

# CLR TREATMENT KIT No. 817972

## *Instructions*

### ***FOR DELIMING AND CLEANING***

**COUNTERTOP STEAMERS AND OTHER STEAMERS HAVING  
AN INDIVIDUAL, SELF-CONTAINED, STEAM GENERATOR  
FOR EACH STEAMING COMPARTMENT.**

The Treatment Kit contains a piece of tubing, a funnel, a measuring cup, and a 28 FL.OZ. bottle of CLR. Plastic or Rubber Gloves and Towels (not supplied) should be ready for use during the deliming procedure.

#### ***MODELS***

HSF3, HSF4, HSF5, and HSF90 —  
Follow procedure on page 2.

#### ***MODEL***

ES5 — Follow procedure on page 3.



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# DELIMING AND CLEANING PROCEDURE

**MODELS** HSF3, HSF4, HSF5, and HSF90

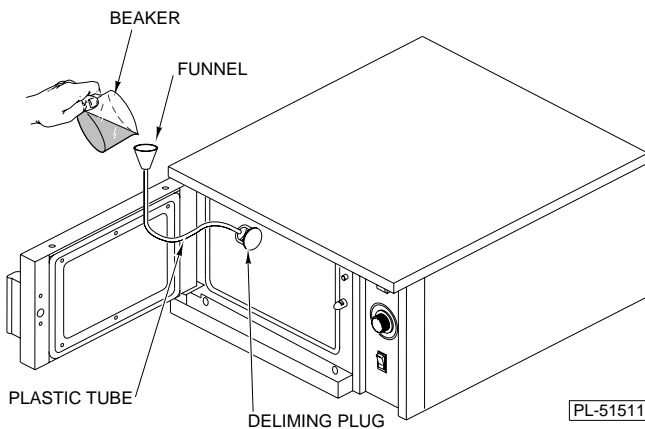
**WARNING:** READ AND FOLLOW THE INSTRUCTIONS ON THE CLR BOTTLE. USE PLASTIC OR RUBBER GLOVES TO AVOID SKIN CONTACT. IF CLR LIQUID COMES IN CONTACT WITH THE SKIN, RINSE WITH CLEAN WATER.

**WARNING:** THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM. STAY CLEAR WHEN OPENING DOOR.

**STEP 1.** Drain the steam generator by turning the switch off. Set the cooking timer to zero.

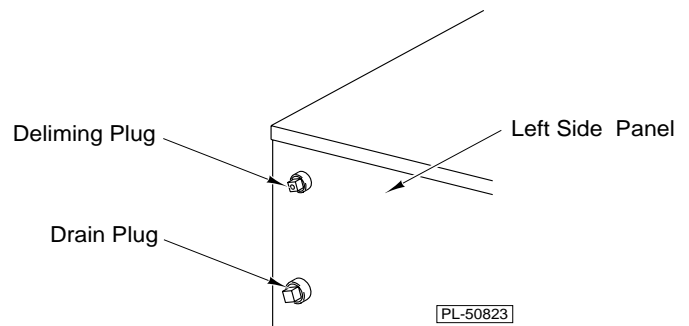
If there is a DELIME GENERATOR Light, turn the ON/OFF/DELIME switch to DELIME. If there is no DELIME GENERATOR Light, turn the water supply off and turn the On-Off switch ON (this will close the drain valve).

**STEP 2.** If the Deliming Plug is inside the cooking compartment (Fig.1), unscrew the plug so the hole points upwards.



**Fig. 1**

**ALTERNATE STEP 2.** If the Delimiting Plug is outside on the left side panel (Fig. 2), remove the top plug.



**Fig. 2**

**STEP 3.** Insert the Plastic Tube in the Delimiting Port. Connect the Funnel to the other end of the tube. Pour 28 FL.OZ. of CLR liquid into the generator slowly to avoid spillage. Pour in water to rinse Delimiting Plug. Remove Tube and Funnel. Replace Delimiting Plug so it seals tightly.

**STEP 4.** Turn steamer on (if not previously done). Turn water supply on if it was previously turned off. Allow to remain at READY cycle for 1<sup>1</sup>/<sub>2</sub> hours. Then turn off and allow to drain.

**STEP 5. FLUSH CYCLE.** Turn steamer on. When the READY Light comes on, turn switch off to drain. Repeat this step three times to completely flush generator.

**STEP 6.** Clean exterior and interior of steamer cabinet. Use a mild solution of soap and water. Rinse with clean water. Dry with a soft cloth. Leave compartment door open when not in use.

