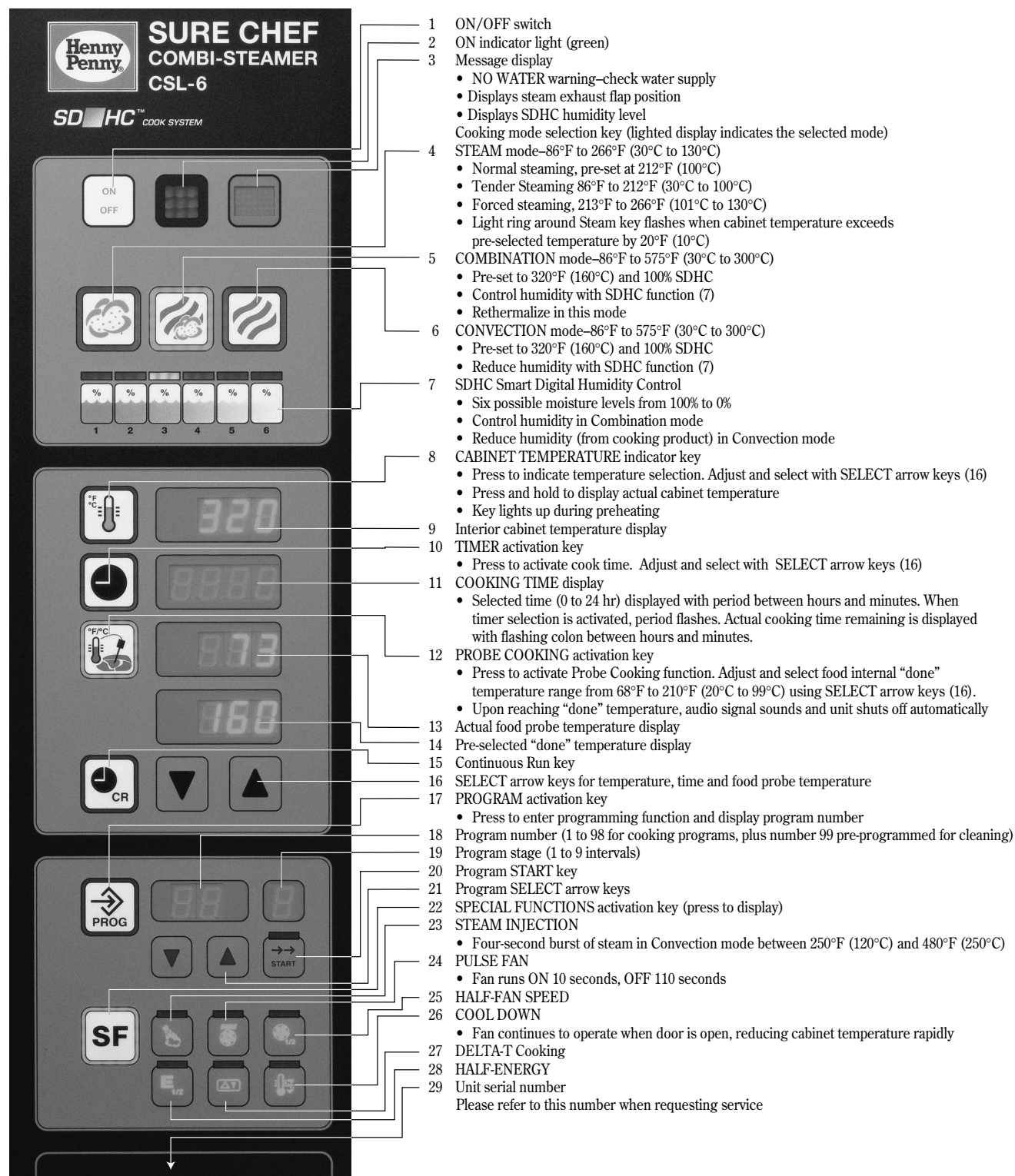


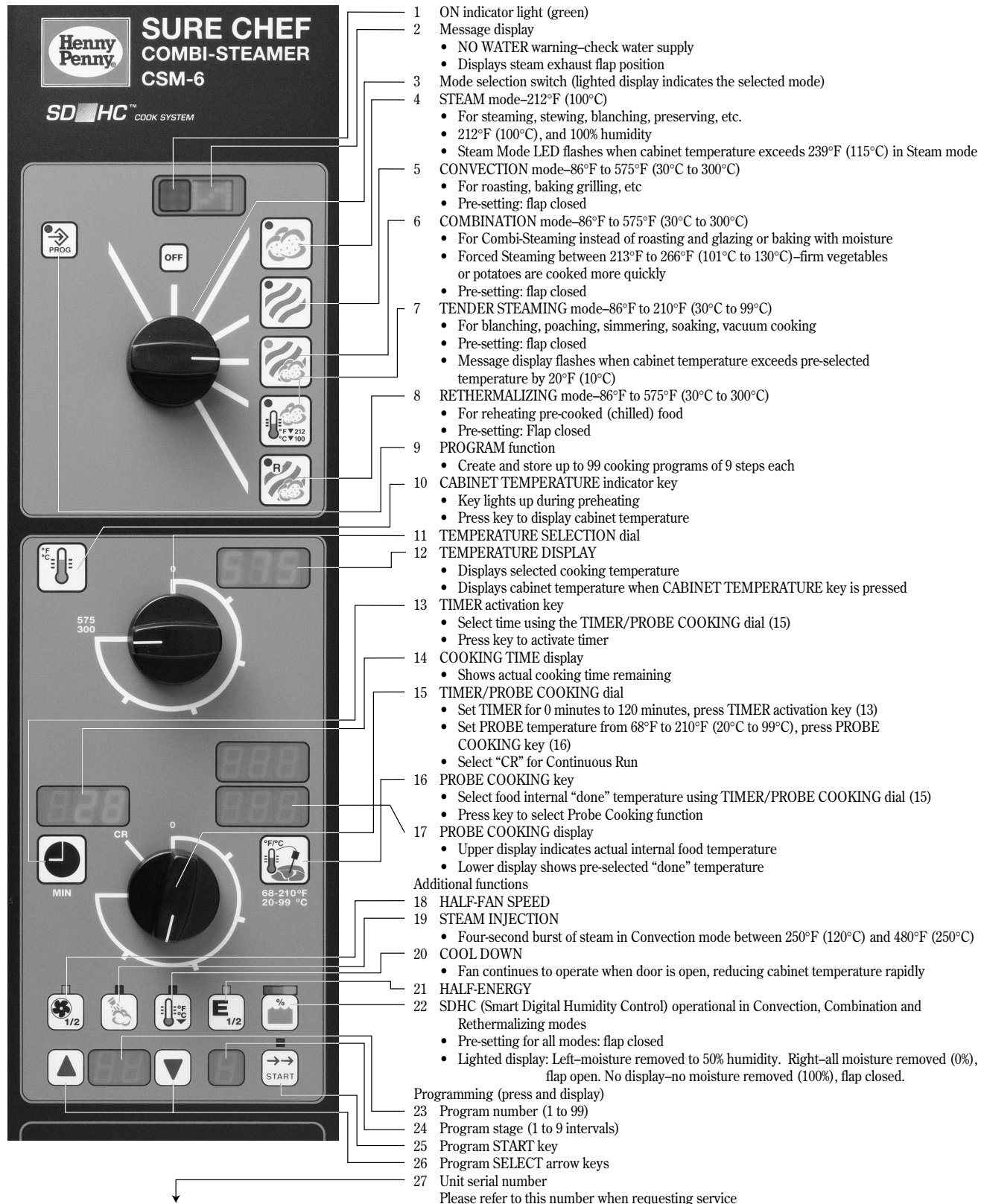
Control Panel Functions *at a glance*

Sure Chef® Combi-Steamer models CSL-6/10/1020/20/40



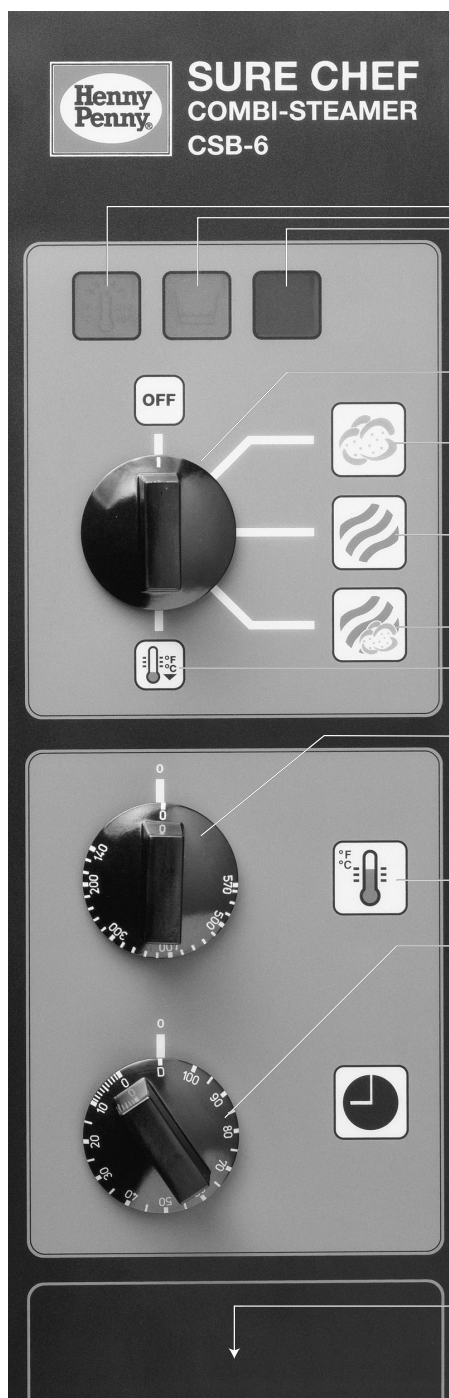
Control Panel Functions *at a glance*

Sure Chef® Combi-Steamer models CSM-6/10/1020/20/40



Control Panel Functions *at a glance*

Sure Chef® Combi-Steamer models CSB-6/10/1020/20/40



- 1 Warning light– lights red when cabinet temperature exceeds 239°F (115°C) in Steam mode
- 2 NO WATER Warning light–check water supply
- 3 ON indicator light (green)

