



Cleaning Instruction Manual

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RETAIN THIS MANUAL FOR FUTURE REFERENCE



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RANGETOPS

Hot Top

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING THE UNIT Allow the Hot Top surface to cool before washing or rinsing. Hot steam can cause injury. It may also damage the Hot Top plate. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease. If equipment has electrical power running to it disconnect power before cleaning or servicing.
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NOTE: Make sure the grease can / drip tray is placed properly in position.

1. Shut off all burners and allow Hot Top to cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Daily, Hot top can be scraped clean with a quality steel scraper or scrub pad. Wipe clean with damp cloth, dry.
4. Weekly, remove top from unit, once removed you may use warm soapy water or degreaser applied with a sponge or cloth to wipe Hot Top surface. Remove soapy water or cleaning solution with a clean damp sponge or cloth, dry with a towel. Using a damp cloth, wipe out the interior around the burner, clean the surface the top sits on, use a scraper if necessary. **HOT TOPS ARE STEEL, THEY CAN RUST – BE SURE TO DRY THOROUGHLY!** A light coating of vegetable oil can be put on the Hot Top after cleaning to prevent rust. Reinstall and level as necessary.
5. At least monthly, clean around burner air mixers and orifices if lint has accumulated, and visually check proper pilot operation. The burner can be removed and washed, it is stainless-steel, make sure to dry prior to reinstalling. The ports can be cleaned with a ice pick if needed.
6. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
7. All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend a Scotch-Brite #98 white scrubbing pad.
8. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
9. Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
10. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
11. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Cleaning and Maintenance

Gas Fired Appliances

	<p>CAUTION</p>	<p>TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING THE UNIT</p> <p>Allow the French Top surface to cool before washing or rinsing. Hot steam can cause injury. It may also damage the French Top plate. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease. If equipment has electrical power running to it, disconnect power before cleaning or servicing.</p>
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NOTE: Make sure the grease can / drip tray is placed properly in position.

1. Shut off all burners and allow French Top to cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Daily, French top can be scraped clean with a quality steel scraper or scrub pad. Wipe clean with damp cloth, dry. Remove center ring and inspect burner, if needed, remove and use a wire/bristle brush to clean, an ice pick can be used to clean the ports. **THE BURNERS ARE CAST IRON – NEVER USE WATER TO CLEAN, WATER WILL DAMAGE BURNER.**
4. Weekly, remove the French tops from the unit (make sure you keep the rings together, they are a matched set with the top), and then the top can be scraped clean with a quality steel scraper or scrub pad. If needed, use warm soapy water or degreaser applied with a sponge or cloth to wipe French Top surface. Remove soapy water or cleaning solution with a clean damp sponge or cloth, dry with a towel. **FRENCH TOPS ARE STEEL, THEY CAN RUST – BE SURE TO DRY THOROUGHLY!** A light coating of vegetable oil can be put on the French Top after cleaning to prevent rust.
5. At least monthly, clean around burner air mixers and orifices if lint has accumulated, and visually check proper pilot operation. Clean Burner with a wire/bristle brush, use an ice pick to clean ports as needed. **THE BURNERS ARE CAST IRON – NEVER USE WATER TO CLEAN, WATER WILL DAMAGE BURNER.**
6. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
7. All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.
8. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
9. Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly, and allow buildup of soot creating an unsafe environment.
10. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
11. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING THE UNIT Allow the Plancha griddle surface to cool before washing or rinsing. Hot steam can cause injury. It may also damage the Plancha griddle plate. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease. If equipment has electrical power running to it, disconnect power before cleaning or servicing.
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NOTE: Make sure the grease can / drip tray is placed properly in position.


1. Shut off all burners and allow Plancha to cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Daily, Plancha top can be scraped clean with a quality steel scraper or scrub pad. Wipe clean with damp cloth, dry. Remove grease tray, clean with warm soapy water. Grease trough can be removed for cleaning by removing the griddle top, then lift trough and wash in sink with warm soapy water or degreaser. We recommend using a Scotch-Brite pad #98 (white), it will not scratch the finish. With the top removed, inspect burner, if needed, remove and use a wire/bristle brush to clean, an ice pick can be used to clean the ports. **THE BURNERS ARE CAST IRON – NEVER USE WATER TO CLEAN, WATER WILL DAMAGE BURNER.**
4. Weekly, remove the Plancha griddle plate, trough, and grease can from unit. Top can be scraped clean with a quality steel scraper or scrub pad. Use warm soapy water or degreaser applied with a sponge or cloth to wipe Plancha cooking surface. Remove soapy water or cleaning solution with a clean damp sponge or cloth, dry with a towel. The trough and grease tray can be washed in a sink with warm soapy water or degreaser. **PLANCHA TOPS ARE STEEL, THEY CAN RUST – BE SURE TO DRY THOROUGHLY!** A light coating of vegetable oil can be put on the Plancha griddle plate after cleaning to prevent rust.
5. At least monthly, clean around burner air mixers and orifices if lint has accumulated, and visually check proper pilot operation. Clean Burner with a wire/bristle brush, use an ice pick to clean ports as needed. **THE BURNERS ARE CAST IRON – NEVER USE WATER TO CLEAN, WATER WILL DAMAGE BURNER.**
6. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
7. All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.
8. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
9. Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
10. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
11. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Cleaning and Maintenance

