

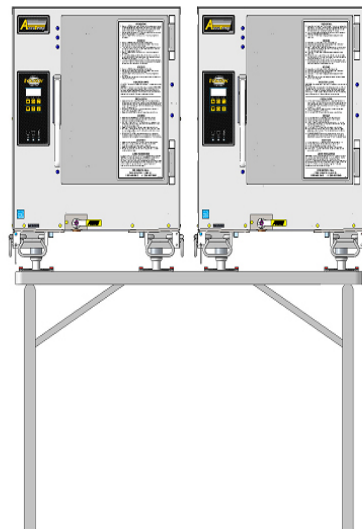


SERIAL #

MODEL #



# EVOLUTION ELECTRIC MANUAL FOR EEK



## IMPORTANT WARRANTY INFORMATION:

For product warranty activation, the Product Registration Form must be submitted to AccuTemp Products, Inc. after installation of the appliance.

**Product Registration Form For Serial No.**

*Registration of your product is very important as it:*

- ✓ Validates your product warranty protection.
- ✓ Enables us to serve you better in the event you call us for service.
- ✓ Places you on our mailing list to receive important product information.

Contact Name \_\_\_\_\_

Company or Institution \_\_\_\_\_

Mailing Address \_\_\_\_\_

City, State, Zip \_\_\_\_\_

Telephone (\_\_\_\_) \_\_\_\_\_

ATOT-3033-1 REV - 12-29-04

## Product Registration Form

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



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## DOCUMENT HISTORY

CURRENT REVISION	DATE	PRIOR REVISION	DATE	CHANGE
1404	4/21/14	1305	4/24/13	Changed document name from ESPEC to EEK
CURRENT REVISION	DATE	PRIOR REVISION	DATE	CHANGE
1305	5/13/13	1304	4/24/13	Page 44 - Updated graphic- Changed Schematic LT BLU to MED BLU
REVISION	DATE	PRIOR REVISION	DATE	CHANGE
1304	4/24/13	1007	7/31/10	Page 6 - Change wire color, Page 44 - Updated graphic Page 49 & 50 - Updated Part Listing
REVISION	DATE	PRIOR REVISION	DATE	CHANGE
1007	7/31/10	N/A		Initial release of manual



# SAFETY WARNINGS

## SYMBOL DEFINITIONS

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

## WARNING TEXT BOXES

Below are definitions of the warning text boxes:

### DANGER

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

### WARNING

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

### CAUTION

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

### NOTE

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

## SYMBOLS

Below are the definitions of the symbols used in the manual

### ALERT

Notifies the reader of an important message or warning, usually safety related



### INFORMATION

Notifies the reader of an important information.



### CAUTION - HOT



### CAUTION - HIGH VOLTAGE



### EARTH GROUND



# INSTALLATION

## UNPACKING

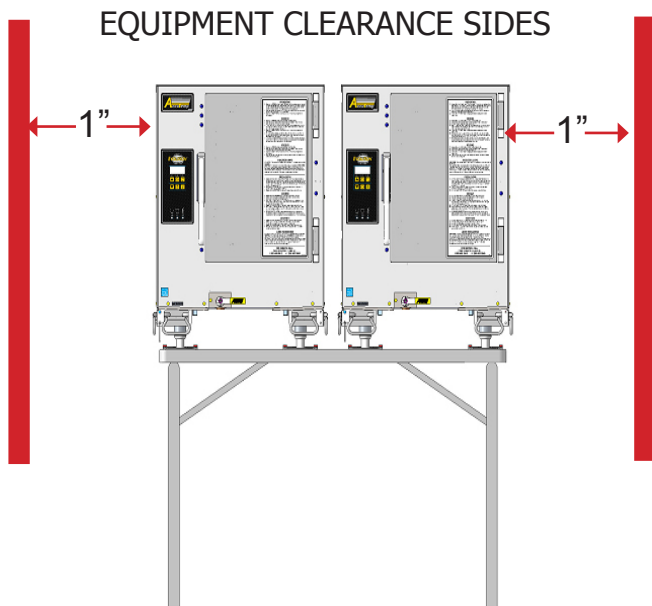
This appliance was carefully inspected before shipment from the factory. The transportation company assumes full responsibility for safe delivery to the customer until customer acceptance of the package. Careful inspection of the packaging and the appliance should be completed before acceptance from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

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

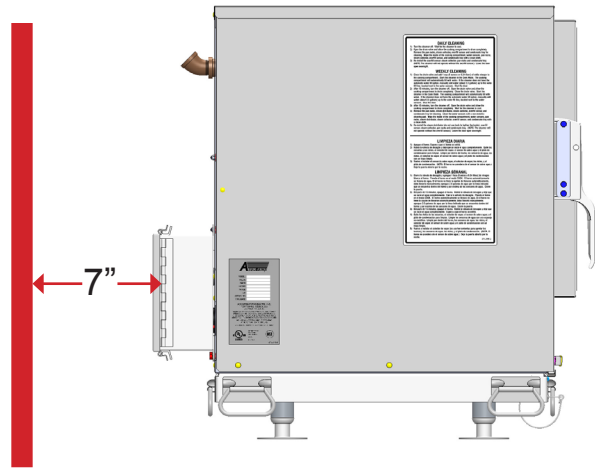
The installation must conform with local codes, or in the absence of local codes, with the National Electric Code.

## LOCATION AND PLACEMENT

The appliance must be placed on the AT1A-3780- 1 Steamer Table Assembly which is specially designed for this application. Clearances must be maintained as indicated for access to the circuit breaker inside the power pack and for proper operation of the appliance. See Fig. 1 & Fig 2 for clearance specifications.

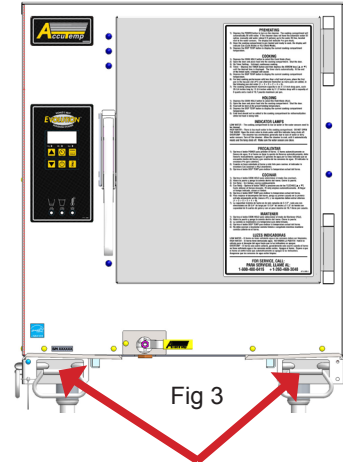


## EQUIPMENT CLEARANCE REAR



## CAUTION

This appliance is extremely heavy. For safe handling, the installer should obtain help as needed or employ appropriate material handling equipment to remove appliance from it's packaging and move it into its final location.



## LIFTING HANDLES

### APPLIANCE LIFTING

Appliances are heavy enough to require additional manpower or powered assistance when installed on the stand. This model Evolution incorporates front and side lifting handles that must be used to lift the appliance on to the stand. This table has retaining brackets that the appliance flanged feet must slide into to secure it to the table. See Fig 3

# INSTALLATION

## LEVELING

This appliance must be installed in a level condition. An out of level condition may cause erratic operation and damage. Damage of this kind is not covered by the limited warranty.

The appliance is leveled by screwing in and out the four flanged feet while using a spirit level front to back and left to right.

The flanged feet of the appliance are easier to adjust if they are not interlocked into the retaining brackets of the EEK table assembly. However it is possible to adjust if interlocked into the retaining brackets of the table assembly.

## ELECTRICAL REQUIREMENTS

The AccuTemp Evolution Electric appliance has been designed, manufactured and tested to meet or exceed the Underwriters Laboratories safety standards. To ensure safety is maintained in your installation, it is important that the following paragraphs are understood before attempting to apply power to your appliance. If there is any doubt as to whether your supply receptacle is of the correct voltage, amperage, or is properly grounded, consult a qualified electrician or authorized service agent.

## POWER REQUIREMENTS

AC power requirements are listed on the data plate located on the left side access panel on all Evolutions. This appliance should never be connected to a circuit operating at more than 150 VAC to ground and should always be connected to an individual branch circuit. Make sure the voltage at the supply receptacle is within  $\pm 10\%$  of the voltage listed on the Evolution data plate. Connection to any other voltage may permanently damage your appliance or cause premature component failure. Damage of this type is not covered under the product warranty. Each Evolution Electric appliance for EEK comes equipped with a power pack and an internal breaker that is rated for the power requirements of each appliance. Damage caused by removal or modification of the power pack is not covered by appliance limited warranty.

## WARNING

**Only personnel qualified to work with electricity should install this equipment. Improper installation can cause personal injury or damage to the equipment.**

## ELECTRICAL INSTALLATION

This appliance is designed with a power pack for connection to a generator or line power. Always turn the breaker off at the supply side before connecting power to the appliance. If a generator is to be used wait until the generator has stabilized before connecting power. Connect appliance to power and turn supply side breaker on and turn on Power Pack breaker at appliance.

Close and secure the Power Pack.



## DANGER

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

## GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce risk of shock. This product is equipped with a power pack. The power pack must be plugged into a receptacle that is properly installed and grounded in accordance with all National, State and local electrical codes or in the absence of local electrical codes with the National Electric Code, ANSI/NFPA 70, or the Canadian Code, CSA C22.2 as applicable. Under no circumstances shall the plugs grounding prong be cut or bent to fit a receptacle other than the one specified.

***Do not use any adapters.***



## DANGER

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



## WARNING

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

# OPERATIONS

## OPERATING INSTRUCTIONS

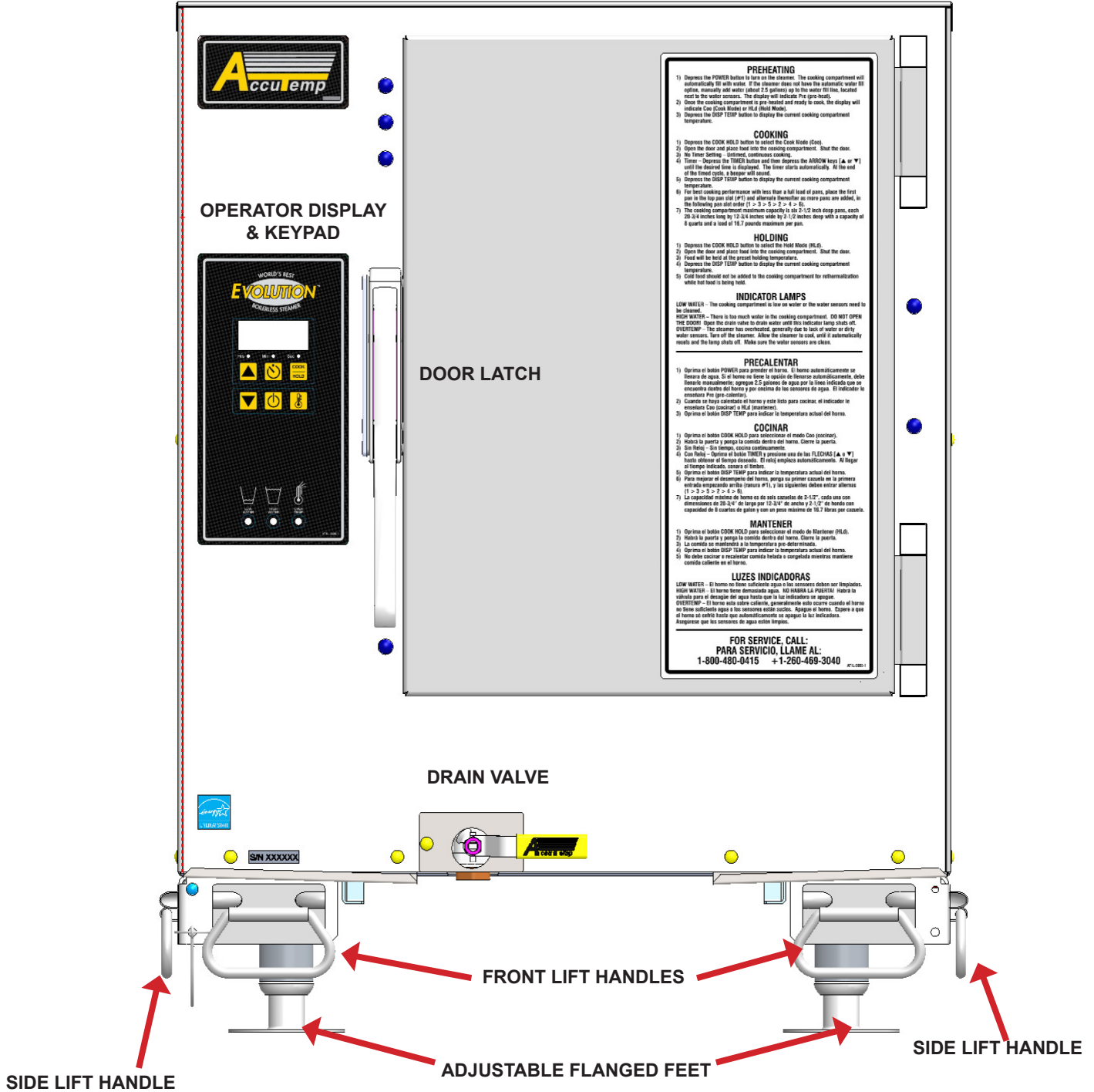
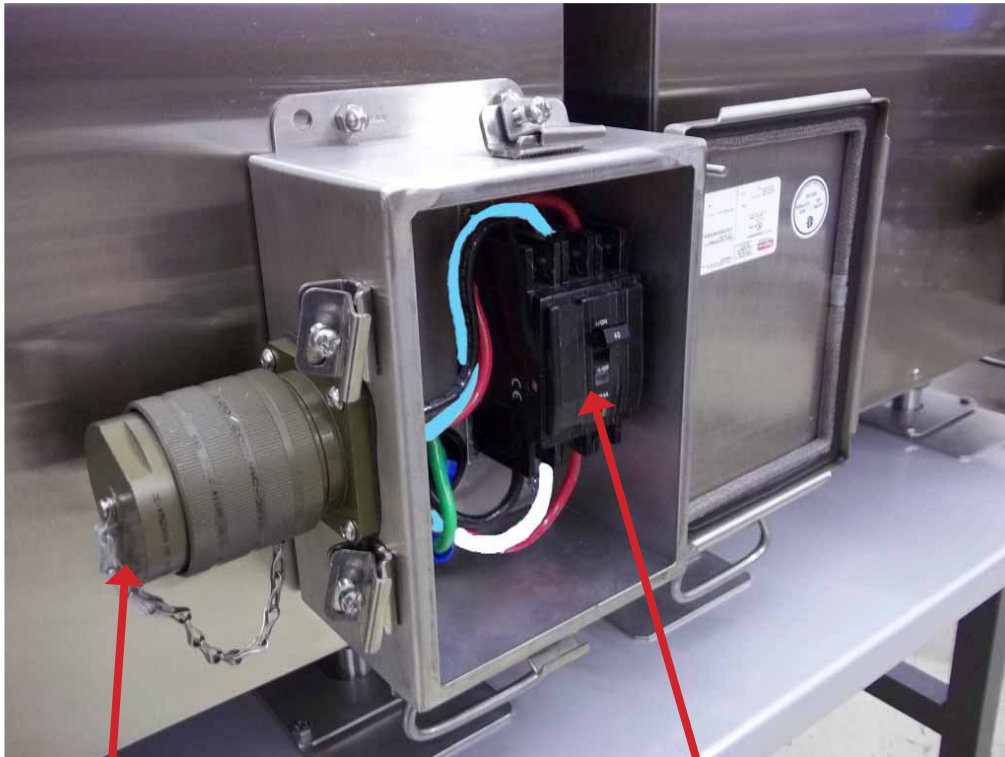


FIG 4

# OPERATIONS

## POWER PACK



**GENERATOR CONNECTION  
COVER CAP**

**CIRCUIT BREAKER**



**GENERATOR CONNECTION**



**FIG 5**

# OPERATIONS

## Keypad & Display

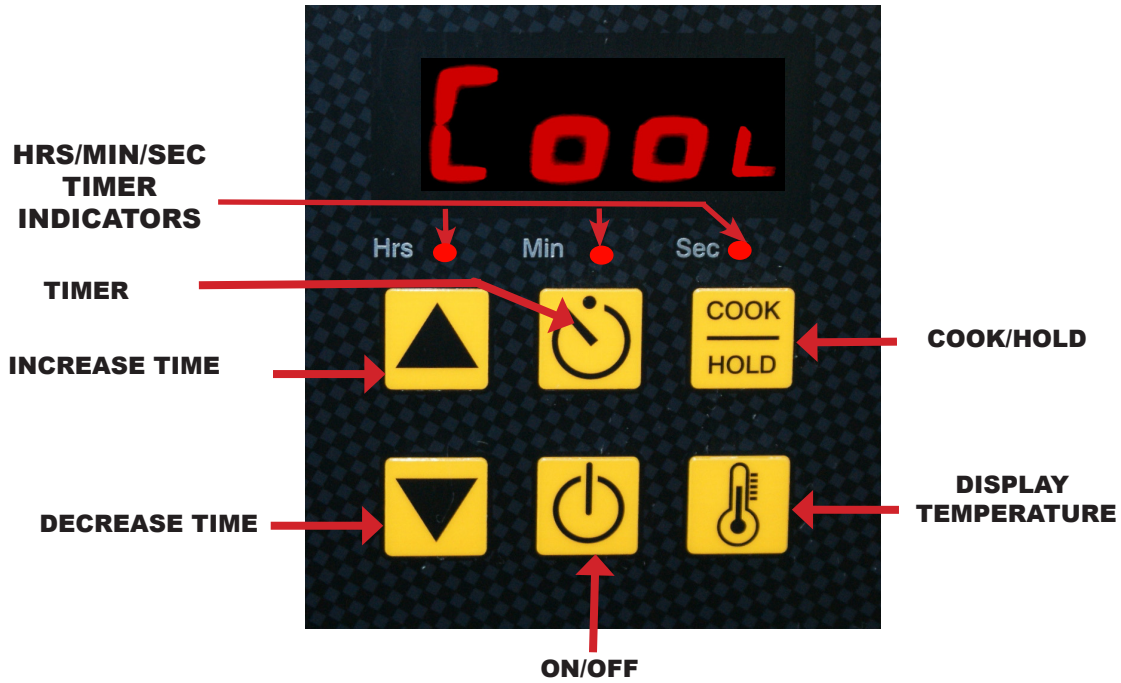


FIG 6

## Warning Indicators

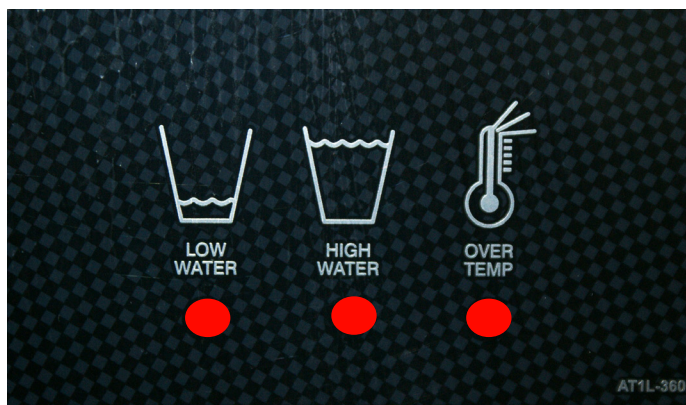


FIG 7

# OPERATIONS

## SAFETY WARNINGS



### WARNING

- When accessing the cooking chamber , be sure to always stand back while slowly opening the door to allow the chamber to vent off the steam. Never reach into the cooking chamber before it has completely vented off the steam
- Never reach into the cooking chamber or handle hot items without wearing the proper hot gloves. Steam coming out of the holes on the right side of the cooking chamber are invisible and can cause severe burns
- Never use wet or damp gloves as moisture can conduct heat quickly.
- If a cover or covering is used on the cooking pans verify if liquid has accumulated on the top of the cover or covering. If this has occurred use precaution when removing the pan to avoid the liquid from spilling as it can cause severe burns.
- Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid potential injuries.




### CAUTION


- Do not manually fill water above the water level mark on the left side of the cooking chamber.
- Do not use abrasive materials, such as wire brushes, metal scouring pads to clean the cooking chamber bottom.

# OPERATIONS

## DAILY PREP:

1. Place 4" full size steam table pan or a 1/1 gastronome pan with a minimum depth of 4".
2. Close the drain valve
3. Fill with 2 1/2 gallons (9.5 Litres) of tap water.
4. Close Door
5. Press  (On/Off) to start the preheat process.

## PREHEATING ( FIG 8 )

1. Depress the  (On/Off) key to turn on the appliance. The display will indicate PrE.
2. Once the appliance is preheated to 195° F the display will indicate COO (Cook Mode)
3. Place your product into the cooking chamber starting from the top and working your way from top to bottom until all 6 pans are in place. Close the door to start the cooking process.

## COOKING ( Fig 9 )






1. Depress the  key to select the Cook Mode (COO). Make sure that the appliance displays 
2. Open the door and place food into the cooking chamber. Loading the pans from top to bottom until all 6 pans 2 1/2" steam table pans are in place. Close the door to start the cooking process. For Partial Loads see Page 11, Fig 12.
3. Timer — Depress the TIMER button and depress the ARROW keys [ or ] until the desired time is displayed. The timer starts automatically. At the end of the timed cycle, a beeper will sound.
4. Press the  key at any time to display the current cooking chamber temperature.



Fig 8






Fig 9


### NOTE:

The highest cooking temperature with no product in the appliance is 212 °F(100°C) at sea level. Higher elevations will decrease the cooking temperature.

# OPERATIONS

## Timed Cooking (Fig 10)

1. Verify that the display reads **COOL**
2. Depress the  key to start the timer in the default time.
3. To adjust depress the ARROW keys [ or ] until the desired time is displayed. The timer starts automatically and at the end of the timed cycle a beeper will sound.

