

# **Straight Steam™**

# **USER MANUAL**

**FOR SERVICE CALL 877-749-1893**

Version 1.4

## **SS Model Series**

SS-208-6-1  
SS-240-6-1  
SS-208-8-1  
SS-240-8-1  
SS-208-8-3  
SS-240-8-3  
SS-208-9-3  
SS-240-10-1  
SS-240-10-3  
SS-208-12-3  
SS-240-12-3  
SS-208-14-3  
SS-240-14-3



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**ACS**  
**AMERICAN COOK SYSTEMS** ★

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# Straight Steam™

## INSTALLATION

### Location & Placement

The Straight Steam™ is designed to be placed on a standard, commercial kitchen countertop or on an American Cook System (ACS) stainless steel stand. Check with your local health department, but a hood or vent is usually not required for the Straight Steam™. Therefore, the steamer may be placed anywhere in the kitchen. The equipment shall be installed with adequate back flow protection to comply with applicable federal, state, and local codes.

### Leveling

The Straight Steam™ must be installed in a level condition.

#### Countertop Placement

For countertop placement, adjust the four legs as needed to level the steamer.

#### On a stand

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

### Electrical Supply

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

### Power Requirements

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

### Grounding

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

### In-Field Modifications

Any in-field modifications made without written authorization from the American Cook Systems Engineering Department will void your warranty. Please call 877-749-1893 to reach the ACS Engineering Department.

# Straight Steam™

## OPERATION

### Daily Preparation

Preparing the Straight Steam™ for use each day requires very little time and effort. Simply fill the steam oven with water and pre-heat.

### Filling with Water

At the beginning of each day, pour 3 gallons of ordinary tap water into the bottom of the cooker. Water usage will depend on what products you are cooking and the length of time the door is open. In most cases 3 gallons of water should last several hours or more. Check water levels between batches. Try to avoid low water levels that either cause the Caution Low Water! light and alarm to come on, or allow any part of the bottom to be dry. Repeatedly running out of water over time will shorten the life of the steam oven. If water is added between batches or during a cook cycle, the timer will adjust automatically. If Caution Low Water! light comes on, shut unit off to stop alarm, add 3 gallons of water, wait one minute, turn unit back on and normal cooking will resume.

### Pre-heating

For best results, the steam oven should be pre-heated before starting the first cook cycle of the day. With the water reservoir full and the unit turned on, turn the timer to 5 minutes and the thermostat to 200° F. After 5 minutes, the unit is ready for use.

### Cooking

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

You can check the food at any time during the cook cycle. Just open the door, check the food, and re-close the door. You DO NOT have to turn the unit off.

