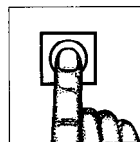
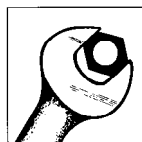




HIGH SPEED STEAM COOKER.



205GB, 305GB, 305TB, 2228B



INSTALLATION AND OPERATION MANUAL

PLE200585 B 01-13 EU8750

PLEASE KEEP THIS MANUAL IN A SAFE PLACE FOR FUTURE REFERENCE

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1. FOREWORD.

Hobart reserves the right to alter the design of their products without prior notice. Whilst every effort is made to ensure this publication reflects the latest design, the Company cannot guarantee full compliance.

Take pride in your Steam Cooker - keep it clean and in good mechanical and electrical condition.

2. GENERAL INFORMATION

The information and instructions contained in this manual may not cover all details or variations in the equipment, nor provide for every eventuality to arise with installation, operation, or maintenance. If additional information is required please contact your local Hobart office. Contact details are provided on the back page of the manual.

3. LIABILITY.

Installations and repairs which are not carried out by **Authorised technicians** or the use of non original spare parts, and any **technical alterations** to the machine, **may affect the warranty set out in the standard conditions of sale.**

4.0 DEFINITIONS.

Qualified operators. The Steam Cooker is only intended for professional use by qualified operators. Qualified operators are those personnel who have received training in the operation of the appliance from a suitable qualified person and have carefully read the information in this manual and are familiar with the equipment's function or had previous experience with the operation of Steam Cookers.

Qualified installation personnel. Any 'work' performed on the Steam Cooker including installation and servicing must be by personnel who are experienced and familiar with precautions required, have complied with all requirements of state and local authorities having jurisdiction. In the EU installation must comply with national or local requirements of the country of destination of the appliance.

Qualified Service Personnel: Those who are familiar with Hobart Steam Cookers, competent, trained and approved by Hobart UK. All service personnel are required to be equipped with a complete set of manuals and original service parts.

5. ENVIRONMENTAL RESPONSIBILITY.

5.1 RoHS COMPLIANCE.

This Steam Cooker product complies with the requirements of the RoHS directive (2002/95/EC) that came into force on 1 July 2006 and subsequent revision 2011/65/EU. The RoHS Directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This Directive bans the placing on the EU market of new electrical and electronic equipment containing more than agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

5.2 WEEE DIRECTIVE.

The aim of the Waste Electrical and Electronic Equipment Directive (WEEE Directive 2011/19/EU) is to minimise the impact of electrical and electronic goods on the environment, by increasing re-use and recycling and reducing the amount of WEEE going to landfill.

The WEEE directive became effective on 1st July 2007.

If this Steam Cooker is replacing an existing appliance make sure it is disposed of in the correct manner. Contact your local Hobart UK sales office for disposal of your old appliance.



5.3 PACKAGING RECYCLING.

Ensure the packaging is correctly recycled.



6. SAFETY INFORMATION.

The procedures and precautions contained in this manual apply to the Steam Cooker only when it is used in the prescribed manner.

If the machine is not used as described in this manual, the operator will be responsible for his/her own safety and for the safety of the other persons who may be involved.

The information in this manual has been prepared to assist the operator to understand, maintain, and operate the steam cooker. In order to prevent accidents, read, understand and follow all the precautions and warnings contained in this manual before installation or operating for the first time. This manual must be studied to obtain a clear knowledge of the Steam Cooker and its capabilities.

Hot water, steam and electricity are dangerous and may cause injury if sufficient precautions are not taken prior to operating or servicing the Steam Cooker.

Ensure the electrical supply has been isolated and ALL pressure has been vented and hot water drained before commencing work to dismantle the water/pressure system. The internal gauge fitted to the steam generator indicates the pressure. In certain fault finding situations it may be necessary to operate the machine full of hot liquid; in which case extreme caution must be used. Only suitably qualified personnel must service the steam cooker.

6.1 SAFETY GUIDELINES.

Ensure sufficient precautions are observed during manually handling of the Steam Cooker particularly when moving into position on installation. Reference must be made to manual handling regulations. The Steam Cooker weights are given in table 2. Refer to section 6.3 for operating safety instructions.

- Do not hose or pressure clean this appliance. It is vital to adhere to the cleaning instructions detailed in this manual.
- Do not remove any covers or loosen any fittings whilst the machine is operating.
- Ensure this manual is kept in an easily accessible place near the Steam Cooker for future reference.

- This appliance is not intended for use by persons if their physical, sensory or mental capabilities prevent them from using it safely.
- All operators must be trained in the safe operation of the appliance.
- Ensure the electrical supply has been isolated and all pressure exhausted before attempting to service or move the Steam Cooker.
- Electrical machinery, steam and water are potentially hazardous and may cause injury if sufficient precautions are not taken prior to operating or servicing the machine.
- Always have your Steam Cooker regularly serviced; at least twice a year, depending on frequency of use. For information on service contracts please contact your local Hobart sales office.
- Open the cooking chamber door carefully in case the drain is blocked with food debris. If the drain is blocked hot water may discharge from the front of the cooking chamber.
- To avoid scalding, do not place pans loaded with liquid (or products that become liquid when heated) on shelves in the cooking chamber that can not be easily observed and handled.

6.2 WARNING SYMBOLS.

To identify the safety messages in this manual, the following symbols have been used.

The "Warning" symbol is found primarily where the corresponding information is important for the safe use of the machinery.



The electrical hazard symbol is used when there are risks of an electrical nature. Prior to servicing the machinery, always disconnect the power cable from the mains supply.



6.3 SAFETY INSTRUCTIONS.



ONLY A FULLY TRAINED AND COMPETENT PERSON MUST USE THE STEAM COOKER.

The following instructions must be observed when using the appliance.

Note: The Steam Cooker must only be used for the purpose it was design and inline with the supplied operating instructions.

6.3.1 NEVER

- Allow children or unqualified personnel to operate the Steam Cooker.
- Operate the appliance if a fault develops or the machine is unsafe.
- Wear loose clothing.

- Use bleach, hypochlorite or chlorine compounds to clean the Steam Cooker internally or externally.
- Use excessive force when operating which could affect the stability of the Steam Cooker.
- Operate the appliance if parts are disassembled.
- Use the Steam Cooker in an unsafe condition.
- Clean the machine with scouring powder or a scouring pad.
- Dry tea towels and cloths on the appliance
- Attempt to open the door before the pressure has been evacuated from the cooking chamber.

6.3.2 **ALWAYS**

- Use the Steam Cooker in a well-lit area.
- Disconnect the mains electricity and water supply to the Steam Cooker before cleaning the machine and after drain down.
- Use the Steam Cooker as intended and inline with the operating instructions.
- Be aware of hot surfaces in particular the cooking chamber door.
- Isolate the electrical supply and turn off the water at the end of each day following the drain down sequence.
- Keep the appliance in a clean and serviceable condition.
- Clean the cooking chamber drain strainer daily.

7. **GENERAL INFORMATION.**

The High Pressure Steam Cooker is available in a variety of models to accommodate a range of cooking capacities. Figures 4 to 7 show the installation dimensions for each model and table 2 lists the technical and performance information.

The appliance uses dry steam under pressure to cook the food product resulting in exceptional colour and appearance. The machine comprises a stainless steel cooking chamber, steam generator/boiler, heating elements and electronic control system.



Steam is generated by high efficiency heating elements situated in the stainless steel boiler. An electronic control system maintains a consistent steam temperature. During the cooking process a solenoid valve controls the flow of steam into the cooking chamber and the temperature is monitored by a rapid response sensor. Steam is injected at the back of the cooking chamber and at the end of the cooking cycle the condensed steam is drained from the front of the chamber. The unique design of the cooking chamber door ensures maximum cooking chamber space utilisation and an effective seal.



The UK version of the High Speed Steamer Cooker is supplied with a factory fitted electro-mechanical door interlock. The lock prevents the operator attempting to gain access to the chamber during or before the end of the cooking cycle and reduces the possibility of damage to the door mechanism.

8. FEATURES AND BENEFITS.

- High grade stainless steel cooking chamber.
- Simple to use control system for atmospheric (pressure less), half (0.5 bar) and full (1.0 bar) power pressure-cooking.
- Easy to clean cooking chamber.
- Cooking with dry steam ensures vegetables have exceptional colour and appearance.
- Rapid cooking cycles, typically between 1 and 3 minutes.
- Cooking by demand eliminates food wastage.
- The cooking process produces a high quality product retaining the entire natural vitamins and minerals.
- Quick start up.
- Thermally insulated steam generator and cooking chamber reduces heat loss and reduces energy consumption.
- Automatic pre-heat. The appliance automatically senses the initial cooking chamber temperature to ensure the product is ready for cooking.
- The door design ensures the cooking chamber can not be accessed during the cooking cycle.
- An optional stand is available with storage for gastro norm pans and routing for the water, electrical and drain services.

