

# CLEANING PROCEDURES

## VF Ventless Countertop Fryer



If your Ventless Countertop Fryer looks like the unit on the **left**, use "Cleaning Procedures" spec sheet **PN 96864**



If your Ventless Countertop Fryer looks like the unit on the **right**, use "Cleaning Procedures" spec sheet **PN 92535**

### Daily Cleaning Procedures



Turn power off, disconnect from main power supply and remove access door. The access door is equipped with lift-off hinges to aid cleaning.



Remove food basket and basket lift platform for easy cleaning.



Unlatch filter tray and pull tray out with your free hand under the tray and swing tray down 45°. With both hands, pull tray out towards you.



Remove air filter and grease filter from filter tray; set air filter aside so it will not get wet while cleaning other parts.

**NOTE:** Because the air filter has steam going through it during the cooking process, let the air filter dry out over night before reinstalling it into the filter tray.



Raise element by placing element arm above element retainer and allow oil to drip from it for a few minutes.



Carefully remove cooking pot, pour oil through strainer and filter paper or discard used oil properly. The cooking pot can be cleaned in the sink or dishwasher.



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### Daily Cleaning Procedures cont.



Remove splash tray for easy cleaning.



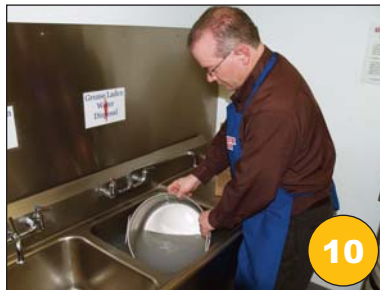
Wipe element guard and interior of chamber with clean cloth or paper towel to remove any crumbs. Clean walls and ceiling of cooking chamber.



Completely clean outside panels with non-abrasive stainless steel cleaner and polish.



Product door, food basket, lift platform, cooking pot, filter tray, grease filter, and splash tray can be removed and placed in the dishwasher. If using a dishwasher



or soap, you will need to neutralize parts with a vinegar and water solution. There is no need to neutralize parts when cleaning with Broaster Cooking Well Cleaner (99500).



Place splash tray and reassembled filter tray back into unit. **BE SURE** magnet end of grease filter is on the right side of filter tray when in place. Add fresh oil to Cold Oil Level Line. Replace cooking pot, basket lift platform, food basket, and lower the element into the cooking pot. Unit is ready to operate.

**NOTE:** Once weekly, soak cooking pot, food basket, and basket lift platform in Broaster Cooking Well Cleaner (99500) for a minimum of 15 minutes to a maximum of 12 hours.



**WARNING:** Rags or paper containing cooking oil can catch fire if exposed to heat. Laundering will not remove the oil. Dispose of all oil-soiled papers and rags in a trash container that is in a ventilated area away from all cooking equipment or other heat sources such as direct sunlight.

