

Operators Manual

Installation, Operation, Use & Care

SteamCub®



Model 1SCE

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Cleveland Ohio 44110

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A WELBILT Company



SteamCub®: Operators Manual

Table of Contents

I. Warranty.....	1
II. Product Information.....	2
III. General Specifications.....	3
IV. Installation Requirements.....	4
V. Operating Controls.....	5
VI. Start-Up, Operation Instructions Shutdown Instructions, Daily Maintenance.....	6-7
VII. Cooking Guidelines.....	8



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I SteamCub®: Limited Warranty

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

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

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

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

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

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Requirements below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling every 90-120 days for Boiler Proration Program consideration.

WATER QUALITY REQUIREMENTS

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

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

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

LIMITED EXTENDED WARRANTY COVERAGE

LIMITED EXTENDED WARRANTY COVERAGE

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

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

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

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II. SteamCub® Product Information





SteamCub®

Steam Cooker and Holding Cabinet

Model Number

1SCE

General Specifications:

- Boilerless steam cooker and holding cabinet, compartment door can be opened anytime during cooking.
- Three Versatile Operating Modes:
 - Steam and Hold
 - Hold Only: Preset at 160° F. (71° C.)
 - Constant Steaming
- Programmable Preheat and Hold Cycle Temperature Controls with Compensating Thermostat.
 - Timer settings for 10 minute, 1 minute or 10 second intervals.
 - Digital Time-Temperature and Low Water Indicator Display.
- Capacity: Full Size Steam Table Pans:
 - Five: 2 ½" x 12" x 20" (1/1 GN, 65mm)
 - Ten: 1" x 12" x 20" (1/1GN, 40mm)
- Easy installation, no drain line, water connections or hood is needed.
- All 14 Gauge Stainless Steel Cooking Compartment.
- 6" (152mm) Skid Resistant Stainless Steel Adjustable Legs with Flanged Feet.
- 14 Gauge Stainless Steel Two Piece Compartment Door for an airtight, leak-proof seal.
- Easy to remove 9 kW Heating Element cast in aluminum blocks.
- Electronic Low-Water Shut-Off Safety Indicator, High Temperature Safety Shut-Off and LED "Heat On" Indicator Light.
- Separate Power ON/OFF Control includes an Automatic Pre-Heat when power is turned "ON".
- Easy-Access Manual Drain Valve located in front, Pan Slide Guides located under unit to fit 12" x 20" (1/1GN) Pans. Includes one 4" x 12" x 20" stainless steel pan. (1/1GN-102mm)
- Standard Voltage: 208 Volt, 60 Hz., 3 phase. Approvals: UL NSF



Options & Accessories:

- Equipment Stand Model ES21301S
- Optional Voltages, 240 Volt, 480 Volt, 3, Phase.
- 6 kW Heating Element.
- Single Phase Operation.

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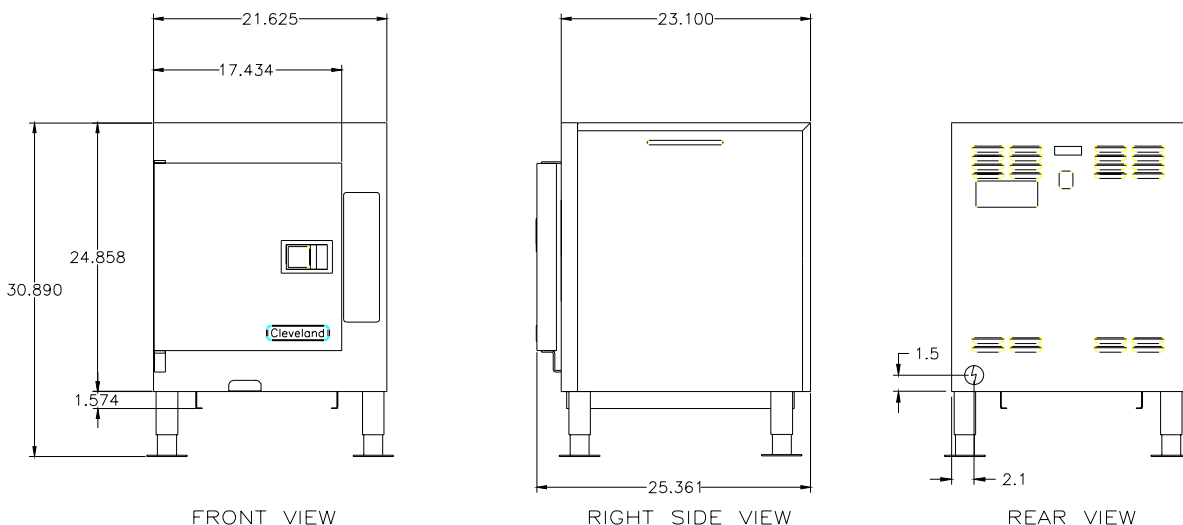
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IV. SteamCub® Installation Requirements