4. Press the  key to silence the beeper.

To stop the cooking process press the



key until display reads

**HLdL**

The food will be held at the default temperature of 180°F(82.2°C)

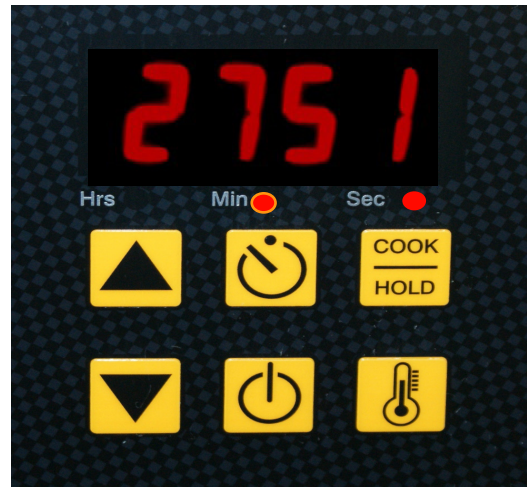


Fig 9

## HOLDING ( Fig 11 )

In “Hold” the appliance temperature is set for 180° F from the factory. The hold temperature can be changed to a single value for temperatures ranging from 150° F to 190° F. (See page 17 for programming this function).

Hold can also be used during downtimes to save energy and water while keeping the appliance preheated.


1. Depress the  key to select the Hold Mode **HLdL**
2. Open the door and place food into the cooking chamber. Shut the door.
3. Food will be held at the preset holding temperature. The factory default setting is set at 180° F(82.2°C).
4. Depress the DISP TEMP button to display the current cooking chamber temperature.



Fig 10

## DISPLAYING TEMPERTURE( Fig 12)


1. Depress the  key to display the current cooking chamber temperature chamber.



Fig 11

# OPERATIONS

## PARTIAL LOADS

The Evolution is designed to cook quickly with exceptional pan-to-pan uniformity on full loads of food. Excellent pan-to-pan uniformity can be achieved with partial loads if the pans are optimally placed in the appliance. For partial loads using 2½” deep pans, the top position in the appliance is used first followed by the second pan placed in third pan position from the top and then the third pan in the fifth pan position from the top. Placing the pans in these positions will optimize the cooking time and pan-to-pan uniformity. See Fig 13

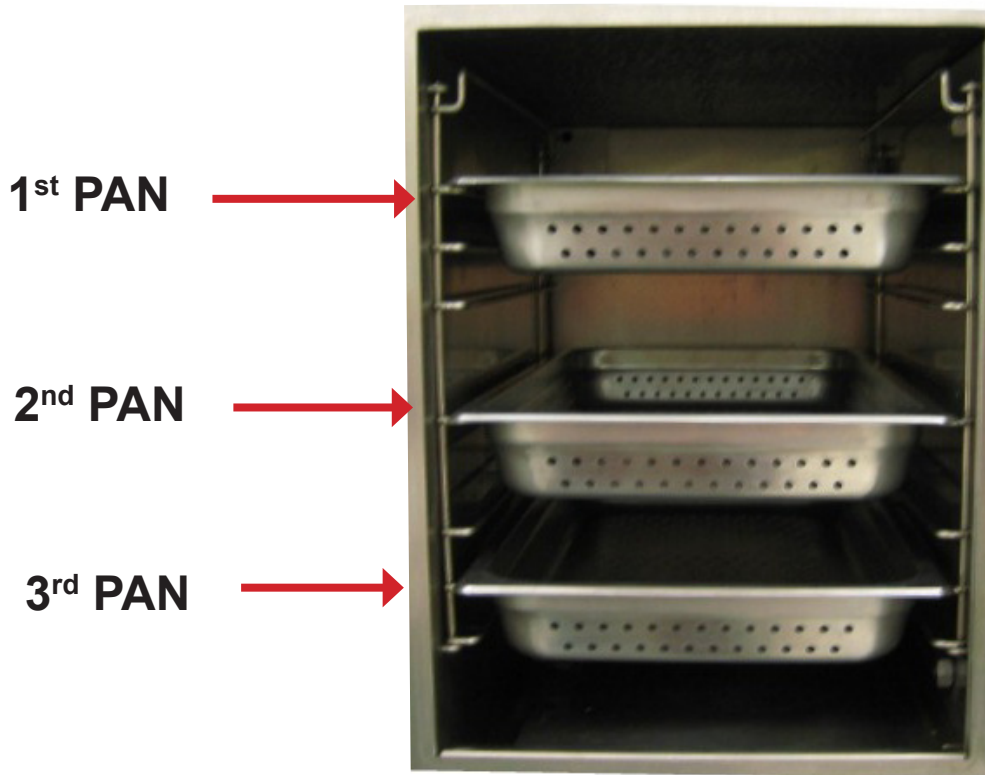


Fig 13

## DAILY PREPARATION FOR USE - CONNECTIONLESS MODEL

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

# OPERATIONS

## CLEANING

The following cleaning instructions are for typical operations. A higher frequency of the weekly cleaning procedure may be required for high volume users and after protein preparation. Failure to follow the cleaning instructions may cause slower cooking times and intermittent operations of the appliance. It is recommended that the door is left open after cleaning to extend the life of the gasket materials.

### MATERIALS REQUIRED

- White vinegar
- Dishwashing liquid
- Non-metallic scrubbing pad
- 5 Gallons tap water
- Cleaning towels
- High quality stainless steel cleaner and polish.

**WARNING**

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

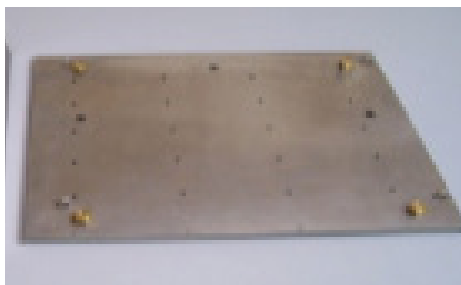
### DAILY CLEANING

1. Turn the appliance off and wait for the appliance and water reserve to cool.
2. Open the drain valve and allow the cooking chamber to drain completely. Remove the pan rails and steam collector (Fig 14) Wipe the inside of the cooking chamber, water sensors, pan rails and steam collector with a clean cloth. Clean the door gasket, inside of door and front face of the cooking chamber.
3. Install the steam collector and pan rails. Once the water in the drain pan has sufficiently cooled empty the drain pan wipe down and replace. Leave the door and drain valve open overnight.
4. Clean the exterior with soap and clean tap water and use a high quality stainless steel cleaner.

### WEEKLY CLEANING

1. Close the drain valve and add 1 cup (8 ounces or 0.24 liters) of white vinegar to the cooking chamber and fill with approximately 2½ Gallons of tap water, shut the door and turn the appliance on.
2. After 15 minutes, turn the appliance off and allow the appliance and water reserve to cool. Open the drain valve and allow to drain completely.
3. To rinse close the drain valve, fill with approximately 2½ gallons tap water, close the door and turn the appliance on. Let it run for 15 minutes, turn the appliance off and allow the appliance and water reserve to cool. Open the drain valve and allow the cooking chamber to drain completely.
4. Remove the pan racks, steam collector and steam distributor for cleaning. Clean the upper and lower water sensors with a non-metallic cleaning pad. Wipe the inside of the cooking chamber, water sensors, pan rails (Fig 14), steam distributor front and back (Fig. 14), steam collector top, bottom and sides (Fig. 14).
5. Install the steam collector first, resting the steam distributor on top of the collector align the retaining fasteners and hand tighten and then install the pan rails. Once the water in the drain pan has sufficiently cooled empty the drain pan and wipe down and replace. Leave door and drain valve open overnight.

**Steam Distributor**



**Pan Rail**



**Steam Collector**



Fig 14

## BASIC TROUBLESHOOTING

### WARNING LIGHTS

**LOW WATER** – The steamer is low on water or the water sensors need to be cleaned.

**HIGH WATER (CONNECTED MODELS ONLY)**  
Not Utilized on this model

**OVER TEMP** – The appliance has overheated. It may have run out of water. Carefully open the door, allowing steam to escape and then check the water level in the bottom of the steamer. If it is nearly empty, Clean the water level sensor probes (white buttons) located in the front left corner and the wall immediately around them being careful not to get burned (protective gloves are strongly recommended). Refill the steamer with 2 1/2 gallons of tap water and restart

If the steamer has plenty of water, allow it to cool. This normally takes a few minutes. When the Over Temp light goes out, restart the steamer.

### Food Is Over Cooked

Check that the proper cook time is being used.

### Food Is Under Cooked

- Make sure you are using adequate time  
a. Extra time may be required if pans are covered or if product is left in plastic bags or similar packaging.
- Make sure the door is closed. When the door opens the heat is turned off until it is shut
- Make sure the steamer is in the Cook Mode; Push the Display Temperature button to ensure the steamer is at the boiling point of water taking into account your elevation above sea level. If it isn't the appliance maybe in the Hold Mode. Variations in temperature can also be caused by frozen product just being put in or with the connected model a fresh measure of tap water was activated. These will shortly come up to temperature as long as the door is closed.

### Food Is Under Cooked

- Try using perforated pans as they allow steam to penetrate from all directions, maximizing heat transfer and giving you the shortest cooking times. Try distributing the product more evenly within the appliance and or pans, if possible.
- Make sure the water drain valve on the front of the Evolution is tightly closed.
- The steamer may appear to be cooking normally if the valve is slightly open but efficiency may be compromised.
- Check the door seal for food debris. Food debris on the face of the door seal or under flap may cause steamer to appear to be cooking normally but efficiency may be compromised.
- Nicks or cuts in the door seal may also cause inefficient cooking.

### Steamer won't come on

- Verify that the breaker in the power pack is in the active position
- Verify that the power pack is plugged in

### Steamer doesn't heat

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

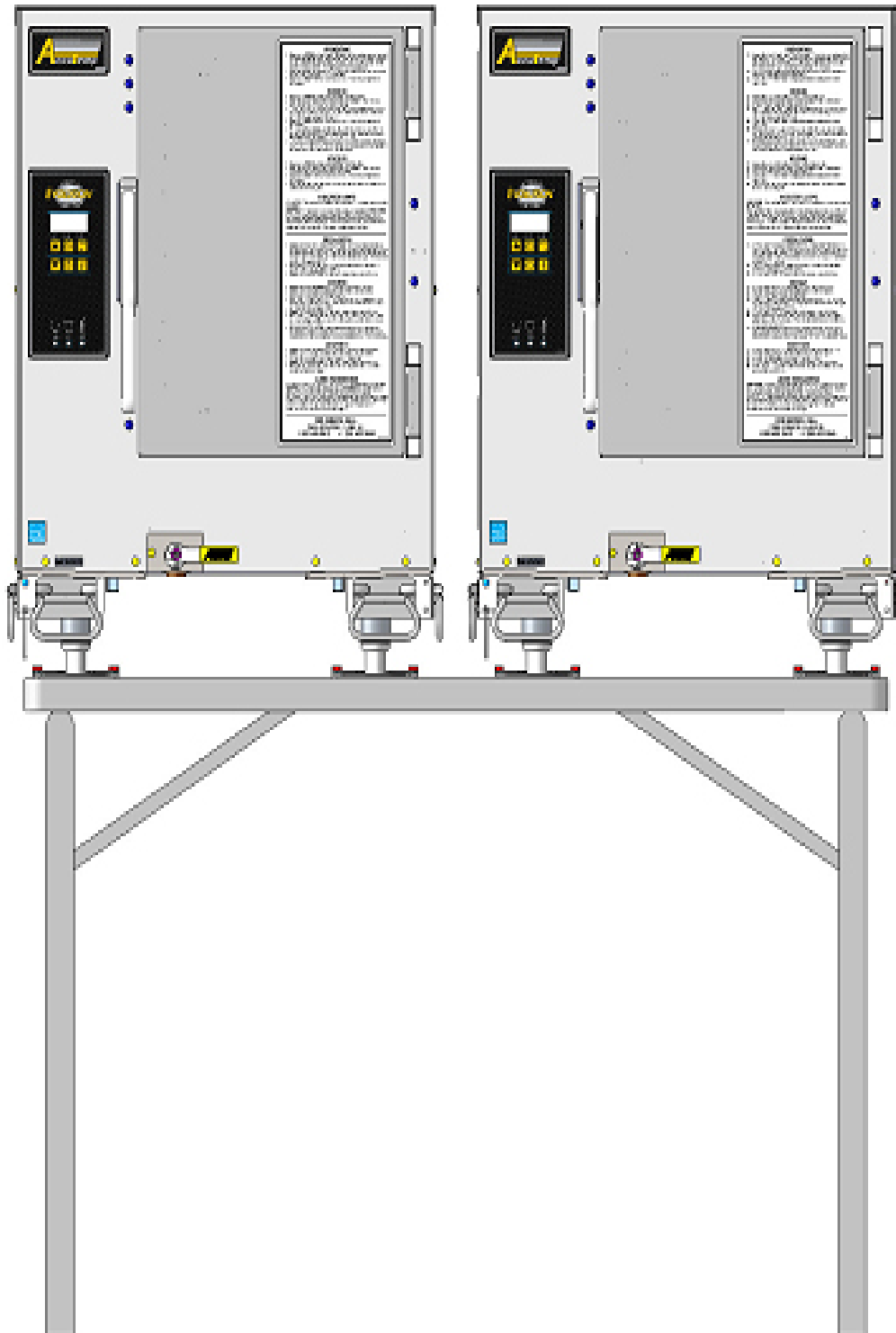
### Steam comes out the door

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

### Steamer Temperature is low

- Make sure door is closed
- Verify that the low water light isn't on
- Verify the appliance is in the Cook Mode not the Hold Mode

# SERVICE INFORMATION



## PURPOSE REFERENCE OF MAIN COMPONENTS

Component	Part #	Purpose
Auto-Fill Valve (OPTIONAL)	AT1A-3841-1	<ul style="list-style-type: none"> <li>Solenoid Valve that allows water to flow into the steam chamber; that is controlled automatically by the Water Board based on inputs from the Water Sensor Probes.</li> </ul>
Water Over-Fill Sensor Switch (OPTIONAL)	<u>Reed Switch:</u> AT0A-3519-2  <u>Float Ball:</u> AT0P-3233-1	<ul style="list-style-type: none"> <li>Magnetic Reed Switch is used in conjunction with a Float Ball. If the water rises too high, the switch opens and turns off the steamer.</li> <li>When the switch opens, the High Water Overfill LED will light. The user will have to drain the water out and turn the steamer back ON; otherwise, the steamer will remain shutdown.</li> </ul>
Control Relay #1 (AC)	AT0E-2825-5	<ul style="list-style-type: none"> <li>Controls AC Volt input &amp; output signals which provide actions from the Water Sensor Board and Auto-Fill Valve (if installed).</li> </ul>
Door Switch	AT0A-3660-1	<ul style="list-style-type: none"> <li>Magnetic Switch used to ensure that the door is closed and latched prior to generating steam</li> <li>Solid State Relay(s) will <b>not</b> activate if this switch is <b>not</b> closed (Door Open).</li> </ul>
Chamber Pressure Switch	<u>S#: 34769 &amp; Up</u> AT0E-3617-2  <u>S#: 34768 &amp; Lower</u> AT1A-3847	<ul style="list-style-type: none"> <li>Normally closed switch that allows pressure to build-up inside the steam chamber.</li> <li>Opens when the steam chamber pressure reaches 1/2 PSI.</li> <li>Solid State Relay(S) will <b>not</b> activate if this switch is <b>not</b> closed (Switch Open).</li> </ul>
Solid State Relay	AT0E-2059-3	<ul style="list-style-type: none"> <li>Provides line voltage to the Cast Heater elements, once the Controller /Keypad Board sends the 24V control signal to the relay(s).</li> <li>The relay(s) are only activated if the Door Switch &amp; Chamber Pressure Switch are closed.</li> <li>The number of Solid State Relays used, depends on the phase and wattage needs of the unit.</li> </ul>
Cast Heater Replacement Kit	<u>6 KW:</u> AT1A-3530-1  <u>8 KW:</u> AT1A-3530-2  <u>10 KW:</u> AT1A-3530-3  <u>12 KW:</u> AT1A-3530-4  <u>14 KW:</u> AT1A-3530-6  <u>17 KW:</u> AT1A-3530-7	<ul style="list-style-type: none"> <li>Transfers the heat, generated from the internal elements; to boil the water to create steam.</li> <li>Cast Heater can be wired to single or 3 phase; and have a parallel, delta, or wye configuration.</li> <li>Cast Heater must be replaced with the same wattage heater as specified in the model number.</li> </ul>



## PURPOSE REFERENCE OF MAIN COMPONENTS

Component	Part #	Purpose
Contactor (3 Pole)	AT0E-1587-4	<ul style="list-style-type: none"> <li>Provides line voltage to the Solid State Relay(s), when the contactor's coil is closed by the control signal sent from the Water Control Board.</li> <li>Provides line voltage to the Transformer.</li> </ul>
Transformer	AT0E-2662-5	<ul style="list-style-type: none"> <li>Steps-down the Supply Line Voltage to 24 -28VAC.</li> </ul>
Overtemp Switch ( <i>Thermal Limit SW3</i> )	<u>12KW &amp; Lower</u> AT1E-2653-3  <u>14KW &amp; Up</u> AT1E-2653-4	<ul style="list-style-type: none"> <li>Normally closed switch that provides a safety feature to the machine in case the Cast Heater overheats.</li> <li>If the Cast Heater <u>overheats</u>, the switch will <u>open</u> and turn the steamer <u>off</u>; while lighting the red LED Overtemp Light on the Control Panel.</li> <li>The steamer will <u>not</u> turn on until the temperature has dropped enough to allow the Overtemp Switch to close again.</li> </ul>
Control / Keypad Board	AT0E-3625-1	<ul style="list-style-type: none"> <li>Human interface for steamer operations through push-buttons, operations, &amp; display readouts.</li> <li>Provides power to the Solid State Relay(s) (24VDC).</li> <li>Receives input from the Temperature (RTD) Sensor and displays the water temperature on the LED readout.</li> <li>Maintains the preset HOLD temperature.</li> </ul>
Water Sensor Control Board	AT0E-3230-2	<ul style="list-style-type: none"> <li>Receives inputs from Water Sensor Probes and implements corresponding actions for those inputs based on the water level in the steam chamber.</li> <li>Controls the Auto-Fill Valve (<i>if installed</i>) and receives inputs that provides actions for the desired water level needs.</li> </ul>
Water Sensor Probe	AT1E-2652-1	<ul style="list-style-type: none"> <li>Teflon exterior with a stainless steel center that uses the minerals in the water to complete the electrical circuit to the Water Control Board.</li> <li><b>MUST BE CLEAN TO WORK PROPERLY.</b></li> </ul>
Low Water Level Probe		<ul style="list-style-type: none"> <li>Once the Low Water Sensor is satisfied, it will allow the Solid State Relay(s) to activate.</li> <li>If the water level is below the sensor, the Water Board will activate the Auto-Fill Valve (<i>if installed</i>) filling the unit the water until the High Limit Water Sensor is satisfied.</li> </ul>
High Limit Water Level Probe		<ul style="list-style-type: none"> <li>On initial chamber water fill, once the water level reaches and satisfies the Operational Water Sensor, the Water Board will keep the Auto-Fill Valve open for 30 additional seconds..</li> <li>After initial chamber water fill, when the water level drops below the sensor's operational level; the Water Board will open the Auto-Fill Valve for 30 seconds to raise the water level back above the High Limit Water Sensor.</li> <li>This process will repeat as long as the water level stays above the Low Water Sensor.</li> </ul>



## PURPOSE REFERENCE OF MAIN COMPONENTS

Component	Part #	Purpose
Temperature (RTD) Sensor	AT0E-3626-1	<ul style="list-style-type: none"> <li>• Provides temperature input to Control/Keypad Board, which displays the temperature in the steam chamber based on resistance changes from the Temperature (RTD) Sensor.</li> <li>• Used to maintain the preset HOLD mode temperature.</li> </ul>
Door Assembly	AT1A-3600-1	<ul style="list-style-type: none"> <li>• Keeps the steam trapped inside the steam chamber to allow pressure to build and cycle the Chamber Pressure Switch.</li> </ul>
Drain Valve	AT1P-2239-1	<ul style="list-style-type: none"> <li>• Manually Open/Close valve used to drain water from the steam chamber.</li> </ul>

## ADDITIONAL COMPONENT PART NUMBERS

Component	Part #	Component	Part #
Pilot Lamp, 24V Red	AT0E-1800-2	Door Hinge (Pair)	AT1H-2058-3
Fuse, 1.25A 250V	AT0E-2731-2	Door Latch Assy, Ceramic Magnet	AT1H-3609-1
Gasket, Door	AT1G-2633-1	Door Latch Mounting Plate	AT1M-3046-1
Inner Door Assembly	AT1A-3647-1		



# SEQUENCE OF OPERATION

## ***INDICATORS AND WATER CONTROL BOARD OPERATION:***

### PWR Button Pushed & Water Level Is Below the Low Water Level Sensor

- The Low Water Light Indicator will be ON and Alarm will sound.
- **PRE** is displayed on the Control/Keypad Board.
- *(The red LED light on the Water Sensor Board will be flashing continuously.)*

### PWR Button Pushed & Low Water Level Sensor Is Satisfied

- The Low Water Light Indicator and Alarm (*only manual fill units use an alarm for low water condition*), will be OFF.
- This is minimum water level needed for the Contactor to close and turn the Cast Heater ON.
- *(The red LED light on the Water Sensor Board will have about a 1 second flash delay.)*