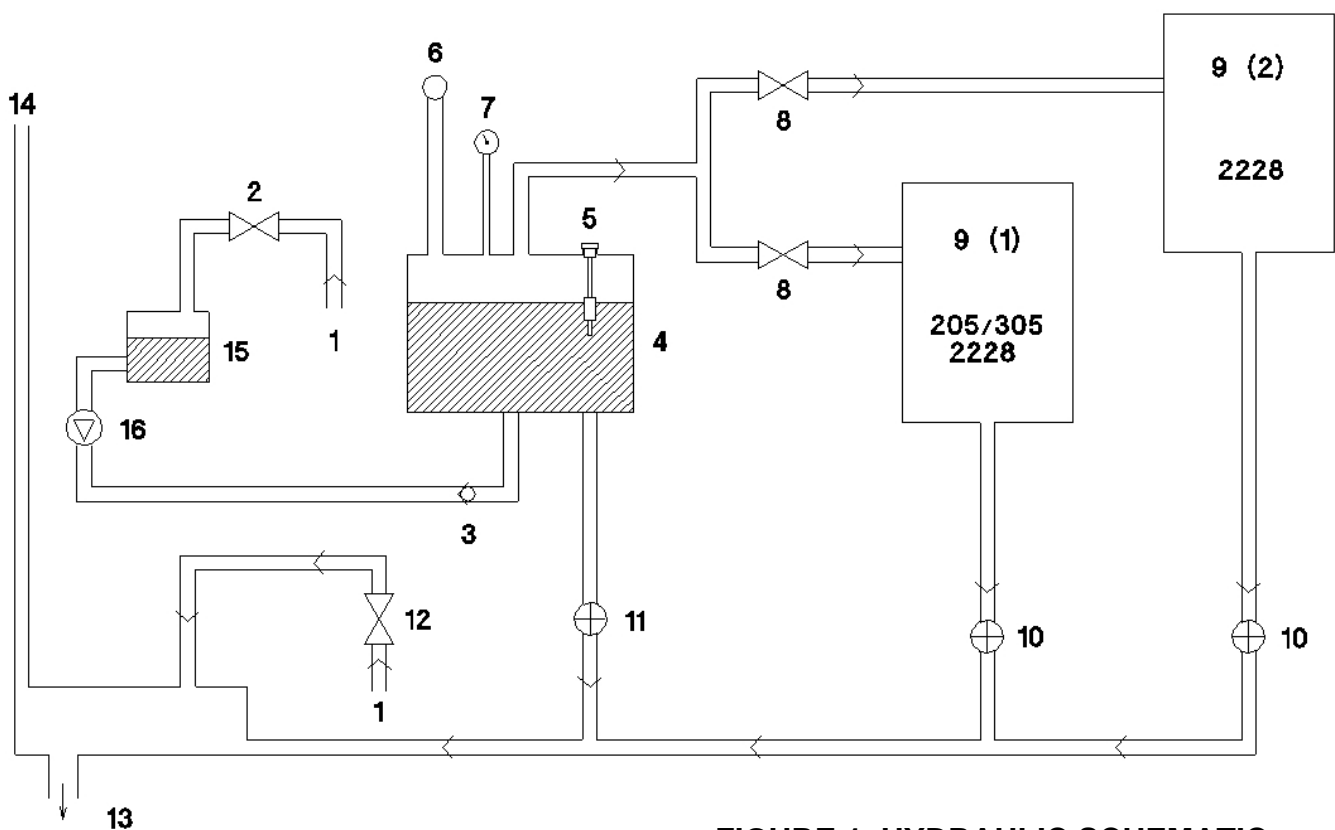


FIGURE 1. HYDRAULIC SCHEMATIC.

Item	Description	Item	Description	Item	Description
1	Mains Supply	7	Manometer	12	Condensate solenoid
2	Fill solenoid	8	Steam inlet solenoid	13	Drain
3	Single non return valve	9	Cooking chamber	14	Atmospheric vent
4	Boiler	10	Drain/defrost valve	15	Air gap assembly
5	Water level switch	11	Boiler drain valve	16	Pump
6	Safety valve				

9. HOW TO OPERATE THE STEAM COOKER.

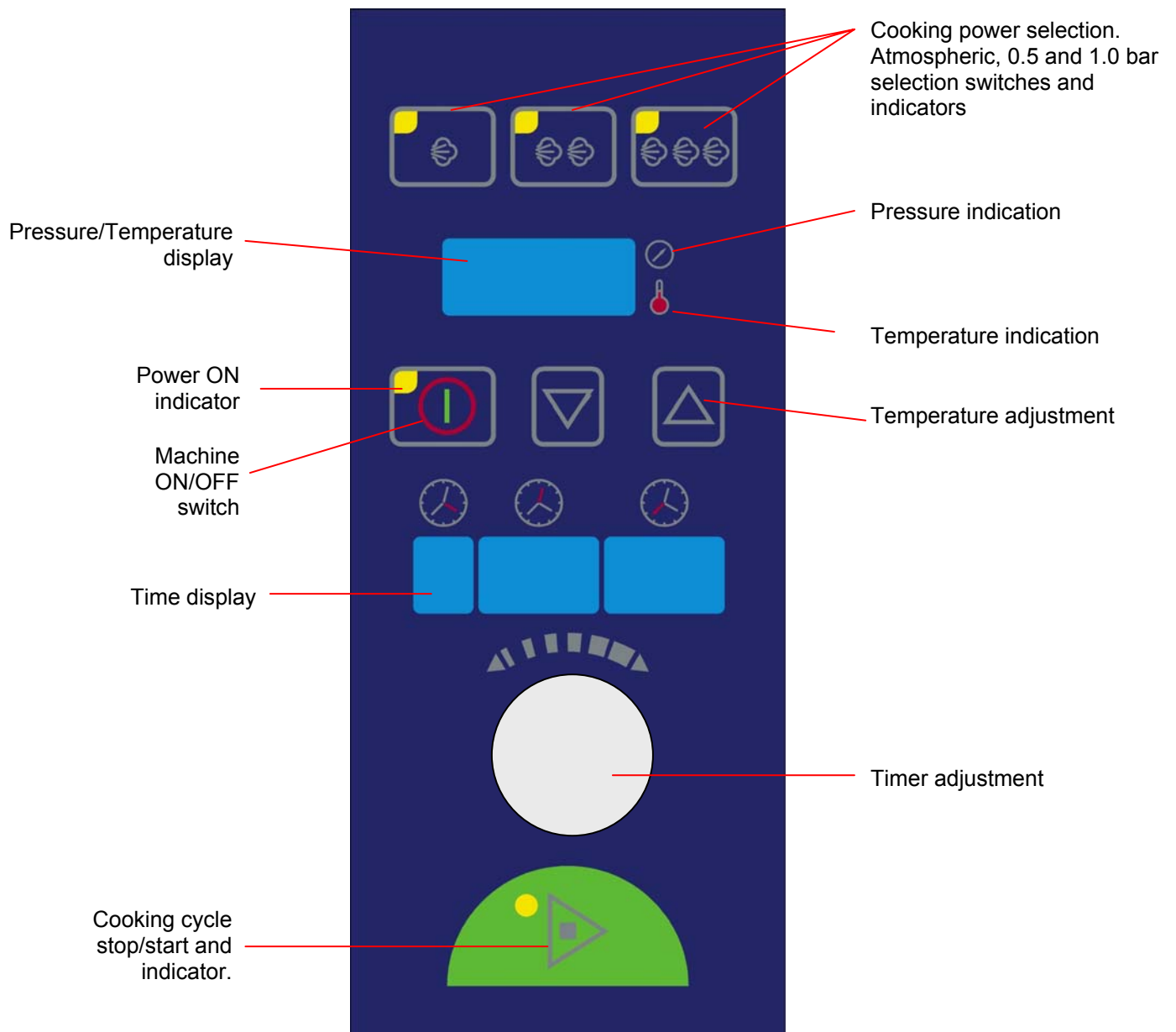
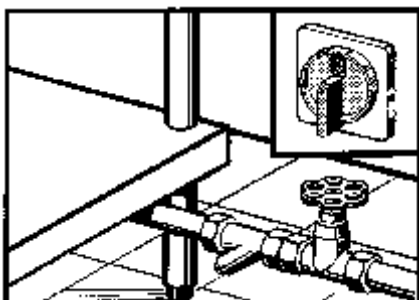


FIGURE 2. CONTROL PANEL LAYOUT.

Note: Throughout this manual the lamps on the control panel are shown in yellow. The actual lamp colour when illuminated on the steam cooker is bright blue.

9.1 STARTING THE STEAM COOKER.

The Steam Cooker is energised as follows:



- Turn on the main electricity isolator switch (momentarily the control panel lamps will illuminate to indicate the electrical supply is on).
- Turn on the water supply.
- Press the 'I/O' switch.
- 'HH' will be displayed for 3 seconds in the top



window together with the hours run in lower window.

- The power 'ON' lamp illuminates to indicate the steam cooker is 'switched on'.
- Select the required operating pressure by pressing the atmospheric (pressure less), half or full power switch. The corresponding bright blue lamp will illuminate to indicate the option selected. Whilst the appliance is heating up the lamp will flash. When the appliance is ready for cooking the lamp will illuminate continuously.



The appliance will automatically fill to the required level and heat up to temperature.

9.2 SELECTING THE COOKING MODE.

When the Steam Cooker is ready for use the cooking time will be displayed and can be adjusted using the rotary knob.

- To change the cooking mode, press the desired switch.
- The steam cooker will automatically increase or decrease (vent down via the cooking chamber) to the selected pressure.
- Close the door with the door handle in the up position when decreasing from full to half or to atmospheric cooking programme. This allows the steam pressure to vent down to drain rather than into the kitchen.



The three cooking modes are as follows:



Atmospheric cooking (pressure less) where the temperature can be adjusted between 50 and 99°C.



When in the atmospheric mode the cooking temperature can be adjusted using the up and down arrows.



Half power where the typical cooking chamber temperature is 110°C (0.5 bar).



Full power programme where the typical cooking chamber temperature is 118°C (1.0 bar).

Note: A cooking cycle cannot be changed once the 'start' switch is selected.

9.3 COOKING.

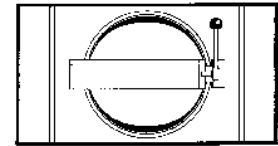
A cooking cycle can not commence until the steam generator is at the correct operating pressure. When the appliance is ready the bright blue lamp will illuminate continuously

Table 2 details the maximum cooking capacity.

