

Electric Restaurant Steamer

User Manual

Please read this user manual carefully before using.

1. Usage and performances

TT series electric-heated and steam-heated rice-steaming carts are widely used in factory, school, department, army, hotel, restaurant etc. It is not only used to steam rice or flour products, fish, meat etc, but also disinfect the dishware and tea ware, is an ideal multi-function cooking equipment for Chinese food.

This product is the result of our engineer's long time research, it absorbed advanced technology both domestic and abroad. With imported stainless steel and advanced manufacturer technics, according to Chinese cooking habit, this series rice steaming cart has a special style, beautiful appearance, novel construct, have the characteristics that traditional rice steaming cart can not compared.

1). Convenient

It abandoned traditional hand wheel type door lock anchor, adopts simple and convenient progressive door lock anchor, just need to pull door lock one or two times. Punch formed stainless steel tray makes you no need to worry leak trouble.

2). Economical

It abandons traditional sponge door seal and solves the problem of replacing sponge door seal in 3 months. Novel multi air sack embedded door lock design, make you no worry leak. Water going inside automatically, water lack alarm etc functions can not only improve work efficiency, also decreases manmade failure, decreases working cost.

3). Durable

It abandons traditional mine cotton heat reservation layer, changes the situation that steam going inside and mine cotton absorbs water and fall in several months that on the upper half part of rice-steaming cart the internal and external temperature are almost the same. It adopts heat resistant amic polyester wholly foaming technics which make box good insulation, long time heat reservation, temperature of crust goes up less, distort less, energy saving and environment friendly, extend the usage life.

This series product has those specifications below for choice.

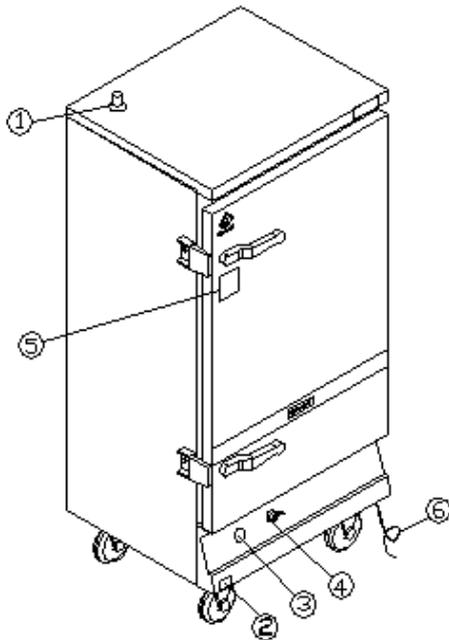
2. Technical parameters

Items	Single door				Double doors	
	6 trays	8 trays	10 trays	12 trays	24 trays	36 trays
Volt/V	380	380	380	380	380	380
Power/KW	9	9	12	12	12×2	18×2
Size/mm	675×600×1010	675×600×1180	675×600×1350	675×600×1510	1385×600×1510	1385×985×1265
Steam input pressure/MPa	0.02	0.02	0.02	0.02	0.02	0.02
Rice steam capacity/Kg	30	40	50	60	120	180
Flour/Kg	18	24	30	36	72	108
Cooking time /min	45	45	50	50	50	70

Note: 1. Cooking time differs in different environment temperature.

2. Cooking rice capacity per tray is 5kg for reference, but differs for different rice.

3. Rice-steaming cart photo



1. Pressure release gate
2. Steam entry
3. Pressure meter
4. Steam valve
5. Warn sign
6. Power line

4. Normal working condition

1. Environment temperature is 5~50°C, air relative humidity is less than 90%; height above sea level is less than 2000m.
2. Power voltage is 380±10%, frequency is 50±1% Hz.
3. Water pressure is 0.15MPa ±20%, 1.5kg/cm².

5. Installation note

- (1). Only professional electricians with operation certificate can do the installation.
- (2). Put rice-steaming cart level, connect water, power, creepage protection switch and good earth line. Note that water pipe is located at the bottom of back, the brake valve located at the bottom of front is drain valve.
- (3). Rice-steaming cart using outside steam, need to install pressure release valve before steam coming from boilers etc connected to rice-steaming cart, make sure steam input pressure is less than 0.02 Mpa, and check if pressure meter show meets the steam input pressure range on this technical parameters.
- (4). Heated by electricity, must check if float ball valve works well after water box is full of water, then connect power. Do not connect power without water to avoid burning out electric heating tube.

6. Usage instruction

(1) Preheat

Heated by electricity to steam food, can turn on power after water box is full of water to preheat, then put food inside after water in water box turns to steam.