## ***CAST HEATER GENERATING HEAT OPERATION:***

### Power Cord Plugged-In & PWR Button Not Pushed

- Line Voltage comes into the 3 Pole Contactor's L1 - L3 terminals. *(Refer to the unit's specific wiring schematics to determine the wire color to "L" Terminal location.)*
- Line Voltage is then taken off of L1 & L2 of the Contactor and applied to the Transformer, which steps-down the Line Voltage to 24VAC.
- From the two, 1.25Amp, fuses; power goes through the Overtemp Switch, then goes to the Water Sensor Board, to Control Relay #1 (CR#1) coil, to the *High Water Overfill Reed Switch (Auto-Fill Only)*, to the Control/Keypad Board, and to Pin 6 of CR#1. Power also flows through CR#1, Control/Keypad Board, Water Sensor Board and Contactor (*once the water level condition is met*).
- *(The red LED light on the Water Sensor Board will be flashing continuously.)*

### PWR Button Pushed & Low Water Level Sensor Is Satisfied

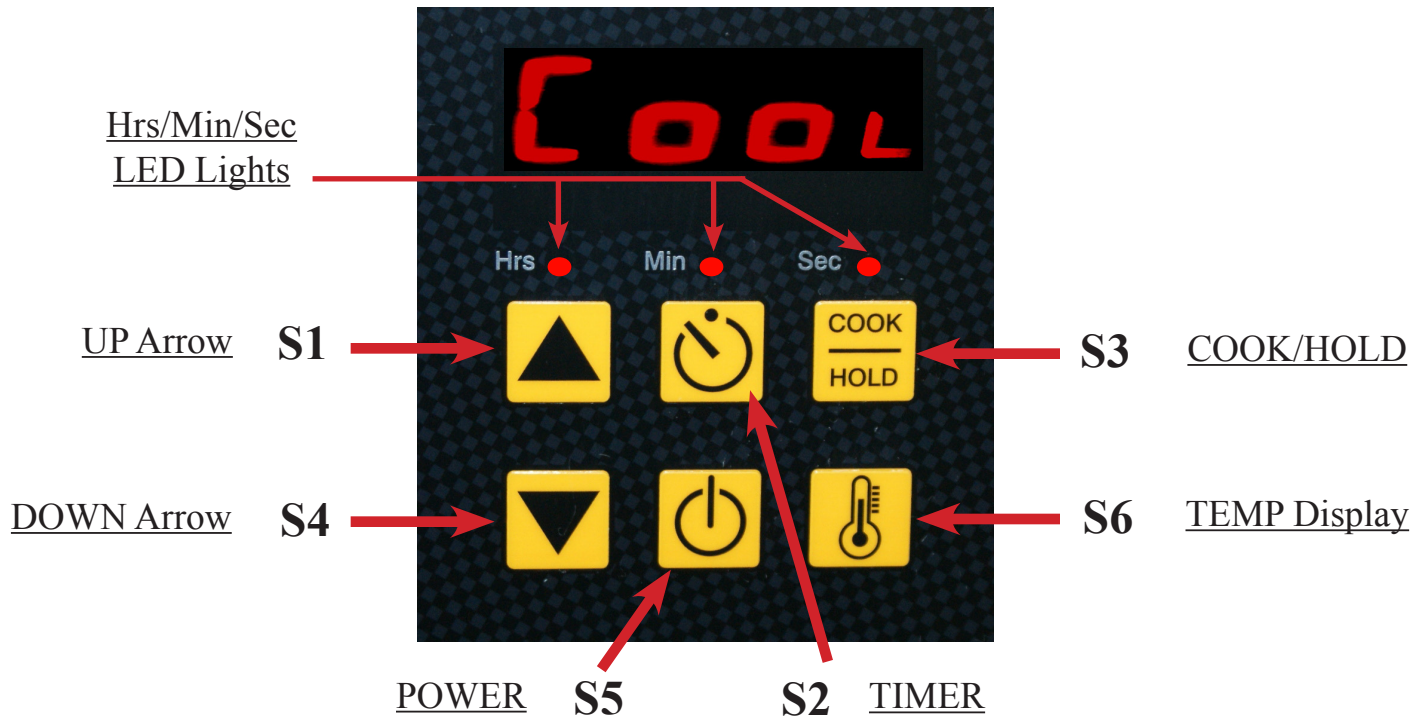
- *(The red LED light on the Water Sensor Board will have about a 1 second flash rate.)*
- The Water Sensor Control Board's K2 Relay will close, sending power to the Contactor's coil; closing the contacts and allowing Line Voltage to be sent to the normally open Solid State Relay(s).
- The Control/Keypad Board will send a 24VAC signal to the Solid State Relay(s); closing the Relay(s) *(as long as the Door Switch and the Chamber Pressure Switch are closed)*.
- The Solid State Relay(s) then pass Line Voltage to the Cast Heater's Elements generating heat evenly over the bottom of the steam chamber; creating steam for cooking.

# SEQUENCE OF OPERATION

## Temperature Sensor (RTD) and Control/Keypad Board

- As the water temperature rises, the RTD will provide a signal, based on the resistance of the sensor, to the Control/Keypad Board to provide a digital temperature display.
- Control Panel will show **PRE** (Preheat) on initial start-up until the steam chamber reaches **195°F**, then **COO** (Cook) will be displayed between **195°F** and **212°F**.
- The operating default mode on initial PWR ON is COOK mode; which automatically causes the steamer to go to the normal operating boiling point, which is **212°F** at sea level.
- In COOK mode, the 24VAC output from the Control/Keypad Board is continuously on, so that the unit's temperature is controlled by the Chamber Pressure Switch, which opens at 1/2 PSI (13.9 “ water column) or higher.
- In HOLD mode (**HLD**), the steamer's regulated temperature will change to the HOLD temperature's preset value. The Control/Keypad Board will regulate temperature via the RTD input, based on the current HOLD mode preset value. *(This value can be changed using the program function on the Control/Keyboard Control.)*

# MODIFYING CONTROL / KEYPAD PROGRAM SETTINGS



- S1 - Increase Program Item (Will cycle the Hrs/Min/Sec LED light)
- S4 - Decrease Program Item (Will cycle the Hrs/Min/Sec LED light)
- S3 - Increase Program Value (Will change the Digital Readout display)
- S6 - Decrease Program Value (Will change the Digital Readout display)
- S2 - **Exit & Save**

**ENTERING PROGRAM MODE:** Simultaneously, depress and hold S4 & S6 for minimum of **8 seconds** or until the **Hrs LED** blinks and the display shows a Hold Temp number (default is 180°F). Now the Controller can operate under the Program Function Parameters.

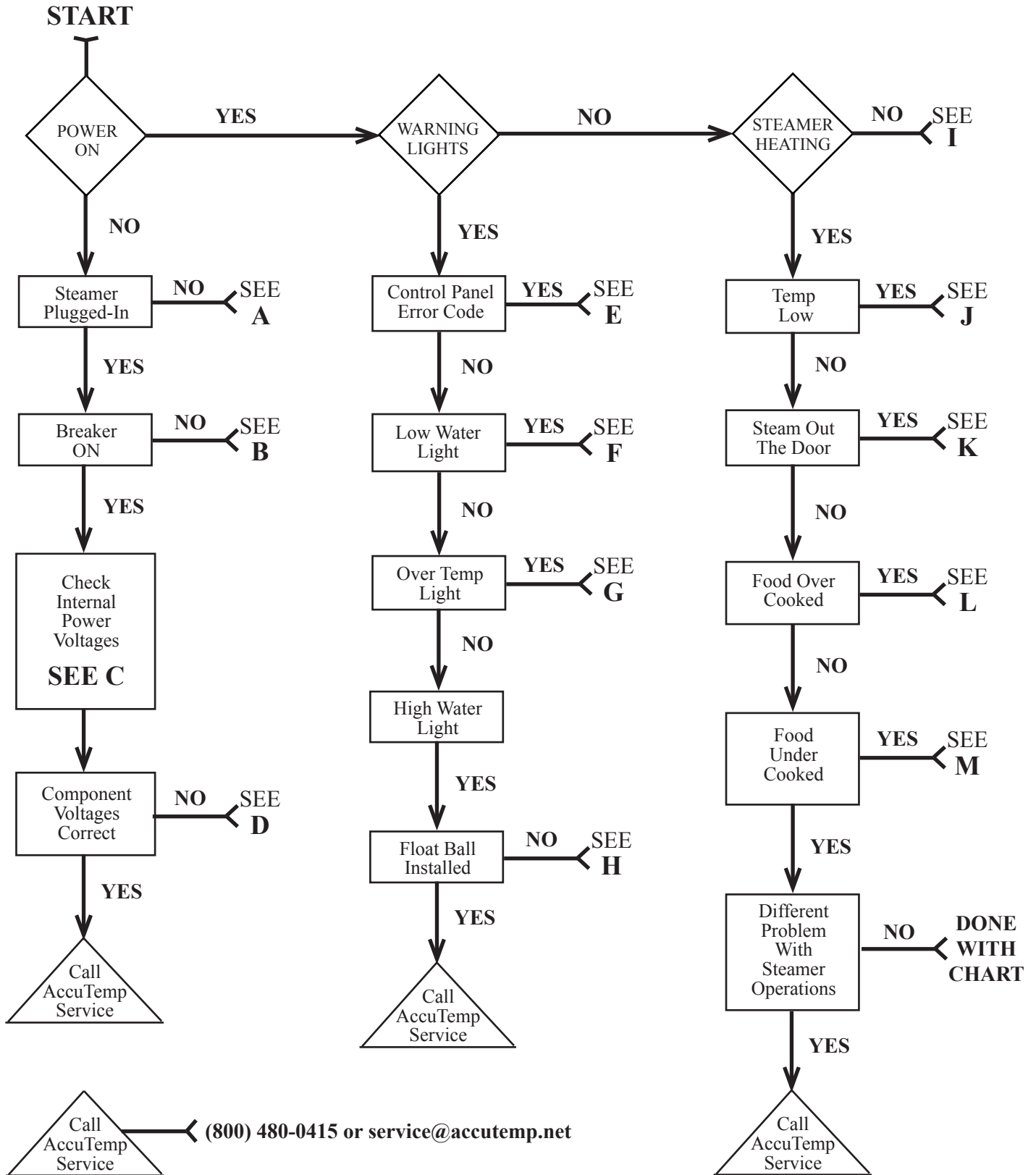
***Program Mode Function Parameter Table***

Hrs LED	Min LED	Sec LED	PARAMETER	MIN	MAX	ELECTRIC
Blink	OFF	OFF	HOLD Temp Value = Degree F	MIN Temp	MAX Temp	180
ON	OFF	OFF	Default Timer Value = Hours	0	8	0
OFF	ON	OFF	Default Timer Value = Minutes	0	59	30
OFF	OFF	ON	TEMP Probe Offset = Degree F	0	50	0
ON	ON	ON	TEMP Probe Offset = Neg/Pos Diff	NEG = 1	POS = 0	0
<b>Blink</b>	<b>Blink</b>	<b>Blink</b>	<b>Hysteresis</b>	2	10	2
<b>ON</b>	<b>Blink</b>	<b>Blink</b>	<b>TEMP Regulating Mode</b>	On/Off = 0	PID = 1	<b>1</b>
Blink	ON	Blink	Proportioning BAND TIME	4	10	10
Blink	Blink	ON	Proportioning BAND WIDTH	4	10	10

**TO RESET CONTROLLER TO FACTORY DEFAULT VALUES,  
PRESS AND HOLD S4, THEN PRESS S5.**



# TROUBLESHOOTING FLOW-DIAGRAM



# FLOW-DIAGRAM REFERENCE TROUBLESHOOTING CHART

REF LETTER	POSSIBLE CAUSE	EVALUATION
A	Power Cord Disconnected	Confirm proper voltage is present at receptacle. Plug-in Power Cord.
B	Breaker Is Tripped	Unplug steamer and check voltage at receptacle. Reset Breaker
C	Transformer	Check for proper incoming voltage to the primary side and 24V on the secondary side.
	Fuses	Check for continuity.
	Over-Temp Switch	Check between the common wire, terminal # 6 on the control relay and the brown wire after the fuse.
	Control panel not responding.	Check for 24VAC incoming power at pins J2-1 & J2-2. Check for out put at pins J7-3 & J7-4 - 24VAC ON/OFF
D	Bad Component or Faulty Wiring	Check the wiring to the component; including the wire-to-connectors, GND's, and damage. If component O/P bad, then may need replaced.
E	Error Code: -1F or -99F for RTD probe.	Check for 1000 ohms (at room temp) on Digital Controller Board on J3 - Pins 1 & 2. EC: -1F = Open sensor EC: -99F = Shorted sensor
F	Low Water Sensor Not Being Met	Ensure water is at the max water level line inside the steam chamber. Ensure that the Low Water Sensor is cleaned and that the Water Board is working properly.
G	Steamer Has Over-Heated	Check that the water level inside steam chamber is not empty; and <b>refill if needed</b> . If an Auto-Fill unit, then ensure that water supply is not shut-off. Ensure Water Sensors are clean.
H	Too Much Water In Steam Chamber	<b>DO NOT OPEN DOOR!</b> Open Drain Valve until the High Water Light goes off. If light <u>DOES NOT</u> go out and no water in steamer, then possibly a sensor fault.
	Operational Water Level Sensor Faulty	Ensure the top Water Sensor is clean. Check that Water Board is working properly.
	Float Ball & Reed Sensor Faulty	Ensure Float Ball is not stuck on the Sensor Post. Ensure Sensor Post & inside of the Float ball is clean. Check continuity of the Reed Switch (Float over sensor creates continuity; Float off sensor creates open.)

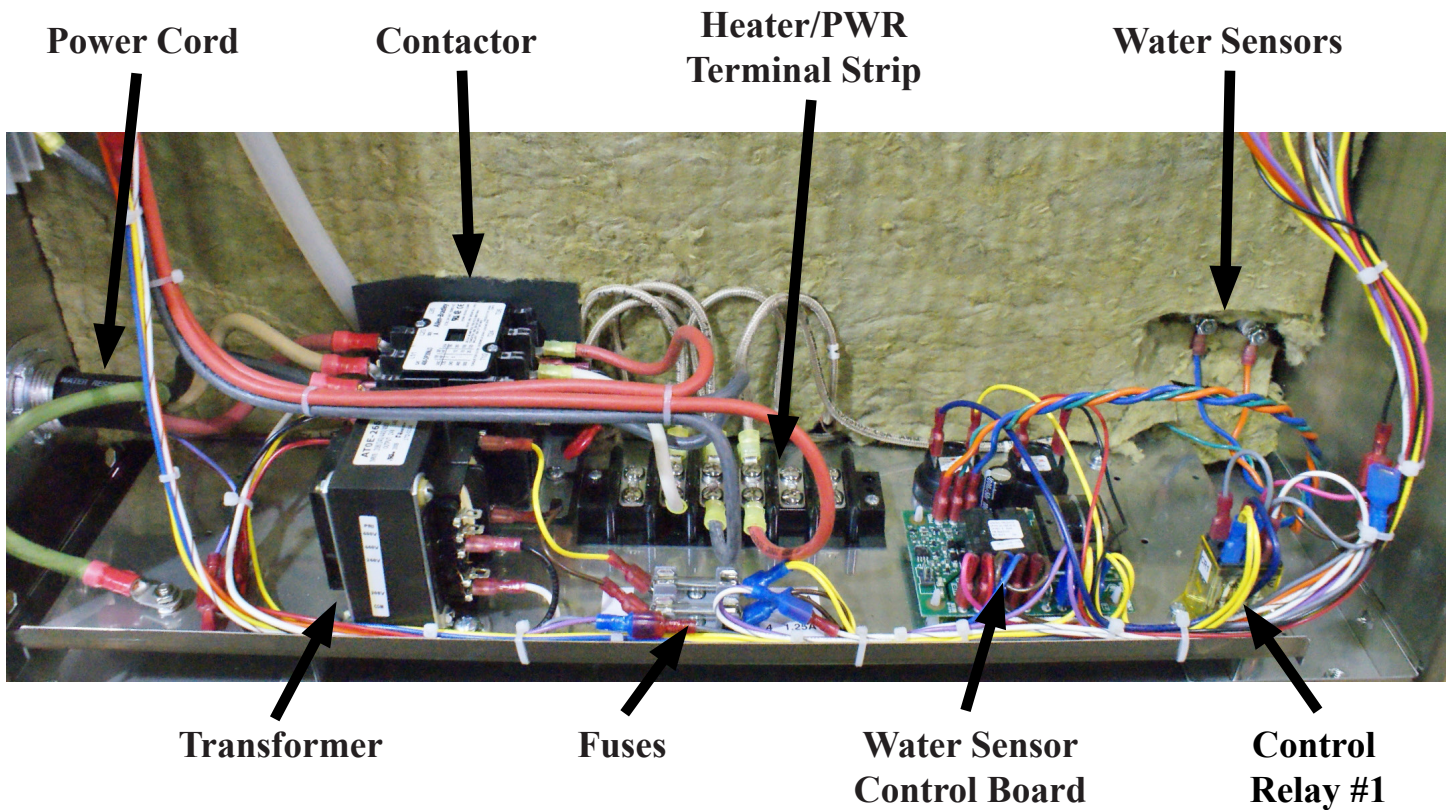
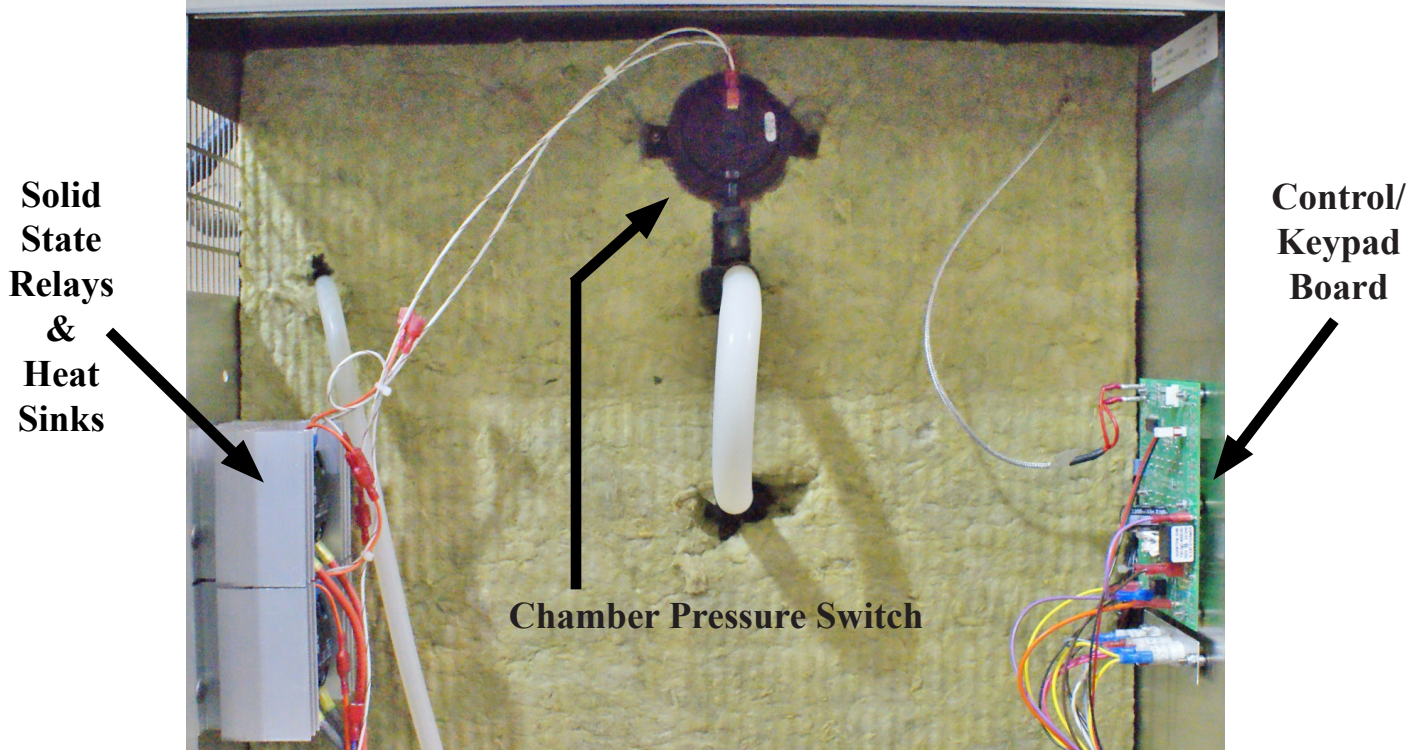


