



EVOLUTION GAS STEAMER INSTALLATION & OWNERS MANUAL

SERIAL #	_____
MODEL #	_____

Please fill in your Serial # and Model # for quick reference when calling AccuTemp Technical Service for support.

IMPORTANT WARRANTY INFORMATION
WARRANTY REGISTRATION - STARTUP FORM INSIDE THIS MANUAL MUST BE REMOVED, COMPLETED, SIGNED BY CUSTOMER AND A COPY EMAILED, FAXED OR MAILED BACK TO ACTIVATE THE WARRANTY PERIOD.

Location: _____	Address: _____
City: _____	State: _____ Zip: _____ P.O. # _____
Serial Number _____	Model Number: _____
Service Agency _____	Technician: _____

NOTE:

- 1. AccuTemp Products, Inc. is not responsible for the installation and/or modifications to the electrical or gas supply systems.
- 2. It is recommended that the wall receptacle be placed at the top and level with the bottom. Placement in high heat areas such as, just above, below or inside the cabinet flow, will cause service issues that will not be covered under the product warranty.
- 3. An external regulator should not be used unless the supply gas pressure is more than 8.5 psig.
- 4. If the altitude is greater than 2,000 feet above sea level, contact the AccuTemp Technical Service Department to verify the correct regulator size for your steamer.

1. Is the steamer being installed at an altitude greater than 2,000 feet? (circle one) Yes / No
2. Is an external regulator connected to the steamer? (circle one) Yes / No
3. Is the CO2 Yes or No? Yes, what size regulator is being used? (circle one) Yes / No
4. If the steamer has legs, have the (4) rubber foot tips been installed? (circle one) Yes / No
5. Is the steamer level? (circle one) Yes / No
6. Is the steamer hard connected to the gas supply line? (circle one) Yes / No
7. If the steamer is connected with a flexible hose, is a straining device used? (circle one) Yes / No
8. Gas Pressure Measurement: Normal _____ PSI (Regulator Valve Pressure Tap - 1/8" NPT)
Program _____ PSI (Regulator Valve Pressure Tap - 1/8" NPT)
9. Does the steamer operate properly when all gas appliances are operating? (circle one) Yes / No
10. Verify the water temperature in COOK MODE (_____ °F)

I accept this Start-Up Form as complete and accurate. _____ Date: ____/____/____
 _____ Restaurant Management

Note: This Start-Up Form must be completely filled out and faxed or mailed to the AccuTemp Technical & Customer Support Department, before the warranty is activated.

AccuTemp Products, Inc.
 Attn: Technical & Customer Support Department
 8415 North Clinton Road
 Ft. Wayne, IN 46825
 Phone: 1-260-469-0415 or 1-800-480-0415
 Fax: 1-260-469-8954

REGISTRATION AND STARTUP FORM

These installation instructions have been prepared for qualified gas and electric equipment installation personnel, who should perform the installation, initial field start-up and complete the equipment adjustments described in this manual.

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IMPORTANT FOR YOUR SAFETY

The safety instructions listed below on this page should be posted in a prominent location as a reminder of safe practices as well as recommended actions to follow in the event of an equipment or facility utility issue.

WARNING

In the event a gas odor is detected, shut down all appliances at the main gas shut-off valve and contact the local gas company or gas supplier service.

WARNING

In the event of a power failure, do not attempt to operate this appliance.

WARNING

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

WARNING

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

WARNING

Only qualified service technicians/electricians should perform the installation to ensure that all electrical and safety requirements are met and that all wiring is performed in accordance with all national, state and local electrical codes.

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EVOLUTION Gas Steamer Start-Up Form
AccuTemp Products, Inc.

Location: _____ Address: _____

City: _____ State: _____ Zip: _____ Ph# _____

Serial Number _____ Model Number: _____

Service Agency: _____ Technician: _____

NOTE:

- ***AccuTemp Products, Inc. is not responsible for the installation and/or modifications to the electrical or gas supply sources.***
- ***It is recommended that the wall receptacle be placed as low as State and Local codes allow. Placement in high heat zones such as, just above, below or beside the exhaust flue, will cause service issues that will not be covered under the product warranty.***
- ***An external regulator should not be used unless the supply gas pressure is more than 0.5 psig.)***
- ***If the altitude is greater than 2,000 feet above sea level, contact the AccuTemp Technical Services Department to verify the correct orifice size for main burner.***

1. Is the steamer being installed at an altitude greater than 2,000 feet? (circle one) Yes / No
2. Is an external regulator connected to the steamer? (circle one) Yes / No
3. Is the 120 Vac or 240 Vac wall receptacle position in a low heat zone. (circle one) Yes / No
4. If the steamer has legs, have the (4) rubber foot tips been installed ? (circle one) Yes / No
5. Is the steamer level ? (circle one) Yes / No
6. Is the steamer hard connected to the gas supply line? (circle one) Yes / No
7. If the steamer is connected with a flexible hose, is a restraining device used? (circle one) Yes / No
8. Gas Pressure Measurements: Natural : _____ 5" WC (Regulator Valve Pressure Tap – 1/8" NPT)
Propane : _____ 10" WC (Regulator Valve Pressure Tap – 1/8" NPT)
9. Does the steamer operate properly when all gas appliances are operating? (circle one) Yes / No
10. Verify the water temperature in COOK MODE (_____ °F)

I accept this Start-Up Form as complete and accurate:
_____ Restaurant Management Date: ___/___/___

Note: This Start-Up Form must be completely filled out, emailed, faxed or mailed to the AccuTemp Technical & Customer Support Department, before the warranty is activated.

AccuTemp Products, Inc
Attn: Technical & Customer Support Department
8415 North Clinton Park
Ft. Wayne, IN 46825
Phone: 260.469.0415 or 800.480.0415
Fax: 260.493.8914
email: service@accutemp.net

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DOCUMENT HISTORY

CURRENT REVISION	DATE	PRIOR REVISION	DATE	CHANGE
1003	4/14/10	N/A	N/A	Initial release of manual

SAFETY WARNINGS

SYMBOL DEFINITIONS

Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text, while other may be just picture icons. Please give this information the respect they deserve for safe operation.

