

OWNER'S MANUAL

MODEL A COOKER



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INTRODUCTION

YOUR “SET IT AND FORGET IT’ MARKET FORGE MODEL A STEAM COOKERS are the ultimate in steam cooking advancement and were developed through extensive research and engineering skills to satisfy an urgent demand for an easy-to-operate, easy-to-service steam cooker.

Independently controlled cooking compartments constitute a remarkable and superior feature.

Each compartment can be used alone, or all three can be employed simultaneously, because each has its own timing, steam control and signal devices.

The careful factory workmanship of Market Forge craftsman in developing this newest scientific triumph in steam cooking equipment is your guarantee of efficient, dependable performance.

HOW TO USE THIS MANUAL:

This manual contains maintenance and service instructions for the automatic and manual A cooker. The exploded views of components are aids to identify, disassemble and assemble parts. The parts listings provided information necessary to order the correct replacement parts when needed. (*When requesting parts and service always give the model and serial number of your unit.*) The serial number is located on the left side under the bezel on the control panel, or on the very top (*roof*) of the unit. The boiler serial number is located inside the front panel. A listing of Factory Authorized Service Agencies who maintain Market Forge equipment will be supplied without charge upon request.

ORDERING REPAIR PARTS:

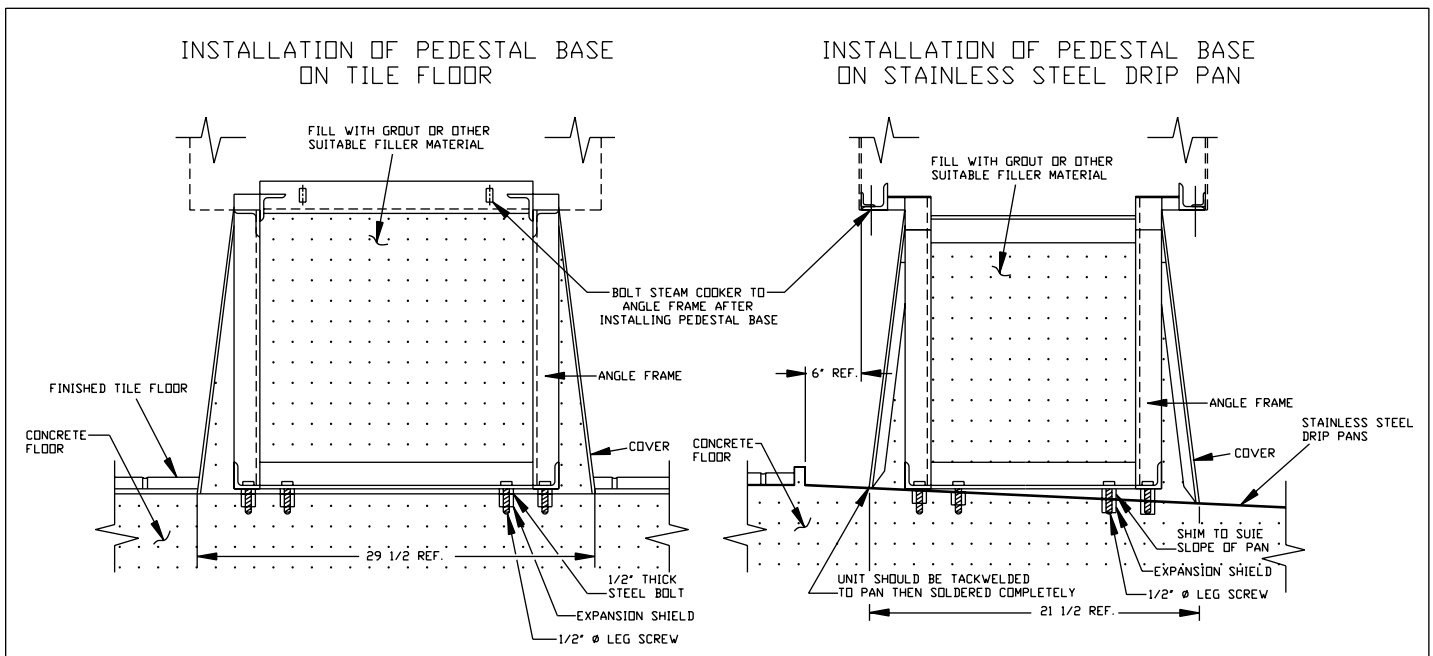
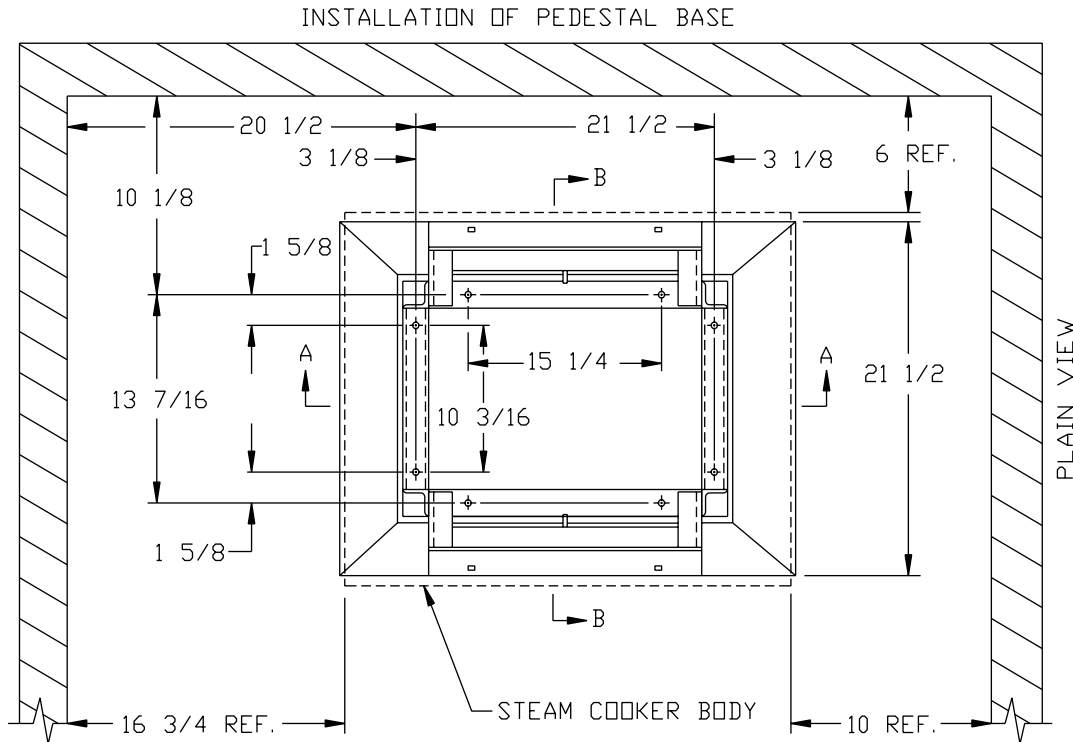
The following information provided below are steps that should be taken when reordering replacement parts:

1. Quantity, part number and description of part.
2. Model and serial number for which the part is required.
3. Please specify which type of shipping method preferred. If this information is not furnished we will ship the best and most economical way. Note: All part orders received before 2:00 PM/EST are shipped the same day the order is received.

INSTALLATION INSTRUCTIONS

INSTALLATION OF THE PEDESTAL BASE:

1. Drop angle iron frame inside stainless steel cover. Place frame in position and secure the floor by using eight 1/2" lag screws.
NOTE: Be sure that angle iron frame is level. If not, shim where necessary.
2. Fill with grout (cement).
NOTE: If base is being mounted on a stainless steel drip pan, cover should be tackwelded to stainless steel drip pan, then soldered to seal joint.
3. Bolt steam cooker to angle iron frame after installing pedestal base.



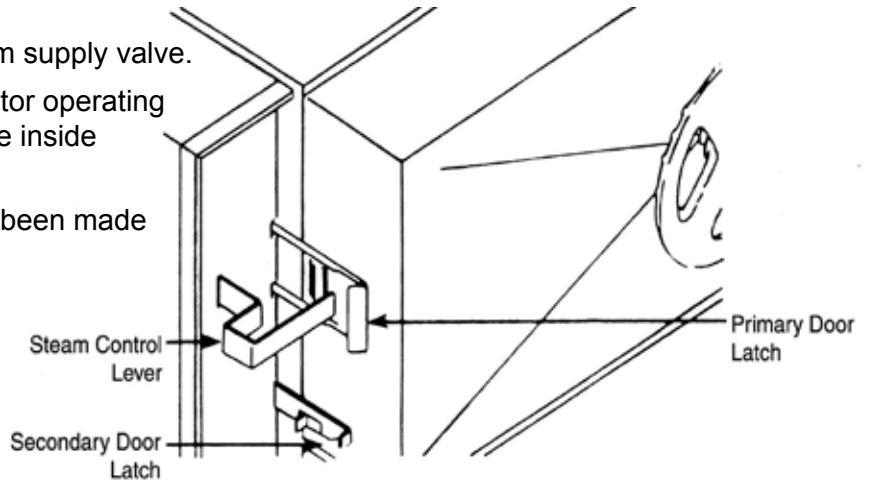
OPERATING INSTRUCTIONS

MODEL A COMPARTMENT STEAM COOKER:

1. Be sure that steam pressure is at the unit.
 - a) Direct Steam - Turn on external steam supply valve.
 - b) All other Units - Follow steam generator operating instructions on control box cover plate inside cabinet base.
 - c) Be sure that 115 volt connection has been made to the unit.

PREHEATING-MANUAL CONTROLS:

1. Close compartment door engaging both door latches. If door does not latch, turn door wheel counterclockwise until both latches are engaged.



2. Seal cooking compartment door by turning door wheel clockwise until wheel is hand tight.

CAUTION: Do not wrench door wheel tight. This action can cause needless damage to both the door wheel and door gasket over a period of time.

3. Start preheating by pulling steam control lever out and down.

NOTE: Always start on compartment at a time. Each compartment has an individual steam control and is operated independently.

4. When pressure gauge indicates a minimum of 3 PSI, set timer at 5 minutes by going beyond 15 minutes and back to 5 minutes for accurate timing.
5. Compartment timer will sound to end preheating.
6. Release steam control valve by lifting lever.
7. Allow time for steam and condensate to leave the compartment before opening the door.
8. Allow pressure to return to 0 PSI. Loosen door by turning wheel counter clockwise. Push primary door latch from door lip. Allow remaining steam to dissipate from the partially open door. Then, latch, and open the door fully.

PREHEATING-AUTOMATIC CONTROLS:

1. Close compartment door engaging both door latches. If door does not latch, turn door wheel counterclockwise until both latches are engaged.
2. Seal cooking compartment door by turning door wheel clockwise until wheel is hand tight.

CAUTION: Do not wrench door wheel tight. This action can cause needless damage to both the door wheel and door gasket over a period of time.