# FLOW-DIAGRAM REFERENCE TROUBLESHOOTING CHART

REF LETTER	POSSIBLE CAUSE	EVALUATION
I	Control Panel	Check for 24VDC output (J7 Pins 1 & 2).
	Door Switch Not Engaging	Ensure Door is shut and handle is latched. Check the Door Switch for continuity with Door closed. Check the butt splices and wire connections for good crimps.
	Chamber Pressure Switch	Switch is normally closed. Check the Chamber Pressure Switch for continuity.
	Time Delay Relay #1 (5 sec)	Relay is normally open. Check for continuity during the first 5 -10 secs of pressing PWR ON button.
	Control Relay #2	Check for 24-30VDC at Pins 7 & 8 on the CR2 Coil. Check for 24VAC on pin 3. Ensure Relay Contacts are closing and not stuck open.
	Fan Pressure Switch	Switch is normally open. Check that switch closes at .2" Water Column (WC) & that voltage is present on Lt Blue wire to Spark Module at pin PSW.
	Power Burner Fan	Check that the vent is set for: <b>3.5" for Natural Gas &amp; 3" for Propane.</b> If vent is too large, then unit will <u>not</u> ignite.
	Ignition (Spark) Module	Check the Red LED light on the module for the following indications (listed on the module): <b><i>Constant ON red LED = Bad Ignition Module.</i></b> <b><i>1 Flash = Air Vent Blockage.</i></b> <b><i>2 Flashes = Flame with No Call For Heat</i></b> <b><i>3 Flashes = Ignition Lookout (No Gas Present)</i></b>
	Ignition Probe & Cable	Check that the probes are <u>not</u> oxidized or broken. Check that the Ignition Cable has a good connection to Ignition Probe. Verify that the Ignition Probes are in the correct position to the Burner's surface as required.
	Gas Enrichment Valve	Check to ensure that the Time Delay Relay #2 is opening the Gas Enrichment Valve for 4 secs. (Signal from Spark Module out of pin V1.)
	Gas Valve Control	Ensure that the valve is engaging. Check that the Gas Pressure is at the correct WC value: <b>5" for Natural Gas &amp; 10" for Propane.</b>
External Supply Gas Press. Regulator	Verify that the incoming gas pressure from the External Regulator is between WC values: <b>7" - 10" Natural Gas &amp; 11" - 13" Propane.</b>	



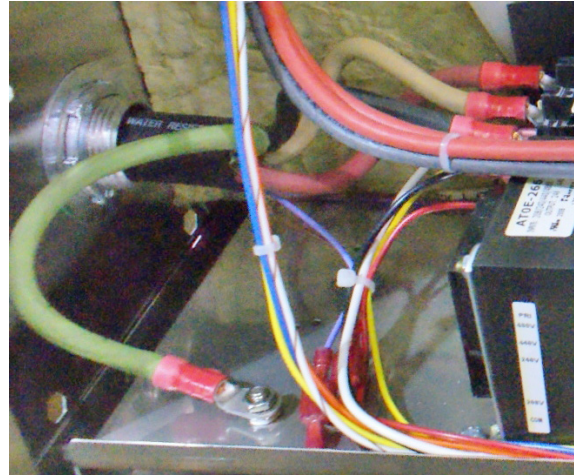
# LOCATION OF ELECTRICAL COMPONENTS



# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

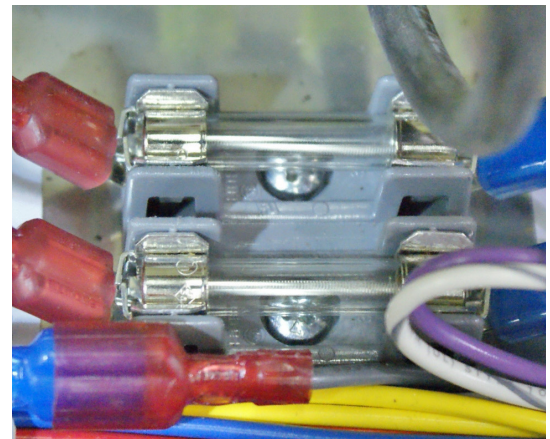
## CORD & PLUG ASSEMBLY

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the Power Cord Leads (Black, White, Red, and/or Green) from L1-3 of the Contactor (note the wire color to its location terminal).
4. On the inside of the unit, remove the retaining nut on the threads of the Power Cord Cable Fitting & pullout the Power Cord.
5. **Re-install in reverse order.**



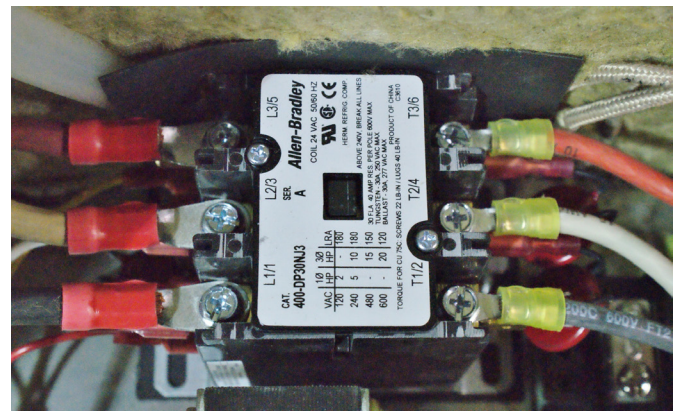
## FUSES

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Pry the Fuses out of the Fuse Block with a flat-head screwdriver or fuse puller.
4. **Re-install in reverse order.**



## CONTACTOR

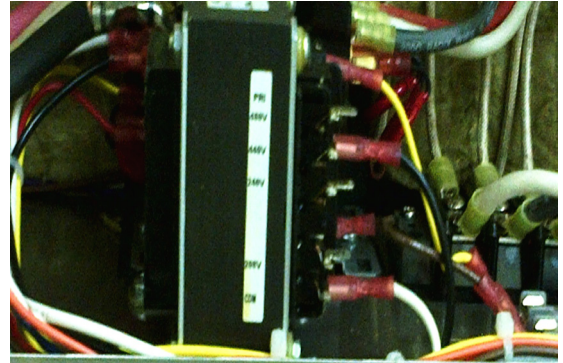
1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires (note the wire color to its location terminal).
4. Remove the 2 mounting nuts and then remove the Contactor.
5. **Re-install in reverse order.**



# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

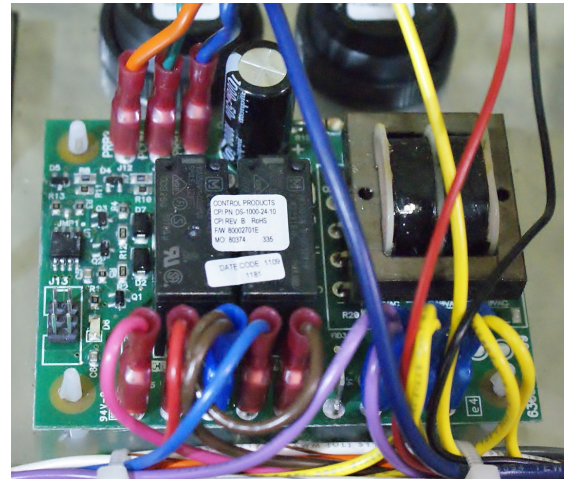
## TRANSFORMER

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires (note the wire color to its location terminal).
4. Remove the 2 mounting nuts and then remove the Transformer.
5. **Re-install in reverse order.**



## WATER SENSOR CONTROL BOARD

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires (note the wire color to its location terminal).
4. Carefully, push in the locking leg on the 4 plastic posts while pulling the Water Board up off the posts (note the board's orientation).
5. Remove the Water Board.
6. **Re-install in reverse order.**



## CONTROL RELAY #1

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires (note the wire color to its location terminal).
4. Remove the 2 mounting screws and then remove Control Relay #1.
5. **Re-install in reverse order.**



# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

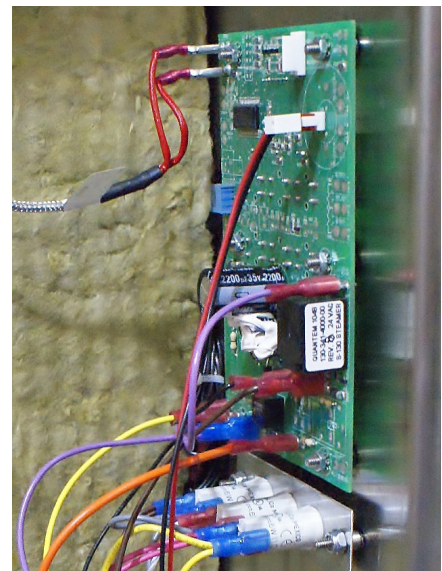
## WATER SENSORS

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Open the door and ensure that all the water is drained from the steam chamber.
4. Disconnect the wire from the backside of the Water Sensor (access via left-side panel).
5. Remove the retaining nut that mounts the Water Sensor to the Steam Chamber.
6. Push the Water Sensor through the hole in the steam chamber from the backside.
7. **Re-install in reverse order. Torque Sensor Nuts to between 12-15 In-Lbs.**



## CONTROL / KEYPAD BOARD

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires (note the wire color to its location terminal).
4. Remove the 7 mounting nuts and then remove the Control Panel CCA.
5. *(If accessing the Program Mode is needed, go to **page 8** for more details.)*
6. **Re-install in reverse order.**

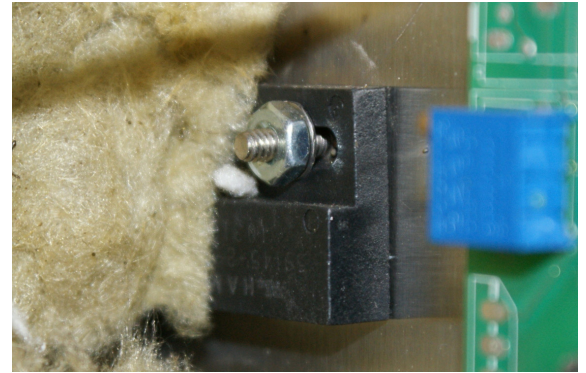


# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

## DOOR SWITCH

### *Door Latch on the Left-Hand Side*

1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the probe wires: Control/Keypad Panel J7 Pin 1 & the White/Brown wire from the Chamber Pressure Switch (the wires to the location pins are enter-changeable).
4. Push back the insulation, so you can access the other mounting nut to be removed.
5. Remove the 2 mounting nuts and then remove the Door Switch. ***Fg 15***
6. **Re-install in reverse order.**



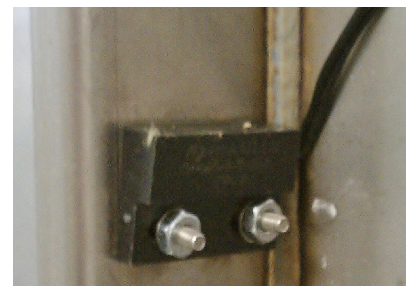
***Fg 15***

### *Door Latch on the Right-Hand Side*

1. Unplug the Unit.
2. Remove the Left-Side, Right-Side, and Top Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the probe wires: Control/Keypad Panel J7 Pin 1 & the White/Brown wire from the Chamber Pressure Switch; and pull the wires up, over the top of the steamer (the wires to the location pins are enter-changeable).
4. Remove the insulation on the right side, to access the Door Switch to be removed. ***Fg 16***
5. Remove the 2 mounting nuts and then remove the Door Switch. ***Fg 17*** **Re-install in reverse order.**



***Fg 16***



***Fg 17***

# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

## CHAMBER PRESSURE SWITCH

1. Unplug the Unit & remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
2. Disconnect the Wiring Terminals from the Chamber Pressure Switch (note the wire color to its location terminal).
3. Remove the hose clamp and disconnect the hose from the Chamber Pressure Switch.
4. Remove the 2 mounting nuts holding the Chamber Pressure Switch to chamber cavity.
5. Remove the Chamber Pressure Switch
6. **Re-install in reverse order.**



## SOLID STATE RELAY (SSR)

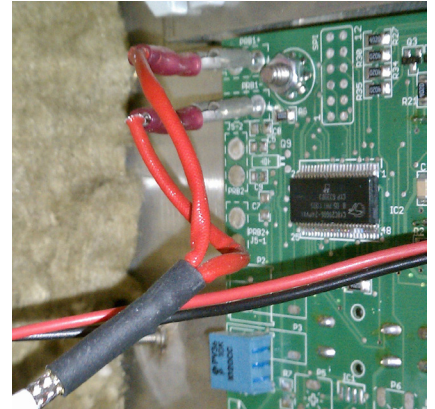
1. Unplug the Unit.
2. Remove the Left-Side Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the wires for the desired SSR being replaced (note the wire color to its location terminal).
4. Remove the thread-cover nuts on the back of the steamer, while removing the 2 mounting bolts holding the SSR Assy to the inside-back of the component chamber; and then remove the desired Solid State Relay.
5. **Re-install in reverse order.**



# ELECTRICAL COMPONENTS REMOVAL & INSTALLATION

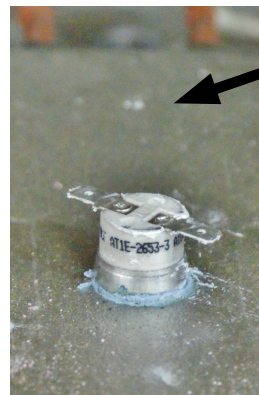
## TEMPERATURE (RTD) SENSOR

1. Unplug the Unit.
2. Remove the Left-Side, Right-Side, and Top Panel by removing the Sheet Metal Screws holding it in place.
3. Disconnect the probe wires from the Control/Keypad Panel and pull them from the left, over the top, to the steamer's right-side (the wires to the location pins are enter-changeable).
4. Remove the mounting nut and then remove the Temperature (RTD) Sensor.
5. **Re-install in reverse order. Ensure Thermal Paste is applied to the Temperature (RTD) Sensor.**

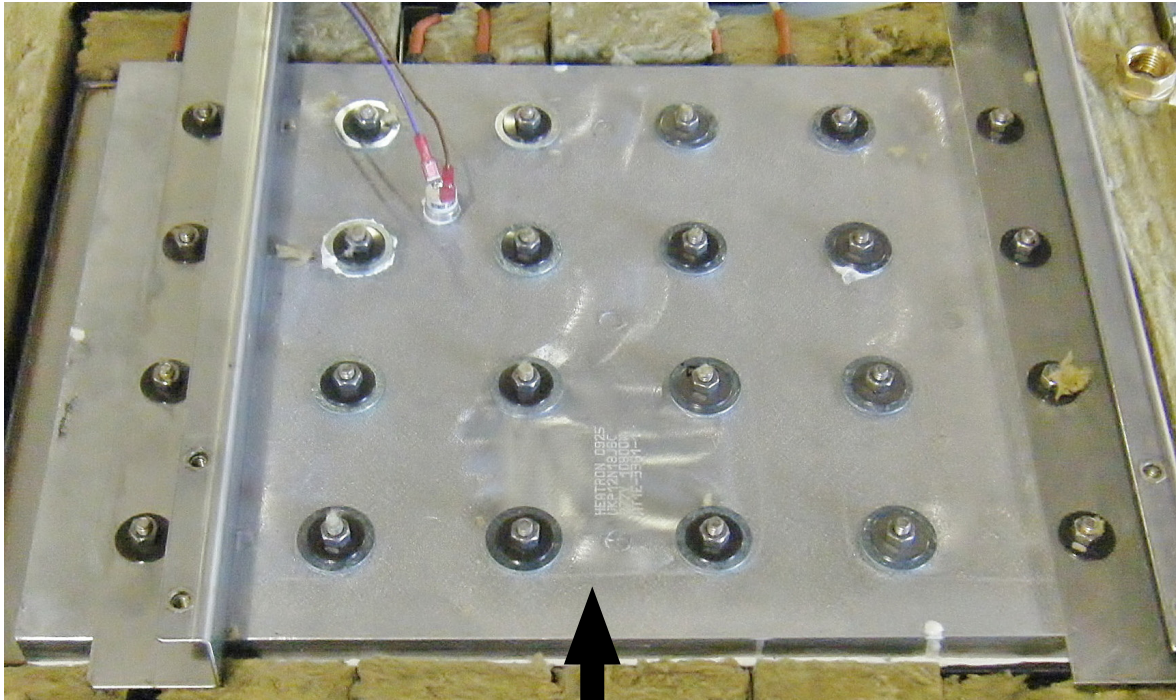


## OVERTEMP SWITCH (THERM LIMIT SW3)

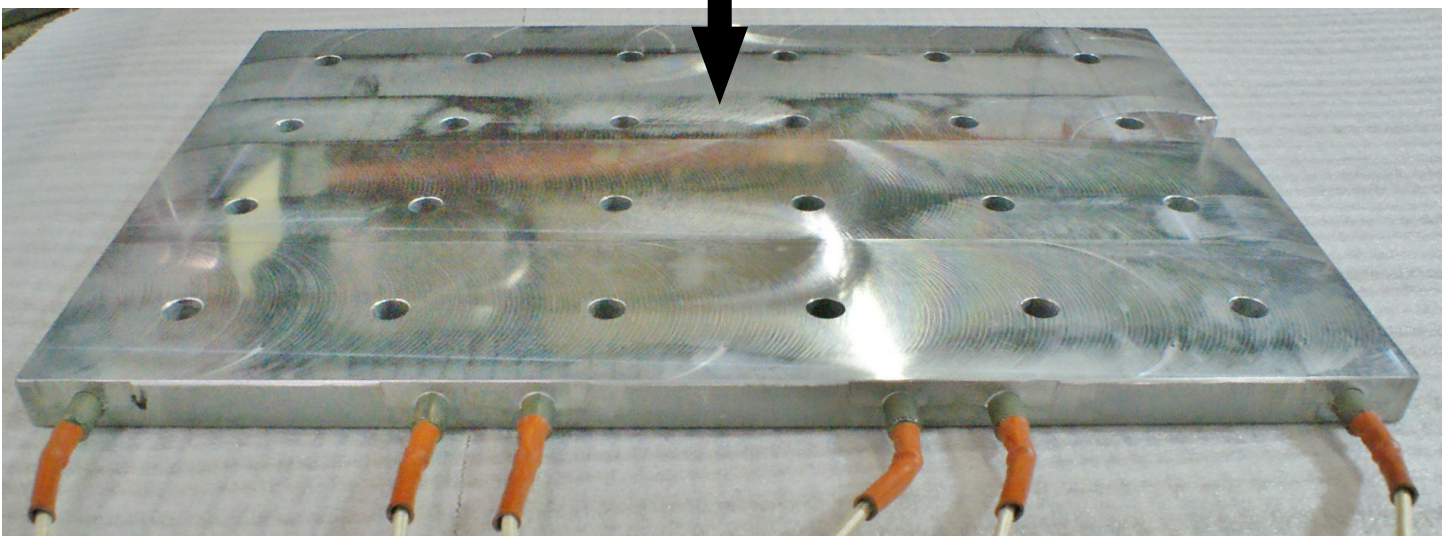
1. Unplug the unit.
2. ***Using an additional person***, turn the unit upside-down and remove its legs. (*Unbolt unit from stand and then turn unit upside-down if applicable.*)
3. Remove Left-Side Panel & Bottom Cover Panel by removing the Sheet Metal Screws holding it in place. (*Remove Drain Pan Rails if applicable.*)
4. Remove the Insulation as needed to provide access to remove the Overtemp Switch from the bottom of the Cast Heater. (*Note the insulation location for proper fitting when re-installed.*)
5. Disconnect the wires to the Overtemp Switch (*note the wire color to the location pin*).
6. Unscrew the Overtemp Switch, and remove it from the bottom of the Cast Heater.
7. **Re-install in reverse order. Ensure Thermal Paste is applied to the Overtemp Switch and its threading.**



## LOCATION OF CAST HEATER



Cast Heater



# CAST HEATER REMOVAL & INSTALLATION

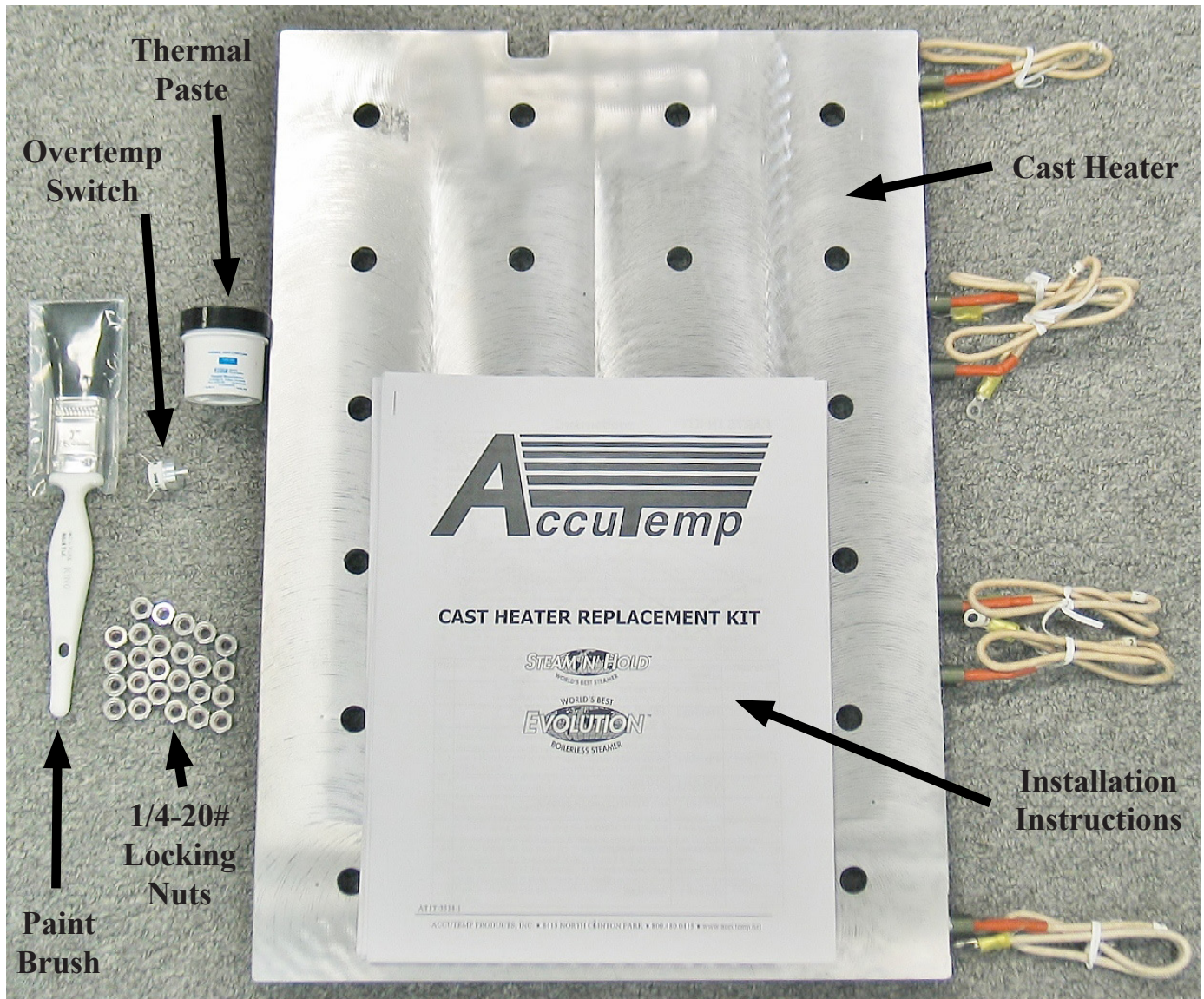
## NOTE

The 1/4-20# Nut Special Locking Nut, Can Only Be Used Once.