WARNING TEXT BOXES

Below are definitions of the warning text boxes:

DANGER

Indicates a imminently hazardous situation which, if not avoided will, result in death or serious injury

WARNING

Indicates a potentially hazardous situation which, if not avoided, will result in death or serious injury

CAUTION

Indicates a potentially hazardous situation which, if not avoided will result in minor or moderate injury

NOTE

Advises reader of information or instructions vital to the operation or maintenance of the equipment

SAFETY WARNINGS

SYMBOL ICONS

Below are definitions of symbol icons used in this manual:

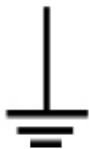
ALERT – Notifies the reader of an important message/warning, usually a safety related message.



INFORMATION – Notifies the reader of important information that may or may not be safety-related.



EARTH GROUND



DANGEROUS VOLTAGE



CAUTION, HOT SURFACE



INSTALLATION

Only qualified service technicians/electricians should perform the installation to ensure that all electrical, gas and safety requirements are met and that all wiring, gas and plumbing installations are performed in accordance with all national, state and local codes.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSA/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1 as applicable.

The appliance and its individual shutoff must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI(3.5kPA)

LOCATION AND PLACEMENT

The AccuTemp Evolution gas steamer can be placed on a commercial kitchen counter-top, flush mounted or installed on a AccuTemp Evolution gas steamer stand. Provisions should be incorporated in the kitchen to ensure an adequate supply of fresh air for proper combustion and ventilation. See Fig. 1

EQUIPMENT CLEARANCE

LOCATION	COMBUSTIBLE	NONCOMBUSTIBLE
SIDES	1"	0"
REAR	2"	0"

Fig. 1

UNPACKING

This appliance was carefully inspected before shipment from the factory. The transportation company assumes full responsibility for safe delivery to the customer until customer acceptance of the package. Careful inspection of the packaging and the appliance should be completed before acceptance from the transportation company.

STEAMER LIFTING

Steamers are heavy enough to require additional manpower or powered assistance when installing or moving the steamer.

LEVELING

The steamer must be installed in a level condition. An out of level condition may cause erratic operation and damage to the steamer. Damage of this kind is not covered by the limited warranty. Use a spirit level resting on the top surface of the steamer to ensure it is level front to back and left to right.

COUNTER TOP INSTALLATION

In a counter top installation the steamer is leveled using the adjusters on the legs of the steamer. Once this is complete it is required that the supplied (4) rubber foot tips must be installed to keep the steamer from possibly sliding on the counter top under normal use.

STAND INSTALLATION

If a AccuTemp Evolution Gas Steamer Stand is used ensure the floor is level and place the two locking casters to the "ON" position.

All AccuTemp Evolution Gas Steamer Stand with casters, shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or CAN/CGA 6.16 and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel, ANSI Z21.41 or CAN1-6.9.

INSTALLATION



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” hazard that could result in serious injury.

STAND INSTALLATION

If a AccuTemp Evolution Gas Steamer Stand is used ensure the floor is level and place the two locking casters to the “ON” position.

All AccuTemp Evolution Gas Steamer Stand with casters, shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or CAN/CGA 6.16 and a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel, ANSI Z21.41 or CAN1-6.9.

SINGLE STEAMER STAND INSTALLATION

The AccuTemp single stand can be equipped with adjustable height feet or non-adjustable casters. Before mounting a steamer on the stand with casters, engage 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 Evolution are lined up with mounting holes of the brackets. Then, using a 7/16” wrench, fasten one pair of the 1/4” -20 hex bolt and 1/4” split lock washer through the underside of each stand bracket mounting hole into the Evolution 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.

DOUBLE STEAMER STAND INSTALLATION

The AccuTemp double stand can be equipped with adjustable height feet or can be equipped with non-adjustable casters and accommodates (2) E6 model Evolutions. Before mounting a steamer on a stand with casters engage the brakes on the two front locking casters, pressing on the “ON” handle of the brake mechanism. Always mount the first EVOLUTION on the bottom of the stand. To mount the bottom steamer, carefully lift and place it on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Evolution 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 Evolution and tighten securely. Once the bottom steamer has been installed, carefully lift and place the top Evolution steamer on the horizontal mounting brackets, ensuring that the (4) mounting holes on the underside of the Evolution 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 appliances by adjusting the feet found at the ends of each stand leg, either up or down as needed.

INSTALLATION

FLUSH MOUNT

To Flush mount the appliance to a counter to:

1. Drill 4 holes per above drawing.
2. Attach the appliance to counter top with (4) 1/4-20 x 3/4" hex head bolts and 1/4-20 split lock washers.
3. Apply a bead of high temp food grade silicone caulking around the perimeter and smooth out.

