

MANUFACTURING  
NUMBERS:

9100480  
9100482  
9100483  
9100486

# *roundup*

by A.J. Antunes & Co. ®

## **MIRACLE STEAMER**

*Models MS-355*



P/N 1010456 Rev. C 08/12



# *Owner's Manual*

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**OWNER INFORMATION**

**General**

The Miracle Steamer produces steam using plain tap water for quick heating and reconstituting of food items. Simple push-button action delivers a fully adjustable impulse of steam. Because the amount of steam is consistent, it removes the guesswork and produces a uniform finished product from one operator to the next.

This manual provides the safety, installation, and operating procedures for the Miracle Steamer. We recommend that all information contained in this manual be read prior to installing and operating the unit.

Your Miracle Steamer is manufactured from the finest materials available and assembled to Roundup’s strict quality standards. This unit has been tested at the factory to ensure dependable trouble-free operation.

**Warranty Information**

Please read the full text of the Limited Warranty in this manual.

If the unit arrives damaged, contact the carrier immediately and file a damage claim with them. Save all packing materials when filing a claim. Freight damage claims are the responsibility of the purchaser and NOT covered under warranty.

The warranty does NOT extend to:

- Damages caused in shipment or damage as result of improper use.
- Installation of electrical service.
- Normal maintenance as outlined in this manual.
- Malfunction resulting from improper maintenance.
- Damage caused by abuse or careless handling.
- Moisture damage to electrical components.
- Damage from tampering with, removal of, or changing any preset control or safety device.

**IMPORTANT! Keep these instructions for future reference. If the unit changes ownership, be sure this manual accompanies the equipment.**

## OWNER INFORMATION (continued)

### Service/Technical Assistance

If you experience any problems with the installation or operation of your unit, contact your Authorized Service Agency. They can be found in the service agency directory packaged with the equipment.

Fill in the information below and have it handy when calling your Authorized Service Agency for assistance. The serial number is on the specification plate located on the rear of the unit.

Purchased From: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Mfg. No.: \_\_\_\_\_

Refer to the service agency directory and fill in the information below:

Authorized Service Agency

Name: \_\_\_\_\_

Phone No.: \_\_\_\_\_

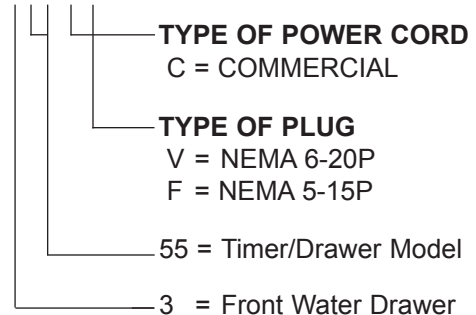
Address: \_\_\_\_\_

Use only genuine Roundup replacement parts in this unit. Use of replacement parts other than those supplied by the manufacturer will void the warranty. Your Authorized Service Agency has been factory trained and has a complete supply of parts for this unit.

You may also contact the factory at **1-877-392-7854** or **1-630-784-1000** if you have trouble locating your Authorized Service Agency.

### Model Designation

#### MS-355XX



## IMPORTANT

**A.J. Antunes & Co. reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.**

## IMPORTANT SAFETY INFORMATION (continued)

In addition to the warnings and cautions in this manual, use the following guidelines to safely operate the unit.

- Read all instructions before using equipment.
- For your safety, the equipment is furnished with a properly grounded cord connector. Do NOT attempt to defeat the grounded connector.
- Install or locate the equipment only for its intended use as described in this manual. Do NOT use corrosive chemicals in this equipment.
- Do NOT operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the nearest Roundup Authorized Service Agency for service.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

The following warnings and cautions appear throughout this manual and should be carefully observed.

- Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.
- The equipment should be grounded according to local electrical codes to prevent the possibility of electrical shock. It requires a grounded receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- **WARNING ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS INJURY OR DEATH.**
  - Electrical ground is required on this unit.
  - Do NOT modify the power supply cord plug. If it does not fit the outlet, have a proper outlet installed by a qualified electrician.
  - Do NOT use an extension cord with this appliance.
  - Check with a qualified electrician if you are unsure if the unit is properly grounded.

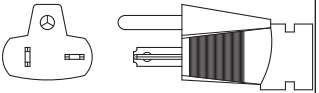
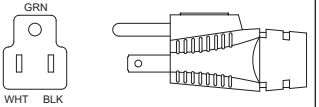
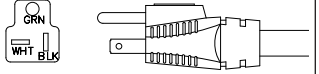
- This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person.
- Do NOT clean this appliance with a water jet.
- Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.
- To ensure proper steaming characteristics, some calcium/mineral deposits must be present on the Generator surface. If, during cleaning, the surface does become free of calcium/mineral deposits, one approved method is to add plain tap water to the surface and allow it to boil off. This will ensure proper steaming characteristics by creating a thin layer of deposits on the surface.
- Chlorides or phosphates in cleaning agents (such as bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty.
- The following tips are recommended for maintenance of your stainless steel equipment,
  - Always use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in direction of metal polish lines.
  - Routine cleaning should be done daily using soap, ammonia detergent, and water.
  - Stains and spots should be removed using a vinegar solution.
  - Finger marks and smears should be rubbed off using soap and water.
  - Hard water spots should be removed using a vinegar solution.

## SPECIFICATIONS

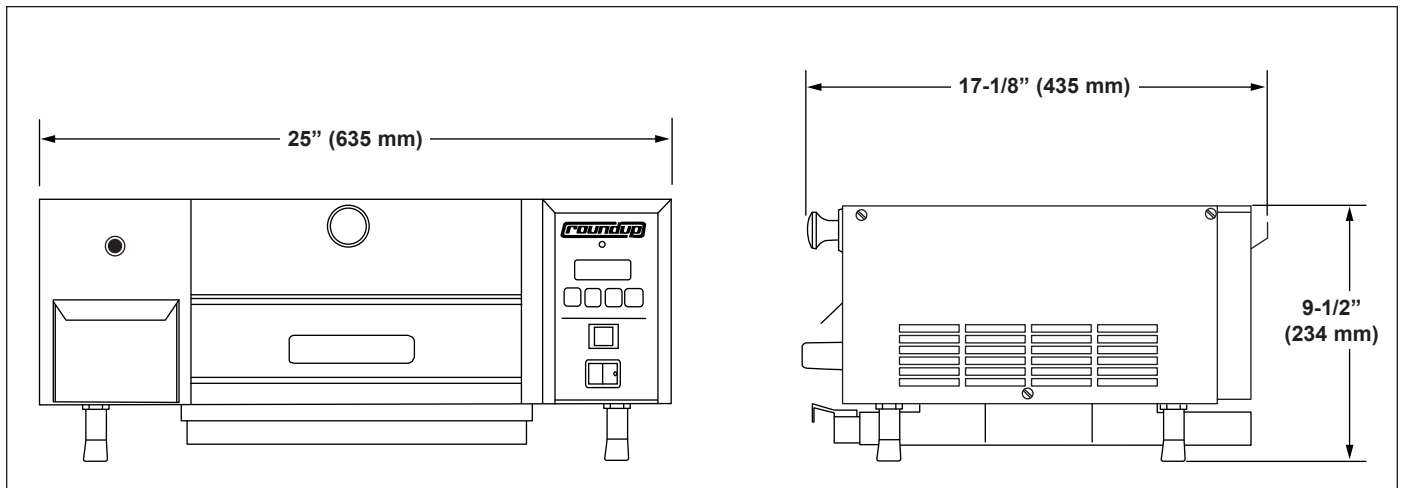
### Electrical Ratings

Model and Mfg. No.	Voltage	Watts	Amps	Hertz
MS-355 9100480	208	3300	15.9	50/60
MS-355 9100482	120	1800	15.0	50/60
MS-355 9100483	120	1800	15.0	50/60
MS-355CV 9100486	230	3300	14.4	50/60

