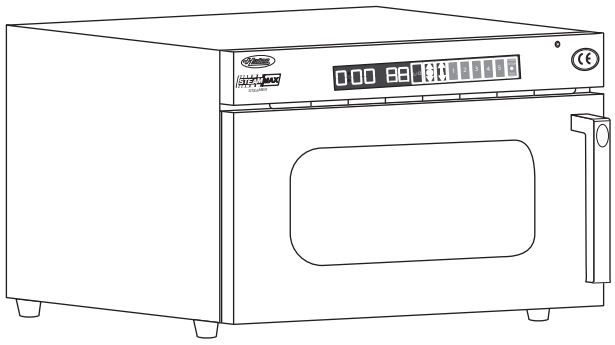
Electric Steamer

STM-4G Series

Installation & Operating Manual

I&W #07.05.188.00



This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow the instructions contained in this manual may result in serious injury. If you're unable to understand the contents of this manual, please bring it to the attention of your supervisor. Do not operate this equipment unless you have read and understood the contents of this manual.

Este manual contiene importante información sobre seguridad concerniente al mantenimiento, uso y operación de este producto. Cualquier falla en el seguimiento de las instrucciones contenidas en este manual puede resultar en un serio daño. Si usted no puede entender el contenido de este manual por favor pregunte a su supervisor. No opere este equipo al menos que haya leído y comprendido el contenido de este manual.

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IMPORTANT OWNER INFORMATION

Record the model number, serial number (identification decal located on the back of the unit), voltage and purchase date of your unit in the spaces provided. Please have this information available when contacting Hatco for service assistance.

Model No. _____

Serial No. _____

Voltage _____

Date of Purchase _____

Telephone: (414) 671-6350

Fax: (414) 671-3976

Additional information can be found by visiting our web site at **www.hatcocorp.com**

INTRODUCTION

The Hatco STM-4G Electric Steamer is specially designed for cooking, reheating, defrosting, and bottling foods with steam. Inside the sealed cabinet of the Electric Steamer, steam is allowed to penetrate foods from all sides, heating foods evenly and thoroughly. Steam prevents foods from drying out so food remains moist and juices are not lost. Cooking with steam brings out the distinct flavor of the food retaining the food's true taste. The Electric Steamer is a healthier cooking alternative to conventional methods.

Hatco Electric Steamer may also be used to disinfect containers, kitchen utensils and other items.

This manual provides the installation, safety and operating instructions for the Electric Steamer unit. We recommend all installation, operating and safety instructions appearing in this manual be read prior to installation or operation of your Electric Steamer unit. Safety instructions that appear in this manual after a warning symbol ⚠ and the words **WARNING** or **CAUTION** printed in bold face are very important. ⚠ **WARNING** means there is the possibility of serious personal injury or death to yourself or others. ⚠ **CAUTION** means there is the possibility of minor or moderate injury. **NOTICE** signifies the possibility of equipment or property damage only.

Hatco Electric Steamer units are a product of extensive research and field testing. The materials used were selected for maximum durability, attractive appearance and optimum performance. Every unit is thoroughly inspected and tested prior to shipment.

IMPORTANT SAFETY INFORMATION

IMPORTANT! Read the following important safety information to avoid personal injury or death, and to avoid damage to the equipment or property.

⚠ WARNINGS

⚠ **To prevent electrical shock or injury, turn the power switch OFF, disconnect the unit from the power source and allow to cool before performing any maintenance.**

⚠ **For safe and proper operation plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size. Install the proper electrical outlet if needed.**

⚠ **This appliance is not jet-proof construction. To assure safe and proper operation do not use jet-clean-spray to clean this appliance.**

⚠ **The appliance is not waterproof. To avoid electrical shock or personal injury, DO NOT submerge in water. Do not operate if it has been submerged in water.**

⚠ **To avoid electrical shock or personal injury, DO NOT insert into the unit a water tank that is wet on the outside.**

⚠ **To prevent any injury, discontinue use if power cord is frayed or worn.**

⚠ **To prevent any injury or damage to the unit do not pull unit by power cord.**

⚠ **If the power supply cord is damaged, it must be replaced by Hatco, an Authorized Service Agent, or a person with similar qualifications to avoid a hazard.**

⚠ **This appliance is not suitable or designed for operation on ships, airplanes, tourism cars, or similar locations. A qualified electrician must evaluate the risk of operation to avoid personal injury or damage to the appliance.**

⚠ **Hot steam will escape from cabinet when door is opened and injury may occur if user comes in contact with steam or inside of steam oven cabinet wall.**

⚠ **To assure safe and proper operation additional cleaning may be required depending upon products being thawed and local codes applying to sink thawing techniques.**

⚠ **To avoid the risk of injury, scalding or damage to the appliance DO NOT heat food in sealed jars or tins. Pressure will build up inside them and explode.**

⚠ **The unit must be transported in an upright position. The water must be drained from the unit. Failure to do so may result in damage to the unit or personal injury.**

⚠ **To avoid any injury or damage, the steamer must only be serviced by qualified personnel.**

⚠ **If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 414-671-6350 or International fax 414-671-3976.**

⚠ **This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Replacement Parts when service is required.**

⚠ **Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.**

IMPORTANT SAFETY INFORMATION

⚠ CAUTIONS

⚠ **To avoid injury or damage to the unit DO NOT move or relocate the unit while it contains any food product or water in the tank.**

⚠ **Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.**

⚠ **To avoid unsafe conditions do not mix products that may contaminate each other during thawing process.**

⚠ **For safe and proper operation do not place food product directly onto bottom of unit. Use of a perforated pan is recommended for holding food product.**

⚠ **Do not place anything on top of the unit; doing so could damage the unit or subject personnel to possible injury.**

⚠ **Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 21°C (70°F) and a maximum of 29°C (85°F).**

⚠ **To avoid the risk of injury, use caution not to spill hot food contents when removing containers from unit.**

⚠ **To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and contents.**

⚠ **Do not fill with water above or beyond the maximum water line (1 liter) on the water tank or damage may occur to the unit.**

NOTICES

To assure proper operation and to prevent lime and scale buildup inside the unit, use distilled water or water that has been treated to prevent scale build-up.

Ensure the water tank is empty after each days use to prevent sediment build up in the appliance.

Do not use harsh chemicals such as bleach or cleaners containing bleach. Also avoid the use of scouring pads, hard brushes, or steel wool as they may damage the surface of the appliance.