Ensure That A New Cast Heater Replacement Kit Is Ordered and Received; Prior to Removing or Installing the Cast Heater.

Part #: AT1A-3530-5 \* (See Page 4)

\* Order the Cast Heater Replacement Kit for the Correct Heater Wattage Required.



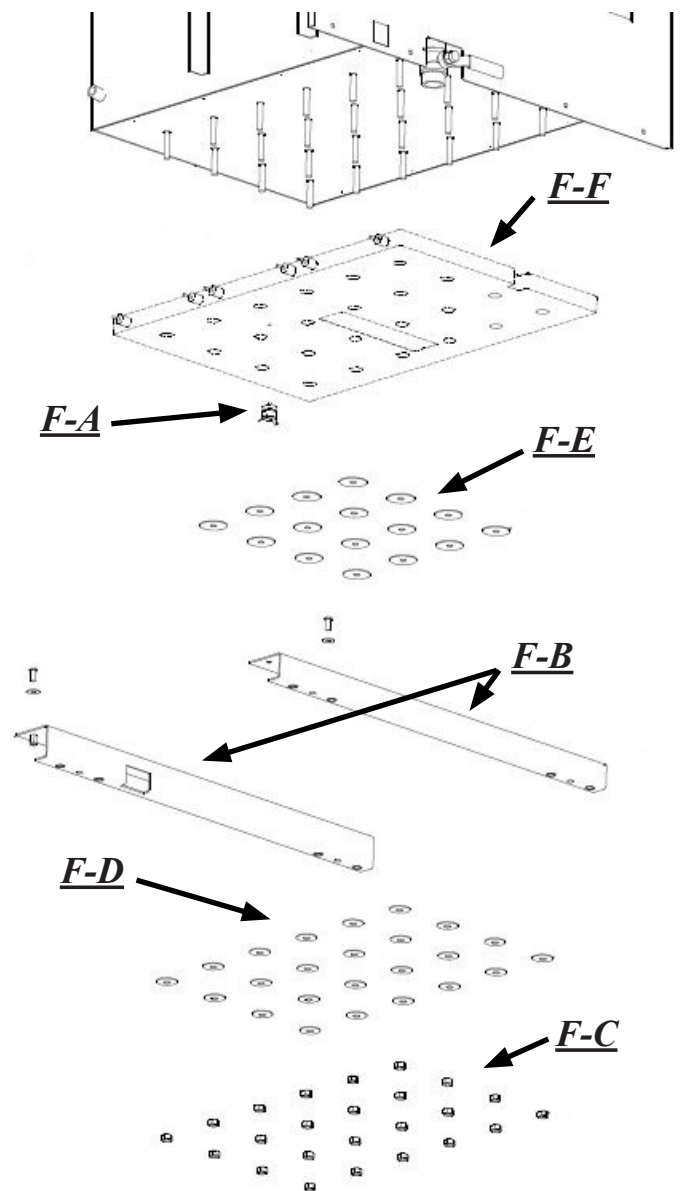
# CAST HEATER REMOVAL & INSTALLATION

## REMEMBER:

- AN ADDITIONAL PERSON IS REQUIRED, WHEN CONDUCTING MAINTENANCE INVOLVING TURNING THE UNIT OVER.
- IF HEATER WIRES HAVE NON-BRAIDED INSULATION, THE HEATER IS **NOT** A CAST HEATER. CONTACT ACCUTEMP SERVICE AT 800-480-0415.
- USE THE INCLUDED CAST HEATER REPLACEMENT KIT INSTRUCTION BOOKLET IN CONJUNCTION WITH THE REMOVAL & INSTALLATION PROCEDURES IN THIS MANUAL.

## CAST HEATER

1. Unplug the unit and drain all the water out of the steamer.
2. Remove Left-Side by removing the Sheet Metal Screws holding it in place.
3. Disconnect the 6, braided-insulation, Heater Wires from their Terminal Board Connections. (*Note the heater wires' numbers to their location terminals.*)
4. Using an additional person, turn the unit upside-down and remove its legs. (*Unbolt unit from stand and then turn unit upside-down if applicable.*)
5. Remove the Bottom Cover by removing the Sheet Metal Screws holding it in place. (*Remove Drain Pan Rails if applicable.*)
6. Remove insulation as needed to access the Cast Heater. (*Note the insulation's location to ensure proper fitting when re-installed.*)
7. Disconnect the wires to the Overtemp Switch (*note the wire color to its location pin*).
8. Unscrew the Overtemp Switch, and remove it from the bottom of the Cast Heater. **F-A**
9. Remove any insulation and thread lock material from the heater studs using a scouring pad.



# CAST HEATER REMOVAL & INSTALLATION

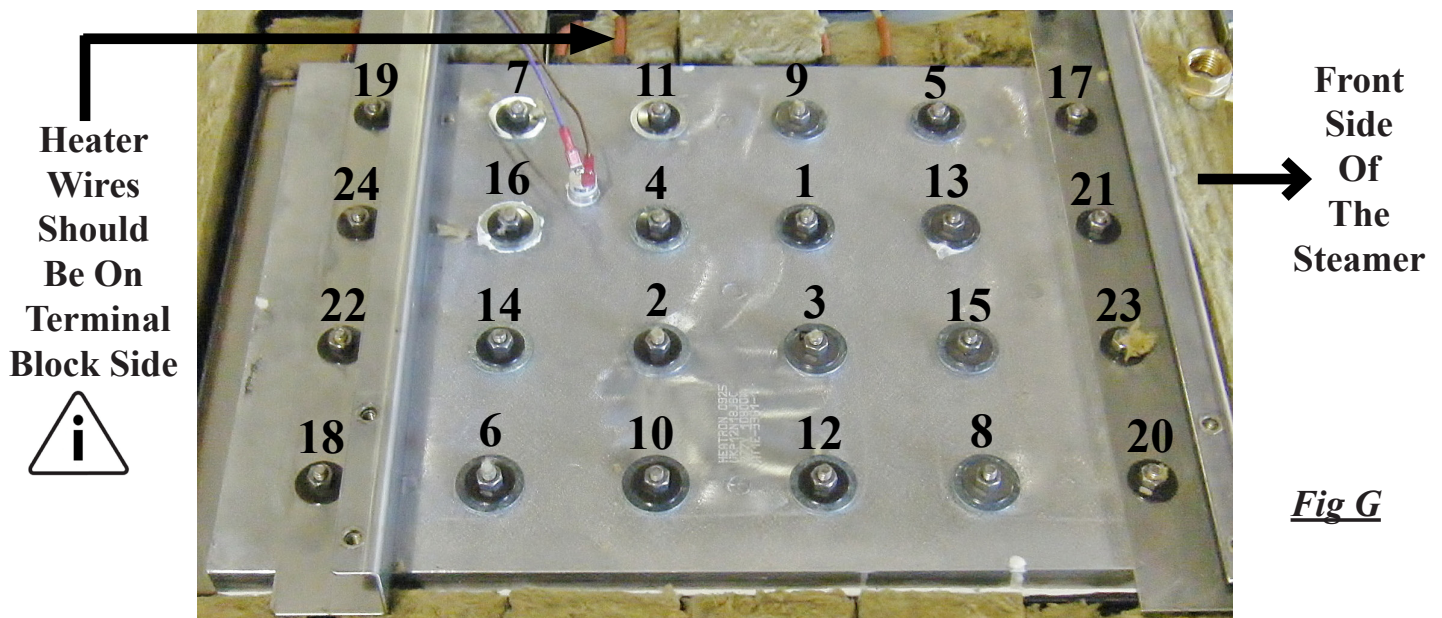
## NOTE

If Heater Studs are Discovered Broken While Removing the Cast Heater  
OR  
If a Heater Stud Breaks-Off While Removing or Installing the Cast Heater

Call AccuTemp Service Dept (800) 480-0415.

## CAST HEATER (CON'T)

10. Using **Fig G**, loosen all 24 nuts by starting with Nut #24 and working down to #1.
11. Remove all 24; Locking Nuts (**F-C**), Lock Washers (**F-D**) & Flat Washers (**F-E**) from the Cast Heater. (*Discard the used Locking Nuts; keep and clean the Lock & Flat Washers.*)
12. Remove both Heater Mounting Brackets from the top of the heater by letting them hang, by the wires, over the electrical compartment. **F-B**
13. Remove the Cast Heater. **F-F** (*Might have to lift heater by its heater wires, or use a flat-head screwdriver to pry up the Cast Heater from the Thermal Compound.*)
14. Re-install in reverse order. **SEE NEXT PAGE FOR INSTALLATION NOTES.**



Only using a brass or stainless-steel brush; scrape, remove, and clean-off any remaining Thread Sealant and Thermal Compound residue from the bottom of the steamer, even around the studs.

# CAST HEATER INSTALLATION NOTES & CAUTIONS

## NOTE

**CAST HEATER'S SHINY SIDE FACES THE BOTTOM OF THE STEAMER!**

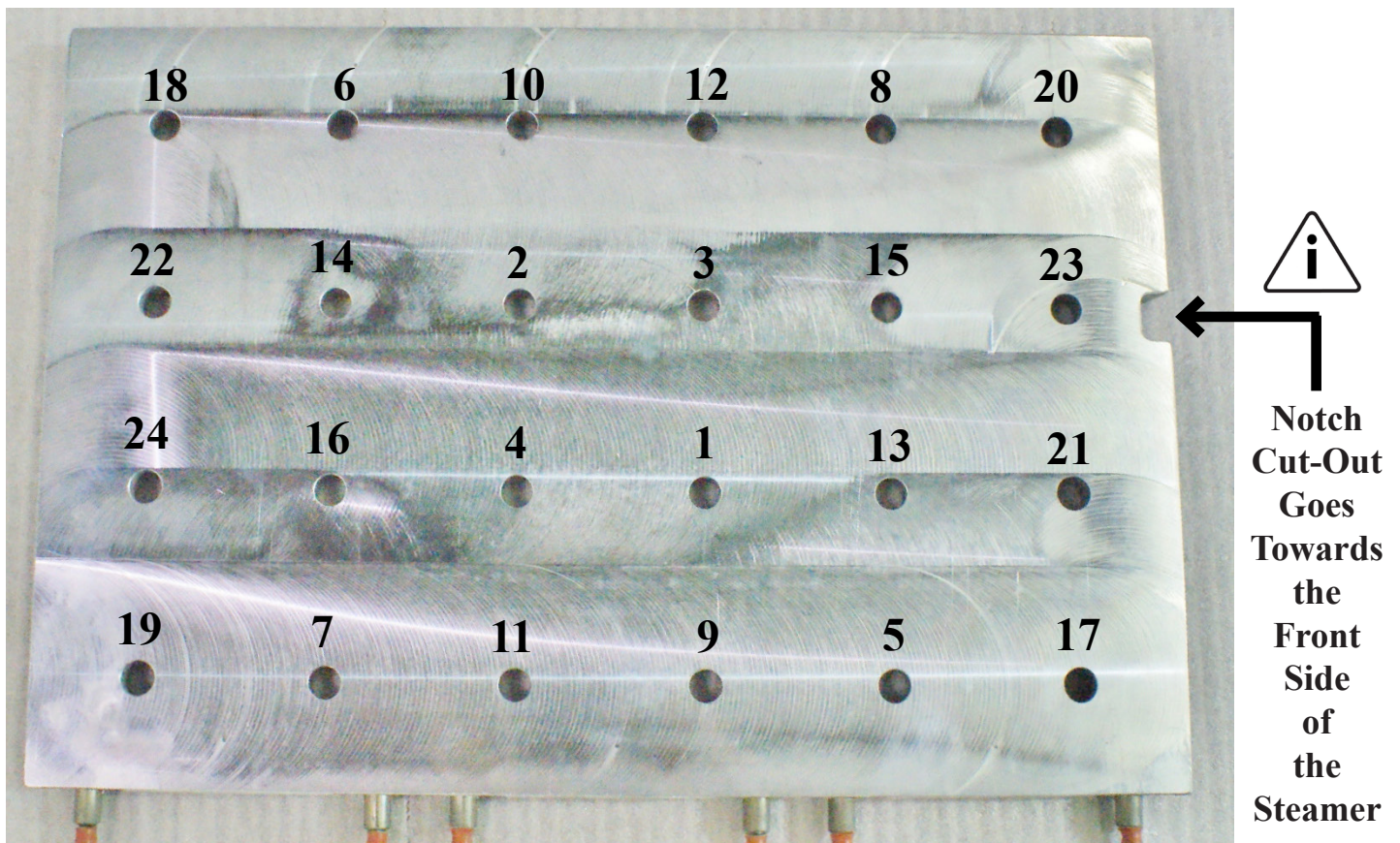
**Using a Paint Brush, Apply Thermal Paste to the Shiny Side of the Cast Heater.**

**Bellevelle Washers should look like mini-volcanos when placed on heater stud.**

**The HEX Locking Nut Needs to be Torqued Between 23 - 27 IN-LBS.**

**Tighten Starting with Nut #1 and Follow the Numbered Layout Pattern to Nut #24.**

***Tighten Twice in This Pattern.***



## CAUTION

**DO NOT OVER TORQUE THE LOCKING NUTS.**

**Over Torquing The Zinc Nuts Can Cause the Studs to Break-Off. This Will Cause Heating Issues; and the Steamer Will Not Operate Correctly or Safely.**

# DOOR COMPONENTS REMOVAL & INSTALLATION

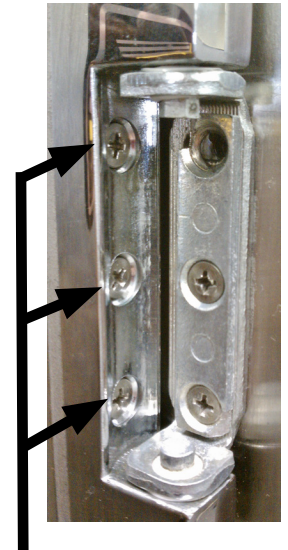
## DOOR ASSEMBLY

1. Unplug the unit and shut the Door.
2. Remove the Hinge Covers. ***Fig J***
3. Remove the 3 hinge screws going into the face of the steamer of the Bottom Hinge. ***Fig K***
4. While supporting the Door on the hinge-side, remove the 3 hinge screws into the face of the steamer of the Top Hinge.
5. Pull the door handle and remove the Door.
6. **Re-install in reverse order. Ensure Anti-sieze is re-applied to all hinge screws.**

***Fig J***



***Fig K***



**Face Screws**

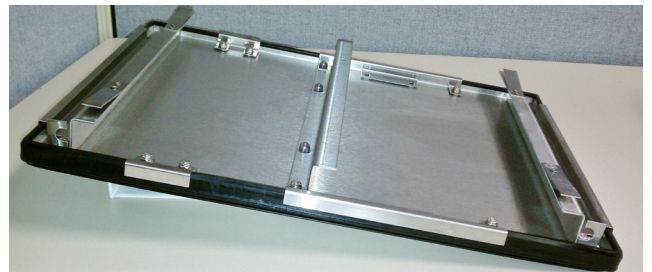
**If the Door Handle Latch Is Moved to the Opposite Side, Ensure That the Door Switch Is Moved to the Corresponding Door Handle Latch Side .**

**STEAMER WILL NOT OPERATE IF NOT DONE.**

## INNER-DOOR PANEL

1. Unplug the unit and shut the Door.
2. Remove the Hinge Covers. ***Fig J***
3. Remove the very bottom screw on the door hinge-side of the Bottom Hinge.
4. Remove the very top screw on the door hinge-side of the Top Hinge.
5. Pull the door handle and open the door
6. Lift and pull out the Inner Door Panel.
7. **Re-install in reverse order. Ensure Anti-sieze is re-applied to all hinge screws.**

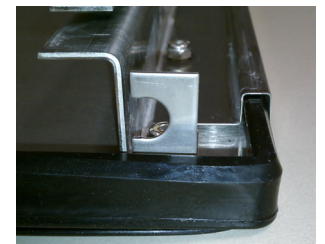
**Inner Door**



***Fig L***



***Fig M***



**Ensure That the Inner Door is Reinstalled with its Middle Brace Bar Behind the Door Latch Tab. ***Fig L*** Also, Ensure That the Screw Retainer Openings are Lined-Up with the Door's Hinge Side. ***Fig M*****

# DOOR COMPONENTS REMOVAL & INSTALLATION

## DOOR HANDLE LATCH ASSEMBLY

1. Unplug the unit & shut the Door.
2. Remove the Hinge Covers. ***Fig J***
3. Remove the very bottom screw on the door hinge-side of the Bottom Hinge & remove the very top screw on the door-side hinge of the Top Hinge.
4. Pull the door handle and open the door
5. Lift and pull out the Inner Door Panel.
6. Remove the 3 mounting nuts and screws, holding the Door Handle Latch to the side of the door, and the Inner Door Holding Tab.
7. Remove the Door Handle Latch Assembly.
8. **Re-install in reverse order. Ensure Anti-sieze is re-applied to all hinge screws.**



## DOOR HINGE

1. Unplug the unit & shut the Door.
2. Remove the Hinge Covers. ***Fig J***
3. Remove the 3 hinge screws going into the face of the steamer of the Bottom Hinge.
4. While supporting the Door on the hinge-side, remove the 3 hinge screws into the face of the steamer of the Top Hinge.
5. Pull the door handle and remove the Door.
6. Remove the very bottom screw on the door hinge-side of the Bottom Hinge & remove the very top screw on the door-side hinge of the Top Hinge.
7. Lift and pull out the Inner Door Panel.
8. Remove the remaining door-side screws for the hinge or hinges to be replaced. (*Note the orientation of the Hinge Spacer Bars as they relate to the Hinge orientation.*)
9. Remove the Door Hinge or Hinges.
10. **Re-install in reverse order. Ensure Anti-sieze is re-applied to all hinge screws.**

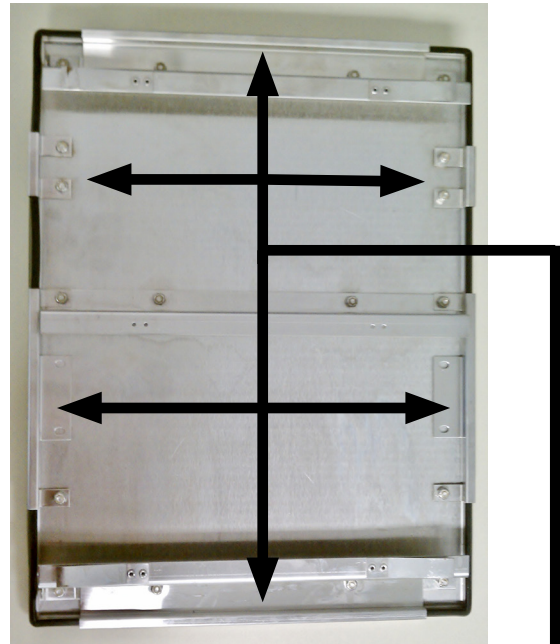
**Ensure That the Inner Door is Reinstalled with its Middle Brace Bar Behind the Door Latch Tab. ***Fig L*****  
**Also, Ensure That the Screw Retainer Openings are Lined-Up with the Door's Hinge Side. ***Fig M*****



# DOOR COMPONENTS REMOVAL & INSTALLATION

## DOOR GASKET

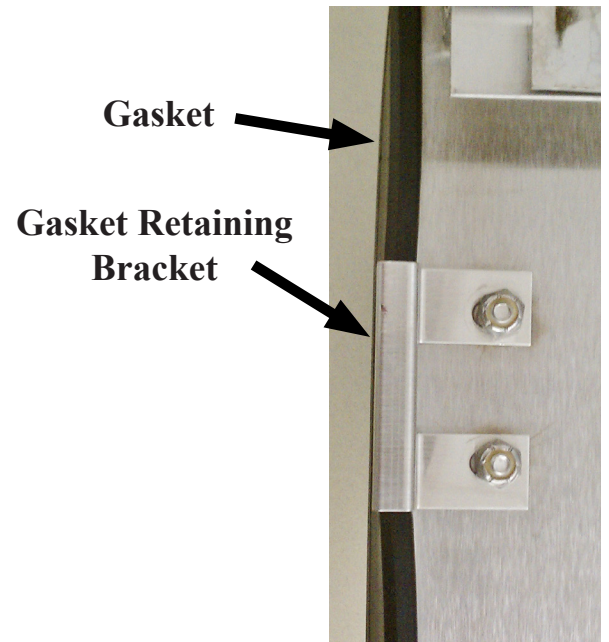
1. Unplug the unit & shut the Door.
2. Remove the Hinge Covers. ***Fig J***
3. Remove the very bottom screw on the door hinge-side of the Bottom Hinge & remove the very top screw on the door-side hinge of the Top Hinge.
4. Pull the door handle and open the door
5. Lift and pull out the Inner Door Panel.
6. Remove the 6, Gasket retaining brackets by removing the 12 nyloc mounting nuts holding them in place.
7. Remove the Door Gasket.
8. **Re-install in reverse order. Ensure Anti-sieze is re-applied to all hinge screws.**