### Holding

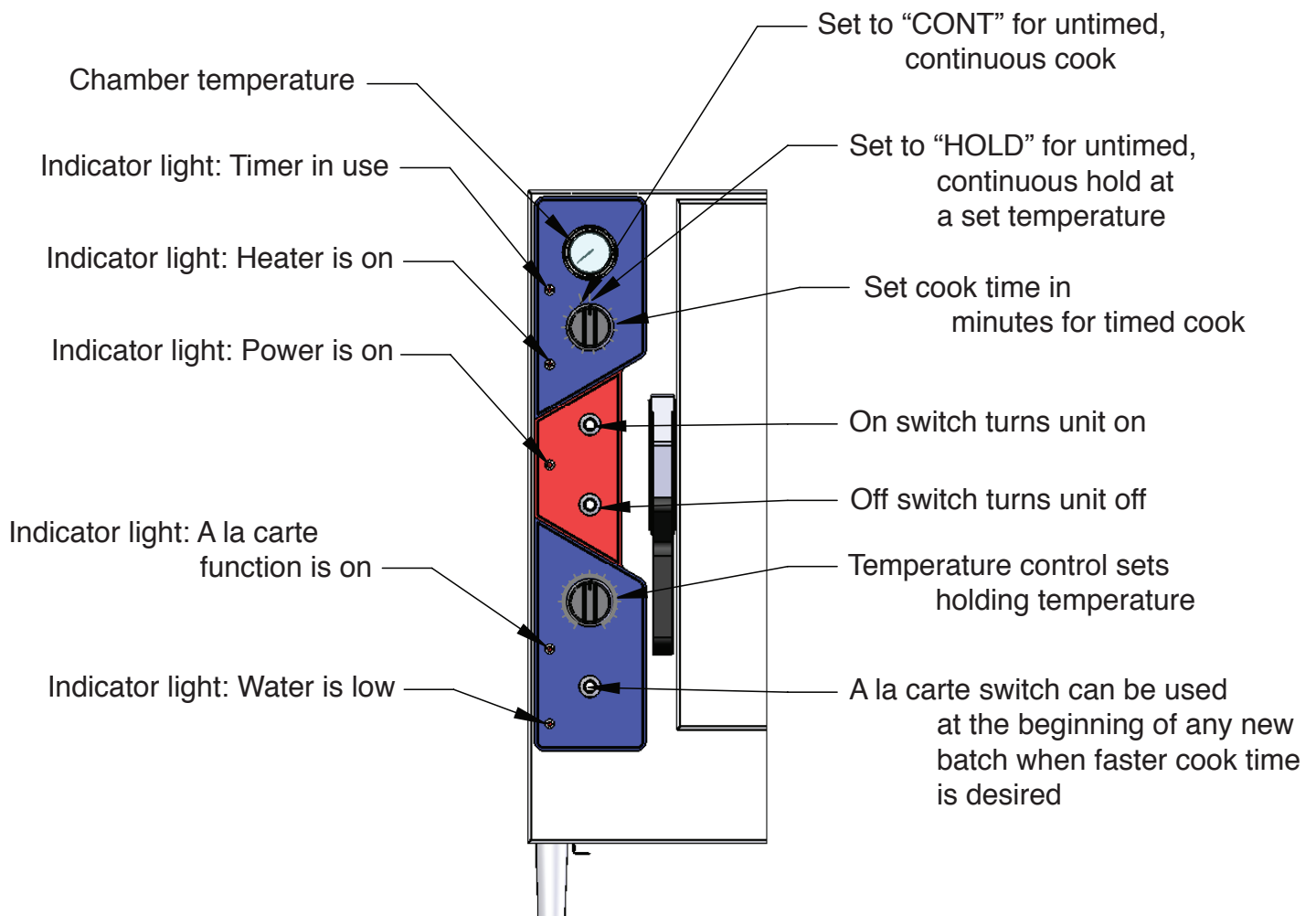
Start and follow pre-heating instructions before holding. To hold food, turn the timer to the HOLD position. The steam oven automatically enters HOLD mode when the cook cycle time expires. However, manual adjustment to the HOLD position is needed to turn off the end-of-cycle buzzer. To prevent the growth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

### Cleaning

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

# Straight Steam™

## PANEL CONTROLS



# Straight Steam™

## COOKING TIPS

For faster cooking in your Straight Steam™, try one or more of the following methods.

### General Cooking Tips

- DO NOT PUT LIDS ON PANS. Using a lid will double or sometimes triple cooking time. The only products you may want to put lids on are soups/sauces and anything desired crunchy.
- USE PERFORATED PANS whenever possible. You can put a solid pan on the rack directly under the food cooking to catch drips.
- If you must use a solid pan, pour 1 cup of water in the pan per pound of food being cooked. This shortens cook times and helps the food cook more evenly.
- Using deeper solid pans will increase time needed to cook by 10-40%. The shallower the pan, the better. For example: 10 pounds of frozen loose corn will take less time if cooked in 2 2.5" pans than 1 4" pan.
- Keep hold temperature dial at 200° F for fastest recovery.

### High Volume

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

### À La Carte

**Frozen vegetables:** Roughly 1 minute per pound and 1 minute per pan, e.g., 15lbs of corn in 3 perforated pans will take approximately 18 minutes to cook.

