



# **Hyper Steamer**



### Safety symbols



#### DANGER!

This symbol highlights dangerous situations which lead to serious injury or death



#### **WARNING!**

This symbol highlights potential dangerous situations which could lead to serious injury or death



#### **CAUTION!**

This symbol highlights potential dangerous situations which lead to minor injury



#### DANGER!

Be careful. Life is at risk. Failure to comply may result in electrical shock



The safety self-adhesive label "maximum insertion height for liquid filled container" is included in the installation package. After the installation of the equipment, please attach the label to the equipment 1.6 meters above ground level.



### **IMPORTANT SAFETY** INSTRUCTIONS

This manual should be handed over to end user, along with the equipment. The end user must read this manual carefully and be familiar with each function and operation. This book must be placed close to equipment for the operators to use for reference.

Recommend you to sign a contract with the maintenance service provider authorized by manufacturer.

### Warning!

For your safety, do not store or use gasoline or other flammable or volatile items in or beside the steam cabinet.



### **⚠**Warning!

Improper installation, commissioning, modification, repair or maintenance of the steam cabinet may lead to property loss, life injury or even fatal danger. Please read the installation, operation and maintenance instructions carefully before installation or maintenance.



### **⚠** Warning!

Circuit diagrams and instructions are packed in the package.



### ⚠Important!

The user is responsible for any visible or hidden damage to the equipment found during the unpacking process and claim with the shipping company.

User should keep all shipping documents until it is confirmed that the equipment has not suffered any damage.



### ♠ Notice!

The use of any non-manufacturer produced steamer parts will result in the warranty being

void.

#### ▲ Notice!

The manufacturer reserves the right to change the product specifications at any time.

### ♠ Notice!

The installation and commissioning of the steam cabinet should be done by a suitably

qualified engineer. Installation should adhere to all local and national regulations.

### ▲ Notice!

Only qualified personnel trained by manufacturer can conduct installation and service the

steam cabinet.

### ▲ Notice!

This unit is designed for commercial kitchens. Staff must be properly trained before

operating this equipment.

### ▲ Caution!

This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or having lack of experience and knowledge.

### 

If there is any damage in the power cord, switch off the steamer immediately. DO NOT USE THE STEAMER. Get a suitably qualified technician or service engineer to replace the power chord before reusing the steamer.



### ▲ Warning!

Disconnect the steamer from the power supply before repair, maintenance or cleaning.

### ▲ Warning!

The appliance must not be powered by an external switching device, such as a timer, or connected to a device that is regularly switched on or off.

### ▲ Warning!

Do not use a water jet or spray hose to clean the equipment.

### ▲ Warning!

Do not attempt to move the steamer when the device is at hot or at cooking temperature or filled with hot liquid.

### ▲ Warning!

DO NOT sit or stand on the Hyper steamer. Serious injury could result from slips, trips or from contacting hot liquids.

### ▲ Warning!

Do not turn on drain facility on the steamer until the chamber pressure is reduced to atmospheric pressure.

### ▲ Warning!

Do not turn on drain switches or other emptying devices until the pressure is reduced to near atmospheric pressure.

### ▲ Warning!

Steam may come out when the door is opened. To avoid steam burns, open the door to the first lock position (this allows some steam to escape). Then proceed to fully open the door. Take care at all times when opening the steamer door.



### ▲ Warning!

The appliance is intended for commercial use. It is not intended for the continuous mass production of food.

### ▲ Warning!

This equipment is intended for indoor use only.

### ▲ Warning!

Do not operate the Hyper Steamer unless all panels and access covers are properly attached.

### ▲ Warning!

It is recommended that the performance and operation of the equipment be inspected annually by a qualified maintenance technician.



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# CHEF MAX

## User Manual

### 1. Introduction

#### 1.1 Main function

This Hyper Steamer adopts dynamic water balance technology to produce 120 °C-130°C high temperature steam to cook food. This helps to ensure that the molecular structure of the food remains intact and in doing so, helps to retain the original nutrition of the food. The Banks Hyper Steamer can be used for reheating, thawing or steaming.