3. Place automatic override switch in AUTO (*down position*).
4. When pressure gauge indicates a minimum of 3 PSI, set timer at 5 minutes by going beyond 15 minutes and back to 5 minutes for accurate timing.
5. Pull steam control lever out and down. Pilot light will come on indicating that unit is operating. If pressure drops below 3 PSI, adjust timer setting.
6. The sound of the buzzer indicates the end of cycle and that steam and condensate are being exhausted. Steam control lever will release automatically. Time indicates 0 minutes.
7. Turn off buzzer by setting timer to OFF position from 0 minute setting.

OPERATING INSTRUCTIONS

8. Allow time for all steam and condensate to leave the compartment before opening the door.

NOTE: *If AUTOMATIC CONTROLS fail, place automatic override switch in MANUAL (up position) and time all procedures manually.*

9. Allow pressure to return to 0 PSI. Loosen door by turning wheel counter-clockwise. Push primary door latch from door lip. Allow remaining steam to dissipate from the partially open door. Then, latch, and open the door fully.

BASIC OPERATING INSTRUCTIONS FOR AUTOMATIC CONTROLS:

1. Check to be sure the steam pressure gauge registers between 4 and 5 pounds.
2. Place pans of food into the cooking compartment to be used.
3. Close and latch the door.
4. Turning the door wheel clockwise to seal the cooking compartment.

WARNING: Do not permit steam to leak. Set the door tight enough to make a firm seal. Steam leakage will cause undue wear to the gasket.

5. Turn timer pointed clockwise to the 60 minute mark, and then to the desired cooking time.
6. Pull the operating handle out and allow it to lock in this position. The pilot light will signify this cooking compartment is in operation. At the end of the cooking cycle the AUTOMATIC controls will release the operating handle, shutting off the steam supply and exhausting the steam from the cooking compartment. The pilot light will turn off and the buzzer will signify that cooking has been terminated.
7. Press the buzzer release knob to silence the buzzer.

BASIC OPERATING INSTRUCTIONS FOR MANUAL CONTROLS:

1. Check to be sure the steam pressure gauge registers between 4 and 5 pounds.
2. Place pans of food into the cooking compartment to be used.
3. Close and latch the door.
4. Turning the door wheel clockwise to seal the cooking compartment.

WARNING: Do not permit steam to leak. Set the door tight enough to make a firm seal. Steam leakage will cause undue wear to the gasket.

5. Turn timer pointed clockwise to the 60 minute mark, and then to the desired cooking time.
6. Set timer. When bell rings, lift handle and push in to shut off cooker.

OPERATING INSTRUCTIONS

HELPFUL HINTS:

1. Always preheat compartments for satisfactory operation.
2. When all compartments are to be used at once, let steam into each compartment separately (after food is loaded) allowing pressure for one compartment to recover to 3 pounds before letting steam into the next compartment.
3. Should steam seep out and around compartment door, check to see that the door wheel is adequately hand tightened. If, after tightening the door wheel, steam continues to seep around door, door gasket should be replaced. It is a good procedure to keep an extra door gasket on hand for this purpose.
4. If greasy foods have been cooked in the compartment steam cooker, steam should be passed through the lines after the cooking period to help remove any fat that might remain in the line. To do this, follow the same procedure as preheating (Steps 3-8 under PREHEATING-MANUAL CONTROLS).
5. To prolong gasket life, leave compartment doors slightly ajar when unit is not in use. Under no circumstances, however, should all compartment doors be left wide open at the same time.
6. Keep compartment door wheels free and easy to turn by periodically removing inner door and applying small amounts of door lubricant to acme type screw. Be sure inner threads are also lubricated by turning wheel a number of times. To remove, open door, turn door wheel clockwise as far as possible, then lift inner door up and pull out.

A COOKER FACTS ON PARADE

1. Frozen vegetables should be cooked 6 pans 12" x 20" x 2 1/2" in the PRESSURELESS COOKING MODE (perforated pans recommended).
2. Frozen entrees 6 pans 12" x 20" x 2 1/2" should be defrosted and heated in the PRESSURE COOKING MODE (perforated pans recommended).
3. Fresh foods 6 pans 12" x 20" x 2 1/2" should be cooked in the PRESSURE COOKING MODE.
4. Pressureless Cooking should only be used for frozen vegetables or short term defrosting.
5. All foods, except cakes and pastry, can be cooked in a steam cooking unit.
6. Steam cooked meals have greater nutritional value since they retain most of their vitamins and minerals.
7. Because foods are cooked faster by the higher temperature of steam cooking, they can be prepared closer to serving time, insuring maximum freshness.
8. Steam cooked food has a higher percent yield -more portions per dollar spent.
9. Food may be served from the same pan in which it is steam cooked, thus reducing food breakage since there is no extra handling or transferring of food from cooking pans to serving pans. It also reduces pot washing tasks.
10. Some important advantages of steam cooking are: labor saving, reduced operating costs, space saving, and the lifting of heavy stock pots is eliminated.
11. Rice and spaghetti products, if thoroughly wet at the start of the cooking process, are very easily prepared.
12. Foods such as potatoes, poultry, seafood and some meats may be blanched in the steam cooker, thus reducing the total cooking time and grease absorption.
13. Fuel is used only when the steam cooking is in operation.

OPERATING INSTRUCTIONS

14. The steam cooker will loosen foods burned on pans making washing easier.
15. Solid pans are recommended when liquid is to be retained and perforated pans when liquid is not to be retained.
16. Eggs may be cooked out of the shell if they are to be chopped, which eliminates peeling after steaming.
17. The steam cooker can be opened during the cooking period (by first releasing the steam pressure) to add or remove items. If any time is lost, an adjustment may be made on the timer.
18. Steam cooking information, including recommended pan size and type, weight per pan, cooking times, and pan yields are given on the following pages of this manual.

FROZEN VEGETABLES					
ITEM	APPROX. FROZEN WT. PER PAN	RECOMMENDED 12" x 20" PERFORATED PAN	NUMBER OF PANS	PRESSURELESS TIMER SETTINGS MINUTES	APPROX. NO. COOKED SERVINGS PER PAN
Asparagus Spears	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	8-13	30-3oz. (85g)
Green Beans Regular	6 # (2.7kg)	2 1/2' (65mm)	1-6	8-13	25-3oz. (85g)
French Cut Green Beans	6 # (2.7kg)	2 1/2' (65mm)	1-6	4-10	25-3oz. (85g)
Lima Beans	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	12-15	30-3oz. (85g)
Broccoli	6 # (2.7kg)	2 1/2' (65mm)	1-6	7-10	25-3oz. (85g)
Brussels Sprouts	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	9-14	30-3oz. (85g)
Carrots	6 # (2.7kg)	2 1/2' (65mm)	1-6	7-12	25-3oz. (85g)
Cauliflower	6 # (2.7kg)	2 1/2' (65mm)	1-6	7-12	25-3oz. (85g)
Cut Corn	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	5-10	30-3oz. (85g)
Mixed Vegetables	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	5-10	30-3oz. (85g)
Peas	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	5-10	30-3oz. (85g)
Spinach	9 # (4kg)	2 1/2' (65mm)	1-6	Must be Defrosted	30-4oz. (85g)
Squash	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-6	Must be Defrosted	50-3oz. (85g)
FROZEN PREPARED ENTREES					
Lobster Tails					
Lobster Tails 6-8 Oz. (170-225g)	7-8# (3.2-3.6kg)	2 1/2" (65mm)	1-6	15-20	15-6oz. (170g)
Shrimp C.D.P.	16-20 # (7 1/2-9kg)	2 1/2" (65mm)	1-6	8-11	75-3oz. (85g)
Green Shrimp	16-20 # (7 1/2-9kg)	2 1/2" (65mm)	1-6	11-15	50-3oz. (85g)
Bulk Pack, Frozen	3 1/2-4 # (1.6-1.8kg)	2 1/2" (65mm)*	1-6	30-45**	10-6oz. (170g)
Bulk Pack, Defrosted	3 1/2-4 # (1.6-1.8kg)	2 1/2" (65mm)*	1-6	25-35**	10-6oz. (170g)
* Perforated Pan					
** Pressure Timer Setting					

OPERATING INSTRUCTIONS

VEGETABLES					
ITEM	APPROX. FROZEN WT. PER PAN	RECOMMENDED 12" x 20" PERFORATED PAN	NUMBER OF PANS	PRESSURELESS TIMER SETTINGS MINUTES	APPROX. NO. COOKED SERVINGS PER PAN
Snap or Waxed Green Beans	6 # (2.7kg)	2 1/2' (65mm)	1-3 4-6	15-20 20-25	25-30 3oz. (85g)
Beets 2"	7 1/2 # (3.4kg)	2 1/2' (65mm)	1-3 4-6	40-45 45-60	30-35 3oz. (85g)
Broccoli Stalks 1/2 - 3/4"	6 # (2.72kg)	2 1/2' (65mm)	1-3 4-4	10-15 15-20	25-30 3oz. (85g)
Sliced Carrots	9 # (4kg)	2 1/2' (65mm)	1-3 4-6	18-21 21-25	35-40 3oz. (85g)
Cauliflower Trimmed 1 1/2-2"	6 # (2.72kg)	2 1/2' (65mm)	1-3 4-6	10-15 15-20	30-35 3oz. (85g)
Corn on the Cob, Husked	1 doz.	2 1/2' (65mm)	1-3 4-6	10-12 12-15	12
Cabbage, Head Cored	5 # (2.25kg)	2 1/2' (65mm)	1-3 4-6	14-16 16-20	15-20 4oz.(115g)
Onions, 2"	6 # (2.72kg)	2 1/2' (65mm)	1-3 4-6	10-18 15-30	25-30 4oz.(115g)
Peas, Shelled	5 # (2.3kg)	2 1/2' (65mm)	1-3 4-6	5-6 7-8	25-30 34oz.(85g)
Potatoes, French Fry Cut	10 # (4.5kg)	2 1/2' (65mm)	1-3 4-6	15-18 18-20	50-3oz. (85g)
Potatoes, Regular Cut	10 # (4.5kg)	2 1/2' (65mm)	1-3 4-6	20-25 25-30	50-3oz. (85g)
Squash, Clean Cut	3 # (1.4kg)	2 1/2' (65mm)	1-2 3-4	3-5 4-6	3 3/4oz. (105g)
Squash, Winter Peeled	9 # (4kg)	2 1/2' (65mm)	1-3 4-6	15-20 20-25	25-30 3oz. (85g)
Squash - Summer, Sliced 1"	7 # (3.2kg)	2 1/2' (65mm)	1-3 4-6	8-12 12-15	30-35 3oz. (85g)
Turnip, Diced	5 # (2.3kg)	2 1/2' (65mm)	1-3 4-6	25-30 30-35	20-25 4oz.(115g)
Canned Vegetables	7 # (3.4kg)	2 1/2' (65mm)	1-3 4-6	4-5 5-8	25-30 34oz. (85g)
MISCELLANEOUS					
Eggs, in Shell	3 doz.	2 1/2" (65mm)	1-3 4-6	8-9 9-10	36 1 egg each
Eggs, Out of Shell	4 doz.	2 1/2" (65mm)	1-3 4-6	6-7 7-8	48 1 egg each
Rice, Bulletin 16	4 # (1.8kg)	4" (100mm)	1-2 3-4	22-24 25-27	60-65 3oz. (85g)
Spaghetti, Bulletin 13	3 # (1.4kg)	4" (100mm)	1-2 3-4	20-22 23-26	40-45 4oz. (115g)