### Electrical Cord & Plug Configurations

Model and Mfg. No.	Description	Configuration
MS-355CV 9100480 9100486	6-20P, 20 Amp., 250 VAC., Non-locking (Assembly Only).	
MS-355CF 9100482	5-15P, 15 Amp., 120 VAC., Non-locking (Assembly Only).	
MS-355 9100483	NEMA 5-20P 20 Amp., 120 Volt Non-locking	

### Dimensions



## INSTALLATION

### Unpacking

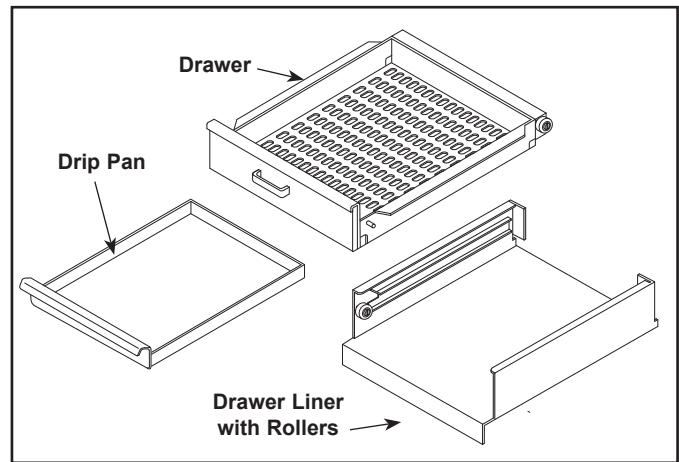
1. Remove the unit and all packing materials from the shipping carton.
2. The unit should come with the items listed below:
  - Owner's Manual
  - Authorized Service Agency Directory
  - Drawer Assembly

**NOTE: If any parts are missing or damaged, contact A.J. Antunes IMMEDIATELY at 1-800-253-2991 or 1-630-784-1000.**

3. Remove all packing materials and protective coverings from the unit.
4. Remove and wash the Drawer, Drawer Liner with Rollers, and Drip Pan (Figure 1) in soap and water. Rinse with clean hot water and allow to air dry.
5. Wipe all surfaces of the unit with a hot, damp cloth.

**NOTE: Do NOT use a dripping wet cloth. Wring out before use.**

6. Re-install all removed parts.





**Figure 1. Washing Parts**



### Equipment Setup



When placing the unit into service, pay attention to the following guidelines:

- Make sure power is off and the unit is at room temperature.
- Do NOT block or cover any openings on the unit.
- Do NOT immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do NOT allow cord to hang over edge of table or counter.

## INSTALLATION (continued)

 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)	 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)
<h3>120 VAC ONLY</h3>	THIS UNIT IS DESIGNED TO OPERATE ON <b>120 VOLTS</b> <b>ONLY</b> . APPLICATION WITH ANY OTHER VOLTAGE SUPPLY COMPLETELY <b>VOIDS ALL</b> <b>WARRANTY</b> . PLEASE CHECK YOUR LINE VOLTAGE BEFORE INSERTING THIS PLUG INTO THE RECEPTACLE.

 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)	 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)
<h3>208 VAC ONLY</h3>	THIS UNIT IS DESIGNED TO OPERATE ON <b>208 VOLTS</b> <b>ONLY</b> . APPLICATION WITH ANY OTHER VOLTAGE SUPPLY COMPLETELY <b>VOIDS ALL</b> <b>WARRANTY</b> . PLEASE CHECK YOUR LINE VOLTAGE BEFORE INSERTING THIS PLUG INTO THE RECEPTACLE.

 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)	 <b>WARNING</b> THIS APPLIANCE MUST BE EARTHED (GROUNDED)
<h3>220-240 VAC ONLY</h3>	THIS UNIT IS DESIGNED TO OPERATE ON <b>220-240 VOLTS</b> <b>ONLY</b> . APPLICATION WITH ANY OTHER VOLTAGE SUPPLY COMPLETELY <b>VOIDS ALL</b> <b>WARRANTY</b> . PLEASE CHECK YOUR LINE VOLTAGE BEFORE INSERTING THIS PLUG INTO THE RECEPTACLE.

**⚠ CAUTION ⚠**

Be sure to follow all safeguards and precautions in the Important Safety Instructions section of this manual.

**⚠ CAUTION ⚠**

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

**⚠ CAUTION ⚠**

This equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

### Electrical

1. Set the unit on a sturdy, level table or work surface.
2. Ensure that the line voltage corresponds to the stated voltage on the units specification label and power cord warning tag. **If you are unsure of your Line Voltage, contact an electrician.**
3. Connect the unit to the power supply.

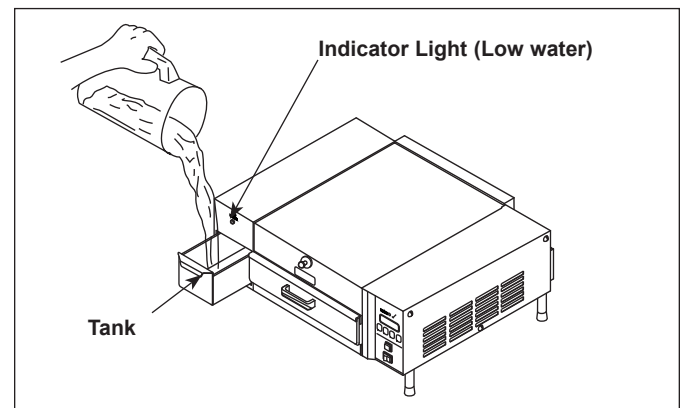


Figure 2. Filling Water Tank

### Plumbing

**NOTE:** Miracle Steamer models are designed to use cold tap water. Distilled water may be used to reduce calcium/mineral deposit buildup and reduce maintenance costs.

