



Best Practices



Weekly Cleaning- AccuTemp Steamer

Weekly steamer cleaning is important to the overall maintenance of the AccuTemp Steamer.

- 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 into the cooking chamber.



STEP 2

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



STEP 3

Set timer to 15 minutes. Buzzer will indicate time has elapsed. Turn steamer off and leave door open to release moisture.



STEP 4

For safety, water must be cooled to below 70° F. before cleaning.



STEP 5

Open release valve to drain water into pan below.



STEP 6

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



STEP 7

Remove left pan rail and lift steam collector to wipe dry and remove all moisture from the bottom of steamer.



STEP 8

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



STEP 9

Wipe inside of steamer to remove all moisture. Reassemble steamer for next day's use.