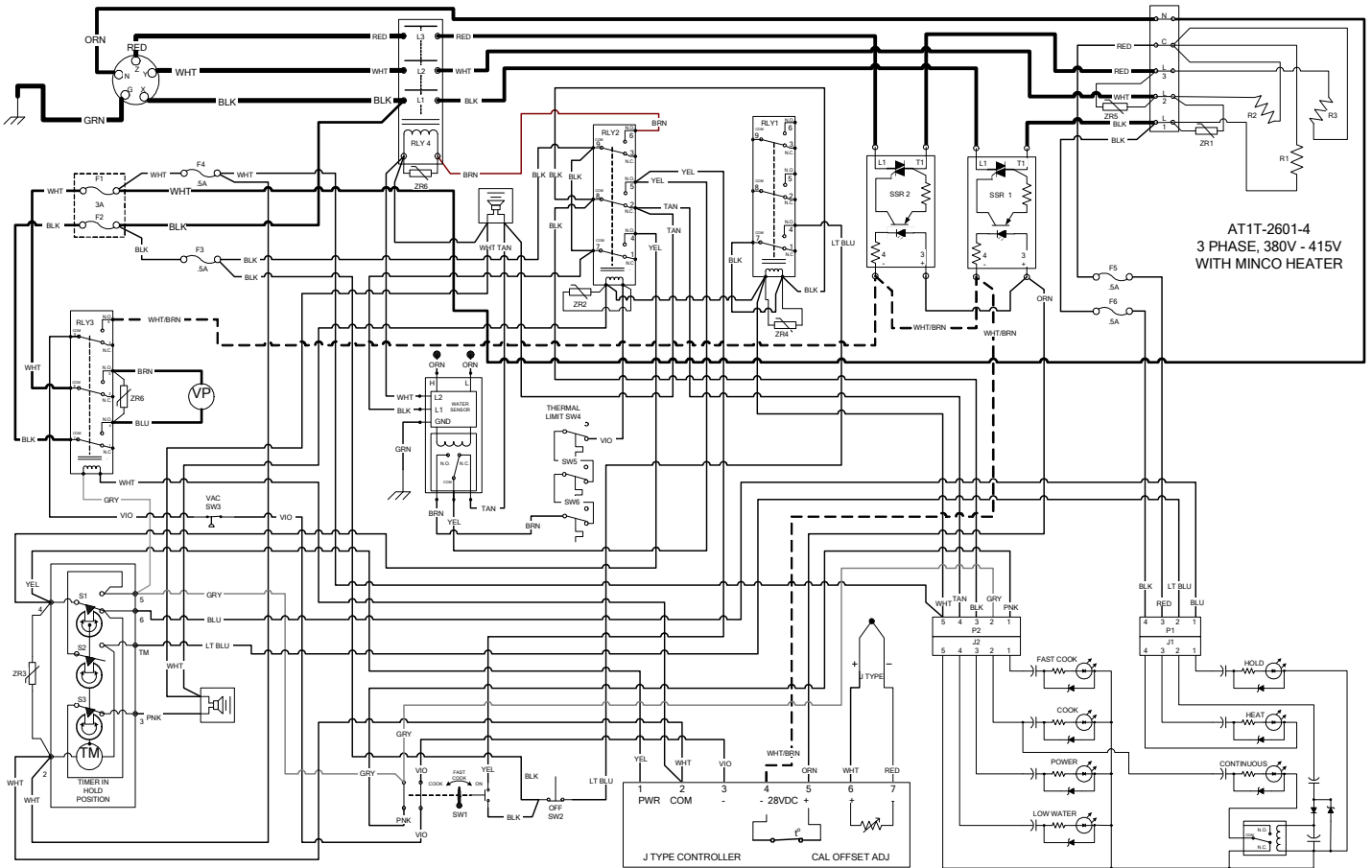




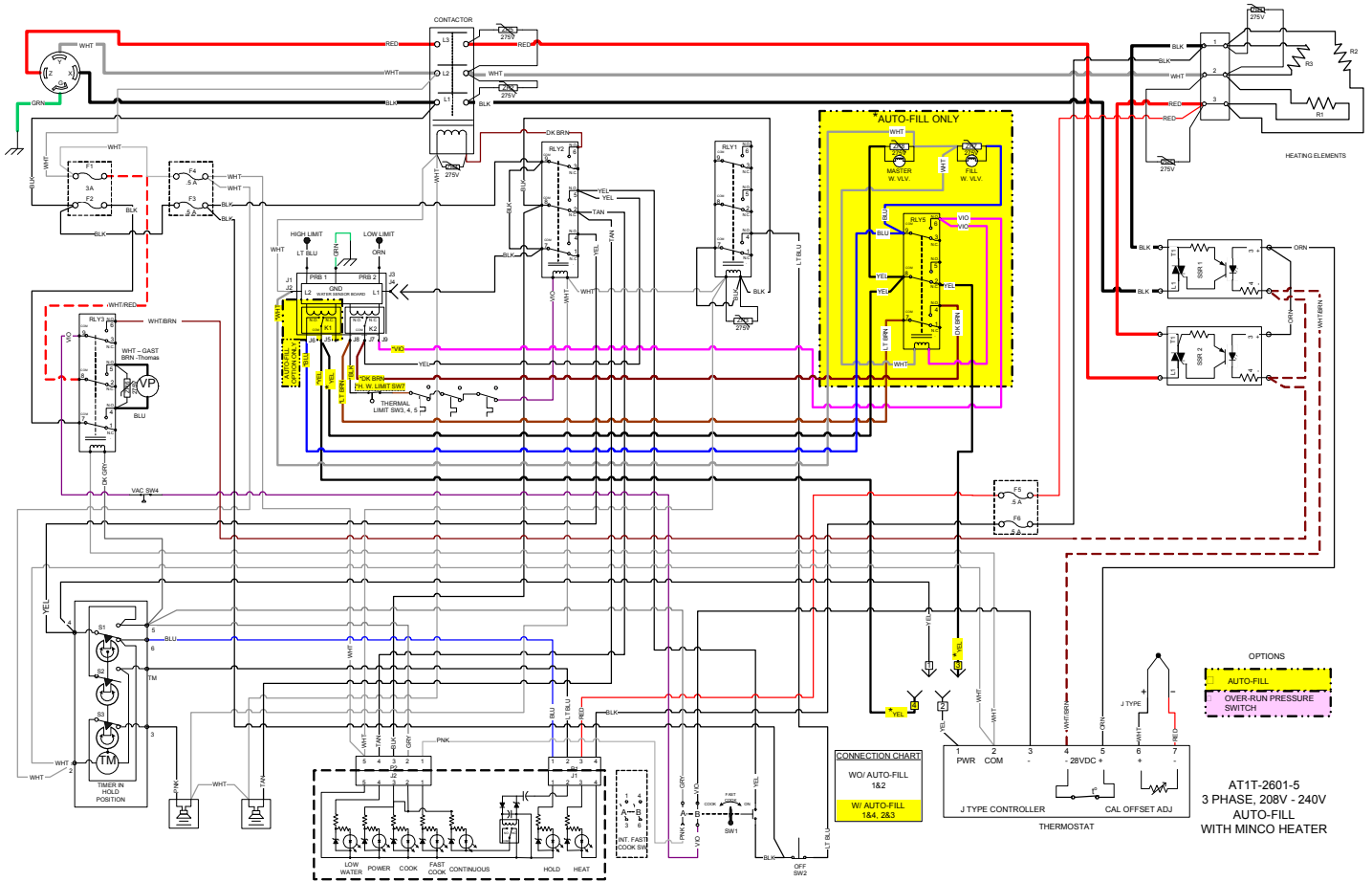
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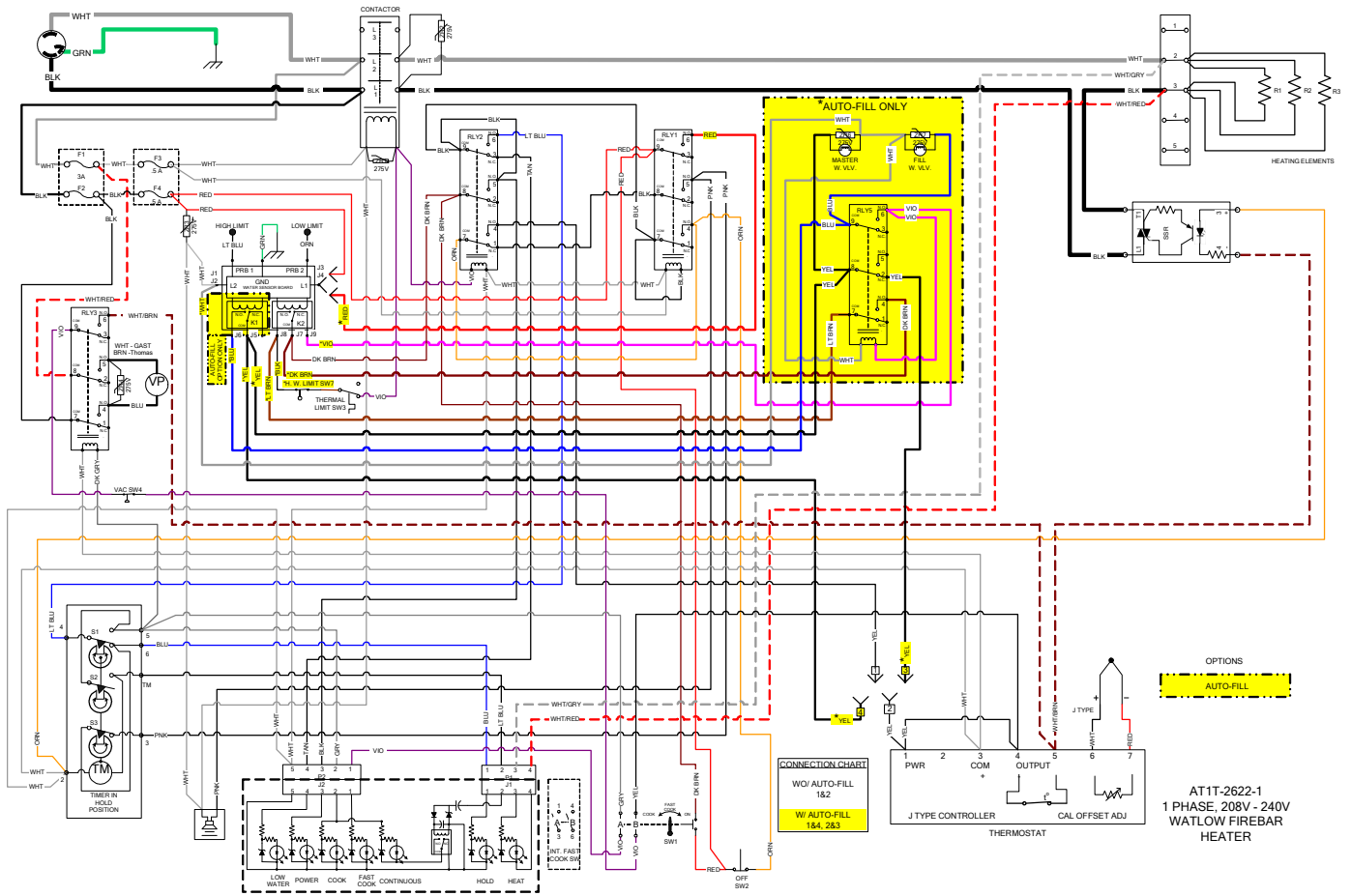