The MS-355 models have a self-contained water tank. To fill the self-contained water tank:

1. Open the sliding tank drawer on the side of the unit (Figure 2).

**NOTE:** Make sure filter inside tank is installed properly.

2. Pour in **cold tap water**. The tank will hold approximately 3 quarts (2.81 liters).

**Do NOT overfill the unit water tank. Only fill the tank to 90% full.**

3. Close the sliding tank drawer.

**OPERATION**

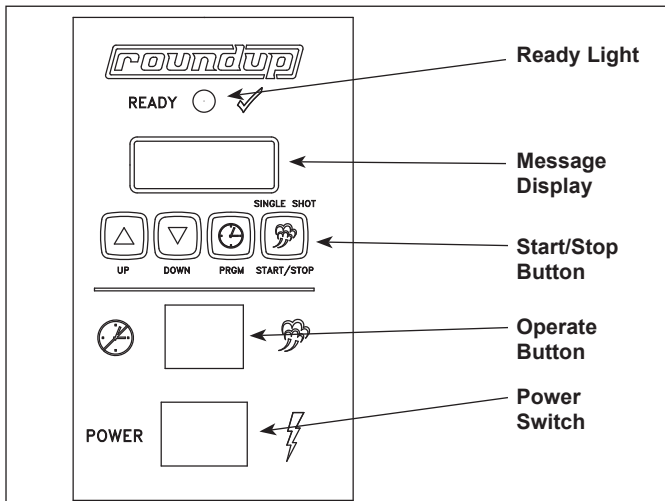


Figure 3. Operating Controls

**Operating Instructions**

1. Turn the power on and allow the unit to preheat for approximately 20-30 minutes.

**NOTE: Do NOT push any button during warmup time. The flashing green Ready Light indicates that the unit is NOT warmed up. The green Ready Light will become steady when the unit is warmed up.**

2. Pull out the Drawer and set the product to be steamed onto the Drawer.
3. Push the Drawer fully into the steamer.
4. **Single Shot:** Press and release the **OPERATE** button, wait 20 seconds for the steam to penetrate the product.

**Timed Cycle:** Press the **START/STOP** button to begin the steaming cycle. The display will count down to zero and an audio signal will sound at the end of the steaming cycle.

5. Remove steamed product.

**⚠ WARNING ⚠**

**To avoid injury, be careful when pulling Drawer out from unit. Be sure to allow steam to escape before putting hands or face over the steamer.**

**Programming**

**CYC (Total Cycle Time)** refers to the total programmed steam time set for the product.









**SHO (Shot Interval Time)** is the time set between shots of steam during a complete cycle.

**H2O (Steam Shot Time)** refers to the water volume used by the water pump or solenoid valve.

The amount of steam produced by the unit depends on the amount of water sprayed onto the steam generator.

The generator may flood if the H2O setting is too high. To prevent flooding, increase the Shot Interval Time (SHO) to allow more time for generator heat recovery. Adjustments should be made to both values to determine the best settings for your cooking needs.

To program the control, refer to Figure 4 and follow the procedure below:

1. Turn the unit on. The unit displays the factory programmed Total Cycle Time in minutes and seconds (Figure 4, Item A).
2. Press and release  to change the control from OPERATION to PROGRAM mode.
3. To change the Total Cycle Time in minutes, press  or  to change the time (Figure 4, Item B).
4. Press and release  again, and press  or  to change the Total Cycle Time in seconds (Figure 4, Item C).
5. To change the SHO factory settings, go to PROGRAM mode, then press and hold both  and  simultaneously for 1-2 seconds and release. "SHO" will be displayed (Figure 4, Item D).

## OPERATION (continued)

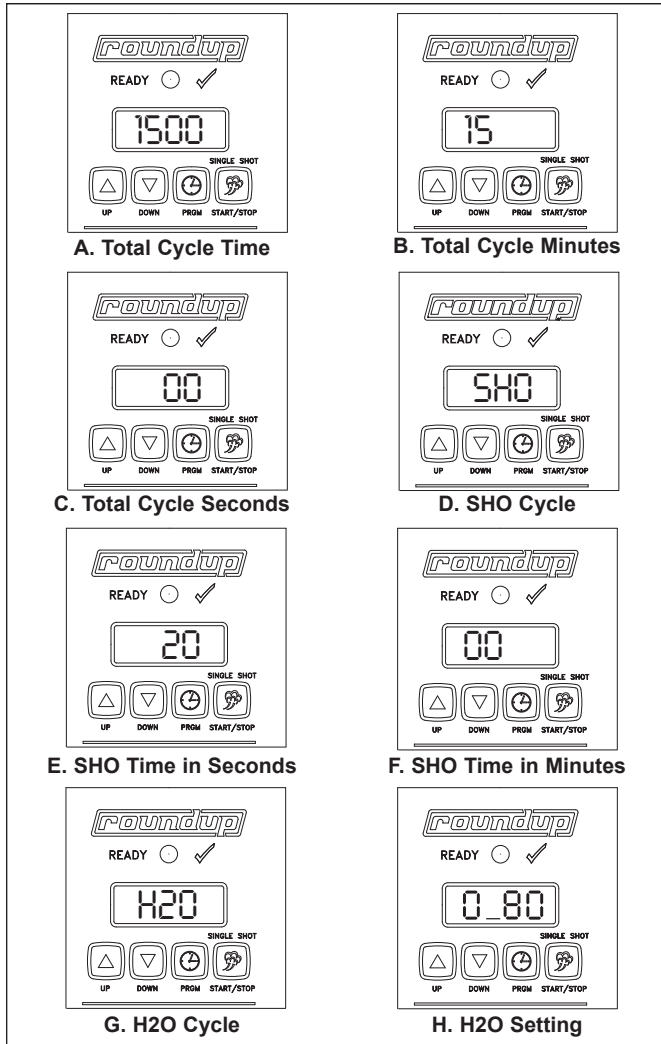


Figure 4. Control Programming Sequence

6. Press and release and then press ▲ or ▼ to change the SHO in seconds (Figure 4, Item E).
7. Press and release again and press ▲ or ▼ to change the SHO in minutes (Figure 4, Item F).
8. Press and release and “H2O” will be displayed (Figure 4, Item G).
9. To change the H2O (Steam Shot time), press and release the **PROGRAM** button again to display the setting (Figure 4, Item H). Use ▲ or ▼ to increase or decrease the time.
10. Press the **START/STOP** or **OPERATE** buttons to store the changes, exit the PROGRAM Mode, and initiate the cooking cycle.

