



**HSF-3  
TECHNICAL MANUAL  
208-230/60/3-1  
7KW**

**SPECIFICATION SHEET  
INSTALLATION INSTRUCTIONS  
OPERATION INSTRUCTIONS  
CLEANING INSTRUCTIONS  
MAINTENANCE INSTRUCTIONS  
TROUBLE SHOOTING INSTRUCTIONS  
WIRING DIAGRAMS  
CATALOG OF REPLACEMENT PARTS  
SMARTPARTS™ USER GUIDE  
RECOMMENDED SPARE PARTS LIST**

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**HOBART**

FOOD EQUIPMENT

**HSF SERIES  
COUNTER STEAMER**

**HSF3 — HOLDS UP  
TO 3-12" X 20" X 2½"  
PANS...**

**HSF4 — HOLDS UP  
TO 4-12" X 20" X 2½"  
PANS...**

**HSF5 — HOLDS UP  
TO 5-12" X 20" X 2½"  
PANS...**

**SteamFresh™ Steamers are designed specifically for super-market delis, seafood and carry out food departments.**

- **Pressureless** — Open and close the door for loading, unloading and checking progress without confusing the timers.

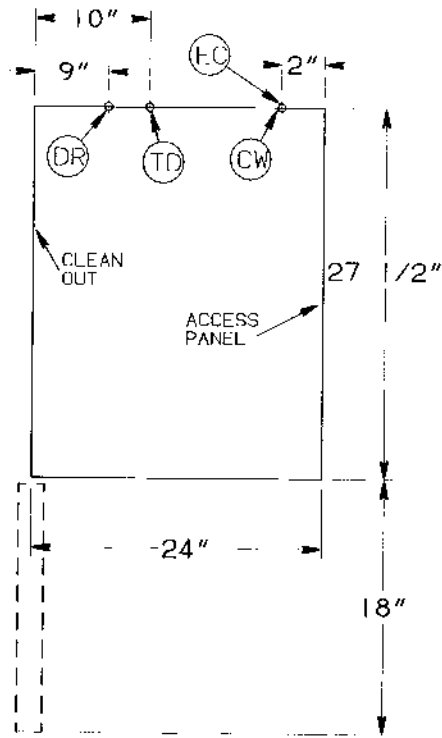
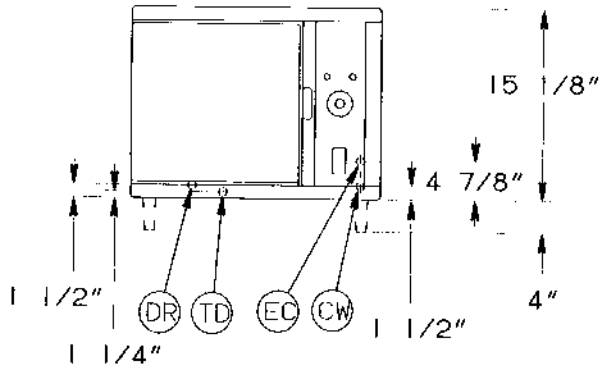
A buzzer signals cooking completion. Unit is then ready for next load.

- **Stainless steel exterior and interior** — Durable and good looking. Provides ease of cleaning.
- **Coved interior** — Makes cleaning a quick wipe-down operation. Improves sanitation.
- **Big capacity — Compact size** — Uses only 24" of counter space. Stackable up to two steamers high.
- **Heavy-duty door** — Heavy gauge stainless steel with quick-release latch.
- **Steam source** — Steam generator with easy access for cleaning.
- **Dial timer and indicator lights** — Easy to read and operate.
- **Cycle lights** — Standard feature that keeps operator informed. Provides simple operation.
- **High-density insulation** — Located in walls reduces heat loss.

Specifications, Details and Dimensions on Reverse Side.

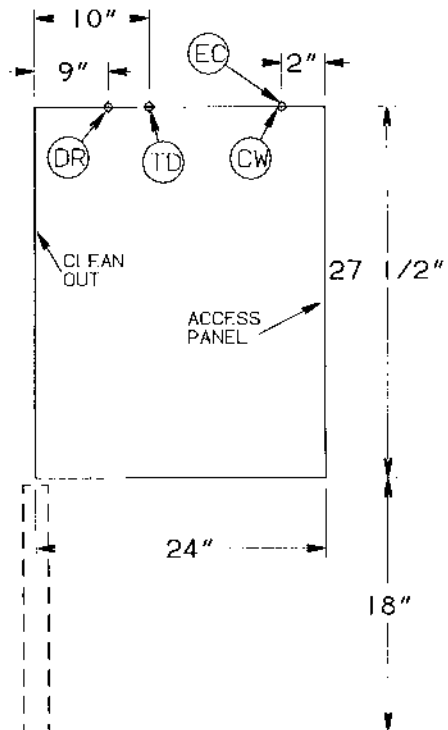
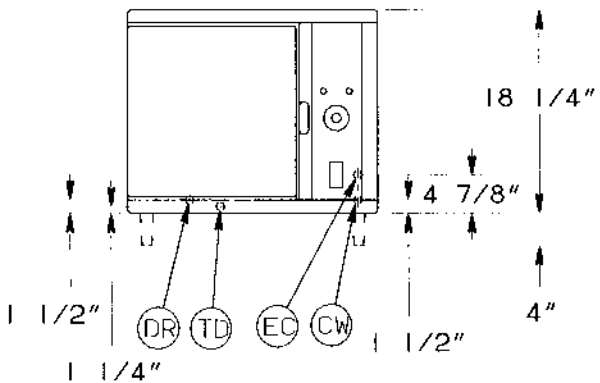


# HSF SERIES COUNTER STEAMER



INCOMING WATER HARDNESS SHOULD NOT EXCEED 2.0 GRAINS AND PH NOT TO EXCEED 7.5 FAILURE DUE TO INADEQUATE WATER QUALITY IS NOT COVERED UNDER MANUFACTURERS WARRANTY.

## HSF3



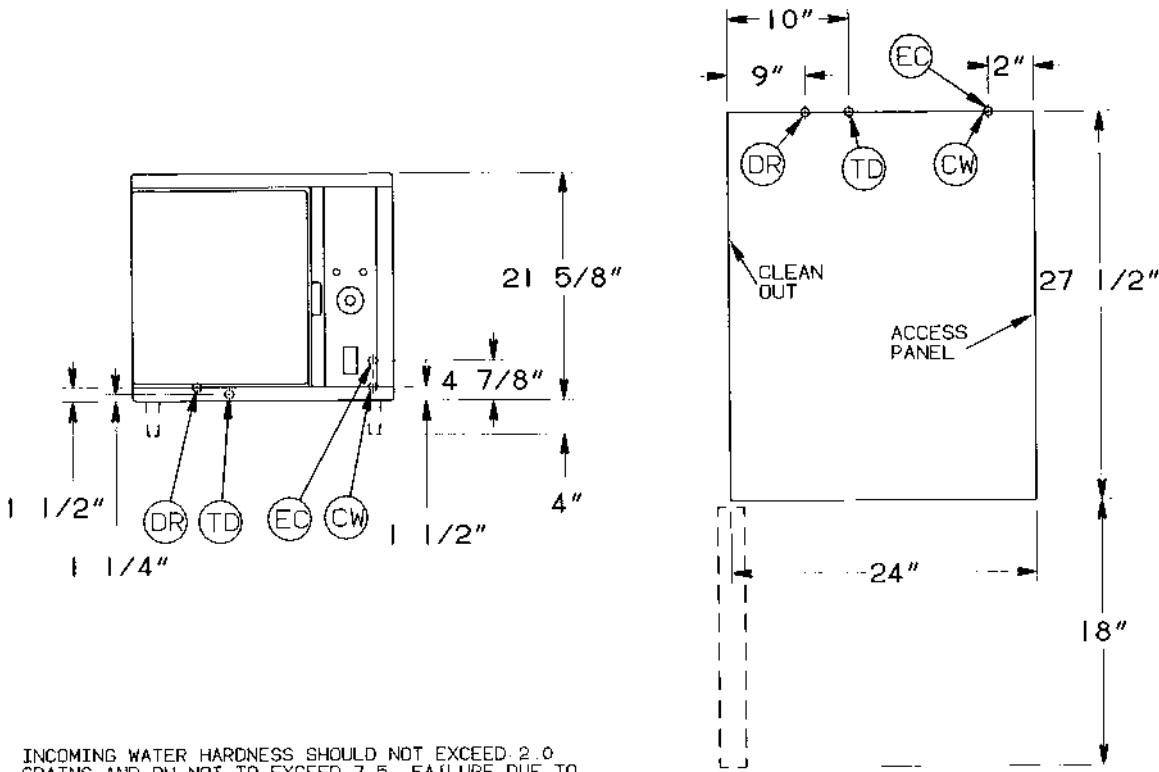
INCOMING WATER HARDNESS SHOULD NOT EXCEED 2.0 GRAINS AND PH NOT TO EXCEED 7.5 FAILURE DUE TO INADEQUATE WATER QUALITY IS NOT COVERED UNDER MANUFACTURERS WARRANTY.

## HSF4

# HSF SERIES COUNTER STEAMER

## SERVICE CONNECTIONS

- |  |   |
|--|---|
| <p><b>CW</b> Cold Water: <math>\frac{3}{8}</math>" (9.5mm) tubing to condensor at min 25 to max 50 PSI.</p>  | <p><b>TD</b> Trough Drain: Interconnected to main drain (DR).</p>   |
| <p><b>DR</b> Drain: 1" (25mm) IPS piped to open floor drain. No solid connection. Must be open air gap with a maximum 24" length before the open air gap opening (no bends or elbows in 24"). Total length maximum 6' with only one elbow.</p> | <p><b>EC</b> Electric Connection: <math>1\frac{1}{2}</math>" (38mm) conduit connection to electrical box.</p> |



INCOMING WATER HARDNESS SHOULD NOT EXCEED 2.0 GRAINS AND PH NOT TO EXCEED 7.5. FAILURE DUE TO INADEQUATE WATER QUALITY IS NOT COVERED UNDER MANUFACTURERS WARRANTY.

HSF5

# HSF SERIES COUNTER STEAMER



**SPECIFICATIONS** Listed by Underwriters Laboratories Inc and by National Sanitation Foundation

**GENERAL:** Counter model, pressureless steamer. Basic section may be placed on counter, stacked or mounted on optional 4" legs or stand.

**CONSTRUCTION:** Exterior is polished stainless steel. Cooking chamber is stainless steel with coved corners for ease of cleaning. Fully insulated. Polished stainless steel wire pan slides are removable. Stainless steel door. Positive, heavy-gauge spring-loaded, door latch. Built-in full-width stainless steel drip trough under the door integrally connected to drain. Inner door features a replaceable silicone gasket. 1" compartment drain.

**CONTROLS:** Located at steamer's right front. Each section features a 60-minute dial timer with buzzer as standard.

Master switch turns unit **ON** and **OFF**. Ready light signals unit is ready to operate. Cooking light signals that cooking is in process. Buzzer signals completion of cooking cycle.

**STEAM:** Individual Electric Steam Generator. Pressureless, stainless steel with removable tap, automatic self-draining. Water feed controlled by 2 probe system.

**ELECTRICAL:**

HSF3 - 7.5 KW standard, 10 KW optional  
HSF4 - 10 KW standard  
HSF5 - 15 KW standard

**ACCESSORIES:**

- 4" legs
- Stainless steel open-leg stand with adjustable feet.

*As continued product improvement is a policy of Hobart, specifications are subject to change without notice.*

**CAPACITY - SOLID PERFORATED PANS**

	1	2½"	4"	6"
HSF3	6	3	2	1*
HSF4	8	4	2*	2*
HSF5	10	5	3*	2*

\* Room for additional 1" or 2½" Pan(s) also.

