



STEAMER

INSTALLATION AND OPERATION MANUAL

SUMMIT Series ELECTRIC:

6 Pan Models: QCG: E6-32-ES, E6-36-ES

10 Pan Models: QCG: E10-32-ES, E10-36-ES



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SERVICE: 800-426-4211
www.sterlingsteamers.com

**FOR SERVICE CALL
800-426-4211**

IMPORTANT
FOR YOUR SAFETY

⚠ WARNING

Improper installation, adjustment, alterations, services or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

Disconnect power before servicing

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

Model # _____

Serial # _____

Install Date _____

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STEAMER

GENERAL INFORMATION AND INSTALLATION

GENERAL

All Sterling Manufacturing LLC Steamers are produced with the highest quality workmanship and materials available. Please read this entire manual and carefully follow the instructions provided for installation, use and maintenance to ensure many years of satisfactory performance.

The steamer comes in a variety of Voltage, Phase and Wattage configurations. Depending on Model, units accommodate either (six) 2-1/2" full size steam table pans, or (ten) 2-1/2" full size steam table pans.

This manual is applicable to all models listed on the cover page.

UNPACKING

Your steamer was inspected, calibrated and tested before leaving the factory. The transportation company assumes full responsibility for safe delivery. Immediately after unpacking, check for possible shipping damage. If damage is found, save the packaging material and contact the shipping company immediately.

INSTALLATION CODES AND STANDARDS

The Steamer must be installed in accordance with:

In the USA:

1. All State and Local Codes.
2. National Electric Code, ANSI/NFPA-70 (latest edition).
3. Vapor Removal from Cooking Equipment, NFPA-96 (latest edition).

In Canada:

1. All Local Codes
2. Canadian Electric Code, CSA C22.2 (latest edition).

INSTALLATION

LOCATION

Allow space for electrical and plumbing connections. See specification sheet for all minimum clearances.

LEVELING AND ANCHORING

The Steamer must be installed in a level condition. Do this by rotating the adjustable feet. The feet have 5/16" clearance holes in the flanges for anchoring bolts.



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local codes.

ELECTRICAL

The wiring diagram is located inside the right lower side panel.

The Sterling Manufacturing, LLC QCG Steamer was designed, manufactured and tested to meet or exceed the strict standards of safety and construction guidelines set forth by Underwriters Laboratories®.

VOLTAGE/CURRENT

Model Number	Volt/Hz/Phase	kW	Amps
STERLING QCG SERIES 6-PAN MODELS			
E6-32-XX208	208/60/3	32	89
E6-36-XX208	208/60/3	36	100
E6-32-XX240	240/60/3	32	77
E6-36-XX240	240/60/3	36	87
E6-32-XX480	480/60/3	32	39
E6-36-XX480	480/60/3	36	44

Model Number	Volt/Hz/Phase	kW	Amps
STERLING QCG SERIES 10-PAN MODELS			
E10-32-XX208	208/60/3	32	89
E10-36-XX208	208/60/3	36	100
E10-32-XX240	240/60/3	32	77
E10-36-XX240	240/60/3	36	87
E10-32-XX480	480/60/3	32	39
E10-36-XX480	480/60/3	36	44

PLUMBING CONNECTIONS

WATER REQUIREMENTS

Proper water quality reduces mineral buildup in the steam generator and extends equipment life. It can also improve the taste of the food prepared in the steamer. Water conditions vary by location. Consult your municipal water supplier and/or a local water treatment specialist for details about your water supply prior to installation

WATER QUALITY REQUIREMENTS

TTDS:	50-250ppm
HARDNESS:*	3-12gpg
ph RANGE:	7-8.5
TOTAL CHLORINE:	less than 4 ppm
SILICA:	less than 13 ppm

* 17.1 ppm = 1 grain

It will be necessary to treat your water if it fails to meet the minimum requirements listed in the table above. If treatment is necessary, but not installed, the steam generator warranty may be limited.

INTERNAL WATER FILTER

An internal water filter designed to reduce the taste and odor of chlorine, remove sediment and prevent hard water scale buildup is included with the steamer and is located at the right rear corner of the steamer inside the Filter Box Cover. This filter is required to be replaced every 12 months or sooner if a reduction in water flow rate is noticed.

