

# INSTALLATION AND OPERATING INSTRUCTIONS



## CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations. For equipment to be used by the general public, please contact the factory.

These models are equipped for the voltage and wattage indicated on the nameplate. These units are designed to operate on alternating current (A.C.), two wire single phase service only and are equipped with an approved lead in cord set with a three prong grounding type plug. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**

## INSTALLATION

For your protection, we recommend that a qualified electrician install this appliance. The electrician should be familiar with electrical installations and your local electrical requirements. Proper connections and power supply are essential for efficient performance. The supply circuit should be properly fused as required by local electrical code.

## OPERATING PROCEDURE

Connect your food freshener to a 120 volt A.C. wall outlet and be sure metal frame of appliance is grounded. Pull out lower drawer to where it stops and fill pan with distilled water. Turn switch on and do not start to use until pilot light goes out. Then only, will your Steamswell be hot enough to work properly. Do not pump when cold or not up to temperature.

Open the top food drawer, place food in pan, close drawer, pump handle 2 to 4 times to heat food. After pumping and waiting the proper time required to heat food, open drawer and remove food, never pump over three times, then wait 30 seconds. Over pumping will damage steam chamber and will not heat food any faster. Drawer should be kept closed when not in use. When not in use, turn off switch. **CAUTION:** Do not use soap or detergent to clean chamber.

## CLEANING

To remove water pan, pull out lower drawer till it stops, press in on stops on each side and remove pan all the way out. Clean pan and baffles. Food pan is removable by pulling drawer out and lifting pan up. To remove food pan drawer frame, pull out as far as it will go, then raise up catches on tracks and pull forward.

## CORD PLUG AND GROUNDING INSTRUCTIONS

For your protection, this appliance is equipped with a three conductor cord, having a grounding type plug. If you use an adaptor be sure your system is grounded. Then connect the green wire of the adaptor to a mounting screw of the receptacle. For ungrounded systems, attach the green wire of the adaptor to a known permanent ground.

## MAINTENANCE AND REPAIRS

Contact the factory or one of its representatives or a local service company for service or maintenance if required.