OPERATING INSTRUCTIONS

MEAT					
Chicken, Cut-Up	6 # (2.7kg)	2 1/2" (65mm)	1-3 4-6	18-25 25-30	Protein 15-20 2oz. (55g)
4# Whole	3 Each	4" (100mm)	1-2 3-4	45-55 55-65	Protein 25-30 2oz. (55g)
Fowl, 5# or More Whole	2 Each	4" (100mm)	1-2 3-4	50-60 65-75	Protein 20-25 2oz. (55g)
Fish Fillets	3 # (1.4kg)	2 1/2" (65mm)	1-3 4-6	8-12 10-15	12-15 2oz. (55g)
Frankforts	5 # (2.3kg)	2 1/2" (65mm)	1-3 4-6	3-4 4-5	35-40 2oz. (55g)
Hamburgers 3 oz. (85g)	5 # (2.3kg)	2 1/2" (65mm)	1-3 4-6	12-14 15-18	20-25 2oz. (55g)
Meatballs * 1 oz. (30g)	6 # (2.7kg)	2 1/2" (65mm)	1-3 4-6	18-22 22-25	Protein 20-25 2oz. (55g)
Meatloaf*	15 # (6.8kg)	2 1/2" (65mm)	1-3 4-6	35-40 40-45	Protein 50-60 2oz. (55g)
Pork Chops Loin Bone 4 oz. (115g)	6 # (2.7kg)	2 1/2" (65mm)	1-3 4-6	25-30 30-35	Protein 24 2oz. (55g)
Sausage 1 1/2 oz. (45g)	6 # (2.7kg)	2 1/2" (65mm)	1-3 4-6	18-21 22-25	18-20 2oz. (55g)
Turkey Carcass	20-22 # (9-10kg)	2 1/2" (65mm)	1-2	100-120	Protein 50-60 2oz. (55g)
Turkey off Carcass	10-12 # (4.5-5kg)	2 1/2" (65mm)	1-3 4-6	50-60 60-75	Protein 55-65 2oz. (55g)
* Raw weight for Meatballs and Meatloaf including Hamburgers and extenders and yields 2 oz. (56g) protein plus extenders or 3 oz. (85g) total portion.					

MAINTENANCE

GENERAL:

This section contains both preventive and corrective maintenance information required for the A-PLUS Cooker.

Preventive maintenance may be performed by maintenance personnel at the establishment in which the cooker is installed. It is recommended that user personnel never attempt to make repairs or replacements to the equipment without the assistance of authorized service. Assistance in service methods or a current Directory of Authorized Service Agencies may be obtained from Market Forge.

PREVENTIVE MAINTENANCE:

A good preventive maintenance program begins with the daily cleaning procedure described in the table below. Additional preventive maintenance operations are presented in this section .

FREQUENCY	PROCEDURE
DAILY	1. CLEANING: Remove pan supports, shelves and shelf supports, and thoroughly wash and rinse interior of both cooking compartments. Be sure the drain screen, located inside top compartment, is clear of all food particles.
WEEKLY	1. SAFETY VALVE CHECK: With upper compartment in operation in the pressure cooking mode, lift up on level of forward mounted safety valve. Repeat for rear mounted safety valve. Steam should flow freely from outlet port, verifying proper functioning and clearing of accumulated deposits in valves. 2. INNER DOOR CLEANING: Remove inner door from both compartments. Wash inner door and inside of outer door with mild detergent, rinse and reassemble.
MONTHLY	1. DOOR WHEEL LUBRICATION: Check door hand wheel rotation for ease of motion. If wheel resists rotation when door is unlatched, lubrication is required. Remove inner door and apply graphite lubrication to screw threads.

DRAIN SCREEN CLEANING & REMOVAL:

The drain screen inside the top compartment is provided to prevent blockage of the drain line. It must be kept clean at all times by scrubbing daily with a stiff bristle brush.

WARNING: A plugged drain may cause compartment flooding, resulting in overflow of scalding water when door is opened.

Should the drain screen require removal due to excessive blockage or damage, the truss head screw is loosened and the screen slipped out. The screen must be in position, completely covering the lower drain opening, prior to reuse of the A-PLUS.

SAFETY VALVE CHECK:

The safety valves are protective devices which automatically relieve excessive pressure (above 8 PSI) in the unlikely event of equipment malfunction. Manual opening of the valves is also possible and should be done once a week to assure valves are clear and mechanically sound.

1. Place upper cooker compartment into operation in the pressure mode and allow pressure to build to about 4 PSI.
2. Pull up on safety valve lever for forward-mounted valve (closest to manifold box on left side of cooker). Flow of steam from the valve outlet verifies correct manual valve function and clears exhaust passage.
NOTE: Steam is not present at relief valve until steam trap has evacuated all air from the cooker compartment. Presence of adequate steam should be checked (4-5 psi on gauge) before checking valve.
3. Repeat step 2 for rear-mounted valve.

INNER DOOR REMOVAL & CLEANING:

The door assembly includes an outer door with mounted hand wheel and an inner door with sealing gasket. The inner door parts should be cleaned weekly to ensure proper sealing against compartment opening.

MAINTENANCE

1. With door opened and hand wheel turned to full clockwise position, grasp tabs and lift inner door up and away from door.
2. Wash inner doors, gaskets and inside of outer door with mild detergent, rinse and reassemble.

DOOR WHEEL LUBRICATION:

The door wheel includes the externally mounted wheel and built-in screw mechanism. Rotation of the door wheel should be checked monthly for ease of motion. If the wheel grinds or is difficult to turn, the screw should be lubricated with graphite followed by rotation of the wheel to transfer lubricant into threads in door.

STEAM CONDENSER ADJUSTMENT:

The drain and exhaust plumbing assembly for the A Cooker is located inside the cabinet base under the cooking compartments. In addition to the cold water steam condensing system included with the boiler (or direct steam connection plumbing), an additional steam condensing circuit is supplied in boilers used with the A Cooker. This circuit functions automatically at all times when the cooker is operating in the Pressureless mode.

ASSEMBLY

DOOR ASSEMBLY INSTRUCTIONS

STEP 1:

Make sure the handle on the door is turned as far clockwise as possible.
(See Figure 1.)



Figure 1.

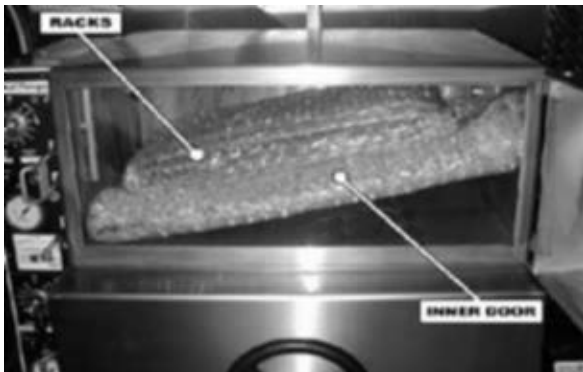


Figure 2.

STEP 2:

Take the inner door (Shipped as shown in Figure 2.) out of cavity. Remove packaging and discard.

STEP 3:

Line up the outer door pins (marked "A") with the inner door holes (marked "B"). Set the door in place and turn handle counter-clockwise until you bring the inner door to the outer door. (See Figure 3.)

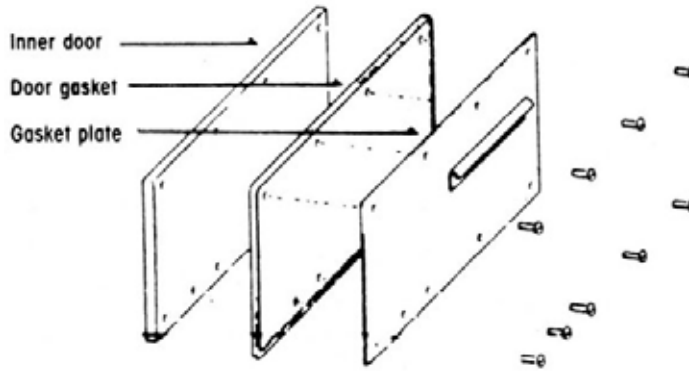


Figure 3.

MAINTENANCE

TO REPLACE A WORN OR DAMAGED DOOR GASKET:

Remove the screws from the gasket of the inner door. Slip out the old gasket. Clean the face of the inner door and the gasket plate. Place the new gasket and gasket plate in position and fasten the screws through the assembly as illustrated below. Tighten the screws enough to make a firm seal. It is recommended that a spare gasket be kept on hand in event of an emergency. Replacement gaskets may be obtained for your model by requesting MODEL "A" DOOR GASKET #100433. Include the serial number of your steam cooker with your order when ordering parts.



ILLUSTRATED PARTS LIST

ORDERING INFORMATION:

Orders for repair parts should be directed to the nearest authorized parts distributor. Contact the factory for a current Market Forge Authorized Parts Distributor List. All orders should contain the Market Forge part number(s), the part description(s), the model and serial numbers.

NOTES FOR PAGES 12 THROUGH 17:

FOR ILLUSTRATIVE PURPOSES A 2 COMPARTMENT AUTO. "A" COOKER IS SHOWN IN VIEWS ABOVE. MANUAL COOKERS (NO ELECTRICAL COMPONENTS) AND 3 & 4 COMPARTMENT MODELS ARE ASSEMBLED IN THE SAME MANNER. REFER TO THE BILL OF MATERIALS FOR THE DIFFERENCES IN THE VARIOUS MODELS.

NOTES:

1. ITEM NO. 70 (FUSE BOX CONNECTION KIT) IS SHOWN FOR REF. ONLY. THIS KIT IS USED ON DIRECT CONNECTED COOKERS ON A PEDESTAL BASE, OPEN STAND OR WALL MOUNTED. THESE UNITS SHOULD ALSO HAVE PLUG BUTTONS (ITEM #15) INSTALLED IN BOTTOM ENCLOSURE (ITEM #21) AS SHOWN IN SECTION C-C.
2. CABINET BASE MOUNTINGS SHALL CONNECT LEADS TO HANDY BOX IN CABINET BASE, LEADS WILL BE COILED AND TIED TO TOP OF ENCLOSURE. THESE UNITS SHALL HAVE A PLUG BUTTON INSTALLED IN BACK ENCLOSURE.
3. WIRE HARNESS, WHICH IS PART OF THE CONTROL PANEL ASSEMBLY (ITEM NO. 28) TO BE CLAMPED WITH THE CABLE CLIP (ITEM NO. 67) WHICH IS MOUNTED ON THE SOLINOID BRACKET. WIRE HARNESS TO BE TIED NEATLY, CLOSE TO THE COOKER BODY AND AWAY FROM SPRINGS AND MOUNTING PARTS, USE ELECTRICAL TAPE (ITEM NO. 68) WHERE REQUIRED.
4. LOCATE LABEL (ITEM NO. 82) ON UPPER RIGHT HAND CORNER OF TOP DOOR.
5. SPRAY PAINT SILVER ITEMS NO. 12, 24, 78.

