

ABC COMBI OVEN

Cleaning Quick Guide

Please see manual for full instructions on cleaning and chemical procedures. Appropriate water filtration is essential and can affect the cavity and cleaning results.

Cleaning the Cavity – Daily

- STEP 1** → Set temp to 190°F (default 100% Humidity) for 10 minutes to cool & soften grime in cavity before cleaning.
- STEP 2** → Turn unit **OFF** & rinse cavity with filtered water from spray hose ensuring all areas are wet (ceiling too).
- STEP 3** → Apply combi cleaner while the unit is **OFF** (Use approved Ecolab cleaner or for K-12 My Terra Citra Combi Clean – Additional Information: www.vulcanequipment.com/resource-center).
- STEP 4** → Rinse, Rinse & Rinse (Let cavity drain between rinses).
- STEP 5** → Manually wipe down interior door glass & gasket using a soft cloth with mild soap and water, nothing abrasive and no delime chemicals on glass or gasket.

Deliming the Cavity – As Needed

- STEP 6** → Spray inside of the oven compartment with white vinegar or approved deliming product (citric acid mix or combi delimers made of phosphoric acid solution with corrosion inhibitors).
- STEP 7** → Let sit for 10 minutes (no heat).
- STEP 8** → Repeat RINSE procedure from Step 4.
- STEP 9** → Leave cavity door open overnight.

Tips

- Performing steps 1 & 2 several times a day will reduce mineral buildup inside the cavity. Turn unit off between delayed uses when possible.
- A squirt bottle or pump style sprayer is used for chemical application.
- Use filtered water from the provided combi spray hose when adding water to rice, pasta, grits or any food that needs water for the cooking cycle. NEVER use unfiltered tap water from the sink for cooking or cleaning in the combi.
- Delime proactively before scale compounds into thick layers. If you see it, clean & delime it! If excessive you may need to improve water filtration.
- DO NOT USE Hydrochloric or Nitric acid based delimers or ANY cleaner with Chlorine, Chloride, Bleach or Sanitizer.
- If you see discoloration, corrosion or have questions please contact Vulcan Tech Support as your water or cleaning procedure is not adequate.



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