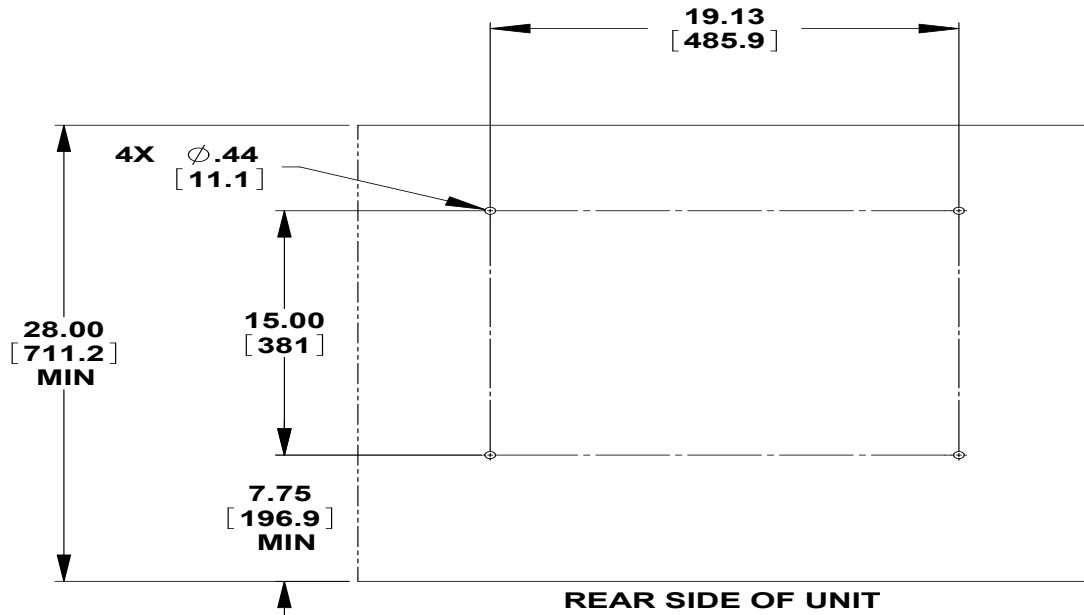


Fig.2

STEAMER CONNECTIONS

The Evolution Gas Steamer is available in a connected and connection less models. Both the connection-less and connected model will require a gas connection and a electrical connection.

CONNECTED

The connected model in addition to the gas and electrical connection will require a water connection and access to a floor drain or sink to route a drain hose (not supplied) to allow condensate to be removed and to drain the steamer when required.

See Fig. for identifications of the required steamer connections. See Fig. 3

CONNECTIONLESS

This model must be manually filled with tap water and must be filled throughout the cooking process to assure consistent cook times. Do not use the "Low Water Indicator" as your indication that this steamer requires water as this actually turns off the heat to the product thus stopping the cooking process. A full size steam table pan or a 1/1 gastronome pan must installed in rails under the steamer any time the steamer is operating and anytime that the steamer is being cleaned or drained of the water in the cooking chamber. Failure to follow this directions will cause a the steamer to fail which is not covered under the limited warranty. See Fig. 4

INSTALLATION

CONNECTED EVOLUTION GAS STEAMER

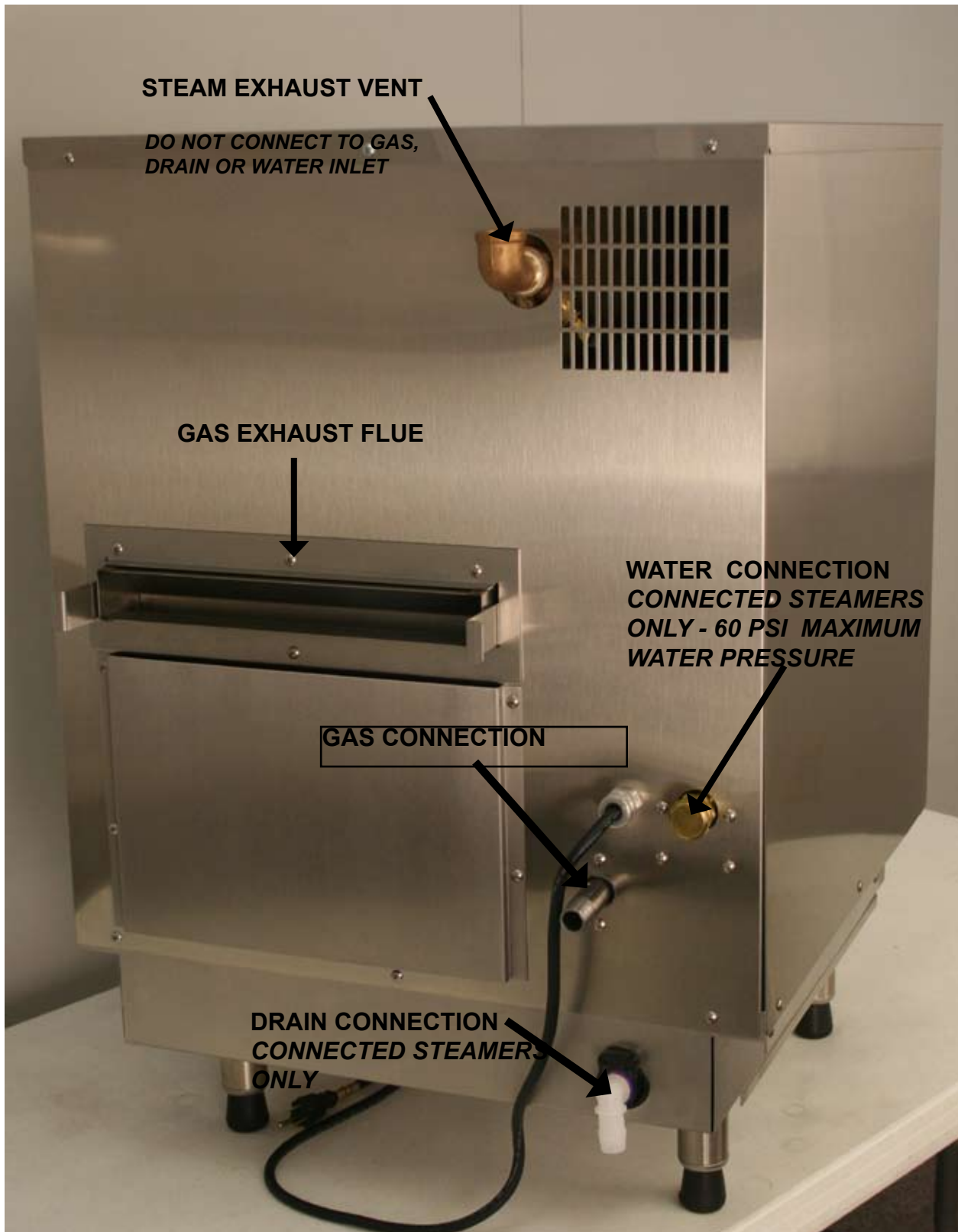


Fig. 3

INSTALLATION

CONNECTIONLESS



OPERATOR KEYPAD

DATA TAG

DRAIN VALVE

**Drain Pan - Customer
Supplied**

Fig. 4

INSTALLATION

ELECTRICAL REQUIREMENTS

The electrical voltage requirement is listed on the data plate that is located on the lower left side panel. All AccuTemp Evolution Gas Steamers are supplied with a power cord and plug that must be connected to a standard a 15A (120V) or 20A (240V) grounded receptacle. Make sure the voltage is within 10% of the voltage listed on the steamer data plate. Connection to any other voltage not identified on the data plate will cause damage to the components and is not covered under warranty.

GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce risk of shock. This product is equipped with a power cord having a grounding plug. The plug must be plugged into a receptacle that is properly installed and grounded in accordance with all National, State and local electrical codes or in the absence of local electrical codes with the National Electric Code, ANSI/NFPA 70, or the Canadian Code, CSA C22.2 as applicable. Under no circumstances shall the plugs grounding prong be cut or bent to fit a receptacle other than the one specified. ***Do not use any adapters.***



WARNING

This appliance Must be properly grounded, in accordance with all National, State and local electrical codes.



DANGER

Any in-field modification made that bypass the safety features of this appliance will result in serious injury or death.



WARNING

Any in-field modifications made without written authorization from AccuTemp Products, Inc. will void all written and oral warranties.

INSTALLATION

GAS CONNECTION - See Fig 5

The Evolution Gas Steamer is manufactured for the use of gas indicated on the data plate. Contact AccuTemp Products Technical Service Department if your gas supply does not match the gas indicated on the steamer data plate.

All gas connectors must be in accordance with the local codes and must comply with the latest edition of the National Fuel Federal Gas Codes, ANSI Z223.1.

A separate gas shutoff valve (not supplied) should be installed in the gas supply line. Use a 1/2" or larger diameter gas supply line to connect this steamer to the facility supply manifold to ensure a sufficient volume of gas. The facility supply regulator and manifold must be sized according to the gas load of all appliances connected to it. If other gas appliances are connected to the supply manifold, their gas load must be added to the calculations for properly sizing the supply manifold and regulator.

Note: Flexible residential appliance connection hoses are not suitable for this appliance and will void any warranty.

If your steamer is location is at an altitude of 2000 feet or higher, the orifice must be changed to allow appropriate gas supply to the burners. Please contact the AccuTemp Products Technical Services Department for assistance.

The steamer is supplied with an internal gas regulator that is set for the gas type and pressures on the steamer data plate. An external regulator is not required unless the gas supply pressure is more than 0.5psig. If an external regulator is required it must be rated 125% of the steamer BTUH rate at the pressure higher than the rated regulated pressure.

AccuTemp Evolution Gas Steamer		
FACTORY STD ORIFICE SIZES	NATURAL GAS	PROPANE GAS
<u>MAIN BURNER</u> ALL MODELS	29	43
<u>MAIN REGULATOR PRESSURES</u>	5" W.C.	10" W.C.

FOR USE ONLY WITH ACCUTEMP PRODUCTS INC. LEGS OR STANDS.
THIS APPLIANCE CAN BE USED FOR NATURAL GAS AND PROPANE GAS.
THIS UNIT HAS BEEN SHIPPED FROM THE FACTORY ADJUSTED FOR
USE WITH THE GAS TYPE LISTED ON THE APPLIANCE DATA TAG. FOR
YOUR SAFETY, REFER TO THE APPLIANCE INSTALLATION INSTRUCTIONS
FOR CONVERSION PROCEDURES. AT1L3501-1

Fig. 5

GAS PRESSURE VERIFICATION

The gas supply pressures for the internal regulator must be verified with a calibrated manometer while the appliance is operating in maximum load condition. A 1/8" NPT tap is provided in the front of the internal regulator to measure the burner supply pressure. See Fig.6 Use a pipe joint compound or sealant designed for the use with liquefied petroleum gas when replacing the 1/8" NPT tap.

Do not use an excessive amount of sealant in order to prevent potential obstruction of the gas control valve.

GAS PRESSURE ADJUSTMENT

1. Remove dust cap
2. Turn adjustment screw to adjust pressure

Burner must be on before adjusting



GAS PRESSURE TAP

Turn adjustment screw clockwise to increase pressure and counter clockwise to decrease pressure.

Fig. 6

INSTALLATION

WATER LINE CONNECTION - CONNECTED MODELS

The Installer/Owner is responsible for the water connection of this appliance. This appliance is to be installed to comply with all applicable federal, state, or local plumbing codes. The installation requires a check-valve (or other approved anti-back flow / anti-siphon device) (not provided) in all supply lines in accordance with and as required by local, state, and national health, sanitation, and plumbing codes. **See Fig.7**

- Check local codes to determine exactly what type of anti-back flow / anti-siphon device is necessary to meet local requirements.
- Design the water supply line so the unit can be moved for service. Install a manual water valve between the water supply line and the steamer supply line.
- The Garden Hose Thread (GHT) connector used must be suitable for potable water
- Do not apply pipe thread sealant to GHT connections.
- Install a manual water shut-off valve (not provided) between the cold water supply line and the appliance.
- Either hot or cold water can be connected to the steamer. If hot is used, temperature must be less than 180°F.
- A reinforced rubber or braided stainless steel appliance hose rated for the temperature and pressure of the water supply with a 3/4" garden hose type connection is required.
- The hose must not be sharply bent, kinked or twisted.
- If the steamer is close to a wall, use a right angle fitting to prevent kinking the hose
- Flush the water supply lines before connecting the lines to the appliance.
- Connect the water supply lines to the steamer.

