DS-SC Series

DIRECT STEAM CABINET BASE STEAMER
INSTALLATION - OPERATION - MAINTENANCE

BLODGETT OVEN COMPANY

www.blodgett.com
44 Lakeside Avenue, Burlington, Vermont 05401 USA
Manufacture Service Questions: 866-518-3977

PART NUMBER 170735 REV A (05/12)

IMPORTANT - READ FIRST - IMPORTANT

WARNING: THE UNIT MUST BE INSTALLED BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. INSTALLATION MUST COMPLY WITH APPLICABLE CODES.

NOTICE: DO NOT INSTALL THE UNIT IN ANY WAY WHICH WILL BLOCK THE RIGHT SIDE VENTS, OR WITHIN 12 INCHES OF A HEAT SOURCE SUCH AS A BRAISING PAN, DEEP FRYER, CHAR BROILER OR CONVECTION OVEN.

NOTICE: LEVEL THE UNIT FRONT TO BACK, OR PITCH IT SLIGHTLY TO THE REAR, TO AVOID DRAINAGE PROBLEMS.

WARNING: TO AVOID DAMAGE OR INJURY, FOLLOW THE WIRING DIAGRAM EXACTLY WHEN CONNECTING A UNIT.

CAUTION: DRAIN MUST BE RATED FOR BOILING WATER. DO NOT USE PLASTIC PIPE.

WARNING: DO NOT CONNECT THE DRAIN DIRECTLY TO A BUILDING DRAIN. DAMAGE TO THE EQUIPMENT MAY RESULT.

WARNING: BLOCKING THE DRAIN MAY BE HAZARDOUS.

IMPORTANT: IMPROPER DRAIN CONNECTION WILL VOID WARRANTY.

WARNING: WHEN YOU OPEN A COMPARTMENT DOOR, STAY AWAY FROM STEAM COMING OUT OF THE UNIT. CONTACT WITH STEAM CAN CAUSE BURNS.

WARNING: BEFORE CLEANING THE OUTSIDE OF THE STEAMER, DISCONNECT ELECTRIC POWER . KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT. SERIOUS INJURY COULD RESULT.

WARNING: LET COOKING CHAMBERS COOL BEFORE CLEANING. HOT SURFACES CAN CAUSE BURNS.

WARNING: CAREFULLY READ THE WARNINGS AND FOLLOW THE DIRECTIONS ON THE LABEL OF EACH CLEANING AGENT USED. DIRECT CONTACT WITH SOME AGENTS CAN CAUSE INJURY.

WARNING: DO NOT MIX DE-LIMING AGENTS (ACID) AND DE-GREASERS (ALKALI) ON THE COOKING CHAMBER WALLS. HARMFUL GASSES MAY RESULT.

WARNING: DO NOT PUT HANDS OR TOOLS INTO THE COOKING CHAMBER, UNTIL THE FAN HAS STOPPED TURNING. THE ROTATING FAN CAN CAUSE INJURIES.

WARNING: DO NOT OPERATE THE UNIT UNLESS THE REMOVABLE RIGHT SIDE PANELS HAVE BEEN RETURNED TO THEIR PROPER LOCATIONS. DAMAGE TO THE UNIT COULD OCCUR.

CAUTION: DO NOT LOCATE THE CABINET DIRECTLY OVER A FLOOR DRAIN OR FLOOR SINK. HUMIDITY OR WATER FROM A DRAIN WILL DAMAGE ELECTRICAL PARTS OF A UNIT.

NOTICE: DO NOT USE CLEANING OR DE -LIMING AGENTS THAT CONTAIN SULFAMIC ACID OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID. IF THE CHLORIDE CONTENT OF ANY PRODUCT IS UNCLEAR, CONSULT THE MANUFACTURER. DO NOT USE CLEANING OR DE-LIMING AGENTS THAT CONTAIN MORE THAN 30% PHOSPHORIC ACID.

IMPORTANT - READ FIRST - IMPORTANT

NOTICE: **USE NO DE-GREASER THAT CONTAINS POTASSIUM HYDROXIDE OR SODIUM HYDROXIDE OR IS ALKALINE.**

WARNING: **USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY THE MANUFACTURER OR AUTHORIZED SERVICE AGENTS VOIDS ALL WARRANTIES AND CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE THE EQUIPMENT. SERVICE PERFORMED BY OTHER THAN FACTORY AUTHORIZED PERSONNEL WILL VOID ALL WARRANTIES.**

DANGER: **HIGH VOLTAGE EXISTS IN CONTROL COMPARTMENTS. DISCONNECT FROM BRANCH CIRCUIT BEFORE SERVICING. FAILURE TO DO SO CAN RESULT IN SERIOUS INJURY OR DEATH.**

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References

UNDERWRITERS LABORATORIES, INC.
333 Pfingsten Road
Northbrook, Illinois 60062

KLENZADE SALES CENTER
ECOLAB, Inc.
370 Wabasha
St. Paul, Minnesota 55102
800 328-3663 or 612 293-2233

NATIONAL FIRE PROTECTION ASSOCIATION
60 Battery March Park
Quincy, Massachusetts 02269

NFPA/70 The National Electrical Code

NSF INTERNATIONAL
789 North Dixboro Road
P.O. Box 130140
Ann Arbor, Michigan 48113-0140

Equipment Description

WARNING
THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.



DS-SC Series steamers have two steam compartments with individual controls.

The DS-SC Steamer is designed to bring you years of service. It has two stainless steel cavities (cooking chambers) and a control compartment, which houses the electrical components and steam valves. In each cavity, a powerful blower circulates the steam for increased heating efficiency. Each cavity will hold up to three or five steam table pans (12" x 20" x 2-1/2"), depending on the model.

A 16 gauge stainless steel case encloses the cavities and the control compartment that house electrical components. The door hinges are reversible (the doors may be hung to open from the left or right).

Operator Controls are located on the front panel.

The steamer cavities are mounted on a cabinet base and require a low pressure (3-15 PSI) steam supply. The DS-SC Model has no steam generator and requires a "clean" steam supply suitable for food contact.