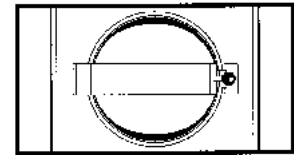
- Select the required cooking programme mode (for the optional temperature probe cooking refer to section 9.4.2).
- Adjust the rotary timer knob to the required cooking time.



- Slide the products into the cooking chamber.
- When the door is open the lever will be in the upper position.



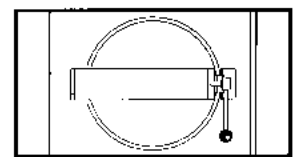
- Close the door and turn the door lever to the horizontal position. The door will be slightly open and will allow the cooking chamber to be purged with steam during the start of the cooking cycle.



- Press the 'start' switch and allow steam to escape out of the cooking chamber for approximately 5 to 10 seconds. This will allow the cold air within the chamber to be displaced.



- Turn the door lever slowly to the lower position to fully close the door. The pressure will build up in the cooking chamber, the door interlock will be activated and the timer will start to count down when the automatic pre-heat cycle is completed.



- A rotating 'zero' will indicate the pre-heat cycle. The pre-heating temperature is factory set to 96°C, however this value is adjustable. Contact your local Hobart Service Centre for more information.



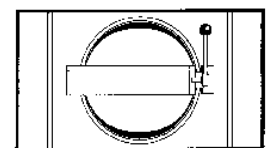
- At the end of the cooking cycle the time display flashes vertical segments (raindrops) and a buzzer sounds. When the cooking chamber has depressurised and it is safe to open the door the cooking time will flash. In a kitchen where there are several steam cookers the flashing indicates which appliance has completed the cooking cycle.



- When the door interlock pin has retracted turn the door lever to the upper position and carefully open the door.



DANGER: The door, interlock switch housing, cooking chamber, food products and the residual steam still escaping are very hot. Use suitable protective clothing, insulated gloves and equipment.



Take the cooked products out of the chamber and leave the door open.

Another cooking cycle with the same duration can be started immediately or a new cooking time can be selected.

If the selected time is incorrect or to interrupt a running cycle, press the 'stop' switch at any time.



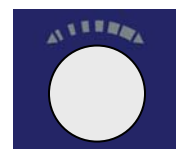
9.3.1 SECOND CHAMBER OPERATION (ONLY RELEVANT FOR THE 2228).

The 2228 steam cooker is supplied with two cooking chambers. The second chamber operates at the pre-selected pressure/temperature chosen on the main keypad. Chamber

1 is the lower and chamber 2 is the upper. Cooking chamber 1 is referred to as the main chamber.

To start the second chamber operation, use the following procedure:

- Select the required cook cycle time using the rotary knob.
- Press the 'start/stop' key to operate the cycle.
- Pressing the 'start/stop' key during the operational cycle will stop the selected cycle if required.
- At the end of the selected cooking cycle the buzzer sounds to indicate the function is completed. Carefully remove the cooked products.



DANGER: The door, interlock switch housing, cooking chamber, food products and the residual steam still escaping are very hot. Use suitable protective clothing, insulated gloves and equipment.

- To view the second chamber pressure/temperature during operation the **up** arrow switch on the main keypad should be pressed. This will display the second chamber value for a few seconds before returning to the main chamber pressure/temperature value.



Note: The product temperature probe is only available for the main chamber.

9.3.2 ATMOSPHERIC COOKING.

This option allows atmospheric (pressure less) cooking with temperature control.

To operate the steam cooker in the atmospheric mode use the following procedure:

- Close the door.
- Press the atmospheric cooking selection switch. This allows the steam pressure to vent down to drain rather than into the kitchen.
- Adjust the required cooking temperature with the up and down buttons. The temperature range is from 50 to 110°C.
- Adjust the required cooking time using the rotary knob
- Open the door and slide in the food product.
- Close the door and push the 'start' switch. The temperature display will indicate the actual chamber temperature. The selected temperature can be checked at any time by pushing the cooking selection switch.
- At the end of the cooking cycle the time display will flash vertical segments (raindrops) and a buzzer sounds. When it is safe to open the door the cooking time will flash. The settings return to the previous cycle ready for the next operation.



- When the door interlock pin (if fitted) has retracted, turn the door lever to upper position and carefully open the door.

DANGER: The door, interlock switch housing, cooking chamber, food products and the residual steam still escaping are very hot. Use suitable protective clothing, insulated gloves and equipment.



- Take the cooked products out of the chamber and leave the door open.

9.3.3 DOOR INTERLOCK DESCRIPTION OF OPERATION (OPTIONAL).

When the electricity supply is switched 'on' to the Steam Cooker with no pressure in the cooking chamber the door interlock pin will be retracted allowing the door to be opened and closed.

When a cooking cycle is selected and the chamber door is closed the pressure in the chamber will increase. At a pressure of approximately 0.3 to 0.4 bar the door mechanism will lock.

At the end of the cooking cycle the pressure in the cooking chamber will decay and at a value of approximately 0.3 to 0.4 bar the interlock pin will retract from the slotted cam allowing the door to be opened.



SLOTTED CAM

INTERLOCK PIN

At the end of the day the door must left open before the electricity supply to the machine is switched off otherwise the door will be locked closed.

The door interlock housing will become hot during use and this is normal. A caution hot label warns operators.

9.3.4 COOKING PROBE (OPTIONAL).

The cooking probe enables the chef to cook by controlling the internal temperature of the product. The cooking probe is available as an optional extra. Please contact your local Hobart Sales office for more details.

To operate the steam cooker in the **cooking probe** mode use the following procedure:

- Select the probe mode by pressing the atmospheric selection key twice.



- The 'Blue chicken' indicator illuminates on control panel.



- Select the required cooking temperature (50 to 99°C) using the up and down switches.

- Open the cooking chamber door and place the product into the chamber then insert the probe so that the tip is in the centre of the food product.



- Press the start switch to commence the cooking cycle.

- The product is automatically cooked to the selected temperature therefore a time selection cannot be entered.



- When the food product reaches the preset temperature the cooking cycle automatically stops.

- At the end of the cooking cycle the time display will flash vertical segments (raindrops) and a buzzer sounds. When it is safe to open the door the cooking time will flash. The settings return to the previous cycle for the next operation.



- Carefully withdraw the probe and remove the product from the cooking chamber.

Note: The cooking probe must be returned to the holder when not in use.

9.3.5 TURNING OFF THE STEAM COOKER.

To turn off the steam cooker at the end of the day or cooking session use the following procedure.

- Press the 'I/O' switch.
- After 10 seconds the blue I/O lamp and the timer rain drops will flash. The steam cooker can be switched 'on' again during the 10 second delay.
- After 10 seconds the drain down cycle commences.



9.4 COOKING HINTS AND TIPS.

9.4.1 AUTOMATIC PRE-HEAT.

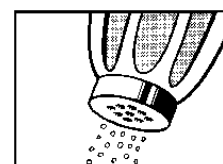
The cooking time will remain the same irrespective of the quantity or product temperature. For example, whether cooking 1 or 30 portions of peas, from frozen or ambient temperature, the cooking timer setting is the same. The automatic pre-heat/defrost cycle will make the necessary time adjustment to heat the food product before the cooking cycle starts.

Depending on the quantity of the product the automatic pre-heat/defrost cycle will extend the total cooking time by approximately 1.5 to 2 minutes. This extra time should not be added to the time set on the timer.

To ensure quick and even cooking, the product should be placed on the perforated strainer pan, in the Bain Marie or perforated Bain Marie, without water. This will enable the steam to reach the product from all sides.

9.4.2 SEASONING.

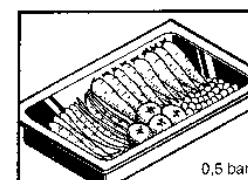
Using the HOBART dry steam cooker allows products to be cooked with little extra seasoning because more natural vitamins, nutrients and mineral salts are retained in the food product compared to boiling in water, or cooking in a steamer using normal wet steam.



9.4.3 VEGETABLES

Peas, carrots, green beans etc. can either be seasoned before or after cooking. Potatoes are best when sprinkled with salt, or soaked in salt water, 15 minutes before cooking.

To enhance their flavour vegetables can be sprinkled with seasoned butter, or stock, after cooking and just prior to serving.

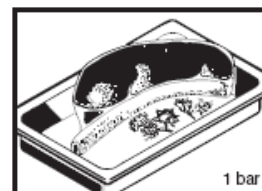


IMPORTANT.

The juices left in the container after cooking are full of flavour and goodness, and should be used, either by pouring over the product prior to serving, or in an accompanying sauce.

9.4.4 MEAT.

When cooking ragout or stews, a bouquet garni added to the meat will improve the flavour.



9.4.5 FISH, SHELLFISH, ETC.

Fish for poaching can be cooked in the bottom of a Bain-Marie pan and covered with a little stock, marinade or wine and/or other garnish or flavouring as required. The resulting stock, which is full of flavour, can be utilised to accompany the dish.

Delicate fish should be covered with a cloth or greaseproof paper.

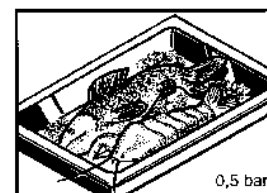


TABLE 1. SUGGESTED COOKING TIMES AND PRESSURES.