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

**Rice:** Do not cover. Institutional rice takes about 35 minutes and all others take about 25 minutes. Use 1.8 parts water to 1 part rice, e.g., 5 cups of rice needs 9 cups of water.

**Scrambled Eggs:** Cover the bottom of a solid 4" pan with plastic wrap and fill with eggs. Cook about 25 minutes or until done. Do not stir. Invert the eggs into another solid 4" pan. Hold at 160° F.

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

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

# Straight Steam™

## COOKING TIMES

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

Vegetables	Quantity	Cooking Time	Pan Type
Asparagus, frozen spears	5 lbs	7 minutes	Perforated
Broccoli, frozen spears	10 lbs	12 minutes	Perforated
Broccoli, fresh	10 lbs	15 minutes	Perforated
Carrots, whole baby	5 lbs	8 minutes	Perforated
Cauliflower, florets	8 lbs	10 minutes	Perforated
Corn, 6" cob ears	5.5 lbs	13 minutes	Perforated
Corn, whole kernel	12 lbs	15 minutes	Perforated
Green Beans, frozen	10 lbs	12 minutes	Perforated
Lima Beans, frozen	10 lbs	13 minutes	Perforated
Mixed Vegetables, frozen	5 lbs	7 minutes	Perforated
Peas, frozen	5 lbs	7 minutes	Perforated
<b>Rice</b>			
Sticky, 1:1 Water to Rice	any	25 minutes	2.5" solid
Par Boiled, 2:1 Water to Rice	any	35 minutes	2.5" solid
<b>Seafood</b>			
Shrimp, thawed	16-20 ct	10 minutes	Perforated
Lobster Tail, fresh		11 minutes	Perforated
Lobster, 2 lbs live		9-10 minutes	Perforated
Snow Crab, frozen		7 minutes	Perforated
<b>Meat</b>			
Hamburger Patties, frozen	3 lbs	20 minutes	Perforated
Hot Dogs, Beef, 8 to a lb (240 ct)	30 lbs	20 minutes	Perforated
Hot Dogs, Beef, 4 to a lb (200 ct)	50 lbs	30 minutes	Perforated
<b>Potatoes</b>			
Potatoes, whole 8oz. (100 ct)	10 lbs	45 minutes	Perforated
Potatoes, quartered	8 lbs	16 minutes	Perforated

# Straight Steam™

## WARRANTY

American Cook Systems (ACS) warrants that your Straight Steam electric steam oven will be free of defects in material and workmanship under normal use for a period of two (2) years from the date of shipment from the factory.

During the warranty period, ACS agrees to repair or replace, at it's option, F.O.B. factory, any part which proves to be defective due to defects in material or workmanship, provided the equipment has not been altered in any way, and has been properly installed, maintained, and operated in accordance with the instructions in the Straight Steam User Manual.

During the warranty period, ACS also agrees to pay any factory authorized equipment service agency (within the continental United States and Canada) for reasonable labor required to repair or replace parts due to defects in material or workmanship, provided the service agency has received advance approval from ACS factory service to perform the repair or replacement. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 round trip), but does not include post start-up assistance or training, tightening of loose fittings or external electrical connections, minor adjustments, maintenance or cleaning. ACS will not reimburse the expense of labor required to repair or replace parts after the two year warranty period.

Proper installation is the responsibility of the dealer, owner-user, or installing contractor and is not covered by this warranty. While ACS products are built to comply with applicable standards for manufacturers, including Underwriter's Laboratories (UL) and the National Sanitation Foundation (NSF), it is the responsibility of the owner and installer to comply with any applicable local codes that may exist.

ACS makes no other warranties or guarantees, whether expressed or implied, including any warranties of performance, merchantability, or fitness for any particular purpose. ACS' liability on any claim of any kind, including negligence, with respect to the goods and services covered hereunder, shall in no case exceed the price of the goods and services, or parts thereof, which give rise to the claim. In no event shall ACS be liable for special, incidental, or consequential damages, or damages in the nature of penalties.

This constitutes the entire warranty, which supersedes and excludes all other warranties, whether written, oral or implied.





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