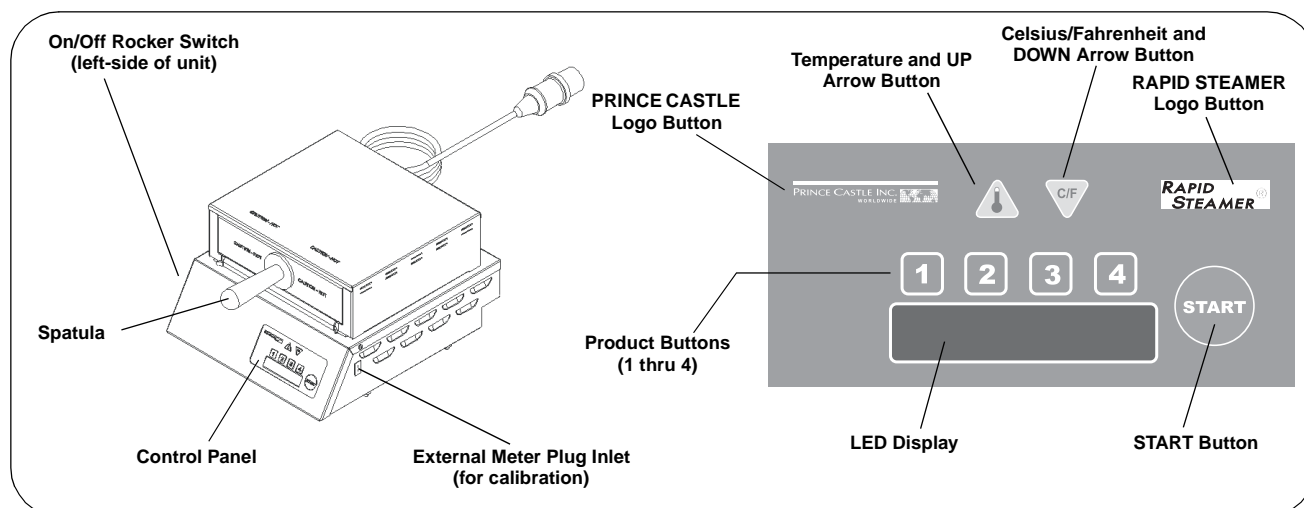


Operating Manual



Steamer
625-OS

Product Identification



LIMITED WARRANTY

This product (with the exception of the water tube, part no. 625-197S) is warranted to be free from defects in material and/or workmanship for a period of two (2) years from date of original installation, not to exceed 30 months from date of shipment from our factory. P.C. Boards and Heater Assemblies are warranted for three (3) years from date of installation, not to exceed 42 months from date of shipment. Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor. This warranty covers on location service (i.e. trip charges and/or mileage). Travel mileage is limited to 100 miles (200 kilometers) round trip (one trip warranty) from an authorized service agency or its sub-service agency.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty.
- All labor shall be performed during regular work hours. Overtime premium will be charged to the buyer.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts, equipment damaged in shipment, by fire, flood or an act of God) is not covered under this warranty.

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PRINCE CASTLE INC. 
WORLDWIDE

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Fax: 630-462-1460 • www.princecastle.com

Safety Information

WARNING

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

CAUTION

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

Important

Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Installation

Remove the unit from the carton and inspect for signs of damage. If there is damage to the unit:

- notify the carrier within 24 hours of delivery
- save carton and packaging materials for inspection purposes
- contact your local dealer, or if purchased directly, the Prince Castle Sales Department at 800-722-7853 or 1-630-462-8800 to arrange for a replacement unit.

Regulator Assembly (625-276S) is packed separately in the box. The regulator is designed to be attached to the back of the prep cell.

NOTE: When installing this unit, the ambient temperature at the mounting site should not exceed 37.8°C (100°F).

CAUTION

All electrical connections must be in accordance with local electrical codes and any other applicable codes.

Plug the unit into an applicable electrical receptacle. Connect the water line to the back of the unit.

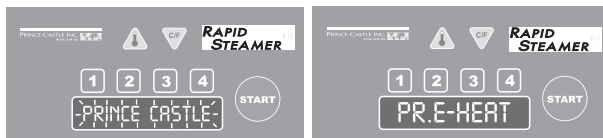
CAUTION

Water connection must provide maximum water pressure of 20 – 30 psi (138 – 207 kPa).

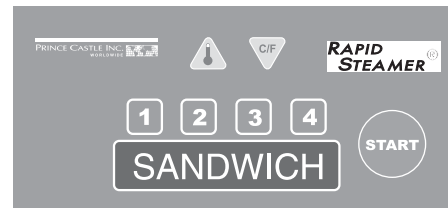
Operation

1. A. Turn unit power On/Off switch to ON position. The display flashes all segments for 3 seconds. Then display will show **PRINCE CASTLE** for seven seconds.
B. After ten seconds the display will show **PRE-HEAT**.

NOTE: The next-to-left most decimal point appears indicating power is applied to the platen. Platen will heat to the setpoint temperature.



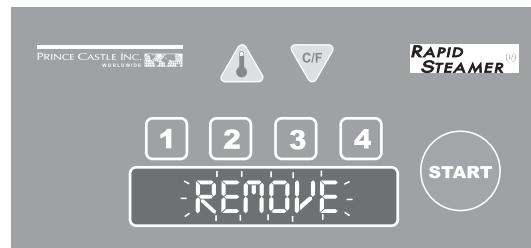
2. A. When the unit reaches the setpoint temperature, display will show the product name assigned to button 4.
B. Pull out the spatula and place meat preset on the spatula insert.



3. Place the spatula fully into the unit and press the START button. A beep will sound and the display will start to count down the steam cycle.

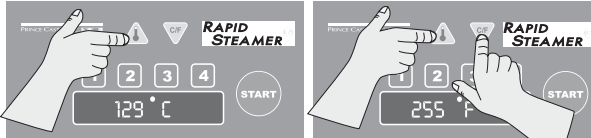


4. When steam cycle is complete, the unit will sound a tone and the display will flash **REMOVE**. Pull out the spatula and remove the finished product.