Product	Comment	Cooking time at full power
Vegetables		
Artichoke	Whole	8 minutes
Artichoke	Heart	4 minutes
Aubergine	Sliced	45 Seconds
Beans	Fresh	30 Seconds
Beans	Frozen	40 Seconds
Brussel Sprouts	Fresh	1 minute
Brussel Sprouts	Frozen	1.50 Minute
Cabbage	Pieces	45 Seconds
Cabbage	Sliced	20 Seconds
Carrots	Baton	40 Seconds
Cauliflower	Heads	1.50 minutes
Cauliflower	Florrettes	45 Seconds
Celery Root	Pieces	1.30 Minutes
Celery Root	Diced	1 Minute
Chicory	Halves	20 Seconds
Chicory	Pieces	40 Seconds
Fennel	Halves	50 Seconds
Kohlrabi	Sliced/Diced	1 Minute
Leeks	Pieces	1.30 Minute
Leeks	Sliced	1 Minute

Product	Comment	Cooking time at full power
Shell Fish		
Lobster	(Depending on size)	5 Minutes
Crabs	(Depending on Size)	3 -4
Mussels	Fresh	40 seconds
Prawns	Fresh	35 Seconds
Fish		
Fish Fillets /Cod	Portions	2 Minutes
Halibut	Portions	1.50 Minutes
Sole	Fillets	1.50 Minutes
Salmon	Portions	1.50 Minutes
Eel	Pieces	2 Minutes
Meat		
Brisket		35-60
(Depending on size and quality)		
Brisket		15 – 30 Minutes
Chicken (Depending on Size)	Breast	8 – 10 Minutes
Chicken	Legs	6-7 Minutes

Product	Comment	Cooking time at full power
Mushrooms		30 Seconds
Mixed Veg	Frozen	40 Seconds
Mixed Veg	Fresh	40 Seconds
Onions	Slices (blanched)	15 Seconds
Peas	Fresh	20 Seconds
Peas	Frozen	25 Seconds
Peas -dried	(Pre-soak, cook covered with water)	10-15 Minutes
Peppers	Sliced	45 seconds
Potatoes	Quartered	8-10 Minutes
Potatoes	Diced/Sliced	3 Minutes
Potatoes	Tinned	4 Minutes
Spinach	Fresh	10 Seconds
Spinach (break into small pieces)	Frozen	1 Minute
Tomatoes	(to blanch)	15 Seconds
Zucchini Sliced		35 Seconds

Product	Comment	Cooking time at full power
Pasta and rice		
Noodles	Perforated tray	15 – 20 seconds
Macaroni	Perforated Tray	15 seconds
Rice	Perforated Tray	15 sec
Spaghetti		15 Seconds
Eggs		
Soft Boiled		3 Minutes
Hard Boiled		6 Minutes
Poached		2 Minutes
Scrambled		1-2 Minutes
Fruit (Depending on size)		
Apples	Whole	3-5 Minutes
Apples	Pieces	1 Minute
Pears		3-5 Minutes
Peaches		2-3 Minutes
Plums	Frozen	1.5 Minutes
Strawberries/Raspberries	Frozen	1 Minutes

10. AFTER COOKING.

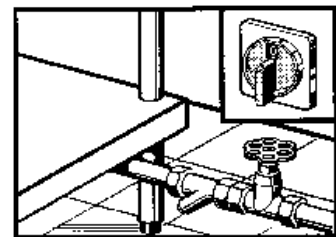
- Close the cooking chamber door.
- Press the ON/OFF switch.

After a 10 second time delay (during which the drain down cycle can be stopped) the ON /OFF light flashes to indicate a drain down cycle is in process. The pressure reduces and the boiler drains automatically.



When the ON/Off lamp switches off:

- Open the cooking chamber door.
- Isolate the water supply
- Switch off main electrical isolator switch.

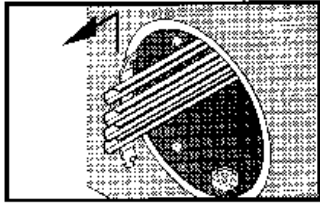


10.1. DAILY CLEANING.

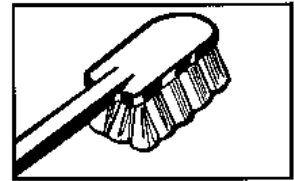
The steam cooker must be cleaned at the end of every day or cooking session as follows:



DANGER: The door, interlock switch housing, cooking chamber, food products and the residual steam still escaping are very hot. Use suitable protective clothing, insulated gloves and equipment.



Remove the pan rails as described in section 10.2. Clean the machine and cooking chamber with a mild detergent solution then rinse thoroughly and dry. Clean the strainer at the bottom front of the cooking chamber of food remains



using a stiff brush.

To rinse the internal drain pipe, slide in a pan filled with ice and defrost with pressure.

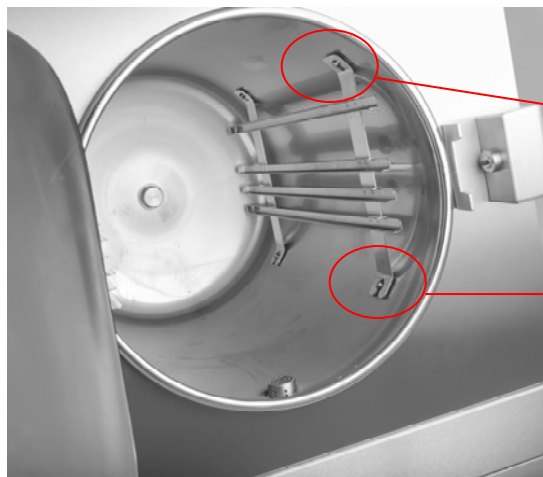
Do not use high pressure cleaning equipment.

Do not use SCRATCHPADS or any detergent containing chlorides.

On the 305G and 305T models the pan rails must be removed and cleaned in a dishwasher.

Caution! If the strainer at the front of the cooking chamber becomes blocked, hot water will leak from the chamber when the door is opened.

10.2 REMOVING THE PAN RAILS.



Key hole slot

Location slot

The pan rails are designed to be easily removed for cleaning. Each pan rail is secured in the cooking chamber by four 'T' shaped lugs. To remove and replace the pan rails use the following procedure:

- Open the door and allow the cooking chamber and pan rails to cool to a safe handling temperature. If necessary wear heat protective gloves before attempting to remove.
- Lift the pan rail up to disengage the upper key holes from the lugs and hinge towards the centre of the cooking chamber.
- Lift the pan rail off the lower lugs and withdraw from the cooking chamber.

To replace the pan rail use the following procedure. Be careful the pan rails are 'handed'. It is important the closed end of the rail is positioned to the back of the cooking chamber.

- Insert the pan rail into the cooking chamber.
- Fit the lower location slots over the lugs and then lift the pan rail key hole slots on to the upper lugs.
- Lower the pan rail and ensure it is correctly positioned and secure.

11. PRESSURE SYSTEMS REGULATION, SCHEME OF INSPECTION.



The steam cooker must have a dedicated written scheme and be subjected to an annual examination by a competent body in order to comply with the European Pressure Equipment Directive and the Pressure System Safety Regulations 2000. It is the owners or users responsibility to ensure compliance to this requirement.

An example of a written scheme and inspection requirements are given in appendix 1 of this manual.

12 DESIGN AND CONSTRUCTION DATA.

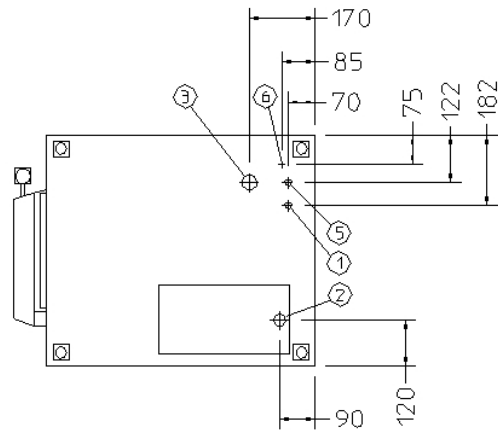
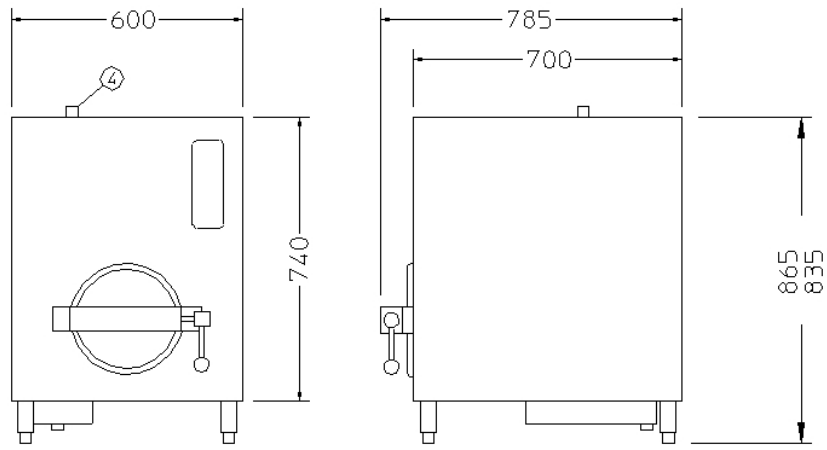
The data listed in table 2 applies to the Steam Cooker pressure system designed and manufactured by Hobart Manufacturing UK, with reference to the Health and Safety statutory instruments No 2169 for pressure Vessels

TABLE 2. TECHNICAL INFORMATION.