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Part No. 2M-Z1198

Rev. -- 3/05/02

**NFS & CFS STEAMERS**  
**OPERATING & FOOD PREPARING INSTRUCTIONS**  
**FOR THE TOASTWELL AUTOMATIC FOOD FRESHENERS**

THE FOLLOWING ARE SUGGESTED HEATING TIMES

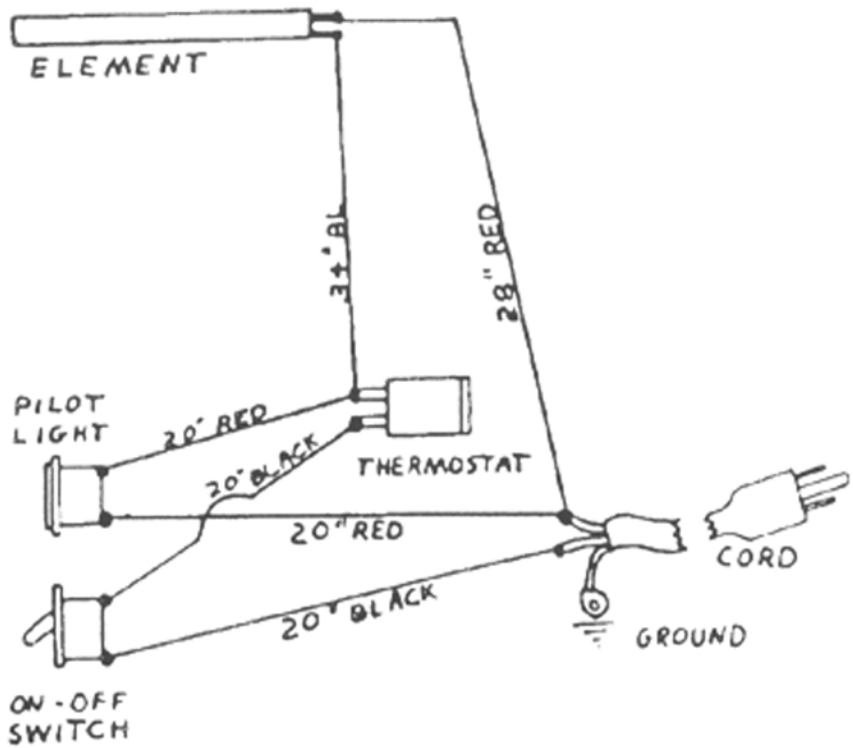
**NOTE:** EACH OPERATOR MUST LEARN, THROUGH TRIAL, HIS OWN REQUIREMENTS

<b>TYPE FOOD</b>	<b>NUMBER OF TIMES TO DEPRESS LEVER</b>	<b>HEATING TIME DRAWER CLOSED</b>
SWEET ROLLS	2	20 TO 30 SECONDS
HAMBURGER BUNS	2	30 SECONDS
BISCUITS	2	45 SECONDS
CORN BREAD	2	60 SECONDS
DINNER ROLLS	2	30 SECONDS
WAFFLES	*2, WAIT 30 SEC., 2	35 SECONDS
BACON (PRECOOKED)	2	60 TO 75 SECONDS
HAMBURGER (PRECOOKED)	3	60 SECONDS
FROZEN SLICED MEAT	*2, WAIT 30 SEC., 2	3 TO 5 MINUTES
SAUSAGE (PRECOOKED)	*2, WAIT 30 SEC., 2	1-1/2 MINUTES
ROAST BEEF (SLICED)	3	60 TO 75 SECONDS
FISH STICKS (PRECOOKED)	*2, WAIT 30 SEC., 2	1-1/2 MINUTES
TOASTED CHEESE	2	45 TO 60 SECONDS
BAKED BEANS	*2, WAIT 30 SEC., 2	1-1/2 TO 2 MINUTES
VEGETABLES (PRECOOKED)	*2, WAIT 30 SEC., 2	60 TO 75 SECONDS
VEGETABLES (FROZEN)	*2, WAIT 30 SEC., 3	1-1/2 MINUTES
CHEESEBURGER	*2, WAIT 30 SEC., 3	1-1/2 TO 2 MINUTES
HOT DOGS	*2, WAIT 30 SEC., 2	1-1/2 TO 2 MINUTES
BEEF STEW	*2, WAIT 30 SEC., 2	1-1/2 TO 2 MINUTES
RICE (PRECOOKED)	*2, WAIT 30 SEC., 2	75 SECONDS
PIES, PIZZA PIE	*2, WAIT 30 SEC., 2	45 TO 90 SECONDS
FROZEN PRODUCTS	*2, WAIT 30 SEC., 3	1-1/2 TO 5 MINUTES

\* DEPRESS HANDLE 2 TIMES, WAIT 20 TO 35 SECONDS AND DEPRESS 2 OR 3 MORE TIMES, THEN WAIT REQUIRED TIME.

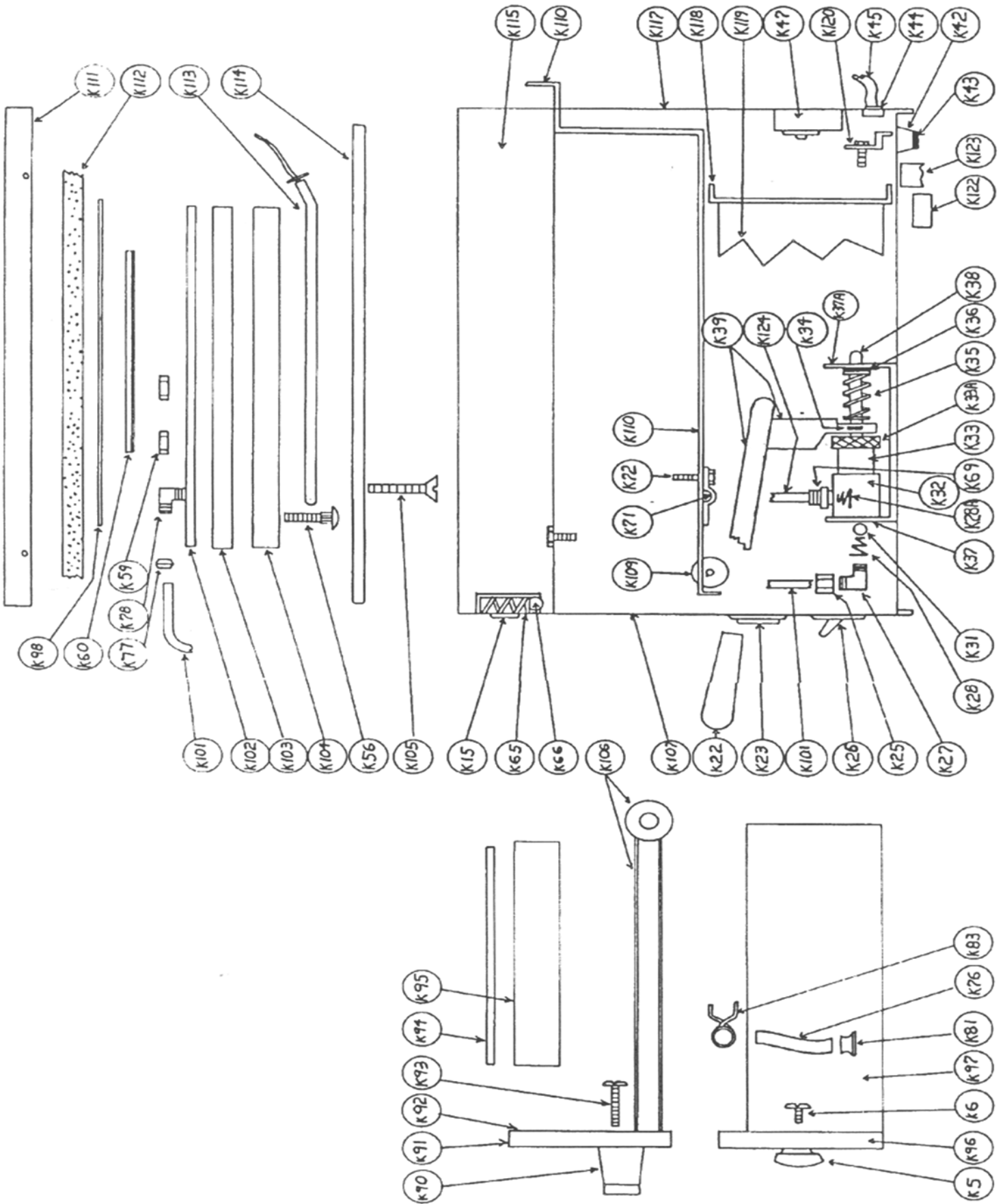
**NOTE:** REPEATED AND CONTINUOUS PUMPING IS NOT REQUIRED, STEAM STAYS IN HEATING PAN UP TO SEVERAL MINUTES. GIVE IT TIME TO HEAT FOOD. NEVER DEPRESS OR PUMP LEVER MORE THAN (3) TIMES WITHOUT A WAITING PERIOD OF AT LEAST 30 SECONDS.