Failure to replace the disposable filter cartridge at recommended intervals may lead to reduced filter performance and cracks in the filter housing, causing water leakage or flooding.

WATER SUPPLY CONNECTION

Cold, 25 psig flowing, 50-60 psig static, 3/4" FNPT

- A Manual Shutoff valve must be provided in a convenient location.
- Feed Lines must be flushed prior to final connection.

NOTE:

A water hammer arrestor must be added if water lines move during water fill operation.

DRAIN CONNECTION

The 1-1/2" NPT male fitting located under unit must be extended a minimum of 12" (305mm) - maximum of 72" (1829mm) away from steamer cabinet (with no more than 2 two elbows), to an open air gap type drain. Do not reduce the 1-1/2" NPT drain piping throughout its length. If the drain piping must exceed 72" (Maximum of 120"), then the drain must be increased to 2" pipe.

A suitable floor sink must be provided with a minimum depth of 12" (305mm) and is NOT to be located directly under steamer and should be at a distance necessary to keep steam vapors from entering steamer from underneath. **The drain should slope at a rate of 1/4" per foot.** DO NOT use PVC pipe. The drain pipe should be either iron or copper. A 1-1/2" air gap is required for the drain.



CAUTION: To avoid any back pressure in the steamer, do not make a solid connection to any drain. **FAILURE TO DO THIS CAN DAMAGE THE STEAMER AND WILL VOID THE WARRANTY.**

HOOD VENTILATION

Local codes may require the steamer to be located under a ventilation hood. Please check your local building code requirements before completing the installation.

IN-FIELD MODIFICATIONS

Any in-field modifications made to this steamer without written authorization from the Sterling Manufacturing, LLC Engineering Department will void your warranty. Please call 800-426-4211, 8AM-5PM EST, Mon.-Fri. to reach the Sterling Manufacturing, LLC Engineering Department.

INTRODUCTION

To safely and effectively use this steamer, each operator must read and understand this manual prior to operation. This manual should be kept in an easily accessible location for future reference.

Steam can cause serious injuries and equipment damage. Pay attention to the Operational Safety section and all WARNINGS and CAUTIONS displayed on the equipment and in this manual.

OPERATIONAL SAFETY

Proper installation, use, maintenance and repair ensure safe and effective operation of any steamer. Minimum safety policies to be considered when using a steamer are listed below. Operational Safety Programs should be adjusted for specific site and use of equipment.

Observe the following precautions when using the steamer.

- Always remember, steam can cause severe burns.
- Always open door slowly and stand to the side while backing away when checking inside the steamer. If the cooking compartment drain is blocked, hot water can accumulate inside and spill out when the door is opened.
- Wait until steam has cleared before reaching into the cooking compartment.
- Always wear dry heatproof gloves when reaching in or handling hot items.
- Do not block any vents on sides, rear or underside of the unit or obstruct the flow of ventilation to the unit.

When properly operated and maintained by trained personnel, this steamer will require minimal service. Please follow the steps below to help keep the steamer in a safe and efficient operating condition.

1. Properly train all personnel using the steamer in the following: operating, cleaning the interior and exterior and descaling.
2. Always inspect the compartment Drain Screen and Drain for blockage before each use.
3. All operating personnel must be able to recognize problems and report them to ensure appropriate corrective action is taken by trained personnel.
4. Follow the instructions for steamer maintenance found in this manual and any other literature provided with the steamer. If you have any questions or concerns regarding any aspect of the steamer or need service, please contact the Sterling Service Department at: 800-426-4211.
5. Use only Sterling Manufacturing factory authorized parts.