**AMPERAGE DATA**

	SINGLE PHASE			THREE PHASE		
	7.5KW	10KW	15KW	7.5KW	10KW	15KW
Volts						
208	36.1	48.1	72	20.8	27.8	42
240	31.3	41.6	63	18.1	24.1	36



EXECUTIVE OFFICES  
TROY, OHIO 45374

# INSTRUCTIONS



Steamer

## MODEL HSF SERIES COUNTERTOP CONVECTION STEAMERS

### MODELS

	TOTAL KW	ML's
<i>HSF3</i>	<i>7.5 KW</i>	<i>52400</i> <i>52804 with Deliming Light</i>
<i>HSF3</i>	<i>10.0 KW</i>	<i>52401</i> <i>52805 with Deliming Light</i>
<i>HSF4</i>	<i>10.0 KW</i>	<i>52402</i> <i>52819 with Deliming Light</i>
<i>HSF5</i>	<i>15.0 KW</i>	<i>52403</i> <i>52821 with Deliming Light</i>



701 S. RIDGE AVENUE  
TROY, OHIO 45374-0001

FORM 34055 Rev. A (2-99)

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# **INSTALLATION, OPERATION, AND CARE OF MODELS HSF3, HSF4, & HSF5 COUNTERTOP CONVECTION STEAMERS**

**PLEASE KEEP THIS MANUAL FOR FUTURE USE**

## **GENERAL**

The HSF 3, 4, and 5 Steamers are single compartment pressureless steam cookers with an internal electric steam generator that maintains water temperature at approximately 205°F (96°C). HSF3 is rated 7.5 kW as standard; 10 kW is optional. HSF4 is rated 10 kW. HSF5 is rated 15 kW.

At high altitude locations a lower temperature is required to achieve atmospheric steaming. Contact your local Hobart-authorized service office to have the thermostat adjusted if the steamer will be operated at high altitudes.

## **INSTALLATION**

### **UNPACKING**

Immediately after unpacking the steamer, check for possible shipping damage. If the steamer is found to be damaged after unpacking, save the packaging material and contact the carrier within 15 days of delivery.

Prior to installation, verify that the electrical service agrees with the specifications on the machine data plate which is located on the left side panel.

### **LOCATION**

Allow space for plumbing and electrical connections. Minimum clearances are 2" (5 cm) on the sides and 6" (15 cm) on the back for proper air circulation. Allow adequate access for operating and servicing the steamer (36" [91 cm] at the front of the steamer and 15" [38 cm] above the steamer).

### **LEVELING FEET (STANDARD) OR 4" (10 CM) ADJUSTABLE LEGS (OPTIONAL)**

Thread the four 2" (5 cm) leveling feet, shipped in a bag inside the steamer cabinet, into the threaded holes on the bottom corners of the steamer. Or, thread the four optional 4" (10 cm) adjustable legs into the threaded holes on the bottom corners of the steamer.

## LEVELING

1. Install the racks and place a spirit level or pan of water on a rack in the steamer.
2. Adjust the leveling feet or the feet on the adjustable legs to level the steamer front-to-back and side-to-side.
3. After the drain is connected, check for level by pouring water onto the floor of the compartment.
  - All water should drain through the opening at the back of the compartment cavity.

## ANCHORING STEAMER (WITHOUT LEGS)

1. Place steamer in the desired location on the leveled counter top and mark four corners.
2. Remove the steamer and drill  $\frac{1}{2}$ " (1.3 cm) holes as indicated in Fig. 1.
3. Apply a bead of RTV or other equivalent sealant around the bottom perimeter edge of the steamer. If anchoring the steamer, this bottom seal is necessary to meet NSF requirements.
4. Set steamer on counter and bolt down securely with  $\frac{3}{8}$ " - 16 bolts (not supplied).

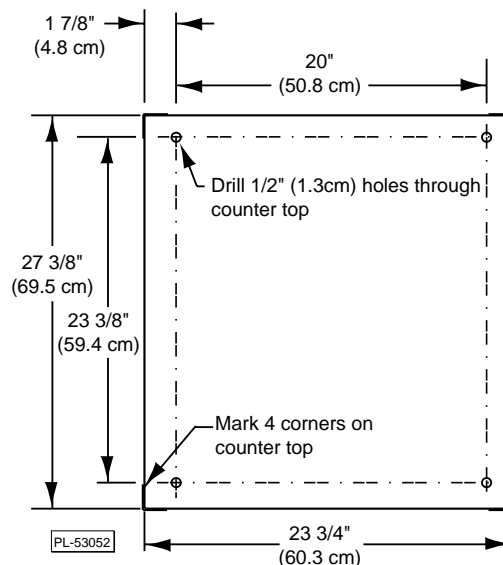


Fig. 1

## STACKING KIT

Follow instructions in the stacking kit when installing stacked convection steamers.

## ELECTRICAL CONNECTIONS

**WARNING:** ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL ELECTRICAL CODES.

**WARNING:** DISCONNECT ELECTRICAL POWER SUPPLY AND PLACE A TAG AT THE DISCONNECT SWITCH INDICATING THAT YOU ARE WORKING ON THE CIRCUIT.

The wiring diagram is located on the right side panel as you face the steamer.

## ELECTRICAL DATA

Total KW	Volts / Hz / Ph	Kilowatts Per Phase			Rated Amps				Circuit Size (Amps)	Fuse Size or Circuit Breaker Size * (Amps)	90°C Copper Wire Size
					3 Phase Amps Per Line Wire			1 Phase Amps			
		L1 - L2	L2 - L3	L1 - L3	L1	L2	L3				
7.5	208 / 60 / 1							36	50	50	8
7.5	240 / 60 / 1							31	45	45	8
7.5	208 / 60 / 3	2.5	2.5	2.5	21	21	21		30	30	10
7.5	240 / 60 / 3	2.5	2.5	2.5	18	18	18		25	25	14
7.5	480 / 60 / 3	2.5	2.5	2.5	9	9	9		15	15	16
10	208 / 60 / 1							48	60	60	8
10	240 / 60 / 1							42	60	60	8
10	208 / 60 / 3	3.3	3.3	3.3	28	28	28		35	35	10
10	240 / 60 / 3	3.3	3.3	3.3	24	24	24		35	35	10
10	480 / 60 / 3	3.3	3.3	3.3	12	12	12		15	15	16
15	208 / 60 / 1							72	90	90	6
15	240 / 60 / 1							63	90	90	6
15	208 / 60 / 3	5	5	5	42	42	42		60	60	8
15	240 / 60 / 3	5	5	5	36	36	36		50	50	8
15	480 / 60 / 3	5	5	5	18	18	18		25	25	14

\* Dual Element Time-Delay Fuse or Inverse Time Circuit Breaker

Circuit Size (Minimum) & Fuse/Circuit Breaker Size (Maximum) compiled in accordance with the National Electrical Code ANSI/NFPA 70 (latest edition).

### PLUMBING CONNECTIONS

**WARNING:** PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

1. Connect the water supply line to the two 3/8" copper tube inlets as identified at the rear of the steamer.
2. Install the line strainer provided in the steam generator fill line.
  - Provide a manual shutoff valve convenient to the steamer for descaling.

### DRAIN CONNECTIONS

The drain connection (Fig. 2) must be:

- 1" IPS (iron pipe size) down, preferably with one elbow only.
- Maximum length of 6 feet (1.8 m).
- Piped to an open gap type drain.

**CAUTION:** In order to avoid any back pressure in the steamer, do not connect solidly to any drain connection.

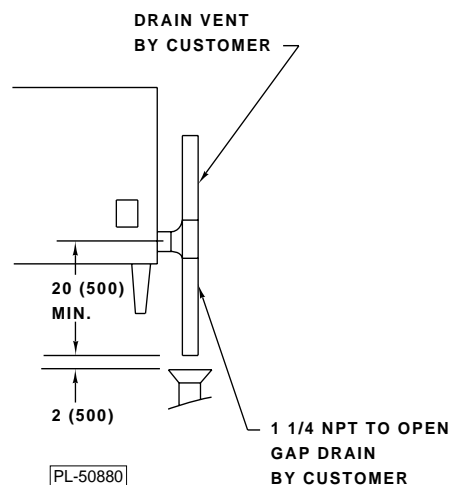


Fig. 2

## **WATER QUALITY**

The water supply should be analyzed to make sure specifications are met.

### **Water Supply Specifications**

Supply Pressure	20 - 80 psig
Hardness	2 - 4 grains per gallon
Chloride	Less than 30 ppm
PH Range	7 - 8

\*17.1 ppm = 1 grain of hardness

Water supplies vary from one location to another. A local water treatment specialist should be consulted before installing any steam generating equipment.

Untreated water contains scale producing minerals which can precipitate onto the surfaces in the steam generator. Due to the temperatures in the steam generator, the minerals can bake onto the surfaces and components. This can result in early component failure and reduced product life.

Mineral scale on components causes several problems:

1. The surfaces of the heating devices become coated with scale, reducing the heat transfer efficiency. This can produce hot spots on the heating elements and result in premature failure.
2. The water level probes become coated with scale. Scale will bridge across the probe insulator from the metal extension which senses the water level in the steam generator shell. Once this scale becomes wet, the water level control is unable to maintain the proper water level in the steam generator. This situation may cause an electric heating element to fail if the element is not adequately covered by water.

Strainers and filters will NOT remove minerals from the water.

Sensors in the steam generator tank use ions in the water to detect the water level. Do not use distilled (fully demineralized or deionized) water. This could provide a false reading to the sensors.

Refer to REMOVAL OF LIME SCALE DEPOSITS, page 15.

## **VENT HOOD**

Some local codes may require the steamer to be located under an exhaust hood. Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

## TESTING PROCEDURE

**WARNING:** THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM. STAY CLEAR WHILE OPENING THE DOOR.

Once the steamer is installed and all mechanical connections have been made, thoroughly test the steamer before operation.

1. Check that proper water, drain, and electrical connections have been made.
2. Close compartment door.
3. Open water valve.
4. Turn main power switch ON.
5. After approximately 15 minutes, the READY light should come on, indicating that the water temperature is 205°F (96°C).
6. When the READY light comes on, turn the dial timer to 5 minutes.
7. Open compartment door — observe that no steam is entering the compartment and the COOKING light is not lit.
8. Close compartment door. The COOKING light is lit and steam should be heard entering the compartment.
9. Check drain line to ensure that water from the cold water condenser is flowing through the drain line.
10. Open compartment door and observe that steam supply to the compartment is cut off.
11. The READY light comes on; the COOKING light goes off.
12. Close compartment door and let cooking cycle finish.
13. When timer returns to 0, a buzzer will sound signalling the end of the cooking cycle.
14. To silence the buzzer, turn the dial timer to OFF.
15. To turn the steamer off:
  - a. Turn the main power switch OFF — the steam generator will drain.
  - b. Open the compartment door to allow the inside to dry out.

# OPERATION

**WARNING:** THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM. STAY CLEAR WHEN OPENING DOOR.

## CONTROLS

### Main Power Switch

<b>ON</b>	Automatically fills steam generator and begins heating to the preset temp.
<b>OFF</b>	Drains steam generator.
<b>DELIME</b>	<i>Closes drain valve while CLR liquid is being poured into the generator during the Delime procedure, and resets delime solid state timer. *</i>

**Ready Light** Indicates temperature has reached 205°F (96°C) and the steamer is ready to begin cooking.

**Cooking Light** Indicates that a cooking cycle is in progress.

**Timer** Sets cooking time (0 to 60 minutes).

1. Steam cooking will begin when the door is closed.
2. The cooking cycle will be interrupted if the door is open during the cooking cycle; resume cooking by closing the door.
3. When done, a buzzer sounds and steam stops being supplied to the cooking compartment.
4. Turn the timer OFF to stop the buzzer.

**Delime Generator Light** *Indicates that lime scale deposits may have accumulated in the steam generator and that a delime procedure needs to be performed at the next convenient opportunity. \**

\* These features are included on some steamers. See **REMOVAL OF LIME SCALE DEPOSITS**, page 15.