Gas Fired Appliances:

	CAUTION	TO AVOID RISK OF DAMAGING UNIT It is important to thoroughly clean the griddle and season it before using it for the first time. Apply a thin film of oil to the griddle plate when not in use to preserve its luster and to prevent it from rusting. If equipment has electrical power running to it disconnect power before cleaning or servicing.
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	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the griddle plate surface to cool before washing or rinsing. Hot steam can cause injury. It may also damage the griddle plate. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease.
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NOTE: Make sure the grease can is placed properly in position.

1. Shut off all burners and allow Griddle to cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Remove all food particles with a metal spatula from griddle surface. A grill stone can be used after the unit is scraped, then wipe clean with a damp cloth.
4. Rinse griddle top with a mixture of 1/4 cup of vinegar and one quart of water. Be sure to thoroughly dry the surface.
5. Apply a thin film of cooking oil (do not use corn oil) to the entire griddle surface and heat the griddle to 400° F.
6. When oil begins to smoke, turn the control knob to “Off” position. Allow the griddle to cool.
7. When the griddle has cooled, wipe surface with clean burlap or any heavy coarse cloth. Apply a light coat of cooking oil to the griddle plate.
8. Grease tray can now be removed and cleaned with warm soapy water in a sink or run through the dishwasher. Thoroughly dry surfaces when done.
9. Remove knobs from unit (loosen set screws prior to removal); use a warm mild soap/degreaser water solution and a moist sponge to wipe off front panel. Make sure sponge is squeezed as dry as possible prior to use. Wipe surface clean with moist sponge and clean water, thoroughly dry surface when done. Knobs can be cleaned in sink with warm soapy water, do not use any solvents.
10. Reinstall knobs and tighten set screws.
11. Reinstall grease can.
12. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
13. Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
14. At least monthly, clean around burner air mixers and orifices if lint has accumulated, and visually check proper pilot operation.
15. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Repeat steps 2 and 3 as needed until unit is cleaned to your satisfaction. A scouring pad can be used to remove any tough stains. Make sure to follow the grain of the griddle plate to avoid any rough scratches to the griddle plate.

NOTE: Where necessary, use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner and wipe with a clean cotton cloth. To avoid heat tint (slight oxidation which results in darkened areas in equipment stainless-steel), never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.



STAINLESS-STEEL PARTS - All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.



WARNING **ALL PAINTED OR CHROME PLATED SURFACES** - Do not use steel wool or abrasive cloths, should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Do not use spray bottle to apply cleaners, overspray could cause damage to equipment. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease.
	CAUTION	TO AVOID RISK OF PERSONAL INJURY OR BURNS Allow unit to cool prior to cleaning. If equipment has electrical power running to it disconnect power before cleaning or servicing.



Never cover the entire cooking surface, by use of sheet pans or other devices, and never turn on the Charbroiler to clean. This could cause permanent damage and warping of the unit and will void the warranty.

NOTE: Make sure the drip tray is placed properly in position.

1. Remove grates and supports from Charbroiler

- Scrape grates with a stiff bristle brush.
- Use stiff bristle brush to remove baked on particles from the grates.
- Supports can be cleaned with degreaser/soapy water in sink, rinse and dry prior to reinstalling.

2. Remove radiant from Charbroiler

- Lift the radiant upward evenly; they rest easily on support pins welded to the Charbroiler body.
- Clean in a sink with warm mild soap/degreaser water solution.
- A stiff bristle brush can be used to remove baked on particles from the radiant.
- Thoroughly dry radiant before reinstalling.

3. Remove Burner

- To remove the stainless-steel burner, first shut off the gas supply and then remove the burners by pulling the burner up and push back away from the burner orifice towards the back of the burner box. Clean the burner in the sink with warm mild soap/degreaser water solution.
- A stiff bristle brush can be used to aid in cleaning.
- Thoroughly dry burner before reinstalling, be careful not to modify the air shutter setting.