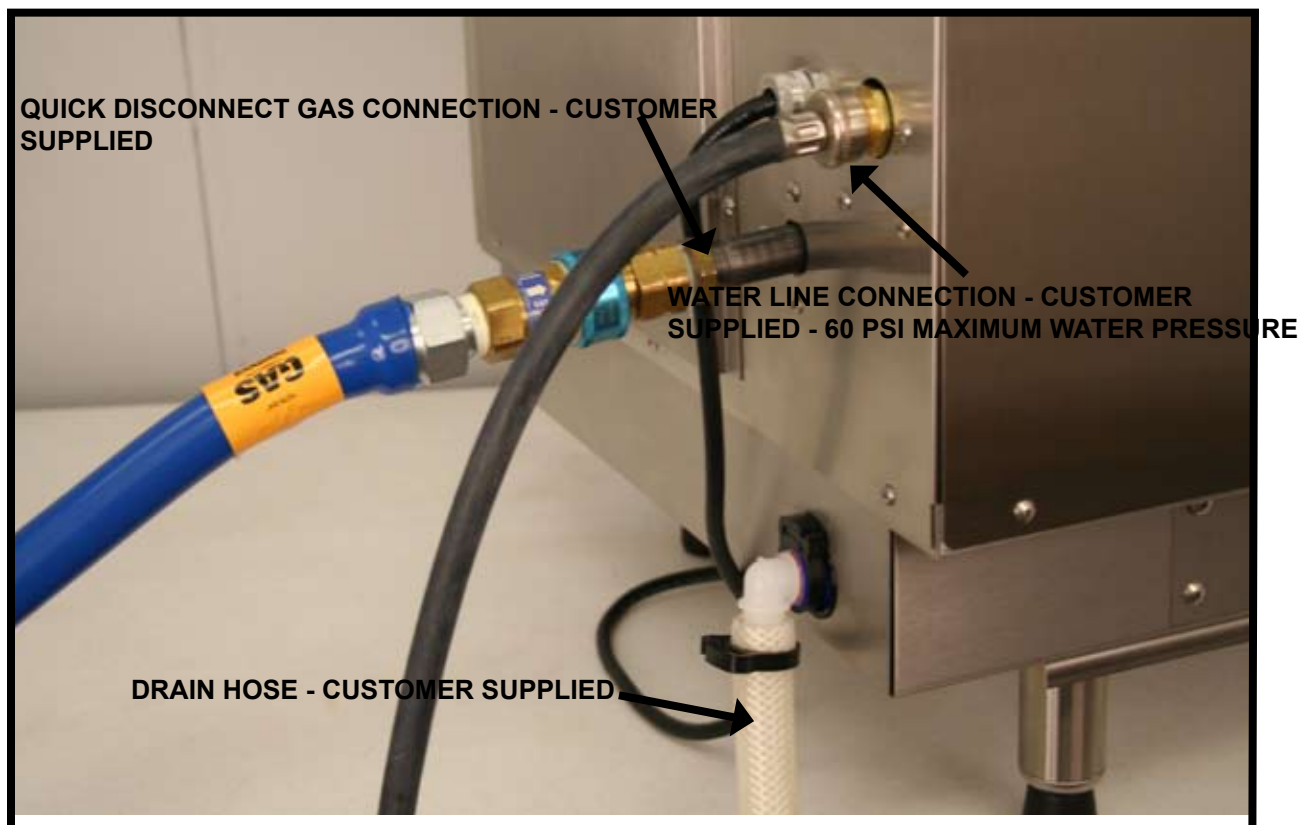


Fig. 7

VENTILATION

The steamer produces water vapor along with the extremely hot products of combustion. Applicable federal, state and/or local plumbing codes will dictate when and if a hood is required.

When installing a gas fired appliance in any location, provisions should be made for adequate make up air. Additionally the appliance should not be positioned in locations where the appliance is subject to drafts.

Air Supply

It is necessary that enough room air be allowed to compensate for the amount of air removed by any ventilation system. All gas appliances require sufficient air to operate

Large objects should not be placed around the appliance which might obstruct air flow. Do not obstruct the flow of combustion and ventilation air.

Do not permit fans to blow at the appliance, and wherever possible, avoid open windows near to the sides and back of the appliance. Check wall fans to make sure air cross currents are not created in the room.

DRAIN LINE CONNECTION –CONNECTED MODELS ONLY

Floor Drain

The steamer should be located close to but not over a floor drain. Connect a $\frac{3}{4}$ " ID reinforced rubber hose rated for 212°F or higher to the drain fitting on rear of the steamer with a hose clamp.

Run the hose to the drain. DO NOT directly plumb the steamer to the drain, Leave a one-inch air gap between the hose and the drain.

Optional Drain Connection

Run the hose to a funnel fitting leaving a one-inch gap between the hose and the top of the funnel as shown in Fig 5. The drain hose must slope toward the floor drain or funnel.

OPERATION

SAFETY

WARNING

Be sure all operators read, understand and follow the information contained in this manual including caution warnings, operating instructions and safety instructions.

WARNING

When accessing the cooking chamber, be sure to always stand back while slowly opening the door to allow the chamber to vent off the steam. Never reach into the cooking chamber before it has completely vented off the steam.

WARNING

Never reach into the cooking chamber or handle hot items without wearing the proper hot gloves. Steam coming out of the holes on the right side of the cooking chamber is invisible and can cause severe burns.

WARNING

Never use wet or damp gloves as moisture can conduct heat quickly.

WARNING

Never reach into the cooking chamber or handle hot items without wearing the proper hot gloves. Steam coming out of the holes on the right side of the cooking chamber is invisible and can cause severe burns.

WARNING

Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid potential injuries.

WARNING

Do not manually fill water above the water level mark on the left side of the cooking chamber.

WARNING

Do not use abrasive materials, such as wire brushes, metal scouring pads or to clean the cooking chamber bottom.