## PREHEAT

This should be done when the steamer is first used for the day or whenever the compartment is cold. The door should be closed during the preheat cycle.

1. Turn the main power switch ON.
2. When the READY light comes on, set the timer to 1 minute to preheat the compartment.
  - COOKING light is lit.
3. When the buzzer sounds, turn the timer to OFF.
4. The steamer is now ready to cook.

## **COOK**

1. After the preheat cycle, the READY light should be on.
2. Place pans of food in the cooking compartment.
3. Close the door.
4. Set the timer.
  - Steam flows into the compartment and the COOKING light is lit.
  - Opening the door will interrupt cooking; resume by closing the door.
5. At the end of the cooking cycle:
  - a. COOKING light goes off.
  - b. Buzzer sounds.
  - c. Steam stops being supplied to the cooking compartment.
6. To stop the buzzer, turn the timer to OFF.

## **SHUTDOWN**

1. Turn the main power switch OFF — the steam generator will automatically blow down.
2. Leave the compartment door open to allow the inside to dry out.

### **Extended Shutdown**

1. Turn the main power switch OFF.
2. Turn off power and water supply.

## **COOKING HINTS**

- The steamer efficiently cooks vegetables or other foods for immediate serving.
- Steam cooking should be carefully time controlled.
- Keep hot food holding-time to a minimum to produce the most appetizing results.
- Prepare small batches, cook only enough to start serving, then cook additional amounts to meet demand.

## **Preparation**

Prepare vegetables, fruits, meats, seafood and poultry normally by cleaning, separating, cutting, removing stems, etc. Cook root vegetables in a perforated pan. Other vegetables may be cooked in a perforated pan unless juices are being saved. Liquids can be collected in a solid 12" x 20" (30 x 50.8 cm) pan placed under a perforated pan.

Perforated pans are used for frankfurters, wieners and similar items when juices do not need to be preserved.

Solid pans are good for cooking puddings, rice, and hot breakfast cereals. Vegetables and fruits are cooked in solid pans in their own juice. Meats and poultry are cooked in solid pans to preserve their juice or retain broth.

Canned foods can be heated in their opened cans (cans placed in 12" x 20" [30 x 50.8 cm] solid pans) or the contents may be poured into solid pans. DO NOT place unopened cans in the steamer.

### Frozen Food Items

Separate frozen foods into smaller pieces to allow more efficient cooking.

Use a pan cover for precooked frozen dishes that cannot be cooked in the covered containers that they are packed, if they require more than 15 minutes of cooking time. When a cover is used, approximately one-third additional cooking time is necessary.

Cooking time for frozen foods depends on the amount of defrosting required. If time permits, allow frozen foods to partially thaw overnight in a refrigerator. This will reduce their cooking time.

### Acceptable Pan Sizes

The steamer accommodates combinations of 12" x 20" (30 x 50.8 cm) pans, solid or perforated.

Model	Number of Pans Accommodated			
	Depth of Pan			
	1" (2.5 cm)	2.5" (6 cm)	4" (10 cm)	6" (15 cm)
HSF3	6	3	2	1
HSF4	8	4	2	2
HSF5	10	5	3	2

### DRAINING STEAM GENERATOR

Drain the steam generator after each day's use to flush out minerals and minimize scale build-up. The steam generator drains automatically for approximately 4 – 6 minutes after the main power switch is turned OFF.

### CLEANING

**At the end of each day, or between cooking cycles if necessary . . .**

1. Turn main power switch OFF.
2. Remove pans and racks from compartment and wash in sink.
3. Wash compartment interior with clean water.
  - Never use steel wool or abrasive scouring pads. They will scratch and ruin the general surface appearance of the steamer.



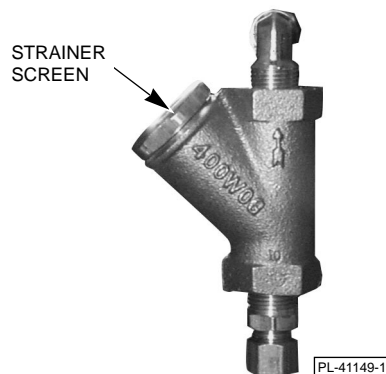
4. Clean the door gasket with a cloth or sponge and warm soapy water.
  - a. Rinse with warm clear water.
  - b. Wipe with a dry cloth.
5. Wipe surfaces which touch the door gasket with a cloth or sponge and warm soapy water.
  - a. Rinse with warm clear water.
  - b. Wipe with a dry cloth.

**CAUTION: Do not allow the door gasket to come in contact with food oils, petroleum solvents, or lubricants.**

6. Keep the cooking compartment drain working freely.  
After cooking foods that produce grease:
  - Operate the steamer with the compartment empty for 30 minutes at the end of the day.  
— or —
  - Pour  $\frac{1}{2}$  gallon (1.9 liters) of warm soapy water down the drain, followed by  $\frac{1}{2}$  gallon (1.9 liters) of warm clear water.
7. Use a clean damp cloth to wipe down the exterior of your steamer.
8. Leave the door slightly open when the steamer is not in use to allow the inside to dry out.

**Weekly, or more often if necessary . . .**

1. Turn off main power supply.
2. Turn off main water supply.
3. Clean exterior with a damp cloth and polish with a soft dry cloth.
4. Use a non-abrasive cleaner to remove discolorations.
5. Clean the strainer screen:
  - a. Locate strainer on the back right side of the steamer as you face the front.
  - b. Using a wrench, unscrew the part of the strainer where the strainer screen is located (Fig. 3).
  - c. Take out the strainer screen.
  - d. Clean strainer screen in warm soapy water and rinse.
  - e. Replace strainer screen if damaged.
  - f. Put strainer screen in strainer and tighten strainer using a wrench.



**Fig. 3**

## COOKING GUIDELINES

These cooking guidelines are suggestions only. You should experiment with your food products to determine the cooking times that will give you the best results.

Variables which affect cooking time:

- size
- weight
- thickness of foods
- temperature
- density
- elevation
- degree of doneness desired
- previous condition of the food (fresh, pre-blanching or frozen)

## COOKING IN SOLID PANS

<b>Eggs</b> Scrambled	10 – 12	8 Doz.
<b>Rice</b> Long Grain (Cover with 4 cups water per pound.)	25	2 Lb. (.9 kg)
<b>Pasta</b> (Place perforated pan inside solid pan, cover pasta with cold water) Spaghetti, Regular / Vermicelli Macaroni, Shells/Elbows Noodles, 1/2" (1.3 cm) wide Lasagna Noodles	12 – 15 15 – 18 12 – 15 15 – 18	
<b>Frozen Casseroles</b> Lasagna	35	Full Pan
<b>Meat Loaf</b> 3-5 pound (1.4-2.3 kg) each	40	15 Lb. (6.8kg)
<b>Beef</b> Ground Chuck Sliced as Purchased	20 – 25 35 – 40	10 Lb. (4.5 kg) 10 Lb. (4.5 kg)
<b>Seafood</b> Shrimp, Frozen, 10 per pound	5	4 Lb. (1.8 kg)
<b>Vegetables</b> Beans Baked Refried	9 9	10 Lb. (4.5 kg) Can 10 Lb. (4.5 kg) Can
<b>Canned Vegetables</b>	6	10 Lb. (4.5 kg) Can
<b>Prunes</b> Dried	12 – 15	

## COOKING IN PERFORATED PANS

<b>Seafood</b>		
Clams		
Frozen	10 – 12	3 Doz.
Fresh, Cherrystone	5 – 6	3 Doz.
King Crab, Frozen		
Claws	4	2 <sup>1</sup> / <sub>2</sub> Lb. (1.1 kg)
Legs	4 – 6	4 <sup>1</sup> / <sub>2</sub> Lb. (2 kg)
Lobster Tail, Frozen	6	10 Lb. (4.5 kg)
Lobster Live, 10-12" (25.4-30.5 cm)	5	4 Per Pan
Salmon Fillets Frozen, 8 oz (227 g) each	5	7 <sup>1</sup> / <sub>2</sub> Lb. (3.4 kg)
Scallops, Fresh	4	3 Lb. (1.4 kg)
Scrod Fillets, Fresh	3 – 5	4 Lb. (1.8 kg)
<b>Vegetables</b>		
Asparagus Spears		
Frozen	10 – 12	3 Doz.
Fresh	5	5 Lb. (2.3 kg)
Beans		
Green, 2" (5 cm) Cut, Frozen / Fresh	6	5 Lb. (2.3 kg)
Lima, Frozen	8	5 Lb. (2.3 kg)
Baby Lima, Frozen	5	5 Lb. (2.3 kg)
Brussel Sprouts, Frozen	6	5 Lb. (2.3 kg)
Broccoli		
Spears, Frozen	8	4 Lb. (1.8 kg)
Spears, Fresh	6	5 Lb. (2.3 kg)
Flowerettes, Frozen	6	5 Lb. (2.3 kg)
Cabbage, Fresh, 1/6 Cut	8	5 Lb. (2.3 kg)
Carrots		
Baby Whole, Frozen	8	7 Lb. (3.2 kg)
Crinkle Cut, Frozen	7 – 8	4 Lb. (1.8 kg)
Sliced, Fresh	11	9 Lb. (4 kg)
Cauliflower, Flowerettes		
Frozen	6	4 Lb. (1.8 kg)
Fresh	7 – 8	5 Lb. (2.3 kg)
Celery, 1" (2.5 cm) Diagonal Cut	7	5 Lb. (2.3 kg)
Corn		
Yellow Whole Kernel, Frozen	5	5 Lb. (2.3 kg)
Cobbettes, Frozen	8	27 Ears
	16 – 18	80 Ears
Corn-On-Cob, Fresh	10 – 12	18 Ears
	16 – 18	54 Ears
Peas, Green	6	5 Lb. (2.3 kg)
Potatoes, Whole Russet	55	40 Lb. (18 kg)
Spinach		
Chopped, Frozen	17	6 Lb. (2.7 kg)
Defrosted	5	6 Lb. (2.7 kg)
Fresh Cut	3	2 Lb. (.9 kg)
Squash, Acorn Halves	25	10 Halves
Zucchini, Slices	8	10 Lb. (4.5 kg)
Frozen Mixed Vegetables	6 – 7	5 Lb. (2.3 kg)
		<b>(Continue...)</b>

**COOKING IN PERFORATED PANS (CONT'D)**

<b>Fruit</b> Grapefruit, Oranges, Blanch for Peeling Pineapple, Whole for Cutting	3 4	
<b>Eggs</b> Hard Cooked Soft Cooked Soft Yoke for Caesar Salad	15 9 – 10 6 – 8	4 Doz. 4 Doz. 4 Doz.
<b>Chicken</b> Breasts, Legs, Thighs	20	15 Lb. (6.8 kg)
<b>Turkey, Frozen</b> Breasts (2) Cut Lengthwise	90 55	6-7 Lb. (2.7-3.2 kg) Each 20-25 Lb. (9-11.3 kg)
<b>Corned Beef</b>	40 – 75	6-8 Lb. (2.7-3.6 kg)
<b>Hot Dogs or Wieners</b>	3	80-100 Count

# MAINTENANCE

**WARNING:** THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM. STAY CLEAR WHEN OPENING DOOR.

## REMOVAL OF LIME SCALE DEPOSITS

Steamers equipped with a Delime Generator Light.

- Steamer should be delimed at a convenient time after the Delime Generator Light comes on.

Steamers without a Delime Generator Light.

- Steamer should be delimed once a month, or more often if necessary, if a build-up of lime scale deposits is present.

## Deliming and Cleaning Steamer

Use the CLR Treatment Kit available from your Hobart-authorized service office.

The following instructions only apply when using the CLR Treatment Kit to delime the steam generator. Instructions are also available when you purchase the CLR Treatment Kit.