Cleaning and sanitizing is recommended at the end of each days use.

Do not use cleaning products containing aliphatic compounds as these could cause the seals to swell.

Use only vinegar or citric acid based descaling agents or descaling tablets to descale the appliance.

Use only non-abrasive cleaners with non-abrasive sponges or cloths. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

Do not use a steam cleaner to clean the outside of this appliance. Pressurized steam could cause permanent damage to the surface and penetrate the electrical components causing the appliance to short circuit.

Do not store cooked food in appliance for long periods of time. The moisture in the food can lead to corrosion in the appliance.

Use only suitable containers that are heat and steam resistant to 100°C (212°F).

STM-4G MODEL

Hatco's Electric Steamer produces steam in an enclosed cabinet for cooking, reheating, defrosting, or bottling of food products. When the oven door is closed a seal is formed. The sealed oven cabinet captures the steam and monitors the cabinet temperature with an internal thermostat. To avoid pressure buildup, steam is allowed to exit from the front upper vents inside the cabinet. Inside the main cabinet housing are side runners that support cooking pans or racks, and are easily removed for cleaning purposes. An independent cavity holds a removable 1 liter (.3 gal.) water tank, essential for the steam process. The steam oven has a outer drip tray to collect condensation that may accumulate on the door during operation.

The Electric Steamer comes equipped with a condensation pan to collect excess moisture inside the cabinet underneath the cooking pan(s), a stainless steel perforated pan and a metal rack for holding solid containers. Other pan options are available.

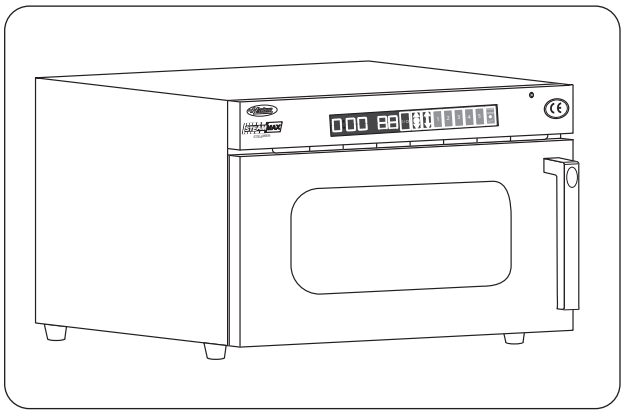


Figure 1. Electric Steamer Model STM-4G

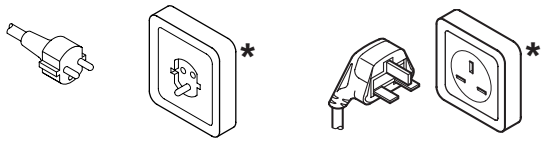
SPECIFICATIONS

PLUG CONFIGURATIONS

Units are supplied from the factory with an electrical cord and plug. Plugs are supplied according to the applications. (See Figure 2.)

⚠ WARNING

For safe and proper operation plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size. Install the proper electrical outlet if needed.



*Receptacle not supplied by Hatco.

Figure 2. Plug Configurations

ELECTRICAL SPECIFICATIONS

Voltage	Hertz	Kilowatts (kW)	Amps	Shipping Weight
230V (CE)	50/60	2.0	8.7	21 Kg

DIMENSIONS

Model	Width (A)	Depth (B)	Height (C)
STM-4G	595 mm (23½")	460 mm (18")	445 mm (17½")

Interior Dimensions:

336 mm (13¼") W x 273 mm (10¾") D x 235 mm (9¼") H

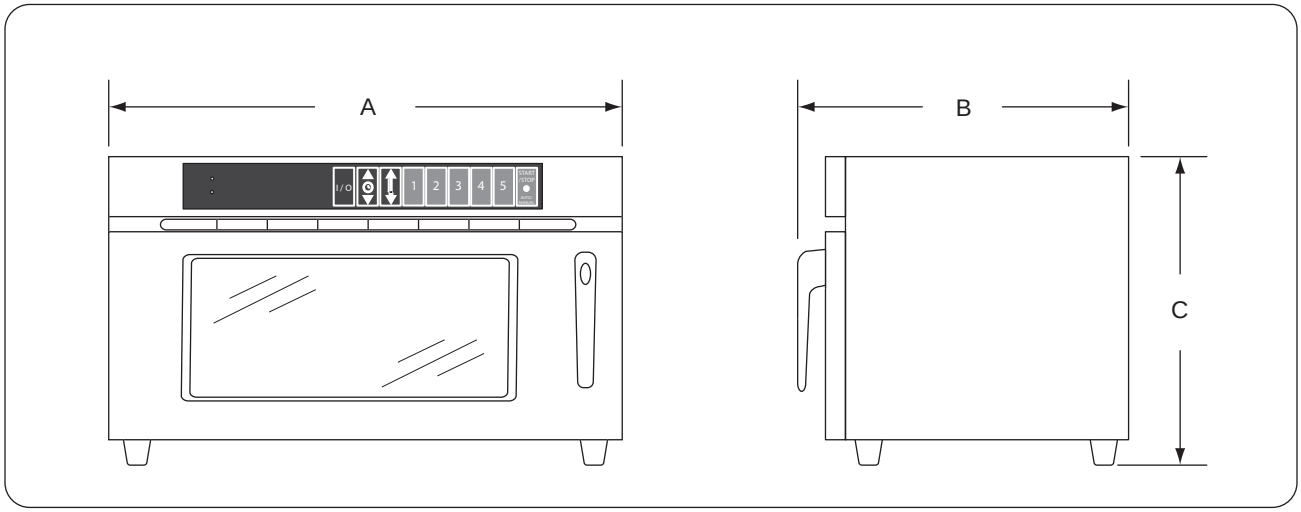


Figure 3. Dimensions

UNPACKING

The Electric Steamer is shipped with most components installed and ready for operation. The following installation instructions must be performed before plugging in and operating the unit.

1. Remove unit and information packet from box.
2. Remove all contents from inside the unit.
3. Remove tape and protective film from all surfaces of unit and contents.

LOCATION

Transport the unit to a suitable location and place on a flat, level surface.

⚠ WARNING

The unit must be transported in an upright position. The water must be drained from the unit. Failure to do so may result in damage to the unit or personal injury.

⚠ CAUTION

To avoid any injury or damage locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and contents.