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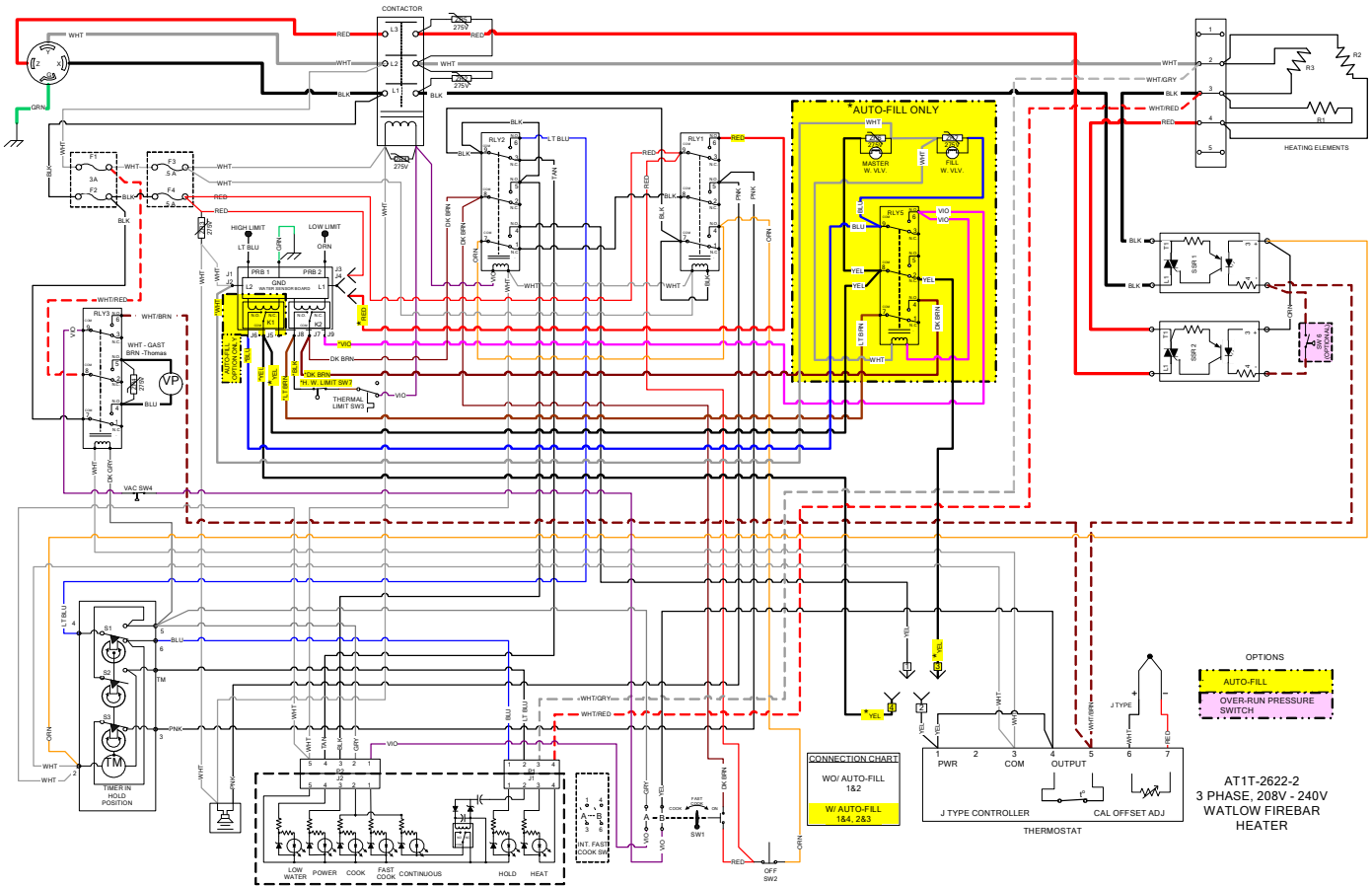
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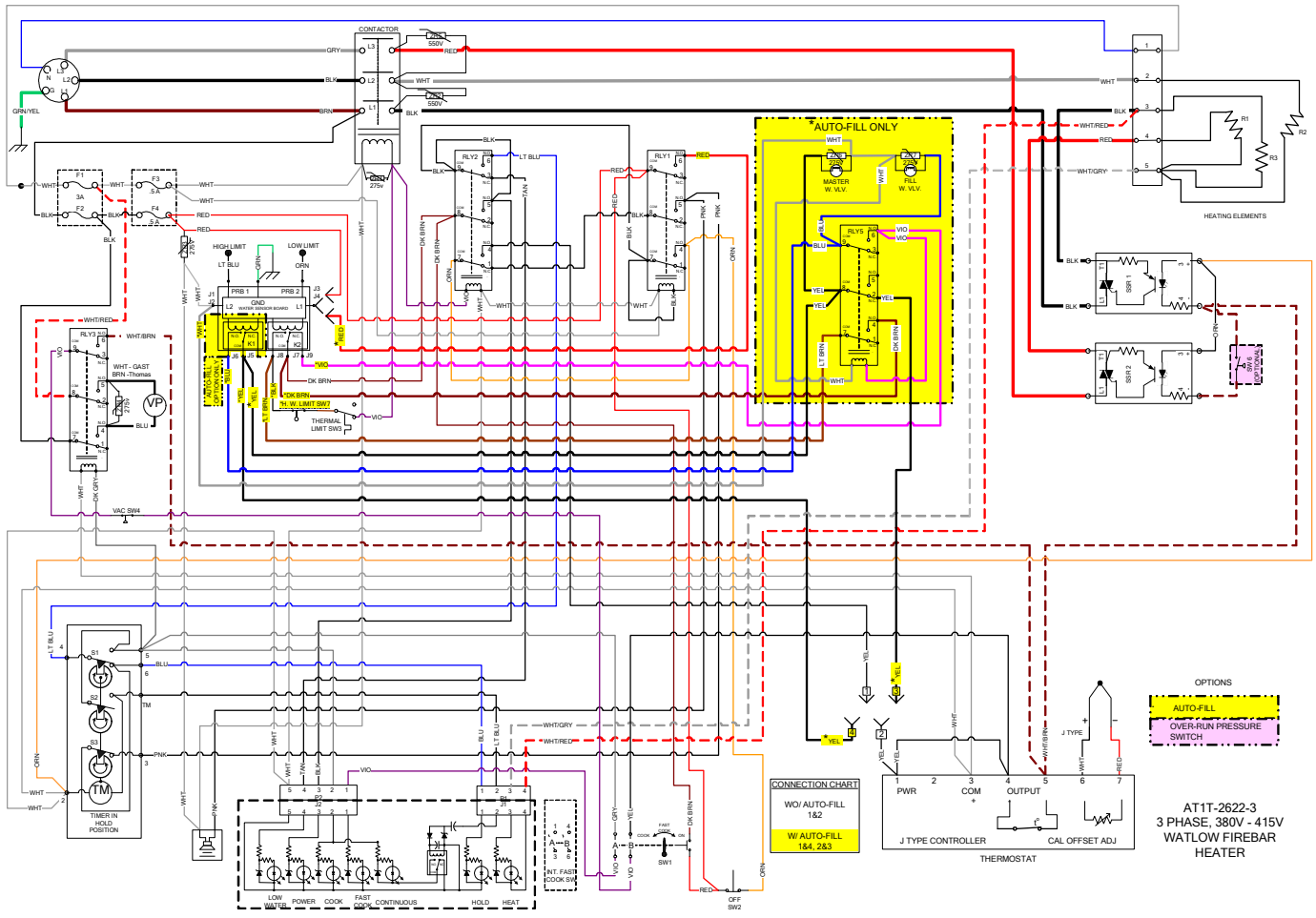