OPERATION

INTRODUCTION

The AccuTemp Evolution gas steamer uses the time proven method of cooking with steam. Once the cooking time expires, the steamer can be set to the "Hold Mode". In this mode, the controller regulates the internal temperature. At this time, steam is no longer generated and the cooking chamber is held at the preset 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. See Fig. 8



Fig. 8

OPERATION

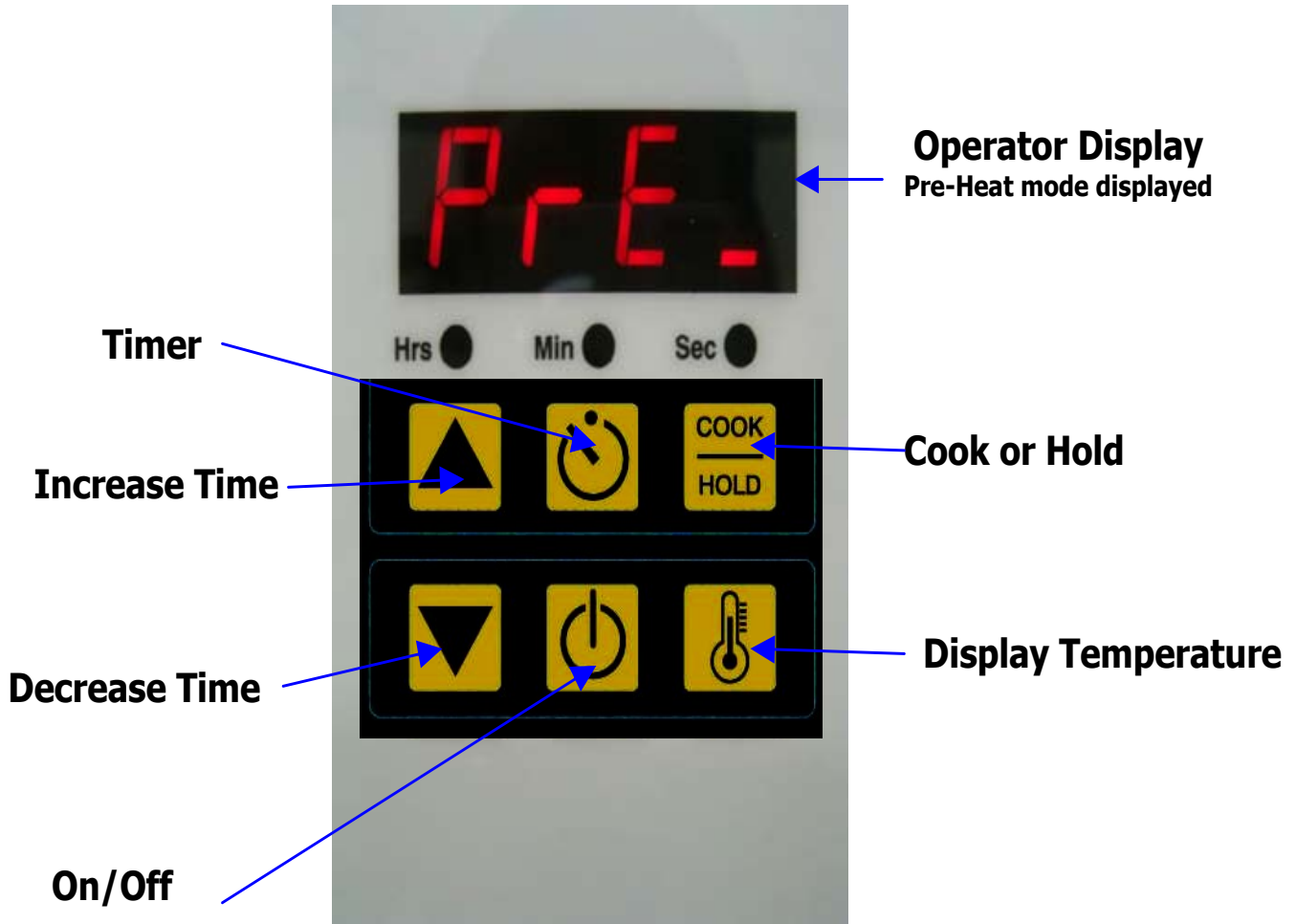


Fig. 9

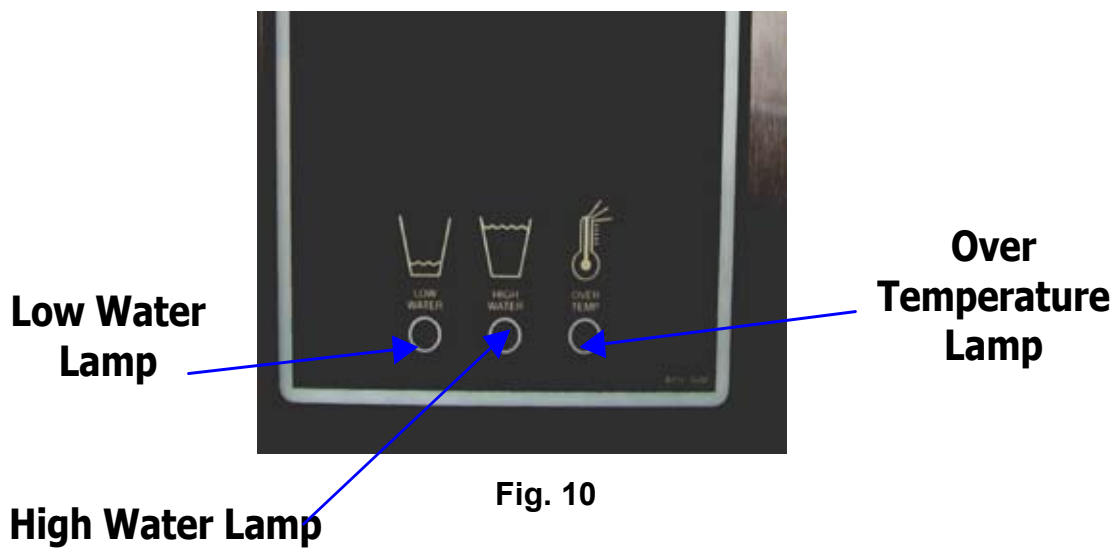


Fig. 10

OPERATION

PARTIAL LOADS

The Evolution is designed to cook quickly with exceptional pan-to-pan uniformity on full loads of food. Excellent pan-to-pan uniformity can be achieved with partial loads if the pans are optimally placed in the steamer. For partial loads using 2½” deep pans, the top position in the steamer is used first followed by the second pan placed in third pan position from the top and then the third pan in the fifth pan position from the top. (See Fig. 11) Placing the pans in these positions will optimize the cooking time and pan-to-pan uniformity.