⚠ WARNING

This appliance is not suitable or designed for operation on ships, airplanes, tourism cars, or similar locations. A qualified electrician must evaluate the risk of operation to avoid personal injury or damage to the appliance.

⚠ CAUTION

To avoid injury or damage to the unit DO NOT move or relocate the unit while it contains any food product or water in the tank.

⚠ CAUTION

Do not place anything on top of the unit; doing so could damage the unit or subject personnel to possible injury.

⚠ CAUTION

Unit is not weatherproof. For safe and proper operation the unit must be located indoors where the ambient air temperature is a minimum of 21°C (70°F) and a maximum of 29°C (85°F).

PLUMBING

Water Auto Fill (Recommended for Commercial Use)

The unit is equipped with an Auto Fill feature that eliminates having to manually fill the water tank.

To use the Auto Fill feature, the valve located at the rear of the unit must be connected to the closest tap water supply using the connector pipe included with the unit.

NOTE: For commercial use, it is recommended to install the supplied water filter in the water line to prevent scale buildup.

1. Connect 6 mm (.25") plastic tubing to the inlet side of the Everpure™ IN-10 water treatment filter supplied.
2. Connect another piece of 6 mm (.25") tubing from the outlet of the filter to the inlet water fitting on the back of the steamer.

INSTALLATION

SET-UP

The Electric Steamer comes equipped with the following (See Figure 4):

- two side runners, left and right
- one metal rack
- one stainless steel condensation pan
- one ¼ size perforated stainless steel food pan (optional different size pans are available, both perforated and solid)
- one drip tray
- one water drain floating disc and cover
- removable water tank and cover
- one power cord with CEE 7/7 Schuko plug
- one Everpure™ IN-10 water filter/scale control cartridge

1. Install the white floating disc with the locating pin positioned in the drain hole in the center bottom of the cabinet. Install the cover over the disc. (See Figure 5.)

2. Install the left and right side runners. Make sure the rear tip of the runner engages the mounting hole in the back of the cabinet, then slide the mounting tab over the locating pin and push down to secure. (See Figure 6.)

3. Insert the rack into the side runners.

4. Place the perforated pan onto the rack or slide it into the side runners.

5. Place the condensate pan in the bottom of the cabinet.

6. Connect an 8 mm (.32") plastic tube to the fitting at the rear of the drip tray for draining water. Route the tubing to a sink or floor drain.

7. Install the drip tray into the outside bottom of the cabinet. (See Figure 4.)

8. Remove the water tank by pulling it straight out of the cabinet. Rinse the water tank and cover thoroughly using hot water. When rinsing the water tank for the first time, do not use any cleaning products. Never use scouring pads or hard brushes.

   Thoroughly dry the inside and outside of the water tank. Install the cover onto the tank and place tank into the cavity.

⚠ WARNING

To avoid electrical shock or personal injury, DO NOT insert into the unit a water tank that is wet on the outside.

9. Plug the electrical cord into the back of the unit. Plug unit into an electrical outlet of the correct voltage, size and plug configuration. See *ELECTRICAL SPECIFICATIONS* for details.