OPERATOR'S PANEL CONTROLS AND INDICATORS

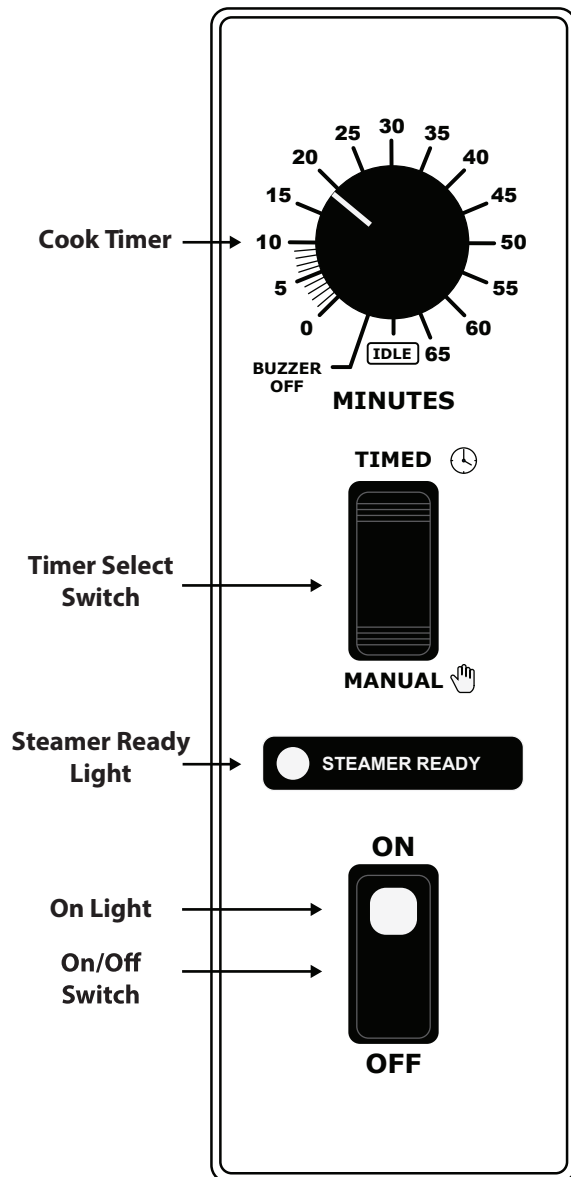


Figure 1
(one for each compartment)

OPERATION DAILY PREPARATION



WARNING: The Steamer will be hot during cooking operations. Use care when operating, cleaning or servicing the Steamer. The cooking chamber may contain live steam and hot water. Stay clear when opening the door.

IMPORTANT: MAKE SURE COMPARTMENT DRAIN SCREEN AND DRAIN ARE CLEAN AND DRAIN SCREEN IS IN THE DOWN POSITION BEFORE COOKING (see DAILY CLEANING).

PREHEATING

For best results, the steamer should be preheated before starting the first cook cycle of the day or after being turned off for extended periods. Press the On/Off Switch to the On position. *Note: Each compartment has its own On/Off Switch, Timer Select Switch and Steamer Ready Light.* Press the corresponding Timer Select Switch (located directly above the On/Off Switch) to the Timed position. Turn the Timer to 10 minutes. When the cycle is complete, the End-Of-Cycle Buzzer will sound. Turn Timer to the Buzzer Off position. The steamer is ready for use.

IDLE

You may wish to keep the unit in Idle Mode when there is extended time between cooking cycles. This mode keeps the steam generator at approximately 195°F and in a “Steamer Ready” state as indicated by the Steamer Ready Light. Simply turn the Timer to the IDLE position to enter the Idle Mode.

COOKING

Place food to be cooked into cooking chamber and set the timer to the desired cook time. When the cycle is complete, the End-Of-Cycle Buzzer

STEAMER

OPERATION continued

will sound. Turn Timer to the Buzzer Off position. If you wish not to use the timer, simply Press the Timer Select Switch to the Manual position. You can check or remove food at anytime during cooking, just open the door, check or remove the food and close the door. Refer to COOKING TIMES and TIPS in this manual for suggested cooking times, pan types and loading.

DAILY SHUTDOWN

Press the On/Off Switch to the Off position. The steam generators take approximately 5 minutes to drain and automatically start draining when the unit is turned off. After turning Off, the On light will begin flashing (once for every minute left during the 5 minute drain cycle). This gives a quick indication for time left in the drain cycle. The unit is not considered Off until the drain cycle is complete.



WARNING: Do not use a water jet, pressure washer or hose to clean any exterior surfaces of the Steamer.

DAILY CLEANING

At the end of each day, the following instructions should be followed to clean the steamer.