4. Wipe out Charbroiler cavity

- Wipe interior Charbroiler cavity with a moist sponge and warm mild soap/degreaser water solution.
- A stiff bristle brush or Scotch-Brite pad #98 can be used to aid in cleaning.
- Thoroughly dry Charbroiler before reassembly of unit.

5. Clean Pilot Hood (as needed, follow lighting instructions to relight the pilots after cleaning)

- Make sure gas supply is turned off.
- Clean with moist sponge and warm mild soap/degreaser water solution.
- A stiff bristle brush can be used to remove baked on food particles.
- Thoroughly dry pilot when done.

6. Clean front panel, plate shelf and burner knobs

- Remove knobs from unit (loosen set screws prior to removal); use a warm mild soap/degreaser water solution and a moist sponge to wipe off front panel. Make sure sponge is squeezed as dry as possible prior to use. Wipe surface clean with moist sponge and clean water, thoroughly dry surface when done. Knobs can be cleaned in sink with warm soapy water, do not use any solvents.
- Thoroughly dry front panel, plate shelf and burner knobs when done.

7. Clean Drip Tray

- This operation should be done last.
- Remove from unit and clean in a sink with warm mild soap/degreaser water solution. Smaller drip trays can be run through the dishwasher.
- Dry thoroughly when done prior to reinstalling in unit.

8. Stainless-steel

- All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**

9. Painted and Chrome Surfaces


- All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

10. Flue

- Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
- Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
- Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain the luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth, do not apply while the oven is hot. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Sealed / Open Burners Gas Fired Appliances


	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the Top surface to cool before washing or rinsing. Hot steam can cause injury. It may also damage the burners. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease. If equipment has electrical power running to it disconnect power before cleaning or servicing.
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1. Shut off all burners and let them cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Sealed burner models: leave burners in place while cleaning burner bowl, this will help prevent water or other debris from clogging the venturi.
4. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
5. All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.
6. Sealed burner model, after cleaning burner bowl remove the burners and let cool. Carefully clean the surface under the burners making sure nothing goes in the venturi opening. Wash the burners in warm soapy water or spray with a degreaser, brush off caked on food particles with a strong bristle brush. Check to make sure the venturis are clear, and if needed use a brush to clean (available from factory).
Note: excessive buildup of debris in venturi will cause yellow flames, and will require a skilled technician to clean.
7. Open burner model, daily remove drip pans and clean in sink with warm soapy water or degreaser. We recommend Scotch-Brite #98, white scrubbing pad for cleaning. Once cool burner heads can be removed and washed in sink, burner ports can be cleaned using ice pick.
8. Weekly, open burner models should be disassembled completely for cleaning, once the drip pans are removed, carefully remove the burners, then the stainless-steel covers for the pilot tubes. At this point the inner frame can be removed. All the components that are removable can now be washed in a sink with warm soapy water or degreaser. Be sure to dry completely before reassembly.
9. **DO NOT CLEAN BRASS BURNERS IN A LOW TEMPERATURE DISH WASHER.**
10. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES BEHIND IMBEDDED IN THE SURFACE AND RUST.**
11. Inspect flue for grease and debris build up periodically, a dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
12. Remove any debris from flue opening, have a qualified technician and or cleaning service clean flue of any excess grease.
13. At least monthly, clean around burner air mixers and orifices if lint has accumulated.
14. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING THE UNIT Allow the Hot Top plate to cool before washing or rinsing. Hot steam can cause injury. It may also damage the Hot Top plate. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease. If equipment has electrical power running to it disconnect power before cleaning or servicing.
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NOTE: Make sure the grease can / drip tray is placed properly in position.

1. Shut off all burners and allow Hot Top to cool.
2. Disconnect the power supply to the appliance before cleaning or servicing if applicable.
3. Daily, Hot top can be scraped clean with a quality steel scraper or scrub pad. Wipe clean with damp cloth, dry.
4. Weekly, remove top from unit, once removed you may use warm soapy water or degreaser applied with a sponge or cloth to wipe Hot Top surface. Remove soapy water or cleaning solution with a clean damp sponge or cloth, dry with a towel. Using a damp cloth, wipe out the interior around the burner, clean the surface the top sits on, use a scraper if necessary. **HOT TOPS ARE STEEL, THEY CAN RUST – BE SURE TO DRY THOROUGHLY!** A light coating of vegetable oil can be put on the Hot Top after cleaning to prevent rust. Reinstall and level as necessary.
5. At least monthly, clean around burner air mixers and orifices if lint has accumulated, and visually check proper pilot operation. The burner can be removed and washed, it is stainless-steel, make sure to dry prior to reinstalling. The ports can be cleaned with a ice pick if needed.
6. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
7. All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend a Scotch-Brite #98 white scrubbing pad.
8. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
9. Inspect flue for grease and debris build up periodically. A dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
10. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.
11. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain the luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth, do not apply while the oven is hot. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Cleaning and Maintenance