ILLUSTRATED PARTS LIST

The Following Parts List is Injunction with the Illustrations on pages 15 Through 17.

ITEM	PART NO.	DESCRIPTION
1	90-9208	ASSY, WELDMENT, BODY, 2A COOKER
1	90-9209	ASSY, WELDMENT, BODY, 3A COOKER
1	90-9210	ASSY, WELDMENT, BODY, 4A COOKER
2	91-3308	ASSY, STRAINER
3	90-9970	ASSY, HEADER, STEAM AND EXHAUST 2A COOKER
3	90-9969	ASSY, HEADER, STEAM AND EXHAUST 3A COOKER
3	90-9968	ASSY, HEADER, STEAM AND EXHAUST 4A COOKER
4	10-6156	TRAP, STEAM
5	90-9211	ASSY, ARM, OPERATING VALVE
6	10-2756	SPRING, SYNCHRONIZER
7	90-9215	HANDLE, CONTROL
8	90-8338	ASSY, HANDLE, LATCH AND BRACKET
9	10-2755	SPRING, ARM, OPERATING
10	90-8963	TUBING, PRESSURE GAUGE
11	08-4813	ADAPTOR 90°, 3/8 NPT STEAM TRAP
12	10-3623	NIPPLE 3/4 IPS x 8" LONG (BRASS)
13	NPN	KNOB, TIMER (MANUAL (PART OF 98-1480 TIMER)
13	09-5259	KNOB, TIMER (AUTOMATIC)
14	10-6924	PLATE, NAME, SERIAL NUMBER
15	10-4261	PLUG BUTTON 7/8 DIA. HOLE (SEE NOTE #2 ON PAGE 11)
16	10-4107	NUT, TYPE J 8-32 C1690
17	10-5488	SEAL, NSF
18	08-5846	LABEL
19	91-5173	ASSY, WELDMENT, BRACKET RELAY, 240V
20	90-9237	ASSY, ENCLOSURE, COVER TOP, POLISHED
21	90-9186	ENCLOSURE SUPPORT BOTTOM POLISHED
22	90-9184	ENCLOSURE SIDE BACK, POLISHED, 2A
22	90-9231	ENCLOSURE SIDE BACK, POLISHED, 3A
22	90-9896	ENCLOSURE SIDE BACK, POLISHED, 4A
23	10-4742	VALVE SAFETY, 3/4, 8 LBS. BRONZE SATIN, CHROME
24	08-5447	ELBOW, STREET, 90°, 3/4 IPS BRASS
25	91-9737	PANEL, SIDE ENCLOSURE 2 COMPARTMENT
25	91-9747	PANEL, SIDE ENCLOSURE 3 COMPARTMENT
25	90-9203	ENCLOSURE PANEL, COVER, 4A POLISHED
26	91-5195	ASSY, DOOR AND HINGE, POLISHED 4A (SEE TAB. DWG. 91-5194)
26	91-5180	ASSY, DOOR AND HINGE, POLISHED 3A (SEE TAB. DWG. 91-5194)
26	91-5191	ASSY, DOOR AND HINGE, POLISHED 2A (SEE TAB. DWG. 91-5194)
27	10-1740	SCREW, TRUSS HD. 8-32 x 3/4 LONG STAINLESS STEEL
28	91-5446	ASSY, CONTROL PANEL, 2A MANUAL (SEE TAB. DRAWING NO. 91-5448)
28	91-5440	ASSY, CONTROL PANEL, 2A AUTO, 120V, 60HZ (SEE TAB. DWG. 91-5448)

ILLUSTRATED PARTS LIST

28	91-5442	ASSY, CONTROL PANEL, 2A AUTO, 240V, 50HZ (SEE TAB. DWG. 91-5448)
28	91-5447	ASSY, CONTROL PANEL, 3A MANUAL (SEE TAB. DWG. 91-5448)
28	91-5441	ASSY, CONTROL PANEL, AUTO, 120V, 60HZ (SEE TAB. DWG. 91-5448)
28	91-5443	ASSY, CONTROL PANEL, AUTO, 240V, 50HZ (SEE TAB. DWG. 91-5448)
28	91-7441	ASSY, CONTROL PANEL, 4A MANUAL (SEE TAB. DRAWING NO. 91-5448)
28	91-7442	ASSY, CONTROL PANEL, 4A AUTO, 120V, 60HZ (SEE TAB. DWG. 91-5448)
28	91-7443	ASSY, CONTROL PANEL, 4A AUTO, 240V, 50HZ (SEE TAB. DWG. 91-5448)
29	91-9753	CHANNEL, 2 COMPARTMENT
29	91-9739	CHANNEL, 3 COMPARTMENT (THIS ITEM IS NOT USED ON 4A MODELS)
30	NPN	SCREW, SHEET METAL, TYPE "B", SLOT PAN HD., ST/ST, 10 x 1/2 LONG (USE THIS ITEM ON 4A MODELS TO FILL HOLES IN ITEM'S 20 AND 21)
31	10-2328	NUT, STOP, 1/4-20
32	10-3822	WASHER, FLAT 1/4 STAINLESS STEEL
33	10-2508	WASHER, LOCK 1/4 STAINLESS STEEL
34	10-1701	SCREW, MACH. RD. HD. 1/4-20 x 3/8 LONG CADMIUM PLATED
35	10-2154	SCREW, PAN HD. TYPE "B" 1/2 LONG STAINLESS STEEL
36	10-2124	SCREW, CAP, HEX HD. 3/8-16 x 1 1/8 LONG STAINLESS STEEL
37	10-2503	WASHER, LOCK 3/8 CADMIUM PLATED
38	10-1967	SCREW, SHOULDER 1/4-20
39	10-2521	WASHER LOCK HEL. SP. TYPE #8 NP
40	10-1865	SCREW RD. HD. 8-32 x 1 1/4 LONG
41	10-2330	NUT, HEX 8-32
42	08-3415	EYE BOLT WITH NUT 8-32
43	90-9952	ANGLE EFT, OPERATING ARM
44	10-1761	SCREW, TRUSS HD. 8-32 x 3/8 LONG
45	10-3360	ELBOW COMPRESSION 1/8 IPS x 3/16 OD
46	10-2972	RIVET, POP 1/8 DIA. x 0.232 LONG
47	10-3503	LOCTITE SCREWLOCK
48	10-2508	WASHER, LOCK 1/4 STAINLESS STEEL
49	91-5163	ASSEMBLY, LATCH SECONDARY
50	10-2403	WASHER, FLAT 1/4 STAINLESS STEEL
51	10-1864	SCREW, MACH. HEX. HD. 1/4-20 x 1/2 LONG
52	08-6343	RELAY, GENERAL PURPOSE 240V
53	10-9174	RELAY POWER MIDGET
54	10-9175	SOCKET
55	10-9262	PLATE, NAME, IDENTIFICATION AUTOMATIC
56	91-3715	PLATE, NAME, IDENTIFICATION MANUAL
57	10-1949	SCREW, PAN HD. #6 TYPE A 3/8 LONG (4A ONLY)
58	10-2948	RIVET, POP, DOMED HD. 1/8 DIZ.
59	90-9217	ASSEMBLY GUIDE BRACKET AND MICRO SWITCH
60	10-1652	PIN COTTER 1/16 DIA. x 11 LONG STAINLESS STEEL
61	90-8138	ASSEMBLY, DOOR AND LUBRICATION PROCEDURE

ILLUSTRATED PARTS LIST

62	10-9277	SPRING HOLD DOWN, MIDGET RELAY
63	90-9195	INSULATION, BUZZER
64	10-7395	BUZZER 120V
64	10-7396	BUZZER 240V
65	10-5997	SOLENOID 120V
65	10-6881	SOLENOID 240V
66	90-8905	ROD PUSH SOLENOID
67	10-5678	CLIP, CABLE, PLASTIC (SEE NOT #3 ON PAGE 11)
68	10-6289	TAPE ELECTRICAL 3/4 WIDE
69	NPN	LABEL, RED-WIRING DIA. 4A (MADE FROM 91-7448)
69	NPN	LABEL, RED-WIRING DIA. 3A (MADE FROM 91-7336)
69	NPN	LABEL, RED-WIRING DIA. 2A (MADE FROM 91-6335)
70	90-9233	ASSEMBLY KIT CONNECTION AND FUSE BOX (SEE NOTE #1 ION PAGE 11)
71	10-2160	SCREW TRUSS HD. 10-32 x 3/8 LONG ZINC PLATE
72	10-2505	WASHER LOCK #10
73	10-2523	WASHER, LOCK, EXTERNAL TOOTH 1/4
74	10-2336	NUT, HEX, MACH. 1/4
75	10-1932	SCREW MACH. RD. HD. 6-32 x 7/8 LONG
76	91-6204	GASKET VALVE BODY 1/8 TH.
77	10-3511	COMPOUND, SEALING, GASKET
78	10-3455	ELBOW 90°, 3/4 IPS, BRASS
79	08-8344	SOCKET, SCREW, RELAY, 240V
80	91-6335	WIRING DIAGRAM AND SCHEMATIC, 2A AUTO, 50/60HZ
80	91-6336	WIRING DIAGRAM AND SCHEMATIC, 3A AUTO, 50/60HZ
80	91-7448	WIRING DIAGRAM AND SCHEMATIC, 4A AUTO, 50/60HZ
81	91-6334	WIRE LEAD SCHEDULE, 120V AND 240V
82	08-5847	LABEL, PROLONG GASKET LIFE (NOT SHOWN)
83	10-1904	SCREW, MACH. PAN HD. #6-32 x 3/8 STAINLESS STEEL (2A AND 3A ONLY)

