



# Operators Manual

Installation, Operation & Service

## ST Equipment Stands

### MODELS:

ST-28  
ST-42  
ST-55  
EST-28  
ST-28B



### WARNING:

- ⇒ Stand **must be** bolted to floor.
- ⇒ Any unit mounted on this stand **must be** bolted in place.
- ⇒ Failure to do so may result in serious injury.



Enodis

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# INSTALLATION

Installation of the unit must be accomplished by qualified electrical installation personnel working to all applicable local and national codes. Improper installation of product could cause injury or damage.

This equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, NSF, ASME/Ntl. Bd., CSA, CGA, ETL, and others. Many local codes exist, and it is the responsibility of the owner/installer to comply with these codes.

## INSPECTION

Before unpacking visually inspect the unit for evidence of damage during shipping.

If damage is noticed, do not unpack the unit, follow Shipping Damage Instructions shown below.

## SHIPPING DAMAGE INSTRUCTIONS

If shipping damage to the unit is discovered or suspected, observe the following guidelines in preparing a shipping damage claim.

1. Write down a description of the damage or the reason for suspecting damage as soon as it is discovered. This will help in filling out the claim forms later.
2. As soon as damage is discovered or suspected, notify the carrier that delivered the shipment.
3. Arrange for the carrier's representative to examine the damage.
4. Fill out all carrier claims forms and have the examining carrier sign and date each form.

## INSTALLATION

Refer to the Specification Sheets or Specification Drawings for detailed installation dimensions and clearance requirements.

In general, clearances are determined by the equipment mounted on the stand.

1. Position the unit in its permanent location, and level the unit by turning the adjustable feet.
2. Once positioned and leveled, permanently secure the unit's rear feet to the floor using 5/16" lag bolts and floor anchors (supplied by the installer). Two bolts are required to secure each of the rear feet.
3. Seal joints of rear feet with a silicone sealant.
4. Connect drain (1 1/4" NPT connection).

# CARE AND CLEANING

Cooking equipment must be cleaned regularly to maintain its fast, efficient cooking performance and to ensure its continued safe, reliable operation. The best time to clean is shortly after each use.

## WARNINGS



**Chloride Cleaners**

Do not use detergents or cleansers that are chloride based or contain quaternary salt.



**Wire Brush &**

Do not use a metal bristle brush or scraper.



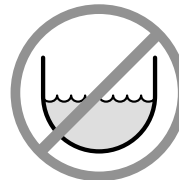
**Steel Pads**

Steel wool should never be used for cleaning the stainless steel.



**High Pressure Spray Hose**

Unit should never be cleaned with a high pressure spray hose.



**Stagnant Water**

Do not leave water sitting in unit when not in use.

## NOTES

- ⇒ For more difficult cleaning applications one of the following can be used: alcohol, baking soda, vinegar, or a solution of ammonia in water.
- ⇒ For more detailed instructions refer to the Nafem Stainless Steel Equipment Care and Cleaning manual (supplied with unit).

# STAINLESS STEEL EQUIPMENT CARE AND CLEANING

(Supplied courtesy of Nafem. For more information visit their web site at [www.nafem.org](http://www.nafem.org))

## Contrary to popular belief, stainless steels ARE susceptible to rusting.

Corrosion on metals is everywhere. It is recognized quickly on iron and steel as unsightly yellow/orange rust. Such metals are called "active" because they actively corrode in a natural environment when their atoms combine with oxygen to form rust.

Stainless steels are passive metals because they contain other metals, like chromium, nickel and manganese that stabilize the atoms. 400 series stainless steels are called ferritic, contain chromium, and are magnetic; 300 series stainless steels are called austenitic, contain chromium and nickel; and 200 series stainless, also austenitic, contains manganese, nitrogen and carbon. Austenitic types of stainless are not magnetic, and generally provide greater resistance to corrosion than ferritic types.

With 12-30 percent chromium, an invisible passive film covers the steel's surface acting as a shield against corrosion. As long as the film is intact and not broken or contaminated, the metal is passive and stain-less. If the passive film of stainless steel has been broken, equipment starts to corrode. At its end, it rusts.