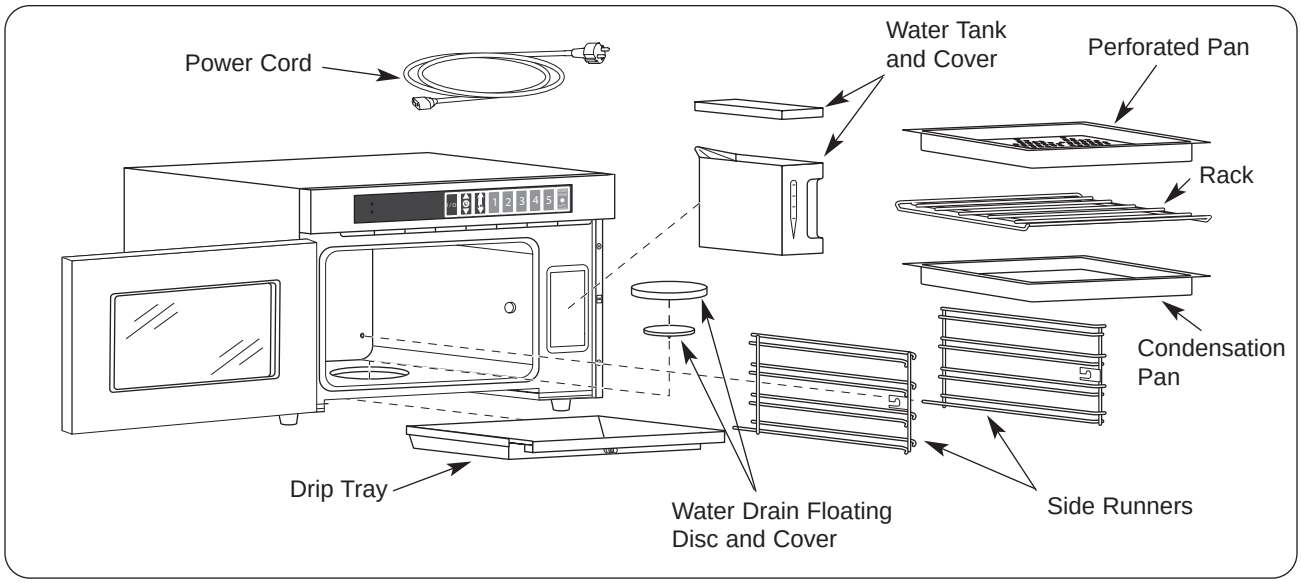


Figure 4. Steamer Components

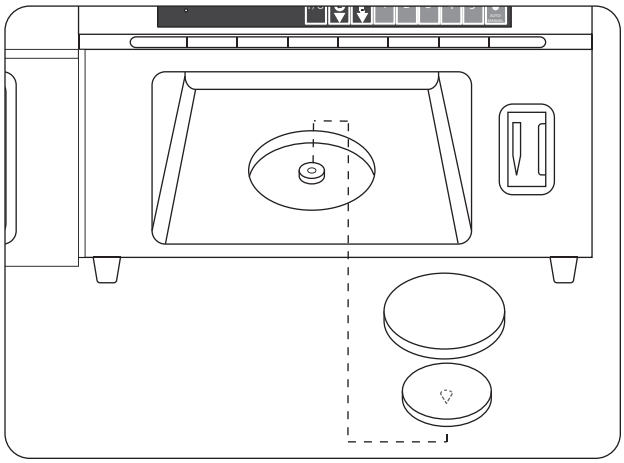


Figure 5. Water Drain Floating Disc and Cover

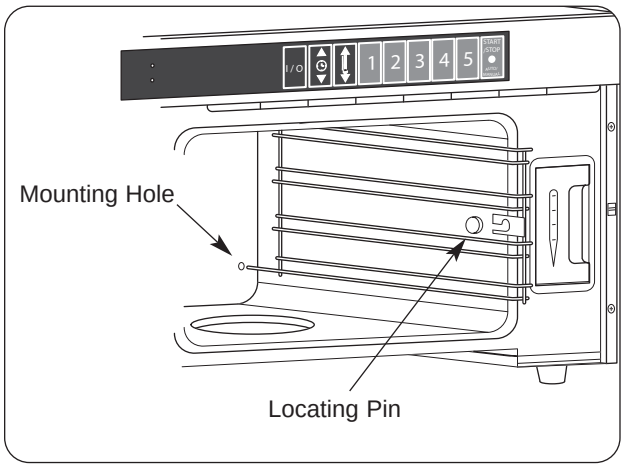


Figure 6. Side Runner Installation

OPERATION

CONTROL PANEL

The Electric Steamer's front control panel digitally displays the temperature and timer which are set with separate (+/-) function buttons.

The steam oven has a START/STOP button for the cook cycle. The START/STOP button is also used to interrupt operation during a set program without having to turn the unit off (opening and closing the steam oven door will have the same affect.) The ON/OFF button controls the power to the Electric Steamer. The display is illuminated when the unit is on, and is dark when the unit is off.

- Temperature display shows the internal cabinet temperature unless the (+/-) Temperature button was recently pressed.
- Temperature and cook time cannot be changed during the programmed operation unless the START/STOP button is pressed.
- When starting a programmed setting, the timer will not begin to count down until the steam oven cabinet has reached the programmed temperature setting.

During the operation of the Electric Steamer the Temperature display will sometimes show the following symbols:

- The safety lock symbol will flash in the temperature display when the oven door is opened during a set program. (See Figure 7.) The symbol will disappear when the oven door is closed.
- When the water level is too low, the low water symbol will appear in the display (See Figure 8), the unit will beep and the operation will stop. The water tank will have to be refilled before continuing to use the steam oven.
- When in the Auto Fill mode, the word AUTO will appear in the display. (See Figure 7.)

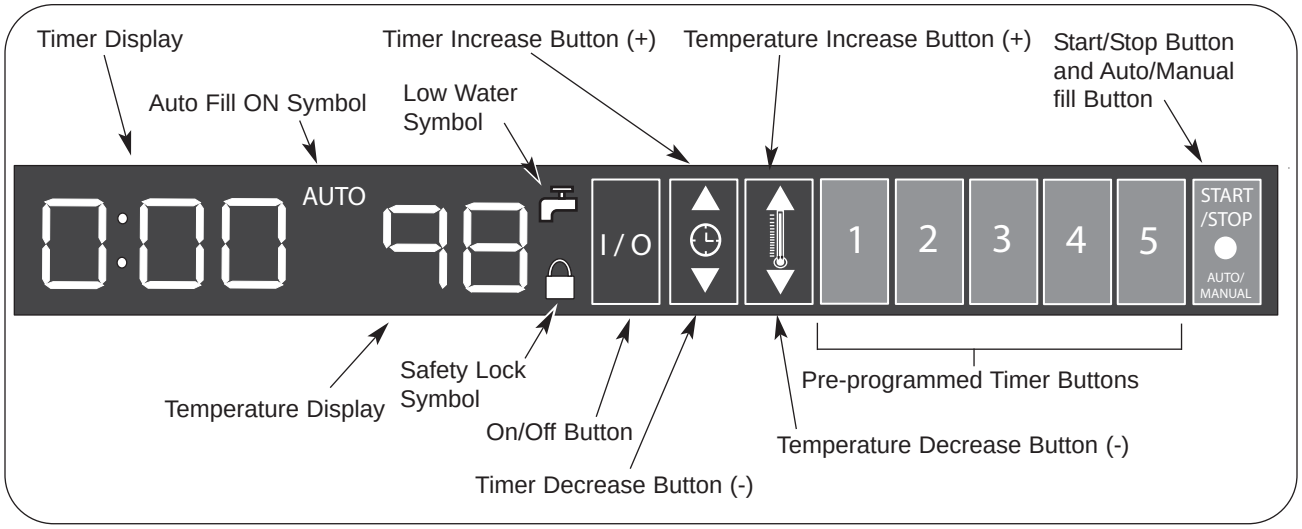


Figure 7. Control Panel

WATER - MANUAL FILL

⚠ CAUTION

Do not fill with water above or beyond the maximum water line (1 liter) on the water tank or damage may occur to the unit.

NOTICE

To assure proper operation and to prevent lime and scale buildup inside the unit, use distilled water or water that has been treated to prevent scale build-up.

1. Remove and fill water tank to an appropriate level (1 liter) between the minimum and maximum water lines located on the water tank. Use both hands when carrying a full water tank. (See Figure 8.)

2. Completely dry the outer surface of the water tank and place water tank fully inside the cavity until it connects. *Take care not to let any water spill out*.

⚠ WARNING

To avoid electrical shock or personal injury, DO NOT insert into the unit a water tank that is wet on the outside.

3. Wipe away any water that may be on the floating disc. (See Figure 5.)

WATER - AUTO FILL (RECOMMENDED FOR COMMERCIAL USE)

NOTE: Auto boiler drain occurs when the power is switched off. The drain valve will be turned on for 1 minute to drain all the water/descaling agent in the boiler to the drip pan and drain hose. There may be some "noise" from the drain valve when the boiler runs out of water and is empty.

1. Make sure water line is properly connected to the water supply.

NOTE: A hose is recommended to be connected to the drip pan for drainage.

2. Open the door, press and hold the Start/Stop button for two seconds until AUTO appears in the display. (See Figure 8.) Release the Start/Stop button and close the door.

NOTE: When the unit is turned on, it will default to Manual Fill mode. Repeat step 2 to switch to Auto Fill mode. Once set in Auto mode, the unit will stay in Auto mode unless it is unplugged from the power source.