Surface/Electrical Appliance

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING THE UNIT Allow the work top surface to cool before washing or rinsing. Hot steam can cause injury. If equipment has electrical power running to it turn off power at circuit breaker before cleaning or servicing.
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1. Shut off all adjacent burners and turn off heater if applicable and allow work top/dump station to cool.
2. Turn off the power at the circuit breaker to the food warmer heater before cleaning or servicing if applicable.
3. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions. Heater is not waterproof and should not be submerged.
4. **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
5. Remove any debris from flue opening. Have a qualified technician and/or cleaning service clean flue of any excess grease.



NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain the luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth, do not apply while the oven is hot. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

BASES

Standard / Convection Oven

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Do not use spray bottle to apply cleaners, over spray could cause damage to equipment. Care should be taken around burner valves and thermostat to prevent soap/degreaser from getting into valve body and mixing with valve grease.
	CAUTION	TO AVOID RISK OF PERSONAL INJURY OR BURNS Allow unit to cool prior to cleaning. If equipment has electrical power running to it disconnect power before cleaning or servicing.

1. Remove oven rack(s) and supports

- Use degreaser or oven cleaner on racks to clean, a stiff bristle brush or plastic scouring pad can be used to remove baked on food particles, rinse with warm clean water and dry thoroughly. We recommend Scotch-Brite #98, white scrubbing pad.
- Dry thoroughly, do not reinstall wet.

2. Oven interior

- Using a sponge or cloth towel, apply degreaser or oven cleaner to sidewalls, ceiling and oven door interior, allow ample time for cleaning solution to soften cooked on food particles. A plastic scraper, scouring pad or stiff bristle brush can be used to remove baked on food particles. We recommend Scotch-Brite #98, white scrubbing pad.
- **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES BEHIND IMBEDDED IN THE SURFACE AND RUST.**
- Wipe out interior and oven door with a clean sponge or towel and water, dry with clean towel.
- Remove the stainless-steel bottom and flame spreader to clean up any remaining cleaning solution that may have gotten under the tray. Clean the oven bottom with degreaser or oven cleaner in the same way the oven interior was done. Check the oven burner to make sure cleaning solution or other debris is not blocking any of the burner ports, clean as needed with damp cloth. Ports can be cleaned using an ice pick.
- Thoroughly dry and reinstall oven bottom.
- All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.
- All painted or chrome plated surfaces should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.
- **DO NOT USE STEEL WOOL OR STEEL CLEANING TOOLS ON STAINLESS-STEEL SURFACES – THEY COULD LEAVE STEEL PARTICLES EMBEDDED IN THE SURFACE AND RUST.**
- Inspect flue for grease and debris build up periodically, a dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
- Remove any debris from flue opening, have a qualified technician and or cleaning service clean flue of any excess grease.
- Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces. To maintain the luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth, do not apply while the oven is hot. To avoid heat tint (slight oxidation which results in darkened areas in equipment's stainless-steel) never use more heat on any equipment than is necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.

Refrigerated Base

Cleaning and Maintenance

Electrical and Piping Connections

All electrical connections should be periodically checked to be sure they are tight. Loose connections contribute to low voltage conditions, which can cause motor failure. Refrigerant connections should be inspected to ensure that they have not loosened. Whenever it is necessary to add refrigerant, a careful leak check of all refrigerant connections should be made.

Care and Cleaning

CLEANING THE CABINET

The interior and exterior can be cleaned using soap and warm water. If this is not sufficient, try ammonia and water or a non-abrasive liquid cleaner. When cleaning the exterior, always rub with the “grain” of the stainless-steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless-steel.

CLEANING THE CONDENSER

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt, and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

CLEANING GASKETS

Drawer gaskets should be cleaned as required to maintain their ability to seal properly. Do not use sharp tools or knives to scrap the bellows as this may tear the gasket and eliminate its ability to seal. A bristle brush and solution of soap and water should be all that is required to keep the gasket clean. Do not use full strength degreasing agents on the gasket because they could cause the gasket to crack and become brittle.