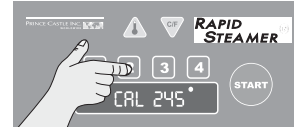
Temperature Calibration

- 1 A. Press and hold the TEMPERATURE button. The display will show the current temperature setting for Celsius (C) or Fahrenheit (F).
B. While holding the TEMPERATURE button, press the C/F button to change the setting between Fahrenheit and Celsius.
C. Release the TEMPERATURE button to store the new value.



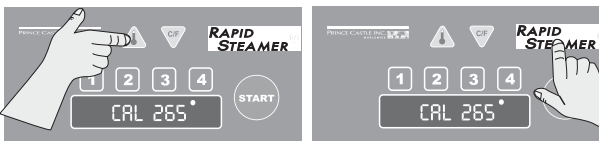
- 2 The CAL TEMP Mode is used to calibrate the platen temperature with an external meter connected to the meter plug inlet on the bottom right side of the unit. Add $\pm 5^{\circ}\text{C}$ ($\pm 10^{\circ}\text{F}$).

- A. Press and hold RAPID STEAMER Logo button and immediately press and hold the TEMPERATURE button. Hold for 6 seconds.
- B. The display now shows the current calibration temperature.
- C. Press the PRODUCT 2 button to zero any previous calibration offset value. The display will now show the platen temperature without any calibration offset.



- 3 A. Press the UP or DOWN Arrow button until the temperature readout matches the calibration reading.
B. Press the RAPID STEAMER Logo button to store the desired calibration and exit CAL TEMP Mode.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



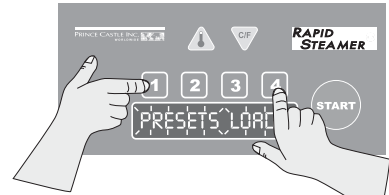
Factory Presets

Loading factory presets restores the unit to factory settings and voids all user programmed information.

- A. During power up, press and hold both PRODUCT 1 and PRODUCT 4 buttons within 3 seconds. The display will flash PRESETS LOADED.
- B. Release both buttons.

Default Factory Presets:

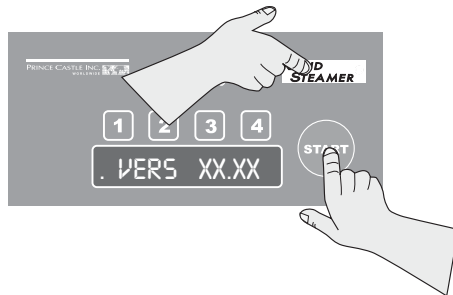
ON	OFF	Cycles	Delay
.6	1.5	7	6



View Software Version

Press and hold the RAPID STEAMER Logo button first, then press and hold the START button.

The display will show the current firmware version.



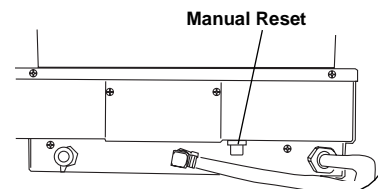
Manual Reset

A hi-limit thermostat will turn off electrical power to the platen and control circuits if the unit overheats.

Turn the unit off and allow to cool (approximately 10 – 15 minutes).

A manual reset is located on the back of the unit. Once the unit has cooled sufficiently, remove the cap and press the manual reset to restart unit. Replace the manual reset cap.

NOTE: If the unit continues to shut off due to overheating, contact your authorized Prince Castle Service Agency.



Programming New Product Name and Water Cycle

The Program button menus can be changed to any of the following menu items.

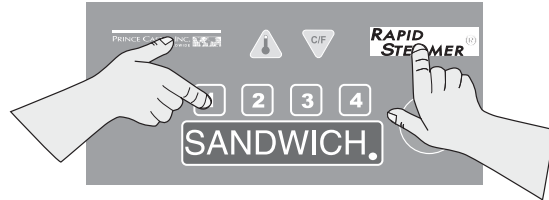
PROD1 thru PROD12 can be selected to program additional product names.

"----" can be used when no product name selection is desired.

Filet	Large	Sandwich	PROD1	PROD2
PROD3	PROD4	PROD5	PROD6	PROD7
PROD8	PROD9	PROD10	PROD11	----

- 1 A. Press and hold the RAPID STEAMER Logo button and a PRODUCT button for approximately 6 seconds. The display will show the current assigned product for the button pressed.

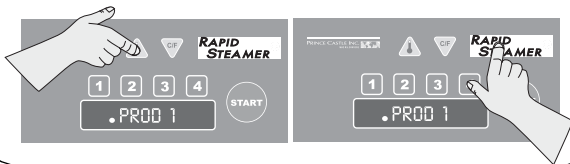
NOTE: A decimal point will appear and flash on the right side of the display to indicate Program Mode.



- 2 B. Press the UP or DOWN Arrow button to scroll through the product selections.
C. Press the RAPID STEAMER Logo button to store the new product name.

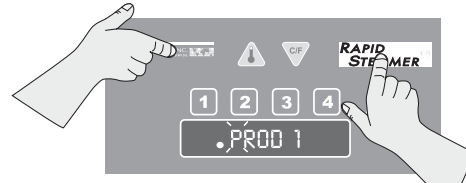
To enter custom product names, proceed to step 3.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



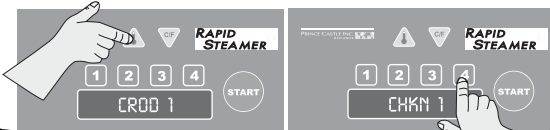
- 3 Press and hold the PRINCE CASTLE Logo button first, then press and hold the RAPID STEAMER Logo button for 6 seconds. The display will show the product name with the left-most character display or decimal point flashing.

NOTE: Must be in Program Mode (see Step 1A).



