

Following you will find instructions on how to shut down your Vulcan cooking equipment for an extended period, and how to safely restart equipment after idle.

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 <https://www.vulcanequipment.com/>.

STEAM EQUIPMENT

EXTENDED SHUTDOWN PROCEDURE

All Equipment:

1. Be sure the unit is turned off.
2. Disconnect or turn off utilities such as gas, electric, water, and steam.

Steamers:

1. De-lime steam generator per Installation & Operation manual.
 - a. We recommend scale release P/N 854893-13. 1 Bag for Counter Steamers and 2 for Floor Steamers.
2. Clean steamer per NAFEM cleaning instruction found in the Installation & Operation manual.
3. Leave the door cracked open

Fully Jacketed Steam Kettles:

1. Drain kettle vessel water. Drain plug located below and behind draw off valve.
2. Clean kettle per NAFEM cleaning instructions found in Installation & Operation manual.

Direct Steam Kettles, Braising Pans, and Direct Steam Steamers:

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.

2/3 Electric and Gas Kettles:

1. Clean unit per NAFEM cleaning instructions found in Installation & Operation manual.
2. If corrosion is present clean affected area with Scotch Brite.
3. If the pressure gauge is not reading 25 to 30 IN/Hg of vacuum, then reestablish vacuum per instructions on control panel overlay or in the Installation & Operation manual.



Model C24EO3
Shown with optional stand

STEAM EQUIPMENT (CONTINUED)

RESTART FROM EXTENDED SHUTDOWN

All Equipment:

1. Turn on the ventilation hood and check operation.
2. Make sure the equipment's utilities such as gas, electric, water, and steam are turned back on.
3. If power to electric or gas steamers was disconnected, allow the steamer to sit for 15 minutes before turning on the steamer's power switch.

Steamers:

1. Change water filtration system cartridge.
2. Delime steam generator per Installation & Operation manual.
3. Clean steamer per NAFEM cleaning instruction found in the Installation & Operation manual.
4. If corrosion is present, clean affected area with Scotch Brite.

Fully Jacketed Steam Kettles:

1. Drain kettle vessel water. Drain plug located below and behind draw off valve
2. Refill with only distilled water.
3. Add 2 oz. of rust inhibitor P/N 00-833651.
4. Clean steamer per NAFEM cleaning instruction found in Installation & Operation manual.
5. If corrosion is present clean affected area with Scotch Brite.

Direct Steam Kettles, Braising Pans, and Direct Steam Steamers:

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.
2. If corrosion is present, clean affected area with Scotch Brite.

2/3 Electric and Gas Kettles:

1. Clean unit per NAFEM cleaning instruction found in Installation & Operation manual.
2. If corrosion is present clean affected area with Scotch Brite.
3. If the pressure gauge is not reading 25 to 30 IN/Hg of vacuum, then reestablish vacuum per instructions on control panel overlay or in the Installation & Operation manual.



Model K6ETT
Shown with optional stand and faucet