CLEANING DRAWER SLIDES

Drawer slides should be kept clean and free of food. The slides should be greased as needed with a “food-zone” approved lubricant.

PREVENTING BLOWER COIL CORROSION

To help prevent corrosion of the blower coil, store all acidic items, such as pickles, in sealable containers. Immediately wipe up all spills of items that are either acids or bases.

STAINLESS-STEEL PARTS - All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.



ALL PAINTED OR CHROME PLATED SURFACES - Do not use steel wool or abrasive cloths, should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

SPECIALITY PRODUCTS

Fryer

Cleaning and Maintenance

Gas Fired Appliances

1. Shut down the fryer by turning the thermostat and pilot valve to the OFF position.
2. Disconnect the restraining device before moving the appliance for cleaning and servicing.
3. Drain the fryer into a filtered pan or steel container. Flush out sediment at the bottom of fryer with liquid oil.
4. Close the drain valve and fill the vessel with a mixture of boil-out solution and water.
5. Relight the pilot and turn on the burners.
6. When the solution starts to boil, turn off the thermostat and let the vessel soak to soften deposits and/or carbon spots, for approximately one hour.
7. Drain off the solution. Scrub the insides with a brush and rinse thoroughly.
8. Repeat steps 4-7 if necessary.
9. Wipe dry with soft towels and refill with oil/shortening.
10. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

STAINLESS-STEEL PARTS - All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.

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All water must be removed before adding oil or shortening. Not doing so can result in splattering of hot oil causing severe burns and burn hazard.




DO NOT DRY-FIRE. Operating the unit without liquid is an extreme fire hazard and will cause irreparable damage such as gas leaks, scorched surfaces and burnt components. Dry firing is typically done after cleaning when the end user wants to dry out the tank the "easy" way. It is a major cause of tank damage in the industry.



1. Do not drain the oil while it's hot, wait until it cools before emptying. The change in temperature causes stress fractures and tears at the seams of the tank.
2. Do not use acidic cleaners; use only boil-out solution. Acid can cause erosion to metal and in due time can cause a leak in the tank.
3. Solid shortening must be liquefied before filling the tank. The tank walls must have liquid against it in order to transfer heat and avoid overheating and stressing the metal to the point of a tear.
4. Do not rinse off a hot tank with cold water. Always allow it to cool first.
5. Do not use sharp tools to clean the fryer; it can leave metal debris in the tank.
6. Keep your tank clean. Check for debris buildup at the bottom of the tank, and never allow too much build-up to occur. Excessive build up reduces the efficiency of the fryer.


Cleaning and Maintenance

Gas Fired Appliances


	CAUTION	Before carrying out any maintenance operations, activate all envisioned safety devices. In particular, close the gas supply cock and prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk.
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Routine Maintenance

Routine maintenance consists of daily cleaning of all the parts which can come into contact with foodstuffs and the periodic maintenance of the burners, nozzles and draining pipes. Correct maintenance allows the user to maximize performance levels and operating life and constantly maintain safety requirements. Do not spray the appliance with direct jets of water or high-pressure appliances. When cleaning stainless-steel do not use iron wool, brushes or scrapers as ferrous particles could be deposited which, on oxidizing, could lead to rust. To remove hardened residues, use wooden or plastic spatulas or abrasive rubber pads. During long periods of inactivity, spread a protective layer on all stainless-steel surfaces by wiping them with a cloth soaked in Vaseline oil and airing the rooms periodically.

	CAUTION	Do not use products which contain substances which are harmful and dangerous for personal health (solvents, petrol etc.). If the appliance remains inactive for a long period, proceed as follows:
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1. Close the gas supply cock.
2. Clean the appliance and surrounding areas thoroughly.
3. Spread a layer of cooking oil onto the stainless-steel surfaces.
4. Carry out all maintenance operations.
5. Leave the appliance uncovered and the cooking room open.

	CAUTION	Never use the appliance without water in the tank. This could jeopardize the structure of the appliance itself irreparably. Always drain the cooking tank after use. In order to ensure correct use of the appliance, it is advisable to apply the following.
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Periodically, have the following operations carried out by specialized personnel:

- Check the system pressure and sealing.
- Check the efficiency of the thermocouples.
- Check the correct operation of the exhaust vent and clean if necessary.
- Check the gas taps and grease if necessary.

