



# TOWN

FOOD SERVICE EQUIPMENT CO., INC.

72 Beadel Street Brooklyn, NY 11222



## Cleaning Instructions - YF/CF Series Steamers

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Use nontoxic natural cleaning solutions only. Use solutions with ingredients such as white vinegar, lemon juice or baking soda. Some customers have also used Simple Green with success but surfaces and piping need to be rinsed very thoroughly afterwards.

### Cleaning internal autofill piping

If the top deck remains flooded with water but the tank does not automatically fill, there is an obstruction in the internal piping. A plumber must remove piping and clean out obstructions as necessary.

### Cleaning water tank and other external surfaces exposed to running water

1. Open drain valve. Handle is usually yellow and is located underneath the unit, between the gas valve handle and drip pan. When in the open position, the handle will be perpendicular to the front panel of the unit.
2. Allow all water to drain from tank and top deck.
3. If the unit has been steaming recently, allow unit to cool down.
4. Fully close drain valve. When closed, the handle will be parallel to front panel.
5. Open bottom door of cabinet steamer and pour a liquid cleaning solution into the tank. The solution will go down the feed/drain hole at first (about a gallon). This is normal, as the internal piping needs to get filled before the tank can be filled. Spray deposits in the tank with a spray bottle, or keep pouring it in until the deposits in the tank are submerged. If the solution level does not rise, double check that the drain valve is fully closed.
6. Allow submerged portions to soak. Soak time will depend on your cleaning solution.
7. For areas that are too high to be submerged, use a spray bottle.
8. If you are using plain white vinegar, you may turn on the burners for a couple minutes to help loosen deposits.
9. Wipe & scrub surfaces to remove mineral deposits, grease, and other foreign debris. Scrub with a soft bristle brush or non-abrasive scrubbing pad. Avoid cleaning pads that will scratch the surface. Surface defects will make it easier for minerals to deposit.
10. Use pipe cleaning brushes to clean the feed/drain pipe in the tank, and the feed pipe underneath the spray bar. The spray bar is located underneath the rear of the front plate shelf. You will need to remove a perforated stainless steel strainer to see it. Reach as far down as you can, being careful to not drop cleaning tools into the pipe.
11. Open drain valve and rinse thoroughly.
12. Close drain valve, allow tank to fill with water and turn the burner on. After about 15 minutes, turn the burner off and drain the water.
13. Repeat as necessary until deposits and cleaning solutions are flushed from the system.



800/221.5032  
718/388.5650



718/388.5860



customerservice@townfood.com



www.townfood.com