

## IMPORTANT:

### CLEANING

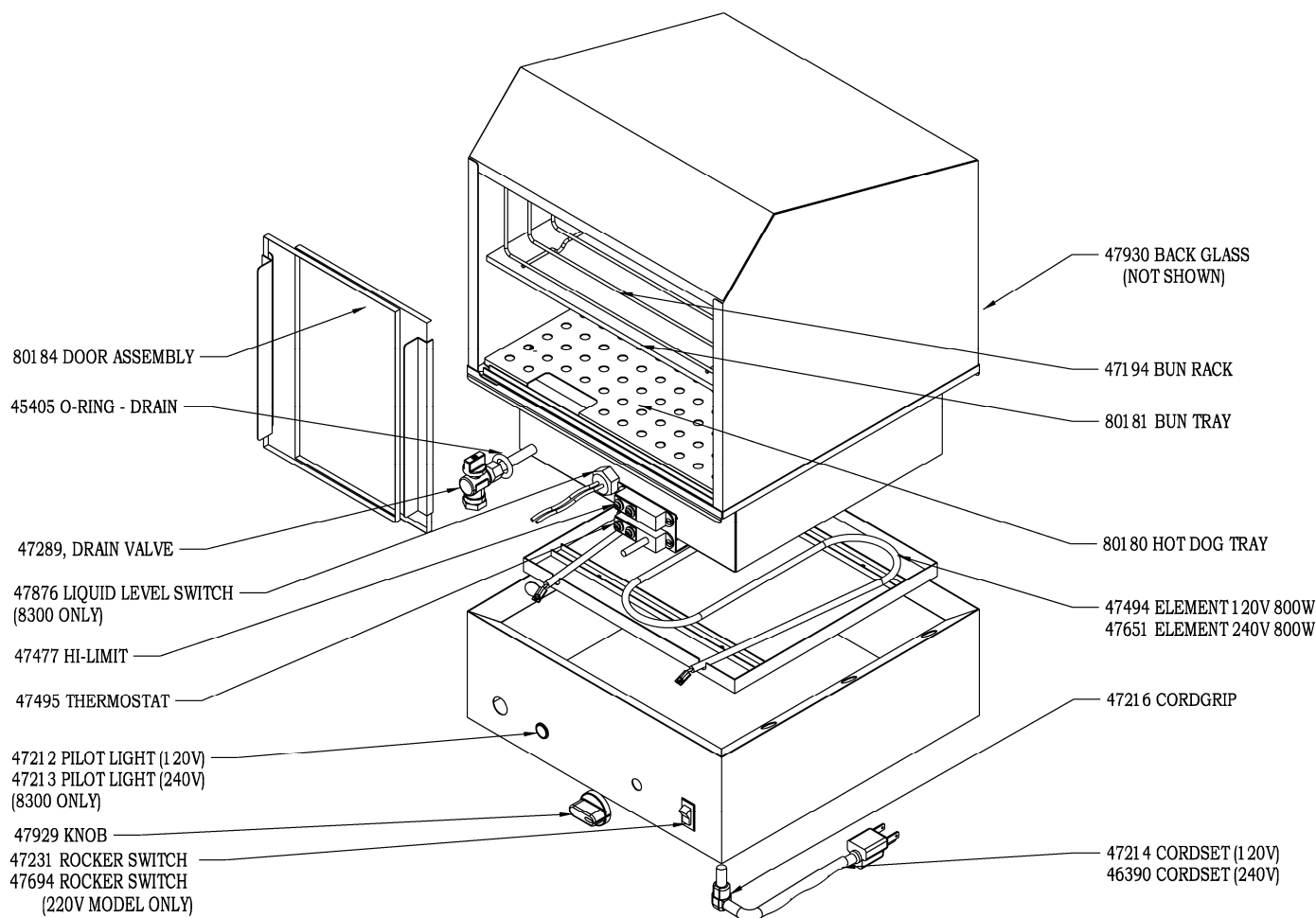
**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit

1. **Turn the controls off and unplug the power cord.**
2. Do not immerse steamer in water or other liquid. Avoid splashing water onto the controls.
3. Remove the product from the steamer and allow the steamer to cool.
4. Allow steamer to cool and set a proper size container to hold all of the water under the drain tube. Drain the water out of the tank by turning knob on top of the drain valve.
5. Remove the sliding glass doors, then the bun rack, bun tray, and hot dog rack.
6. Wash the removable parts in hot, soapy water and wipe out the steamer with a damp cloth.

### SERVICE INSTRUCTIONS

If steamer fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

### SERVICE PARTS - EXPLODED DRAWING



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2-20-2012