Recommendations:

- Use only accessories indicated by the manufacturer.
- Use the cooking baskets in an appropriate way.
- Check that the drain cock is closed before filling the cooking tank.
- Check that the water level never drops below the minimum marked on the tank



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ALL PAINTED OR CHROME PLATED SURFACES - Do not use steel wool or abrasive cloths, should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

Cleaning and Maintenance

Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the unit to cool before washing or rinsing. Hot steam can cause injury. It may also damage the burners. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease
	CAUTION	TO AVOID RISK OF DAMAGING UNIT Do not scrape or spray anything onto the burner at any time. If the burner is scraped and sprayed, the warranty will be void. Do not use any cleaner on burner, cleaners will destroy the tiles. Care should be taken when cleaning surfaces around or near burner to prevent damage to burner. Remove rack to clean.

WARNING

Do not spray any liquid directly into the unit, it could damage the burner and will void the warranty.

STAINLESS-STEEL PARTS – All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.

WARNING

ALL PAINTED OR CHROME PLATED SURFACES – Do not use steel wool or abrasive cloths, should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

1. With the burner in the “OFF” position, allow the unit to cool completely.
2. All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions
3. Remove rack and drip pan for cleaning. They can be cleaned with warm, mild soapy water solution. Thoroughly dry before reinstalling.
4. If there is any grease build-up on the burner, use a pin needle to open the holes. Turn the burner on, and allow the grease to burn away on its own. When cool, a bristle brush can be used to brush the screen, then turn on to burn away debris.
5. Check vent cap on regulator for debris/grease, clean as needed. A plugged vent will prevent unit from operating properly and could cause pilot failure.

Important: DO NOT try to scrape away grease from the burner.



NOTE: To maintain luster of stainless-steel surfaces apply a thin coat of stainless-steel cleaner and wipe with a clean cotton cloth.

All Gas Fired Appliances

- Inspect flue for grease and debris build up periodically, a dirty or plugged flue could cause unit to not operate properly and allow buildup of soot creating an unsafe environment.
- Remove any debris from flue opening, have a qualified technician and or cleaning service clean flue of any excess grease.

Cleaning and Maintenance

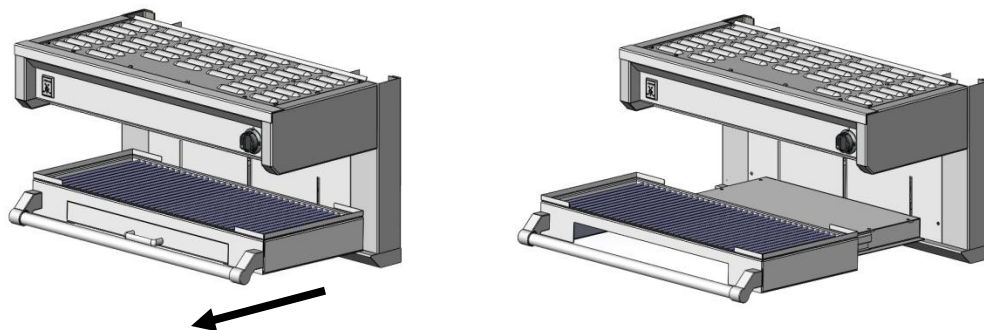
Gas Fired Appliances

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the unit to cool before washing or rinsing. Hot steam can cause injury. It may also damage the burners. Care should be taken around burner valves to prevent soap/degreaser from getting into valve body and mixing with valve grease
	CAUTION	TO AVOID RISK OF DAMAGING UNIT Do not scrape or spray anything onto the burner at any time. If the burner is scraped and sprayed, the warranty will be void. Do not use any cleaner on burner. Care should be taken when cleaning surfaces around or near burner to prevent damage to burner.

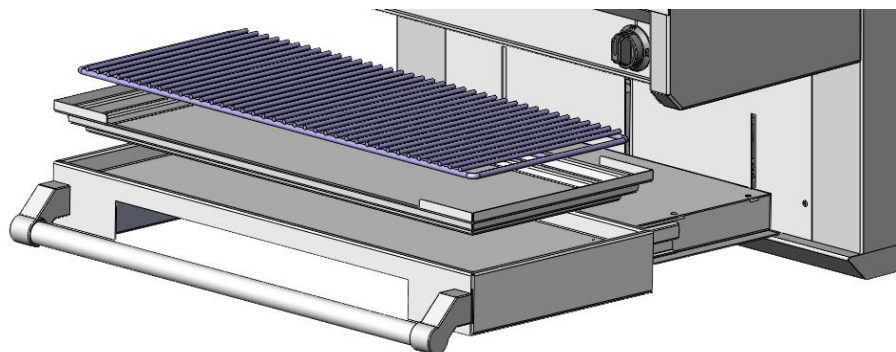
WARNING

Do not spray any liquid directly into the unit, it could damage the burner and will void the warranty.