The drain system includes a spray condenser, which suppresses any steam escaping from the chamber and cools condensate water going into the drain.

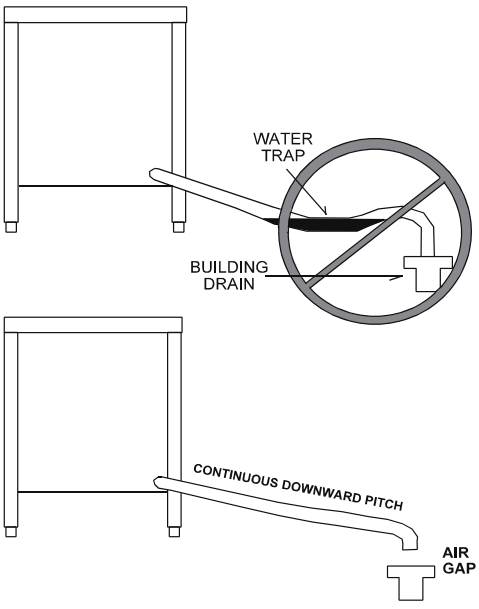
Installation

WARNING
THE UNIT MUST BE INSTALLED BY PERSONNEL WHO ARE QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO THE EQUIPMENT. THE UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

CAUTION
SHIPPING STRAPS ARE UNDER TENSION. THEY CAN SNAP BACK VIOLENTLY AND CAUSE INJURY WHEN CUT.

CAUTION
MAKING ELECTRICAL OR MECHANICAL CHANGES TO THE UNIT WITHOUT APPROVAL FROM THE FOOD SERVICE ENGINEERING DEPARTMENT MAY VOID WARRANTIES.

IMPORTANT
IMPROPER DRAIN CONNECTION WILL VOID WARRANTY.



Leave an air gap between the hose and the building drain, and don't allow water traps in the line.

Immediately inspect the unit for external and internal damage when it is delivered. Report any damage to the carrier. After inspection, keep the unit in its shipping container until it is ready to be installed. The unit must be installed level. Level the unit front to rear and left to right, by adjusting its feet. Check for levelness by using a spirit level on top of the cabinet, and checking in both directions.

The DS-SC models have no minimum clearance requirements, but room should be provided so that the units may be serviced. The use of approved flexible tubing and quick disconnect attachments will be helpful in allowing the unit to be moved. For example, 24 inches right side clearance is needed for proper servicing, unless the unit can be easily moved.

1. Electrical Supply Connection

A. On model DS-SC, you must provide 115 Volt Alternating Current, 60 Hz, single phase, 15 AMP service. Local codes and/or the National Electrical Code should be observed in accordance with ANSI/NFPA-70-1987 (or latest edition). AN ELECTRICAL GROUND IS REQUIRED.

B. The electrical schematic is located in the electrical enclosure and in this manual. In Canada provide electrical service in accordance with the Canadian Electrical Code, CSA C22.1, Part 1 and/or local codes.

2. Water Supply Connection

A. For the DS-SC, provide a 3/8" NPT pipe connection for untreated water at the rear of the unit. A back siphonage device (check valve) must be installed, complying with local plumbing codes. The water pressure should be between 30 and 60 PSI (210 to 410 kPa). A pressure regulator is required above 60 PSI (410 kPa).

B. The condenser spray uses 0.70 to 0.95 gallons of water per minute (2.6 to 3.6 liters per minute) at 30 to 60 PSI (210 and 410 kPa). The spray will only operate when a steamer cavity (cooking chamber) is in operation.

C. Water supply lines should be sized to provide for maximum water use (the total of the boiler and condenser spray) as shown in the following table:

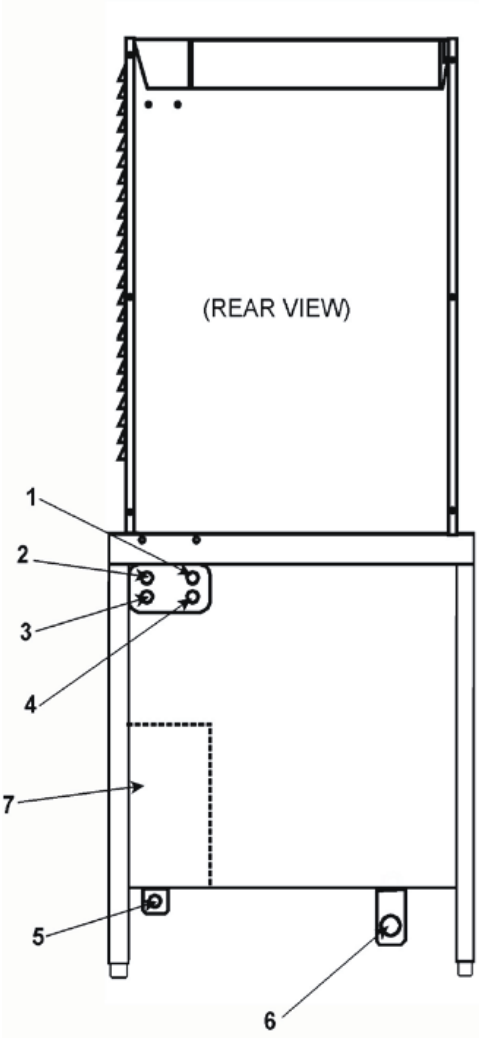
DS-SC Steamer condenser spray only

AT 40 PSI (280 kPa)	47.4 (180)
AT 60 PSI (410 kPa)	57.0 (215)

3. Drain Connection

A. On all models, the drain connection is made at the rear of the unit, using a 1-1/4" NPT pipe. Do NOT use plastic pipe — the piping must be able to withstand steam and hot water. Extend the drain piping to a nearby floor drain. Piping of 1 - 1/4" NPT (or 1 - 1/2" NPT) is acceptable for distances of six feet or less. If the distance to the drain is further than six feet, use 2" NPT piping.