**WARNING:** READ AND FOLLOW THE INSTRUCTIONS ON THE CLR BOTTLE. USE PLASTIC OR RUBBER GLOVES TO AVOID SKIN CONTACT. IF CLR LIQUID COMES IN CONTACT WITH THE SKIN, RINSE WITH CLEAN WATER.

**STEP 1.** Turn the main power switch OFF to drain the steam generator. Set the cooking timer to zero.

If there is a Delime Generator Light, turn the main power switch to DELIME.

**STEP 2.** If the Deliming Plug is inside the cooking compartment (Fig. 4), unscrew the plug so the hole points upwards.

**ALTERNATE STEP 2.** If the Deliming Plug is outside on the left side panel (Fig. 5), remove the top plug and turn the main power switch ON.

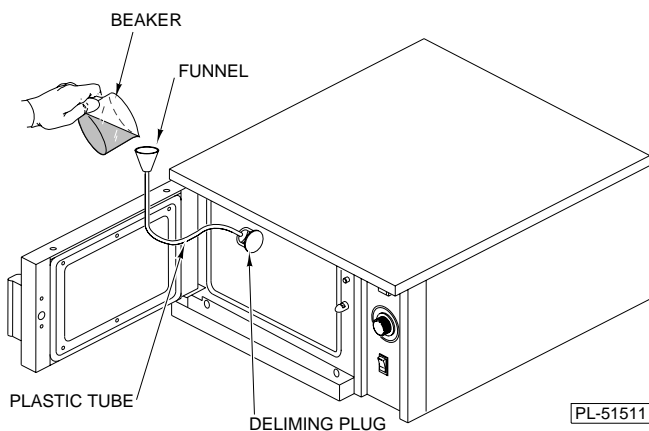


Fig. 4

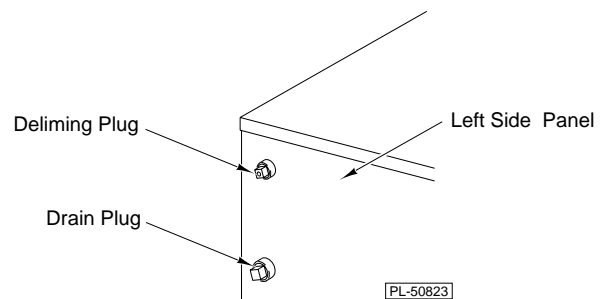


Fig. 5

# TROUBLESHOOTING HSF3 STEAMER

SYMPTOM	POSSIBLE CAUSE
Compartment leaks water around door.	<ol style="list-style-type: none"> <li>1. Unit not level.</li> <li>2. Drain line obstructed or not to an open gap drain.</li> </ol>
Cold water condenser not operating properly.	<ol style="list-style-type: none"> <li>1. Lack of water supply.</li> </ol>
Steam leaks around door.	<ol style="list-style-type: none"> <li>1. Worn gasket.</li> <li>2. Door not adjusted.</li> <li>3. Drain line obstructed or not to an open gap drain.</li> </ol>
Unit will not heat.	<ol style="list-style-type: none"> <li>1. Check voltage supply.</li> <li>2. Boiler not filled.</li> <li>3. Contact Hobart Service.</li> </ol>
Unit leaks water.	<ol style="list-style-type: none"> <li>1. Loose water, steam or drains.</li> </ol>
Boiler does not fill.	<ol style="list-style-type: none"> <li>1. Water supply off.</li> <li>2. Contact Hobart Service.</li> </ol>
Water running out of drain during fill or when the power switch 1S is off.	<ol style="list-style-type: none"> <li>1. 1SOL stuck open.</li> <li>2. 2SOL stuck open.</li> <li>3. Both.</li> </ol>

**NOTE:**

If symptom(s) persists after possible causes have been checked, contact your local Hobart Service Office.

**STEP 3.** Insert the plastic tube in the delimiting port. Connect the funnel to the other end of the tube. Pour 28 fl.oz. of CLR liquid into the generator slowly to avoid spillage. Remove tube and funnel. Thoroughly rinse the tube, funnel, and beaker before storing or disposing. Replace delimiting plug so it seals tightly.

**STEP 4.** Turn main power switch ON (if not previously done in Alternate Step 2 above). When READY light comes on, wait 1½ hours. Turn main power switch OFF and allow to drain.

**STEP 5.** Turn main power switch ON. When the READY light comes on, turn main power switch OFF to drain. Repeat this step three times to completely flush generator.

**STEP 6.** Clean exterior and interior. Use a mild solution of soap and water. Rinse with clean water. Dry with a soft cloth. Leave compartment door open when not in use.

The steamer is now ready for use or can be turned off for overnight shutdown.

### **COLD WATER CONDENSER**

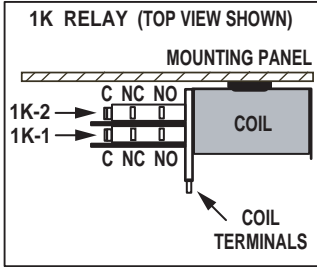
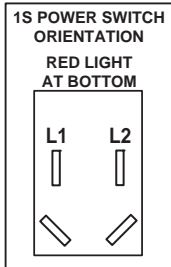
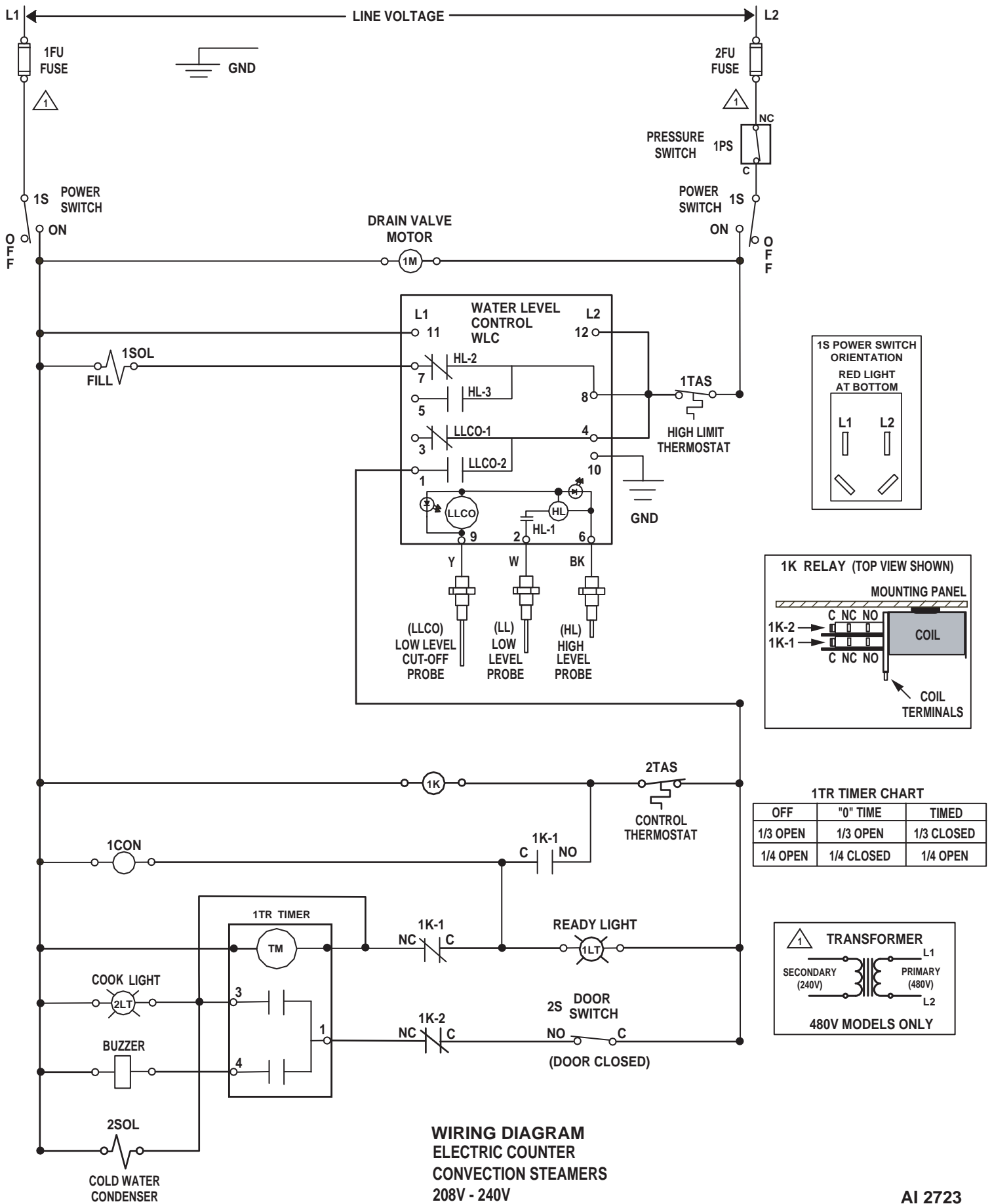
The steamer is equipped with a cold water condenser in the rear of the cooking compartment which helps to condense the steam prior to discharge into the drain.

The steamer freely vents itself by the negative pressure created by the condensate water drainage. This negative pressure prevents steam leakage around the door gasket and helps draw the steam through the cooking compartment.

Steam leakage at the door may indicate a plugged or improperly installed drain.

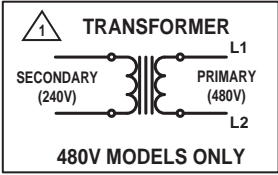
### **SERVICE**

Contact your local Hobart-authorized service office for any repairs or adjustments needed on this equipment.