- 1) With the burner in the “OFF” position, allow the unit to cool completely.
- 2) Wipe down the outside of the unit with a soft cloth or sponge using warm, mild soapy water solution. Wipe dry immediately.
- 3) Carefully pull slide out, away from the inside of the unit, until it stops.

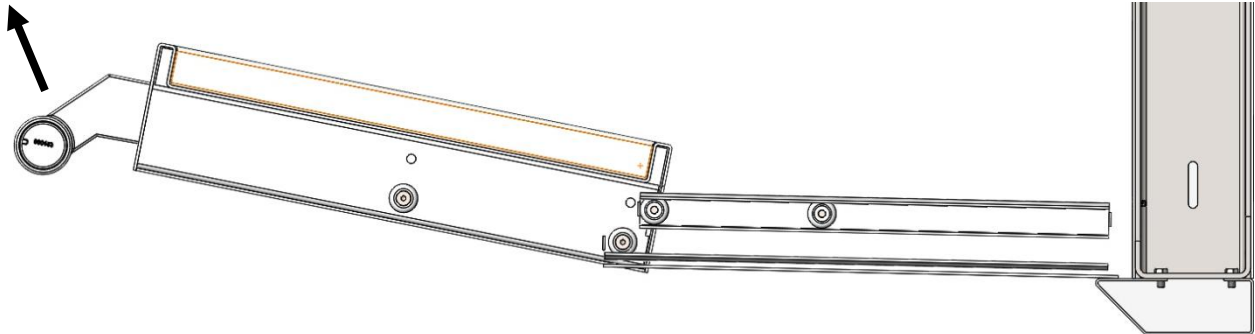


- 4) Remove rack for cleaning. Rack can be cleaned with warm, mild soapy water solution. Thoroughly dry.
- 5) Remove drip tray, can be cleaned in a sink with warm, mild soapy water solution. Thoroughly dry.

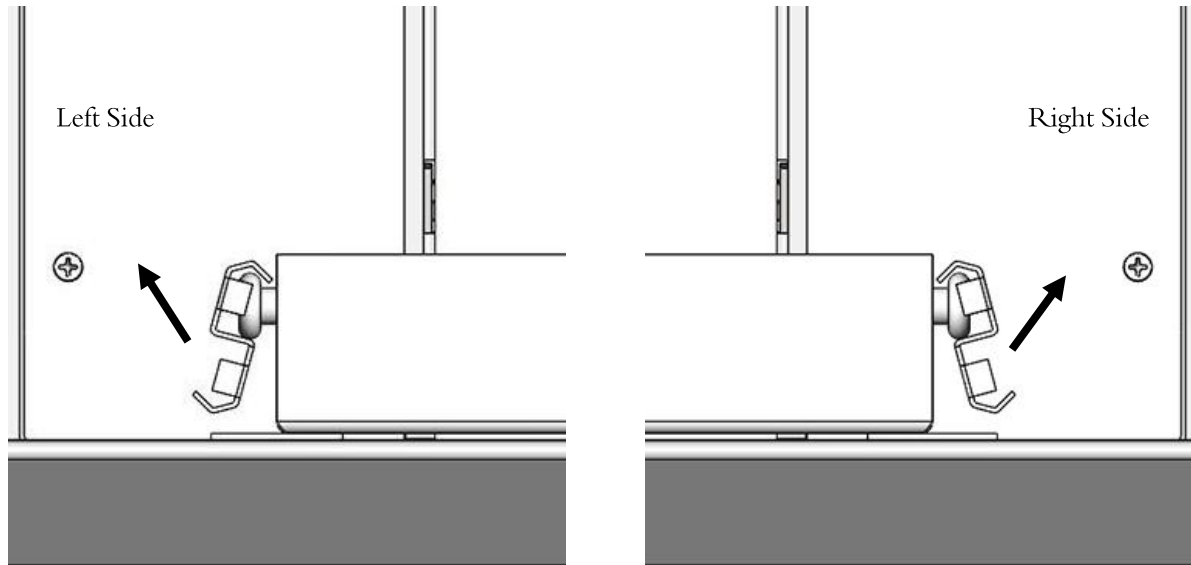


Cleaning and Maintenance (continued)

- 6) Tilt the extended slide out, up to remove it from the track. Slide out can be cleaned in a sink with warm, mild soapy water solution. Thoroughly dry.