B. Install the drain line with a constant downward pitch. Do not allow any water traps in the line. A trap can cause pressure to build up inside the cavity during steaming, which will make the door gasket leak. A vertical air gap must be maintained between the drain line and the building drain, unless otherwise specified by local plumbing codes.



4. Utility Connection

A. DIRECT STEAM MODEL

1. Hot water (for faucet on 36” and wider units with kettles).
2. Steam inlet.
3. Cold water (for faucet on 36” or wider units with kettles.
4. Cold water (for condenser spray).
5. Not used.
6. Drain (for steamers and condenser spray). Also for kettle condensate and sink where used.
7. Electrical (conduit through underside, terminals at the right on the inside).

Initial Start-Up

WARNING
STAY AWAY FROM STEAM COMING OUT FROM THE UNIT. STEAM CAN CAUSE SEVERE BURNS.



Once the unit has been installed, test it to be sure that the unit is working correctly.

1. Remove any literature and packing material from both the interior and the exterior of the unit.
2. Make certain that the water supply is open.
3. Turn on the electrical power to the unit.
4. When steam is available for the cavity, choose one of the following:

   A. Set the timer to the desired time for timed steaming.

   B. Turn the timer to the manual ON position for continuous steam.

   NOTE: The door must be shut before steam will enter the cavity. If the door is opened when the timer is on, the flow of steam will stop.

   C. Let the steamer sit idle until needed.
5. If the unit will not be used for an extended period, turn off power to the individual steamer compartments. Turn off power to the gas or electric pressure boiler. Refer to the steam boiler operator manual, if necessary.

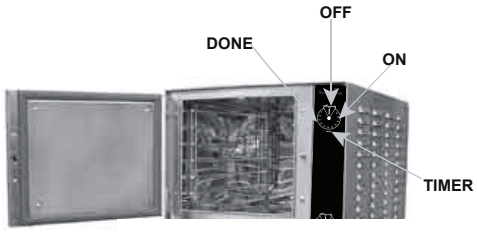
If the unit functions as described above, it is ready for use. If it does not, contact your Authorized Service Agent.

Operation

WARNING
ANY POTENTIAL USER OF THE EQUIPMENT SHOULD BE TRAINED IN SAFE AND CORRECT OPERATING PROCEDURES.

WARNING
WHEN YOU OPEN THE DOOR, STAY AWAY FROM THE STEAM COMING OUT OF THE UNIT. THE STEAM CAN CAUSE BURNS.





Timer Controls for each of the two cavities are identical.

Controls: Timers are located on the front right side of the unit. There are two timers — one each for the upper and lower cavities.

The timer is used in two ways:

1. Turning the timer to any setting delivers steam to the cavity until the timer runs down to OFF. At that time a red LED switches on and a beeper sounds and the steam flow to the compartment stops.

2. When turned all the way to the ON position, the timer allows continuous steaming. A green LED is turned on, and the timer does not time down. Steam continues until the timer knob is turned to the OFF position.

1. Operating Procedure

A. Turn on the unit's water supply.

B. Turn on electrical power to the unit.

C. Turn on the steam supply.

D. Load food into pans so that it is in uniform layers. For best results, pans should be filled to about the same levels, and should be even on top.

E. Open the door and slide the pans onto the supports. If you will only be steaming one pan, put it in the middle rack position.

F. Close the door.

NOTE: The door must be closed before steam will enter the cavity. If the door is opened when the timer is on, the steam will stop.

G. Turn the timer to one of the following settings:

1. If you want to steam for a definite period of time, set the timer to that time. Steam will be delivered to the cavity for that time, and then stop. A buzzer and red LED will indicate that the timed cycle is complete. Steam flow stops.

2. If you want to steam continuously, turn the timer to the ON position. A green light will come on. Steam will be delivered to the cavity until the timer is returned to OFF.

H. Open the door.

I. Using a pad or oven mitt to protect your hands, remove the pans from the steamer.

J. To shut down the unit, turn the Timer to the OFF position.

Cleaning

WARNING
DISCONNECT THE POWER SUPPLY BEFORE CLEANING THE OUTSIDE OF THE STEAMER.

KEEP WATER AND CLEANING SOLUTIONS OUT OF CONTROLS AND ELECTRICAL COMPONENTS. NEVER HOSE OR STEAM CLEAN ANY PART OF THE UNIT.

DON'T MIX DE-LIMING AGENTS (ACID) WITH DEGREASERS (ALKALI) ANYWHERE IN THE UNIT.

AVOID CONTACT WITH ANY CLEANERS, DE-LIMING AGENT OR DE-GREASER AS RECOMMENDED BY THE SUPPLIER. MANY ARE HARMFUL. READ THE WARNINGS AND FOLLOW THE DIRECTIONS!

EVEN WHEN THE UNIT HAS BEEN SHUT OFF, DON'T PUT HANDS OR TOOLS INTO THE COOKING CHAMBER UNTIL THE FAN HAS STOPPED TURNING.

DON'T OPERATE THE UNIT UNLESS REMOVABLE INTERIOR PARTITIONS HAVE BEEN PUT BACK IN THEIR PROPER LOCATIONS.

DON'T USE ANY CLEANING OR DE-LIMING AGENT THAT CONTAINS ANY SULFAMIC AGENT OR ANY CHLORIDE, INCLUDING HYDROCHLORIC ACID (HCI). TO CHECK FOR CHLORIDE CONTENT SEE ANY MATERIAL SAFETY DATA SHEETS PROVIDED BY THE CLEANING AGENT MANUFACTURER. DON'T USE ANY CLEANING OR DE-LIMING AGENT THAT CONTAINS MORE THAN 30% PHOSPHORIC ACID.

IMPORTANT
DO NOT USE ANY METAL MATERIAL (SUCH AS METAL SPONGES) OR METAL IMPLEMENT (SUCH AS A SPOON, SCRAPER OR WIRE BRUSH) THAT MIGHT SCRATCH STAINLESS STEEL SURFACES. SCRATCHES MAKE THE SURFACE HARD TO CLEAN AND PROVIDE PLACES FOR BACTERIA TO GROW. DO NOT USE STEEL WOOL, WHICH MAY LEAVE PARTICLES IMBEDDED IN THE SURFACE, WHICH COULD EVENTUALLY CAUSE CORROSION AND PITTING.