**Gasket Retaining  
Brackets**

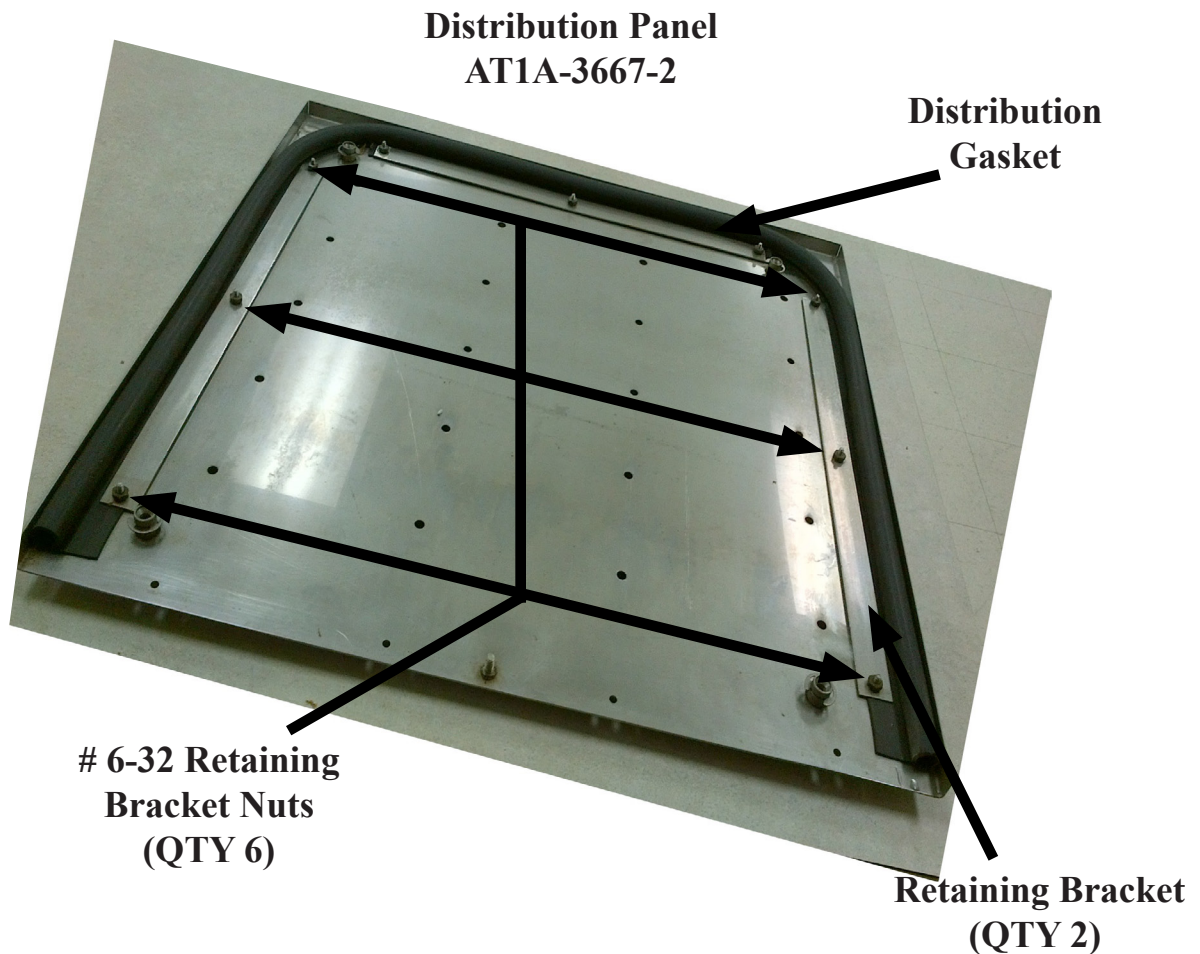
### **INSTALLATION NOTE:**

- **Make sure the new Door Gasket is untangled.**
- **Starting at one corner, stretch the Gasket to the opposite corner.**
- **Repeat this sequence until all 4 corners are seated.**
- **Push the Gasket down all the way around to ensure the Gasket seats firmly on the inner door.**



**Ensure That the Inner Door is Reinstalled with its Middle Brace Bar Behind the Door Latch Tab. *Fig L***  
**Also, Ensure That the Screw Retainer Openings are Lined-Up with the Door's Hinge Side. *Fig M***

# DISTRIBUTION PANEL ASSEMBLY REMOVAL & INSTALLATION



## DOOR GASKET

1. Unplug the unit & open the door.
2. Remove the pan rails, steam collector and then loosen the 4 retaining knobs and remove the distributor panel assembly.
3. Remove both gasket retaining brackets by removing the #6-32 nuts (QTY 6) . Remove the retaining brackets. Remove the old gasket.
4. Install the new gasket in the same orientation as removed.
5. Install retaining brackets and quantity 6 - # 6-32 nuts to the panel studs. Do not overtighten the nuts.

# **SERVICE INFORMATION**

## **INFORMATION**

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

## **INFORMATION**

### **GENERAL SERVICE INFORMATION**

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

## **WARNING**

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

## **INFORMATION**

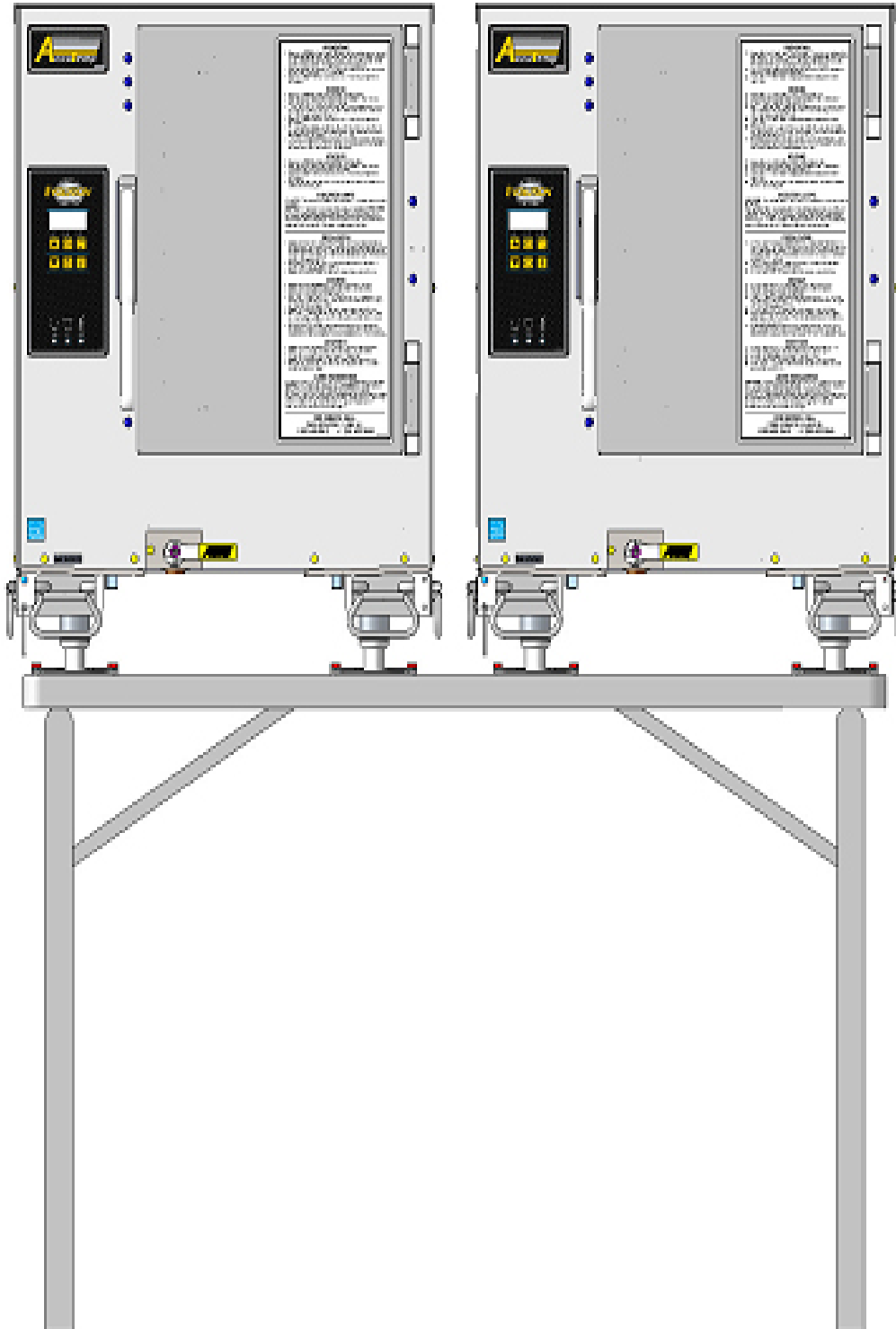
### **IMPORTANT SERVICE INFORMATION**

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

**800.480.0415 or 260.469.3040**

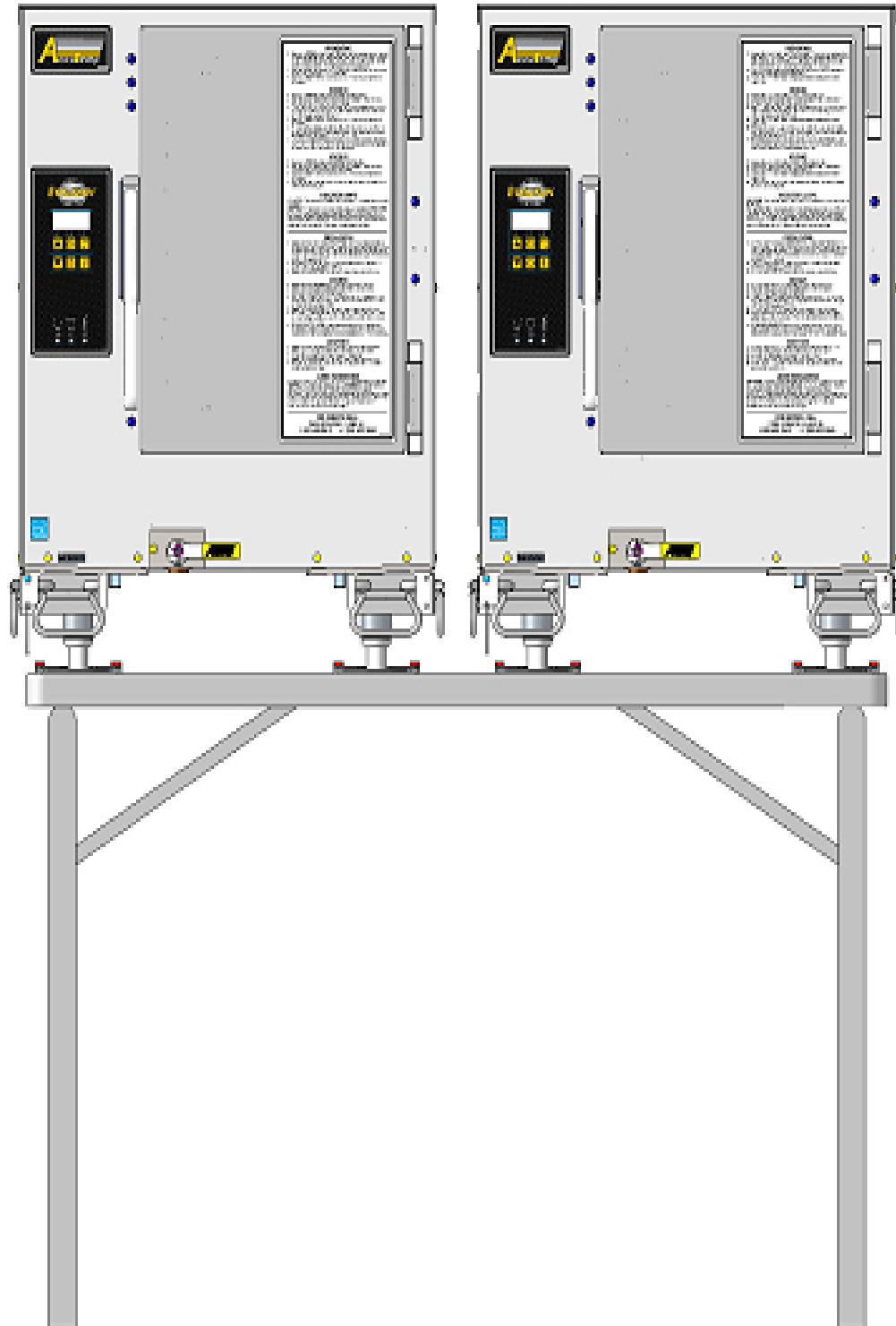


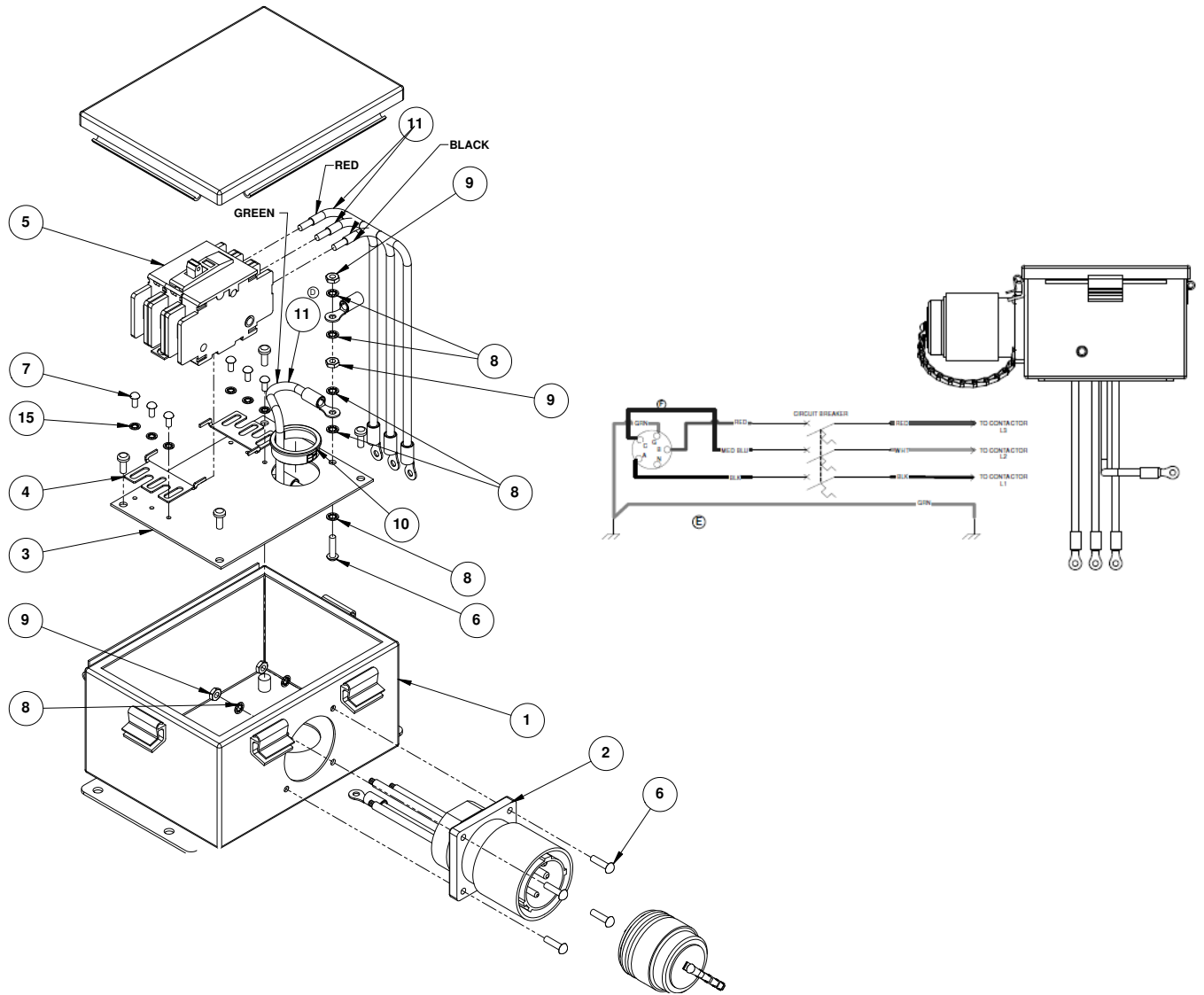
# SCHEMATICS





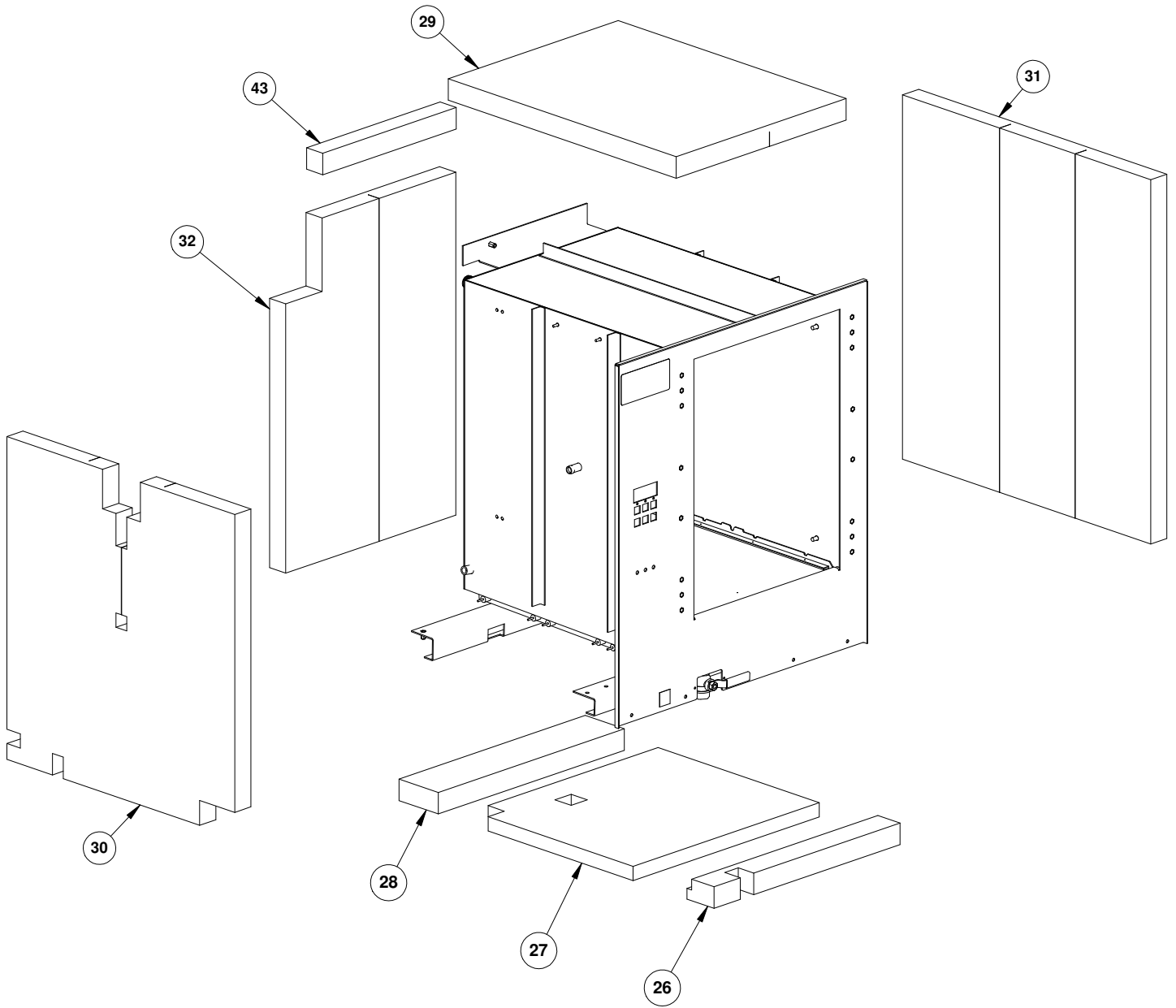
# SERVICE PARTS





ITEM NUMBER	PART NUMBER	DESCRIPTION
1	AT0H-3718-2	ENCLOSURE, HOFFMAN
2	AT0A-3790-1	ASSEMBLY, CIRCULAR CONNECTOR HARNESS
3	AT0H-3785-2	PLATE MOUNTING
4	AT0H-3802-1	FOOT, MOUNTING CIRCUIT BREAKER
5	AT0E-3786-3	BREAKER, CIRCUIT
6	AT0F-2755-40050	SCREW #10-32UNF X 5/8 PHILLIPS ROUND HEAD MACHINE
7	AT0F-2755-40010	SCREW #10-32UNF X 3/8 PHILLIPS ROUNG HEAD MACHINE
8	AT0F-2666-40000	WASHER, #10 INTERNAL TOOTH LOCK
9	AT0F-2778-40001	NUT, #10-23UNC-2B HEX MACHINE SCREW
10	AT0H-2576-3	GROMMET, 1 1/2" NYLON