**NOTE: 120V steamers are factory programmed for the following recommended settings:**

- **Total Cycle Time (CYC)** = 2 min., 00 secs.  
(Range: 3 seconds to 99 minutes 59 seconds)
- **Shot Interval Time (SHO)** = 00 min., 20 secs.  
(Range: 3 seconds to 5 minutes 59 seconds)
- **Steam Shot Time (H2O)** = 0\_80  
(Range: 0\_10 second to 2\_50)

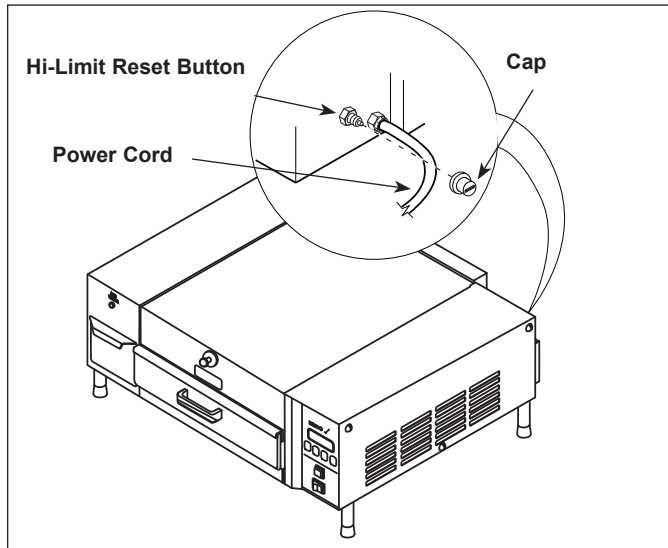
**NOTE: 208V and 220-240V steamers are factory programmed for the following recommended settings:**

- **Total Cycle Time (CYC)** = 15 min., 00 secs.  
(Range: 3 seconds to 99 minutes 59 seconds)
- **Shot Interval Time (SHO)** = 00 min., 20 secs.  
(Range: 3 seconds to 5 minutes 59 seconds)
- **Steam Shot Time (H2O)** = 1\_00  
(Range: 0\_10 second to 2\_50)

**NOTE: The START/STOP or OPERATE buttons may be pressed any time during programming to store the changes and exit the PROGRAM Mode.**

**NOTE: If a change is not made within 5 seconds at any time during the programming process, all changes made up to that point are stored in memory and the control reverts to the OPERATION Mode.**

**OPERATION (continued)**



**Figure 5. Hi-Limit Reset Button**

**Hi-Limit Reset Button**

A hi-limit thermostat turns off electrical power to the steam generator if it overheats. To reset this thermostat, allow approximately 45 minutes for the unit to cool down, remove the black cap, and then press the black reset button located on the rear of the unit (Figure 5). If the unit requires continuous resetting, contact your Authorized Service Agency.

**Status Indicator LEDs**

The Miracle Steamer’s Control Board has four status indicator LEDs described below:

**Green (Program):** When lit, indicates the unit is in Program mode.

**Yellow (Audio):** When lit, indicates 10-15 VDC is being supplied to the audio signal. The audio signal sounds and the LED lights for approximately 3 seconds.

**Red (Heat):** When lit, indicates the Control Board is calling for heat by supplying 10-15 VDC to the Solid State Relay. When off, indicates that the unit is satisfied.

**Green (H2O):** When lit, indicates that 24 VAC is being supplied to operate the water pump, **This LED is only lit for approximately 1 second.**

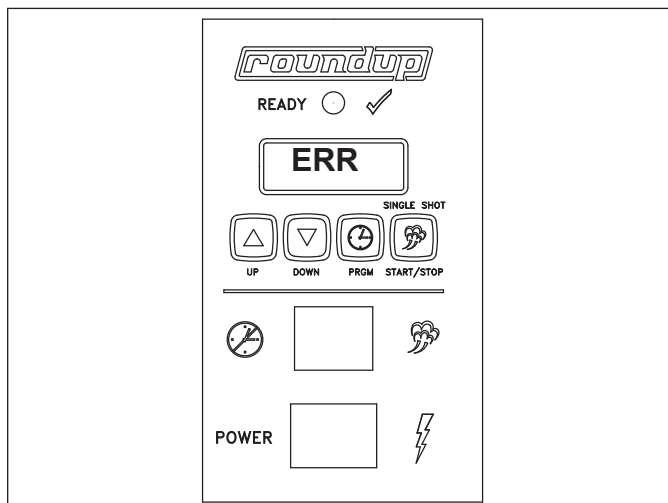
**Fault Codes**

When the programming parameters for Minutes/Seconds/SHO/H2O have been inadvertently changed below or above their limits, the unit displays the “ERR” fault code (Figure 6). If this code appears, clear these settings using the procedure below:

1. Turn the unit off.
2. Press and hold the **PROGRAM** and **START/STOP** buttons simultaneously.
3. Turn the unit on while holding the appropriate buttons. Release the buttons when the unit stops beeping,
4. The display will now register the cycle time.

**NOTE: Repeat these steps if the unit still displays the “ERR” fault code.**

**NOTE: It is recommended that the SHO and H2O settings be adjusted to the recommended settings shown in the Programming section of this manual.**



**Figure 6. “ERR” Fault Code**

## MAINTENANCE

### ⚠ WARNING ⚠

Turn the power off, unplug the power cord, and allow the unit to cool down before performing any service or maintenance.

### ⚠ CAUTION ⚠

Chlorides or phosphates in cleaning agents (such as bleach, sanitizers, degreasers, or detergents) could cause permanent damage to stainless steel equipment. The damage is usually in the form of discoloration, dulling of metal surface finish, pits, voids, holes, or cracks. This damage is permanent and not covered by warranty. The following tips are recommended for maintenance of your stainless steel equipment:

- Always use a soft, damp cloth for cleaning, rinse with clear water, and wipe dry. When required, always rub in direction of metal polish lines.
- Routine cleaning should be done daily using soap, ammonia detergent, and water.
- Stains and spots should be removed using a vinegar solution.
- Finger marks and smears should be rubbed off using soap and water.
- Hard water spots should be removed using a vinegar solution.

### ⚠ CAUTION ⚠

Do NOT use a sanitizing solution or abrasive materials. The use of these may cause damage to the stainless steel finish.

### ⚠ CAUTION ⚠

If a chemical cleaner is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on product label.

### Daily

1. Turn the power off, unplug the power cord, and allow the unit to cool down before proceeding.
3. Remove the Drawer, Drawer Liner with Rollers, Drip Pan, Top Cover, and Steam Vent (Figure 7).
4. Wash items in hot, soapy water and then rinse and wipe dry.
5. Wipe down the food compartment and the entire exterior of the unit with a clean, hot, damp cloth (not dripping wet) and wipe dry.
6. Reinstall the Steam Vent first, followed by the remaining items.

**NOTE:** Frequency of cleaning is determined by water conditions, usage and water filtration systems.

**NOTE:** Failure to properly clean and dry the above mentioned items prior to reassembly may result in the accumulation of water/moisture overnight. This may lead to permanent damage of the equipment's finish and its accessories. This damage is not covered by warranty.