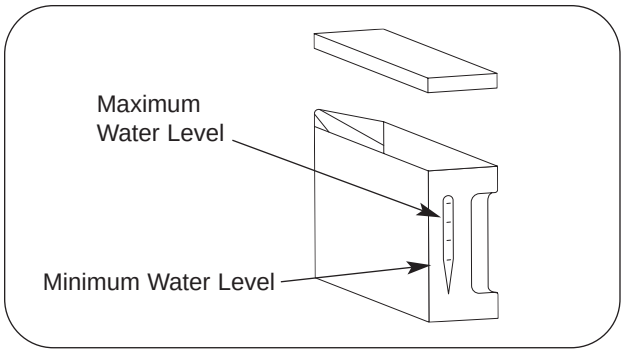


Figure 8. Water Level

PROGRAMMING THE BUTTONS 1 - 5

The Steamer comes with the following factory presets:

Button	Temperature	Minutes
1	95°C	5
2	100°C	6
3	100°C	7
4	100°C	8
5	100°C	9

To reprogram a menu button:

1. Press and hold the I/O Power button for two seconds to turn the Electric Steamer on. Timer display will be at 0:00 and the Temperature display will show the current temperature inside the cabinet when unit is first turned on.

2. Press the desired Program Menu button (1-5).

3. Press the (+) or (-) Timer buttons until the desired time is shown on the Timer Display. Pressing and holding the (+) or (-) Timer button will rapidly increase or decrease the set time.

4. Press the (+) or (-) Temperature buttons until the desired temperature is shown on the Temperature Display. Pressing and holding the (+) or (-) Temperature button will rapidly increase or decrease the set temperature.

5. Press the Program button until a beep is heard, then release the button. The new program is now saved.

6. Repeat steps 2 - 5 for the other 4 buttons.

NOTE: See charts on pages 12-14 for recommended cook times and temperatures.

OPERATION

SUITABLE CONTAINERS

The Electric Steamer comes equipped with one ¼ size perforated stainless steel food pan. Optional different size pans are available, both perforated and solid.

⚠ CAUTION

To avoid unsafe conditions do not mix products that may contaminate each other during thawing process.

NOTICE

Use only suitable containers that are heat and steam resistant to 100°C (212°F).

When choosing the most suitable container for particular food products, take into consideration the following guidelines:

- Perforated pans are ideal for steaming large to medium vegetables. The perforated pan allows the steam to encompass the whole vegetable and cook evenly and thoroughly.
- When using perforated pans, we recommend placing a solid condensation pan underneath to catch any dripping condensation.

NOTE: Two perforated pans containing different foods should not be used at the same time in the steam oven without being separated by a condensation pan. The integrity of the food taste may be jeopardized with moisture dripping from the pan above.

- Solid shallow pans are recommended for dishes that are more compact such as casseroles, bakes, or foods small in size.
- Foods prepared in deeper pans will take longer to cook.
- Use the metal rack when multiple smaller pans or bottling is needed.
- All containers must be rated to withstand hot steam up to 100°C (212°F) temperatures. Heat resistant glass, ceramics, porcelain, plastic, stainless steel or enamel dishes are all suitable containers.
- Containers with thick sides will lengthen or increase cook times.
- Ensure that at least a 30 mm (1") gap is left between the upper rim of the container and the top of the steam oven. This will allow for sufficient steam to enter into the container.

OPERATION

⚠ CAUTION

Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.

⚠ WARNING

To prevent any injury, discontinue use if power cord is frayed or worn.

⚠ WARNING

To prevent any injury or damage to the unit, do not pull unit by power cord.

⚠ WARNING

If the power supply cord is damaged, it must be replaced by Hatco, an Authorized Service Agent, or a person with similar qualifications to avoid a hazard.

⚠ WARNING

The appliance is not waterproof. To avoid electrical shock or personal injury, DO NOT submerge in water. Do not operate if it has been submerged in water.

⚠ WARNING

To avoid the risk of injury, scalding or damage to the appliance DO NOT heat food in sealed jars or tins. Pressure will build up inside them and explode.

⚠ CAUTION

For safe and proper operation do not place food product directly onto bottom of unit. Use of a perforated pan is recommended for holding food product.

NOTICE

Do not store cooked food in appliance for long periods of time. The moisture in the food can lead to corrosion in the appliance.

NOTICE

Use only suitable containers that are heat and steam resistant to 100°C (212°F).

NOTE: The first time the steam oven is used it will emit more than a normal amount of steam from the appliance.

1. Press and hold the I/O power button to turn the unit on. Make sure door is closed.

2. Press the timer and temperature buttons to achieve the desired settings, or press one of the pre-programmed Menu buttons (1-5).

3. Prepare foods for cooking while allowing steam oven to reach the desired cabinet temperature.

4. Open the steam oven door. The programmed setting will not be lost when the oven door is opened.

⚠ WARNING

Hot steam will escape from cabinet when door is opened and injury may occur if user comes in contact with steam or inside of steam oven cabinet wall.

5. Slide the cooking pan into the side runners of the steam oven cabinet or slide the metal rack into the side runners, and place the containers on the metal rack.

NOTE: Make sure the condensation pan is used in combination with the perforated pan option.

6. Close the steam oven door. Verify that the safety lock symbol has disappeared from the temperature display.

NOTE: After placing the food pans into the steam oven, the cabinet temperature may decrease before starting to increase back to the desired set temperature.

7. Press the START/STOP button to start the cycle.

NOTE: When starting a programmed setting, the timer will not begin to count down until the steam oven cabinet has reached the programmed temperature setting.

Temperature and cook times cannot be changed during the programmed operation unless the START/STOP button is pressed.

8. When the Timer display shows 0:00 an audible tone will sound, signifying the end of a set cooking program.

9. Using proper hand protection, open steam oven door and remove cooking containers.

⚠ CAUTION

To avoid the risk of injury, use caution not to spill hot food contents when removing containers from steam oven.

10. Repeat steps 1-8 to continue to steam, cook, reheat, defrost or bottle food.

NOTE: To terminate the operation during a steam cycle, press the Start/Stop button once. To restart the cycle, press the START/STOP button, then the desired Menu button, and then the START/STOP button again.

NOTE: Opening the door during the steam cycle causes the operation to stop. To resume the steam cycle, close the door.

11. When finished using the Electric Steamer, press and hold the I/O power button until the displays are blank. The steam oven is now off.