1. With the door closed, turn the unit Off (see Daily Shutdown above) and allow it to cool down.
2. Clean any food debris from in front of and around the compartment Drain Screen (see Figure 2).
3. Lift off compartment Drain Screen and remove Screen Basket to clean any food debris from them, the Drain Well and Drain area (see Figure 2).
4. Remove the Pan Racks from inside the cooking compartment. The Pan Racks can easily be cleaned in a sink or dishwasher.

5. Clean cooking compartment with mild non-chloride detergent.
6. Rinse and re-install the Screen Basket and Drain Screen (see Figure 3).
7. Turn the On/Off Switch On and then Off to drain any water remaining in the cooking compartment after cleaning. Leave door ajar.

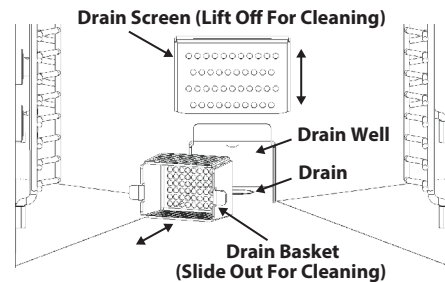


Figure 2

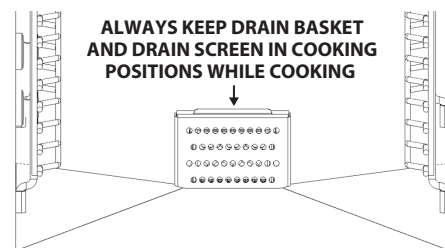


Figure 3

IMPORTANT: MAKE SURE COMPARTMENT DRAIN BASKET AND DRAIN SCREEN ARE CLEAN AND IN THE COOKING POSITION BEFORE COOKING.

EXTERIOR

Clean the exterior surfaces with a damp cloth. To remove discolorations, use a nonabrasive cleaner or polish.

DOOR SEAL

Clean the sealing surfaces of the cooking chamber and door seal daily to remove food acids. Do Not use any solvents or sharp objects. Use a mild non-chloride detergent to clean door seal and rinse thoroughly.

Leave the door slightly open when not in use to extend door seal life.

MAINTENANCE REQUIRED INDICATOR PANEL

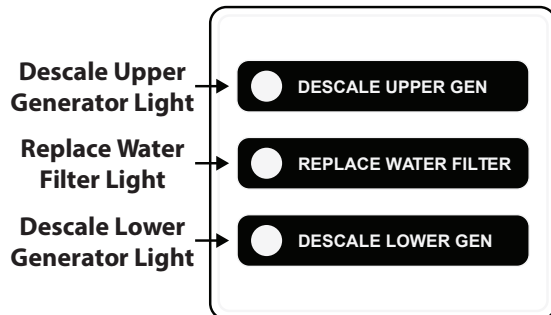


Figure 4

DESCALING

The DESCALING UPPER and LOWER GEN lights (see Figure 4) come on when descaling is required. This is a predetermined amount of time preset in the control unit. The indicating light will turn off and the time will reset after completion of the required descaling cycle.

DESCALING INSTRUCTIONS

CAUTION

FAILURE TO FOLLOW THE INSTRUCTIONS LOCATED BELOW MAY CAUSE RISK OF SERIOUS INJURY. READ AND UNDERSTAND THE INSTRUCTIONS BEFORE DESCALING.

THE FOLLOWING IS PERFORMED AT THE DESCALING CONTROL PANEL LOCATED BEHIND THE SLIDING DOOR ON THE FRONT OF THE LOWER CABINET. (See Figure 5)

1. Verify the Unit(s) being descaled have been turned Off for a minimum of 10 minutes and the corresponding compartment door is closed.
2. Remove the Fill Cap(s) of the corresponding steam generator(s) you wish to descale (you may do both simultaneously if required) and,

using a funnel, pour 1 quart (32 oz.) of Sterling *STAY CLEAN*® Descale Solution into port(s). Replace the Fill Cap(s) and tighten securely.

3. Turn the Descale Unit Select Switch to the corresponding position of the Unit(s) you are descaling.
4. Push the Cycle Start Pushbutton.
5. The Status Light(s) indicate the Descaling Cycle Status as described below.