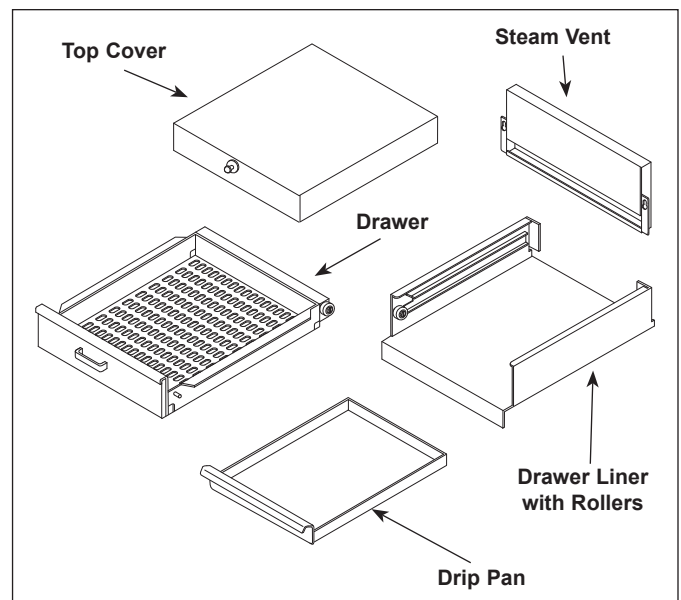


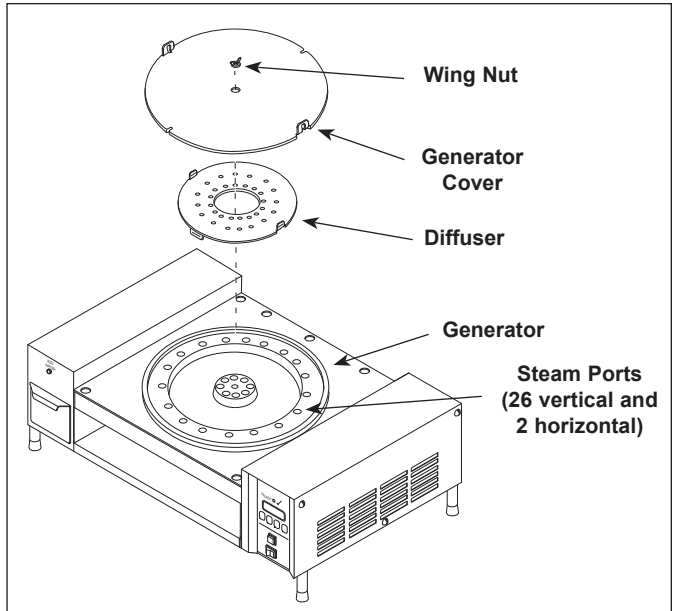
Figure 7. Daily Cleaning

**MAINTENANCE (continued)**

**Monthly**

The Miracle Steamer utilizes an open steam generator. Water sprayed onto the Generator surface flashes into steam immediately, but the minerals in the water do not steam, they stay on the Generator surface. **A small amount of calcium/mineral deposits are needed for proper operation**, but a buildup of excessive calcium/mineral deposits causes poor steaming efficiency, excessive moisture (wet steam) and will eventually severely hinder the steaming action.

1. Turn the power off, unplug the power cord, and allow the unit to cool down.
2. Perform the Daily cleaning, but do NOT reassemble the unit.
3. Remove the Wing Nut, Generator Cover, and Diffuser (Figure 8). Wash these items in hot, soapy water, rinse and **WIPE DRY**.
4. With the unit cool, use a wire brush and/or scraper to loosen and remove the excessive calcium/mineral deposits from the Generator surface (Figure 8).
5. Take a wire brush and clean out any buildup from the 28 Steam Ports (26 vertical and 2 horizontal) of the Generator (Figure 8). Remove the loose buildup, wipe the Generator with a clean, damp cloth, and reassemble the unit.



**Figure 8. Monthly Cleaning**

**NOTE: To ensure proper steaming characteristics, some calcium/mineral deposits must be present on the Generator surface. If, during cleaning, the surface does become free of calcium/mineral deposits, add plain tap water to the surface and allow it to boil off. If necessary, repeat this process to formulate a thin coating of calcium/mineral deposits.**

**NOTE: In soft water areas, it may be necessary to add a small amount of lime to the Generator to “season” it. This will ensure proper steaming characteristics by producing a thin coating of calcium/mineral deposits on the Generator surface.**

**Seasoning mixture consists of 3/4 ounces (25ml/25cc) baking soda, 3/4 ounces (25ml/25cc) lime mixed with 1 quart (950ml/950cc) of water. Stir mixture and pour 1/4” deep onto the hot Generator surface. After mixture is converted to steam, the remaining loose power can be removed.**

**⚠ CAUTION ⚠**

**If a chemical cleaner/delimer is used, be sure it is safe to use on cast aluminum. Observe all precautions and warnings on the product label.**

**NOTE: If deposits are still excessive and/or difficult to remove, refer to Steps 6 and 11.**

6. Pour delimer solution (not supplied) onto the Generator surface. Follow the delimer manufacturer’s instructions for proper mixture and use.
7. Using a sponge or a dry towel, remove the delimer solution from the Generator surface, then rinse with clean water.
8. Plug the power cord into the appropriate outlet.
9. Turn the power on and allow the unit to warm up for approximately 30 minutes.
10. Push and release the **OPERATE** button or the **START/STOP** button several times to operate the steamer. **This purges any remaining delimer residue from the Generator surface.**
11. Turn the power off, reinstall all parts and accessories, and return the unit to service.