To keep your Steamer in proper working condition, clean the unit each day. This regular cleaning will reduce the effort required to clean the cavities.

1. Suggested Tools

A. Mild detergent
B. Stainless steel exterior cleaner such as a Spray Degreaser, Zepper®
C. De-greaser, such as EncompasS®, Malone 34®, Puritan Puribrute®, or Con-Lie®
D. Cloth or sponge
E. Plastic wool or a brush with soft bristles
F. Spray bottle
G. Measuring cup
H. Nylon pad
I. Towels
J. Plastic disposable gloves

2. Procedure

A. Outside

1. Prepare a warm solution of mild detergent as instructed by the supplier. Wet a cloth with this solution and wring it out. Use the moist cloth to clean the outside of the unit. Do not allow freely running liquid to touch the controls, the control panel, any electrical part, or any panel louver.

2. To remove material which may be stuck to the unit, use plastic wool, a fiber brush, or a plastic or rubber scraper with a detergent solution.

3. Stainless steel surfaces may be polished with a recognized stainless steel cleaner such as Zepper®.

B. Inside

Remove the fan/baffle partition from inside the unit and place it into a utility sink. Wash the cooking chamber(s) and fan/baffle partition with a warm solution of mild detergent and water. If needed, use a de-greaser with a plastic scouring pad. Rinse parts thoroughly with clean water and replace fan/baffle partition. Make sure the drain holes at the back of each cavity are free of food particles or other debris.

Maintenance

WARNING
BEFORE REPLACING ANY PART TURN OFF THE ELECTRICAL POWER TO THE UNIT. DEATH OR INJURY COULD RESULT FROM CONTACT WITH HIGH VOLTAGE.



The Steamer is designed for minimum maintenance, and no user adjustments should be necessary. Certain parts may need replacement after prolonged use. If there is a need for service, only personnel or Authorized Service Representatives should do the work.

Periodic Inspection: It is recommended that service personnel check the unit thoroughly at least once a year. The inspection should include electrical wires and connections. The inside of the control compartment should also be thoroughly cleaned.

Door Latch Adjustment: If steam or condensate is observed leaking from around the door, take the following steps:

1. Check the condition of the door gasket. Replace it if it is cracked or split.
2. Inspect the cooking chamber drain for blockage.
3. Adjust the latch pin to allow for changes that might occur as the gasket ages.
    a. Loosen the lock nut at the base of the latch pin, then turn the latch pin ¼ turn clockwise, and tighten the lock nut.
    b. After adjustment, run the unit to test for further steam leakage.
    c. If there is still leakage, repeat.
    d. Continue adjusting the pin clockwise until the door fits tightly enough to prevent leakage.
    e. If leakage is still present, repeat steps a. through c. until leakage stops.

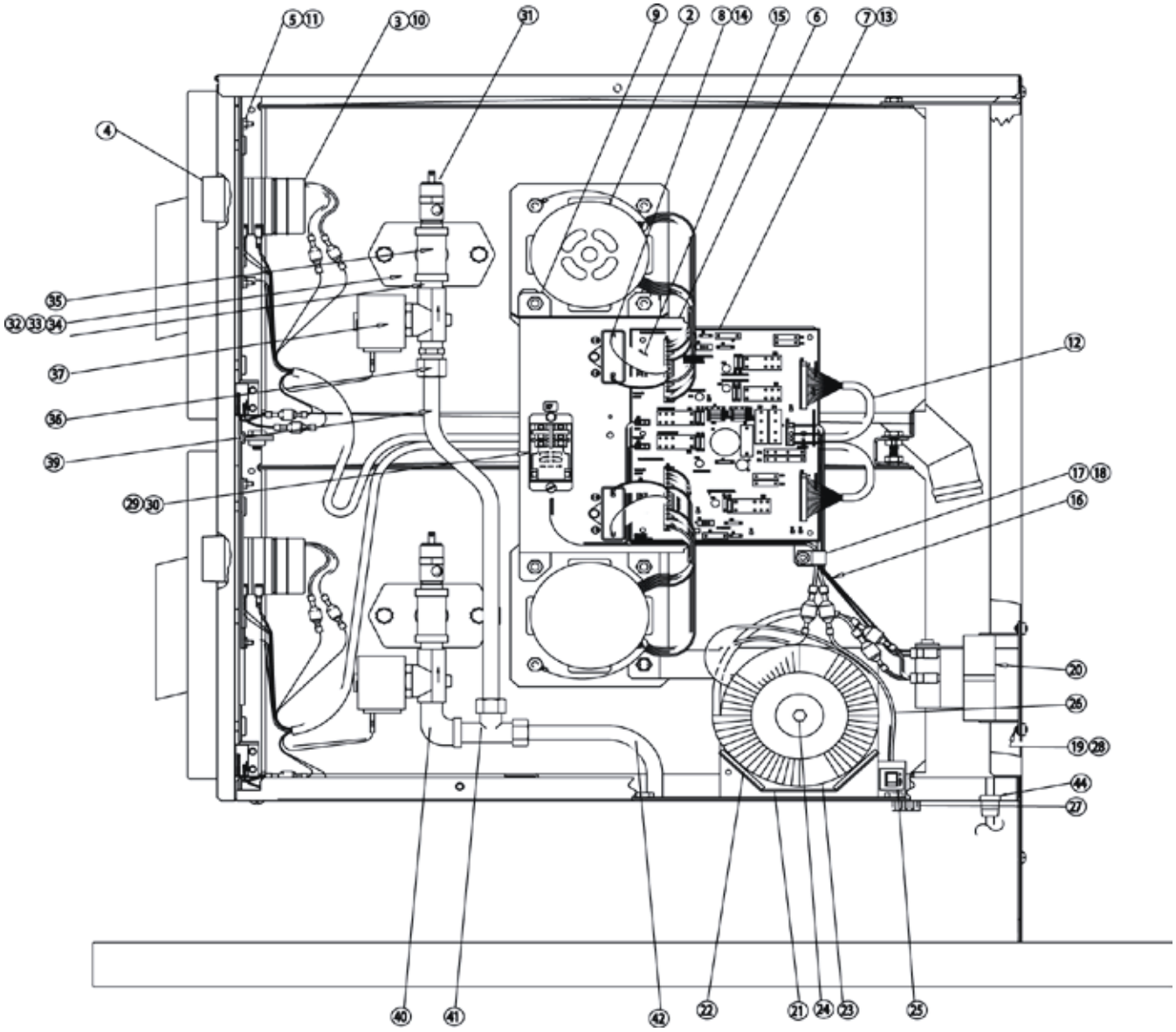
A Maintenance and Service Log is provided at the back of this manual. Each time maintenance is performed on the unit, enter the date the work was done, what was done, and who did it.