THE STEAMER IS NOW READY FOR USE OR TURN OFF FOR OVERNIGHT SHUTDOWN.

# DELIMING AND CLEANING PROCEDURE

## MODEL ES5

**WARNING:** READ AND FOLLOW THE INSTRUCTIONS ON THE CLR BOTTLE. USE PLASTIC OR RUBBER GLOVES TO AVOID SKIN CONTACT. IF CLR LIQUID COMES IN CONTACT WITH THE SKIN, RINSE WITH CLEAN WATER.

**WARNING:** THE STEAMER AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE STEAMER. THE COOKING COMPARTMENT CONTAINS LIVE STEAM. STAY CLEAR WHEN OPENING DOOR.

**STEP 1.** Make sure the steamer has been turned off for at least 6 minutes so the boiler has drained.

Your ES5 Steamer may be equipped with a standpipe and/or a steam port — the CLR liquid may be poured into the boiler either down the standpipe or through the steam port.

- **Standpipe:** Remove the cap on the standpipe at the back of the steamer and use the funnel (Fig. 3).
- **Steam Port:** Push the tube into the steam port (Fig. 4). Insert the tube approximately 8 inches and connect the funnel to the other end of the tube.

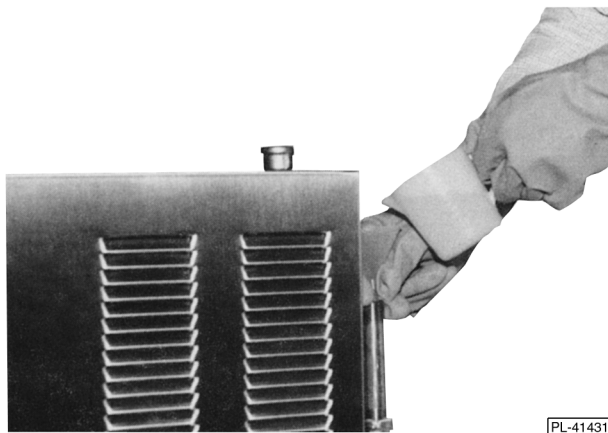


Fig. 3

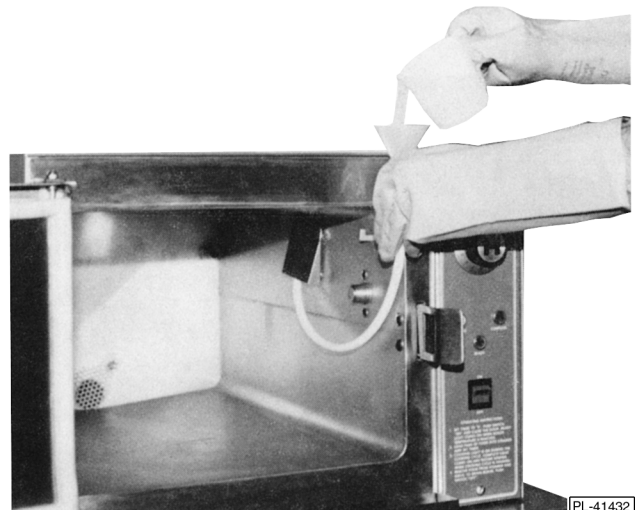


Fig. 4

**STEP 2.** With Cooking Timer set at 0, turn the ON/OFF switch On and carefully pour 28 FL.OZ. of CLR liquid into the boiler, either down the standpipe or through the steam port. Carefully remove the funnel and tube. Close and latch the door, rinse the funnel and tube in a sink with clean water, and replace the cap on the standpipe (if applicable). Leave the steamer on so the READY light is on for 1½ hours while the CLR cleans out the boiler.

**STEP 3.** After the 1½ hour ON cycle, turn the ON/OFF switch Off for 6 minutes to allow the boiler to drain and flush.

**STEP 4.** With Cooking Timer set on 0, again turn the ON/OFF switch On and allow the boiler to fill with water and to heat. After the READY light comes on, turn the ON/OFF switch OFF again to drain and flush out the boiler. Repeat this step at least three times to completely flush boiler.

**STEP 5.** Clean exterior and interior of steamer cabinet. Use a mild solution of soap and water. Rinse with clean water. Dry with a soft cloth. Leave compartment door open when not in use.

THE STEAMER IS NOW READY FOR USE OR TURN OFF FOR OVERNIGHT SHUTDOWN.

# NOTES