



Best Practices



Deep Cleaning- AccuTemp Steamer

Deep cleaning must be done before Winter, Spring, and Summer breaks.

- Wait until steamer water has cooled to below 70° F before beginning cleaning process.
- Drain pan should always be in place at the bottom of steamer.
- Vinegar may be used for cleaning, never use dish soap, sanitizer, or any chemical cleaner.
- Steamer is a two-compartment unit, complete cleaning for the top and bottom sections.



STEP 1

Close the drain valve, pour 1 cup white vinegar in cooking chamber.



STEP 2

Add 2 ½ gallons cold tap water. Close door and turn on steamer.



STEP 3

Set timer to 15 minutes. Buzzer will indicate time has elapsed.



STEP 4

Turn steamer off to cool overnight, leaving the door open.



STEP 5

Open release valve to drain water into pan the drain pan.



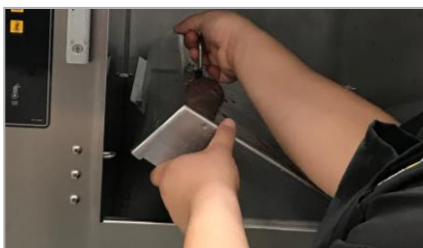
STEP 6

Empty drain pan each time the water level reaches half full.



STEP 9

Remove and wipe dry pan rails (both sides).



STEP 10

Remove and wipe dry steam collector (bottom panel).



STEP 11

Loosen knobs, remove and wipe dry steam distributor (right panel).



STEP 7

Scrub the water sensors with a scouring pad then wipe dry.



STEP 8

Wipe inside of steamer to remove all moisture.



STEP 12

Reassemble steamer for next use.