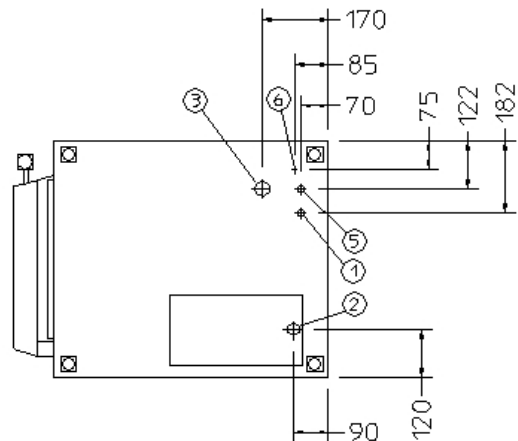
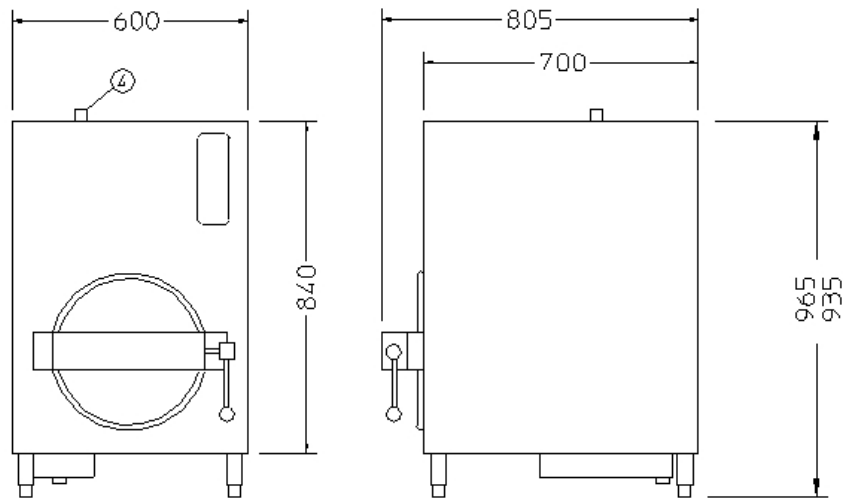
Description	Units	205GB	305GB, 305TB, 2228B
Number of cooking chambers		1	1 (305G & 305T), 2 (2228)
Gastro norm pan size		GN ½ -100mm	GN 1/1 –100mm (305G & 305T), 2 x GN ½ -100mm (2228)
Servings per hour (approximate)		400	650 (305G & 305T), 800 (2228)
Maximum cooking capacity	kg	7	20 (305G & 305T) 7 x 2 (2228)
Cooking pressure	Bar g	0, 0.5 and 1.0	
Rated voltage range 3 phase plus neutral	Volts/Hz	380-415/50	380-415/50
Full load current at rated voltage 400 volts, 3 ph+N	kW/ Amps	17.8/25.8	26.7/38.7
Recommended fuse size 400v/3 ph plus neutral/50Hz	amps	35	50
Minimum and maximum ambient temperature	°C	+5 to +45	+5 to +45
Minimum and maximum water inlet temperature	°C	+5 to +25	+5 to +25
Boiler steam capacity	Litres	6	6
Boiler total capacity	Litres	17	17
Steam output at 1.0 Bar g	Kg/hr	30	45
Cycle time start up from cold and empty (ready to cook/full load).	Minutes	9	9
Cycle time drain down	Minutes	4	4
Typical energy consumption (for potatoes with a cook cycle time 7 minutes)	kWh/(kg)	0.4 kWh (2kg potatoes)	1.6 kWh (12 kg potatoes)
Water consumption for above cooking cycle (cooking and condensate water)	Litres	3.25 (0.25 cooking, 3 condensate)	6.6 (2.3 cooking, 4.3 condensate)

Description	Units	205GB	305GB, 305TB, 2228B
Energy consumption when in standby mode (ready to cook)	kWh	0.20	0.20
Energy consumption (initial start up from cold and empty)	kWh	1.6	1.6
Steam temperature (nominal)	°C	117	117
Drain connection size	BSP M	1"	1"
Drain capacity (minimum)	Litres/minute	5.0	5.0
Water inlet connection (required) to BS2779	BSP	G3/4A	G3/4A
Minimum water flow rate at pressure range stated below (Treated supply to boiler).	Litres/minute	2.5	2.5
Minimum water flow rate at pressure range stated below (Condensate drain).	Litres/minute	5.0	5.0
Water inlet pressure	Bar g	1.7 to 10	1.7 to 10
Class of appliance		#Class I	#Class I
Enclosure IP rating		IP33	IP33
Wiring terminal size	mm ²	16	16
Electrical cable entry gland size	mm	25 (Pg29)	25 (Pg29)
Equi- potential secondary earth bonding connection		M8	M8
Height adjustment range	mm	15 to 35	15 to 35
Length of external water inlet hose (recommended)	mm	1500	1500
Noise level	dB (A)	##less than 60	##less than 60
Weight (machine empty)	Kg	69	85 (305G) 98 (305T) 85 (2228)
Shipping weight	kg	81	89 (305G) 110 (305T) 89 (2228)
Shipping dimensions (including pallet)	WxDxH cm	88x63.5x102	88x63.5x111.5 (305G) 116x108x107 (305T) 88x63.5x120 (2228)
Storage conditions. Temperature and humidity.	°C, % RH	+5 to +55, 85	+5 to +55, 85
Design pressure	Bar g	1.38	1.38
Pressure relief valve full flow pressure	Bar g	1.3	1.3
Hydraulic test pressure	Bar g	2.3	2.3
Boiler shell material		Stainless steel grade 1.4404	
Heating element		Incoloy	
Cooking chamber		Stainless steel grade 1.4301 and 1.4404	

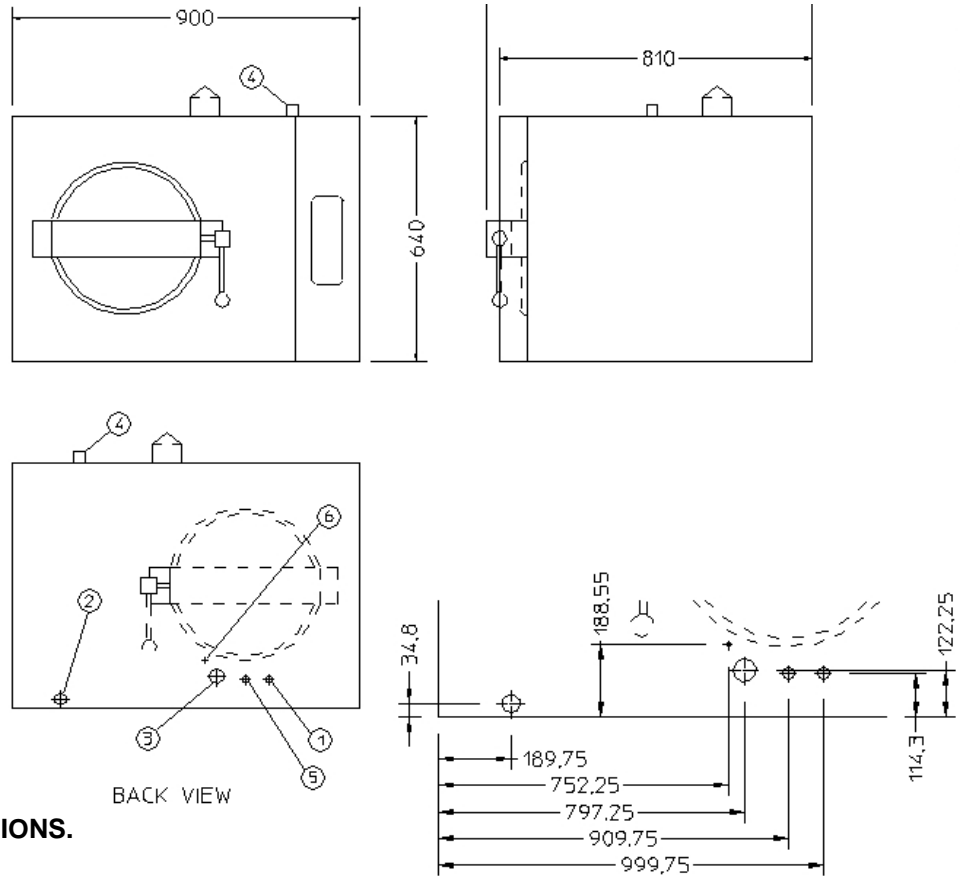
In accordance with EN60335-1. Refer to section 4.3. ## In accordance with EN-ISO 11202.