ILLUSTRATED PARTS LIST

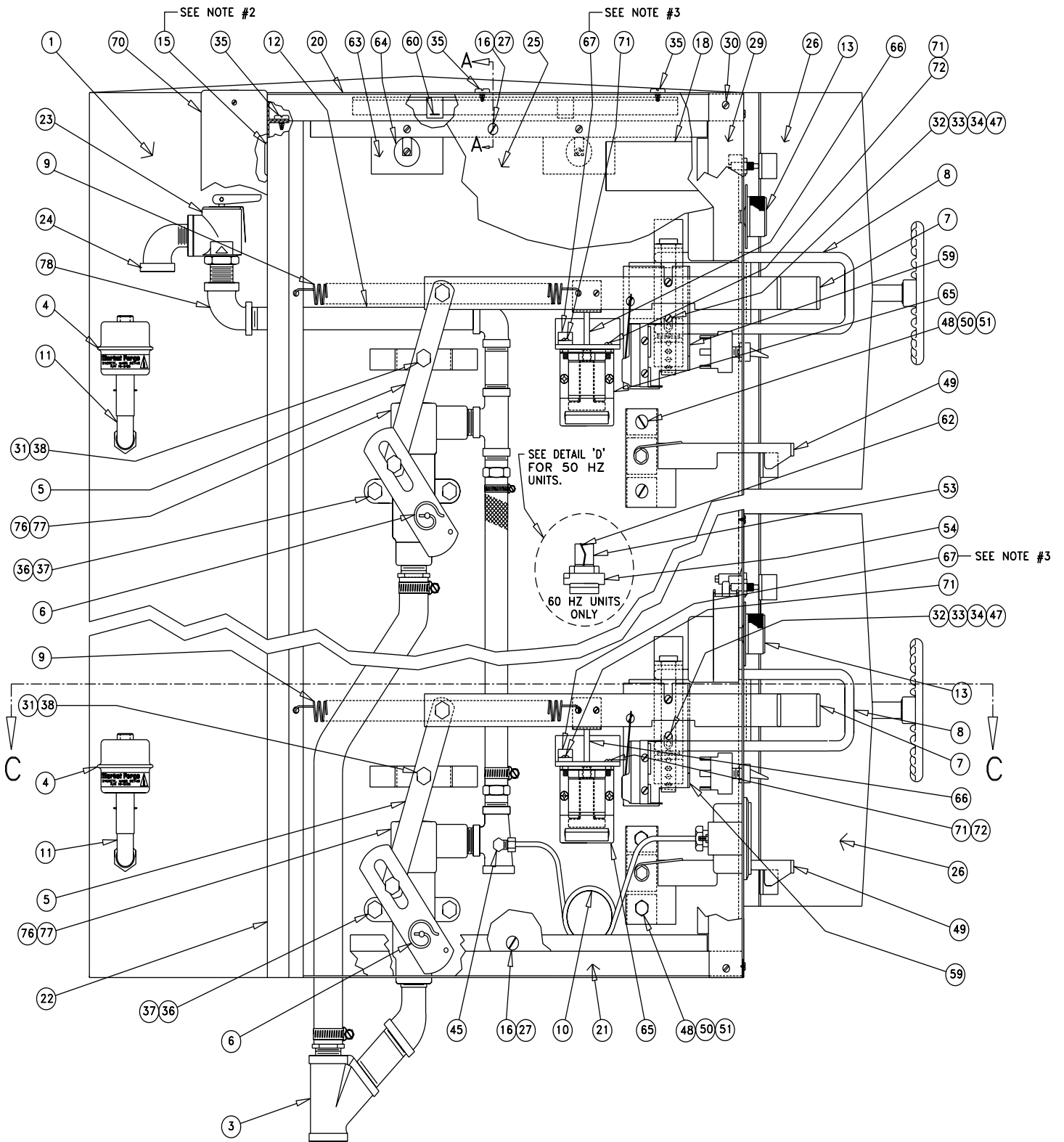
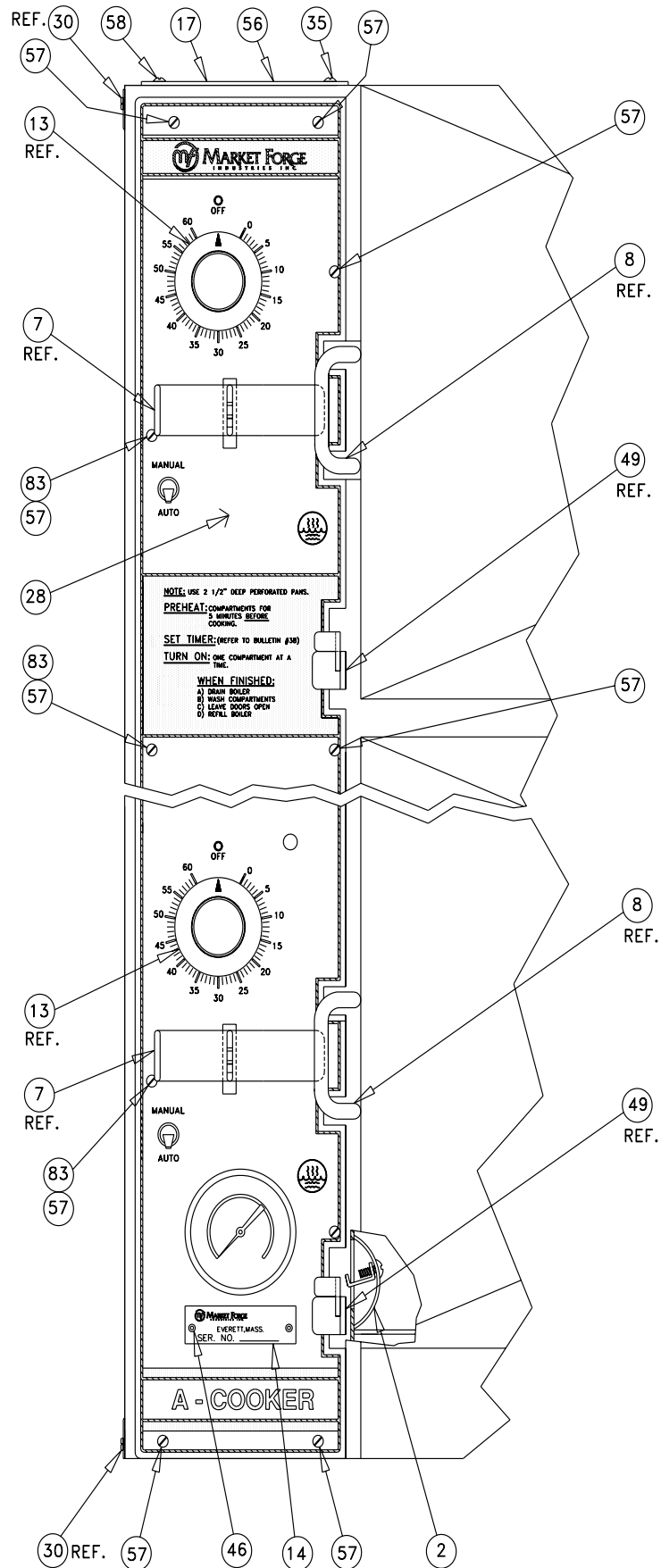