### 1.2 Hyper Steamer features

- High efficiency heating elements
- High temperature steam
- Recycled steam
- Precise temperature control
- Multi-protection
- Independent boiler
- Automatic boiler cleaning
- •Maximum food load per layer: 7.5kg

#### 1.3 Maintenance

This manual contains guidelines for maintenance and cleaning of the steamer. Regular maintenance and cleaning will help to prolong the operational life of the Hyper Steamer.

#### 1.4 Assistance

If you need any assistance, please contact our sales agent or the technical support department.

### 1.5 Safety

Safety is an important feature of our products. The Hyper Steamer must be properly installed and maintained.



### 2. Installation

#### ⚠ Warning!

Please do not install, move or repair the equipment by yourself, otherwise our company will not be responsible for the warranty and security responsibilities.



#### Warning!

Relevant protective measures must be taken when operating the Hyper Steamer.



### 

The equipment line must be reliably grounded and equipotential terminals are recommended to be connected.



#### Warning!

Installation of an earth leakage device is recommended and should be installed by properly qualified personnel to relevant local and national regulations.



#### Warning!

Do not install the equipment in places with flammable products, explosive or corrosive gases, dust, etc.

#### 2.1 Introduction



#### Notice!

Installation needs to be done by suitably qualified personnel.



### Danger!

Do not drill or alter the machine housing in any way.

### 2.2 Unpacking

The Hyper Steamer has been checked and tested in the factory and is packed on a wooden pallet with a strong packing box and lining board, which can withstand the normal transportation bumps.



#### Notice!

Any damage found before unpacking should be reported to the transport company in writing upon delivery.



### 2.3 Installation space requirements

The left and right sides of the steamer should have a minimum clearance of 75mm to any non-combustible surface. The rear of the steamer should have a minimum clearance of 100mm to any non-combustible surface. The front of the steamer should have minimum clearance of 915mm to allow the safe opening of the door. The Hyper Steamer should not be sited next to any appliance that generates high temperatures. The Hyper Steamer should not be sited next to any appliance with a naked gas flame. If this is not possible, a minimum gap of 609mm must be maintained between the Hyper Steamer and these appliances at all times. The clearance of 457mm must be maintained for maintenance.

#### 2.4 Ventilation

The exhaust canopy and fan should be sized correctly to allow for the proper extraction of steam/heat from the Hyper Steamer.

### 2.5 Power supply requirements

Refer to the following parameters:

Model	Voltage (V)	Phase	Power (kW)	Current(A)
NTS-4S-L/R	415	3	7.65	10.6
NTS-2S-L/R	415	3	5.3	7.4
NTS-4S-L/R	380	3	6.4	9.7
NTS-2S-L/R	380	3	4.4	6.7
NTS-4S-L/R	240	3	7.65	18.4
NTS-2S-L/R	240	3	5.3	12.8
NTS-2S-L/R	220	3	4.4	20

### ▲ Notice!

The electrical requirements are different for each model of steamer. Please refer to the data plate on the steamer for specific electrical parameters.

### ▲ Danger!

To avoid electric shock, the steamer needs to be fully earthed. Please refer to relevant local and national electrical regulations and standards before connecting this equipment to the electrical power supply.



### 2.6 Power supply installation

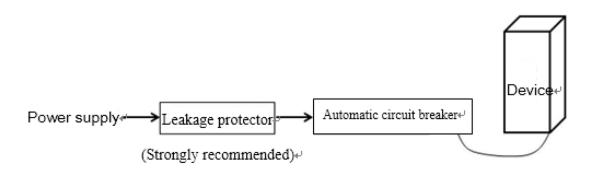
- 1. Power cord specification: 5 power cords/ 2.5 mm2 above
- 2. Rated current of the circuit breaker (European Class C Standard) is 32A/ phase
- 3. Leakage protector

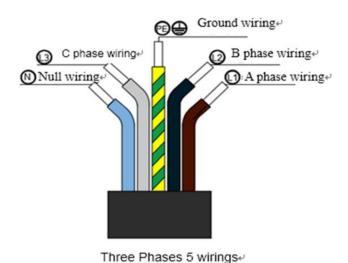
It is highly recommended to install the leakage protector and the decoupling current of the leakage protector should not be less than 30 mA.

4. Power cord connection

The connection of three-phase five-wire power supply is shown in the picture.