STAGE 1 (Fill, Descale, Drain) = 1 Flash in 5 seconds
STAGE 2 (Fill, Rinse, Drain) = 2 Flashes in 5 seconds
STAGE 3 (Fill, Cook, Drain) = 3 Flashes in 5 seconds
CYCLE COMPLETE / DESCALING OFF - NO FLASH

IMPORTANT - ALWAYS KEEP THE COOKING COMPARTMENT DOOR CLOSED DURING DESCALING OPERATION. NORMAL COOKING OPERATION IS POSSIBLE ONLY WHEN STATUS LIGHT IS OFF

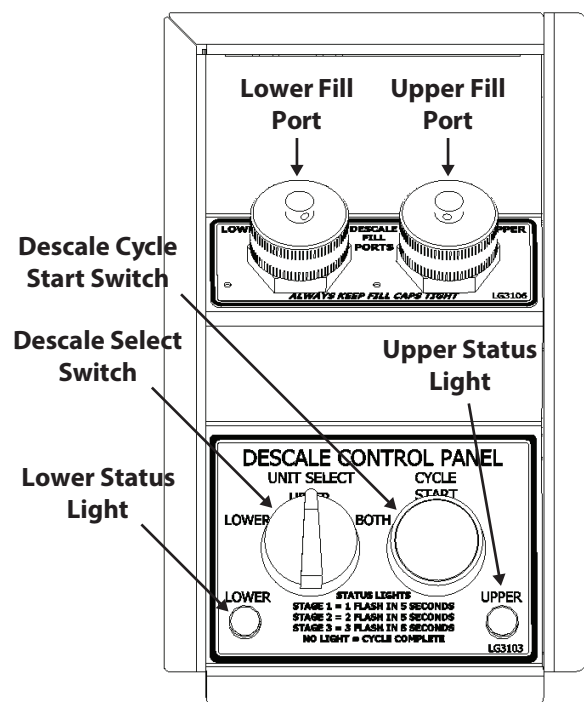


Figure 5

WATER FILTER REPLACEMENT

Turn Off the facility Water Supply to the steamer. Remove the Water Filter Access Cover (located at the right rear corner of steamer). Turn Off the steamer Internal Water Supply Valve (see Figure 6 below). Remove the Water Filter by loosening in the counter-clockwise direction and replace (making sure not to over-tighten). Turn the facility Water Supply to the steamer On and check for leaks. When no leaks are present, push the Change Filter Reset Switch (located to the left of Water Filter) to reset the Replace Water Filter Light and internal timer circuit. Turn the Internal Water Supply Valve On and replace the Water Filter Access Cover. Turn On the facility Water Supply before turning on the steamer.

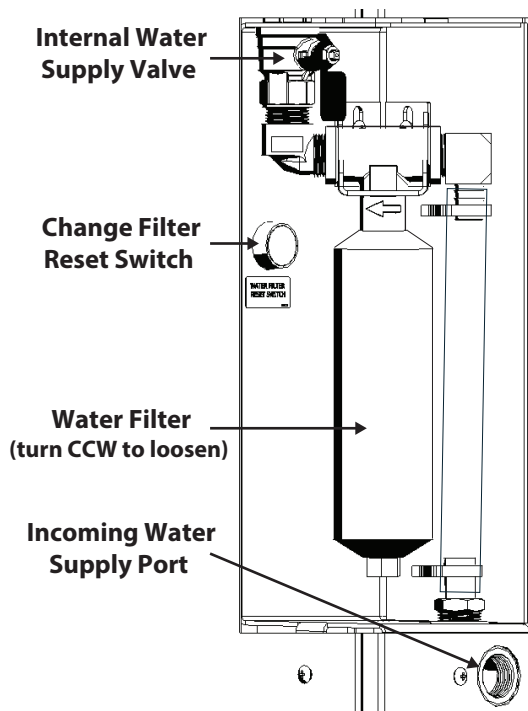


Figure 6

<u>PRODUCT</u>	<u>Weight / Pan</u>	<u>Cook Time</u>	<u>Pan Type</u>
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RICE

Sticky, 1:1 Water to Rice	Any	25	Solid 2.5"
Par Boiled, 1.8:1 Water to Rice	Any	35	Solid 2.5"