Troubleshooting

The Steamers are designed to operate smoothly and efficiently when properly maintained. However, the following is a list of things to check if there is a problem. Wiring diagrams are furnished inside the service panel.

SYMPTOM	WHAT TO CHECK
Timer control will not operate.	a. Is the electrical supply turned on? b. Is the ON/OFF switch in the base cabinet turned on? c. Is the green light in the ON/OFF switch lit? d. Are any fuses blown?
No steam to cavities.	a. Is steam supply turned on? b. Is the door closed? (Doors must be closed before steam will enter the cavity).
Door leaking steam or water.	a. Are the drain holes at the rear of the cavity blocked? b. Does the door gasket need replacement? c. Is the door latch in need of adjustment? (See the Maintenance section). d. Is the unit level?
Excessive steam coming from the vent pipe.	a. Is the water supply turned on? b. Is the condenser hose kinked or obstructed? c. Is the condenser spray solenoid working?

Parts List


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Parts List

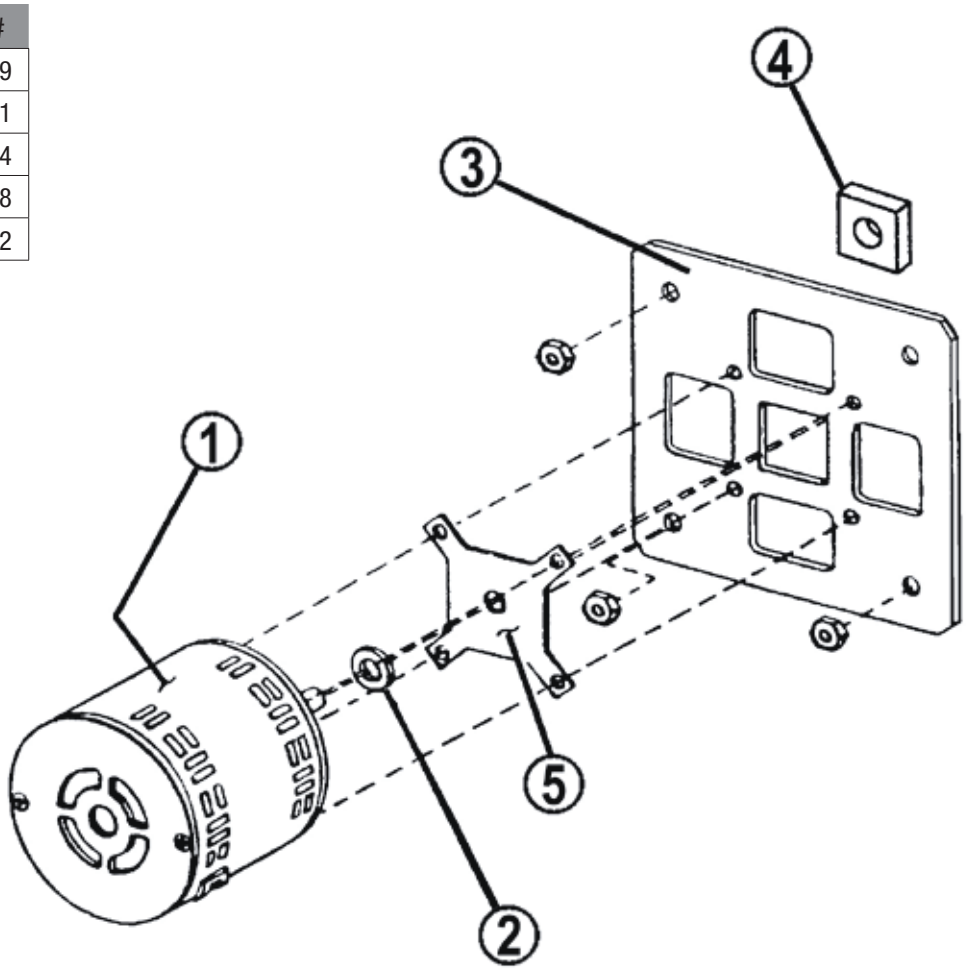
Key	Description	Part #
1	Upper Cavity Drain Hose	088847
2	Motor Assembly	096740
3	Timer	096826
4	Knob, Timer	123100
5	PC Board, Light and Timer	130457
6	Bracket, Board Mtg	096888
7	Steamer Control Board	102222
8	Capacitor, 6 mfd	096812
9	Shield, Motor Drip	119844
10	Nut, Rotary Shaft Seal	101145
11	Nut, Keps 6-32	071289
12	Harness, Upper Control	130450
13	Post, PC Board Mtg	099901
14	Screw, 6-32	069777
15	Jumper, Voltage Select	100959
16	Harness, Spray Vavle	137834
17	Cable Clamp	087958
18	Nut, 10-32	071256
19	Nut, 8-32	002632

Key	Description	Part #
31	Valve, Safety	143470
32	Manifold Fitting	099249
33	Gasket	099250
34	Nut, 1/4-20	012940
35	Tee	013201
36	Solenoid Valve	113014
37	Nipple, 3/8	013202
38	Connector	054493
39	Tube, Upper	100551
40	Elbow	042364
41	Tee	100553
42	Tube, Supply	100552
43	Lower Cavity Drain Hose	088848