FIGURE 3. MAIN ASSEMBLY, AUTOMATIC AND MANUAL CONTROLS

ILLUSTRATED PARTS LIST



ILLUSTRATED PARTS LIST

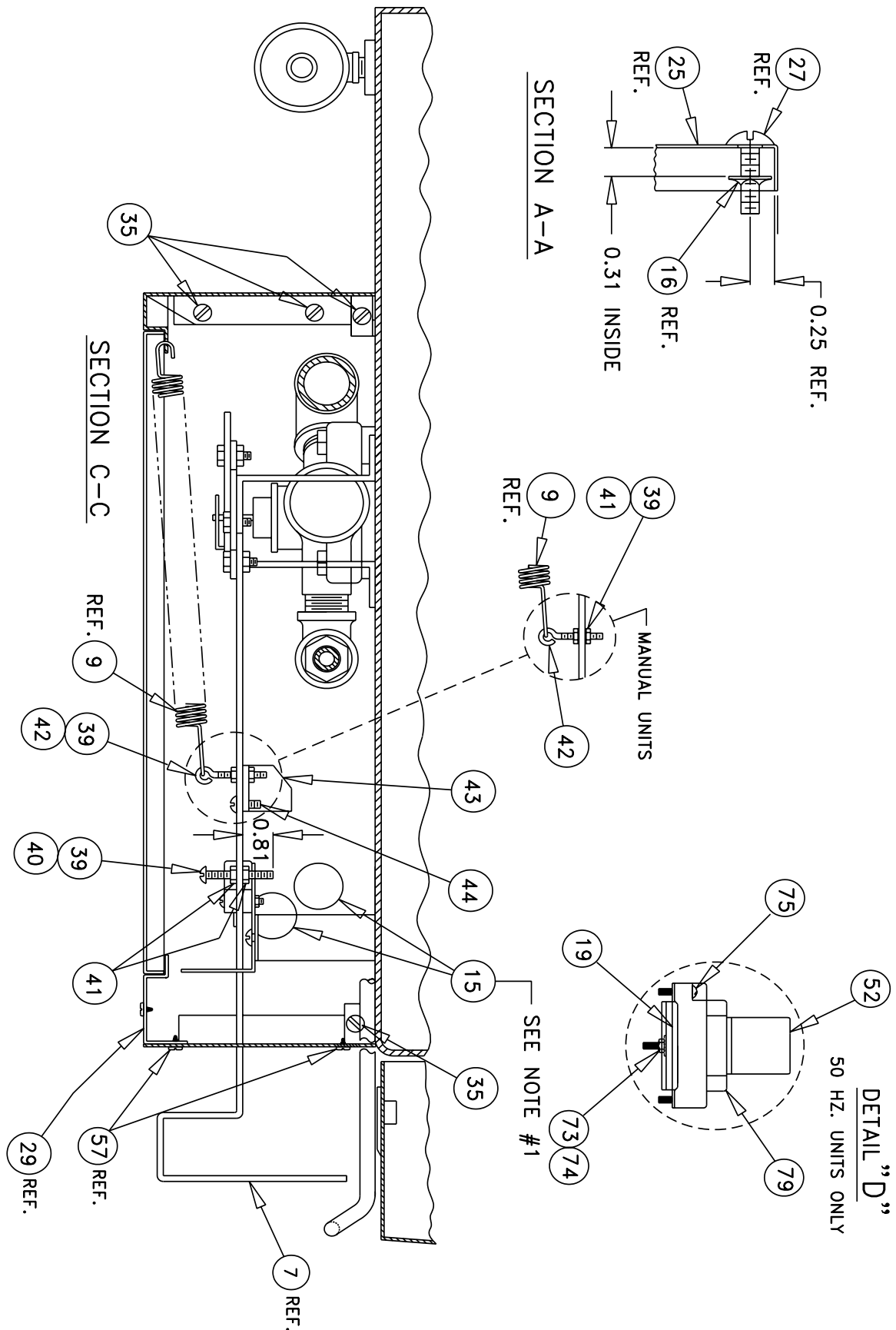


FIGURE 5. CONTROL BOX ASSEMBLY, AUTOMATIC AND MANUAL CONTROLS

ILLUSTRATED PARTS LIST

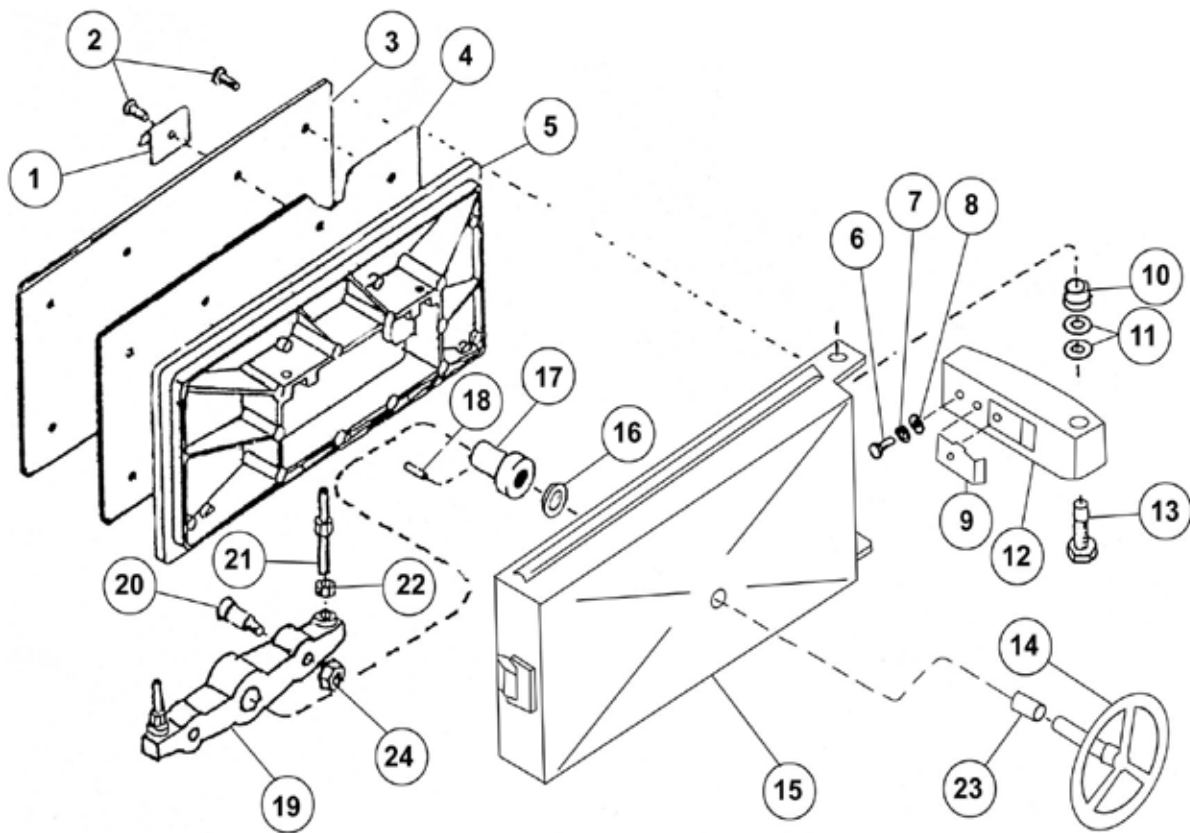
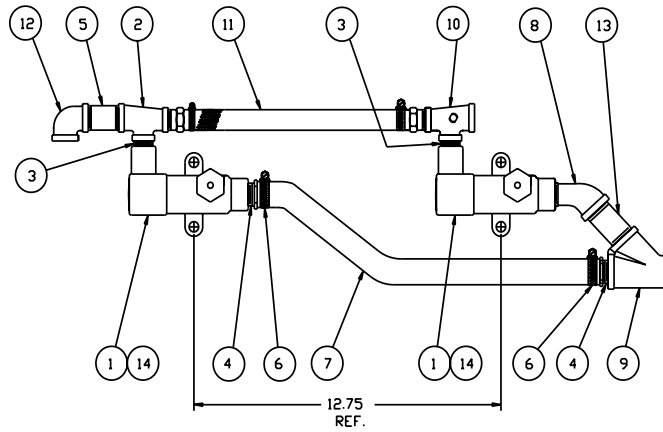


FIGURE 6. DOOR ASSEMBLY

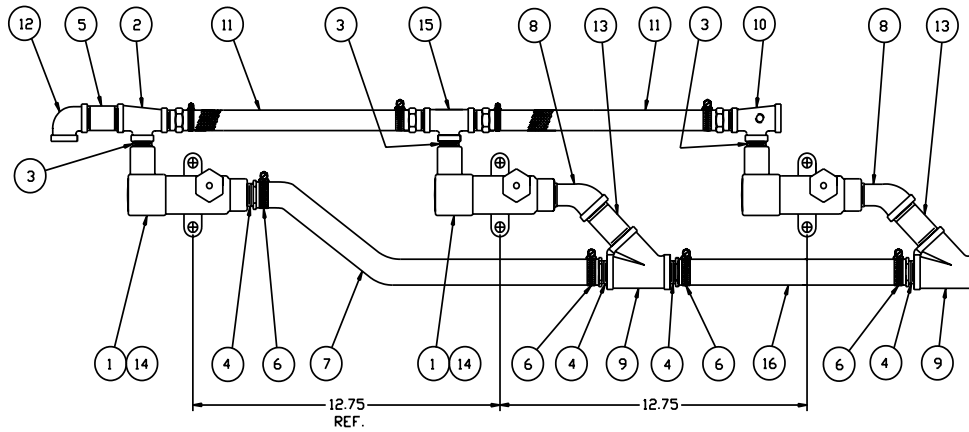
ITEM	PART NO.	DESCRIPTION	ITEM	PART NO.	DESCRIPTION
1	90-8310	HAND GRIP	13	10-1981	PIVOT HINGE
2	10-6764	GASKET SCREWS	14	90-8328	HANDWHEEL, SPOKED
3	90-8311	GASKET PLATE	15	91-5148	OUTER DOOR, POLISHED
4	10-0433	DOOR GASKET	16	10-2423	THRUST WASHER
5	91-3152	INNER DOOR	17	10-3080	DOOR BUSHING
	90-8147	INNER DOOR ASSEMBLY (ITEM'S 1-5)	18	10-1696	ROLL PIN
6	10-2135	5/16 - 10 x 3/4 HX. HD. BOLT	19	90-8119	STRONG BACK
7	10-2426	11/32 ID x 3/4 OD FT. WASHER ST/ST	20	10-2012	CAP SCREW
8	10-1909	5/16 THREADSEAL	21	10-1973	SUPPORT STUD ASSEMBLY
9	90-8114	DOOR SPRING RELEASE	22	10-2302	HX. NUT 3/8 - 16
10	10-3079	DOOR PIVOT BEARING	23	90-8317	HANDWHEEL BUSHING
11	10-2427	1/16 THK. x 1" OD FLAT WASHER	24	10-2013	HX. JAM NUT 3/8 - 16
12	90-8111	HINGE - POLISHED		10-9998	DOOR ADJUSTING TOOL
	90-8316	HINGE - PAINTED			

ILLUSTRATED PARTS LIST

2 COMPARTMENT



3 COMPARTMENT



4 COMPARTMENT

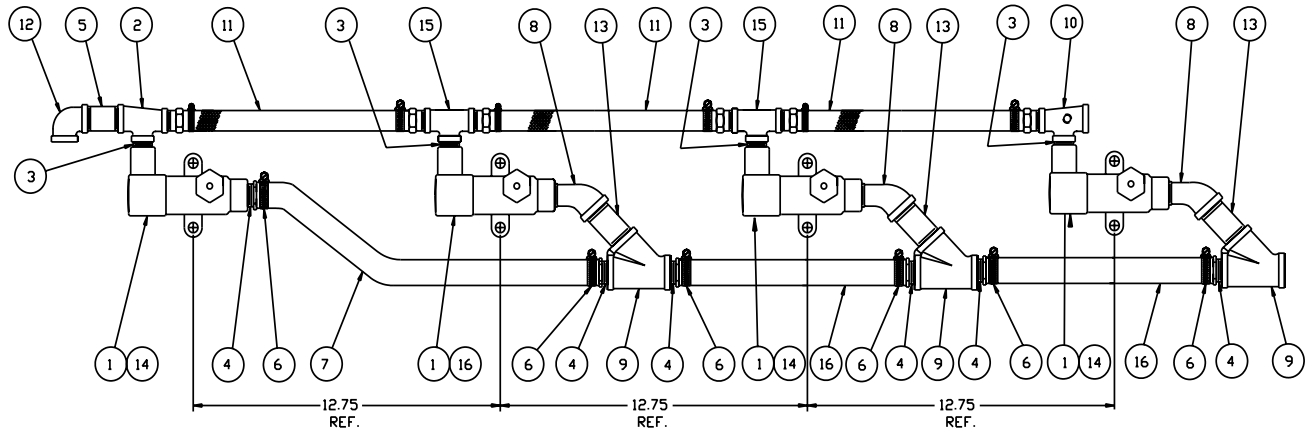


FIGURE 7. HEADER, STEAM AND EXHAUST ASSEMBLY

ILLUSTRATED PARTS LIST

FIGURE 7. HEADER, STEAM AND EXHAUST ASSEMBLY

ITEM	PART NO.	DESCRIPTION	QTY. 2 COMPARTMENT	QTY. 3 COMPARTMENT	QTY. 4 COMPARTMENT
1	90-2434	ASSEMBLY, VALVE, BRASS	2	3	4
2	10-2584	TEE, REDUCING, BRASS 3/4 x 1/2 X 1/2 NPT	1	1	1
3	10-24849	NIPPLE, CLOSE, BRASS 1/2 NPT	2	3	4
4	08-1202	NIPPLE, HOSE 3/4 NPT MALE x 1" ID, HOSE ZINC PL.	2	4	6
5	09-4877	NIPPLE, BRASS 3/4 NPT x 1 3/4 LG.	1	1	1
6	10-4137	CLAMP, HOSE	2	4	6
7	10-0239	NIPPLE, CLOSE, BI 3/4 NPT	2	1	1
8	10-3756	ELBOW, STREET 45° MI 3/4 NPT	1	2	3
9	10-3320	Y BRANCH, 45° MI 3/4 NPT	1	2	3
10	90-8141	TEE, REWORK	1	1	1
11	08-4913	ASSEMBLY HOSE, TEFLON WITH BRAIDED ST/ST (SEE TAB. DWG. C08-4910)	1	2	3
12	10-3455	ELBOW, 90°, BRASS 3/4 NPT	1	1	1
13	10-2847	NIPPLE, CLOSE BI 3/4 NPT	1	2	2
14	91-6204	GASKET, VALVE BODY	2	3	4
15	10-3352	TEE BRASS 1/2 NPT	1	1	2
16	10-0239	HOSE, 1" ID x 1 1/4 OD X 9 3/8 LG.	1	1	1