Allow unit to cool down before cleaning. Empty any unused water from the water tank and remove any excess water from the steamer. Hatco recommends the Electric Steamer is cleaned and the inside cabinet is fully dry before closing the oven door after use. See *MAINTENANCE* section in this manual for cleaning and care.

NOTE: The steam oven fan will run for a period of time after the program has stopped to cool down the appliance.

STEAMING & COOKING FUNCTION

FOOD	TEMP.	MINUTES
Vegetables		
Cauliflower (florets)	100°C	4-6
Small Broccoli	100°C	12-14
Broccoli	100°C	6-8
Lima-bean	100°C	8-10
Peas	100°C	3-5
Sweet Potato	100°C	20-25
Potatoes (with skin)	100°C	30-35
Carrots (stick)	100°C	6-8
Beetroot (whole)	100°C	10-14
Meat & Sausage		
Chicken Breast	100°C	20-25
Chicken, whole	100°C	6-7
Knuckle of Pork	90°C	2-4
German Sausage	100°C	7-9
Veal Escalope	100°C	6-8
Fish		
Salmon (fillets)	100°C	4-6
Plaice, fillet	85°C	5-7
Monk Fish	85°C	5-7
Braisings		
Macaroni	100°C	25-35
Meatcake	100°C	10-15
Bean		
Harlot Founder First	100°C	10-15
Dry Bean Founder First	100°C	22-25
Rice & Sundries		
Wheat	100°C	10
Rice	100°C	20
Mixed Balsamic & Wild Rice	100°C	16-35
Eggs		
Cooked Slightly	100°C	3-4
Cooked	100°C	5-6
Cooked Squashily	100°C	8-10
Fruit		
Apples/Apples sliced	100°C	3-5
Cherries	100°C	3-4
Rhubarb (halved)	100°C	1-3

Tips on Steaming and Cooking Foods

- Grease suitable containers before using them to cook fish or egg dishes.
- Foods cooked with steam retain their true flavors; therefore foods should not be seasoned until after being cooked.
- Dried foods like pasta or rice must be cooked in liquid.

REHEATING FUNCTION

FOOD	TEMP.	MINUTES
Vegetables		
Cauliflower (florets)	60°C	2
Runner Beans	60°C	2
Kohlrabi	60°C	2
Carrots	60°C	2
Side Dishes		
Dumpling Potatoes (halved)	60°C	3-4
Pasta	60°C	3-4
Rice	60°C	2-3
Fish		
Fish Filet	60°C	2-3
Fish Roulade (halved)	60°C	2-3
Meat & Poultry		
Chicken Schnitzel	60°C	3-5
Meatballs in Sauce	60°C	3-5
Stew	60°C	3-5
Slice Meaty (15 mm thick)	60°C	3-5
Sliced Roulade	60°C	3-5
Plated Meals		
Chicken Fricassee with Rice	60°C	3-5
Roast Pork with Potatoes and Vegetables	60°C	3-4
Spaghetti with Tomato Sauce	60°C	2-3
Soups & Casseroles		
Casseroles	60°C	4-5
Soup	60°C	4-5

Tips on Reheating Foods

- Reheat foods on a flat plate and cover with heat resistant foil or a deeper plate.
- Sauces that are to be served separately, reheat them in a covered dish on their own.

NOTE: The above data is only for reference.

DEFROST FUNCTION				
FOODS	**WEIGHT**	**TEMPERATURE**	**DEFROSTING**	**STANDING TIME**
MEAT				
Cutlets, Chop, Sausage	1 kg (2 lbs.)	60°C	25-35	15-20
Stew	.5 kg (1 lbs.)	50°C	15-20	10-15
Cutlets, Chop, Sausage	.5 kg (1 lbs.)	60°C	30-40	10-15
POULTRY				
Chicken	1 kg (2 lbs.)	60°C	40	15-20
Chicken Drumsticks	.2 kg (.5 lbs.)	60°C	20-25	10-15
Chicken Schnitzel	.5 kg (1 lbs.)	60°C	25-30	10-15
FISH & SEAFOOD				
Fish Fillets	.4 kg (1 lbs.)	60°C	15	10-15
Prawn	.3 kg (1 lbs.)	60°C	4-6	5
VEGETABLES				
Frozen in a Block	.3 kg (1 lbs.)	60°C	20-25	10-15
Frozen in Small Portions	.4 kg (1 lbs.)	60°C	15	8-10
FRUIT				
Apple Sauce/Stewed Apples	.3 kg (1 lbs.)	60°C	20-25	10-15
Berries	.3 kg (1 lbs.)	60°C	8-10	10-12
DAIRY PRODUCTS				
Cheese	.3 kg (1 lbs.)	60°C	20	10
Cream	.1 kg (.2 lbs.)	60°C	15	10-15
BAKING				
Puff Pastries	---	---	10-12	10-15
Yeast Buns	.3 kg (1 lbs.)	60°C	10-15	10-15
Bread	---	100°C	6-7	1-2
Bread Rolls	---	100°C	10-12	10-15

NOTE: The above data is only for reference.

Tips on Defrosting Foods

- The perforated pan is recommended for use in the defrosting process, especially for all meats. The condensation pan must be used underneath the perforated pan to catch the thawing liquids from the meats above. Defrosted liquids should be discarded immediately and the container washed before next use.
- All meat and poultry should be fully defrosted before cooking.
- Fish does not need to be fully defrosted before cooking. Defrost so that the surface of the fish is sufficiently thawed to take seasoning.
- Remove any packaging from frozen foods before defrosting.
- Do not refreeze food once it has been thawed.
- Halfway through the defrosting time it is recommended to turn, stir, or separate clumps of food.
- Allow food to stand at room temperature at the end of the defrosting time. This standing time is necessary to ensure that the food is fully defrosted right through to the core.
- Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.
- Ensure clumps of frozen foods are broken up first so that they cook evenly.

COOK UNIVERSAL FUNCTION		
PRODUCE	**TEMP.**	**MINUTES****
Fruit		
Apples	90°C	50
Applesauce/Stewed Apples	90°C	65
Red/Black Currants	80°C	50
Gooseberries	80°C	55
Fruit with Stones	85°C	55
Vegetables		
Beans	100°C	120
Gherkins	90°C*	55

* This temperature is not the same as the recommended temperature.

** The times in this table are for 1.0 liter (34 oz.) jars. If using .5 liter (17 oz.) jars, reduce the time by about 15 minutes. If using .25 liter (8.5 oz.) jars, reduce the time by about 20 minutes.