Motor/Fan Assembly

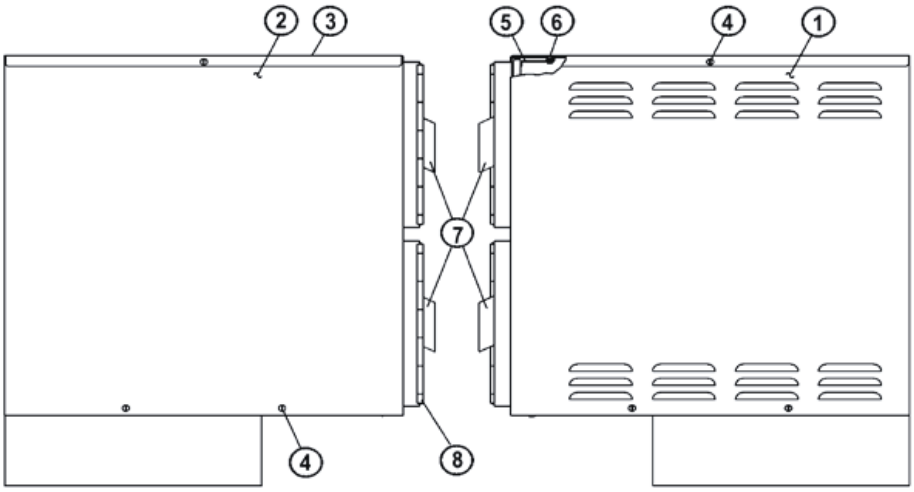
Parts List

Key	Description	Part #
1	Motor	096739
2	Slinger Washer	096831
3	Motor Mounting Plate	094134
4	Shaft Seal	096868
5	Plate Seal Holder	096752



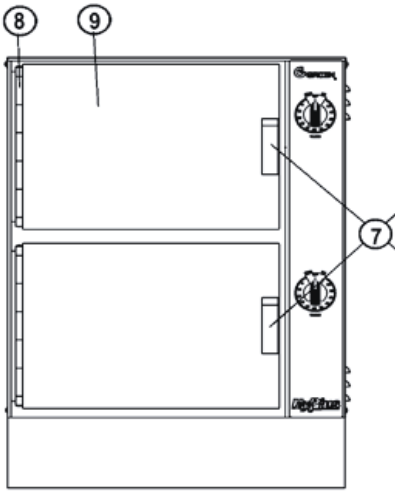
Parts List

Key	Description	Part #
1	Cover, Right Side (6-Pan)	143778
1	Cover, Right Side (10-Pan)	159866
2	Cover, Left Side (6-Pan)	123184
2	Cover, Left Side (10-Pan)	159867
3	Cover Assembly, Top	123182
4	Screw, 10-32 x 3/8 Truss Head	004173
5	Retainer, Top	123156
6	Screw, 8-32 x 3/8 slotted hex head	004173
7	Door Handle	070123
8	Door Hinge	094143
8	Door Hinge (10-Pan)	125928
9	Outer Door (6-Pan)	130858
9	Outer Door (10-Pan)	125922



LEFT SIDE (TOP)

RIGHT SIDE (TOP)

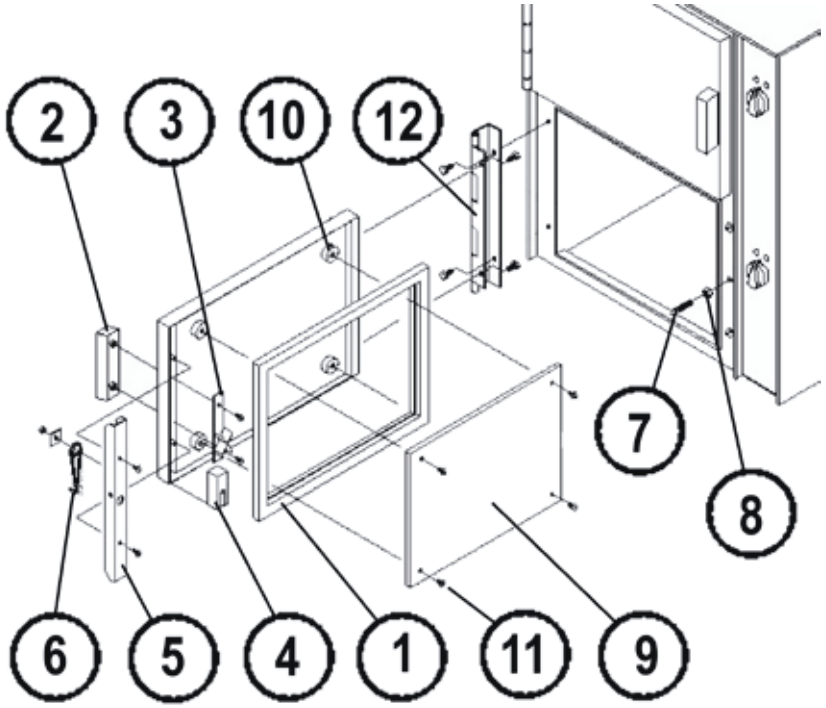


FRONT VIEW (TOP)

Parts List

Key	Description	Part #
1	Door Gasket (6-Pan)	094147
1	Door Gasket (10-Pan)	125907
2	Door Handle	070123
3	Door Cam	074252
4	Magnet Assembly	069762
5	U-Channel Assy. (6-Pan) (Incl. Door Spring 078911)	094144
5	U-Channel Assy. (10-Pan) (Incl. Door Spring 078911)	125925
6	Latch Spring	078911
7	Latch Pin	078914
X	Left Pan Rack (6-Pan)	094148
X	Left Pan Rack (10-Pan)	125901
8	Lock Nut	003823
9	Inner Panel (6-Pan)	130863
9	Inner Panel (10-Pan)	125927
10	Door Spacer	071206
11	Door Screws	05764
12	Door Hinge (6-Pan)	130868
12	Door Hinge (10-Pan)	125928
13	Outer Door (6-Pan)	130858
13	Outer Door (10-Pan)	125922
X	Insulate Board (6-Pan)	094142
X	Insulate Board (10-Pan)	125926
X	Blower Cover/Right Pan Rack (6-Pan)	096788
X	Blower Cover/Right Pan Rack (10-Pan)	125902