ELECTRICAL INFORMATION

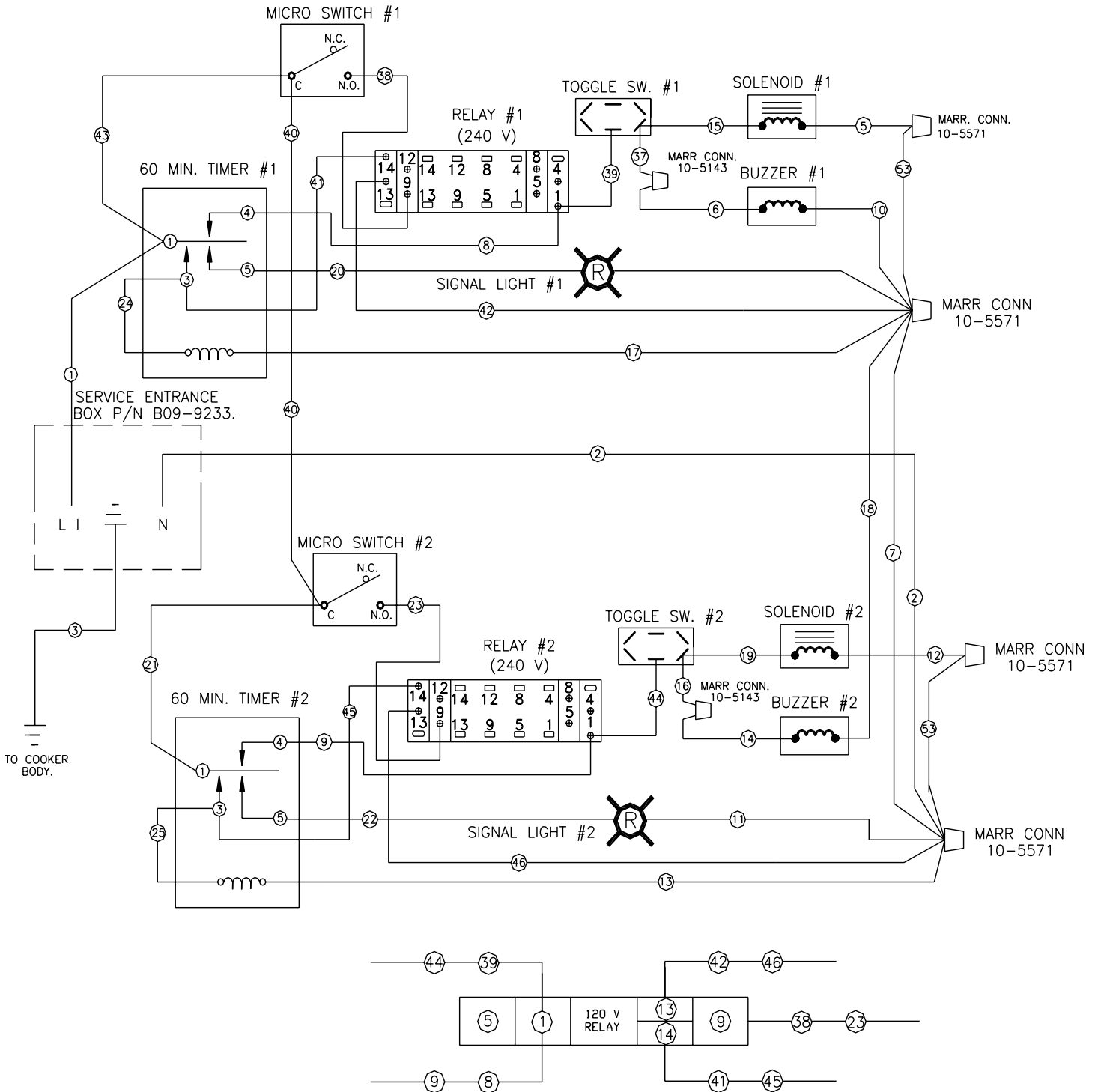
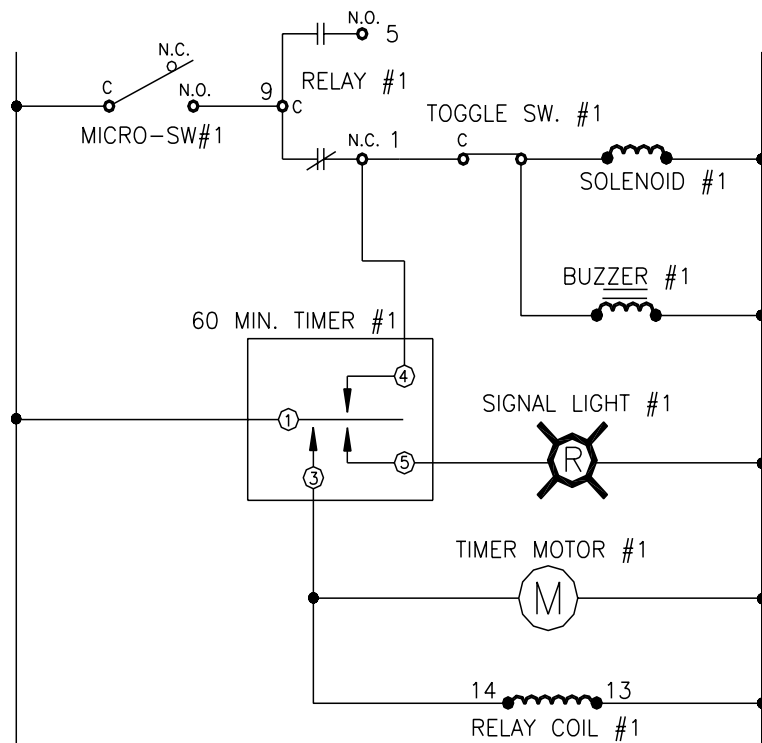


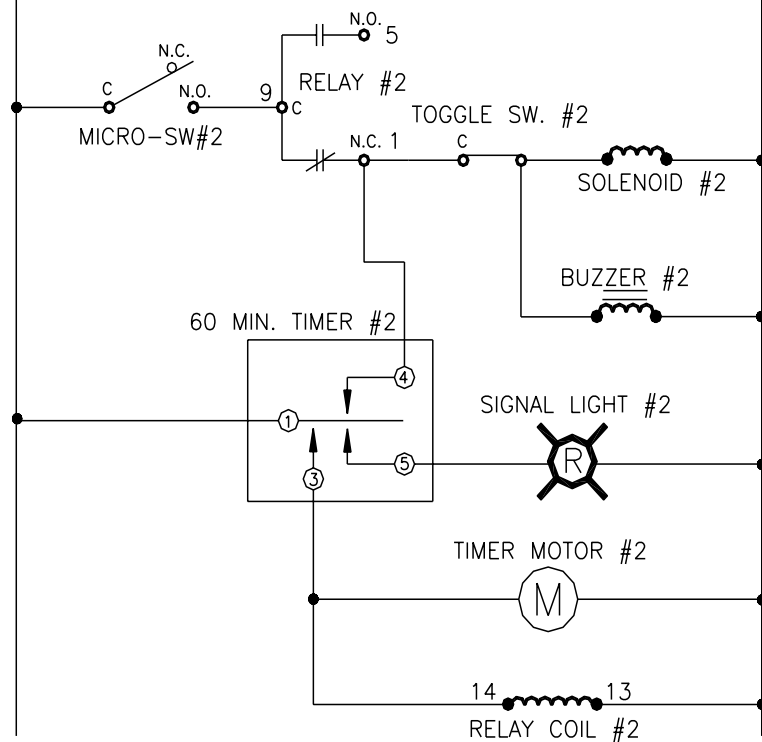
FIGURE 8. 2 COMPARTMENT WIRING DIAGRAM

ELECTRICAL INFORMATION

COMPARTMENT #1:



COMPARTMENT #2:



LI

SCHEMATIC

N

FIGURE 9. 2 COMPARTMENT SCHEMATIC DIAGRAM

ELECTRICAL INFORMATION

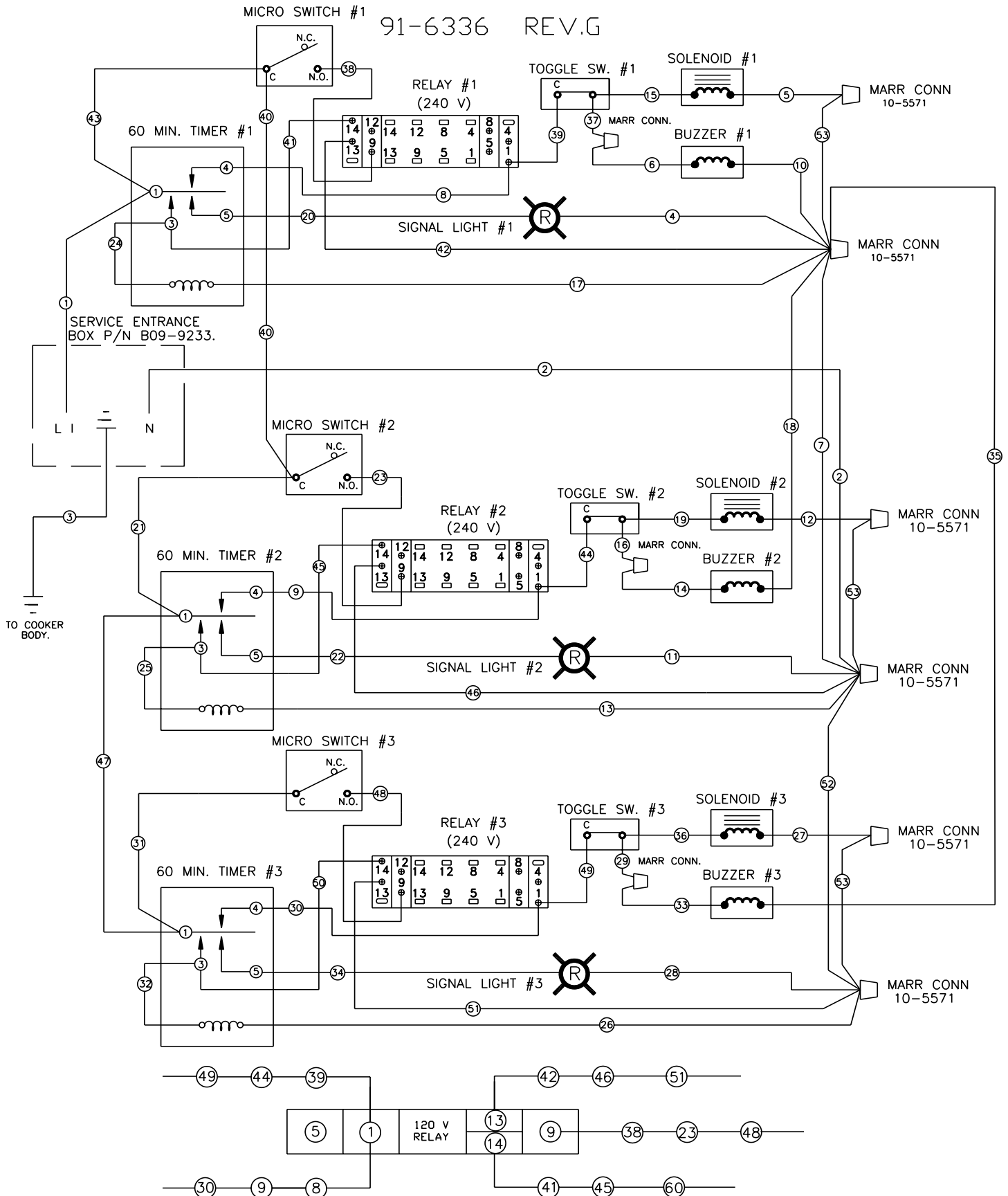
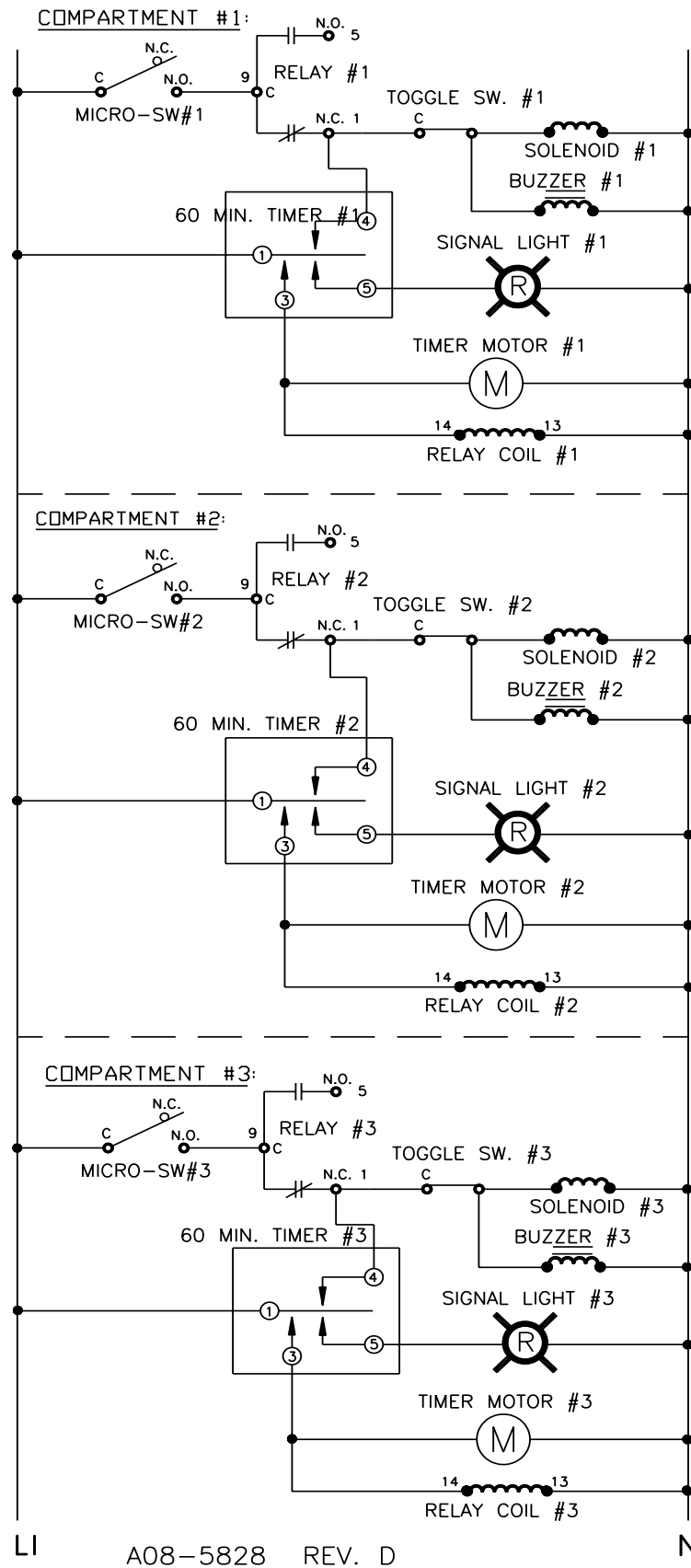