Use a power cord to connect the device to the automatic circuit breaker first and then to the power-supply.





Consult a qualified electrician if doubt exists on electric connection.





#### Warning!

When connecting the power cord, make sure the connection of each power core is firm and locked tightly. Even if the power cord is acted upon by external force, the connecting terminals will not be loosened due to external force, otherwise it may cause danger. The power cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cords (YZW). If the power cord is damaged, it must be replaced with an equivalent power cord



#### Warning!

If the power supply is outdoors, please pay attention to the waterproof and dustproof protection measures of the power supply



#### Warning!

In order to avoid the danger caused by the fraying of the power cord, the protective coil must be installed at the outlet of the power cord of the equipment and the hole through which the power cord passes.



#### Danger!

This product must be grounded, or it may cause electric shock or even death.

The electrical wiring of the equipment must be connected to a separate power supply by a qualified electrical technician.

Each device must be equipped with a dual-circuit insulated switch with appropriate rated capacity and a contact separation distance over 3mm



#### Warning!

When making a ground connection, complete measures must be taken to ensure that the power cord is connected to the ground terminal when subjected to external forces



#### **Equipotential bonding**

The back of the Hyper Steamer has an equipotential earth connection for separate earth bonding. See local and national regulations.



#### Caution!

When the length of the power cord is not enough, please REPLACE with a new power cord with sufficient length. DO NOT CONNECT TWO POWER CORDS TOGETHER FOR EXTENTSION

### 2.7 Water supply connection

- 1. The water inlet of the steamer is 1/2 " male connection, which connects directly to a mains water supply or a treated soft mains water supply via a suitable flexible hose. The water pressure must be between 140kPa and 350kPa.
- 2. Connect the waste outlet of the steamer to a suitable drain.

WARNING The waste water temperature from the Hyper Steamer can be very high. All pipework associated with the waste connections from the Hyper Steamer must have high temperature ratings, above 100 degrees C.

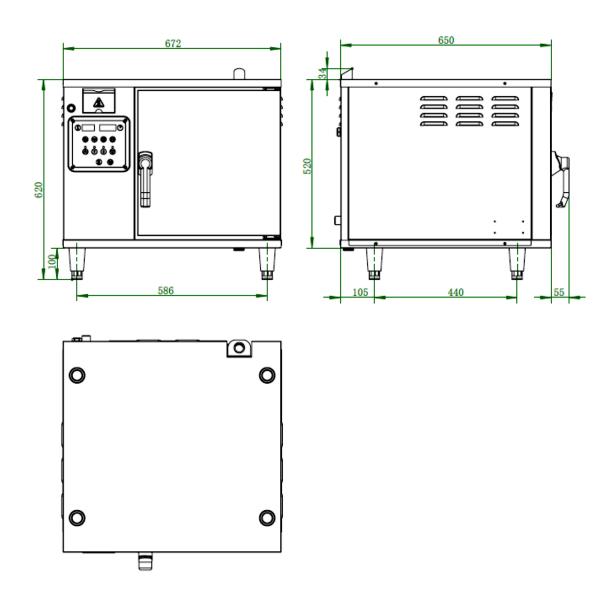
3. Make sure that all the connections above are not leaking.



WARNING The mains water supply should be tested for the level of hardness before it is connected to the Hyper Steamer. The mains water supply should have a hardness level of below 50MG/L(CaCO3). Anything above this value should be treated with a suitable water softener. Any damage done to the Hyper Steamer caused by hard or dirty water will render any warranty invalid. Hard or dirty water must be treated before being connected to the Hyper Steamer.