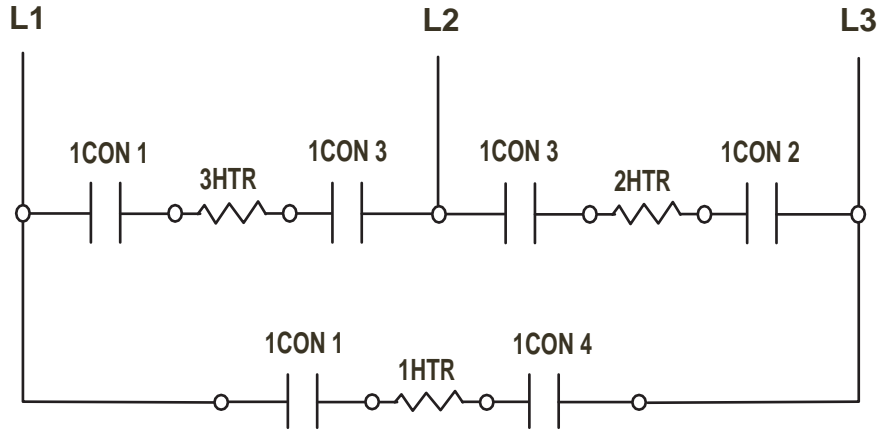
**1TR TIMER CHART**

OFF	"0" TIME	TIMED
1/3 OPEN	1/3 OPEN	1/3 CLOSED
1/4 OPEN	1/4 CLOSED	1/4 OPEN

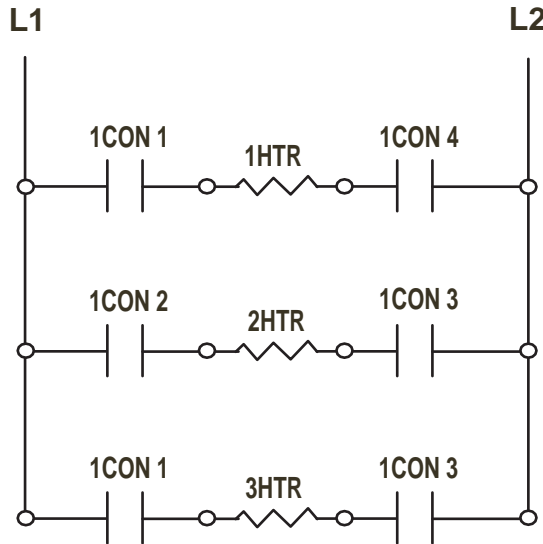




### HEATING ELEMENT - 208/240V 3PHASE

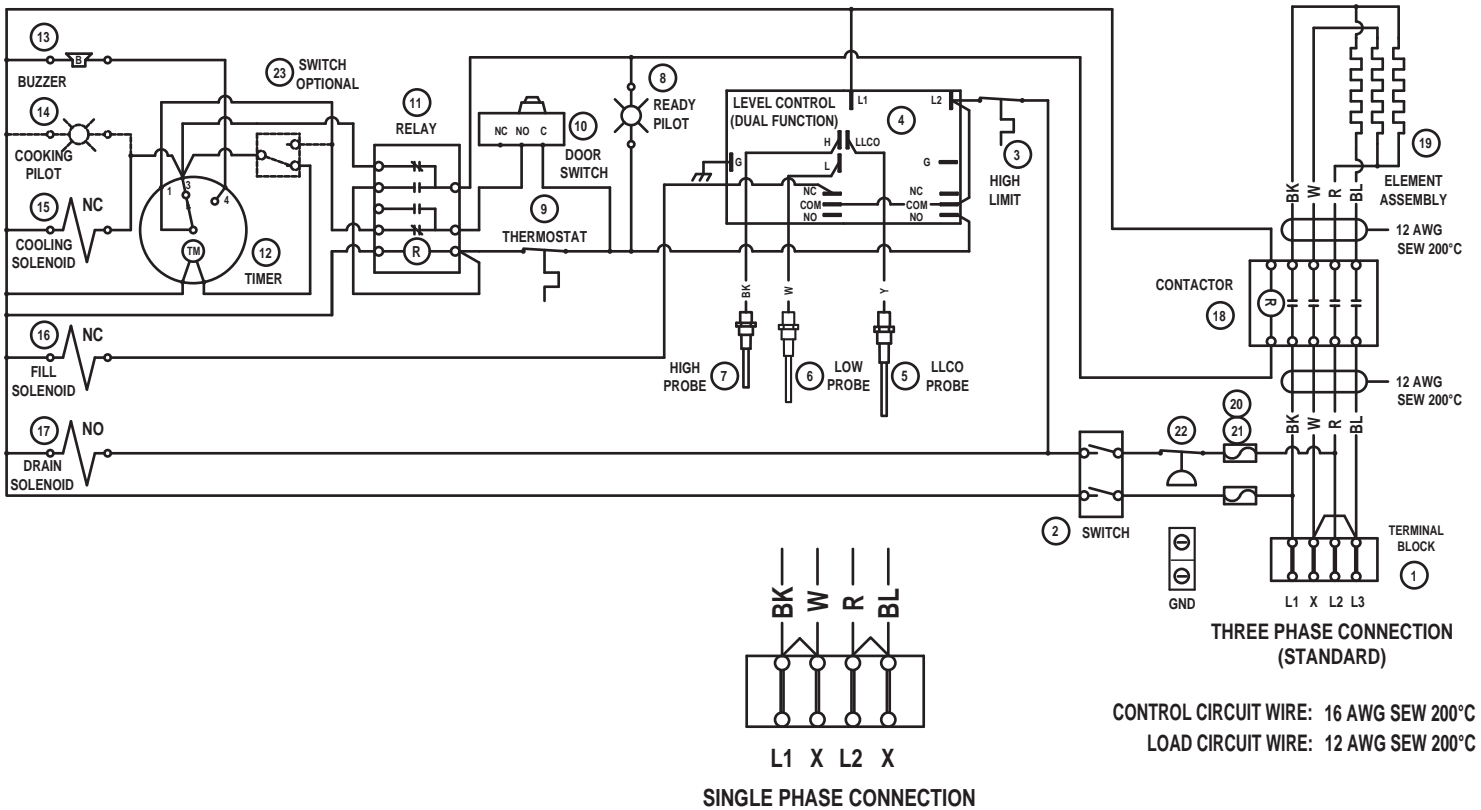


### HEATING ELEMENT - 208/240V 1PHASE



**WIRING DIAGRAM  
ELECTRIC COUNTER  
CONVECTION STEAMERS  
208V - 240V**

AI 2724



ITM	DESCRIPTION	QTY
*1A	TERMINAL BLOCK (BLK), 7.5/10kW	4
*1B	TERMINAL BLOCK END (BLK), 7.5/10kW	1
2	SWITCH, ON	1
3	THERMOSTAT, HIGH LIMIT SAFETY	1
4	LEVEL CONTROL, 10K OHM	1
5	PROBE, LOW LEVEL CUT-OFF	1
6	PROBE, LOW LEVEL	1
7	PROBE, HIGH LEVEL	1
8	READY PILOT, GREEN (HSF3, 4, 5)	1
9	THERMOSTAT, OPERATING	1
10	DOOR SWITCH	1
11	RELAY, DPDT	1
12	TIMER	1
13	BUZZER	1
14	COOKING PILOT, RED (HSF3, 4, 5 ONLY)	1
15	COOLING SOLENOID VALVE 7.5KW	1
16	FILL SOLENOID VALVE	1

ITM	DESCRIPTION	QTY			
17	BLOW-DOWN SOLENOID VALVE	1			
18	CONTACTOR, 208V-240V	1			
*19	ELEMENT ASSEMBLY	1			
208	Volts	kW	Amperes		
			1 Phase	3 Phase	
	7.5	36.1	20.9		
	10	48.1	27.8		
	15	72.2	41.6		
	240	Volts	kW	Amperes	
1 Phase				3 Phase	
7.5		31.3	18.1		
10	41.7	24.1			
15	62.5	36.2			
*20	FUSE, 2A, 250V	2			
*21	FUSE HOLDER	2			
22	PRESSURE SWITCH, 5PSI	1			
*23	CONTINUOUS COOKING SWITCH, OPTIONAL	1			

\* SELECT AS REQUIRED FOR VOLTAGE, KW OR MODEL

DERIVED FROM: 3E-75110 REV. 2  
3E-75111 REV. 2

HSF3 CONVECTION STEAMER  
ELECTRICAL WIRING DIAGRAM  
208-240/60/3-1

AI 2722



# CATALOG OF

## REPLACEMENT PARTS



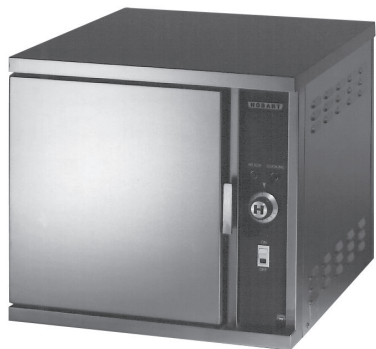
### ELECTRIC COUNTER CONVECTION STEAMER HSF3, 4, & 5

