



User's Manual

XS Model Series

208-6-1

240-6-1

208-8-1

240-8-1

208-8-3

240-8-3

208-10-3

208-12-3

240-12-3



For Service Call
888-994-7636



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Installation

Location & Placement

The Intek Steamer is designed to be placed on a standard, commercial kitchen countertop or on a stainless steel stand. Check with your local health department, but a hood or vent is usually not required for the steamer. Therefore, it may be placed anywhere in the kitchen.

Leveling

The steamer must be installed in a level condition.

Countertop Placement

For countertop installation, a non-slip rubber coating is installed on the bottom of the steamer legs. This will keep the steamer from sliding on the countertop under normal use. Adjust the four legs as needed to level the steamer.

On a stand

If installing the unit onto a stand, bolt the unit(s) in place at the four locations on the bottom of the cooker, using the hardware provided with the stand. Level the unit(s) by adjusting the four legs on the stand.

Electrical Supply

The Intek Steamer has been designed, manufactured, and tested to meet or exceed the standards of safety set forth by Underwriter's Laboratories, Inc. If any of these instructions are not completely understood, or you have any doubt as to whether your supply receptacle is of the correct voltage, amperage, or you have any doubt as to whether your supply is properly grounded, consult a qualified electrician or serviceman.

Water Connection

(Auto-Fill Models Only)

The appliance must be connected to a water supply not exceeding 60PSI. Use an NSF approved appliance hose with a ¾" garden hose type connection to connect from a spigot /shut-off valve to the steamer. It must also be installed with adequate backflow protection to comply with applicable Federal, State, and Local codes.

To operate, simply turn water supply ON and press the ON Pushbutton. The reservoir will automatically fill to the maximum operating level while the unit preheats to the Hold, Standby, or Cook temperature, depending on Model and settings.

IMPORTANT - Always keep level sensing probes (located inside reservoir) clean. This will help insure proper working conditions.

Power Requirements

The receptacle requirements vary between models. AC power requirements are listed on the data plate located on the rear of the unit. Note that the receptacles that accept the plugs are commonly used in both 208 volt and 240 volt installations. Make sure the voltage at the supply receptacle is within +/- 10% of the voltage listed on the cooker's data plate. Connection to any other voltage may permanently damage your cooker or cause premature component failure. This type of damage is NOT covered by the warranty.

Hard Wire Option

Optionally, a permanent supply connection may be made using rigid or flexible conduit. Consult a qualified electrician or serviceman to ensure all wiring is performed to electrical codes.

Grounding

To reduce the risk of shock in the event of an electrical short circuit, this appliance must be grounded. The unit is equipped with a cord having a grounding wire and plug, which must be plugged into an outlet that is properly installed and grounded. Under no circumstances should the plug be cut or bent to fit a receptacle other than the one specified.

In-Field Modifications

Any in-field modifications made without written authorization from the Engineering Department will void your warranty. Please call 888-994-7636 to reach the Engineering Department.

Daily Preparation

Preparing the steamer for use each day requires very little time and effort. Simply fill the steamer with water and preheat.

Filling with Water

At the beginning of each day, pour three gallons of ordinary tap water into the bottom of the cooker. Water usage will depend on what products you are cooking and the length of time the door is open. In most cases three gallons of water will last several hours or more. When the ADD WATER indicating light and buzzer come on, simply refill the unit with water and continue. If a shutdown occurred during cooking, the cycle will resume at the point it stopped. However, a time adjustment may be necessary due to the temperature of the water that the unit was filled with.

Preheating

For best results, the cooker should be preheated before starting the first cook cycle of the day. With the water reservoir full and the unit turned on, turn the timer to 15 minutes and the thermostat to 200°F. When the cycle is complete, the unit will switch to the HOLD mode, at which time the cooker is ready for use.

Cooking

To begin cooking, place the food to be cooked into the steamer and set the timer to the desired cooking time. When the cycle is complete, the cooker will automatically switch to HOLD mode.

You can check the food at anytime during the cook cycle. Just open the door, check the food, and reclose the door. **YOU DO NOT HAVE TO TURN THE UNIT OFF.**

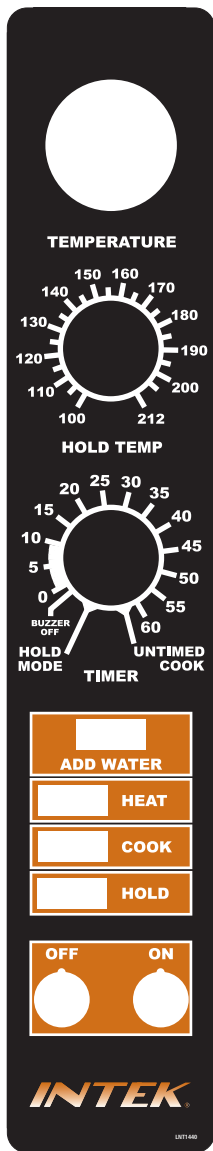
Holding

Start and follow preheating instructions before holding. To hold food, turn the timer to the HOLD position. The cooker automatically enters the HOLD mode when the cook cycle time expires. However, manual adjustment to the HOLD position is needed to turn off the end-of-cycle buzzer. To prevent the growth of harmful bacteria, it is recommended that you hold food at a temperature of 150°F or higher.

Cleaning

At the end of each day the steamer should be drained and cleaned. First, turn the cooker off and allow a few minutes for it to cool down. Use caution when draining a warm or hot steamer. Clean with mild detergent, rinse and leave the door ajar.