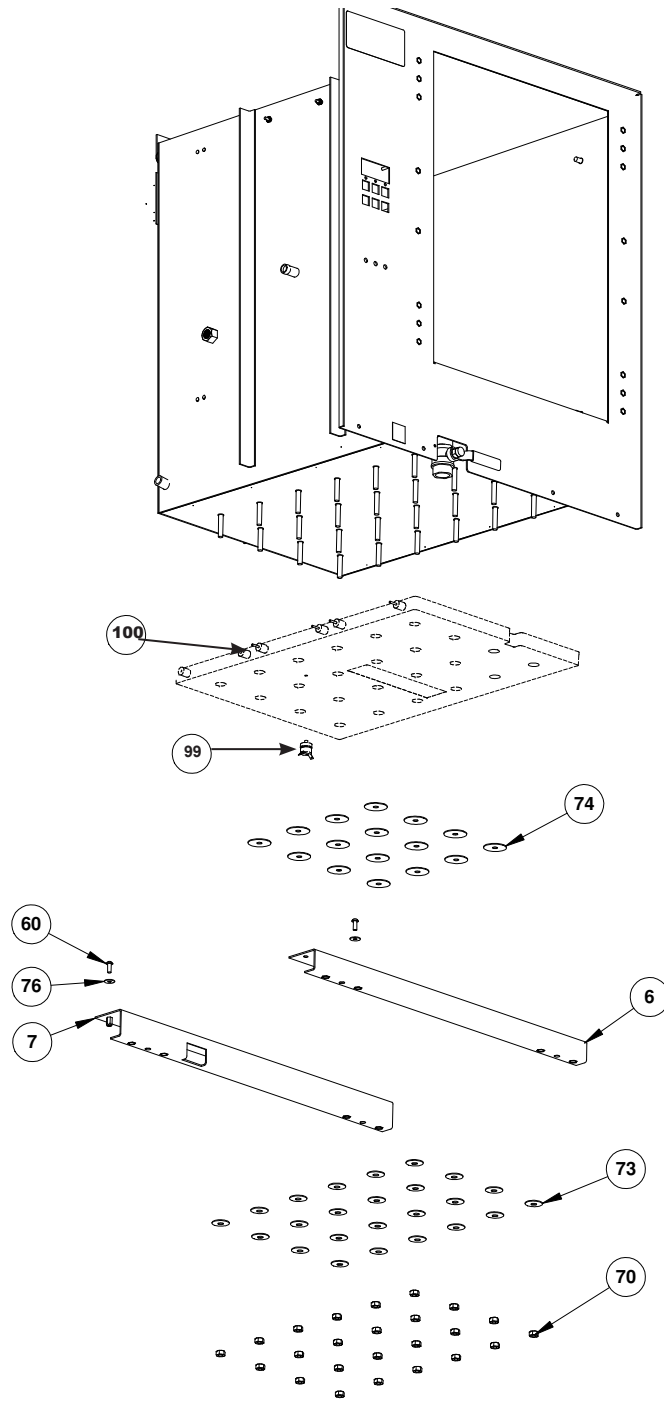
COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P



SEE PAGES 49 & 50 FOR ITEM LISTING



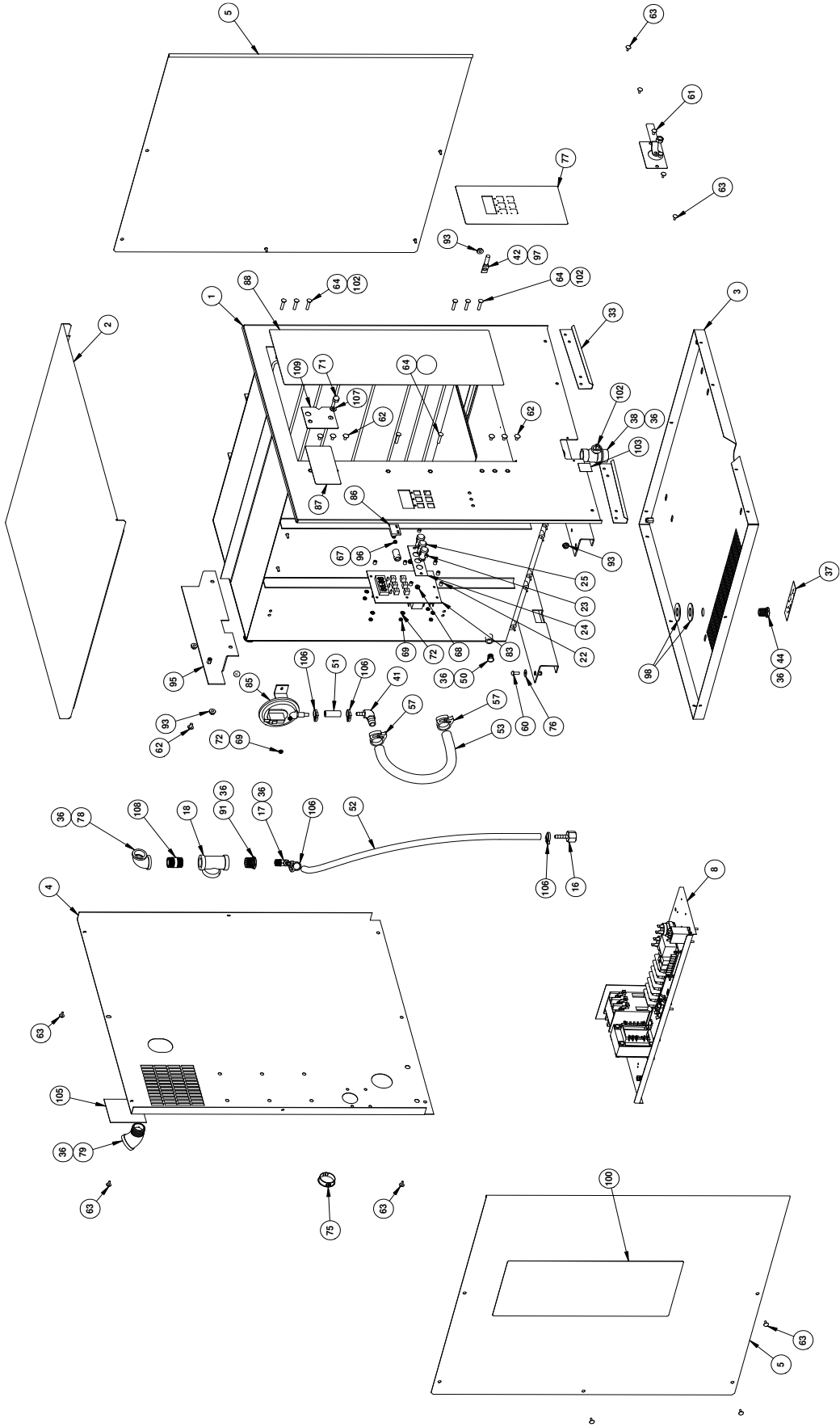
COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P



SEE PAGES 49 & 50 FOR ITEM LISTING



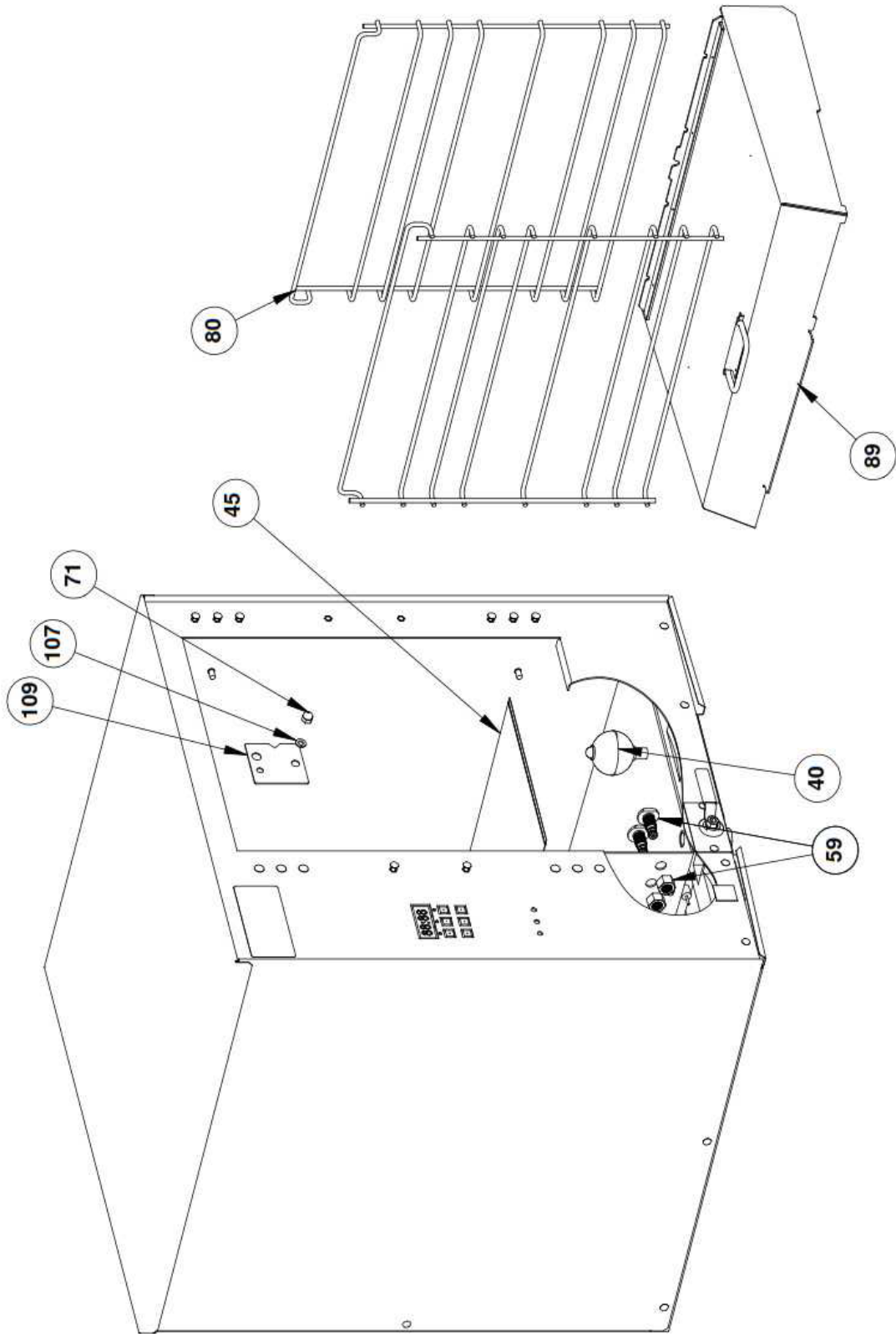
COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P



SEE PAGES 49 & 50 FOR ITEM LISTING



COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P



SEE PAGES 49 & 50 FOR ITEM LISTING



**COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P**

ITEM	PART NUMBER	DESCRIPTION
1	AT1A-3573-1	CHAMBER WELD ASSEMBLY
2	AT1A-3629-1	ASSEMBLY, TOP PANEL
3	AT1A-3596-1	PANEL, BOTTOM ASSEMBLY
4	AT1M-3588-1	PANEL, BACK
5	AT1M-3587-1	PANEL, SIDE
6	AT1A-3610-2	HEATING MOUNTING BRACKET ASSEMBLY
7	AT1A-3610-1	HEATER MOUNTING BRACKET ASSEMBLY
8	AT1A-3590-1	COMPONENT BRACKET ASSEMBLY
16	AT0P-1456-3	FITTING FEMALE 3/8" NPT X 1/4 BARB
17	AT0P-2628-1	ELBOW 90
18	AT0P-3614-1	TEE, BULLHEAD 1/2x3/4x1/2 NPT
22	AT0H-3623-1	SPACER, ROUND CLEAR HOLE
23	AT0H-3623-2	SPACER ROUND CLEAR HOLE
24	AT1M-3607-1	BRACKET INDICATOR LAMP
25	AT0E-1800-2	INDICATOR LAMP RED INCANDESCENT 28V
26	AT1I-2866-24	INSULATION ,BOTTOM FRONT
27	AT1I-2866-25	INSULATION ,BOTTOM MIDDLE
28	AT1I-2866-26	INSULATION, BOTTOM BACK
29	AT1I-2866-28	INSULATION, TOP
30	AT1I-2866-29	INSULATION, LEFT SIDE WALLS
31	AT1L-2866-23	INSULATION, RIGHT SIDE
32	AT1L-2866-27	INSULATION, BACK WALLS
33	AT1M-2573-3	DRIP EDGE
35	AT1M-3348-1	COVER , STEAM DRAIN
36	AT0H-3201-1	PIPE THREAD SEALANT
37	AT1L-2624-1	LABEL
38	AT1P-2239-1	BALL VALVE
39	AT1L-3357-1	LABEL, SERIAL NUMBER DATA
40	AT0P-3233-1	FLOAT, ROUND
41	AT0P-3616-1	ELBOW, 90° HOSE BARB 1/2 X 1/4
42	AT0E-3626-1	TEMPERATURE SENSOR, RTD
43	AT1I-2866-31	INSULATION, BACK TOP
44	AT0P-3613-2	BUSHING, 3/8 NPT X 1/4 NPT HEX
45	AT1A-3387-2	LOOSE PIECES,STEAMER
50	AT0P-2841-2	HEX HEAD PLUG CORED
51	AT1P-2555-32011	SILICONE HOSE 1/4" ID X 1.25" LG
53	AT1P-2555-32220	SILICONE HOSE, 1/4"ID X 22" LG
54	AT0P-3833-63122	SILICONE HOSE, 1/2"ID X 12.5"
55	AT0P-3477-83022	HOSE, SILICONE, BRAIDED REINFORCED 3/4" IDx 2 1/2" LG
57	AT0P-2714-5	HOSE CLAMP 1/2" ID
59	AT1E-2652-1	PROBE, WATER SENSOR
60	AT0F-2755-41042	SCREW, #10-24UNC X 1/2 PHILIPS

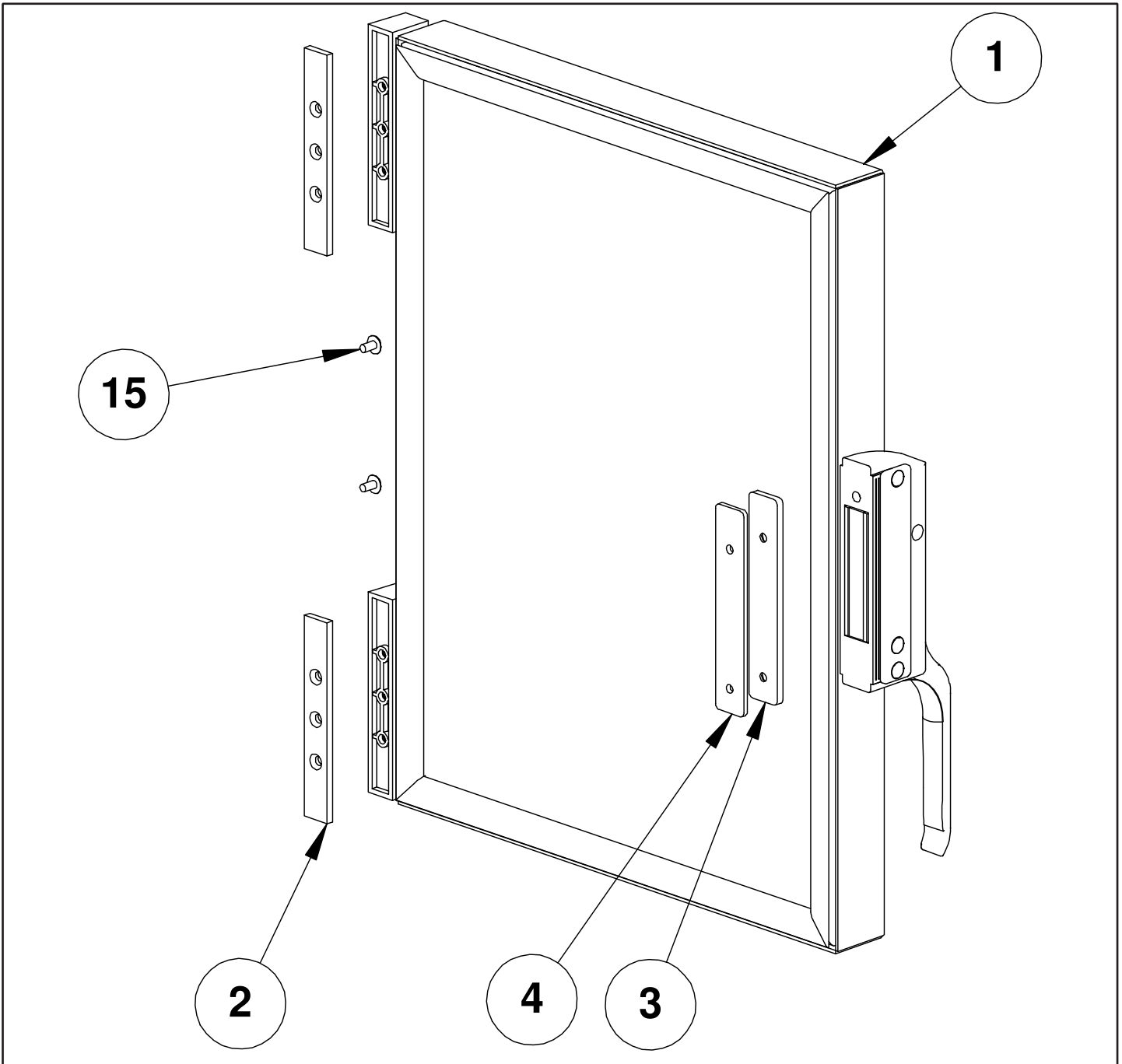


**COMMON COMPONENTS ASSEMBLY  
AT1A-3572-1 REV P**

ITEM	PART NUMBER	DESCRIPTION
62	AT0F-1046-41030	SCREW, #10-24X 3/8" TRUSS HEAD
63	AT0F-2777-31030	SCREW, #8 TYPE ABX3/8 TRUSS HEAD
64	AT0F-2061-41080	SCREW, #10-24X 1" FLAT HEAD MACHINE
67	AT0F-2778-11002	NUT, #4-40 UNC-2B ZINC PLATED HEX MACHINE
68	AT0F-2691-21002	NUT, #6-32 NYLOC
69	AT0F-3621-1	NUT, 36-32UNC-2B UNDER SIZE MACHINE SCREW HEX
70	AT0F-3401-1	NUT, SPECIAL LOCKING 1/4-20UNC-2B
71	AT0F-2632-51006	NUT, 1/4-20 ACORN
72	AT0F-2666-21006	WASHER, #6 EXTERNAL TOOTH LOCK WASHER
73	AT0F-2663-2	WASHER, 0.937 BELLEVILLE
74	AT0F-3405-1	WASHER, ROUND FLAT
75	AT0H-3643-1	PLUG, DOME 1.25 DIA
76	AT0F-1052-410002	WASHER, #10 TYPE B PLAIN
77	AT1L-3608-1	OVERLAY, STEAM CONTROL PANEL
78	AT0P-3615-1	ELBOW, 90° STREET 1/2 NPT
80	AT1A-3601-1	WIRE RACK ASSEMBLY
83	AT0E-3625-1	CONTROLLER, QUANTEM SERIES 130
84	AT1A-3605-1	STEAMER WIRING HARNESS
85	AT0E-3617-1	SWITCH, AIR PRESSURE
86	AT0A-3660-1	SENSOR MAGNETIC PROXIMITY ASSEMBLY
87	AT0L-3659-1	OVERLAY, ACCUTEMP LOGO
88	AT1L-3658-1	OVERLAY, STEAMER OPERATING INSTRUCTIONS
89	AT1A-3663-1	ENCLOSER, STEAM COLLECTOR ASSEMBLY
91	AT0P-3613-1	BUSHING, 1/2 NPTX1/4 NPT HEX
93	AT0F-1017-41002	NUT, #10-24 UNC HEX SERRATED
95	AT1M-3606-1	BRACKET REAR SUPPORT
96	AT0F-2666-10006	WASHER, #4 INTERNAL TOOTH
97	AT0H-3412-2	WAKEFIELD THERMAL JOINT COMPOUND 2 OZ
98	AT0F-3405-2	WASHER, ROUND FLAT
100	AT1A-3530-	CAST HEATER KIT (INCLUDES ITEMS 70,73,99,100)
102	AT0H-3065-3	THREAD LOCKER 248
103	AT0L-3682-1	DECAL, ENERGY STAR
105	AT1L-3665-2	LABEL, STEAM EXHAUST VENT
106	AT0P-2714-7	HOSE CLAMP .500+ O.D. HOSE
107	AT0F-1922-50000	WASHER, 1/4" HELICAL SPRING LOCK
108	AT0P-3512-32000	NIPPLE, CLOSE, BRASS-1/2" NPT
109	AT1M-3865-1	PLATE, CHAMBER RESTRICTOR