## TROUBLESHOOTING

### ⚠ WARNING ⚠

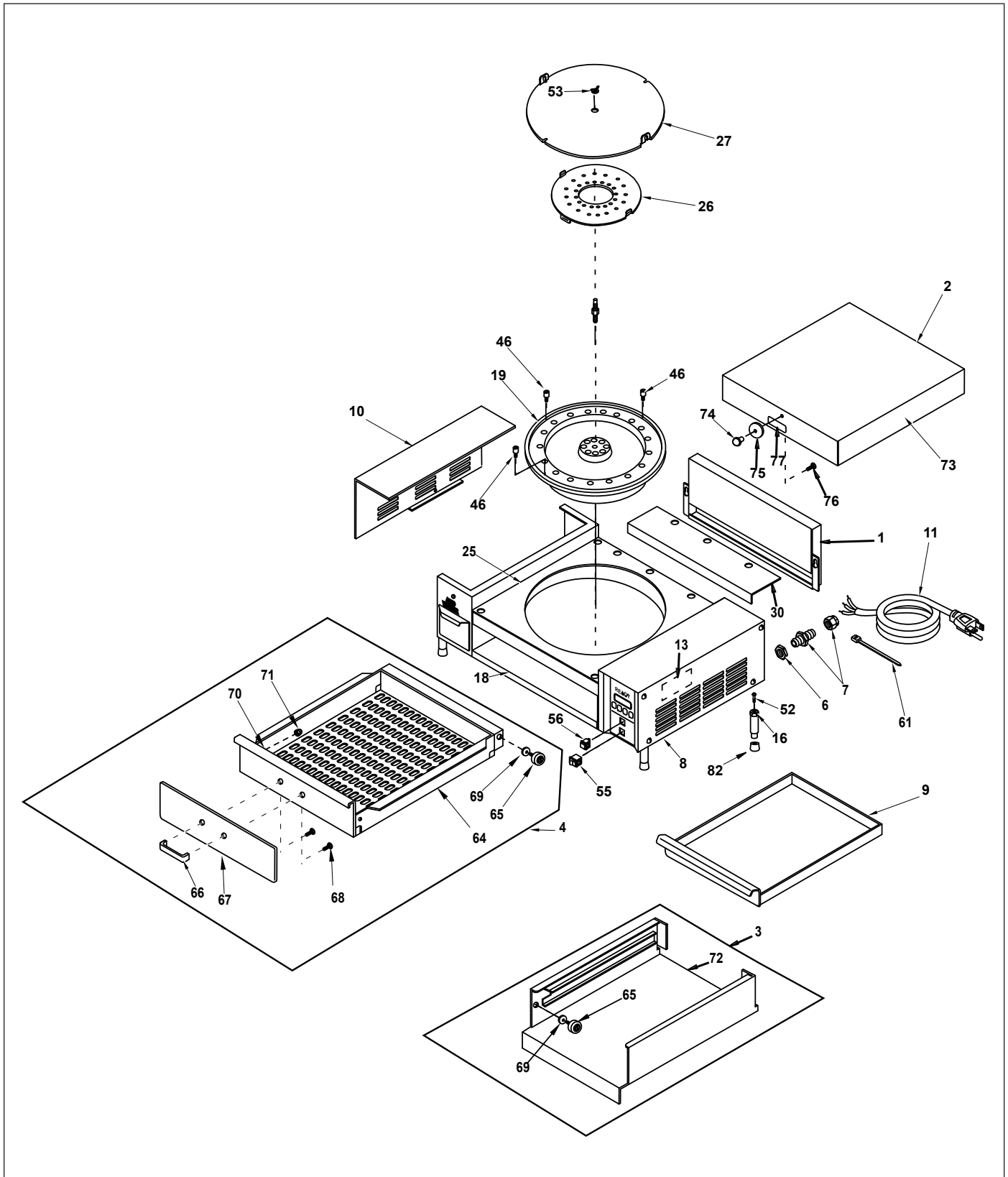
To avoid possible personal injury and/or damage to the unit, inspection, test and repair of electrical equipment should be performed by qualified service personnel. The unit should be unplugged when servicing, except when electrical tests are required.

Problem	Possible Cause	Corrective Action
Control Display is blank (power is on but indicator light is off).	The power cord is not correctly plugged in.	Plug the power cord into the appropriate outlet.
	The power cord and/or electrical plug is damaged.	Inspect electrical wire, plug, and receptacle.
	The main electrical panel circuit breaker is off or has been tripped.	Reset circuit breaker. Contact your maintenance person or Authorized Service Agency if it trips again.
	Switch is inoperable.	Contact your maintenance person or Authorized Service Agency for service.
Control Display is blank (power is on and indicator light is on).	Control Board is inoperable	Contact your maintenance person or Authorized Service Agency for service.
	Transformer is inoperable.	
	Loose, burnt, or broken wires in circuit.	
Unit does not heat up (Control Display is on).	Hi-Limit Thermostat is tripped or inoperable.	Reset the Hi-Limit Thermostat according to the Operations section of this manual. If the Hi-Limit Thermostat requires continuous resetting, contact your Authorized Service Agency for service.
	Solid State Relay is inoperable.	
	Thermocouple is inoperable.	
	Control Board is inoperable.	
	Steam Generator is inoperable.	
	Loose, burnt, or broken wires in circuit.	
The unit's main electrical panel circuit breaker trips.	Damaged receptacle, plug, or cord; a loose connection; or an internal component failure.	Turn the unit off, allow it to cool to room temperature, and then restart. Contact your maintenance person or Authorized Service Agency if the condition repeats.
Water leaking inside electrical housing.	Pinhole leak in rubber hoses.	Replace hoses.
	Loose or damaged water line tubes and/or fittings inside electrical housing.	Tighten or replace tubes and/or fittings.
"ERR" appears in the Control Display.	Programming and/or SHO and H2O values were adjusted/changed improperly.	Reset the Control Board as described in the Programming section of this manual. See Fault Codes.

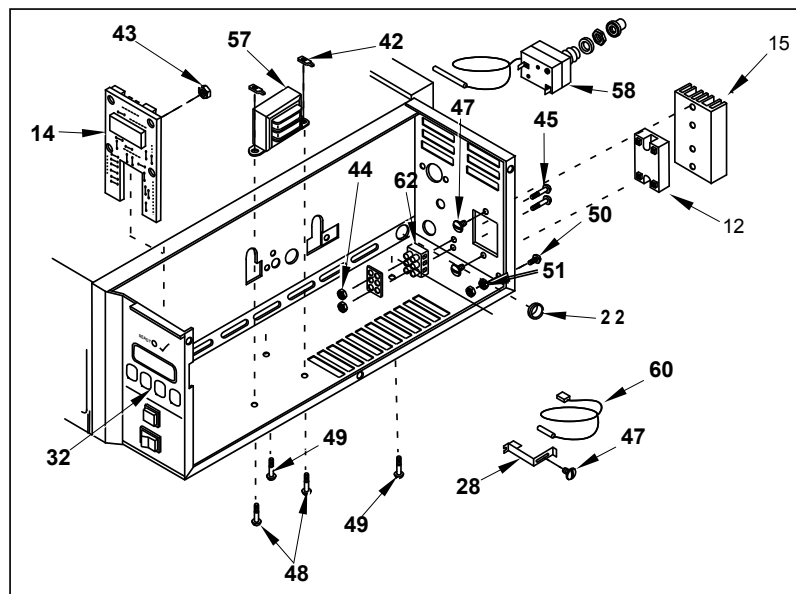
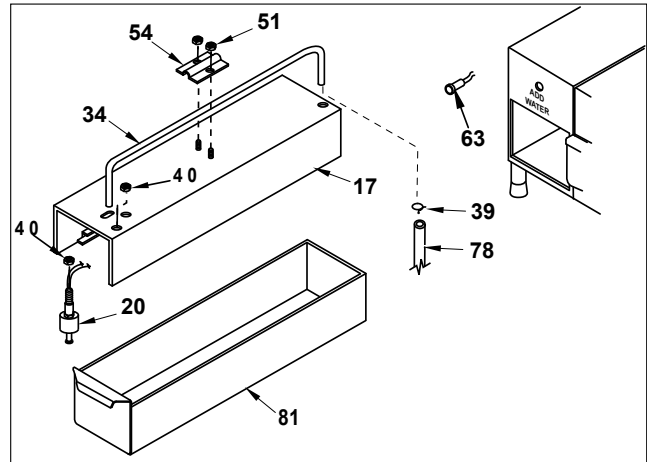
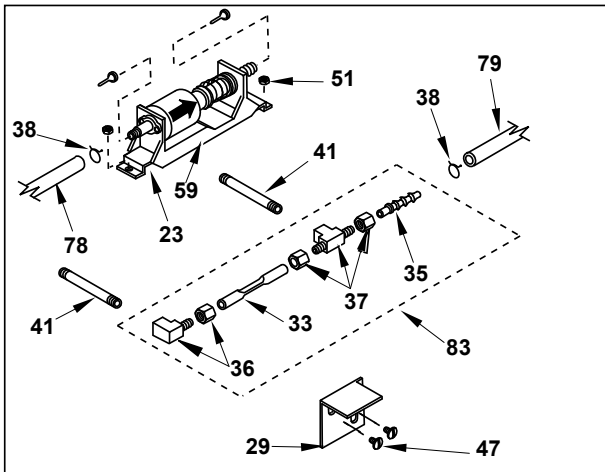
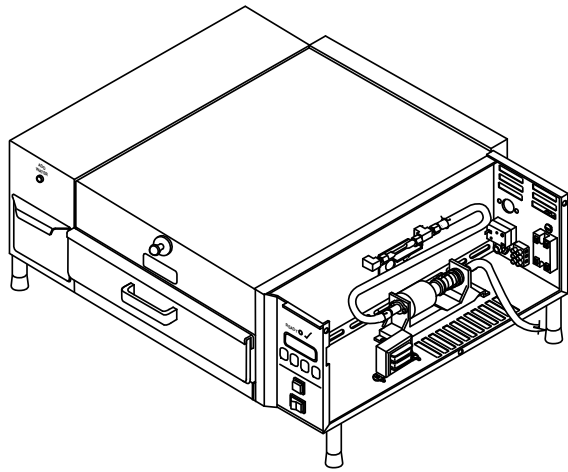
**TROUBLESHOOTING (continued)**