- 4 A. Press the UP or DOWN Arrow button to change the left-most character.
B. Press the PRODUCT 1 or PRODUCT 4 button to move the cursor to the next character.
C. Repeat steps 4A and 4B for each character.
D. Press the RAPID STEAMER Logo button to store the new product name.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

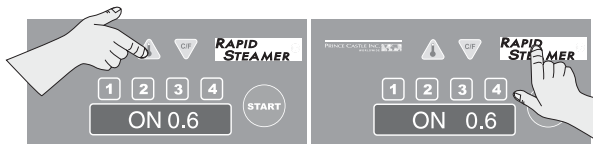


- 5 The display now shows the product's water valve ON time in seconds.

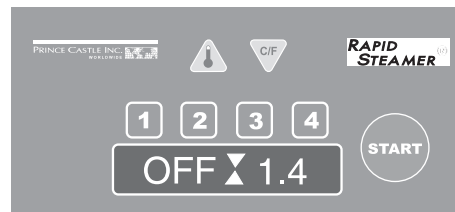


- 6 A. Press the UP or DOWN Arrow button to change the valve ON time.
B. Press the RAPID STEAMER Logo button to store the new valve ON time.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



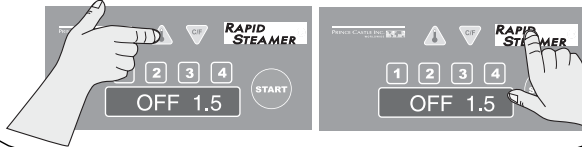
- 7 The display now shows the product's water valve OFF time in seconds.



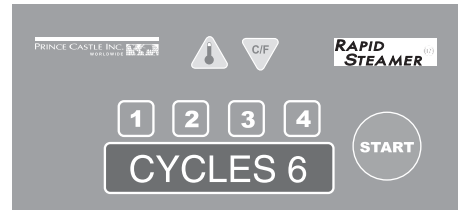
Programming New Product Name and Water Cycle (continued)

- 8** A. Press the UP or DOWN Arrow button to change the valve OFF time.
B. Press the RAPID STEAMER Logo button to store the new valve OFF time.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

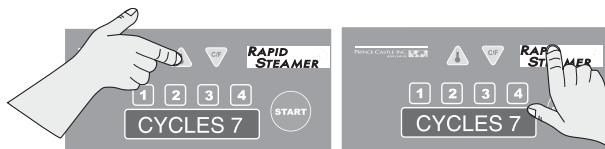


- 9** The display now shows the product's number of on-off water valve cycles.

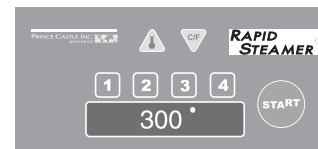


- 10** A. Press the UP or DOWN Arrow button to change the number of water cycles.
B. Press the RAPID STEAMER Logo button to store the new water cycle number.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

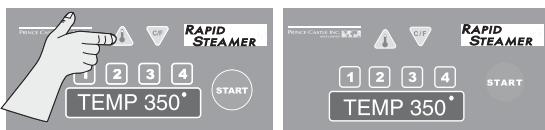


- 11** The display now shows the current product set temperature.



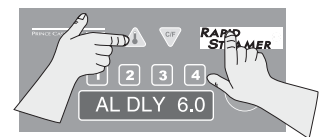
- 12** Platen temperature can be set between 129° – 176°C (265° – 350°F).
A. Press the UP or DOWN Arrow button to scroll to the desired temperature.
B. Press the RAPID STEAMER Logo button to store the desired temperature.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



- 13** The display now shows the time delay between when the product is finished and when the alarm sounds.
The delay can be set for 0.0 to 10.0 seconds.
A. Press the UP or DOWN Arrow button to scroll to the desired time delay.
B. Press the RAPID STEAMER Logo button to store the desired time and to exit the Program Mode.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



Factory Pre-Set Temperatures

Factory pre-set temperatures:
Sandwich: 176°C (350°F)
Filet: 176°C (350°F)
Large: 176°C (350°F)
PROD1-11: 176°C (350°F)

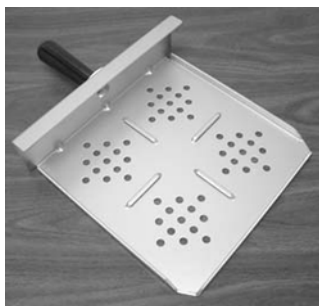
Error Messages

Error Messages	Action
No Heat Error.	Call service technician.

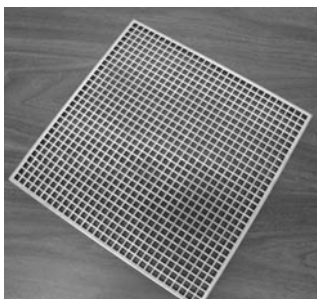
Regulator Pressure

When using a spatula with a spatula insert (see Figure A) the steamer regulator water pressure should be set at 30 psi.

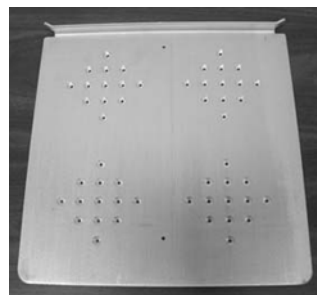
Figure A



Spatula



Spatula Insert



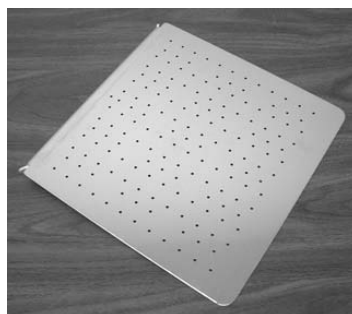
**Venturi Plate for Spatula
with Insert**

When using a one-piece spatula (see Figure B) the steamer regulator water pressure should be set at 40 psi.