## Enemies of Stainless Steel

There are three basic things which can break down stainless steel's passivity layer and allow corrosion to occur.

1. Mechanical abrasion
2. Deposits and water
3. Chlorides

**Mechanical abrasion** means those things that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

**Water** comes out of the faucet in varying degrees of hardness. Depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots, and when heated leave deposits behind that if left to sit, will break down the passive layer and rust stainless steel. Other deposits from food preparation and service must be properly removed.

**Chlorides** are found nearly everywhere. They are in water, food and table salt. One of the worst chloride perpetrators can come from household and industrial cleaners.

## So what does all this mean? Don't Despair!

Here are a few steps that can help prevent stainless steel rust.

### 1. Use the proper tools.

When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.

### 2. Clean with the polish lines.

Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

### 3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners.

While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.

### 4. Treat your water.

Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

### 5. Keep your food equipment clean.

Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

### 6. Rinse, rinse, rinse.

If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

### 7. Never use hydrochloric acid (muriatic acid) on stainless steel.

### 8. Regularly restore/passivate stainless steel.

## Recommended cleaners for specific situations

Job	Cleaning Agent	Comments
Routine cleaning	Soap, ammonia, detergent, Medallion	Apply with cloth or sponge
Fingerprints & smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains & discoloration	Cameo, Talc, Zud, First Impression	Rub in direction of polish lines
Grease & fatty acids, blood, burnt-on-foods	Easy-off, De-Grease It Oven Aid	Excellent removal on all finishes
Grease & oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/Passivation	Benefit, Super Sheen	

## Review

1. Stainless steels rust when passivity (film-shield) breaks down as a result of scrapes, scratches, deposits and chlorides.
2. Stainless steel rust starts with pits and cracks.
3. Use the proper tools. Do not use steel pads, wire brushes or scrapers to clean stainless steel.
4. Use non-chlorinated cleaners at recommended concentrations. Use only chloride-free cleaners.
5. Soften your water. Use filters and softeners whenever possible.
6. Wipe off cleaning agent(s) and standing water as soon as possible. Prolonged contact causes eventual problems.

To learn more about chloride-stress corrosion and how to prevent it, contact the equipment manufacturer or cleaning materials supplier.

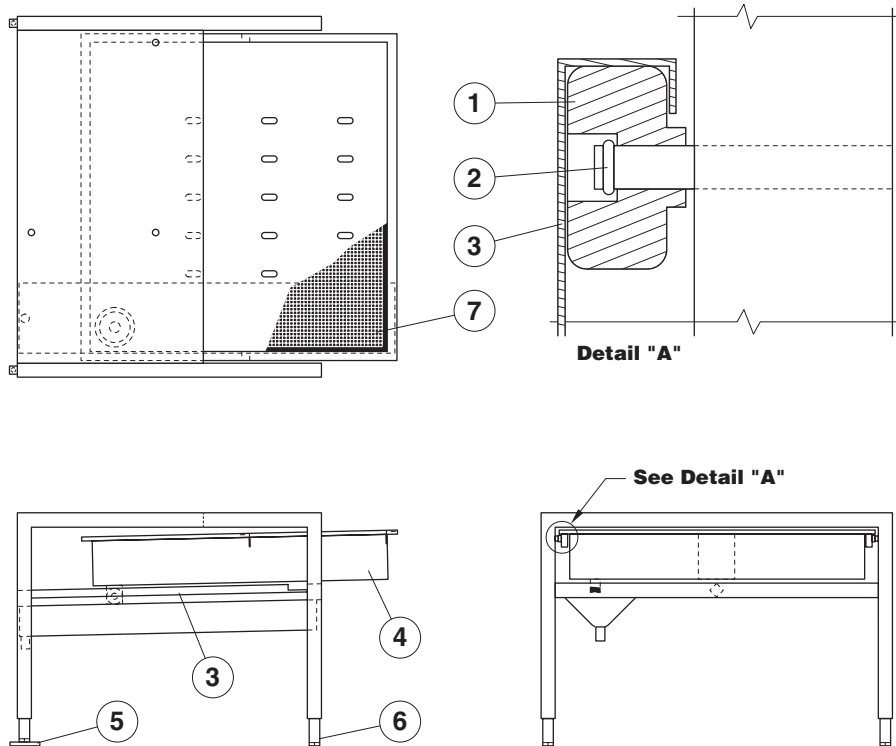
Developed by Packer Engineering, Naperville, Ill., an independent testing laboratory.