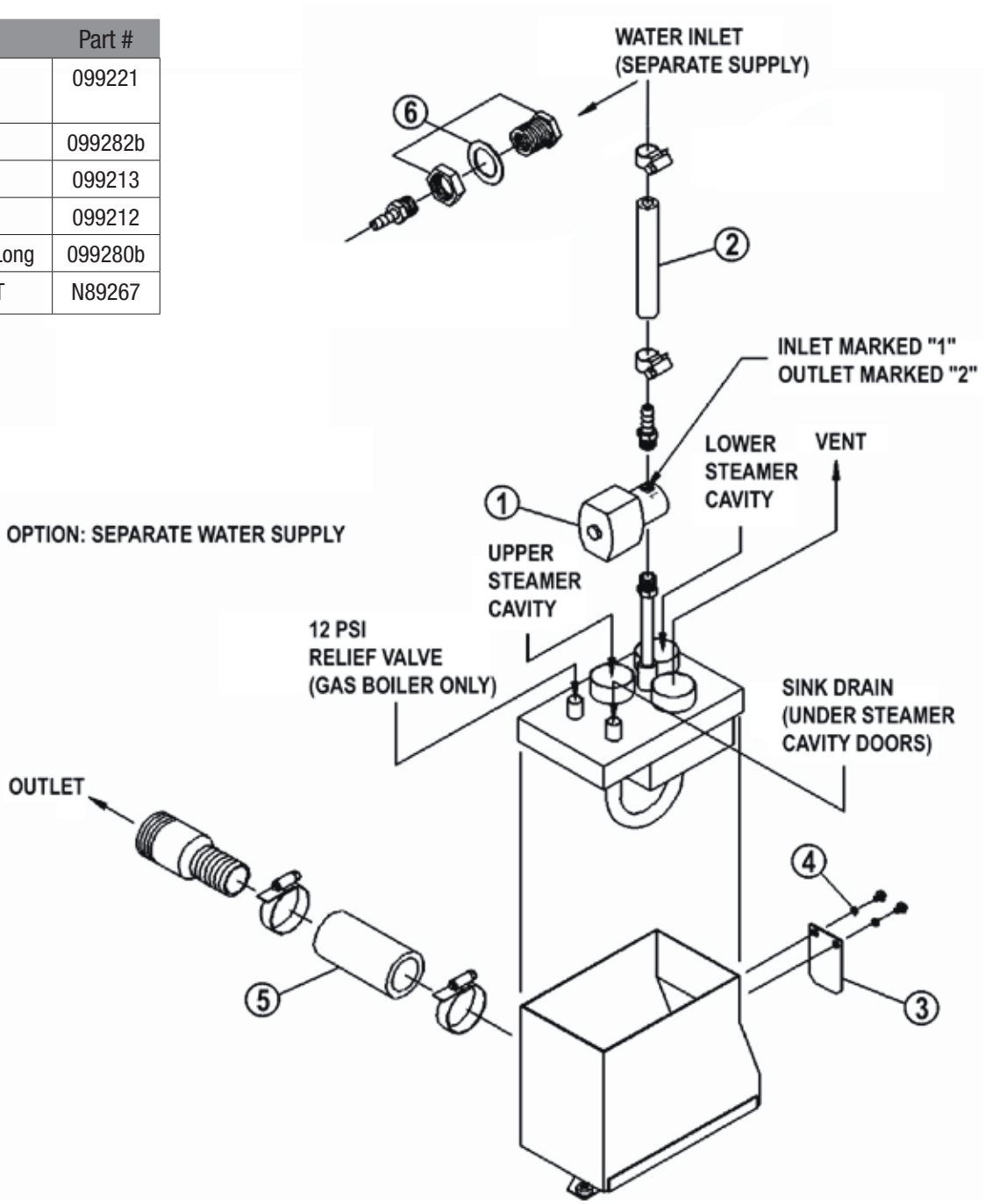
X= not shown



Drain Box with Spray Condenser

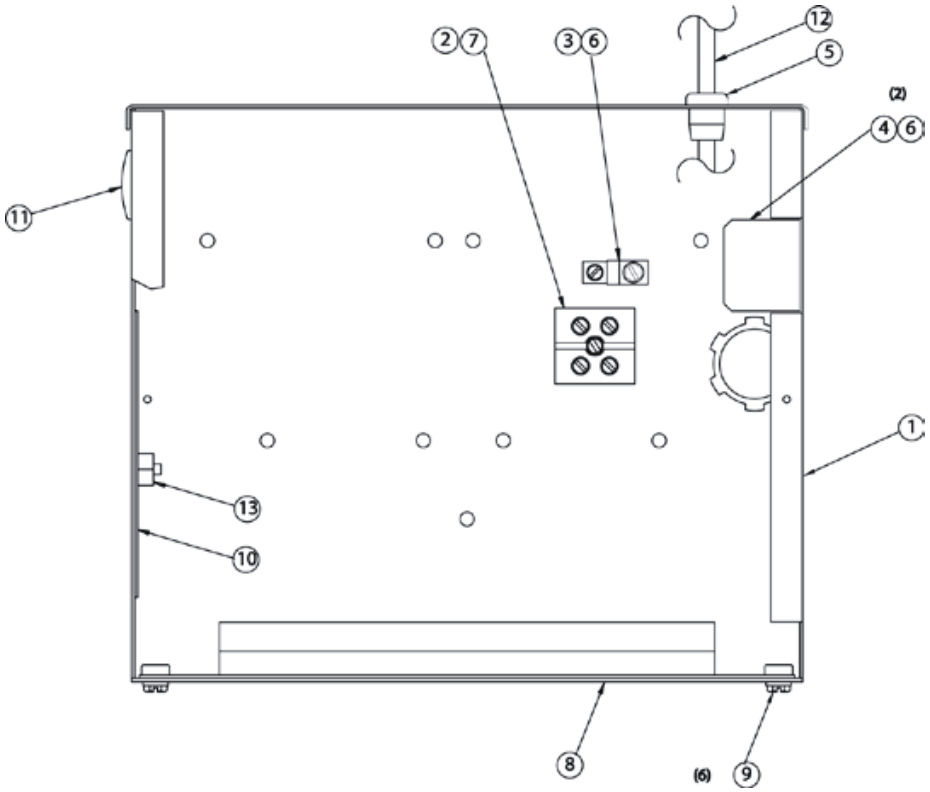
Parts List

Key	Description	Part #
1	Solenoid Valve (Spray Condenser)	099221
2	Hose d " ID x 8" Long	099282b
3	Rubber Flap	099213
4	Spacer	099212
5	Hose, Outlet 1 "ID x 3" Long	099280b
6	Anchor Coupling, d" NPT	N89267

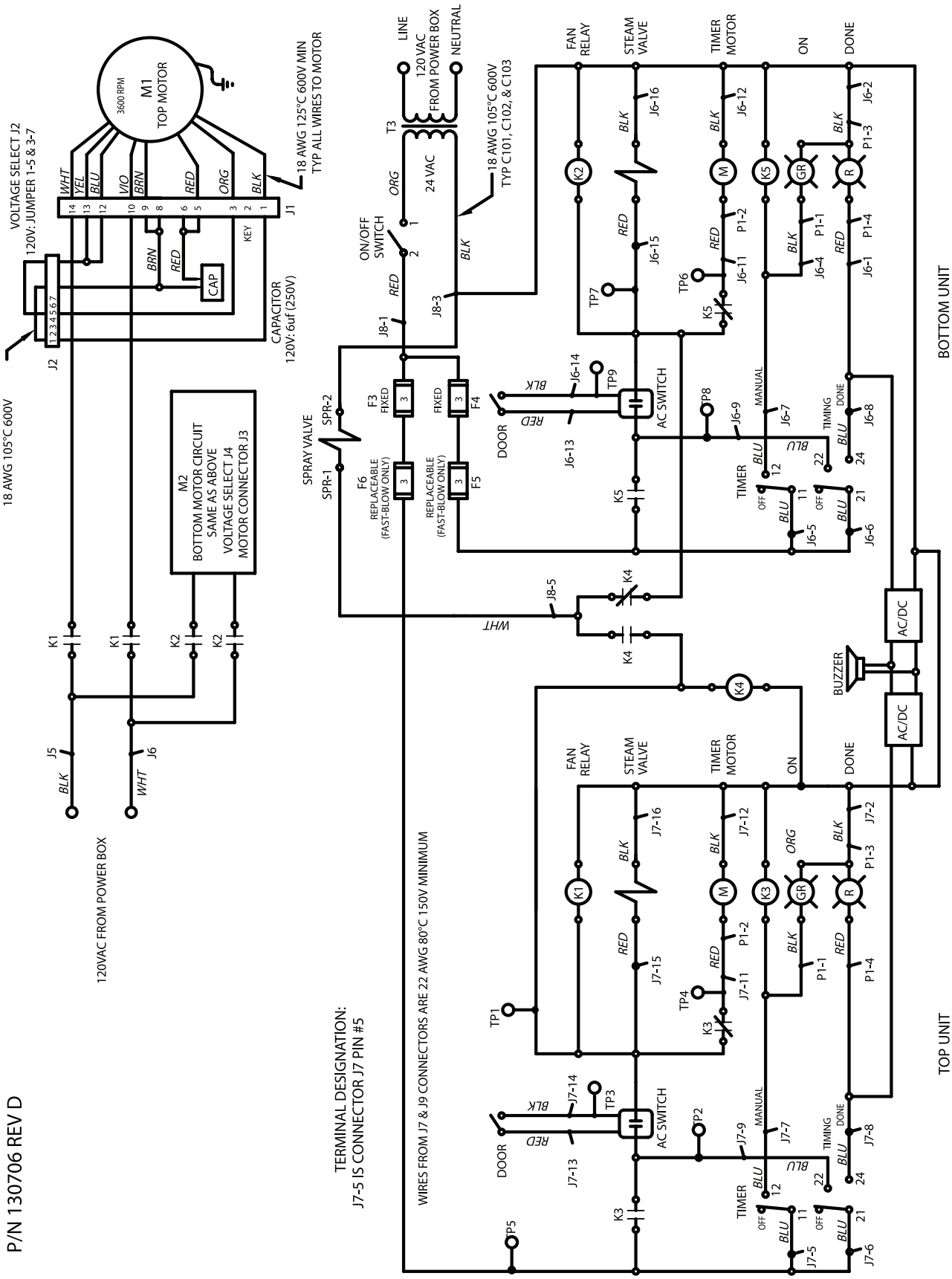


Parts List

Key	Description	Part #
1	Weld Assembly, Electrical Cabinet	137257
2	Terminal Block, 2-Pole	003887
3	Lug, Ground	119829
4	Bracket, Electronic Cabinet Breaker	137254
5	Bushing, Strain Relief	121742
6	Screw, Hex Slot Washer HD Cap, 8-32 x 1/4” Long	074242
7	Screw Round HD, 8-32 x 1 1/4” Long	005056
8	Weld Assembly, Electronic Cabinet Bottom	137256
9	Screw, Hex HD, 10-32 x 3/8” Long	069773
10	Plate, Hole Cover	137749
11	Hole Plug, 7/8” Dia.	137553
12	Harness, Power Cord	137842
13	Nut, Hex Keps, #8-32	069784



Electrical Schematic



Service Log

Model No:	Purchased From:
Serial No:	Location:
Date Purchased:	Date Installed:
Purchase Order No:	For Service Call:

Date	Maintenance Performed	Performed By



BLODGETT OVEN COMPANY

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PART NUMBER 170735 REV A (05/12)