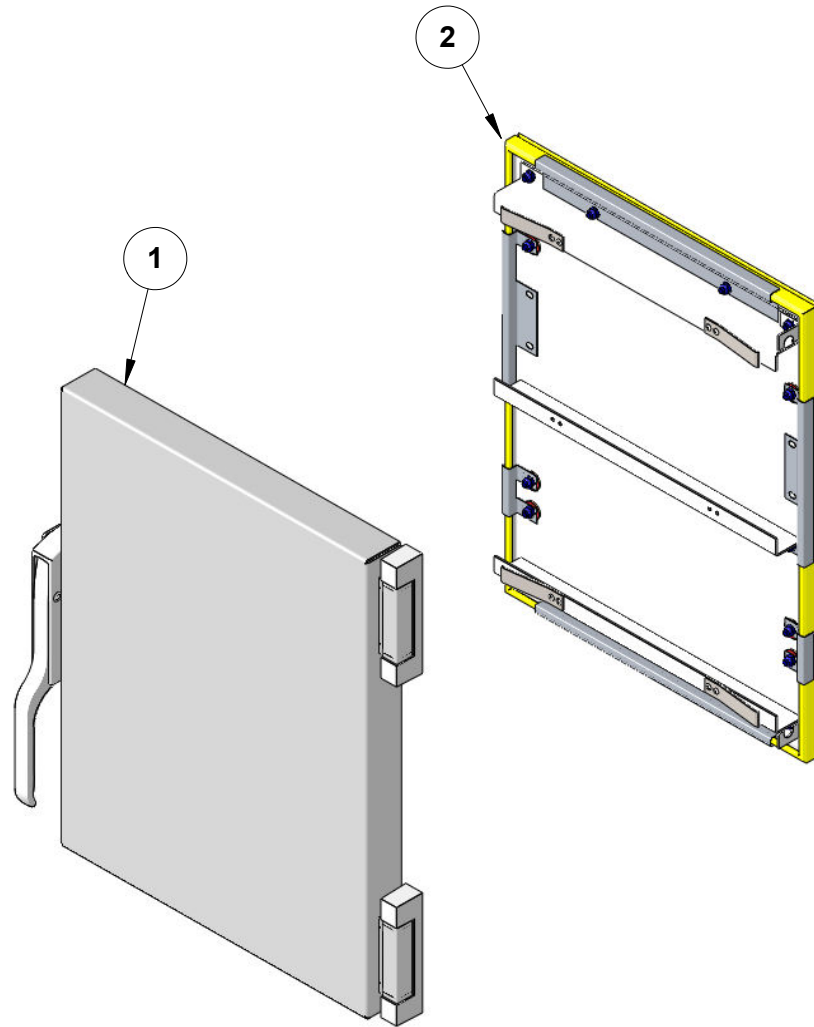
DOOR CONFIGURATION  
AT1A-3600-1 REV E



ITEM	PART NUMBER	DESCRIPTION
1	AT1A-3645-1	DOOR ASSEMBLY
2	AT1H-3609-1	SPACER
3	AT1H-3609-H	LATCH, STRIKE
4	AT1H-3609-J	LATCH SPACER
15	AT0F-1046-41030	SCREW, #10-24 X 3/8 PHLP TRUSS HEAD



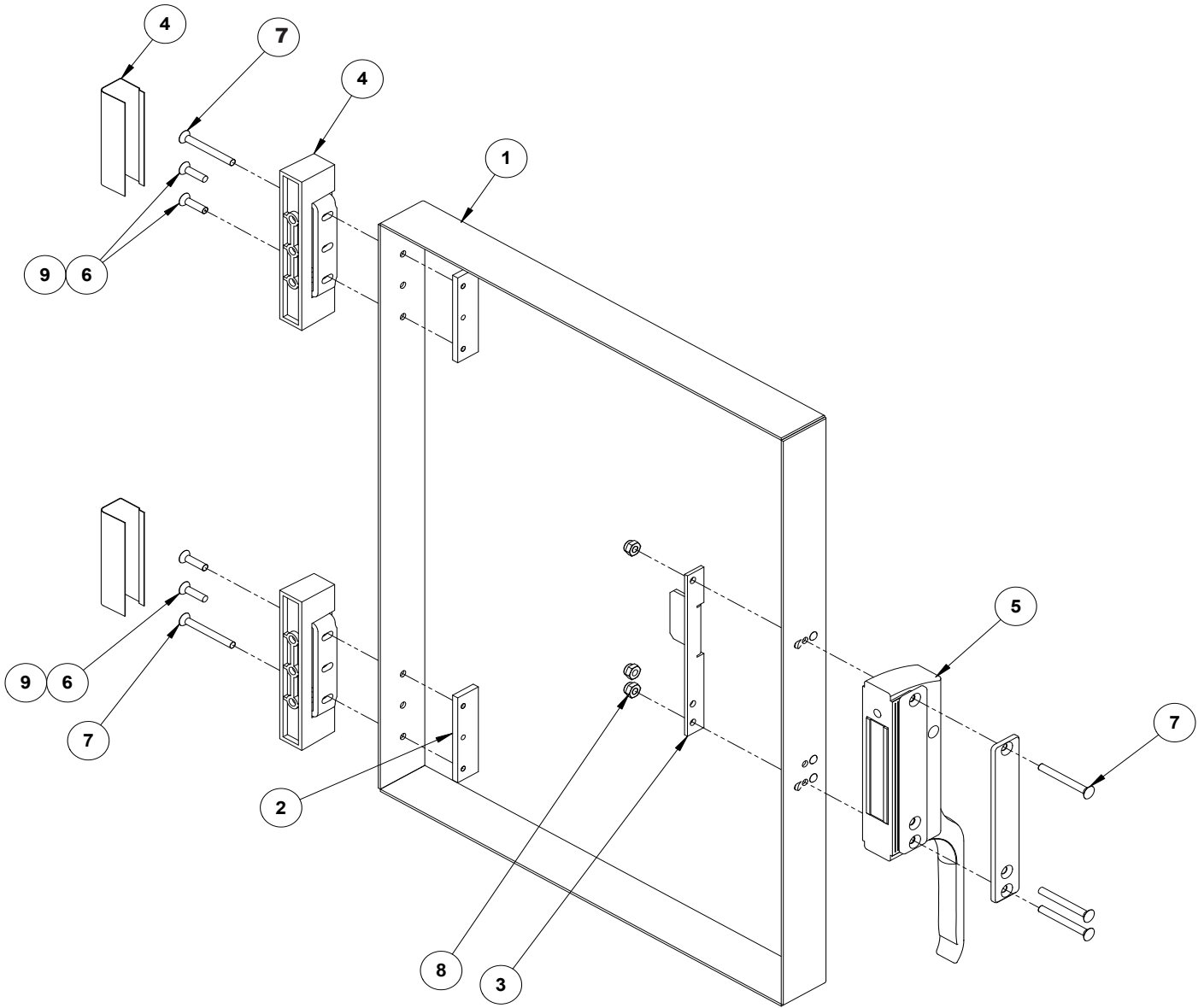
DOOR ASSEMBLY  
AT1A-3645-1 REV A



ITEM	PART NUMBER	DESCRIPTION
1	AT1A-3646-1	OUTER DOOR ASSEMBLY
2	AT1A-3647-1	INNER DOOR ASSEMBLY



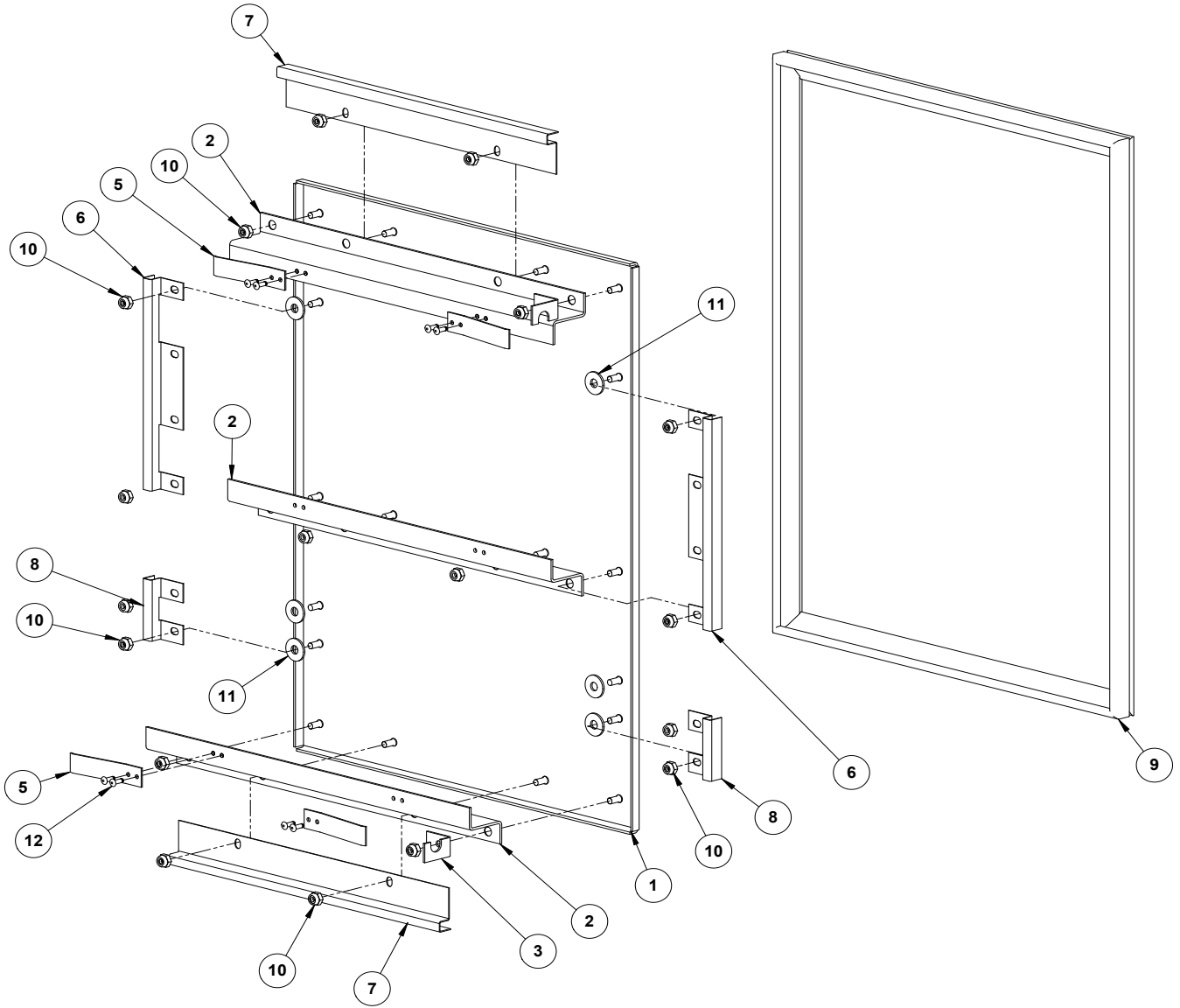
**OUTER DOOR ASSEMBLY  
AT1A-3646-1 REV A**



ITEM	PART NUMBER	DESCRIPTION
1	AT1M-3648-1	OUTER DOOR PANEL
2	AT1M-2689-1	HINGE MOUNTING PLATE
3	AT1M-3046-1	LATCH MOUNTING PLATE RIGHT HAND
4	AT1M-3466-2	BRACKET, DOOR
5	AT1H-2058-3	HINGE, STEAMER DOOR
6	AT1H-3609-1	LATCH HANDLE ASSEMBLY
7	AT0F-2061-41060	SCREW, #10-24 x 1 1/4" FLAT HD MACHINE
8	AT0F-2691-41011	NUT, #10-24 WAXED NYLOC



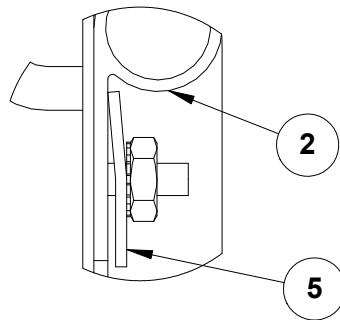
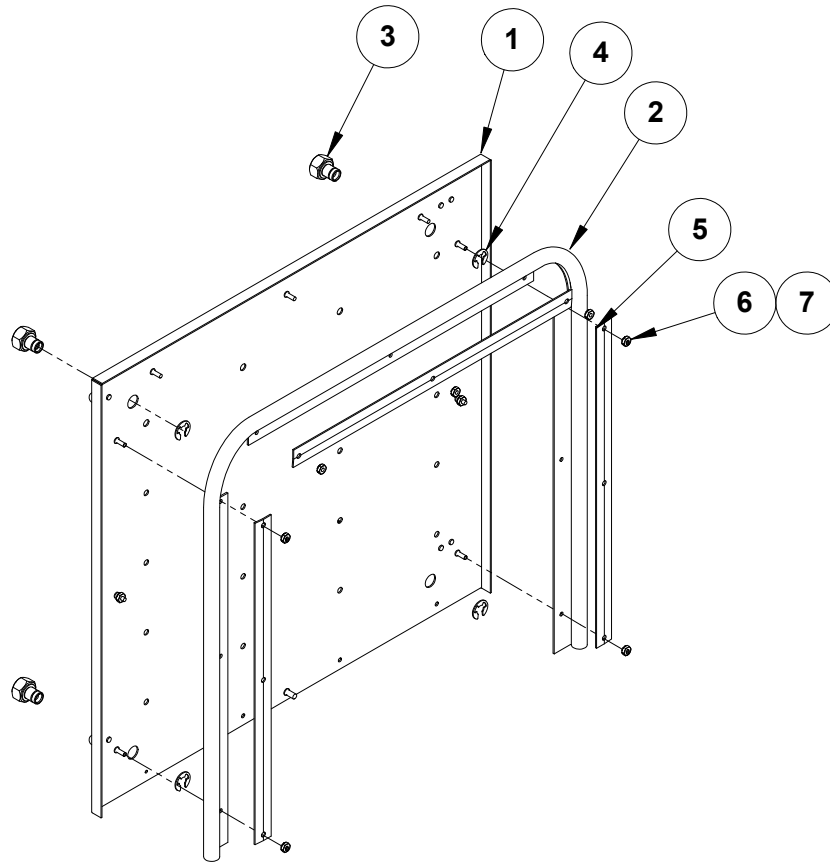
**INNER DOOR ASSEMBLY  
AT1A-3647-1 REV A**



ITEM	PART NUMBER	DESCRIPTION
1	AT1A-3649-1	PANEL, INNER DOOR WELDMENT
2	AT1M-3651-1	Z BRACKET, INNER DOOR
3	AT1M-3466-1	BRACKET, DOOR
4	AT1M-3466-2	BRACKET, DOOR
5	AT1M-3653-1	SPRING, INNER DOOR
6	AT1M-3524-1	RETAINER, SIDE DOOR GASKET
7	AT1M-3652-1	RETAINER, DOOR GASKET
8	AT1M-3507-1	RETAINER, SIDE SMALL DOOR GASKET
9	AT1G-2633-1	INNER DOOR GASKET
10	AT0F-2691-41011	NUT, #10-24 WAXED NYLOC
11	AT0F-1052-51000	WASHER 1/4 TYPE B PLAIN STAINLESS STEEL
12	AT0F-3368-2	BLIND RIVET



**DISTRIBUTION PANEL ASSEMBLY  
AT1A-3667-2 REV C**

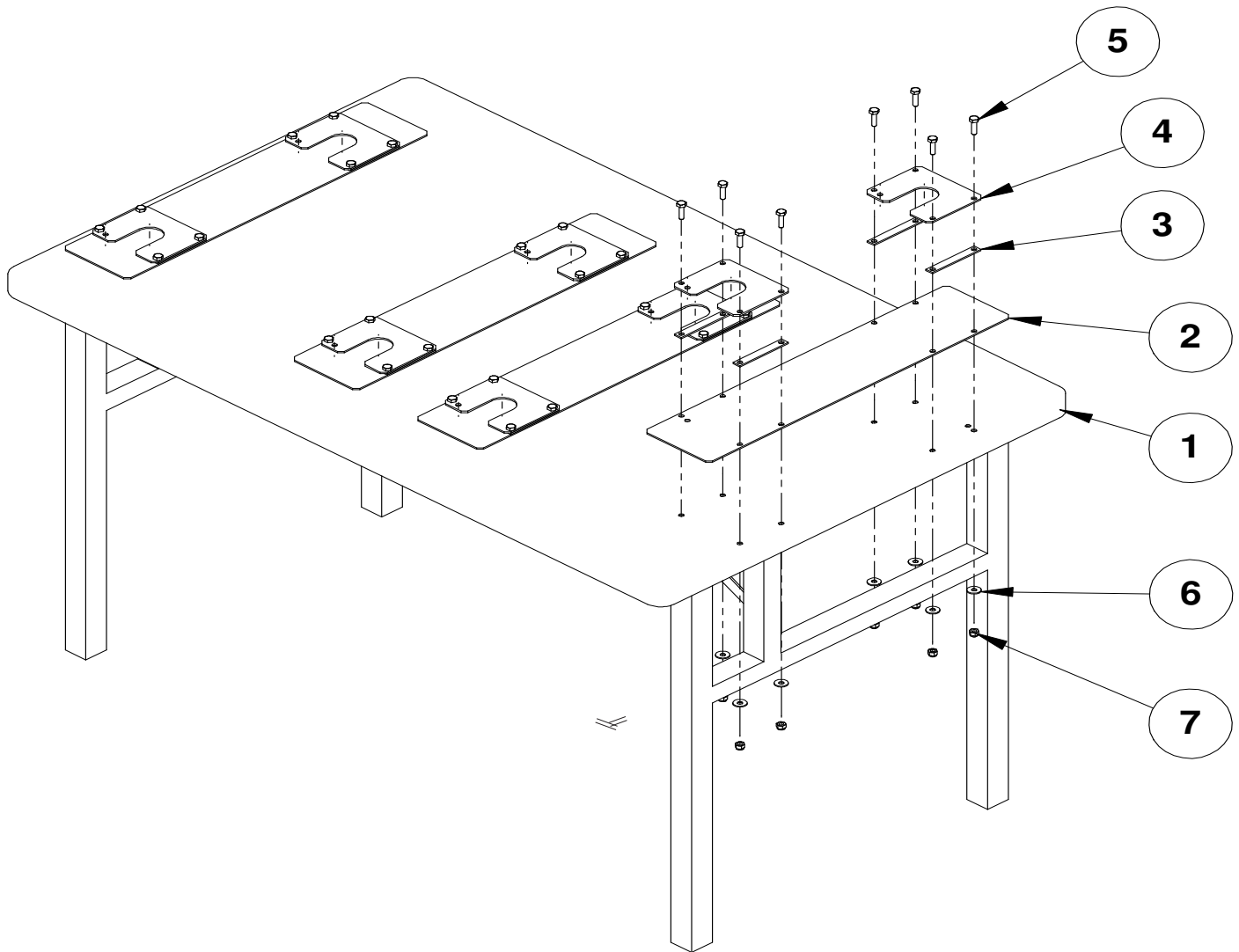


**BOTTOM VIEW  
SHOWING ITEM 5  
ORIENTATION**

ITEM	PART NUMBER	DESCRIPTION
1	AT1A-3603-2	DISTRIBUTION PANEL ASSEMBLY
2	AT1G-3669-1	GASKET, DISTRIBUTION PANEL
3	AT0H-3656-1	KNOB
4	AT0F-3657-1	E-RING, RETAINING
5	AT1M-3619-1	STRIP, GASKET HOLD DOWN
6	AT0F-2778-21007	NUT, #6-32UNC-2B BRASS HEX MACHINE SCREW
7	AT0F-2666-21006	WASHER, #6 EXTERNAL TOOTH LOCK



**STEAMER TABLE ASSEMBLY  
AT1A-3780-1 REV B**



ITEM	PART NUMBER	DESCRIPTION
1	AT0H-3781-1	TABLE, ALUMINUM FOLDING
2	AT1M-3782-1	BRACKET, FLANGE MOUNTING
3	AT1M-3782-3	BRACKET, FLANGE MOUNTING
4	AT1M-3782-2	BRACKET, FLANGE MOUNTING
5	AT0F-2875-51081	SCREW, 1/4-20UNC X 1 HEX HEAD MACHINE
6	AT0F-1052-51000	WASHER 1/4 TYPE B PLAIN STAINLESS STEEL
7	AT0F-2691-51001	NUT, 1/4-20 NYLOC



## INFORMATION

### IMPORTANT SERVICE INFORMATION

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

**800.480.0415 or 260.469.3040**

- Phone - 800.480.0415 or 260.469.3040
- Email - [service@accutemp.net](mailto:service@accutemp.net)
- Web site - [www.accutemp.net](http://www.accutemp.net)

# **LIMITED WARRANTY**

## **One Year– Parts and Labor**

### **U.S. & Canada Only**

AccuTemp Products, Inc. (AccuTemp) warrants that your AccuTemp equipment will be free of defects in material and workmanship under normal use for a period of twelve (12) months from installation or fifteen (15) months from date of shipment from AccuTemp, whichever date first occurs (the Warranty Period). Registration of AccuTemp equipment is required at the time of installation. Damage to AccuTemp equipment that occurs during shipment must be reported to the carrier, and is not covered under this warranty. The reporting of any damage during shipment is the sole responsibility of the commercial purchaser/user of such AccuTemp equipment.

AccuTemp provides an active service department, which should be contacted and advised of service issues, regardless of the warranty period. During the warranty period, AccuTemp must be contacted for warranty repairs and agrees to repair or replace, at its option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way and has been properly installed, maintained, and operated in accordance with the instructions in the AccuTemp Owners Manual. During the warranty period, AccuTemp also agrees to pay for any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace, at our option, F.O.B. factory, any part which proves to be defective due to defects in materials or workmanship, provided the service agency has received advance approval from AccuTemp factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance, or cleaning. AccuTemp will not reimburse the expense of labor required to replace parts after the expiration of the warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. Improper installation can affect your warranty. Installation is the responsibility of the Dealer, Owner/User or the Installation Contractor. See the Installation section of the Owners Manual. While AccuTemp products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and National Sanitation Foundation (NSF), it is the responsibility of the owner and the installer to comply with any applicable local codes that may exist.

AccuTemp makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. AccuTemp liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which gives rise to the claim. In no event shall AccuTemp be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral, or implied.