- 7) Reposition sliding rack guides all the way towards the inside of the unit, to remove them. Sliding rack guides can be cleaned in a sink with warm, mild soapy water solution. Thoroughly dry.



- 8) Wipe down the inside of the unit (top, bottom and rear. Take care not to get any solution on the burners) with a soft cloth or sponge using warm, mild soapy water solution. Wipe dry immediately. Ensure all parts are thoroughly dried before reinstalling.

Important: DO NOT try to scrape away grease from the burner.

NOTE: To maintain luster of stainless-steel surfaces apply a thin coat of stainless-steel cleaner and wipe with a clean cotton cloth.

All Gas Fired Appliances


- Inspect flue for grease and debris build up periodically, a dirty or plugged flue could cause unit to not operate properly and allow build up of soot creating an unsafe environment.
- Remove any debris from flue opening, have a qualified technician and or cleaning service clean flue of any excess grease.

Upright Convection Oven

Cleaning and Maintenance

CLEANING AND MAINTENANCE: Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Hestan oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

CAUTIONS: Never use Ammonia in an Oven that is warmer than room temperature and always have direct ventilation.

	CAUTION	TO AVOID RISK OF PERSONAL INJURY, BURNS OR DAMAGING UNIT Allow the oven to cool before washing or rinsing. Hot steam can cause injury. It may also damage the oven. Care should be taken around controls to prevent soap/degreaser from getting into the controls. Disconnect power before cleaning or servicing.
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Daily Cleaning

1. Remove the baking racks. Wash in hot soapy water, and replace after the rest of the oven is cleaned.
2. Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
3. Wash all the above with hot soapy water, then reassemble.
4. Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
5. Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
6. After cleaning the oven, rinse well with ¼ cup of vinegar to one quart of clear water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.
7. To increase the life of the motor, follow these instructions:
 - a. Never run oven with fan off.
 - b. After you finish cooking and the oven is not to be used for more than ½ hour: Place the switch to the “COOL” position and open the door. When oven temperature is equal to room temperature turn unit off.

Periodic Cleaning

Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly so as to not drip oil needlessly. Your appliance should be checked for safe and efficient operation at least once a year by qualified service personnel.

STAINLESS-STEEL PARTS – All stainless-steel surfaces can be cleaned with a degreaser, stainless-steel cleaner, and oven cleaner or warm soapy water – do not spray on (due to open flame from pilot lights). Apply cleaners with sponge or cloth, heavy soil can be removed with a plastic cleaning pad (we recommend Scotch-Brite white pad #98) or scraper. Wipe surfaces with clean damp cloth to remove soap/cleaning solutions.

DO NOT USE Steel wool, abrasive cloths, cleaners or powders to clean stainless surfaces! If it is necessary to scrape stainless-steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

NOTE: Where necessary use stainless-steel, wood, plastic or rubber tools to scrape off heavy deposits of grease and oil from any stainless-steel equipment. This will help avoid any steel particles from becoming embedded into the stainless-steel surfaces.

- To maintain luster of stainless-steel surfaces, apply a thin coat of stainless-steel cleaner, and wipe with a clean cotton cloth.
- To avoid heat tint (slight oxidation which results in darkened areas in equipments stainless-steel) never use more heat on any equipment than is absolutely necessary. Heat tint can be removed by scouring with stainless-steel wool or scouring powder. Rub in direction of polished lines.



ALL PAINTED OR CHROME PLATED SURFACES - Do not use steel wool or abrasive cloths, should be cleaned using a mild soap, and non-scratching scrubbing pad. We recommend Scotch-Brite #98, white scrubbing pad.

PAINT MAINTENANCE

Care & Maintenance

To prolong the life of the powder-coated parts, a regular cleaning regimen should be implemented. Cleaning should be performed approximately every three months. For surfaces that undergo more frequent use, cleaning should be carried out more frequently.

1. Remove loose surface deposits with a wet sponge.
2. Use a soft, non-abrasive scrubbing pad (we recommend Scotch-Brite #98) and a dilute solution of a **mild** detergent to remove food, dust, salt, and other deposits.
3. Rinse the surfaces with clean water after removing all residues.

DO:

1. Do use isopropyl alcohol or methylated spirits with warm, soapy water.
2. Contact the Hestan Service Department to request touch-up paint for small damages to the powder-coated surfaces.

DO NOT:

1. Do not use turpentine, white spirits, thinner or other aggressive solvents on powder coating as they may be harmful to the powder-coated surfaces (Note: use of these products may not be visible initially and may take up to 12 months to appear)
2. Do not rub powder-coating excessively.