Figure B



One-Piece Spatula

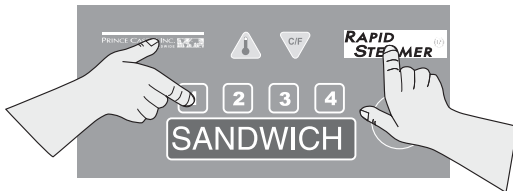


**Venturi Plate for One-Piece
Spatula**

Programming New Water Cycle for Existing Products

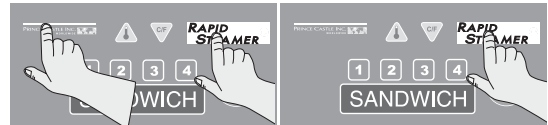
- 1** A. Press and hold the RAPID STEAMER Logo button and a PRODUCT button for approximately 6 seconds. The display will show the current assigned product for the button pressed.

NOTE: A decimal point will appear and flash on the right side of the display to indicate Program Mode.

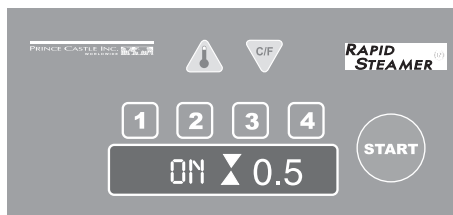


- 2** A. Press and hold the PRINCE CASTLE Logo button and the RAPID STEAMER Logo button for 6 seconds.
B. Release both buttons. Press the RAPID STEAMER Logo button.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

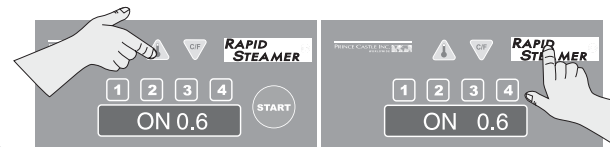


- 3** The display now shows the product's water valve ON time in seconds.

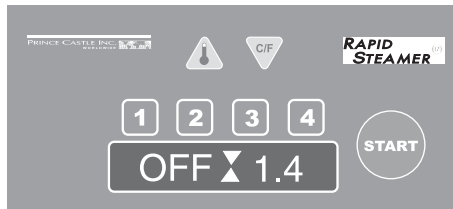


- 4** A. Press the UP or DOWN Arrow button to change the valve ON time.
B. Press the RAPID STEAMER Logo button to store the new valve ON time.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

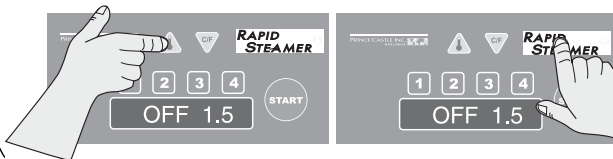


- 5** The display now shows the product's water valve OFF time in seconds.



- 6** A. Press the UP or DOWN Arrow button to change the valve OFF time.
B. Press the RAPID STEAMER Logo button to store the new valve OFF time.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.

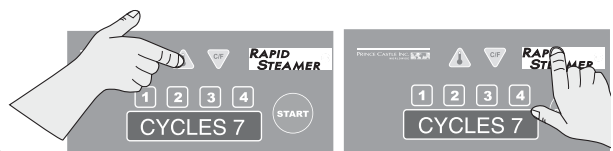


- 7** The display now shows the product's number of on-off water valve cycles.



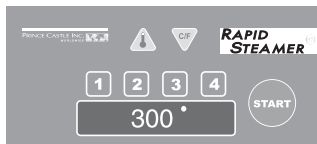
- 8** A. Press the UP or DOWN Arrow button to change the number of water cycles.
B. Press the RAPID STEAMER Logo button to store the new water cycle number.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



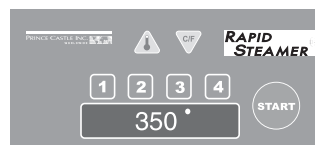
Programming New Water Cycle for Existing Products (continued)

- 9** The display now shows the current product set temperature.



- 10** Platen temperature can be set between 129°– 176°C (265° – 350°F).
- A. Press the UP or DOWN Arrow button to scroll to the desired temperature.
 - B. Press the RAPID STEAMER Logo button to store the desired temperature.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



- 11** The display now shows the time delay between when the product is finished and when the alarm sounds.

The delay can be set for 0.0 to 10.0 seconds.

- A. Press the UP or DOWN Arrow button to scroll to the desired time delay.
- B. Press the RAPID STEAMER Logo button to store the desired time and to exit the Program Mode.

NOTE: Pressing the PRODUCT 3 button at any time exits the Program Mode without storing the change.



Cleaning — Daily PM Tasks

WARNING

Turn the unit off and unplug the power cord from the electrical receptacle. Proceed with caution, unit is still hot!

CAUTION

This unit is not watertight. Do not clean with a water jet/jet spray. Do not immerse the unit in water.

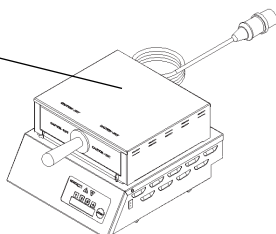
Do not use abrasive materials such as scrapers, steel wool, etc. to clean the spatula or steam chamber.

The following tools are required:

- McD® All Purpose Super Concentrate (APSC)
- McD® Sink Pak Sanitizer McD® APC
- McD® Delimer™
- Clean sanitized towel
- Protective (insulated) gloves
- Steamer brush
- 16 oz (437 ml) cup

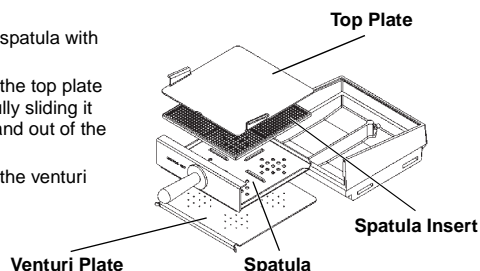
- 1** While wearing protective gloves, remove the top cover by pulling up and off the unit.