<b>Problem</b>	<b>Possible Cause</b>	<b>Corrective Action</b>
Unit heats but there is little or no steam produced  and/or  The product requires more steaming than usual.	Filter Strainer is restricted.	Check and clean the Filter Strainer as described in the Maintenance section of this manual.
	Unit is not being cleaned properly (daily/monthly).	Clean unit daily and monthly as described in the Maintenance section of this manual.
	Programming and/or SHO, H2O values were adjusted/changed improperly.	Reprogram the SHO and H2O values as described in the Programming section of this manual.
	Insufficient or excessive calcium/mineral deposits on the Generator surface.	Verify a thin layer of calcium/mineral deposits is present on the Generator surface. Refer to the Maintenance section of this manual.
	Generator surface is bare.	Generator surface must have a thin calcium/mineral coating for proper steaming. Refer to the Maintenance section of this manual.
	Generator Steam Ports are restricted.	Clean the Steam Ports as described in the Maintenance section of this manual.
	Generator Cover is warped or loose.	Verify that the Generator Cover's Wing Nut is tight. If noticeable steam escapes around the Generator Cover, replace the cover.
	Generator Diffuser is missing.	Install Generator Diffuser or replace if missing.
	Generator surface temperature is too low.	Verify Generator surface temperature to be 380–420°F (193–215°C).
Excessive condensation in Food Compartment.	Programming and/or SHO and H2O values were adjusted improperly.	Reprogram the SHO and H2O values as described in the Programming section of this manual.
Steam coming out around top covers or sides.	Generator Cover's Wing Nut is loose.	Tighten Wing Nut.
	Generator Cover is warped.	Replace Generator Cover.

## REPLACEMENT PARTS



**REPLACEMENT PARTS (continued)**



## REPLACEMENT PARTS (continued)

Item	Part No.	Description	Qty.
1	0011314	Steam Vent Assy.	1
2	7000237	Top Cover Assy. (Incl. #73-77)	1
3	0011413	Liner Assy. (Incl. #65, 69, 72)	1
4	0011471	Drawer Assy. (Incl. #64-71)	1
6	040P138	Locknut, Conduit, 1/2"	1
7	040K251	Strain Relief (includes #6)	1
8	0503441	Cover, Access	1
9	0503536	Drip Pan, Water	1
10	0503712	Cover, Tank Housing	1
11	0700452	Power Cord, NEMA 6-20P 250v Mfg. No. 9100480 & 486	1
	0700463	Power Cord, 5-15P 120V Mfg. No. 9100482	1
	0700451	NEMA 5-20P 20 Amp., 120 Volt Non-locking Mfg. No. 9100483	1
12	7000652	Relay	1
13	1001066	Label, Wiring Diagram	1
14	7000317	Control Board, 24V, 50/60 Hz	1
15	4050180	Heat Sink	1
16	0011370	Leg Assy., 2"	4
17	0021241	Channel Weldment	1
18	0021242	Floor/Chassis Weldment	1
19	7000245	Generator, 208V	1
	7000246	Generator, 230V	1
	7000300	Generator, 120V	1
20	0011447	Float Switch Assy.	1
21	0300129	Stud, Cover	1
22	040P119	Bushing, Shorty, 3/8"	4
23	0500281	Bracket, Pump Mounting	2
24	05P2199	Spacer	2
26	0503431	Diffuser	1
27	0503433	Cover, Generator	1
28	0503435	Retainer, Thermocouple	1
29	0503472	Bracket, Hi-Limit Thermostat Support	1
30	0503713	Guard, Wire	1
31	0700600	Wire Set Float Switch (not shown)	1
32	1001036	Label, Control Panel	1
33	2000203	Tube, Restrictor, 1/4"	1
34	2000208	Tube, Supply	1
35	2040106	Adapter, Tube/Hose	1
36	2040145	Elbow, Female, 1/8" x 1/4"	1
37	2040146	Tee, Female, 1/8" x 1/4"	1
38	211P101	Clamp, Hose, 3/8"	2
39	211P103	Clamp, Hose, 1/2"	2
40	218P112*	Nut, Nylon, 1/2-13	2
41	7000446	Pipe, 3-5/8" Long	2