NOTE: The above data is only for reference.

Tips on Bottling or Canning Foods

- Place the condensation pan on the lowest level inside the steam oven, and the metal rack on the next level above the tray.
- Place a maximum of four prepared jars (all the same size) on the rack, ensuring that they do not touch one another. This allows steam to surround the jars on all sides.
- Make use of residual heat by leaving the jars in the steam oven 30 minutes after it has switched off.
- Cover the jar or jars with a cloth and allow to cool for approximately 24 hours.

MEAL PLANNING TIPS

It is very economical and practical to cook a whole meal at the same time in the Electric Steamer. Cooking durations will vary according to the type of foods.

1. Ensure all food pans will fit inside the steam oven together before proceeding with the steaming process.

⚠ WARNING

Hot steam will escape from cabinet when door is opened and injury may occur if user comes in contact with steam or inside of steam oven cabinet wall.

2. Place the dish with the longest cooking duration in the oven first. Set the timer and temperature according to that particular food. Refer to *OPERATION* and the appropriate food chart.
3. Insert the dish with the second longest cooking time when the timer display is close to the cooking duration of that food. Repeat for the next dish.

At the end of the longest cooking duration all foods will be complete and ready to serve.

BLANCHING

The steam oven is a convenient way to blanch vegetables and fruit to prepare them for freezing.

1. Place the prepared vegetables or fruit into a perforated cooking container.
2. Set a duration of 1 minute and confirm the selection.
3. After blanching duration is complete. Remove and plunge the food product into cold water to ensure rapid cooling.
4. Drain the food product thoroughly and prepare to freeze.

DISINFECTING

Steam is an excellent source for disinfecting cooking containers and utensils.

NOTE: Ensure the product to be disinfected is declared by the manufacturer to be heat resistant up to 100°C (212°F) before continuing.

1. Place the condensation tray on the lowest side runner of the steam oven. Insert the metal rack on the next level above the condensation tray.
2. Dismantle, clean and thoroughly rinse the items to be disinfected. Place the items on the metal rack ensuring that they do not touch each other. This will allow the hot steam to encompass the items from all sides.
3. Set the timer display to 30 minutes and confirm the selection.
4. Remove items from the steam oven and dry with a fresh clean towel. If assembly is required all components must be completely dry before reassembling, to keep them germ free.

GENERAL

The Hatco Electric Steamer ovens are designed for maximum durability and performance, with minimum maintenance.

CLEANING

Hatco recommends cleaning the Electric Steamer after each days use. Allow the steam oven to cool down to a safe temperature before cleaning.

NOTE: Do not close the door after cleaning until the inside oven cavity is completely dry.

NOTE: Unplugging the appliance from the power outlet will erase all menu programs and require reprogramming of the unit.

⚠ WARNING

To ensure safe and proper operation additional cleaning may be required depending upon products being thawed and local codes applying to sink thawing techniques.

⚠ WARNING

This appliance is not jet-proof construction. To assure safe and proper operation do not use jet-clean-spray to clean this appliance.

NOTICE

Do not use a steam cleaner to clean the outside of this appliance. Pressurized steam could cause permanent damage to the surface and penetrate the electrical components causing the appliance to short circuit.

NOTICE

Do not use harsh chemicals such as bleach or cleaners containing bleach. Also avoid the use of scouring pads, hard brushes, or steel wool as they may damage the surface of the appliance.

NOTICE

Cleaning and sanitizing is recommended at the end of each days use.

NOTICE

Use only non-abrasive cleaners with non-abrasive sponges or cloths. Abrasive cleaners could scratch the finish of your unit marring its appearance and making it susceptible to soil accumulation.

NOTICE

Do not use cleaning products containing aliphatic compounds as these could cause the seals to swell.

NOTICE

Ensure the water tank is empty after each days use to prevent sediment build up in the appliance.

NOTICE

Use only vinegar or citric acid based descaling agents or descaling tablets to descale the appliance.

Oven Interior

Removing the side runners from the inside of the oven cavity will make cleaning the oven interior easier.

1. Pull the side runner toward the steam oven opening, and remove the side runner from the oven wall. (See Figure 6.)

2. With a mild solution of household dish soap and water, use a non abrasive sponge or cloth to wipe the interior clean. Use the same solution to wipe the side runners, roof seal, drip channel, inside of the door, and the independent water cavity. (Side runners may be cleaned in a dishwasher if available.)

NOTE: If steam oven interior is discolored from bad water quality, use a proprietary wet cloth and a citric acid based descaling agent to remove stains.

NOTE: The water drain floating disc and cover will require use of a periodic cleaning agent to remove water deposits.

3. Wipe the oven interior with clean water and thoroughly dry. Ensure no cleaning product residue is remaining on the steam oven.

NOTE: The door seal can become porous and cracked over time. If this happens the door assembly will need to be replaced.

4. Install the left and right side runners. Make sure the rear tip of each runner engages the mounting holes in the back of the cabinet, then slide the mounting tabs over the locating pins and push down to secure. (See Figure 6.)

MAINTENANCE

Water Container

1. Remove water tank from the water tank cavity.
2. Remove cover from water tank for cleaning before using the Electric Steamer for the first time.
3. Rinse the water tank and cover thoroughly by hand using hot water.
4. Before placing water tank back into the cavity, wipe outside of water tank until dry.

⚠ WARNING

To avoid electrical shock or personal injury, DO NOT insert into the unit a water tank that is wet on the outside.

Boiler Cleaning

NOTE: Hatco recommends connecting a hose to the drip pan for drainage.

NOTE: The amount of mineral content in the water and how often the unit is operated will dictate how often the boiler requires cleaning. It is recommended that home users perform this procedure monthly and commercial users perform this procedure weekly. Hard water usage will require that the boiler be cleaned more frequently.

1. Leave power cord connected to the power supply and turn the unit off and allow to cool. The boiler will now begin draining.
2. Remove any pans or racks from the inside.
3. Fill the water tank with proper mixture of citric acid based descaling agents, or descaling tablets and water or vinegar to descale appliance.
4. Turn unit On. Start the steam cycle for one minute at 50°C.
5. When steam starts coming out, immediately press the Start/Stop button to stop the cycle and open the door to cool the unit. Descaling agent will now stay inside the boiler tank. Allow descaling agent to soak for 15 minutes.
6. Turn the power Off and the boiler will now drain the descaling agent.
7. Repeat this procedure with water only, until discharge is clear.