Electrical Requirements:

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)
6000	208	3	3	60	17	12
5040	220	3	3	60	14	14
6000	240	3	3	60	15	14
5040	440	3	3	60	7	14
6000	480	3	3	60	8	14
9000	208	3	3	60	26	10
7560	220	3	3	60	20	12
9000	240	3	3	60	22	10
7560	440	3	3	60	10	14
9000	480	3	3	60	11	14

HEATER RATED VOLTAGE
208
240
240
480
480
208
240
240
480
480

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
6000	208	1	2	60	29	8
5040	220	1	2	60	23	10
6000	240	1	2	60	25	10
N/A	440	N/A	N/A	N/A	N/A	N/A
6000	480	N/A	N/A	N/A	N/A	N/A
9000	208	1	2	60	44	6
7560	220	1	2	60	35	8
9000	240	1	2	60	38	8
N/A	440	N/A	N/A	N/A	N/A	N/A
9000	480	N/A	N/A	N/A	N/A	N/A

HEATER RATED VOLTAGE
208
240
240
N/A
N/A
208
240
240
N/A
N/A

* For supply connection use only copper wire suitable for at least 75° C (167° F).

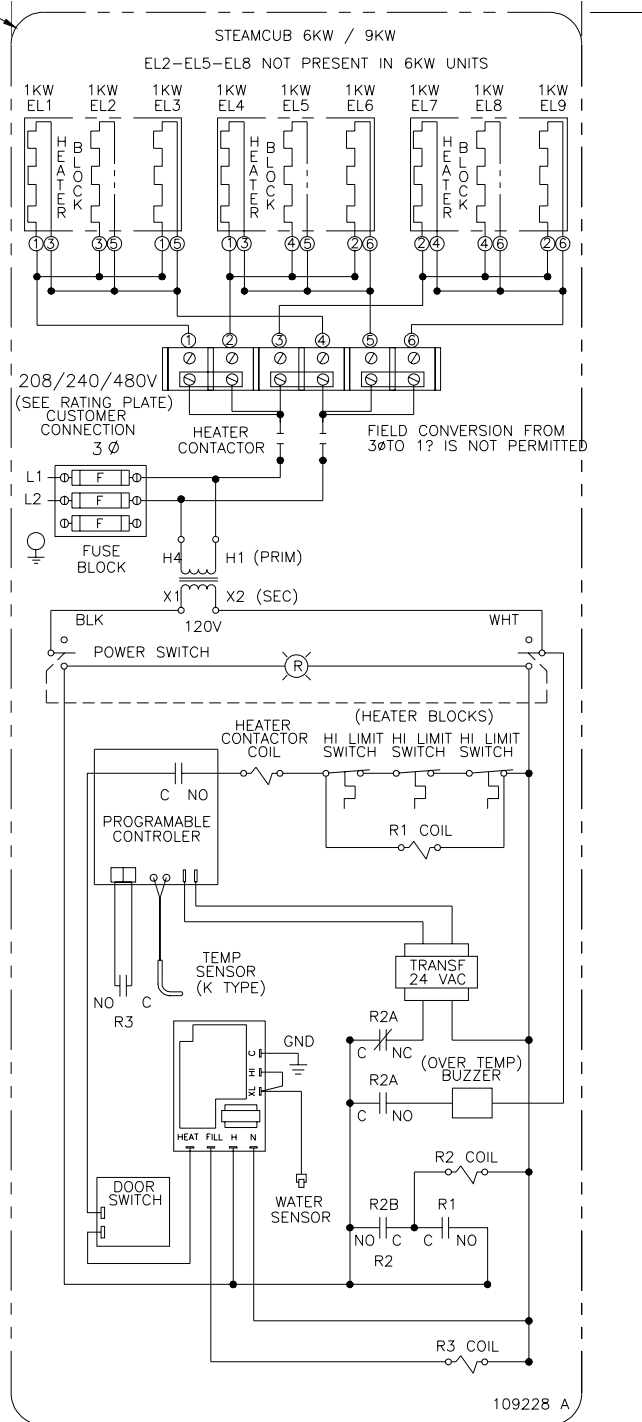
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Installation Wiring Diagram



V. SteamCub®: Operating Controls



Heat-On LED Indicator: Elements are on when illuminated

Time/Temperature Display

Time Set Controls: 10 minute, 1 minute or 10 second increments

Cooking Mode Operation:

Constant Steam: Continuous steaming

Steam/Hold: Steam cooking mode followed by a holding mode after steam mode timer is completed

Hold Only: Hold Cycle mode only

Start: Cooking Cycle Start Button

Temp. Display: Compartment Temperature Display

Stop: Cooking Cycle Stop Button

Main Power ON/OFF Switch

Serial Number/Model Number Display

IMPORTANT OPERATION INFORMATION

Constant Steam Mode: Continuous steaming, not necessary to use the timer. Display will read "cont" when using this mode. Cooking temperature is pre-set.