Item	Part No.	Description	Qty.
42	300P102*	Nut, Speed, "U", #8-32	2
43	304P105*	Nut, Hex, KEPS, #4-40, Zinc	4
44	306P101*	Nut, Hex, #6-32	2
45	306P123*	Screw, Machine, #6-32 x 7/8"	2
46	306P134*	Screw, Machine, #6-32 x 3/8"	3
47	308P103*	Screw, Machine, #8-32 x 1/4"	20
48	308P105*	Screw, Machine, #8-32 x 1/2"	4
49	308P120*	Screw, Machine, #8-32 x 5/8"	2
50	308P124*	Screw, Machine, One-Way, #8-32 x 1/2"	1
51	308P143*	Nut, Hex, KEPS, #8-32	8
52	310P110*	Screw, Machine, #10-32 x 1/2", SS	4
53	325P170*	Wing Nut, 1/4-20	1
54	0500229	Retainer	1
55	7000542	Switch, Rocker 250V	1
	7000543	Switch, Rocker 120V	1
56	4010166	Momentary Switch (Green)	1
	4010190	Momentary Switch (White)	1
57	7000319	Transformer, 115-230/24V	1
58	7000135	Thermostat, Hi-Limit	1
59	4040144	Water Pump, Oscillating, 24V	1
60	4050214	Thermocouple, Type-K	1
61	406P107*	Cable Tie, 1/8" Wide x 5" Long	3
62	7000136	Terminal Block, 3-Pole	1
63	4060371	Indicator Light, Blue, 12V	1
64	0021283	Drawer Weldment	1
65	210K195	Bearing, Roller, Nylon, SS (includes #69)	4
66	2100257	Handle	1
67	2100264	Guard, Handle	1
68	325P132*	Screw, Machine, 1/4-20 x 1/2"	2
69	05P2291	Spacer	2
70	306P137*	Stud, PEM, #6-32 x 3/8"	2
71	306P107*	Acorn Nut, #6-32	2
72	0021237	Liner Weldment	1
73	0503686	Cover, Top	1
74	2100273	Knob	1
75	2100249	Guard, Knob	1
76	390P101*	Bolt, M8 x 1.25 x 14mm Long	1
77	100P864	Label, Caution HOT	1
78	0011446	Silicone Tube Assy., 26"	1
79	0021358	Silicone Tube Assy., 17"	1
81	0011415	Water Tank Assembly	1
82	210K108	Foot, Rubber (4 Pack)	1
83	7000693	Water Fitting Kit (Incl. #33, 35, 36, 37)	1

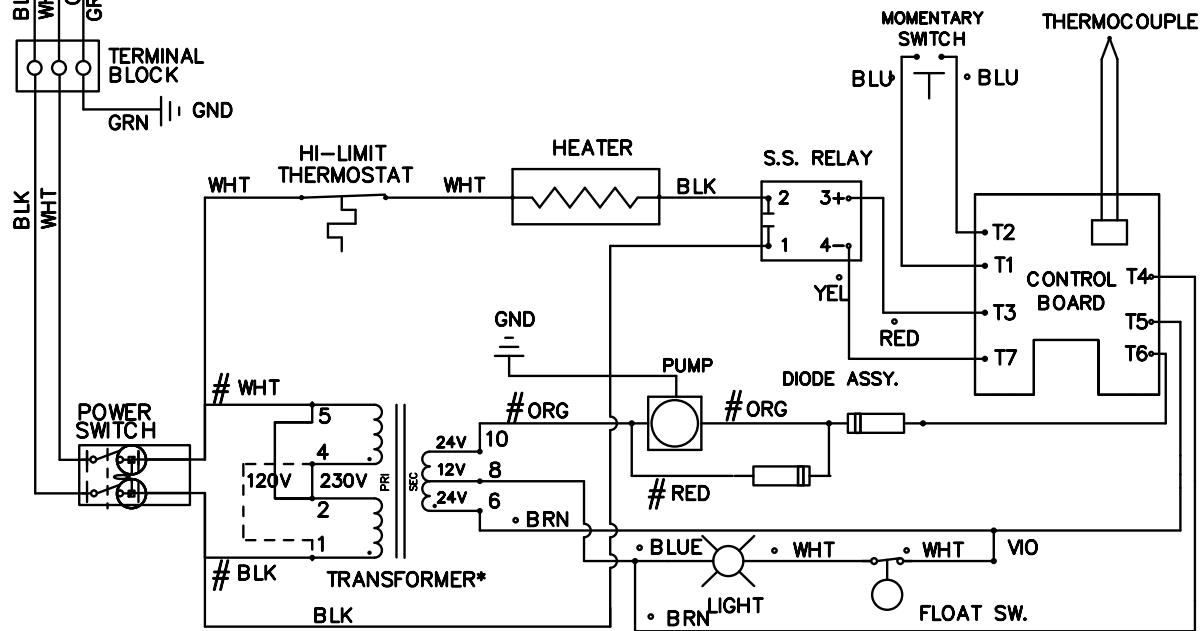
\* Only available in quantities of 10.

**WIRING DIAGRAMS**

**WIRING DIAGRAM**

NOTE: ALL WIRES TO BE 14 GA. AWM-105° C  
UNLESS OTHERWISE SPECIFIED.

- # 18 GA. AWM-105° C
- 22 GA. AWM-105° C



\*NOTE: For 208-240 VAC units, the two primary coils are wired in series with one another. For 120 VAC units, the two primary coils are wired in parallel with one another.



## LIMITED WARRANTY

Equipment manufactured by Roundup Food Equipment Division of A.J. Antunes & Co. has been constructed of the finest materials available and manufactured to high quality standards. These units are warranted to be free from electrical and mechanical defects for a period of one (1) year from date of purchase under normal use and service, and when installed in accordance with manufacturer's recommendations. To insure continued operation of the units, follow the maintenance procedures outlined in the Owner's Manual. During the first 12 months, electro-mechanical parts, non-overtime labor, and travel expenses up to 2 hours (100 miles/160 km), round trip from the nearest Authorized Service Center are covered.

1. This warranty does not cover cost of installation, defects caused by improper storage or handling prior to placing of the Equipment. This warranty does not cover overtime charges or work done by unauthorized service agencies or personnel. This warranty does not cover normal maintenance, calibration, or regular adjustments as specified in operating and maintenance instructions of this manual, and/or labor involved in moving adjacent objects to gain access to the equipment. This warranty does not cover consumable/wear items. This warranty does not cover damage to the Load Cell or Load Cell Assembly due to abuse, misuse, dropping of unit/shock loads or exceeding maximum weight capacity (4 lbs). This warranty does not cover water contamination problems such as foreign material in water lines or inside solenoid valves. It does not cover water pressure problems or failures resulting from improper/incorrect voltage supply. This warranty does not cover Travel Time & Mileage in excess of 2 hours (100 miles/160 km) round trip from the nearest authorized service agency.
2. Roundup reserves the right to make changes in design or add any improvements on any product. The right is always reserved to modify equipment because of factors beyond our control and government regulations. Changes to update equipment do not constitute a warranty charge.
3. If shipment is damaged in transit, the purchaser should make a claim directly upon the carrier. Careful inspection should be made of the shipment as soon as it arrives and visible damage should be noted upon the carrier's receipt. Damage should be reported to the carrier. This damage is not covered under this warranty.
4. Warranty charges do not include freight or foreign, excise, municipal or other sales or use taxes. All such freight and taxes are the responsibility of the purchaser.
5. THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, EACH OF WHICH IS HEREBY EXPRESSLY DISCLAIMED. THE REMEDIES DESCRIBED ABOVE ARE EXCLUSIVE AND IN NO EVENT SHALL ROUNDUP BE LIABLE FOR SPECIAL CONSEQUENTIAL OR INCIDENTAL DAMAGES FOR THE BREACH OR DELAY IN PERFORMANCE OF THIS WARRANTY.



**A.J. Antunes & Co.**

**We exist to make our customers successful.**

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