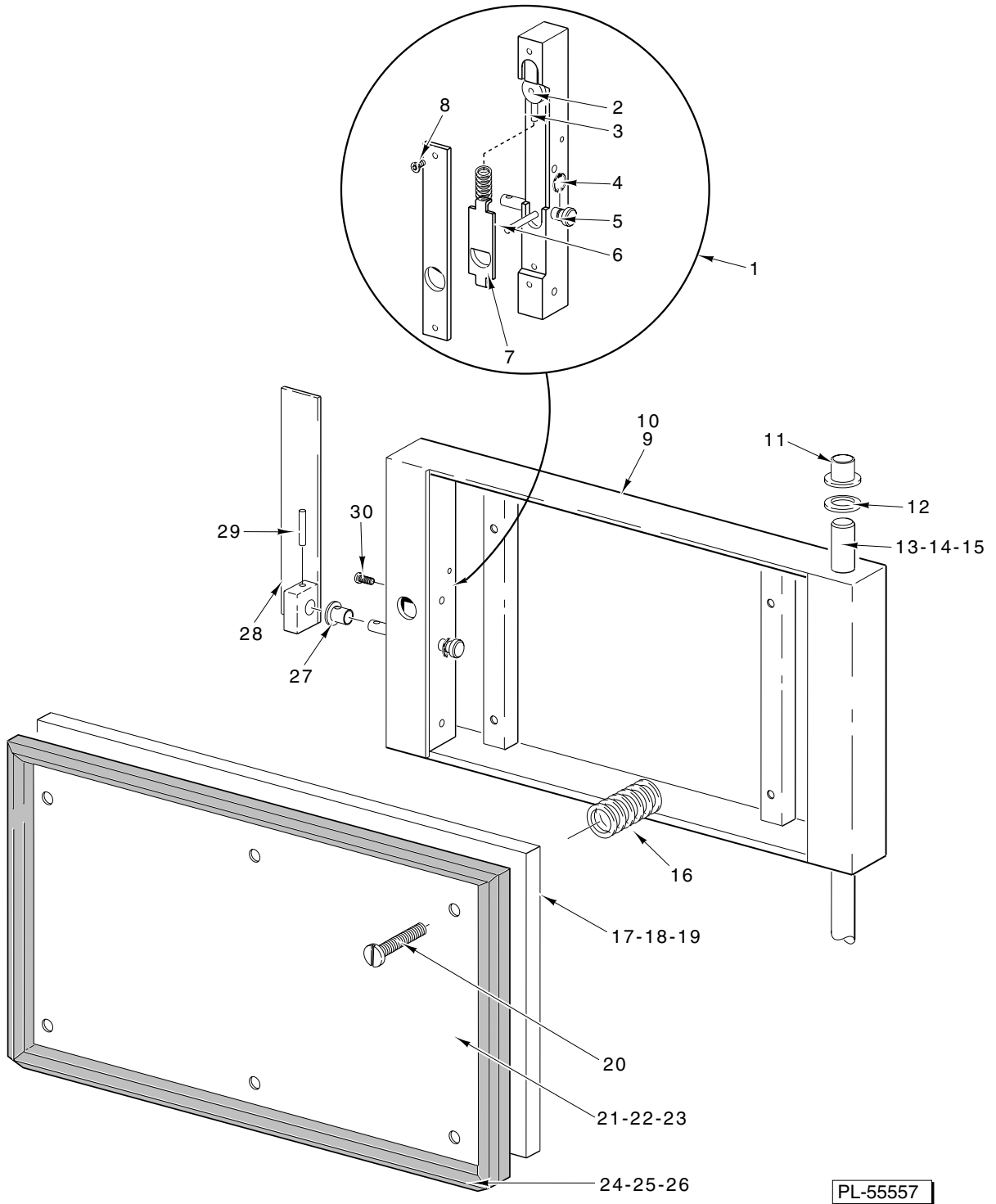


ML-52400	HSF3	7.5 kW
ML-52401	HSF3	10.0 kW
ML-52402	HSF4	10.0 kW
ML-52403	HSF5	15.0 kW

**PRIOR MLS COVERED:**

ML-52804	HSF3	7.5 kW
ML-52805	HSF3	10.0 kW
ML-52819	HSF4	10.0 kW
ML-52821	HSF5	15.0 kW



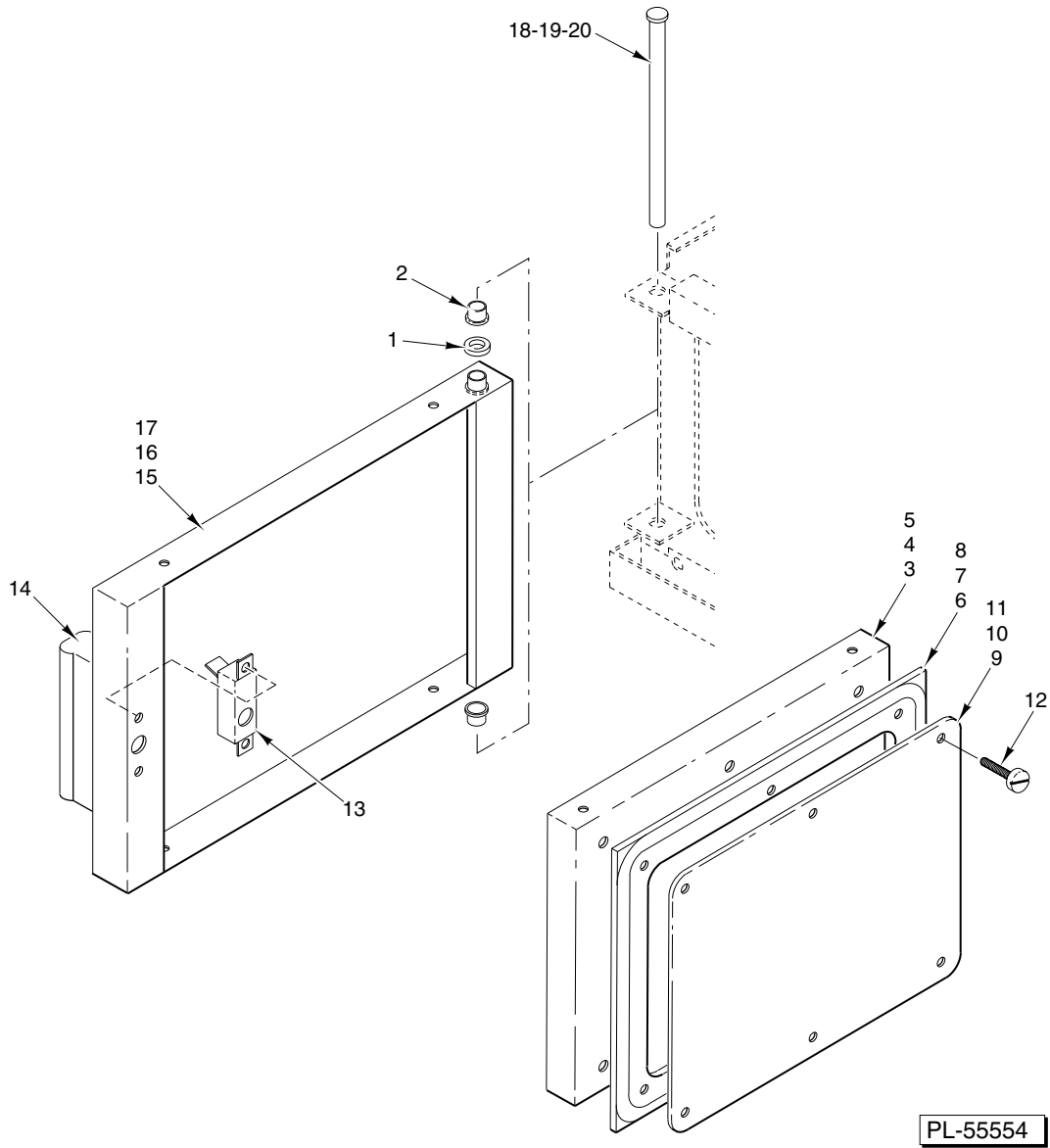


**DOOR  
(PREVIOUS CONSTRUCTION)**

PULL HANDLE	
MODEL	ML
HSF3	52804 & 52805
HSF4	52818 & 52819
HSF5	52820 & 52821

**DOOR  
(PREVIOUS CONSTRUCTION)**

ILLUS. PL-55557	PART NO.	NAME OF PART	AMT.
1	00-836976	Door Latch Assy. (Incls. Items 2 thru 8 ) .....	1
2	00-840489	Pin – Lock .....	1
3	00-840487	Pin – Spring Tension .....	1
4	00-840484	Retaining Ring .....	1
5	00-840481	Pin – Latch .....	1
6	00-840500	Pin – Spring Tension .....	1
7	00-840480	Locking Device .....	1
8	00-840483	Plate – Enclosure .....	1
9	00-840477	Panel – Door (HSF3) .....	1
10	00-843842	Panel – Door (HSF4 or HSF5) .....	1
11	00-840479	Bushing – Bronze .....	2
12	00-840493	Bushing – Bronze .....	1
13	00-840491	Rod – Hinge (HSF3) .....	1
14	00-843850	Rod – Hinge (HSF4) .....	1
15	00-843851	Rod – Hinge (HSF5) .....	1
16	00-836975	Spring – Compression .....	6
17	00-836974	Plate – Mounting (HSF3) .....	1
18	00-843844	Plate – Mounting (HSF4) .....	1
19	00-843845	Plate – Mounting (HSF5) .....	1
20	SC-120-81	Mach. Screw 1/4-20 x 1 1/2 Bndg. Hd. ....	AR
21	00-836973	Plate – Gasket (HSF3) .....	1
22	00-843848	Plate – Gasket (HSF4) .....	1
23	00-843849	Plate – Gasket (HSF5) .....	1
24	00-836919	Gasket – Door (HSF3) .....	1
25	00-843846	Gasket – Door (HSF4) .....	1
26	00-843847	Gasket – Door (HSF5) .....	1
27	00-840479	Bushing – Bronze .....	1
28	00-840485	Handle – Door .....	1
29	RP-002-13	Roll Pin .....	1
30	SC-115-42	Mach. Screw 10-32 x 1 Truss Hd. ....	2
	00-840492	Door Assy. (HSF3) .....	1
	00-843852	Door Assy. (HSF4) .....	1
	00-843853	Door Assy. (HSF5) .....	1

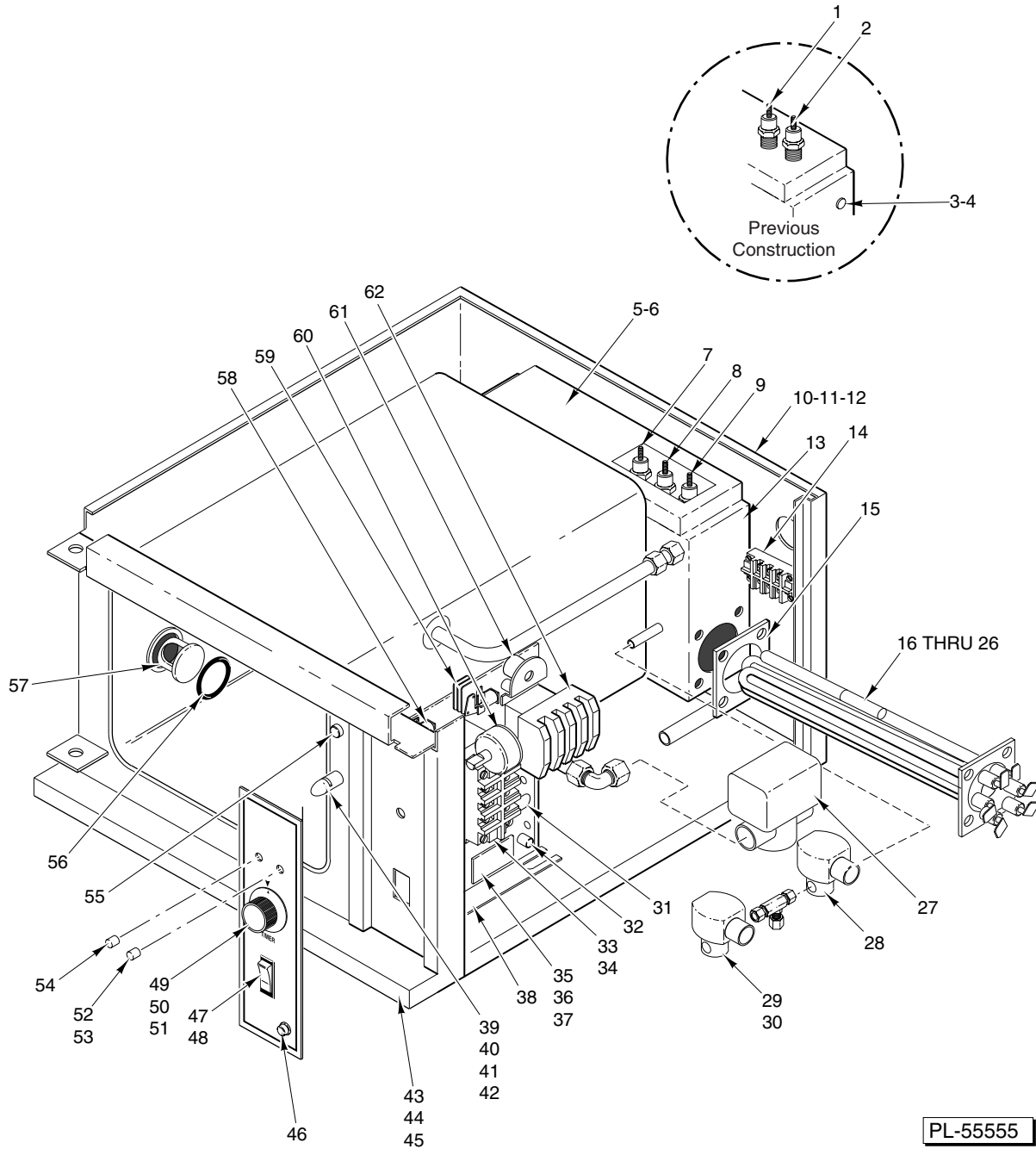


**DOOR  
(CURRENT CONSTRUCTION)**

SLIDE HANDLE	
MODEL	ML
HSF3	52400 & 52401
HSF4	52402
HSF5	52403
HSF90	52461

**DOOR  
(CURRENT CONSTRUCTION)**

ILLUS. PL-55554	PART NO.	NAME OF PART	AMT.
1	00-850447	Spacer .....	2
2	00-840493	Bushing – Bronze .....	4
3	00-844195	Panel – Door (HSF3) .....	1
4	00-845587	Panel – Door (HSF4) .....	1
5	00-845588	Panel – Door (HSF5) .....	1
6	00-844196	Gasket – Door (HSF3) .....	1
7	00-844384	Gasket – Door (HSF4) .....	1
8	00-844385	Gasket – Door (HSF5) .....	1
9	00-851224	Plate – Gasket (HSF3) .....	1
10	00-851417	Plate – Gasket (HSF4) .....	1
11	00-851418	Plate – Gasket (HSF5) .....	1
12	00-844453	Screw 10-32 x 1/2 Dimple Hd. ....	AR
13	00-844194	Latch Assy. ....	1
14	00-844193	Handle – Door .....	1
15	00-844192	Panel – Door (HSF3) .....	1
16	00-845585	Panel – Door (HSF4) .....	1
17	00-845586	Panel – Door (HSF5) .....	1
18	00-850448	Rod – Hinge (HSF3) .....	1
19	00-851411	Rod – Hinge (HSF4) .....	1
20	00-851004	Rod – Hinge (HSF5) .....	1
	00-844191	Door Assy. (HSF3) (Incls. Items 2, 3, 6, 9, 13, 14, & 15) .....	1
	00-845583	Door Assy. (HSF4) (Incls. Items 2, 4, 7, 10, 13, 14, & 16) .....	1
	00-845584	Door Assy. (HSF5) (Incls. Items 2, 5, 8, 11, 13, 14, & 17) .....	1



**GENERAL ASSEMBLY**

ILLUS. PL-55555	PART NO.	NAME OF PART	AMT.
1	00-844157	Probe – Low Level .....	1
2	00-844156	Probe – High Level .....	1
3	FP-028-11	Plug – Drain (Top Position) .....	1
4	00-843805	Plug – Drain (Bottom Position) .....	1
5	00-843809	Gasket – Tank .....	1
*6	00-850484	Cover – Tank .....	1
*7	00-850482	Probe – Low Level Cut-Off .....	1
*8	00-850483	Probe – Low Level .....	1