Steam & Hold Mode: Steam cooking using the timer settings, after the timer has counted down, unit will automatically go into the "Hold Mode". Steaming and Holding cycle temperatures are pre-set.

*** Note: the "10 Sec. Digit" will continuously count-down until cooking temperature is reached (during defrosting cycle), then the timers begins to count-down cycle.

Hold Mode: Continuous holding cycle, temperature pre-set at 160°F. (71°C.) Not necessary to use the timer. Display will read "hold" when using this mode.

***Hold down push buttons for 3 seconds when stopping or changing cooking modes.



VI. SteamCub®

Start Up, Operation, Maintenance Instructions

Start Up Instructions:

1. Make sure the unit is level before start-up and operation.
2. Open compartment door and pour 1.5 gallons (5.7 liters) of fresh water into bottom of the cooking compartment.
 - Make sure drain valve is closed.
3. Turn main power switch "ON".
 - When power is turned "ON", unit will automatically preheat and then go into the "Steam & Hold" mode when temperature is reached (about 10 minutes).
 - Display will read "Cool" until preheat temperature is reached (205°F-96°C)
 - "Heat-On" LED indicator will illuminate when the heating elements are activated.
4. Allow to preheat for 10 minutes. Unit is now ready for operation.

* Note; only use the timer when in the "Steam & Hold" Mode.

Operation Instructions:

1. Select desired cooking mode.
 - "Constant Steam"-Continuous steaming, **no timer setting** necessary. Display will signal "Cont" when using this mode.
 - "Steam & Hold"
 - Set desired cooking time. (Steam & Hold Only)
 - 10 minute, 1 minute or 10 seconds intervals
 - Push the "Start" button to begin operation.

*Note: Hold the push buttons for 3 seconds when starting, stopping or changing cooking modes and times.

- "Hold Only" – Preset holding temperature at 160°F, 71°C. Display will signal "Hold" when using this mode. No timer setting necessary

* **Low Water Indicator:** The Display will flash "add H₂O" followed by a loud continuous beep. Add enough water without overflowing over the front of the compartment.



Re-Programming the Cooking-Preheat Temperature:

The "Preheat or "Cooking" temperature is preset at the factory for 205°F., 96°C. Changing the "Preheat and "Cooking temperature should be done by a qualified technician.

1. Pressing and holding the "DISPLAY TEMP" and "CONSTANT STEAM" buttons for 3 seconds will display a flashing cook temperature. Use the "TIME" setting increment and decrement buttons to set a new temperature. If there is no change for 5 seconds, the current input, if it is within range, it will disregard and the control will revert to its previous setting.

Re-Programming the Holding Temperature:

The "Holding" Temperature is preset at the factory for 160°F., 71°C. Changing the "Holding" temperature should be done by a qualified technician.

1. Pressing and holding the "DISPLAY TEMP" and "HOLD" buttons for 3 seconds will display a flashing cook temperature. Use the "TIME" setting increment and decrement buttons to set a new temperature. If there is no change for 5 seconds, the current input, if it is within range, it will disregard and the control will revert to its previous setting.

* NOTE: All Temperature settings are factory preset in degrees Fahrenheit. A jumper has been installed on the Temperature Control Board for degrees Celsius. A qualified Cleveland technician should change degrees F. to C.

Shut-Down Instructions:

1. Turn main power switch "OFF"
2. Insert one 4" x 12" x 24" solid stainless steel steam table pan into pan rack guides located under the drain valve handle.
3. Empty water in bottom of cooking compartment by turning the drain handle to the upright position.
 - Note: The water in the bottom of the compartment will be hot. Allow the unit to "Cool Down" before draining
4. Close the drain valve when the compartment is empty.

Daily Maintenance Instructions:

1. Wipe compartment interior with clean towel
2. Leave compartment door open when not in use.



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VII: SteamCub® Cooking Guidelines

Steam cooking is an excellent way to prepare countless foods. You will find cooking to be efficient, economical, fast and convenient. It is not necessary to add water to the product. For best results, use a 1" or 2.5" perforated steam table pan and cook uncovered. Liquid products must be cooked in solid pans.

Sample Cooking Times:

Food item	# Pans	Amt. per Pan	Min. Steamed
Whole Idaho Potatoes	1	16 each	45
	3		50
Frozen Broccoli Spears	1	7.5 lbs.	15
	3		22
Frozen Mixed Vegetables	5	7.5 lbs.	24
Frozen Mac & Cheese	1	6 lbs.	40
	5		50
Rice	1	3 lbs. + water	25
Spaghetti, cooked	1	3 lbs. uncooked , reheat from 38°F	6
Refried beans	1	2, 7 lb. cans reheat from 38°F	48
	3		55
Scrambled eggs	1	3 qts whole eggs	11
	3		18
Frozen shrimp	3	2.5 lbs.	10
Cake, chocolate	1	5 lbs. mix + water	30

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