SEAFOOD

Clams, frozen	3 dozen	9 to 12	Perforated
Clams, fresh	3 dozen	4 to 6	Perforated
Crab (King), Claws, frozen	2.5lbs.	3 to 4	Perforated
Crab (King), Legs, frozen	4.5lbs.	3 to 6	Perforated
Lobster Tail, fresh	10lbs.	5 to 6	Perforated
Lobster Tail, frozen	10lbs.	5 to 6	Perforated
Lobster, 2lbs. Live		4 to 6	Perforated
Salmon Fillets (8 oz.), frozen	7.5lbs.	4 to 5	Perforated
Scallops, fresh	3lbs.	3 to 4	Perforated
Shrimp, frozen (10 ct)	4lbs.	4 to 5	Perforated
Shrimp, thawed (16 - 20 ct)	4lbs.	4 to 5	Perforated
Snow Crab, frozen		7	Perforated

VEGETABLES

Aparagus Spears, frozen	5lbs.	10 to 12	Perforated
Asparagus Spears, fresh	5lbs.	4 to 5	Perforated
Beans, Baked	10lbs.	8 to 9	Solid
Beans, Refried	10lbs.	8 to 9	Solid
Broccoli Spears, frozen	5lbs.	6 to 8	Perforated
Broccoli, fresh	5lbs.	4 to 6	Perforated
Brussel Sprouts, frozen	5lbs.	5 to 6	Perforated
Cabbage, fresh	5lbs.	6 to 8	Perforated
Carrots, Whole Baby, frozen	7lbs.	6 to 8	Perforated
Carrots, Crinkle Cut, frozen	5lbs.	7 to 8	Perforated
Carrots, Sliced, fresh	10lbs.	9 to 11	Perforated
Cauliflower Florets, frozen	5lbs.	4 to 6	Perforated
Cauliflower Florets, fresh	5lbs.	7 to 8	Perforated
Canned Vegetables	10lbs.	5 to 6	Solid
Celery, 1" Diagonal Cut	5lbs.	5 to 7	Perforated
Corn Whole Kernel, frozen	5lbs.	3 to 5	Perforated
Corn, 6" Cob Ears	5.5lbs.	13	Perforated
Green Beans, frozen	5lbs.	5 to 6	Perforated
Lima Beans, frozen	5lbs.	7 to 8	Perforated

STEAMER

COOK TIMES continued

<u>PRODUCT</u>	<u>Weight / Pan</u>	<u>Cook Time</u>	<u>Pan Type</u>
Mixed Vegetables, frozen	5lbs.	6 to 7	Perforated
Peas, frozen	5lbs.	4 to 6	Perforated
Potatoes, Whole, 8oz. (100 ct)	10lbs.	45	Perforated
Potatoes, Quartered	8lbs.	16	Perforated
Spinach Chopped, frozen	6lbs.	15 to 17	Perforated
Spinach, defrosted	6lbs.	4 to 5	Perforated
Spinach, fresh cut	2lbs.	2 to 3	Perforated
Squash, Acorn Halves	10 halves	22 to 25	Perforated
Zucchini, Slices	10lbs.	6 to 8	Perforated

1 YEAR PARTS & LABOR WARRANTY

Sterling Manufacturing, LLC (Sterling) warrants that your steam cooker will be free of defects in material and workmanship under normal use for a period of one (1) year from the date of shipment from the factory.

During the warranty period, Sterling agrees to repair or replace, at it's 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 Steamer Installation and Operation Manual.

During the warranty period, Sterling also agrees to pay any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace parts due to defects in material or workmanship, provided the service agency has received advance approval from Sterling 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. Sterling will not reimburse the expense of labor required to repair or replace parts after the one year warranty period.

Proper installation is the responsibility of the owner-user, or installing contractor and is not covered by this warranty. While Sterling products are built to comply with applicable standards for manufacturers, including Underwriters Laboratories (UL) and the National Sanitation Foundation (NSF), it is the responsibility of the owner and installer to comply with any applicable local codes that may exist.

Sterling makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. Sterling's 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 give rise to the claim. In no event shall Sterling be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

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