## **Quick Start Guide**

## Vector® Multi-Cook Oven H Series with Deluxe Control

## How to Clean the Oven

Read and understand the Operator's Manual.

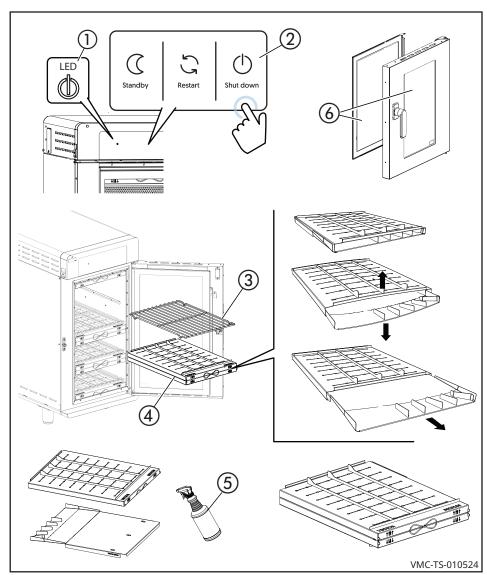


WARNING: Burn hazard.

Wear eye protection and hand protection while cleaning the oven. Do not spray cleaner into the oven while the blowers are running. Allow the oven, racks, and jet plates to cool before cleaning the oven.

**NOTICE:** Using improper cleaning procedures could damage the catalyst and void the warranty. Do not spray the catalyst or any opening inside the oven with water or cleaning solution. Do not use steel pads, wire brushes, or scrapers when cleaning.

- 1. **Touch** and hold the ON/OFF button ① until the "Shut down options" screen displays. **Touch** "Shut down" ②. The oven activates the blowers for the cooldown process. The cool-down process is complete when the oven deactivates the blowers and the display screen turns off. When the cool-down process is complete, it is safe to clean the oven.
- 2. **Remove** the cooking racks ③ and the jet plates ④.
- 3. **Separate** the jet plates. Flexing the jet plates outward can aid in separating the jet plates.
- 4. **Spray** the jet plates with Alto-Shaam non-caustic cleaner (5). Let the cleaner work for 3–5 minutes. Follow safety instructions on cleaner bottle.
- 5. **Scrub** the jet plates with a non-abrasive scrub pad. **Rinse** the jet plates with water.
- 6. **Spray** interior of the oven with Alto-Shaam non-caustic cleaner. Let the cleaner work for 3–5 minutes.
- 7. **Scrub** the oven with a non-abrasive scrub pad. **Remove** any residue with a watersoaked towel.
- 8. **Clean** the door glass **(6)** with Windex<sup>®</sup> or equivalent glass cleaner.
- Re-install the jet plates, cooking racks, and filters.



**NOTE:** Make sure the jet plates are installed correctly. The nozzles on the jet plates should be pointing towards the food.