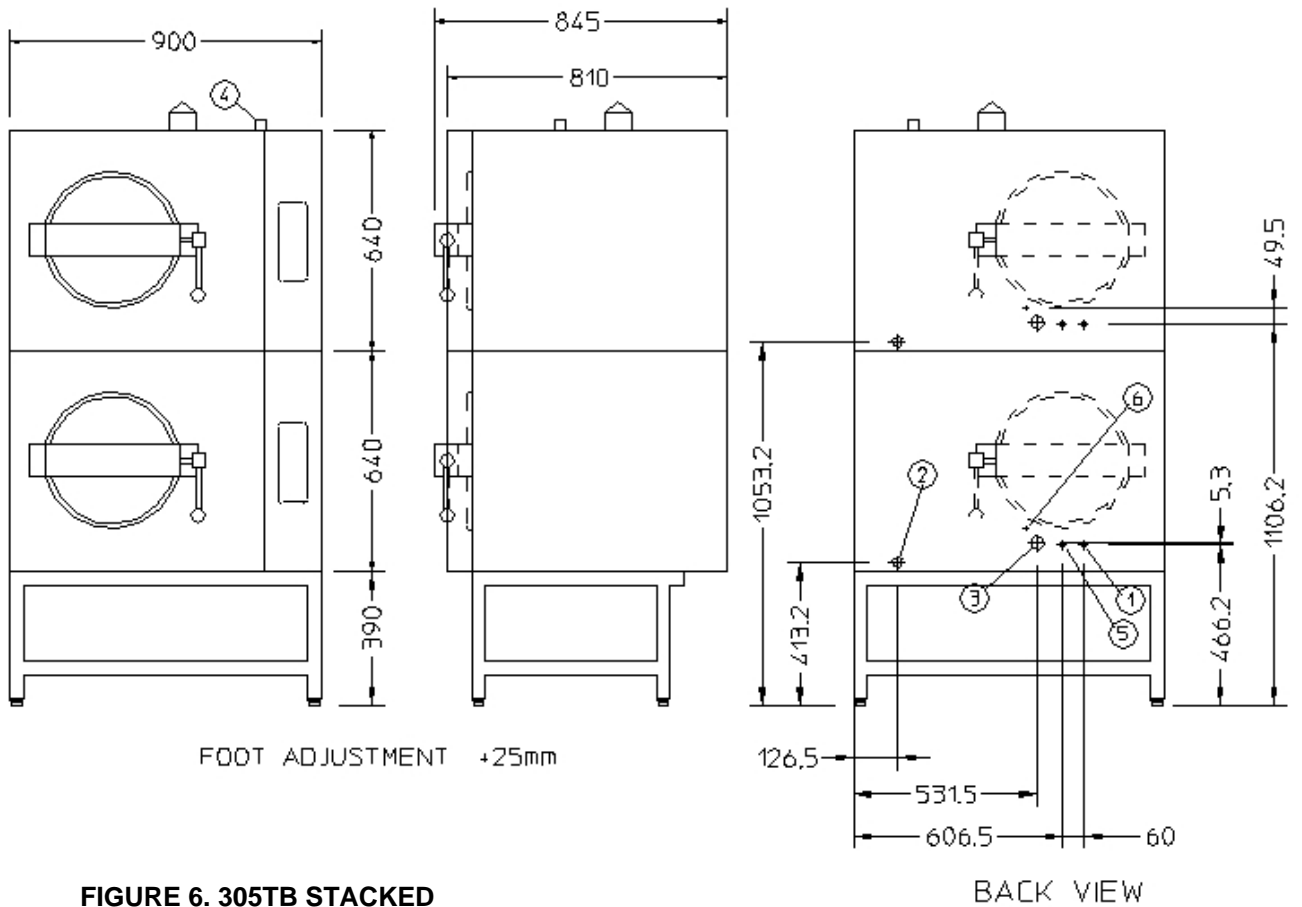
**FIGURE 3. 205GB
INSTALLATION DIMENSIONS.**



**FIGURE 4. 305GB INSTALLATION
DIMENSIONS.**



**FIGURE 5. 305TB
INSTALLATION DIMENSIONS.**



**FIGURE 6. 305TB STACKED
INSTALLATION DIMENSIONS.**

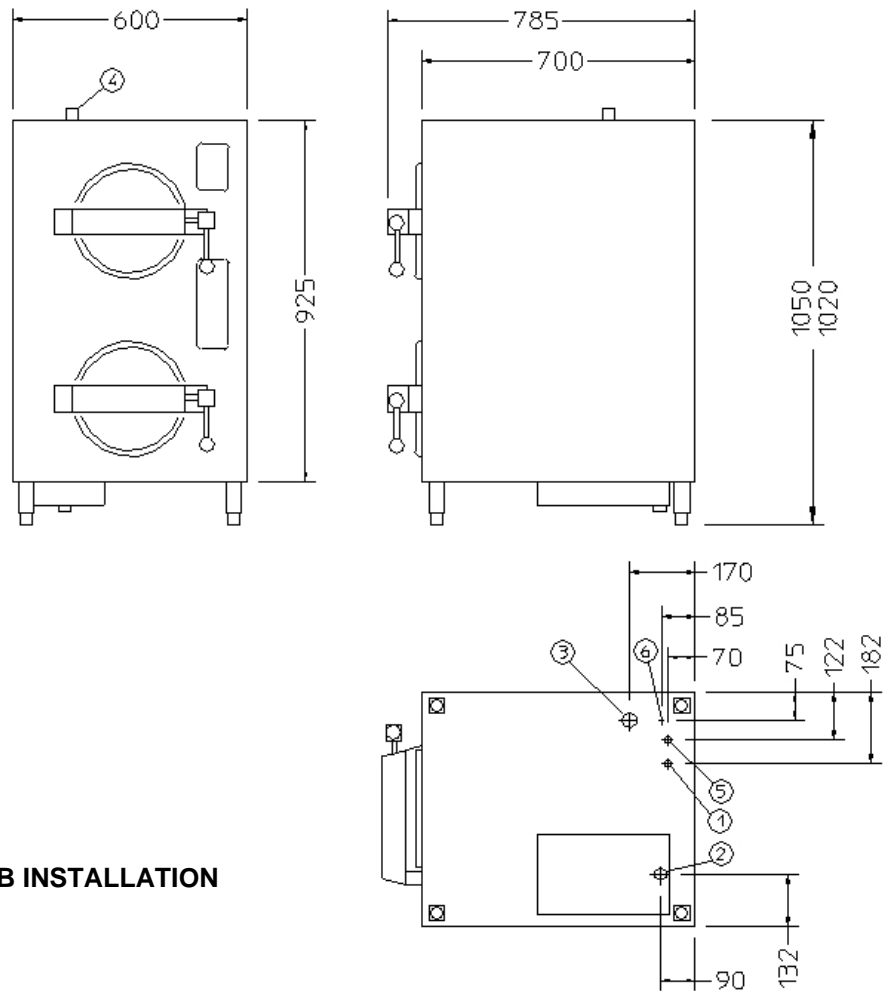
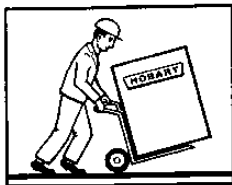


FIGURE 7. 2228B INSTALLATION DIMENSIONS.

13.0 INSTALLATION.

13.1 UNPACKING AND HANDLING.



Wherever possible transport the Steam Cooker to the installation position in the packaging provided to avoid damage. Do not use a sharp knife to cut into the packaging as damage to the machine may occur. Check for possible shipping damage. If the unit is found to be damaged, save the packaging material and contact your nearest Hobart sales office.



Caution: The Steam Cooker is a heavy object and must be correctly handled and lifted to avoid personal injury.

With the machine in the vicinity of its final position remove the packaging and lift the machine from the transportation pallet.

Care must be taken during this operation to ensure: -

- a) All required safety measures are taken to ensure correct lifting and handling to avoid risk of injury through dropping, falling and tilting.
- b) No damage occurs to the machine that could impair the normal operation.

13.2 LOCATION.

The Steam Cooker is not suitable for outdoor installation and must not be installed where a water jet could be used for cleaning. The Steam Cooker must only be operated by trained staff and must be installed in an area where the use and maintenance is restricted to trained personnel.

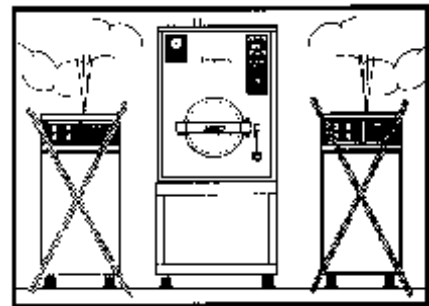
The Steam Cooker must be installed on a horizontal flat surface level to a minimum of 1mm in 1 metre side to side and front to back. Select a suitable flat level surface that can support the weight of the appliance and contents when full (refer to Table 2 for weights and dimensions). In areas where stability may be an issue, the machine should be secured in position.



When operating, the appliance will produce steam and water vapour. Ensure any fixtures and fittings adjacent to the machine are adequately protected to prevent any damage from spillage or condensation.

The Steam Cooker must not be installed in any areas subject to frost.

Important! Ensure there is sufficient space around the Steam Cooker to enable safe operation. Servicing may be more difficult because of reduced clearances and you should always check that equipment specifications permit the close proximity of other equipment. Refer to figure 3, 4, 5, 6 or 7 for the overall dimensions of the Steam Cooker. Service access is required to the front, rear, sides and top of the appliance. Minimum distances are: 100-mm sides and rear, 600 mm over the top. The machine vents steam from the top left-hand rear corner. It is recommended an extraction fan or hood be used to vent any steam from the kitchen area.



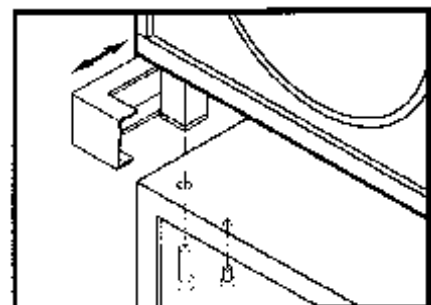
13.2.1 BENCH MOUNTED.

If the machine is to be located onto an existing tabling/bench ensure it is suitable for the weight and size for safe installation. The steam cooker must be secured to the bench (the adjustable foot can be used). A 26 to 28 mm diameter hole is required for each foot.

13.2.2 DEDICATED STAND.

Position the stand in its correct location.
Carefully tilt the steam cooker (more than one person's function) and remove the adjustable foot insert.
Lift the machine onto the stand and align.
Screw the rear feet inserts through the stand into the machine.

Slide the plinth between the Steam Cooker and top of the stand locating the back slots in the plinth onto location studs on top of the stand. Fix the plinth into position by screwing through the stand (front x 2) into the plinth to secure.



13.3 INSTALLING THE STEAM COOKER.

Place the appliance on a stand designed to support the full weight of the machine. Adjust the height to suit the counter. Ensure that the service connections align with the holes in the counter or stand. The steam cooker may now be connected to the appropriate water, drain and electricity supplies.

13.4 ELECTRICAL INSTALLATION.



When installed in the United Kingdom the electrical installation of the Steam Cooker must be in accordance with the current edition of the IEE Regulations for electrical equipment in buildings, Electricity at Work 1989 and must conform to the Local Electricity Board regulations. This appliance must be earthed.