## GENERAL ASSEMBLY (Cont.)

ILLUS. PL-55555	PART NO.	NAME OF PART	AMT.
*9	00-844156	Probe – High Level .....	1
10	00-850332	Panel – End (HSF3) .....	1
11	00-850333	Panel – End (HSF4) .....	1
12	00-850334	Panel – End (HSF5) .....	1
13	00-854312	Tank – Steam Generator .....	1
14	00-840511	Terminal Block Assy. ....	1
15	00-836926	Gasket – Element .....	1
16	00-836927	Element Assy. (208 V., 7.5 kW) (HSF3) .....	1
17	00-836928	Element Assy. (240 V., 7.5 kW) (HSF3) .....	1
18	00-836929	Element Assy. (480 V., 7.5 kW) (HSF3) .....	1
19	00-843821	Element Assy. (208 V., 10.0 kW) (HSF3 or 4) .....	1
20	00-843822	Element Assy. (240 V., 10.0 kW) (ML-52805 & ML-52819) .....	1
21	00-851408	Element Assy. (240 V., 10.0 kW) (ML-52401 & ML-52402) .....	1
22	00-843823	Element Assy. (480 V., 10.0 kW) (ML-52805 & ML-52819) .....	1
23	00-851409	Element Assy. (480 V., 10.0 kW) (ML-52401 & ML-52402) .....	1
24	00-843937	Element Assy. (208 V., 15.0 kW) (HSF5) .....	1
25	00-843938	Element Assy. (240 V., 15.0 kW) (HSF5) .....	1
26	00-843939	Element Assy. (480 V., 15.0 kW) (HSF5) .....	1
27	00-843804	Solenoid – Blowdown .....	1
28	00-853340	Solenoid – Fill .....	1
29	00-853340	Solenoid – Cooling (HSF3 & 4) .....	1
30	00-843944	Solenoid – Cooling (HSF5) .....	1
31	00-850429-00001	Thermostat – High Limit .....	1
32	00-881973	Thermostat .....	1
33	00-843818	Control – Level (2 Probe, Mechanical) .....	1
*34	00-850481	Control – Level (3 Probe, Solid State) .....	1
35	00-844391	Transformer – Delime (208/240 V.) .....	1
36	00-881978	Transformer (480 V.) .....	1
37	00-355926	Circuit Board – Delime .....	1
38	00-851407	Plate – Component Mounting .....	1
39	00-840496	Striker .....	1
40	WS-030-38	Washer 1/2 (SST) .....	1
41	WL-006-36	Lockwasher 1/2 (SST) .....	1
42	NS-015-16	Nut 1/4-20 Hex (SST) .....	1
43	00-843854	Trough – Perforated (ML-52819) .....	1
44	00-843855	Trough – Perforated (ML-52821) .....	1
45	00-840495	Trough – Perforated (ML-52805, ML-52400, ML-52401, ML-52402, & ML-52403) .....	1
46	00-844388	Light – Pilot, Delime Generator (Amber) .....	1
47	00-836920	Switch – On/Off .....	1
48	00-844422	Switch – On/Off/Delime .....	1
49	00-843781-00001	Knob – Timer (60 Hz.) (ML-52804, ML-52805, ML-52819, & ML-52821) .....	1
50	00-843781-00002	Knob – Timer (50 Hz.) (ML-52804, ML-52805, ML-52819, & ML-52821) .....	1
51	00-843781-00003	Knob – Timer (ML-52400, ML-52401, ML-52402, & ML-52403) .....	1
52	00-843808	Light – Pilot (Red) (ML-52804, ML-52805, ML-52819, & ML-52821) .....	1
53	00-844367-00007	Light – Pilot (Red) (ML-52400, ML-52401, ML-52402, & ML-52403) .....	1
54	00-843807	Light – Pilot (Green) .....	1
55	00-842049	Switch – Door .....	1
56	00-844201	O-Ring .....	1
57	00-850041	Descaling Assy. ....	1
58	00-843812	Relay – Single .....	1
59	00-843813	Relay – Double .....	1
60	00-411690-00002	Timer .....	1
61	00-851768	Buzzer .....	1
62	00-881975	Contactactor .....	2
	00-840499	Rack – Pan (HSF3) .....	1
	00-843859	Rack – Pan (HSF4) .....	1
	00-843860	Rack – Pan (HSF5) .....	1
	00-840494	Screen – Drain Comp. ....	1
	00-844160	Strainer – Water .....	1
	00-850529	Kit – Conversion (Incls. Items 5, 6, 7, 8, 9, 31, & 34) .....	1

\*Used On Units With Beginning Serial Numbers of:

HSF3 - AP1007104-9Q-4565

HSF4 - AP1007141-9Q-4615

HSF5 - AP1007555-11Q-5522



# Online Parts Catalog

*Note: It is helpful, but not essential to know the ML (Material List) Number of the equipment for which a part is needed*

**How Do I Find An ML Number?**

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.

<b>HOBART</b> CORPORATION		MODEL	ML
COMMERCIAL DISHWASHER TROY, OHIO			
LISTED 756A C	UL	US	NSF
VOLTS		DATE CODE:	
HZ	PH	AMP	
749901 MADE IN U.S.A.			

- Section 1 – If Equipment ML Number is known
- Section 2 – If Equipment ML Number is not known



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### Hobart Service

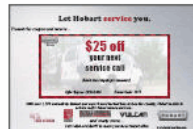
We're there for you, anytime you need us. 24x7.



We're within 50 miles of 95% of our service customers. Only Hobart can provide such blanket coverage because we're the premier equipment manufacturer with nearly 200 offices and 1,700

### Hobart Service News & Offers

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select  
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### National Parts and Accessories Program

#### Hobart SmartParts® System

The [Hobart SmartParts® System](#) is an interactive parts catalog system. By entering information from your equipment's data plate, you can be assured that you are accessing the



#### Not Sure How to Use SmartParts™?

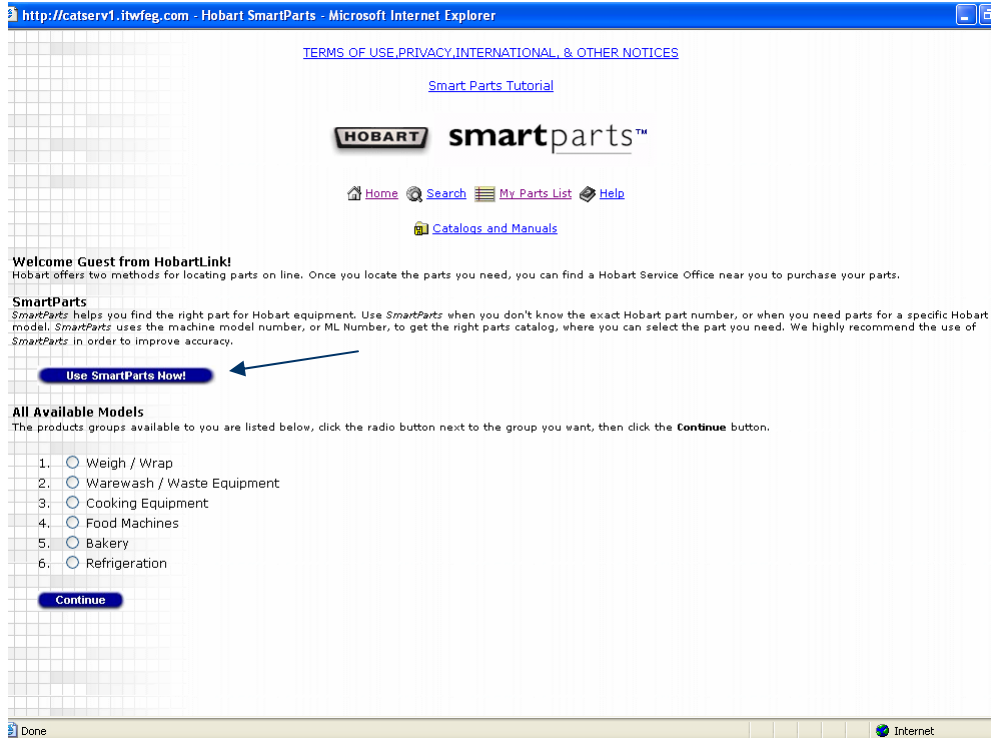
It's easy! Just go through the [Hobart SmartParts™ Online Tutorial](#) and you'll be a parts pro in no time!

#### Hobart Parts QuickLinks

- ▶ [Hobart SmartParts® System](#)
- ▶ [Parts Catalogs](#)

Next  
select  
SMARTPARTS

Web Browser Pop-up blocker must be turned off for this site in order for SmartParts to operate



*This is SmartParts home page*

***If the ML Number of the Equipment is known, select Use SmartParts Now***

*(We'll explain what to do if the ML number of the Equipment is not known in Section 2)*

## SmartParts

### Enter Your ML Number

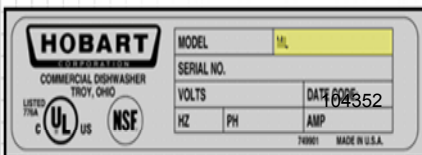
Enter your full or partial ML Number in the field provided, then click the **Search SmartParts!** button.

ML-  **Search Smart Parts**

*Enter the ML number and click on Search SmartParts*

### How Do I Find An ML Number?

The ML Number is found on the machine dataplate. The dataplate resembles the sample below, and is generally located on the back or side of a machine.



**For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher**

**The ML number of this dishwasher is 104352**

# Hobart Parts Web

## SmartParts

SmartParts results for **104352** (listed by product group):

### Warewash / Waste Equipment

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 130016, 130017, 130018, 130019)

Continue

Go Back

*Click on the Radio button to select the Parts Catalog*

*Then click on Continue*

## Assemblies Available

LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)

Click the radio button next to the assembly you want, then click the **Continue** button.

Continue

Go Back

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL CONTROL DRAWER (LX SERIES)
- ELECTRICAL CONTROL DRAWER (LXi SERIES)
- DISPLAY
- WASH ARM ASSEMBLY (LX18 SERIES)
- WASH ARM ASSEMBLY (LX30/40, LXG, LXi, & LXiG SERIES)
- WASH PIPE ASSEMBLY
- 50 HZ., 60 HZ. PUMP AND MOTOR ASSEMBLY (INGERSOLL OR CRANE)

*The Water Pressure Gauge is on the Base Assembly*

*Select Base Assembly*

*Then click on Continue*

# Parts List

## BASE ASSEMBLY

Select an appropriate figure size

Change To:

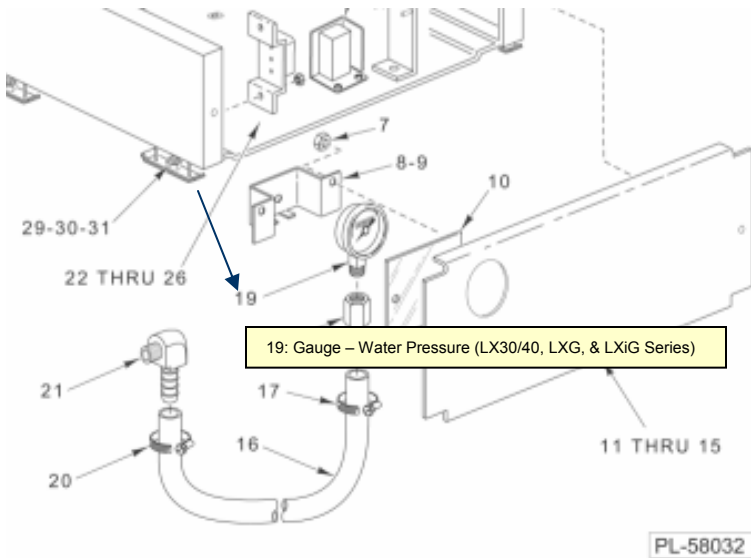
Different Assembly

Different Product

To add an item to your parts list, click the **Add** button next to the item. To see an exploded view, click on the view figure buttons.