Fig. 11

OPERATION

DAILY PREPARATION FOR USE - CONNECTED MODELS

Preparing the Evolution Connected model for use each day requires very little time and effort. Simply verify that the steamer is clean, the water line to the steamer is turned on and the drain valve is in the closed position. Close the door and push the ON/Off key on the keypad. The steamer will automatically fill and preheat. Since the Evolution automatically senses the water level and refills as required, there is no need to manually fill the steamer.

PREHEATING (Fig.12)

- 1) Depress the On/Off Key to turn on the steamer. The display will indicate PrE while in Cook Mode and the temperature while in the Hold Mode.
- 2) Once the steamer is preheated and ready to cook, the display will indicate the COO (Cook Mode) or HLd (Hold Mode).
- 3) Depress the DISP TEMP button to display the current cooking temperature.



Fig. 12

COOKING (Fig. 13)

- 1) Depress the COOK/HOLD button to select the Cook Mode (COO).
- 2) Open the door and place food into the cooking chamber. Shut the door. Cooking begins immediately.
- 3) Timer — Depress the TIMER button and depress the ARROW keys [▲ or ▼] until the desired time is displayed. The timer starts automatically. At the end of the timed cycle, a beeper will sound.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 13

HOLDING (Fig. 14)

In “Hold” the steamer temperature is set for 180° F from the factory. The hold temperature can be changed to a single value for temperatures ranging from 150°F to 190°F if required. Contact the AccuTemp Technical Service Department for assistance at 800.480.0415 or 260.469.3040. Hold can also be used during downtimes to save energy and water while keeping the steamer preheated.

- 1) Depress the COOK/HOLD button to select the Hold Mode (HLd).
- 2) Open the door and place food into the cooking chamber. Shut the door.
- 3) Food will be held at the preset holding temperature. The factory setting is set at 180° F.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 14

OPERATIONS

CLEANING - CONNECTED MODELS

WARNING

Warning: Do not use a water jet or pressure washer to clean the steamer

DAILY CLEANING

1. Turn the steamer off and wait for the steamer to cool.
2. Open the drain valve and allow the cooking compartment to drain completely. Remove the pan racks, steam collector, overfill sensor and condensate tray for cleaning. Wipe the inside of the cooking chamber, water sensors, pan rails, steam collector, overfill sensor, and condensate tray with a clean cloth. Clean the door gasket, inside of door and front face of the cooking chamber.
3. Re-install the overfill sensor, steam collector, pan rails and condensate tray. Leave the door open overnight.

(NOTE: The steamer will not operate without the overfill sensor.)

WEEKLY CLEANING

1. Close the drain valve and add 1 cup (8 ounces or 0.24 liters) of white vinegar to the cooking compartment. Start the steamer in the Cook Mode. The cooking compartment will automatically fill with water. After 15 minutes, turn the steamer off and allow the steamer to cool. Then open the drain valve and allow the water in the cooking chamber to drain completely.
2. To rinse close the drain valve and start the steamer in the Cook Mode. The cooking compartment will automatically fill with water. After 15 minutes turn the steamer off and allow it to cool. Open the drain valve and let it drain completely.
3. Remove the pan rails, steam distributor, steam collector, overfill sensor and condensate tray for cleaning. Clean the water sensors with a non-metallic cleaning pad.
4. Wipe the inside of the cooking chamber, water sensors, pan rails (Fig. 13), steam distributor (Fig. 13), steam collector (Fig. 13), overfill sensor (Fig. 13), and condensate tray with a clean cloth.
5. Install the overfill sensor and the steam collector, resting the steam distributor on top of the steam collector align the 4 retaining fasteners and hand tighten, then install the pan rails and the condensate tray. Leave the door open overnight.

(NOTE: The steamer will not operate without the overfill sensor.)



Fig. 15

OPERATIONS

DAILY PREPARATION FOR USE - CONNECTIONLESS MODEL

Preparing the Evolution Connection-Less model for use each day requires very little time and effort. Simply verify that the steamer is clean, the drain valve is in the closed position and the cooking chamber is filled with approximately 2½ Gallons of tap water. Close the door and push the ON/Off key on the keypad. The water level will need to be monitored and filled as required. Do not use the low water warning lamp as the indicator to check the water level as this can damage the steamer over time.

PREHEATING (Fig. 16)

- 1) Depress the On/Off Key to turn on the steamer. The display will indicate PrE.
- 2) Once the steamer is preheated and ready to cook, the display will indicate COO (Cook Mode) or HLd (Hold Mode).
- 3) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 16

COOKING (Fig. 17)

- 1) Depress the COOK/HOLD button to select the Cook Mode (COO).
- 2) Open the door and place food into the cooking chamber. Shut the door. Cooking begins immediately.
- 3) Timer — Depress the TIMER button and depress the ARROW keys [▲ or ▼] until the desired time is displayed. The timer starts automatically. At the end of the timed cycle, a beeper will sound.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 17

HOLDING (Fig. 18)

In “Hold” the steamer temperature is set for 180°F from the factory. The hold temperature can be changed to a single value for temperatures ranging from 150° F to 190° F if required. Contact the AccuTemp Technical Service Department for assistance at 800.480.0415 or 260.469.3040. Hold can also be used during downtimes to save energy and water while keeping the steamer preheated.