A competent person must carry out the electrical installation.

The technical data shown in table 2 details the electrical requirements for the various electrical supply options.

The Steam Cooker is a 'class I' appliance where the protection against electric shock does not rely solely on basic insulation. An external electrical isolator and MCB/fuses (both items supplied by others) must be fitted to the incoming electrical supply to the Steam Cooker in an easily accessible and damp free position. In addition a 30mA residual current device is strongly recommended to provide extra protection.

Check that the impedance of the earth circuit is safe and operating at the correct value. The machine must be equi-potentially bonded. The earthing screw is situated on the lower surface of the base frame and is identified by the symbol shown on the right.



Note: The electrical supply cable must of suitable rating for the electrical supply and ambient temperature.

Check the earth bonding resistance is less than 0.1Ω and the insulation resistance is greater than $2\text{ M}\Omega$.

13.5 ELECTRICAL CONNECTION.

Refer to the warning labels fitted to the machine and the wiring diagram adhered to the inside of the side panel of the Steam Cooker.

The machine is configured for a 400 volt, 3 phase plus neutral electrical supply.

13.5.1 ELECTRICAL SUPPLY CABLE CONNECTION PROCEDURE.

1. Select the flexible supply cable to suit the required electrical load (refer to table 2 for current and power values).
2. Remove the right hand side panel by removing the two front screws.
3. Route the cable through the compression gland and connect to the correct positions on the connector block and tighten the screws (refer to the wiring diagram situated on the inside surface of the right hand side panel supplied with the appliance).

4. Ensure all electrical connections within the machine are secure prior to switching on the electrical supply (to ensure no connections became loose during transit).
5. This appliance must be earthed. The mains earth terminal is located and identified within the electrical cabinet (mains terminal block) with an external earth bonding connection at the rear of the machine base frame.

13.5.2 SETTING THE ELECTRICAL LOAD.

The steam cooker is fitted with a switch that enables the power/electrical current to be reduced. The 205G can be operated on a 9 or 18 kW electrical load. The 305G, 305T and 2228 can be operated on an 18 or 27 kW electrical load. A rocker switch located on the internal control panel must be set to the desired position. The factory default is the maximum power setting. The software parameter C16 value must be set for the appropriate model of steam cooker and power option selected. This value must only be adjusted by an authorised technician.



Model	Electrical load	Set rocker switch to:	Set C16 to:
305GB, 305TB & 2228B	27kW	Max	1
305GB, 305TB & 2228B	18kW	Min	2
205GB	18kW	Max	2
205GB	9kW	Min	3

13.6 WATER SUPPLY.

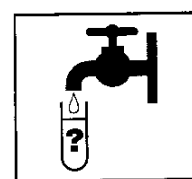
The installation must conform to the requirements of the local water authority and be carried out by an authorised technician.

The Steam Cooker has two water inlet connections:-

- 1 Steam generator supply.
- 2 Steam condense supply.

13.6.1 WATER SUPPLY QUALITY.

If the Steam Cooker is installed in an area where the water supply exceeds a 5° Clark hardness value (equivalent to 60-ppm total hardness (CaCO₃)) then a suitable water treatment unit must be installed and regularly maintained to eliminate scale build up. Ensure the water supply pressure to the water treatment unit complies with the manufacturers requirements. For details of recommended water treatment units please contact your local Hobart Sales office.



13.6.2 WATER SUPPLY FOR COOKING.

The water supply pressure must be between **1.7 and 10 bar g** when supplying a minimum flow rate detailed in table 2 and at an inlet temperature between **5 and 65°C**.

The water supply to the steam cooker is via an internal WRAS approved type 'A' air gap. A double check valve is not required on the water supply.

If a water filter is installed in the supply to the Steam Cooker ensure there is adequate water pressure available at the required flow rate. Some water filters require a minimum pressure in excess of 2 bar g (30 psi g). Table 2 details the water supply requirements to the boiler.

13.6.3 WATER SUPPLY TO CONDENSE STEAM.

There are no special water quality requirements to the Condenser inlet. The water supply pressure must be between **1.0 and 10 bar g** when supplying a minimum flow rate detailed in table 2 and at an inlet temperature between **5 and 25°C**.

A WRAS approved double check valve (ED type) **must** be fitted on the water supply to the condensate box solenoid valve. The connection is identified with a label, 'Condensation Inlet 3/4" BSP'. A WRAS approved 3/4" BSP double check valve is available from Hobart UK, part number 143450.

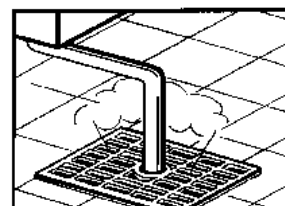
13.7 WATER CONNECTION REQUIREMENTS.



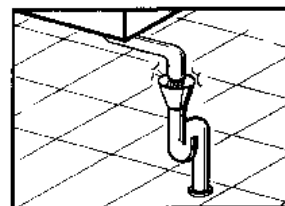
A manual shut off valve must be installed in the water supply line in an accessible position adjacent to the Steam Cooker and must terminate with a 3/4" BSP male fitting (G3/4A to BS2779).

A suitable WRAS approved hose with 3/4" BSP fittings must be used for both water supplies. A WRAS approved water inlet hose is available from Hobart UK, part number 144636.

The water connection points are located at the rear right hand side under the appliance when viewed from the front. Identification labels indicate the orientation of the connections.



Care must be taken to ensure the flexible water supply hoses are correctly routed and not crushed when the machine is pushed into position. If the hose is routed through the counter or table all sharp edges and burrs must be removed and a suitable grommet fitted. Ensure there is free length of hose to enable the Steam Cooker to be withdrawn if necessary for servicing. Before connecting the Steam Cooker, the water supply line must be checked to ensure it is free from any foreign matter and flushed out if necessary. It is recommended a water supply pressure gauge (0 to 10-bar g) be installed close to the Steam Cooker.



13.8 DRAIN CONNECTION REQUIREMENTS.

The drain connection is location at the rear left hand corner when viewed from front. The connection size is 1" BSP. The drain pipework and fittings must be manufactured from copper or heat resistant plastic (typically 100°C). The waste pipe must be directed to an open floor drain or tun dish and connected to a drainpipe. The pipework must be unrestricted and have a suitable 'fall'; it must not be connected into other pipework or be of excessive length. A drain trap must be fitted down stream of the tun dish.

The drain system must be capable of operating with a minimum flow rate of 5 litres/minute.

WARNING!

Awareness must be made that the steam cooker is fitted with a pressure safety valve that vents to drain in case of component failure. The steam vents into the condensate system fitted inside the appliance. The safety valve vents at 1.3 bar pressure and caution must be taken to avoid contact with steam to avoid scalding.



14.0 COMMISSIONING INSTRUCTIONS.



This Steam Cooker is only for professional use by suitably trained persons. Ensure operators have read and understood this manual and have received adequate training.

14.1 COMMISSIONING.

The Hobart high-pressure steam cooker operates automatically. Turn on the water supply and check for leaks. Switch on the electricity supply.

Follow the procedure given in section 9.

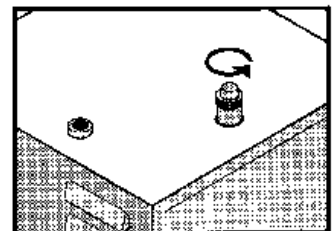
15. MAINTENANCE.

In spite of the use of treated water, we recommend a complete inspection of the unit every 1000 hours of operation or every 6 months whichever comes first. (The hours of operation are displayed each time the steam cooker is turned on). This inspection will involve checking all seals and joints on the steam generator, cooking chamber and pipe work.

15.1 PRESSURE SAFETY VALVE MAINTENANCE.

At least once a month test the pressure safety valve.

To test: turn the knurled nut anti-clockwise until pressure escapes to drain, then turn the knurled nut clockwise until the valve re-seats.



Warning: The pressure relief valve will be very hot. Use insulated gloves.

15.2 PAT TESTING.

To meet the requirements of the 1989 "electricity at work regulations" it is recommended to implement a programme of planned inspection and testing of the appliance. Usually an appliance that is subject to PAT testing is defined as equipment that is connected to the supply via a plug and socket; however it is not a requirement for electrical equipment to be deemed portable or transportable. If equipment is permanently connected to the fixed installation, e.g. by a flex outlet or other accessory, the accessory will need to be detached from its box or enclosure so that the connections can be inspected. Such work should only be carried out by a competent person.

The IEE Code of Practice states, those carrying out the inspection and testing must be competent to undertake the inspection and, where appropriate, testing of electrical equipment and appliances.

16 FAULT FINDING SUMMARY.

16.1 DEFAULT CODES.

In the event of a fault occurring with the machine a series of default codes are displayed to identify the relevant problem. A brief summary of the fault codes are given below.

- dEF2 and dEF7 incorrect steam generator/boiler drain down fault.
- dEF3 steam generator/boiler taking too long to fill.
- dEF5 water supply failure to steam generator/boiler.
- dEF8 steam generator/boiler over filling.
- dEF 9 during the cooking cycle the steam generator/boiler did not re-fill with water. The float switch should be checked.
- dEF10 steam generator/boiler is over heating.
- dEF11 cooking chamber (number 1) temperature probe fault.
- dEF12 cooking chamber (number 1) drain valve fault.
- dEF13 refers to an internal food probe disconnection or failure. The food probe option is a non-standard.
- dEF21 cooking chamber (number 2) temperature probe fault (applicable to the 2228).
- dEF22 cooking chamber (number 2) drain valve fault.

If a fault can not be rectified call the Hobart Service department.

