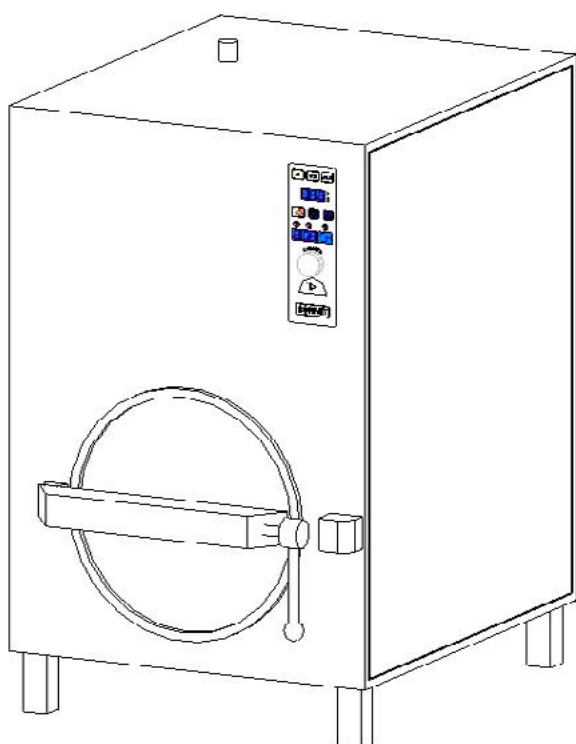


Pressure Steamers



Restart Check List

Before using the machine ensure the following checks have been carried out.

1. Move the machine into place: If returning machine back into its permanent position care should be taken not to kink or damage any of the hoses or cables.
2. Check the water/waste connection.
3. Check the capacity counter on the water filter if fitted.
4. Check the condition of the mains power lead and plug and reconnect if removed from services.

In case of machine failure, contact the Hobart Service team to place a [Service call](#).

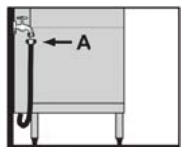
1. Moving the Machine if machine has been moved out of position



- + Where possible use suitable transport means (pallet truck, etc)
- + Follow manual handling guidelines when moving the machine
- + Ensure when locating the machine, the external hoses or cables are not caught or kinked

2. Water/Waste Connection

NOTE: The machine must be connected to potable water supply.



It is strongly recommended that the water supply system is flushed prior to starting the machine as there is a risk of bacteria such as legionella developing in standing water within the pipework at room temperature.

- + Disconnect the water supply from the machine input valve and flush for at least 60 seconds into a suitable container and discard. Then reconnect water supply to the machine.
- + Open site shut-off valve.
- + Ensure that the waste pipe is correctly positioned and secured.

3. Filter capacity

Depending on the model of the water filter there should be a digital gauge connected to the unit that will give an indication as to the capacity remaining in the cartridge. If the filter has expired organise a replacement ASAP to prevent scale build-up within the oven cavity.

Current hardness setting


NB: may not be in °Clark

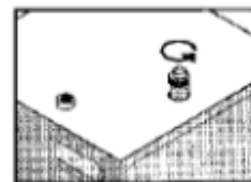
- + Filter capacity (this filter has expired)
- + Current litre passed through the filter



4. Powering up Machine

Before using the steamer, the following procedure will need to be carried out to ensure the Steamer is clean/sterilised and fully operational. If the steamer fails or presents a DEF code on the display, place a Hobart service call.

- + Remove pan supports (305 only). Clean the supports, cooking chamber, door and door seal and drain filter with soft sponge/cloth and mild detergent and rinse. When replacing the rack supports ensure they are the correct way around, the closed end to the rear.
- + Insert the power supply plug and Turn on main switch. Allow 30 seconds for the machine to reset.
- + Turn on the steamer and select 1 bar steam mode **1.0** or . The unit will start filling and, when ready, a time will flash in bottom screen.
- + Test the pressure safety valve. **DO NOT** block the vent at the rear. Warning: The pressure relief valve will be very hot. Use insulated gloves.
 - To test: turn the knurled nut anti-clockwise until pressure escapes to drain.
 - There will be some steam escaping through the vent, this is normal and safe for the operator.
 - Turn the knurled nut clockwise until the valve re-seats.



NOTE: When testing if there is no steam escaping from the relief valve on this test, likely that the valve has seized shut, turn the machine, isolate and place a service call to replace safety valve.

- + Adjust the timer 15 minutes (0 15 00) and start the cook cycle with no product in cook chamber. The pressure and steam will ensure the cook chamber is sterilised ready for use.
- + The steamer is now ready for operation.

CONTACT US

If you require assistance raise a call by your usual method:

- Call 0844 888 7777 Option 1
- OR Visit your company portal
- OR Email: service.response@hobartuk.com

For chemicals/parts email:

part.sales@hobartuk.com

www.hobartuk.com