

Accutemp Steam'N'Hold Test 1

Date: 3/6/2008

S6 Model

S3 Model

Customer Fax: _____

Customer: _____

Customer Phone: _____

Attention: _____

Please complete this procedure to verify proper operation and help us diagnose possible problems.
(This test will take only seconds to perform after initial setup.)

Procedure	Results/Conditions
1. Ensure Steamer is turned Off and chamber inside is cool to the touch.	Steamer is turned OFF and chamber interior is cool to the touch.
2. Open chamber door	
3. Fill reservoir with cold water.	Fill chamber above water line sensors.
4. Remove top left and bottom left pan rails.	See Fig 1 . Inside Chamber View.
5. Locate chamber port(s).	See Fig 1 . Inside Chamber View.

Note:

S6 steamer may have one or two ports. If there are two ports, they will be located one directly above the other on the left hand wall inside the cooking chamber. Lower port is located just above water sensor lines and upper one about 1 ½" from top of unit and behind vacuum switch port. **S3** steamer will have only one port as in **Fig. 1**

6. Set timer for 20 minutes .	
7. Turn Steamer ON .	Vacuum pump should start, if not go to Step 10 .
8. Place the flat of thumb or middle finger over top vacuum port and lower vacuum port (S6). (S3 only has a lower vacuum port).	Sucking action on finger(s).
9. Note vacuum reading and time.	Record results. Gauge shall read 20" Hg or higher within 1 second . Go to next step
10. Turn steamer OFF . Test Complete.	Call or fax results to AccuTemp Technical Services.

If Steamer Fails Step 9, No Need To Do Test 2, If Sent. Complete Step 10.

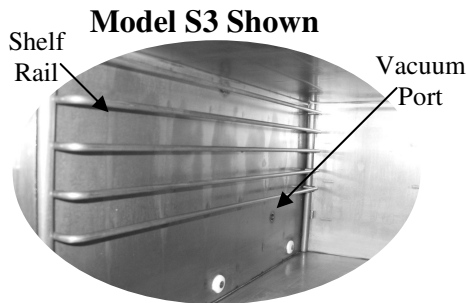


Fig. 1. Inside Chamber View

Record Results Here

Steamer S/N _____

Vacuum Reading: _____ **Hg**

Time: _____ **seconds**.

Return Phone Number If Different Than Above:

_____ Fax

Accutemp Technician: _____

Accutemp Technical Service
Voice: 800 480-0415 • 260 469-3040 • Fax: 260 493-8914

E-Mail Me At: _____ @AccuTemp.Net

7-7-7, Monday thru Sunday, 7:00am to 7:00pm EST

Accutemp Steam'N'Hold Test 2

Date: 3/6/2008

S6 Model

S3 Model

Customer Fax: _____

Customer: _____

Customer Phone: _____

Attention: _____

Please complete this procedure to verify proper operation and help us diagnose possible problems.

Procedure	Results/Conditions
1. Ensure Steamer is turned Off and temperature gauge is below 150° .	
2. Open Chamber Door.	
3. Fill reservoir with cold water.	Fill chamber above water line sensors.
4. Close Chamber Door.	
5. Set timer for 20 minutes.	
6. Set selector switch for Thermostat COOK .	
7. Set Thermostat for 150° . Turn Unit ON .	Vacuum climbs to 15"-20"Hg . Temperature rises to 150° , HEAT lamp turns off (temperature may float up to 160° then fall back to 150°) Temperature and vacuum shall be maintained constant.
8. Record results.	Record results in 1st Vacuum Reading and Temperature Reading sections below
9. Set selector switch to ON then to FAST COOK .(S3- 3pan model only)	
10. Set toggle switch to FAST COOK .(S6- 6 pan model only)	
11. Turn Steamer ON .(S6 6 pan model only)	Vacuum pump starts.
12. Note the following actions: Indicator Lamps Vacuum Gauge Reading Cycle time of Heat Lamp (Amber)	Record results below. Indicator lamps ON Gauge rises slowly to 15"-20"Hg . Once 212°F is reached, vacuum shall be 0"Hg . (Initially, door seal will leak and HEAT lamp is off. Door will reseal itself) S6 Cycle time: ~10-15 seconds ON and 60-90 seconds OFF . S3 Cycle time: ~10-15 seconds ON and 20-25 seconds OFF .
13. Turn steamer OFF .	
14. Complete.	Call or fax results to Accutemp Technical Services.

Accutemp Technical Service
Voice: 800 480-0415 • 260 469-3040 •
Fax: 260 493-8914
E-Mail Me: @Accutemp.Net
7-7-7
Monday thru Sunday, 7:00am to
7:00pm EST

Steamer S/N _____
1st Vacuum Reading: _____ Hg
Temperature Reading: _____

Accutemp Technician: _____

Record Results Here

Indicator Lamps ON

(Please Circle One)

POWER ON **Y** **N**

HEAT..... **Y** **N**

COOK **Y** **N** (**S6**)

FAST COOK **Y** **N** (**S3**)

2nd Vacuum Reading: _____ Hg

HEAT Lamp Cycle Times

ON Time: _____ seconds.

OFF Time: _____ seconds.

Return Phone Number If Different Than Above:

Accutemp Steam'N'Hold Test 3

In the event the Vacuum pump is not running, the following procedure steps will help in diagnosing the problem.

- Remove left side access panel. Determine pump type; Thomas or Gast.

Tools Required:

Small Screw Driver
Crosstip Screwdriver

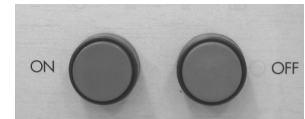
NOTE

Ensure the vacuum pump motor is cool to the touch. If not, ensure the power is **OFF** and let the steamer cool down for about (20) twenty minutes before proceeding with this procedure.

- Set the Steamer front panel controls to the following settings:

S6

Timer to 15 minutes
Toggle Switch to **Fast Cook**
Press the **ON** button



S3

Timer to 15 minutes
Three position switch to **POWER ON** then **Fast Cook**



Thomas Pump And Gast SN25384 and later Only

1. From back of steamer, look through air inlet grate to ensure fan blades are not spinning.
2. If fan blades are not turning, take a small screw driver or plastic knife and spin fan blades. Go to Step 5.



Air Inlet Grate

Warning:

HIGH VOLTAGE PRESENT.

Service Should Be Done By A Qualified
Electrician Or Technician

Gast Pump Pre SN25384 Only

3. From inside equipment bay, check to ensure fan blades are not turning.
4. From inside equipment bay, using a small screw driver, spin the fan blades.
5. If vacuum pump starts to run; replace start capacitor (**Thomas Pump**, 4mfd, 377v capacitor) (**Gast Pump**, 5mfd, 370v capacitor).
6. If vacuum pump does not run; replace vacuum pump.
7. Turn Steamer Off.