16.2 FAULT FINDING. TABLE 3.

Fault	Possible cause	Remedy
Machine fails to energise.	Main supply fuse or MCB blown	Check and replace faulty fuse/re-set MCB
	Blown control circuit fuse	Check and replace faulty fuse
	Machine still fails to operate	Call local Hobart service centre.
Machine fails to fill	Water supply fault	Check the water supply is connected and turned on.
		Check water supply pressure and flowrate comply with values in table 2.

17.0 SUMMARY OF COMMON SPARE PARTS. TABLE 4.

Description	Part number	Quantity per model			
		205GB	305GB	305TB	2228B
Boiler service exchange (new)	00-739365-1	1	1	1	1
Boiler service exchange (refurbished)	00-739365-2	1	1	1	1
Cam	737059	2	2	2	2
Contactora	00-739266-3		2	2	2
Contactora	00-740618-3	2			
Connector-2 into 1 water inlet	00-895401-44	1	1	1	1
Double check valve	143450	1	1	1	1
Drain strainer-cooking chamber	174648	1	1	1	2
EPROM	737399-14	1	1	1	1

Description	Part number	Quantity per model			
		205GB	305GB	305TB	2228B
Filter-line	737324	1	1	1	1
Float switch –air gap	737522	1	1	1	1
Gastro norm pan ½ x 100mm deep	141502	1			2
Gastro norm pan 1/1x65 mm deep	142450		2	2	
Heating element	00-739320	3	3	3	3
Hose –flexible boiler drain	00-739291-2				1
Hose –flexible boiler drain	00-739182-1	1			
Hose –flexible boiler drain	00-739182-2		1		
Hose –flexible boiler to cooking chamber	00-739183-1	1	1		
Hose –flexible boiler to cooking chamber	00-739283-1				1
Hose –flexible boiler to cooking chamber	00-739283-2				1
Hose –flexible boiler to pressure relief valve	00-739309				1
Hose –flexible cooking chamber drain	00-739181-1	1	1		2
Hose –flexible cooking chamber drain	00-739291-1				1
Hose water inlet	144636	2	2	2	2
Housing –level control	00-739072				
Knob-control	737121	1	1	1	1
Motor -valve	233979-1	2	2	2	2
Nozzle steam injection cooking chamber	323273	1	1	1	2
O ring cooking chamber outlet	OS-E-1-3	1	1	1	1
O ring door seal	276903-12	1			2
O ring door seal	323167-10		1	1	
O ring level control	OS-E-1-45	1	1	1	1
O ring-heating element	00-738620	3	3	3	3
Pan rails left hand side	737351		1	1	
Pan rails right hand side	737352		1	1	
PCB-power/relay	737003	1	1	1	1
PCB-touch panel	00-740558	1	1	1	1
PCB-touch panel 2nd chamber	00-740571				1
Piston pump	00-739631	1	1	1	1
Pressure gauge	00-739068	1	1	1	1
Single check valve	297498-1	1	1	1	1
Strainer plate	173055-2		2	2	
Strainer plate	170054-2	1			2
Strainer plate	173055-1				
Switch -level control	00-739324	1	1	1	1
Temperature probe-boiler	00-737831	1	1	1	1
Temperature probe-cooking chamber	737006	1	1	1	1

Description	Part number	Quantity per model			
		205GB	305GB	305TB	2228B
Temperature probe-cooking product	00-738428-1		1	1	
Temperature probe-cooking product	00-738428-2	1			1
Vacuum breaker	297536				2
Valve assembly-motorised	737063-999	2	2	2	2
Valve assembly-motorised boiler drain	00-739190-3	1	1	1	1
Valve assembly-motorised cooking chamber	00-739190-2	1	1	1	1
Valve body	323314-11	2	2	2	2
Valve-condense water solenoid 5 lpm	00-738728-2	1	1	1	1
Valve-fill water solenoid 2.5 lpm	00-738728-1	1	1	1	1
Valve-safety	169556	1	1	1	1
Valve-steam inlet	173863	1	1	1	2

18.0 SERVICE CONTACTS.

Hobart trained service technicians strategically located at the listed Hobart branches are prepared to give you fast, efficient and reliable service. Protect your investment by having a Hobart inspection contract, which assures the continued, efficient operation of your Hobart machines, spares and accessories.

For further details contact:-

SALES, SERVICE AND SPARES:

0844 888 7777

19. APPENDIX 1.

WRITTEN SCHEME OF EXAMINATION.

The following section details an example of a written scheme of examination for the Steam Cooker.

General Statement

The Steam Cooker operates at a maximum nominal working pressure of 1.3 bar g and is therefore subject to the Pressure Systems Safety Regulations 2000.

In line with these requirements, it is necessary to have each machine inspected by a competent person on a regular basis to ensure the ongoing performance integrity and safety of the system.

The machine, being a complete pressure system assembly is supplied with a manufacturers test certificate that verifies the machine has been examined, tested and fit for service and is valid for the first 12 months from the original installation.

The machine must be inspected on a yearly (12 month) basis reviewing and recording points highlighted within sections 2 to 4 detailed below and in accordance to the specific written scheme of examination. The annual inspection, performed by a competent person will review and confirm

the durability, operation and safety features of the system/machine in accordance to the written scheme.

The Steam Cooker can be included within an existing site scheme or be subject to an independent scheme specific for the appliance.

1. Designation

205GB, 305GB, 305TB and 2228B

2. Examination

Safety: Machine should be in a non-operational condition, cool to the touch and isolated from mains electrical and water supplies before commencing any associated work.

Visual review: -

Pipe work Water inlet hose
Double check valve
Water solenoid valve
Water level control float switch.
Safety valve connection

Cooking chamber Chamber.
Door seal
Pipe connections.
Door
Drain valve
Internal chamber condition

Boiler Pipe connections.
Drain valve
Steam valve.
Heating element seal
Boiler body external
Internal boiler condition (remove a heating element to check)

Note: in all cases seals should be replaced, not reused.

3. Operation

Note: Reference should be made to the machine installation and operation manual booklet before commencing the operational review and should only be performed by a competent/trained person.

Safety: Caution must be taken when operating the machine with panels/covers removed. Full awareness/attention must be made to the electrical and temperature hazards whilst in this condition and all relevant electrical safety precautions taken. Work should be undertaken by suitably trained/qualified/competent personnel only.

- Switch on machine and allow to reach normal operating pressure
- Turn off mains water supply.
- Using a suitably insulated tool manually energise the contactor by pressing in the black moulding and holding in position. The boiler pressure will increase to 1.38 bar g and the boiler safety valve should energise. **Do not exceed 1.5 bar g.**

Note: If the safety valve fails to operate, replace the complete part, do not try to service. The machine must be in a drained down depressurised state and isolated from the mains electrical supply prior to replacement of valve taking care of any retained heat.

4. **Inspection report**

To be performed and documented by a competent person.

- i) Report to record all areas reviewed as highlighted by the scheme.
- ii) A competent person must assess and amend the scheme in line with any recommendations or update of regulations that are appropriate at time of inspection.
- iii) The inspection report must be retained by the owner/user.

Important Note: It is the owners, or users' responsibility to ensure the machine is subjected to and compliant to the written scheme and within the time scale stated within the written scheme.

In most cases the machine can be included within an existing scheme of the same location.

5. **Maintenance**

The need for maintenance should not be confused with the requirements for examination under the written scheme (12 month period) although examination under the written scheme may require additional maintenance to correct any issues identified.

The period of servicing will be dependent on water conditions and frequency of use and attention should be made to the potential build up of scale deposits with a minimum recommended servicing schedule of six monthly periods.

Suggested check list for Written Scheme Examination

The following elements are the minimum that must be contained within a Written Scheme of examination:-

- | |
|--|
| <ol style="list-style-type: none">1. Name of the user or owner.2. Address of the above.3. Address of location/installation.4. Identification of item and/or system to be examined.5. Condition of item and/or system examined.6. Any repairs deemed needed at the time of examination and the time-scale within which they should be completed.7. Items which, if modified or replaced require examination by a competent person before use.8. Other observations.9. Date of current examination.10. Name and address of competent person performing Written Scheme Examination.11. Signature of Competent person.12. Date of report. |
|--|

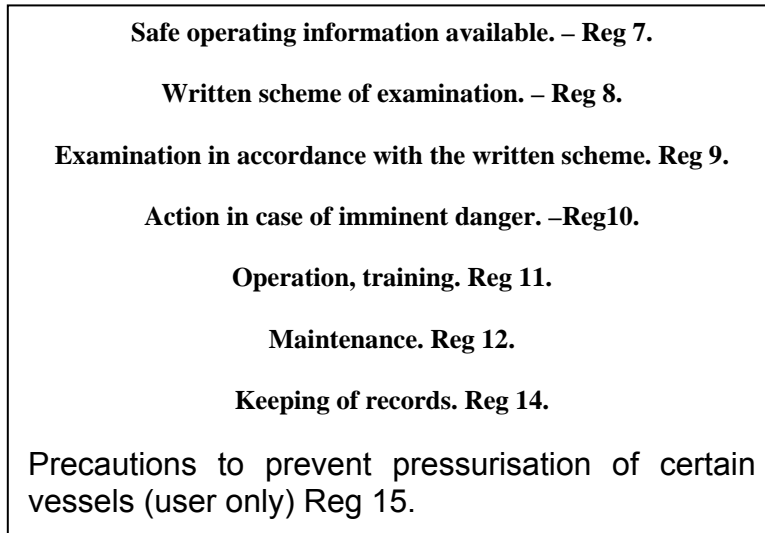
Reference Flow Chart



Vessel contains steam



User/Owner Duties



Continued product improvement is a Hobart UK policy, specifications may change without notice.



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