Top Cover

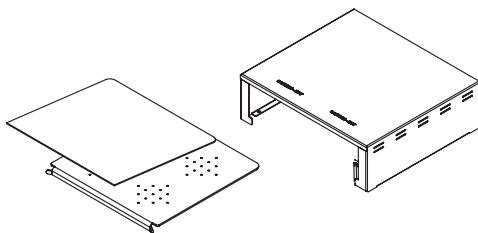


- 2** While wearing protective gloves:

- Remove spatula with insert.
- Remove the top plate by carefully sliding it forward and out of the unit.
- Remove the venturi plate.



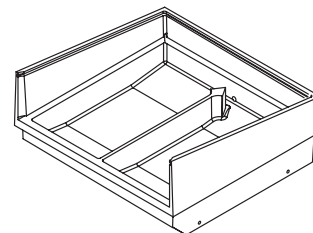
- 3**
- Wash top cover, top plate, and venturi plate in a solution of McD® APSC / APC made up in the back sink.
 - Rinse with clean water, and then sanitize in a solution of McD® Sink Pak Sanitizer.
 - Let air dry.



- 4** Wipe the steam chamber surface with a clean sanitized cloth.

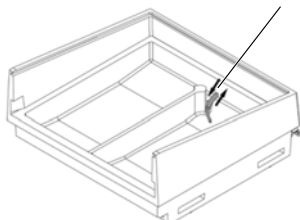
OPTIONAL: If the surface shows signs of excessive calcium and lime buildup, dissolve two teaspoons (10 ml) of McD® Delimer™ in a small coffee cup with 100 ml of water. Pour half on each side.

Allow to sit for 5 minutes. Using a clean sanitized towel, thoroughly rinse and wipe the internal surfaces of the steam chamber.



- 5** Use brushes to clean the water tube. Dip the brush in warm water or deliming solution. Insert the brush about 1" into water tube and then remove. Repeat for 30 seconds.

Insert Brush Here



- 6** Wash all external surfaces of the steamer with a solution of McD® APSC / APC. Using the McD® APSC / APC spray bottle, spray directly onto a clean sanitized towel and wipe the unit clean.

CAUTION

Do not spray directly on the unit or use abrasive cleaners!

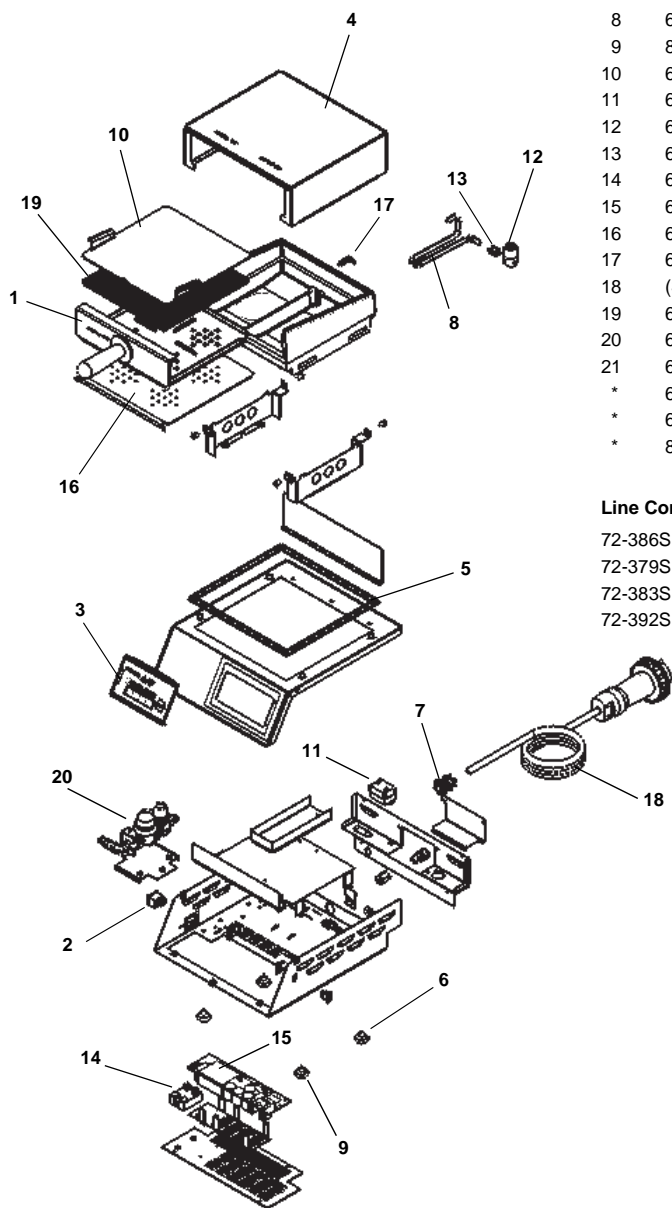
Reassemble the unit.

Turn the unit on. When unit is preheated, run a minimum of four cycles to prime the unit and remove any residual cleaner.

Deliming

It is recommended that the steamers go through a deliming procedure at least once a month. Some hard water areas may require daily, weekly, or biweekly deliming based upon actual buildup.

Exploded View and Parts List



Ref.	Part No.	Description
1	625-333S	Spatula Assembly
2	78-233S	Switch, Rocker, 20A
3	625-193S	Membrane Switch Assembly
4	625-158S	Cover, Top
5	625-130S	Gasket, Silicone
6	197-232S	Legs (Pkg. of 4)
7	66-045S	Strain Relief
8	625-277S	Tube, Water
9	88-497S	Mini-Jack, K-Type
10	625-274S	Top Plate
11	625-207S	Hi-Limit Thermostat
12	625-319S	Water Valve Assembly
13	625-318S	Water Valve Connector Kit
14	65-059S	Relay
15	625-323S	Power PC Board
16	625-337	Venturi Plate
17	625-082S	Probe, 1000 ohm RTD
18	(See Below)	Line Cord Assembly
19	625-187S	Spatula Insert
20	625-276S	Regulator Assembly Kit
21	625-097S	Spatula Handle Kit
*	625-275S	Display PCB
*	625-293S	Display PCB (625-OSA16)
*	86-365S	Strainer Cap Kit

Line Cord Versions

72-386S	Line Cord Assembly (625-OS)
72-379S	Line Cord Assembly (625-OSA)
72-383S	Line Cord Assembly (625-OSA16)
72-392S	Line Cord Assembly (625-OSW, -OST)

*Part not shown.