- 4 Mode selection switch
- 5 STEAM mode–212°F (100°C)
 - For steaming, stewing, blanching, preserving...
- 6 CONVECTION mode–140°F to 575°F (60°C to 300°C)
 - For roasting, baking grilling, etc.
- 7 COMBINATION mode–140°F to 575°F (60°C to 300°C)
 - For Combi-Steamer instead of roasting and glazing or baking with moisture rethermalizing
 - Forced Steaming between 213°F to 266°F (101°C to 130°C)–firm vegetables or potatoes are cooked more quickly

- 8 Additional function COOL DOWN
 - Fan continues to operate when door is open, reducing cabinet temperature rapidly
- 9 TEMPERATURE selection dial
 - For convection and combination modes
- 10 HEAT ON indicator
 - Lights during preheating
- 11 TIMER (0 to 100 minutes)
 - Set on "D" for Continuous Run



- 12 FOOD PROBE DISPLAY 68°F to 210°F (20°C to 99°C)–(optional feature)
 - Indicates pre-selected food probe temperature
 - Indicates internal temperature of food
- 13 FOOD PROBE pre-selected TEMPERATURE switch–(optional feature)
- 14 Unit serial number
Please refer to this number when requesting service.

Control Panel Functions *at a glance*

Sure Chef® Combi-Steamer models CSG-10/12/20