View Figure: @ 25% @ 50% @ 75% @ 100% ←

Add	Item	Part No.	Part Description	Qty Used On Assembly
<a href="#">Add</a>	1	00-328634	Track Assy. (RH)	1
<a href="#">Add</a>	2	NS-015-01	Nut 1/4-20 Hex (SST)	8
<a href="#">Add</a>	3	WL-006-17	Lockwasher 1/4 Medium	8



BASE ASSEMBLY

Locate the part needed (Water Pressure Gauge) on the drawing

Placing the cursor on the number will display the Description of the Part

Click on the number pointing to the part

<b>Add</b>	15	00-329267	Retainer - Screw #10	AR
<b>Add</b>	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
<b>Add</b>	17	00-528501	Clamp - Hose #4	1
<b>Add</b>	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXi Series)	1
<b>Add</b>	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	1
<b>Add</b>	20	00-528501	Clamp - Hose #4	1
<b>Add</b>	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
<b>Add</b>	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
<b>Add</b>	23	00-918385	Block - Terminal (5 Pole) (Current Construction)	1
<b>Add</b>	24	00-918339	Bracket - Terminal Block (Current Construction)	1
<b>Add</b>	25	NS-031-50	Stop Nut 6-32 Hex (SST)	2
<b>Add</b>	26	NS-031-16	Stop Nut 10-24 Hex Elastic (SST)	2
<b>Add</b>	27	00-475299-00001	Connector Assy. (Previous Construction)	1
<b>Add</b>	28	00-473138	Bracket - Terminal Block (Previous Construction)	1
<b>Add</b>	29	00-241857	Foot - Leveling	4
<b>Add</b>	30	00-329284	Spacer - Leveling Foot (LX18 Series)	4

- *Selecting the part on the figure causes the part to be highlighted on the parts list*
- *Click on the Add button to add the part to the shopping cart*
- *You can add more parts or change the quantity of the parts already in the cart*
- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

### Parts Selected

#### Items Listed for Guest

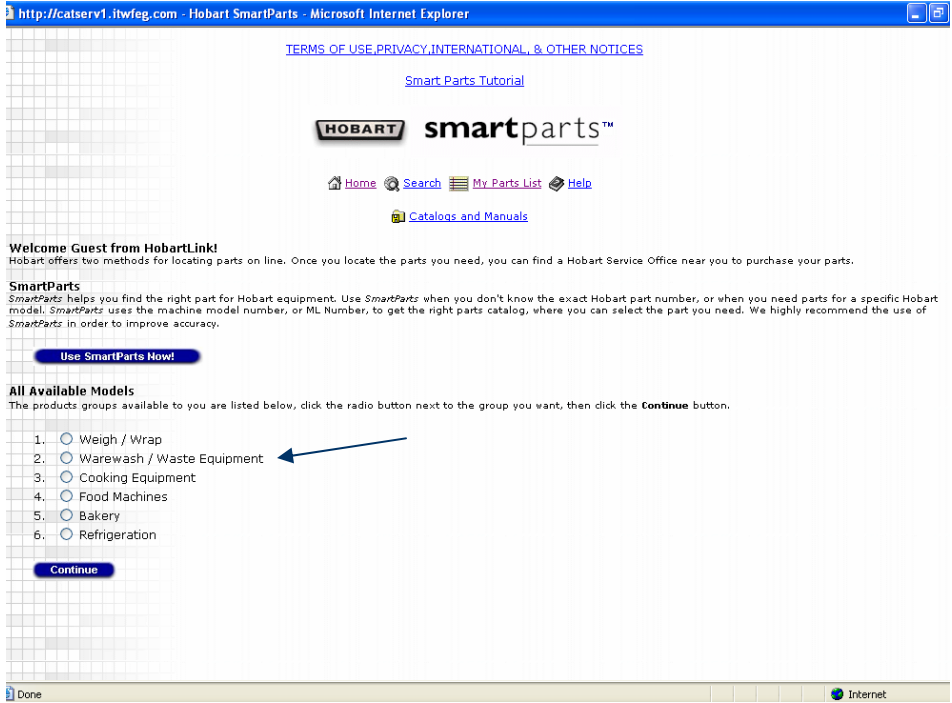
Add More Items From:

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
<input type="button" value="Delete"/>	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXi, & LXiG Series)	<a href="#">BASE ASSEMBLY</a>

Use SMARTPARTS Now





*This (again) is SmartParts home page*

For this example, the part needed is a Water Pressure Gauge used on the LX 30 Undercounter Dishwasher

*If the ML Number of the Equipment is not known, click on the Radio button to select Warewash / Waste Equipment*

*Then click on Continue*

*(Go to Section 1 if you do know the ML number of the Equipment)*

Section 2 – If Equipment ML Number is not known

## Products Available

### Warewash / Waste Equipment

Click the radio button next to the product you want, then click the **Continue** button.

**Continue** **Go Back**

- 1.  Door Type Dishwasher
- 2.  Booster
- 3.  Conveyor Type Dishwasher (C-LINE)
- 4.  Flight Type Dishwasher
- 5.  Miscellaneous Warewash
- 6.  UnderCounter Dishwasher (indicated by a blue arrow)
- 7.  Waste Equipment

**Continue** **Go Back**

*Click on the Radio button to select UnderCounter Dishwasher*

*Then click on Continue*

## Parts Catalogs

### UnderCounter Dishwasher

Click the radio button next to the catalog you want, then click the **Continue** button.

**Continue** **Go Back**

- LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)
- WM Series Dishwashers
- Dishwasher Motor Book (Includes the following Motor Spec /ML numbers - 9257, 6661, 8115, 17829, 18897, 18751, 18931, 18930, 18932, 31219, 31220, 31221, 18491, 17350, 9801, 18603)
- SR24 Series Dishwasher (SR24C - ML-130021, SR24H - ML-130022)
- Fast Food Warewashers

**Continue** **Go Back**

*Click on the Radio button to select LX Series Dishwashers*

*Then click on Continue*

## Assemblies Available

**LX Series Dishwashers (Includes ML numbers 104349, 104350, 104351, 104352, 104353, 104354, 104355, 104356, 110380, 110381, 130016, 130017, 130018, 130019)**

Click the radio button next to the assembly you want, then click the **Continue** button.

**Continue** **Go Back**

- BASE ASSEMBLY
- TANK ASSEMBLY
- DOOR ASSEMBLY
- ELECTRICAL COMPONENTS(LX SERIES)
- ELECTRICAL COMPONENTS (LXi SERIES)
- DISPLAY
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxxg, lxi, & lxiig SERIES)(PREV. CONSTR.)
- WASH AND RINSE ARM ASSEMBLY(lx30/40, lxxg, lxi, & lxiig SERIES)(CURRENT CONSTR.)
- WASH ARM ASSEMBLY(LX18 SERIES)
- WASH PIPE ASSEMBLY (PREVIOUS CONSTRUCTION)
- WASH PIPE ASSEMBLY (CURRENT CONSTRUCTION)

*The Water Pressure Gauge is on the Base Assembly*

*Select Base Assembly*

*Then click on Continue*

# Parts List

## BASE ASSEMBLY

Select an appropriate figure size

Change To:

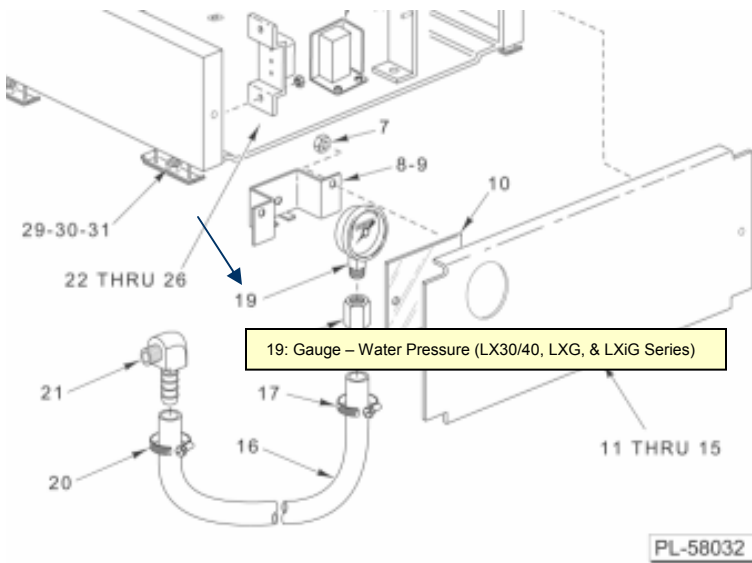
Different Assembly

Different Product

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View Figure: @ 25% @ 50% @ 75% @ 100% ←

Add	Item	Part No.	Part Description	Qty Used On Assembly
Add	1	00-328634	Track Assy. (RH)	1
Add	2	NS-015-01	Nut 1/4-20 Hex (SST)	8
Add	3	WL-006-17	Lockwasher 1/4 Medium	8



## BASE ASSEMBLY

Locate the part needed (Water Pressure Gauge) on the drawing

Placing the cursor on the number will display the Description of the Part

Click on the number pointing to the part

<b>Add</b>	15	00-329267	Retainer - Screw #10	AR
<b>Add</b>	16	00-475060	Hose 1/4 x 12 Pressure Gauge to Fill Valve	1
<b>Add</b>	17	00-528501	Clamp - Hose #4	1
<b>Add</b>	18	FP-088-30	Fitting - Hose Barb (LX30/40, LXG, & LXI Series)	1
<b>Add</b>	19	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	1
<b>Add</b>	20	00-528501	Clamp - Hose #4	1
<b>Add</b>	21	FP-088-29	Fitting - Hose 1/4 Barb x 1/8-27 NPTM	1
<b>Add</b>	22	SC-018-24	Mach. Screw 6-32 x 3/4 Phil. Pan Hd.	2
<b>Add</b>	23	00-918385	Block - Terminal (5 Pole) (Current Construction)	1
<b>Add</b>	24	00-918339	Bracket - Terminal Block (Current Construction)	1
<b>Add</b>	25	NS-031-50	Stop Nut 6-32 Hex (SST)	2
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<b>Add</b>	28	00-473138	Bracket - Terminal Block (Previous Construction)	1
<b>Add</b>	29	00-241857	Foot - Leveling	4
<b>Add</b>	30	00-329284	Spacer - Leveling Foot (LX18 Series)	4

- *Selecting the part on the figure causes the part to be highlighted on the parts list*
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- *When finished, click on the Confirm Parts Selected and then on Print Parts List if you want to print*

## Parts Selected

### Items Listed for Guest

Add More Items From:

**Current Assembly**

**Different Assembly**

**Different Product**

There is 1 item in your parts list:

Delete	Qty. Req.	Part No.	Part Description	Parts List
<b>Delete</b>	<input type="text" value="1"/>	00-918429	Gauge - Water Pressure (LX30/40, LXG, LXI, & LXIG Series)	<a href="#">BASE ASSEMBLY</a>

**Update Quantities**

**Confirm Parts Selected**

Use **SMARTPARTS** Now



## RECOMMENDED SPARE PARTS LIST

### HSF3 STEAMER (208-240/60/3-1) 7.5W

Qty	Part Number	Description
1	836920	Switch
1	842049	Door Switch
1	843813	Relay (240V)
2	411690-2	Timer
1	843812	Relay (110V)
2	853340	Cooling Solenoid
1	836926	Element Gasket
1	881973	Thermostat
3	850429-1	Safety Thermostat
1	836927	Element (208V) (7.5KW)
1	836928	Element (240V) (7.5KW)
1	*853270	Contactora 4 pole 50 Amp
1	881975	Contactora (30AMP)
1	850014	Blowdown Solenoid
1	850481	Level Control
1	855456	Power Switch
1	844391	Delime Transformer
1	355926	Delime PC Board
1	843813	Delime Relay
1	850025	Fuse (3AMP)
1	*853974	Fuse 2.5 Amp
1	844156	High Level Probe (3-11/16")
1	850483	Low Level Probe (4-1/4")
1	843809	Tank Cover Gasket
1	850482	Low Level Cut-Off Probe (5")
1	*854471	Pressure Switch

\*\*Use on units made after the following Serial Numbers AP1033374 (HSF3)