Control Panel



Holding Temperature

Thermostat

Cook Cycle Timer

ADD WATER Light

HEAT Light

COOK Light

HOLD Light

ON & OFF Buttons

Service Door.
All components
can be serviced
through this
panel.

Be sure a 4"
steam table pan
is used under
each steamer.

Do not remove
the legs at the
bottom of the
steamer.



These cook times are to be used as a guideline. Times will vary with each kitchen.

Vegetables

	Net Amount	Cook Time	Pan Type
Asparagus, Frozen Spears	5 lbs	7 min	Perforated
Green Beans, Frozen	10 lbs	12 min	Perforated
Lima Beans, Frozen	10 lbs	13 min	Perforated
Broccoli, Frozen Spears	10 lbs	12 min	Perforated
Broccoli, Fresh	10 lbs	15 min	Perforated
Carrots, Whole Baby	5 lbs	8 min	Perforated
Cauliflower, Florets	8 lbs	10 min	Perforated
Corn, Frozen Whole Kernel	12 lbs	15min	Perforated
Corn, 6" Cob Ears	5.5 lbs	13 min	Perforated
Mixed Vegetables, Frozen	5 lbs	7 min	Perforated
Peas, Frozen	5 lbs	7 min	Perforated

Rice

Sticky, 1:1 Water to Rice	any	25 min	2.5" Solid
Par Boiled, 2:1 Water to Rice	any	35 min	2.5" Solid

Seafood

Shrimp, Thawed	16-20 ct	10 min	Perforated
Lobster Tail, Fresh		11 min	Perforated
Lobster, 2 lbs live		9-10 min	Perforated
Snow Crab, Frozen		7 min	Perforated

Meat

Hamburger Patties, Frozen	3 lbs	20 min	Perforated
Hot Dogs, Beef, 8 to a lb (240 ct)	30 lbs	20 min	Perforated
Hot Dogs, Beef, 4 to a lb (200 ct)	50 lbs	30 min	Perforated

Potatoes

Potatoes, Whole 8oz (100 ct)	10 lbs	45 min	Perforated
Potatoes, Quartered	8 lbs	16 min	Perforated

For faster cook times in the Intek, try one or more of the following methods.

General Tips

- Keep hold temperature dial at 200°F for fastest recovery.
- DO NOT PUT LIDS OVER PRODUCTS. This will double or sometimes triple cook times. The only products you may want to put lids on are soups, sauces, and anything desired crunchy.
- USE PERFORATED PANS WHENEVER POSSIBLE. You can put a solid pan on the rack beneath the product cooking to catch drips.
- If you must use a solid pan, pour one cup of water in the pan per pound of product being cooked. This shortens cook times and helps cook more evenly.
- Use of deeper solid pans will increase your cook times by 10-40%. The shallower the solid pan, the better. For example: Ten pounds of frozen loose corn will take less time if cooked in two 2.5" pans rather than one 4" pan.

High Volume/A la Carte

During high volume times or if your staff opens and closes the compartment door often, turn the timer all the way to UNTIMED COOK. This will shorten the recovery time between batches.

Frozen Vegetables: In perforated pans, roughly a minute per pound and a minute per pan. For example: 15 lbs of corn in 3 perforated pans will take approximately 18 minutes.

Dry Pasta: Preheat water in 4" solid pan. Add pasta. Cook time is similar to stove top, but stirring is not necessary.

Rice: Do not cover. Institutional rice takes about 35 minutes and all others take about 25 minutes. Use 1.8 parts water to 1 part rice. For example: For 5 cups of rice you need 9 cups of water. The steamer is a great rice cooker.

Pre-cooked Breakfast Meat: Pre-cooked sausages and bacon can be rethermalized by steaming the product until internal temperature reaches 165°F (20-30 minutes). Hold at 160°F.

Scrambled Eggs: Cover the bottom of a solid 4" pan with plastic wrap and fill with eggs. Cook until done, around 25 minutes. Do not stir. Invert the eggs into another solid 4" pan. Eggs will not stick because of the plastic lining, saving time with clean up. Hold at 160°F.

Frozen Pancakes: Simply layer them in a perforated pan and steam for 6-10 minutes until their internal temperature reaches 150°F. Hold at 140°F.

Cornbread: Use milk instead of water in your recipe and cook for 15 minutes or until a knife inserted comes out clean. Do not cover. It will be moist, but not soggy.



Water Quality

It is essential to supply the steam generator with water that will not form scale or cause corrosion. Even though the steam generator is engineered to minimize scale formation and the effects of corrosion, their development depends on the quality of your water and the number of hours per day you operate the equipment.

Most water supplies are full of minerals and chemicals which are not suitable for use in a steam generator.

Water quality varies from state to state and city to city. It is necessary that you know and understand the quality of the water you are using. Your water utility can tell you about the minerals and chemicals in your water. The water going to the steam generator should be within these guidelines.

WATER QUALITY REQUIREMENTS:

Containment	Water Supply
pH	7 to 9
Total Dissolved Solids (TDS)	30 to 60 ppm
Hardness	less than 60 ppm
Chlorine and Chloramine	less than .1 ppm
Chlorides	less than 30 ppm
Silica	less than 12 ppm
Undissolved Solids	less than 5 microns

In order to accurately choose the correct water treatment solution, a water quality test has to be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Unified Brands (UB) will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, UB will add an additional 1-year parts and labor warranty. If UB suggests a water treatment system, the system is purchased from UB, installed and maintained, water related service issues will be covered for the duration of the warranty period.