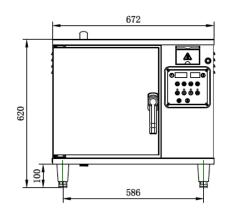
### 2.8 Dimension

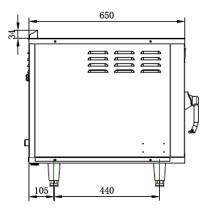
NTS-4S-R

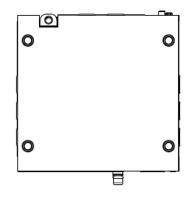




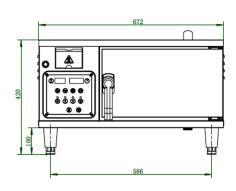
### NTS-4S-L

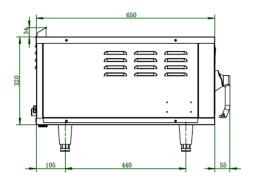


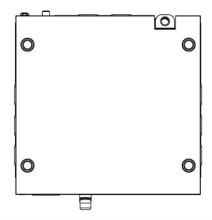




### NTS-2S-R

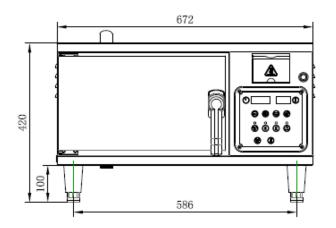


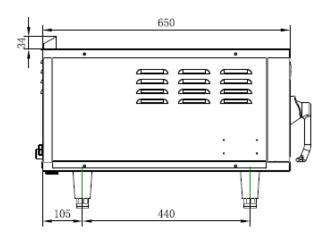


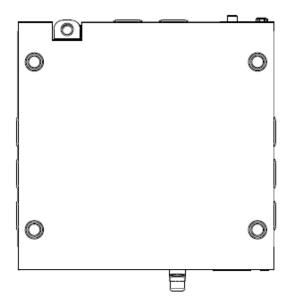




### NTS-2S-L



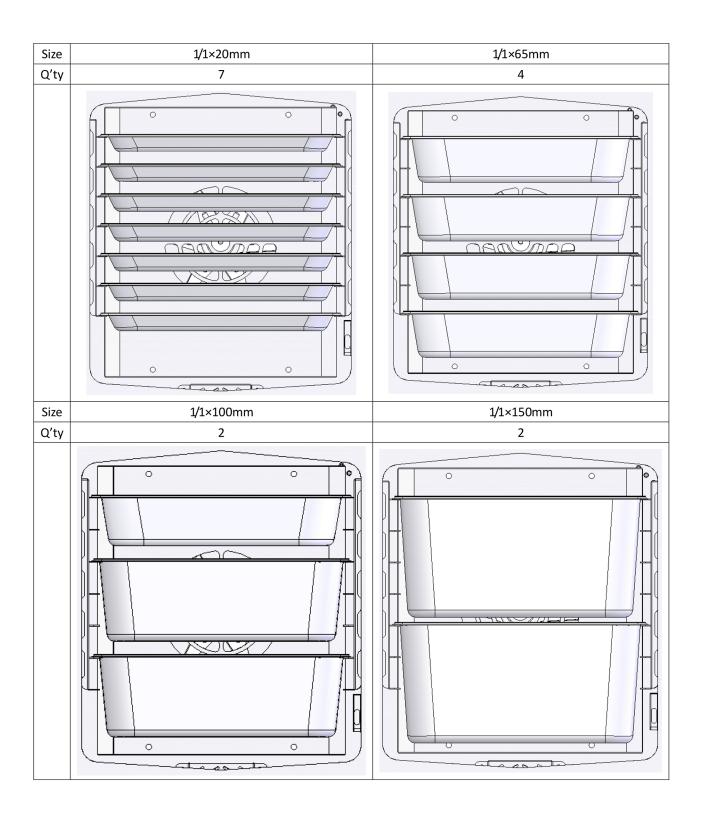






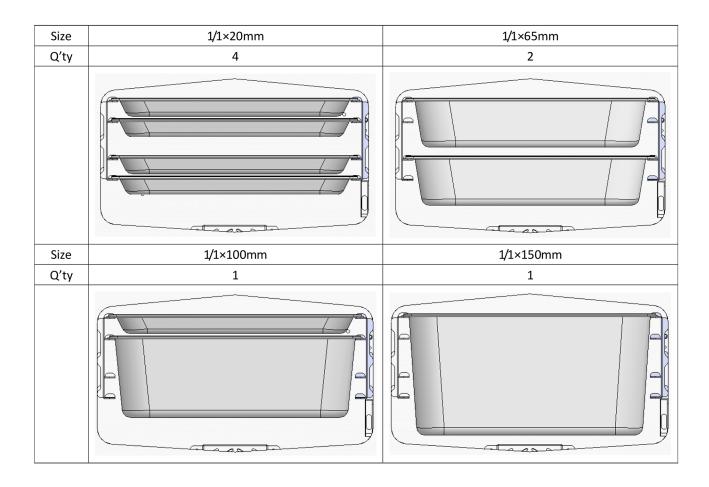
### 2.9 Pan sizes

### NTS-4S-L/R



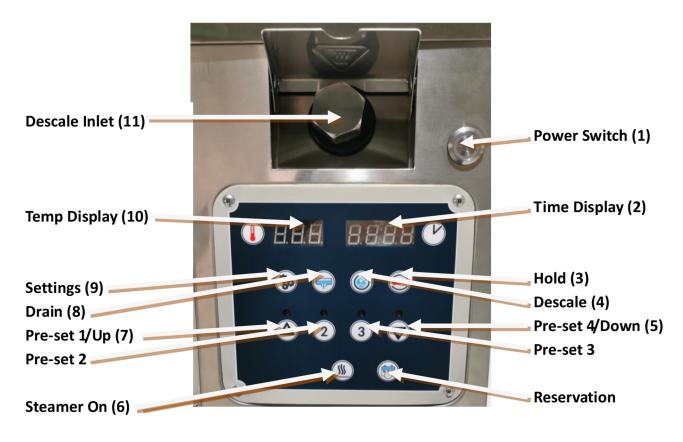


### NTS-2S-L/R





### 3. Instruction



Note: For some steamers, is replaced by, this key is not used.







### 3.1.1 Display messages

**ADD** Boiler filling

Lo **Boiler heating** 

Redy Steamer ready for use

Done Cooking time elapsed, buzzer sounds

Hold Heat preservation

**OPen** Door open FUrr Descale mode Drai Boiler draining



### 3.2 Hyper Steamer Operation

### 3.2.1 Preheating

Press the "Power switch" (1) to power up steamer, screen shows "OFF". Press "Steamer on" (6) key, the digital display shows the chamber temperature and status. When the Hyper Steamer is filled, the boiler starts heating. Once it reaches its preset temperature, the unit stops heating. The Hyper Steamer shows "Redy" when the chamber temperature is over 75°C. The unit is now ready for use.

When steaming, the display counts down the cook time and the display shows "Done" when the cooking time has elapsed.

### 3.2.2 Steaming

The Hyper Steamer is ready to use once "Redy" is on the display.

