



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.

RANGES

EXTERIOR:

1. Clean exterior finish with a mild solution of soap or grease-dissolving cleaner.
2. To remove discoloration, use a nonabrasive cleaner.
3. Always rub with the grain of the metal.
4. Stainless steel areas of the range can be polished by using a soft dry cloth. If needed, add stainless steel polish to the soft cloth.
5. Use ordinary soap or detergent and water for routine cleaning of stainless steel.

OPEN TOP:

1. Clean cast iron top grates with a mild soap and water solution.
2. Rinse thoroughly and dry with a clean, water-absorbent towel.
3. Immediately after drying (with grates still removed from the range top), season grates lightly with liquid vegetable or spray-type cooking oil.
4. After seasoning, replace grates onto the range.
5. Turn on all open top sections to LOW and allow them to burn for at least 15 minutes before using pots or pans on the range top.
6. Season the open top grates after each cleaning. Failure to do so will cause grates to rust.

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RANGES

GRIDDLE TOP:

1. Clean the griddle with a scouring pad or flexible spatula.
2. Thoroughly clean the griddle backsplash, sides and front.
3. Empty grease can as needed throughout the day and regularly clean once daily. The grease can has a weep hole to indicate that grease tray is full. Remove, empty and wash grease can in the same manner as an ordinary cooking utensil.
4. In addition to grease can cleaning, inspect and clean grease can cavity weekly or as needed. Once the unit is cool, use an appropriate brush, towel or cleaning device to ensure all visible surfaces are wiped clean and that any buildup is removed from the cavity. This includes the cavity top and around the griddle chute.



OVEN:

1. Remove chrome-plated racks and clean in sink.
2. While still warm, wipe top with a soft cloth or other grease absorbing material to remove spillovers and grease before they burn in.
3. Clean oven and oven door daily.
4. After processing some foods at low temperatures, odors may linger in the oven. These odors may be cleared by setting the thermostat at 500F (260C) and allowing the oven to operate unloaded for 30-45 minutes.