625 SERIES RAPID STEAMER

PRINCE CASTLE INC. 
WORLDWIDE



SPECIFICATIONS

DIMENSIONS

MODEL NUMBER	LENGTH IN. (CM)	HEIGHT IN. (CM)	WIDTH IN. (CM)	SHIPPING WT. LB. (KG.)
625-Series	16.5 (41.9)	8.9 (22.6)	14.1 (35.8)	13 (15.9)

ELECTRICAL

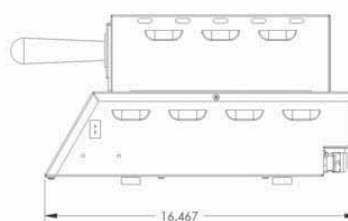
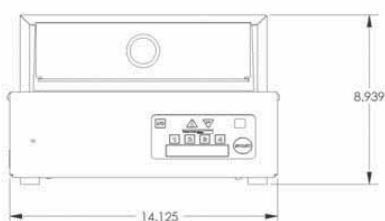
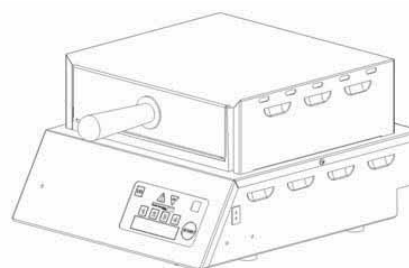
MODEL	VOLTS	Hz.	WATTS	AMPS	PLUG NUMBER
625-MCD 625-OSW	208 – 240	50 / 60	3450	15,0	IEC 309
625-MFY 625-OS	220	50 / 60	3150	14,3	3-Pin 30 amp Hubbel
625-MCDA 625-OSA (Australia)	230	50 / 60	3450	15,0	Marechal DS3 Series 32 amp
625-MCDA16 625-OSA16 (Australia)	230	50 / 60	3450	15,0	Marechal FH111 Series 16 amp



SANITATION



CLASSIFIED 59GM
AS TO NSF4-1996



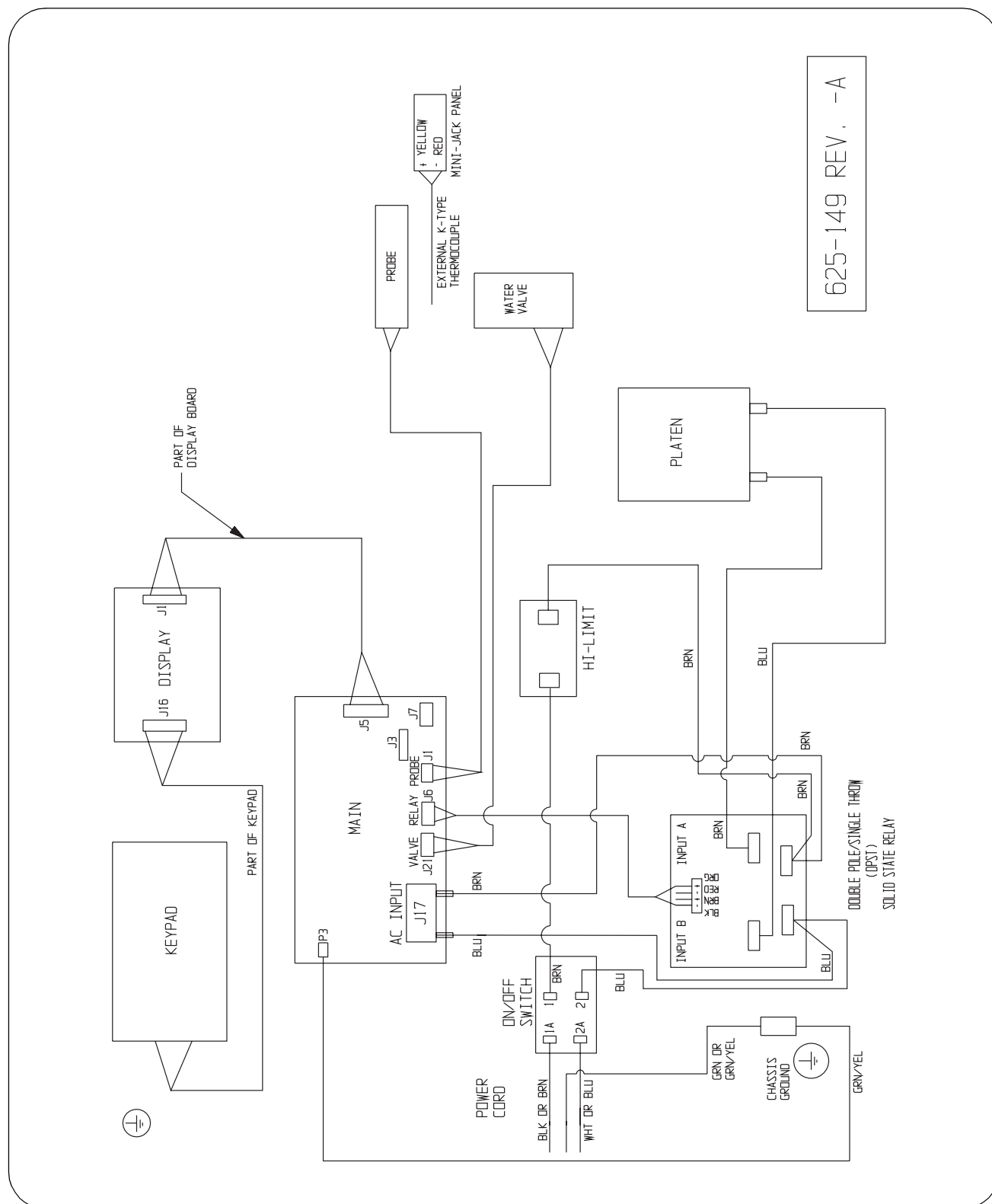
*Designs and specifications are subject to change without notice.



