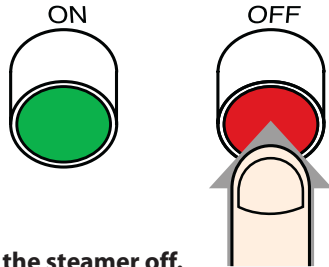
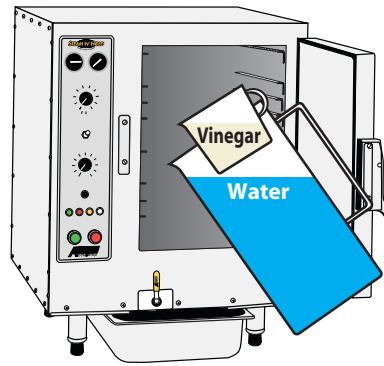


DAILY CLEANING

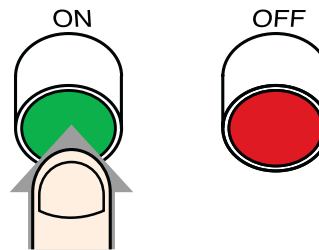


Turn the steamer off.

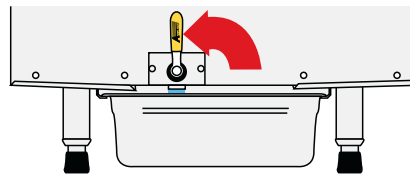
WEEKLY CLEANING



Fill the cooking chamber with 2 gallons of water and one cup of white vinegar.

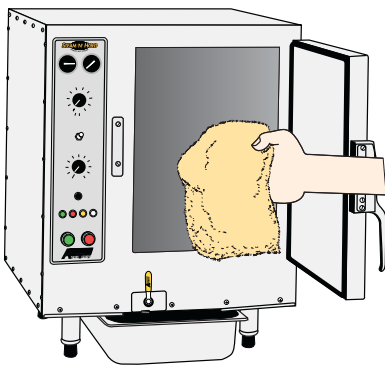


Turn the Steamer on for 30 minutes at the maximum temperature in THERMOSTAT mode [200°F] or set the switch to FAST COOK position.



Allow the cooking chamber water to cool. Use caution while opening the drain valve. Empty the water into the drain pan and discard the water.

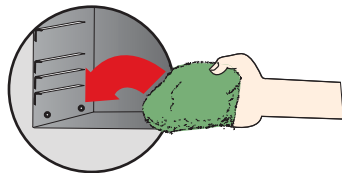
Allow the water and vinegar mixture to cool. Use caution while opening the drain valve. Empty the water into the drain pan and discard the water. Rinse the cooking chamber thoroughly with water.



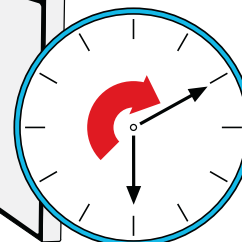
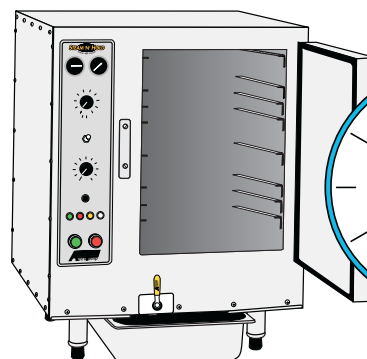
Dry the inside of the unit with a cloth.

Remove the pan rails. Dry the inside of the unit and the pan rails with a cloth.

Two (2) water sensors are located on the lower left inside wall of the cooking chamber. Clean daily with a foodservice scrub pad. For heavy build-up, cleaning may be needed more frequently.



Leave the door open over night.



Leave the door open over night.