# SERVICE PARTS

## WARRANTY

Our Company supports a worldwide network of Maintenance and Repair Centers. Contact your nearest Maintenance and Repair Centre for replacement parts, service, or information regarding the proper maintenance and repair of your cooking equipment

In order to preserve the various agency safety certification (UL, NSF, ASME/Ntl. Bd., etc.), only factory-supplied replacement parts should be used. The use of other than factory supplied replacement parts will void warranty.



ITEM NO.	PART NO.	DESCRIPTION	QTY.				
			ST-28	ST-42	ST-55	EST-28	ST-28B
1.	ST50010	WHEEL, SLIDE	4	8	8	-	4
2.	FA95007-2	RETAINING RING	4	8	8	-	4
3.	ST50008-1	SLIDE, LHS	1	2	2	-	1
	ST50008-2	SLIDE, RHS	1	2	2	-	1
4.	ST00003-1	PAN, WELDMENT ASSEMBLY	1	-	2	-	1
	ST00003-2	PAN, WELDMENT ASSEMBLY	-	2	-	-	-
5.	STD00002	REAR FOOT ASSEMBLY	2	3	3	2	2
6.	STD50026	ADJUSTABLE FOOT	2	3	3	2	2
7.	KE02080-1	SPLASH SCREEN	1	-	2	-	1
	KE02080-2	SPLASH SCREEN	1	-	2	-	1

## ADDING ADAPTOR TOP TO STAND

These instructions are for mounting an AK adaptor top to a ST-28 stand. The same procedure will be used for ST-42 and ST-55 stands and corresponding adaptor tops.

1. Remove all items from packaging.
2. Remove all protective plastic wrap.



3. Turn kettle upside down.
4. Remove washers, nuts and support brace.
5. Discard support brace.



6. Lift adaptor top and place kettle legs through holes.



7. Replace washers and nuts from kettle. Tighten.



8. Added reducing elbows.



9. Add plumbing nipples.



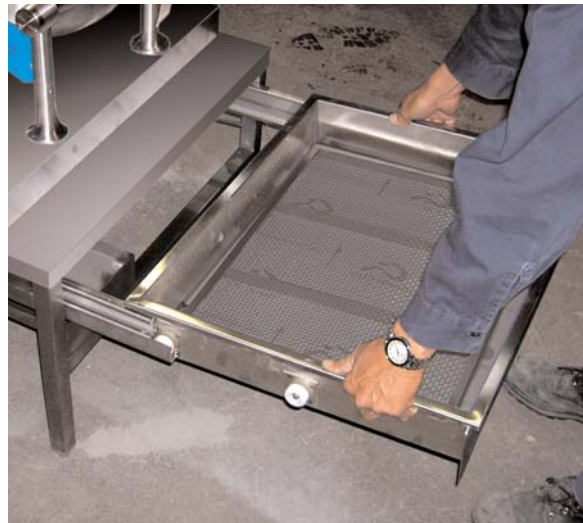
- 10.** Remove drawer and drawer slides.
- 11.** Turn stand upside down.
- 12.** Lift onto adaptor top.
- 13.** Align mounting holes with studs on adaptor top.
- 14.** Fasten with nuts and washers provided.



- 15.** Lower stand onto floor.



- 16.** Lift kettle up.
- 17.** Place stand in position.