FIGURE 10. 3 COMPARTMENT WIRING DIAGRAM

ELECTRICAL INFORMATION



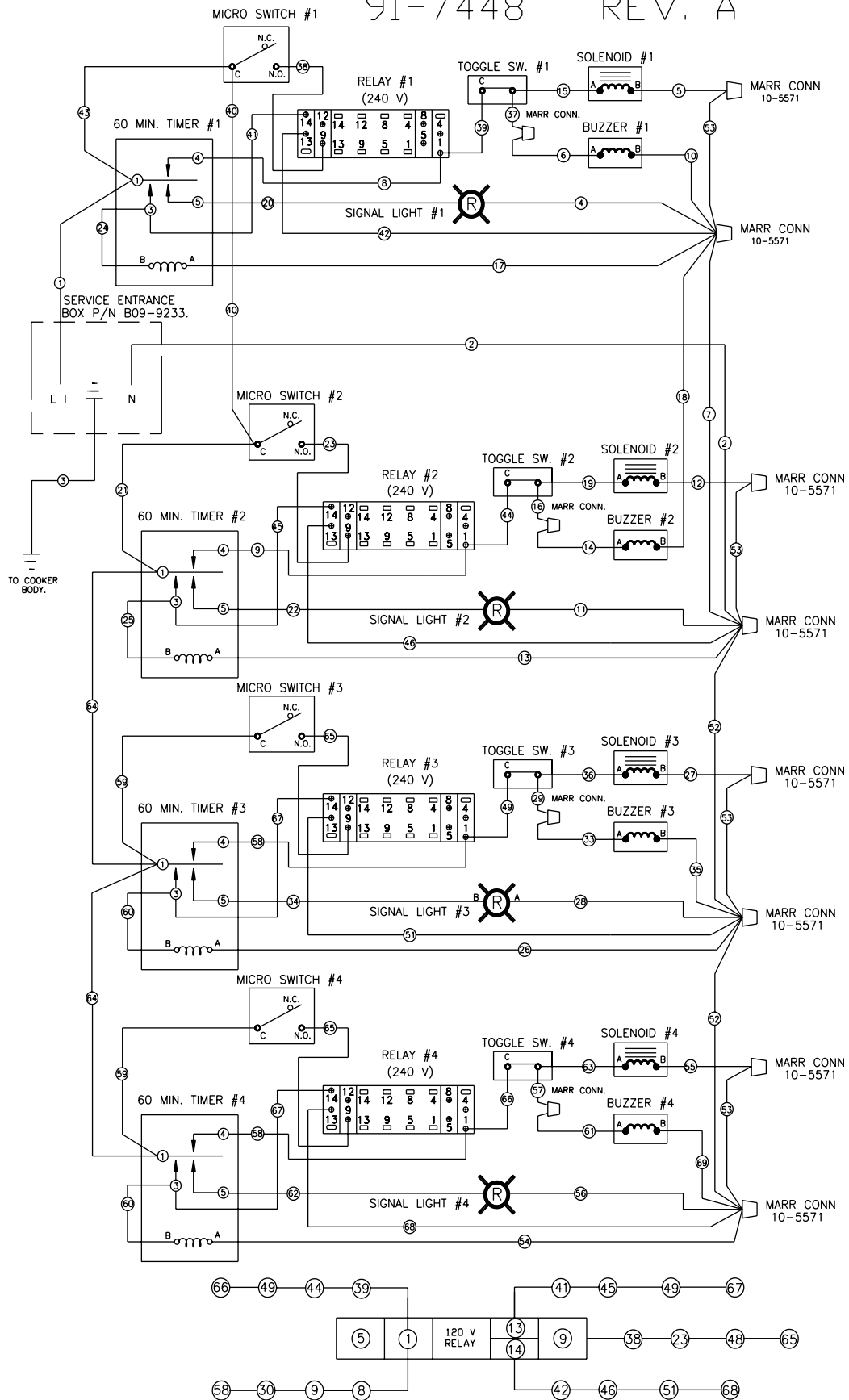
SCHEMATIC

FIGURE 11. 3 COMPARTMENT SCHEMATIC DIAGRAM

ELECTRICAL INFORMATION

91-7448

REV. A

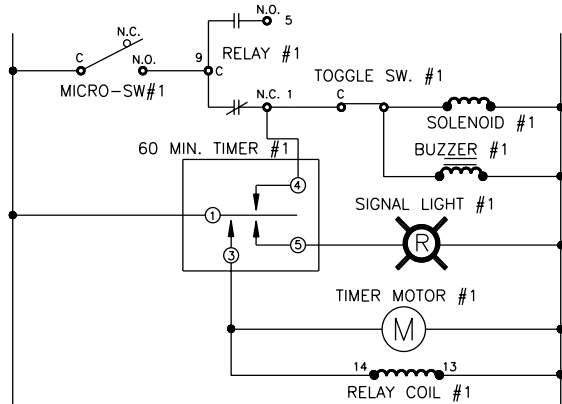


120 V. RELAY WIRING DIAGRAM

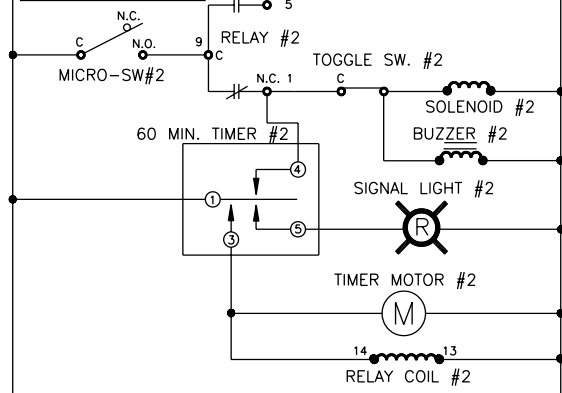
FIGURE 12. 4 COMPARTMENT WIRING DIAGRAM

ELECTRICAL INFORMATION

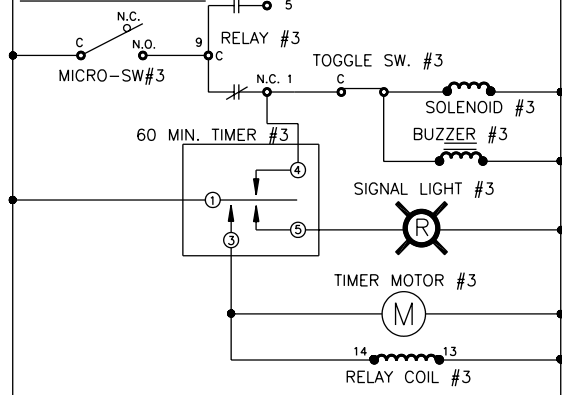
COMPARTMENT #1:



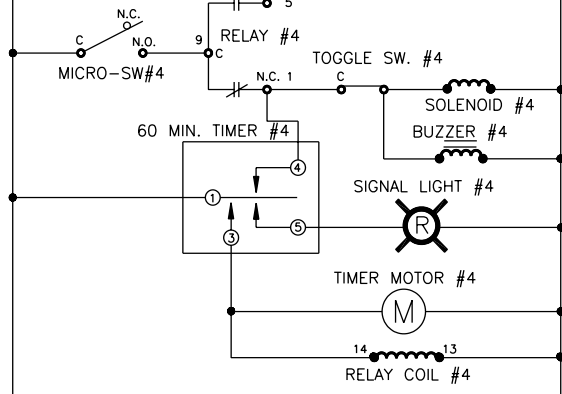
COMPARTMENT #2:



COMPARTMENT #3:



COMPARTMENT #4:



LI SCHEMATIC N

FIGURE 13. 4 COMPARTMENT SCHEMATIC DIAGRAM