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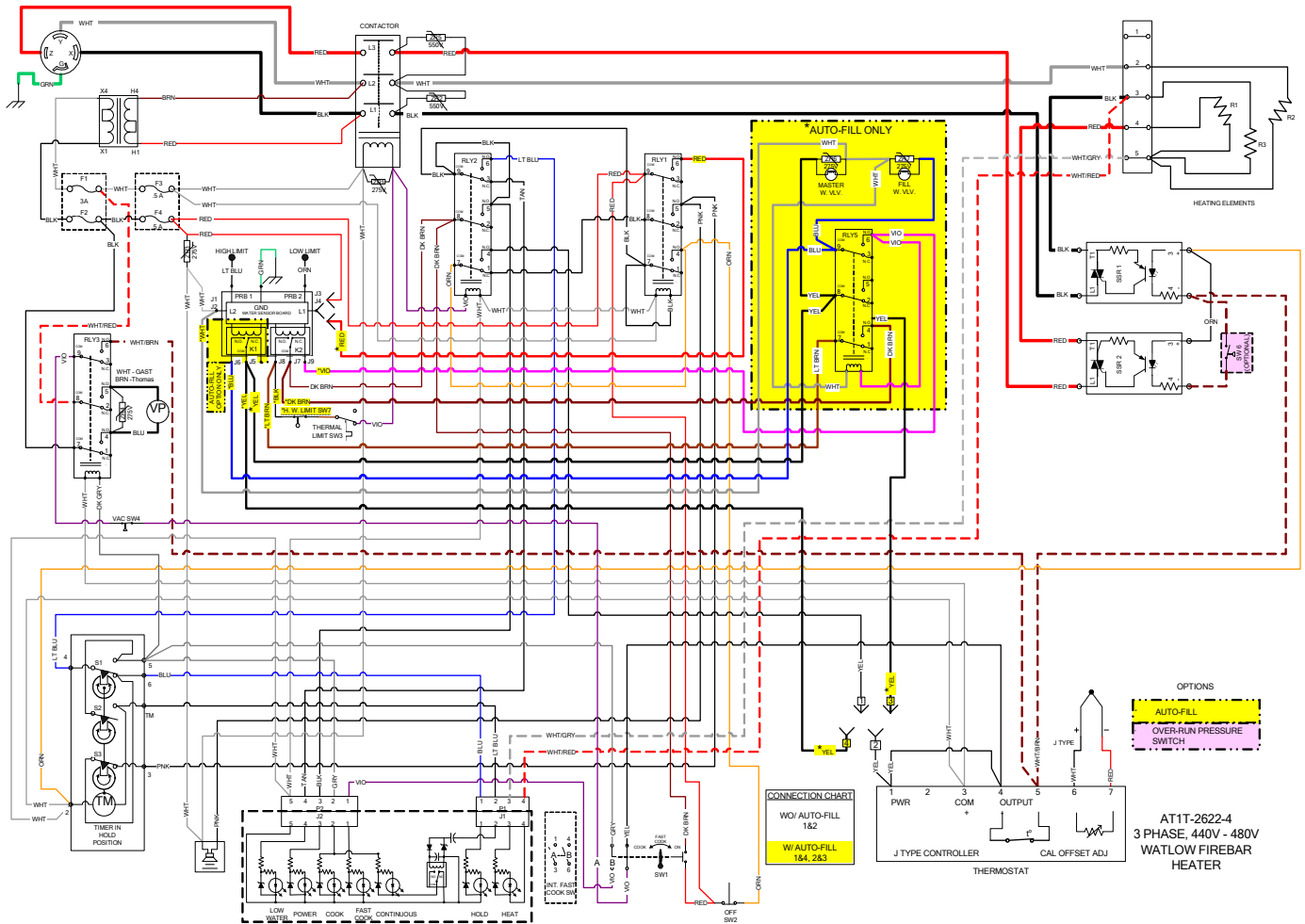
# 3 PAN ELECTRICAL SCHEMATIC



# 3 PAN ELECTRICAL SCHEMATIC



# 3 PAN ELECTRICAL SCHEMATIC



# WARRANTY

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## LIMITED WARRANTY

### One Year – Parts and Labor U.S. & Canada Only

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at the time of installation. Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual. During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See the Installation section of the Owners Manual. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp's liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.