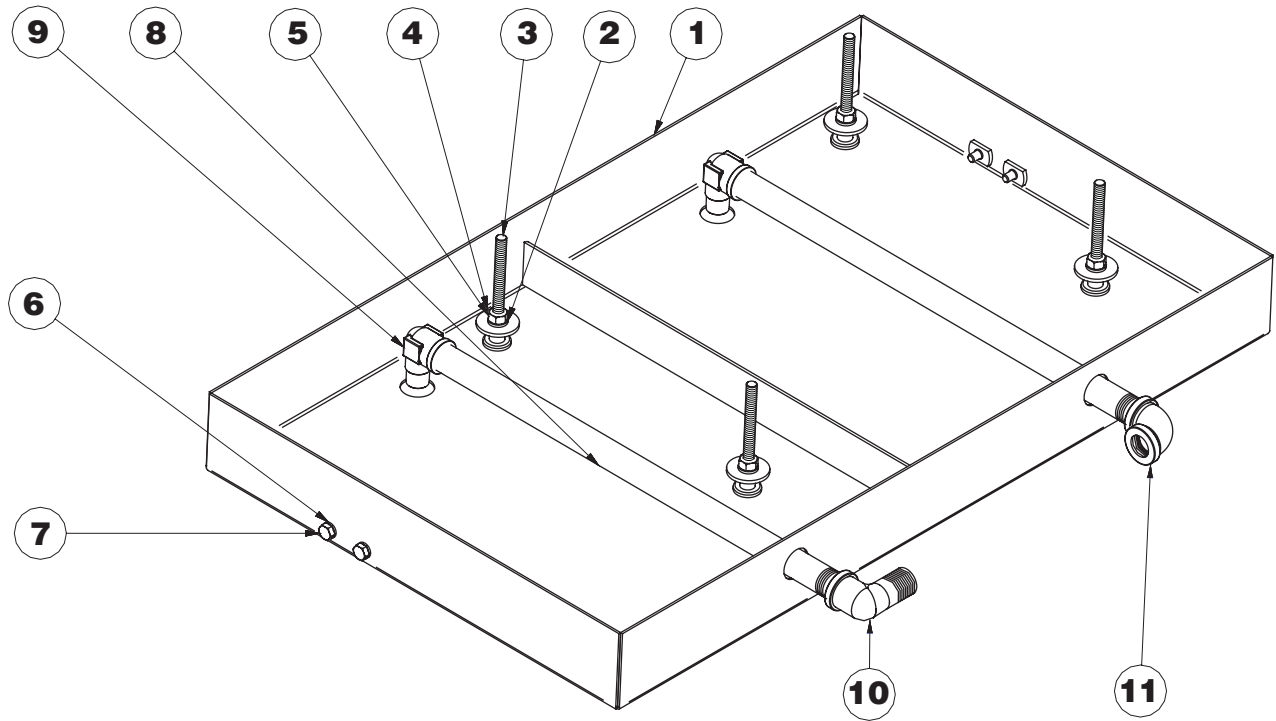


- 18.** Replace drawer slides and drawer.
- 19.** Bolt stand to floor.
- 20.** Add connection plumbing as required.



- 21.** Apply a bead of silicone between adaptor top and stand.

# ADAPTOR TOP ASSEMBLY



PART#	KE003607-1	KE003607-2	KE003607-3	KE003607-4		
<b>MODEL</b>	AK-6	AK-12	AK-20	AK-3		
<b>FOR</b>	KDT-6-T	KDT-12-T	KDT-20-T	KDT-3-T		
1	ST00007-1	1			FALSE TOP WELDMENT	
	ST00007-2		1		FALSE TOP WELDMENT	
	ST00007-3			1	FALSE TOP WELDMENT	
	ST00007-4				1	FALSE TOP WELDMENT
2	FA31030	4	4	4	SPLIT LOCKWASHER, 5/16, SS	
3	KE518903	4	4	4	STUD, 5/16-18 x 3 3/4	
4	FA30079	4	4	4	FLAT WASHER, .406 x 1.25 x 120	
5	FA21024	4	4	4	NUT, 5/16-18	
6	FA31029	4	4	4	SPLIT LOCKWASHER, 1/4, SS	
7	FA11257	4	4	4	HEX BOLT, 1/4-20 x 5/8, SS	
8	N0440G16.5	2			NIPPLE, 1/2"	
	N0440G15		2		NIPPLE, 1/2"	
	N0440G12			2	NIPPLE, 1/2"	
	N0440G16.5				2	NIPPLE, 1/2"
9	KE603610	2	2	2	BRASS REDUCING, 1/2" FNPT x 3/8" MNPT	
10	FI05025	1	1	1	ELBOW, 90° STREET, (FIP x MIP)	
11	FI05216	2	2	2	ELBOW, 90°, (FIP x FIR)	