Place food into the oven cavity. Press any Menu (1,2,3 or 4) button. (The digital display shows the remaining time (2) and the chamber temperature (10). The Hyper Steamer will now start steaming. When the steaming is complete, "Done" will flash on the display and the buzzer will alarm. Press the corresponding menu button or open the door to end the cooking cycle and silence the buzzer.

If no button is pressed or the door is not opened, the Hyper Steamer automatically enters holding mode after 5 minutes.

This unit is capable for running multiple menu keys. Menu number and remaining time are displayed respectively in the temperature display and status display interfaces, and each menu is displayed in turn. When the time is up, the corresponding menu light flashes. The door is opened during the steaming process (display "Open"), the cooking time is suspended and the heating is stopped.

### 3.2.3 Heat preservation

Press the "Hold"(3) when the preheating is completed (display "Redy"), and start to work according to the set temperature. Heat preservation status does not have steam recycle function



#### 3.2.4 Preset buttons

To set the menu buttons 1-4, do the following:

- 1. Press "Settings" button (9)
- 2. LED indicators above each preset button light up
- 3. Select a menu button eg Number 1
- 4. The time display (2) flashes
- 5. Using the arrow up key (7) and arrow down key (5), select cooking time (between 1 minute and 99 mins and 59 secs)
- 6. Press "Setting" button (9) to confirm time
- 7. The temperature display (10) flashes
- 8. Using the arrow up/down keys (5+9), select "OFF" for no Secondary Steam Heating or "ON" to initiate SSH
- 9. Press "Settings" key (9) to confirm Menu button 1 Preset
- 10. Follow the above steps for Menu buttons 2-4
- 11. When finished the presets, press "Settings" (9) key again to confirm all presets **NOTE**

Menu button 1-4 can be preset one at a time – confirm individual setting by going to step 11 straight away after step 9.