TROUBLESHOOTING GUIDE

PROBLEM	PROBABLE CAUSE	SOLUTION
Unit will not heat up; "DISPLAY" is lit. On/Off switch is ON	Loose connections	Check continuity wiring
Unit heats up but will not steam. Display reads "REMOVE" at end of cycle.	Water supply is not connected or shut off. Regulator has pressure set too low.	Disconnect water line and check if water is flowing through main water supply. Check water pressure at regulator to ensure unit is receiving water.
	Water delivery tube clogged.	Replace water tube
	Defective main PC board or water solenoid	Call service technician
	Water supply line is pinched	Straighten water line
Unit steams continuously	Defective main PC board or water solenoid	Call service technician
Unit is flooded	Water pressure too high	Adjust water pressure. See page 6.
	Defective platen, water solenoid or relay	Call service technician
Product temperature is too cool	Water pressure too low	Adjust water pressure. See page 6.
	Not enough water CYCLES	Check for proper programming of Sandwich steam cycles. Increase number of CYCLES until desired results are reached
	Water ON cycle too short	Check for proper programming of Sandwich steam cycles. Increase ON time until desired results are reached
	Partially clogged water tube	Clean/delime the water tube
Product temperature is too hot	Water pressure too high	Adjust water pressure. See page 6.
	Water ON cycle too long	Check for proper programming of Sandwich steam cycles. Decrease ON time until desired results are reached
	Too many water cycles	Check for proper programming of Sandwich steam cycles. Decrease number of CYCLES until desired results are reached
Not enough moisture	Water pressure too low	Adjust water pressure. See page 6.
	Platen not hot enough	Increase platen temperature
	Water ON cycle too short	Check for proper programming of Sandwich steam cycles. Increase ON time until desired results are reached
	Not enough water CYCLES	Check for proper programming of Sandwich steam cycles. Increase number of CYCLES until desired results are reached
	Water OFF cycle is too short	Check for proper programming of Sandwich steam cycles. Increase OFF time until desired results are reached
	Partially clogged water tube	Clean/delime water tube
Too much moisture	Water pressure too high	Adjust water pressure. See page 6.
	Water ON cycle too long	Check for proper programming of Sandwich steam cycles. Decrease ON time until desired results are reached
	Too many water CYCLES	Check for proper programming of Sandwich steam cycles. Decrease number of CYCLES until desired results are reached
	Water OFF too long	Check for proper programming of Sandwich steam cycles. Decrease OFF time until desired results are reached
Water is leaking from behind the unit	Water tube not properly pushed into valve	Completely push tube into valve until you feel it click
	Faulty water valve	Call service technician

Wiring Diagram



625-149 REV. -A

Notes

This image shows a full page of blank white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page, providing a template for writing or drawing. There are no margins, text, or other markings present.

Water Tube Cleaning

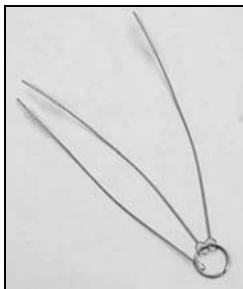
In areas that have very hard water conditions, scale can accumulate in the water tube, preventing proper water dispensing. Thus, the water tube should be cleaned during the deliming process as well as during the daily cleaning. It is recommended that the steamers go through a deliming procedure once a month. Some hard water areas may require daily, weekly, or biweekly deliming based on actual buildup.

WARNING

Turn unit off and unplug the power cord from the electrical receptacle. Proceed with caution. The unit is still hot.

Items needed:

- McDonald's Delimer
- Insulated gloves
- Steamer brushes



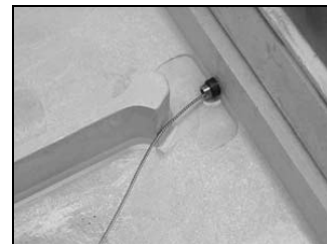
3

Insert and remove brush into and out of the water tube to disintegrate any scale build up in the tube. Insert the brush at least 1 inch into the tube.

Repeat for 30 seconds.

CAUTION

The platen is hot!



1

Immediately after turning off the unit, prepare the deliming solution. Add one packet of McD Delimer to 16 ounces (437 ml) of warm water. To ensure that all of the delimer dissolves, stir solution vigorously. Remove top cover, venture plate, spatula and top plate.

WARNING

These pieces are hot.

Pour the delimer into the steam chamber.

4

If the tube is severely clogged, the tube will need to be removed from the unit and replaced. Refer to the Water Tube Replacement Instructions found in the equipment owner's manual. Additional copies can be ordered from Prince Castle.

2

Let solution soak on the platen for five minutes.

While deliming the platen, dampen the bristles of the brush by dipping them in delimer solution.



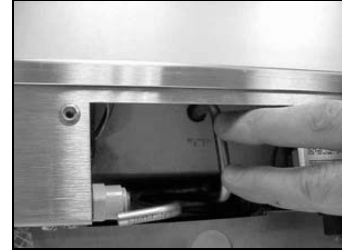
Water Tube Replacement

Stores that have harder water in their areas may experience scale buildup in their water tubes, thus clogging the tube and preventing water from being dispensed into the steaming chamber. If the tube needs to be replaced, this sheet will illustrate how to replace the water tube.

- 1** First, turn off and unplug steamer. Let steamer cool down. To remove the rear cover plate that shields the water tube, use a Phillips head screw driver to remove the two screws. Next, take off the rear cover plate to access the water tube.

