



Below you will find quick guide instructions on how to clean your Vulcan cooking equipment daily. Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance. For additional product resources, please visit vulcanequipment.com.

STEAMERS

COOKING COMPARTMENT DRAIN:

1. Keep compartment drain running freely.
2. Inspect compartment drains daily for blockage.
3. Remove any particles or debris from the perforated strainer daily (or more often if needed).
4. After cooking greasy foods or seafood, close the doors and operate each compartment for 25 to 30 minutes to flush any residual grease and oils down the compartment drain.
5. Make a solution of warm water and non-chloride detergent and pour ½ gallon (1.9 liters) of it down the compartment drain. Rinse by pouring ½ gallon (1.9 liters) of hot water down the compartment drain.

DRAINING GENERATOR:

1. To prevent malfunction of controls and clogging, it is essential to drain the generator every day.
2. After the generator has been in operation, turn the unit off with the power switch located on cooking compartment to drain the generator. The generator will drain for approximately 15 minutes, removing sediment, scale and lime buildup in the generator.

COMPARTMENT:

1. Wash the inside of the compartment with a solution of warm water and non-chloride detergent.
2. Rinse with warm water.

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STEAMERS

DOOR GASKET:

1. Clean the gasket sealing surface of the compartment door to remove food acid for maximum gasket life.
- *Do not use any solvents or sharp instruments.*
2. Wash with a cloth moistened in a solution of mild detergent and warm water.
3. Rinse with a fresh cloth moistened with warm water to remove all traces of detergent.
4. Wipe dry with a clean cloth.
- *Never apply food oils or petroleum lubricants directly to the door gasket. Petroleum-based solvents and lubricants will reduce gasket life.*
5. Leave the compartment door slightly open when the steamer is not in use. When the compartment is idle, never latch the door and apply pressure to the door gasket. Leaving the gasket under pressure can cause permanent deformation and reduce gasket life.

EXTERIOR:

1. Avoid rubbing with steel pads, wire brushes or scrapers that can leave iron deposits on stainless steel. Instead, use plastic scouring pads or soft cloths.
2. For stubborn stains, use products such as Cameo, Talc, Zud or First Impression.
3. Always rub parallel to the polish lines or with the grain.

