

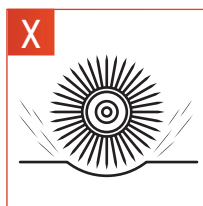
SEAFOOD BOILER

CLEANING INSTRUCTIONS

Please follow the steps below to ensure proper cleaning of your Backyard Pro Seafood Boiler. It is recommended to clean the unit prior to the first use and again after each use.



DO NOT use spray cleaner to remove grease or food debris.



DO NOT use abrasive cleaners or scrubbing pads as they may damage the unit.

STEP 1

Shut down your seafood boiler and allow water and unit enough time to fully cool down before draining the water out of the unit.

STEP 2

After fully draining the water, rinse out any remaining residue or seasoning.

STEP 3

Wash unit with a mild dish soap and clean dish rag. Avoid using abrasive cleaners or scrubbing pads as they may damage the unit.

STEP 4

Thoroughly rinse the unit with clean water to remove all excess soap.

TIPS

If food remains stuck to sides, let soak and gently scrub with steel wool.

If hard water causes discoloration, fill to the level of the discoloration and boil a mixture of water and vinegar for 5-10 min.

Tighten hardware after every cleaning to ensure longevity of the unit.