READ CAREFULLY THE OPERATING INSTRUCTIONS FURNISHED WITH EACH TOASTWELL UNIT BEFORE USING EITHER MODEL. **USE DISTILLED WATER.**



# REPLACEMENT PARTS PRICE LIST

## MODEL: CFS



# PARTS LIST

EFFECTIVE 3-31-06 RB

8D

MODEL FOOD STEAMER MODEL CFS

Key Number	Part Number	Number Per Unit	Description
K5	2R-09-07-0075	1	KNOB WATER PAN
K6			SCREW 10-24 FOR WATER PAN KNOB
K9			SCREW 6-32 HEX HEAD
K22A	2P-09-07-0016	1	CAP HANDLE
K22B	C9-04-FS-0053	1	PUMP HANDLE
K23	2J-05-07-0025	1	PILOT LIGHT (SPECIFY 120V OR 230V)
K23A	2S-05-07-0040	1	PILOT LIGHT RECTANGULAR
K26	2E-05-07-0011	1	ON-OFF SWITCH
K28	2P-10-07-0016	1	INNER SPRING (PUMP TO CASTING)
K28A	2P-10-07-0011	1	INNER SPRING (PUMP TO WATER PAN)
K31	2P-09-07-0074	1	BALL
K32	C9-30-FS-0008	1	BRASS HOUSING
K33	2A-10-FS-0001	1	PUMP CYLINDER
K33A	C9-51-FS-0009	1	CYLINDER CAP AND SLEEVE
K34	2C-08-07-0101	1	COTTER PIN
K35	2P-10-07-0005	1	PUMP SPRING
K36	2A-10-07-0012	1	BRASS BUSHING
K37	C9-70-FS-0057	1	LARGE WELDED PUMP FRAME
K37A	C9-04-FS-0056	1	SMALL PUMP FRAME BRACKET
K38	C9-52-FS-0008	1	PUMP PISTON RING ASSEMBLY LEVER
	2A-10-07-0010	1	PUMP PLUNGER
	2A-10-FS-0002	1	PISTON ROD
	2C-08-07-0281	1	WASHER, #10 x 9/16" SEALING
	2C-2566	1	NUT, 10-32 HEX STL NP
K38A	2A-10-07-0010	1	PISTON RING ONLY
K39	2R-Z5841	1	PUMP LEVER
K40	C9-40-FS-0049	1	PUMP NUT & SCREW
K42	2A-09-07-0009	4	FOOT
K43		4	RUBBER PLUG (not available)
K89	Z1-30-07-0002	1	DRAWER ASSEMBLY INCLUDES FRONT HANDLE
K90		1	HANDLE FOR FOOD PAN
K91		1	DRAWER FRONT
K92		1	DRAWER BACK
K93		2	HANDLE SCREW
K94	C9-04-FS-0033	1	FOOD SCREEN
K95	C9-04-FS-0034	1	FOOD PAN
K96		1	WATER PAN FRONT
K101		1	WATER LINE (PUMP TO STEAM CHAMBER)
K102		1	TOP STEAM PLATE #1
K103		1	TOP CASTING PLATE #2
K104		1	BOTTOM CASTING #4
K105			FLAT HEAD SCREW, 5/16-18
K106	C9-30-FS-0005	1	DRAWER FRAME
K109			TEFLON ROLLER
K111		1	STAINLESS TOP
K113	2N-05-FS-0002	1	ELEMENT
K114		1	BOTTOM STEAM PLATE #4
K120		1	TERMINAL BLOCK
K122			CAP FOR METAL LEG
K123			METAL LEG
K124		1	WATER LINE (PUMP TO WATER PAN)

**IMPORTANT: WHEN ORDERING, SPECIFY VOLTAGE OR TYPE GAS DESIRED  
INCLUDE MODEL AND SERIAL NUMBER**

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Some items are included for illustrative purposes only and in certain instances may not be available.