NOTE: Auto boiler drain occurs when the power is switched off. The drain valve will be turned on for 1 minute to drain all the water/descaling agent in the boiler to the drip pan and drain hose. There may be some "noise" from the drain valve when the boiler runs out of water and is empty.

Oven Exterior

1. With a mild solution of household dish soap and water, use a non abrasive sponge or cloth to wipe the exterior clean.
2. Wipe the oven exterior with clean water and thoroughly dry.

⚠ WARNING

If service is required on this unit, contact your Authorized Hatco Service Agent, or contact the Hatco Service Department at 414-671-6350 or International fax 414-671-3976.

⚠ WARNING

This product has no "user" serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized Hatco Service Agents and Genuine Hatco Replacement Parts when service is required.

⚠ WARNING

Genuine Hatco Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in Hatco equipment. It is essential to use Hatco Replacement Parts when repairing Hatco equipment. Failure to use Hatco Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.

TROUBLESHOOTING GUIDE

⚠ WARNING
To avoid any injury or damage, the steamer must only be serviced by qualified personnel.

⚠ WARNING
To prevent electrical shock or injury, turn the power switch OFF, disconnect the unit from the power source and allow to cool before performing any maintenance.

Symptom	Probable Cause	Corrective Action
HOME USER		
Water tank is filled, power is ON, but no steam is generated.	Check valve at water tank is stuck.	Make sure check valve is not stuck.
		Water tank not fully seated in cavity.
Water tank is filled, “Low Water” symbol is lit.	Floating magnet within the water tank is stuck.	Clean the tank interior or replace the tank.
COMMERCIAL USER		
Unit is connected to water supply, but no steam is generated.	Water supply is turned off.	Turn on water supply.
	The connection pipe is bent or kinked.	Straighten connection pipe or replace it.
	Wire mesh screen at inlet is clogged.	Clean the mesh screen.
	Steaming cycle has not been started.	Push Start button.
“Low water indicator” symbol is lit.	Unit is set in “Manual mode”.	Open door, press and hold Start button for two seconds to switch to Auto Fill mode.
ALL USER’S		
No power.	Power cord is not plugged in to back of unit or electrical outlet.	Plug power cord into unit and electrical outlet.
	Internal thermal fuse tripped.	Allow the unit to cool down, then press the Power button to turn the unit on. If the problem persists, contact your local Authorized dealer for service.
	The unit is not turned on.	Press the I/O Power button to turn the unit on.
Excessive water accumulating in the bottom of the steamer.	Floating disc not installed properly.	Install floating disc with locating pin seated properly in the center drain hole.
	Floating disc cover plate holes are clogged.	Clean cover plate.
Door is closed but the “Safety Lock” symbol is flashing in the display.	Door sensor is inoperable.	Contact your local Authorized dealer for service.

ACCESSORIES

EVERPURE™ MODEL IN-10 WATER FILTER

The optional high capacity in-line water filter is NSF certified for Class 1 taste and odor reduction. When mounted in the water line, the filter reduces lime deposits and scale build-up. For cold water usage only. Hatco part number X03.05.098.00.

1/4 SIZE PERFORATED STAINLESS STEEL FOOD PAN

¼ size perforated stainless steel food pans are available for added convenience. (See Figure 9.)

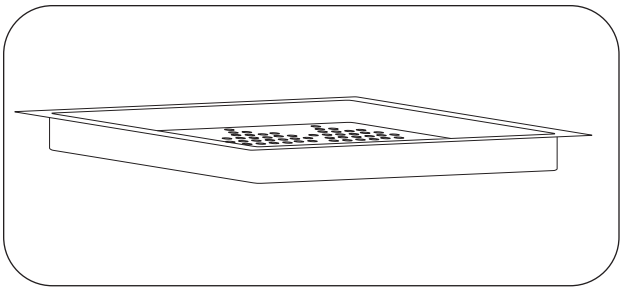


Figure 9. 1/4 Size Perforated Stainless Steel Food Pan

HATCO LIMITED WARRANTY

1. PRODUCT WARRANTY

Hatco warrants the products that it manufactures (the "Products") to be free from defects in materials and workmanship, under normal use and service, for a period of one (1) year from the date of purchase when installed and maintained in accordance with Hatco's written instructions or 18 months from the date of shipment from Hatco. Buyer must establish the product's purchase date by returning Hatco's Warranty Registration Card or by other means satisfactory to Hatco in its sole discretion.

Hatco warrants the following Product components to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

a) One (1) Year Parts and Labor PLUS One (1) Additional Year Parts-Only Warranty:
Toaster Elements (metal sheathed)
Drawer Warmer Elements (metal sheathed)
Drawer Warmer Drawer Rollers and Slides
Food Warmer Elements (metal sheathed)
Display Warmer Elements (metal sheathed air heating)
Holding Cabinet Elements (metal sheathed air heating)
Built-In Heated Well Elements (metal sheathed)

b) One (1) Year Parts and Labor PLUS Four (4) Years Parts-Only Warranty on pro-rated terms that Hatco will explain at Buyer's request:
3CS and FR Tanks

c) One (1) Year Parts and Labor PLUS Nine (9) Years Parts-Only Warranty on:
Electric Booster Heater Tanks
Gas Booster Heater Tanks

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY, EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT. Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Coated incandescent light bulbs, fluorescent lights, lamp warmer heat bulbs, glass components, Product failure in booster tank, fin tube heat exchanger, or other water heating equipment, caused by liming, sediment buildup, chemical attack or freezing, Product misuse, tampering or misapplication, improper installation, or application of improper voltage.

2. LIMITATION OF REMEDIES AND DAMAGES

Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Hatco's option, to repair or replacement by a Hatco-authorized service agency (other than where Buyer is located outside of the United States, Canada, United Kingdom or Australia in which case Hatco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Hatco reserves the right to accept or reject any such claim in whole or in part. Hatco will not accept the return of any Product without prior written approval from Hatco, and all such approved returns shall be made at Buyer's sole expense. HATCO WILL NOT BE LIABLE, UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES, INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOST PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS OR FROM THE PRODUCTS BEING INCORPORATED IN OR BECOMING A COMPONENT OF ANY OTHER PRODUCT OR GOODS.

NOTES

NOTES

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