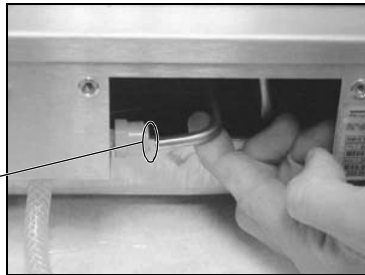


- 4** To insert the new tube, first insert the top end through the hole that leads to the platen. The tube will fit through the insulating bushing.

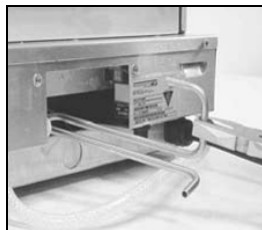


- 2** To pull the tube out from the water valve, push in the grey disk on the water valve and then slowly slide the tube from the water valve.

Grey disk is here —
at end of valve

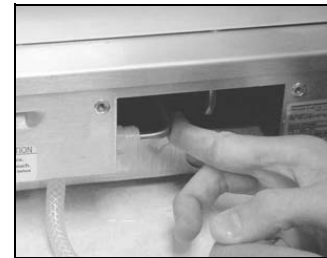


- 3** Using pliers, gently pull the tube out from the platen. You may need to softly rock it back and forth. Replace the black insulating bushing if the original bushing pulled out with the water tube. All units must have a bushing installed. To reinstall the bushing, lubricate it with water and push it back into the opening.



CAUTION
Platen must be cool.

- 5** Push the other end of the tube into the water valve. Ensure that you feel it click into place. Gently tug on the water tube to check if it is secure. If the tube slides out, reinstall the tube. If tube is improperly installed, water will leak at this point.



- 6** Finally, reinstall the rear cover plate. Turn on unit and begin a water cycle to check for leaking at the water valve. If leaking occurs at the back panel of the steamer, turn off unit and repeat Step 5.





Planned Maintenance System:
Maintenance Requirement Card
(MRC)



When
Daily

Tools

*McD® All Purpose Super
Concentrate (APSC)*

*McD® Sink Pak Sanitizer
(KAYQUAT)*

McD® Delimer™ (as required)

Clean Sanitized Towel

Steamer Brush

Small Coffee Cup (as required)

Heat Resistant Gloves

STEAMER

Prince Castle: Rapid Steamer Series

Precaution

Hazard Communication Standard (HCS) — The procedure(s) in this manual include the use of chemical products. These chemical products will be highlighted with italic-faced letters followed by the abbreviation (HCS). See Hazard Communication Standard (HCS) manual for the appropriate Material Safety Data Sheet(s).

Daily Cleaning

1. Turn the steamer power On/Off switch to the OFF position and unplug the steamer from the power source. **“PROCEED WITH CAUTION” — CAUTION UNIT IS STILL HOT.**
2. While wearing protective gloves, remove the top cover, top cover plate and venturi plate and wash in a solution of **McD® APSC/APC** made up in the back sink. Rinse with clean water, sanitize with **McD® Sink Pak Sanitizer (KAYQUAT®)**, and air dry.

NOTE: Do not use abrasive materials to clean the spatula insert or spatula.

3. Wipe the steam chamber surface with a clean sanitized towel.
4. **If the surface shows signs of excessive calcium and lime buildup, deliming is required. Refer to the monthly cleaning and deliming procedure on page 2.**
5. Reassemble the steamer.
6. Turn unit on. When unit is preheated, run a minimum of four cycles to prime the unit and remove any residual cleaner.

DO NOT SPRAY DIRECTLY ON THE UNIT OR USE ABRASIVE CLEANERS.

It is recommended that the steamer be delimed once a month. Some hard water areas may require daily, weekly, or biweekly deliming based upon actual buildup. Continued water problems may require further water treatment (use of the CUNO RO System FSTM035.) With use of the CUNO RO System FSTM035, deliming is recommended once a month.

When
Monthly

Tools

McD® All Purpose Super Concentrate (APSC)

McD® Sink Pak Sanitizer

McD® Delimer™ (as required)

Clean Sanitized Towel

16 oz Cup

Steamer Brush

Heat Resistant Gloves

Monthly Cleaning

1. Turn unit power On/Off switch to OFF position and unplug steamer from power source. **“PROCEED WITH CAUTION” – CAUTION UNIT IS STILL HOT.**
2. While wearing protective gloves, remove top cover, top cover plate and vent plate and wash in a solution of **McD® APSC** made up in the back sink. Rinse with clean water, sanitize with **McD® Sink Pak Sanitizer (KAYQUAT®)**, and air dry.
3. Using a 16 oz cup, dissolve one packet of **McD® Delimer™** with 16 oz of hot water. Pour the delimer into the steam chamber. Add more water as necessary to cover the base of the steam chamber.

NOTE: Use one packet for monthly cleaning procedure and dispose of the unused solution once the procedure is completed. In hard water areas that require daily, biweekly or weekly cleaning, partial packets can be used. Two teaspoons of McD Delimer™ can be dissolved in a small coffee cup with hot water. The packet can be used for 4 applications. However it is not recommended to leave open packets lying around.

4. Let the delimer solution soak for at least 15 minutes. Delimer is more efficient when the unit is hot.
5. With the delimer in the steam chamber, clean the water tube. Dip a steamer brush in the delimer. Insert the brush about 1" into the water tube. Scrub the tube for 30 seconds. This will clean the water tube walls and remove any debris.
6. Using a clean sanitized towel, wipe the delimer solution from the steam chamber. Rinse the chamber with clean water and wipe again with a clean sanitized towel to remove any remaining delimer residue.
If deposits remain, make fresh solution and repeat Steps 3 – 6.
7. Wash all external surfaces of the steamer with a solution of **McD® APSC** at the back sink. Using the **McD® APSC** spray bottle, spray directly onto a clean sanitized towel and wipe the unit clean.

DO NOT SPRAY DIRECTLY ON THE UNIT OR USE ABRASIVE CLEANERS.

8. Reassemble the steamer.
9. Turn unit on. When unit is preheated, run a minimum of four cycles to prime the unit and remove any residual cleaner.