When a menu button is set 99:59 for cooking time, it means continuous cooking, user have to press corresponding menu key to stop steaming)

### 3.2.5 Draining

Each time the Hyper Steamer is powered up, the boiler is automatically drained (if the water temperature is less than 60°C). "Drai" shows on the display. Once the boiler is drained, it refills with fresh water from the mains supply and starts to heat up. The "Boiler drain" button (8) allows the boiler to empty for maintenance purposes – for instance, if the elements are faulty and require changing. This facility is not temperature dependent; care must be taken when the boiler water temperature is at maximum. Local and national regulations must be checked before at tempting this procedure, as some countries or areas have strict requirements on the temperature of drain water. In these circumstances, it is NOT allowed to use the manual drain facility in this way.



### 3.2.6 Descaling

Descale the boiler at least once a week. The boiler water temperature must be below 60°C. With the machine switched off, unscrew the "Descale Inlet nut" (11) and load the descaler, according to the manufacturer's instructions. Press the power switch (1) and then press the Boiler Descale button (4) for 3 seconds, to activate the descale program. "FUrr" is displayed. The descale program lasts approx. 90 minutes. When the descaling process is finished, the Hyper Steamer will return to standby automatically.



### 4. Cleaning and maintenance



### Warning!

Before any cleaning, maintenance or repair of the steam cabinet, please perform the following steps:

- 1. Turn off steam cabinet and wait for the machine to cool down. Do not clean, maintain or repair the steam cabinet before it is cooled down.
- 2. Disconnect the power supply to the steam cabinet.

When the cleaning or maintenance of the steam cabinet is completed,

- 1. Check the drain connection is correct.
- 2. Reconnect the power supply.
- 3. Switch on the Hyper Steamer.
- 4. Check the oven functions as normal.



### **Marning!**

The operating parts or electrical parts in the steam cabinet may cause harm to personnel. Disconnect the power supply before cleaning, reinstalling or repairing the steam cabinet. Do not attempt to disassemble or clean the steam cabinet when the steam cabinet is still working or the power supply is not turned off.



#### Caution!

Do not use a water jet or pressure steam when cleaning the steam cabinet. Do not use excessive water to clean the outside of the steamer. Do not use a corrosive or caustic cleaning agent on the surfaces of the streamer. Do not use a wire brush or pad to clean the surfaces of the steamer.



#### Caution!

Any repair or maintenance to the steam cabinet must be carried out by suitably qualified engineer. It is recommended that the Hyper Steamer is serviced at least every 3 months.

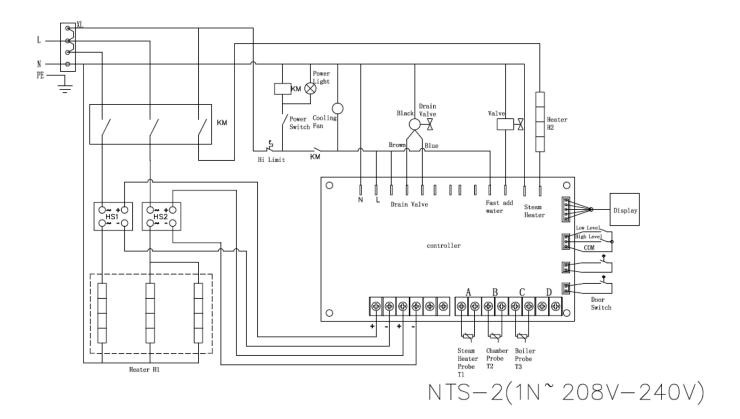


### 4.1 Cleaning and maintenance steps

Step	Operation		
1	Please check whether the steam cabinet has cooled down and the power supply		
	has been disconnected. Remove any debris from the chamber.		
2	Clean the outer surface of the steam cabinet with soft cloth and non-corrosive		
	detergent.		
3	Wipe down with a soft damp cloth.		