(2) Steam food

Before opening door to put food, cut power or steam valve off, open door lock slowly to let high-temp steam release, to avoid burn. After pressure release, open the door and put food inside, close the door, then turn on power or open steam valve to heat. After food is cooked, turn off power

or steam valve according to cooking time on the technical parameters, to decide if take food out immediately depending on if need to stew food.

3) Pressure release and take food out

Do not let body face door slot of rice-steaming cart when take food out and keep away from rice-steaming cart, open door lock slowly and let high-temp steam release, then take food out. Wear gloves when take food out.

7. Noting points and maintenance

(1) Door knob

Turn door knob from bottom to top to open the door, turn door knob from top to bottom to close the door.

(2) Pressure release valve

Pressure release valve is located at the top of the rice-steaming cart, which is the vent for the extra steam and exhaust gas to discharge, be careful not to block it to avoid accident.

(3) Noting points for connection with outside steam

This rice-steaming cart is not high pressure seal container, must adjust steam input pressure when use, do not use over pressure. When just put food in rice-steaming cart, you will not feel steam release. When food is near cooked or cooked, you can feel steam release. When food is fresh, it absorbs much heat, steam is absorbed greatly, pressure reduces and not release. When food is near cooked, heat absorption comes to balance, steam going in rice-steaming cart and not release, then bring about pressure release valve can not release pressure in time, pressure inside is over rated pressure, steam come out from door slot. So connected to outside steam, do not adjust steam input pressure above technical parameter to avoid accident.

(4). Water lack alarm

When steaming food, if alarm happens, it means water level is not enough, cut power off immediately, check if water level is normal, water source is normal. Get rid of trouble in time, start to use after water level is normal, to avoid burning our electric heating tube. Notice: In normal cases water level of float ball valve is 30 mm higher than the surface of heating tube, commonly it is adjusted before leaving factory, but float ball valve maybe be loose during transportation or usage.

(5). Float ball valve

The effect is water going inside automatically. Pay attention that the water valve connected to rice-steaming cart is always on, often press float ball valve to check if water pressure is normal and accessible, especially for new installed water pipe is easy to be blocked by dirty, and water inlet of float ball valve is easy to block. Handle the problem immediately after knowing, to avoid burn out electric heating tube due to water lack.

(6). Drain daily and get rid of dirty regularly.

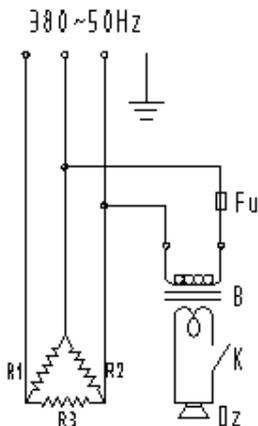
During the use of electric-heated rice-steaming cart, open the drain valve at the bottom of rice-steaming cart after usage and drain the water inside because clean water becomes steam during the course of rice steaming, impurity stays in the water and gather gradually on the electric heating tube and float ball valve to bring about dry burn electric heating tube and block float ball valve. Check if there is dirty monthly. If there is dirty, fill water box with citric acid solution and water, their ratio is 1:19, heat about 15 minutes, dip in about 1 hour, then heat 15 minutes, get rid of dirty, drain the dirty water, then use clean water to rinse several times.

(7). Mind the steam when open the door, body do not just face door slot. First open lower knob,

then open upper knob to avoid scald.

(8). Do not rinse rice-steaming cart with sprayers, to avoid splash to bring about creepage.

8. Electric principle chart



- QC-air creepage switch
- R1 、 R2 、 R3-inundate type electric heating tube
- Fu-safety box
- B-water level switch
- K-water level switch
- Dz- Buzzer

9. Trouble-shooting

trouble	Cause of trouble	Handling way
Can't heat.	<ol style="list-style-type: none"> 1. Blowout. 2. AC contactor is broken. 3. Heating tube is broken. 4. Power general switch or creepage switch fails. 	<ol style="list-style-type: none"> 1. Replace fuse. 2. Replace AC contactor. 3. Replace heating tube. 4. Replace power general switch or creepage switch.
No enough steam.	<ol style="list-style-type: none"> 1. Water level of water box is too high or too low. 2. Power connection fails or part heating tube is burn out. 3. Steam outlet of rice steaming cabinet is blocked. 4. Door seal leaks heavily. 5. Water inlet valve or float ball fails. 	<ol style="list-style-type: none"> 1. Check if water pressure is normal, commonly check if water level is 30mm higher than heating tube. 2. Check connection or replace heating tube. 3. Clear away sundries. 4. Check door seal and fasteners, adjust door gemel and door button. 5. Replace water valve or float ball valve.

Note: Please contact us or sales network if any failures happens.