- 1) Depress the COOK/HOLD button to select the Hold Mode (HLd).
- 2) Open the door and place food into the cooking chamber. Shut the door.
- 3) Food will be held at the preset holding temperature. The factory default setting is set at 180° F.
- 4) Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig. 18

OPERATIONS

CLEANING - CONNECTIONLESS

WARNING

Warning: Do not use a water jet or pressure washer to clean the steamer

DAILY CLEANING

1. Turn the steamer off and wait for the steamer to cool.
2. Open the drain valve and allow the cooking chamber to drain completely. Remove the pan rails (Fig. 17) and steam collector. Wipe the inside of the cooking chamber, water sensors, pan rails and steam collector with a clean cloth. Clean the door gasket, inside of door and front face of the cooking chamber.
3. Install the steam collector and pan rails. Once the water in the drain pan has sufficiently cooled empty the drain pan wipe down and replace . Leave the door open overnight.

WEEKLY CLEANING

1. Close the drain valve and add 1 cup (8 ounces or 0.24 liters) of white vinegar to the cooking chamber and fill with approximately 2½ Gallons of tap water , shut the door and turn the steamer on.
2. After 15 minutes, turn the steamer off and allow the steamer to cool. Open the drain valve and allow the cooking chamber to drain completely.
3. To rinse close the drain valve, fill with approximately 2½ Gallons tap water , close the door and start the steamer Cook Mode. Let it run for 15 minutes, turn the steamer off and allow the steamer to cool. Open the drain valve and allow the cooking chamber to drain completely.
4. Remove the pan racks, steam collector and steam distributor for cleaning. Clean the water sensors with a non-metallic cleaning pad. Wipe the inside of the cooking chamber, water sensors, pan rails (Fig. 19), steam distributor (Fig. 19), steam collector (Fig. 19).
5. Install the steam collector first, resting the steam distributor on top of the collector align the (4) retaining fasteners and hand tighten and then install the pan rails. Leave door open overnight.



STEAM
COLLECTOR

STEAM
DISTRIBUTOR



PAN RAIL

Fig. 19

TROUBLESHOOTING

WARNING LIGHTS

LOW WATER

- The steamer is low on water or the water sensors need to be cleaned.

HIGH WATER (CONNECTED MODELS ONLY)—DO NOT OPEN THE DOOR!

- There is too much water in the steamer. Open the drain valve and drain water until this Indicator lamp goes off.

OVER TEMP

- The steamer has overheated. It may have run out of water. Carefully open the door, allowing steam to escape and then check the water level in the bottom of the steamer. If it is nearly empty, check the water supply to make sure it isn't turned off. Clean the water level sensor probes (white buttons) located in the front left corner and the wall immediately around them being careful not to get burned (protective gloves are strongly recommended). Turn the steamer back on and it should refill. If the steamer has plenty of water, allow it to cool. This normally takes a few minutes. When the Over Temp light goes out, restart the steamer.

Food Is Over Cooked

- Check that the proper cook time is being used.

Food Is Under Cooked

- Make sure you are using adequate time a. Extra time may be required if pans are covered or if product is left in plastic bags or similar packaging.
- Make sure the door is closed. When the door opens the heat is turned off until it is shut
- Make sure the steamer is in the Cook Mode; Push the Display Temperature button to ensure the steamer is at the boiling point of water taking into account your elevation above sea level. If it isn't the steamer maybe in the Hold Mode. Variations in temperature can also be caused by frozen product just being put in or with the connected model a fresh measure of tap water was activated. These will shortly come up to temperature as long as the door is closed.
- Try using perforated pans as they allow steam to penetrate from all directions, maximizing heat transfer and giving you the shortest cooking times. Try distributing the product more evenly within the steamer and or pans, if possible.
- For partial loads using 2½ " pans the top position in the steamer is used first followed by the third pan position from the top and then the fifth pan position from the top. Placing the pans in these positions will optimize the cooking time and pan-to- pan uniformity.
- Make sure the water drain valve on the front of the Evolution 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.

TROUBLESHOOTING

Steamer won't come on

- Verify that the steamer is plugged into the proper outlet.
- Verify that the breaker is turned on.
- If the "High Water" warning light is on open the drain valve and drain the water until the light goes out.
- Verify that the float is in place.

Steamer doesn't heat

- If the operator's display doesn't light up, See section "Steamer won't come on".
- Verify the steamer door is closed, as the heat won't turn on if the door is open.

Steam comes out the door

- Verify that the door is completely closed and latched.
- Wait a minute to see if it stops. After the steamer refills with water it is normal for some steam to come out the door for a brief amount of time, usually less than one minute.

Steamer Temperature is low

- When the steamer automatically refills the fresh water-cools the steamer off for a brief period of time, but the steamer will reheat quickly.

If these don't solve your problem contact our Technical Service Department.

- **Phone - 800.480.0415 or 260.469.3040**
- **Email - service@accutemp.net**
- **Web site - www.accutemp.net**

SERVICE

INFORMATION

Conventional Steamers require scheduled maintenance (such as boiler maintenance) at frequent intervals) The Evolution design doesn't require this type of scheduled maintenance. It is recommended that you schedule a yearly review of the Evolution with a AccuTemp Authorized Service Representative to keep your steamer in optimal operation

INFORMATION

GENERAL SERVICE INFORMATION

All service request during the warranty period of this appliance must be directed to the AccuTemp Products, Inc. Technical Service Department or the service call may not be covered by the limited warranty.

WARNING

Only an AccuTemp Products Inc. Authorized Service Personnel or Representative must perform service. Service performed by unauthorized personnel will void all warranties.

INFORMATION

IMPORTANT SERVICE INFORMATION

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

800.480.0415 or 260.469.3040

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 must be contacted for warranty repairs and 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 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.



INFORMATION

IMPORTANT SERVICE INFORMATION

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

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