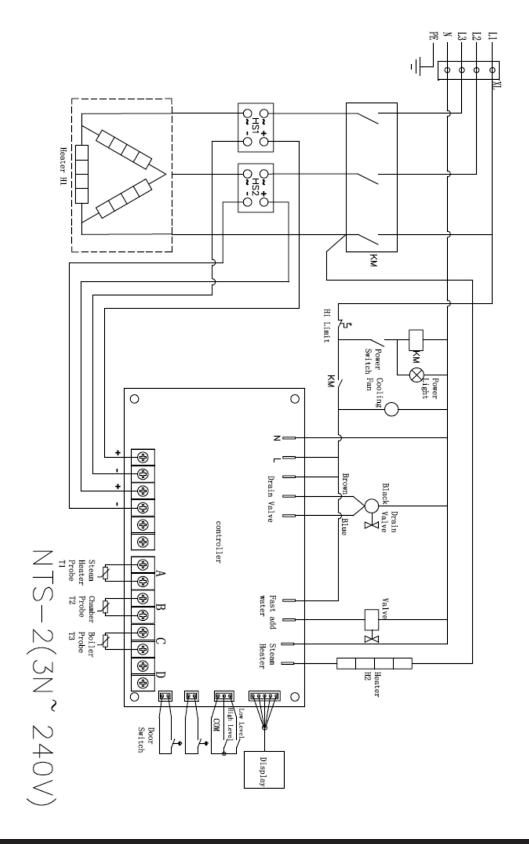
### 5. Circuit diagram

### NTS-2S-L/R (1N~ 208V-240V)



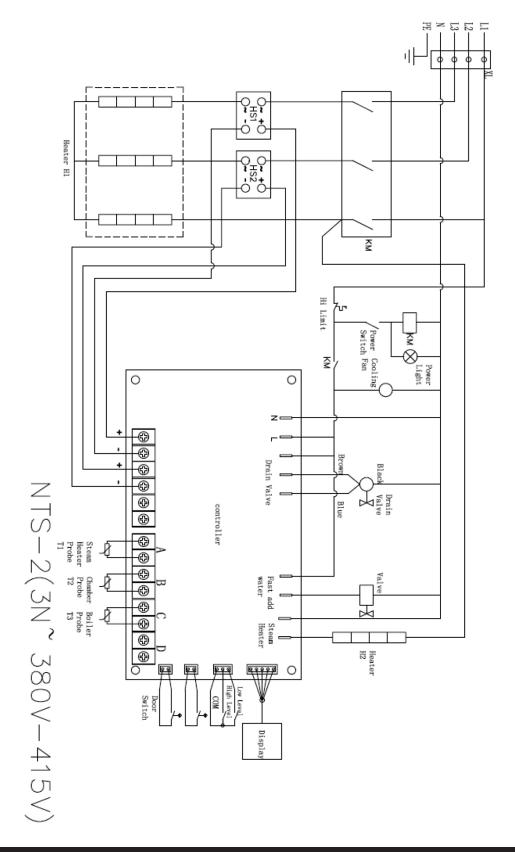


### NTS-2S-L/R (3N~ 240V)



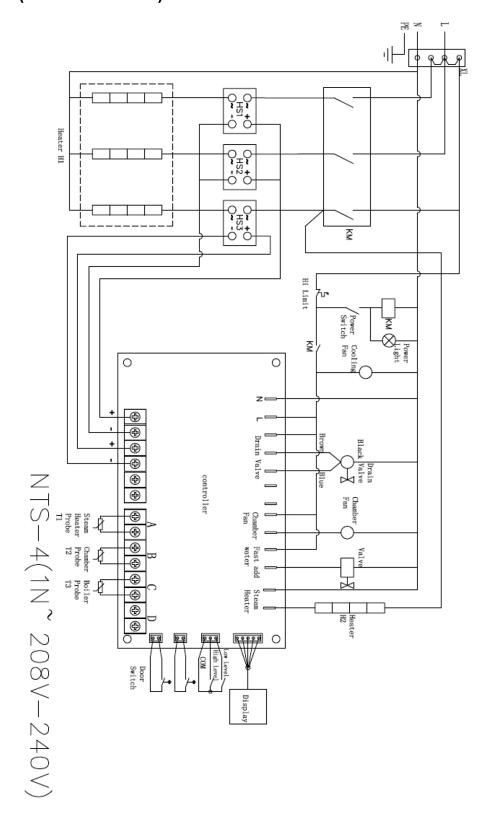


### NTS-2S-L/R (3N~ 380V-415V)



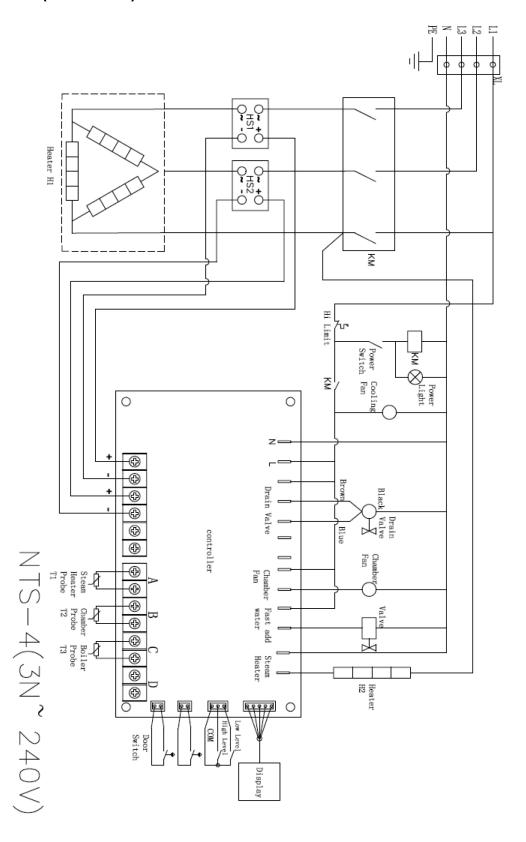


### NTS-4S-L/R (1N~ 208V-240V)



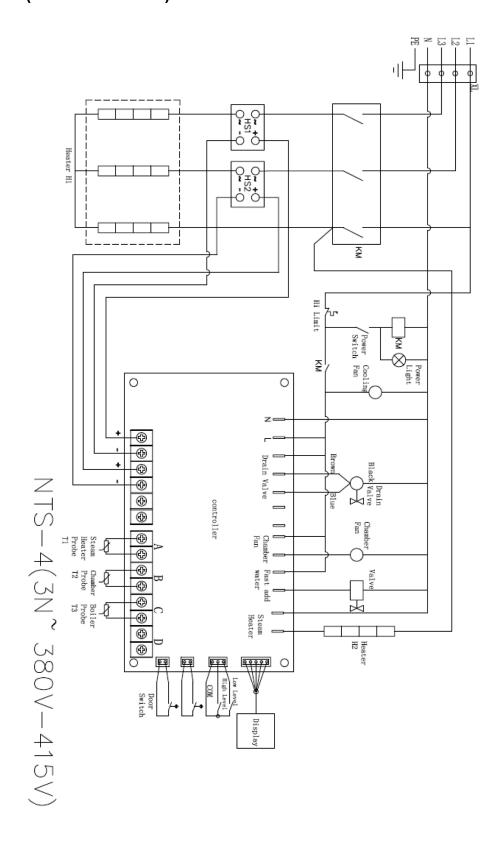


### NTS-4S-L/R (3N~ 240V)





### NTS-4S-L/R (3N~ 380V-415V)





### 6. Trouble shooting

Although we have made every effort to ensure the continuous and efficient operation of the steam cabinet, malfunction is inevitable. Before making a malfunction service call, check with the following table. Some problems can be easily eliminated.

Error code	Problem	Action
E-01	Water level sensor failure	Check the water level sensor
E-02	Fill timeout	Check the water supply and solenoid valve
E-03	Temperature probe T1 (steam) open circuit	Check the temperature probe T1
E-04	Temperature probe T2 (chamber) open circuit	Check the temperature probe T2
E-05	Temperature probe T3 (boiler) open circuit	Check the temperature probe T3
E-07	Temperature probe T1 (steam) short circuit	Check the temperature probe T1
E-08	Temperature probe T2 (chamber) short circuit	Check the temperature probe T2
E-09	Temperature probe T3 (boiler) short circuit	Check the temperature probe T3
E-11	Steam temperature too high (+180°C)	Check the temperature probe T1
E-12	Chamber temperature too high (+200℃)	Check the temperature probe T2
E-13	Boiler temperature too high (+130℃)	Check the water level sensor and water supply
E-15	Boiler preheat time more than 10 minutes	Check the boiler heating elements