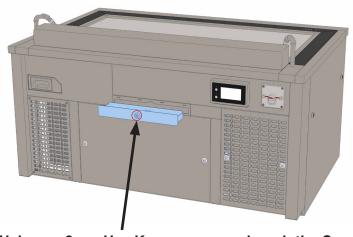


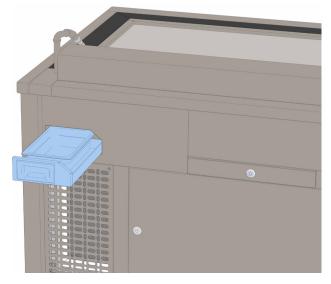
FILTER & COOKING SURFACE CLEANING GUIDE



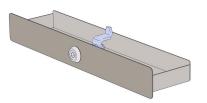
EVent 48E FMS



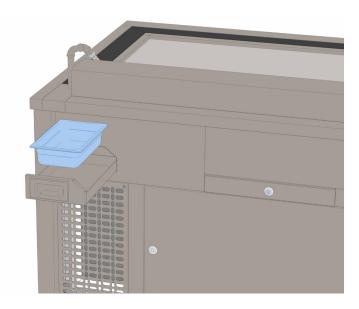
Using an 8mm Hex Key, remove and wash the Crumb Drawer daily.



Remove the Spill Pan and clean inside the drawer area.



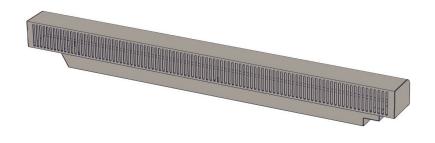
Wash the Crumb Drawer in sink or a dish machine.



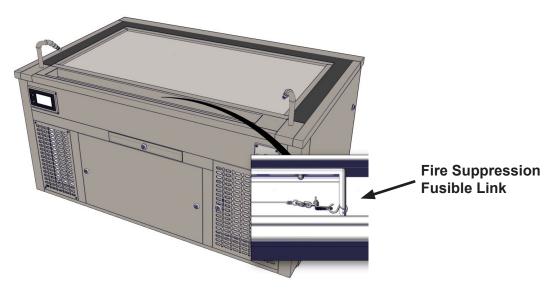
Wash the Spill Pan in sink or a dish machine.



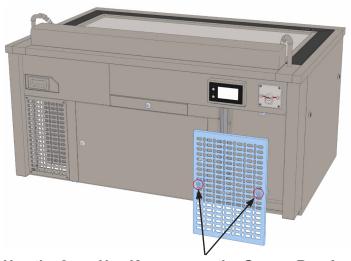
Remove and wash the Intake Aperture daily.



Wash the Intake Aperture over a sink and wipe dry.



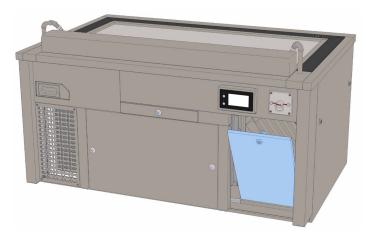
Clean the Intake Aperture duct area with a water based degreasser and wipe dry with a terry cloth towel.



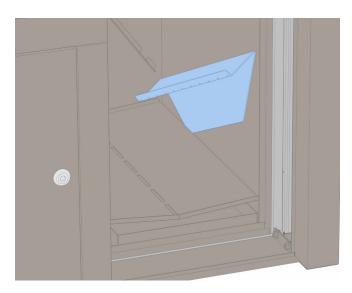
Use the 8mm Hex Key remove the Grease Box Access Panel.



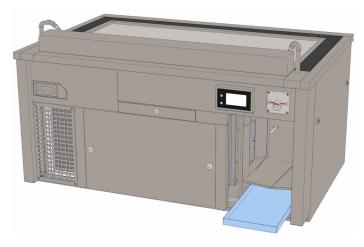
Remove and wash the Grease Filter.



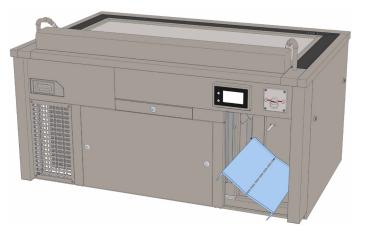
Remove and wash the Grease Box Door.



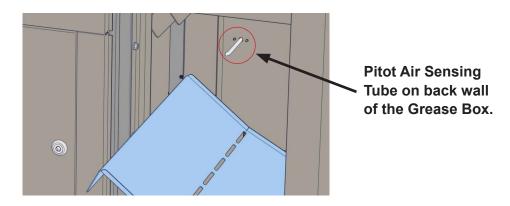
Remove and wash the Grease Filter Bracket.



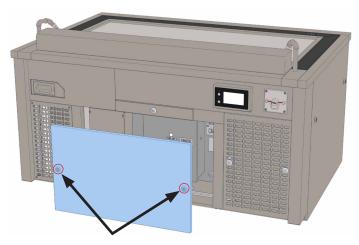
Remove and wash the Grease Filter Bottom Pan.



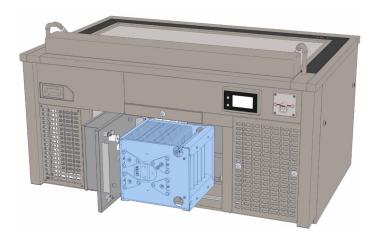
Remove and wash the Grease Filter Gutter Pan. Thoroughly clean inside the grease box and surrounding duct areas with a water-base degreaser and wipe dry with a terry cloth towel.



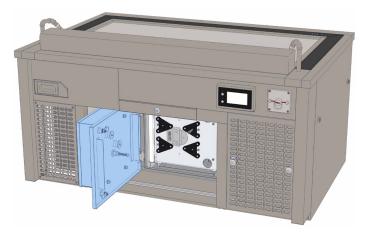
When cleaning inside the Grease Box, be careful when wiping the Pitot Air Sensing Tube and do not allow grease to buildup on the tube.



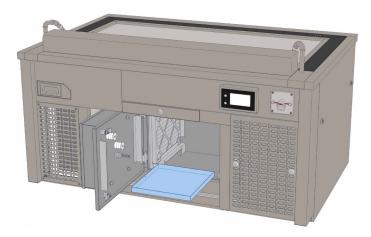
Remove the ESP Access Panel.



Remove and wash the ESP Cell in a dish machine.

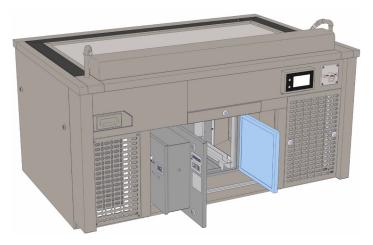


Open the ESP door.
Clean the ESP door surface and insulator terminals.

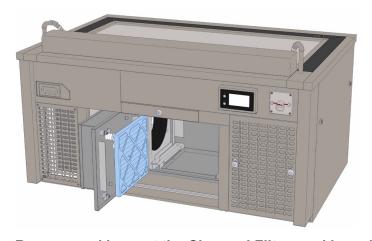


Remove and wash the ESP Bottom Pan in a dish machine. Thoroughly clean inside the ESP cabinet enclosure.

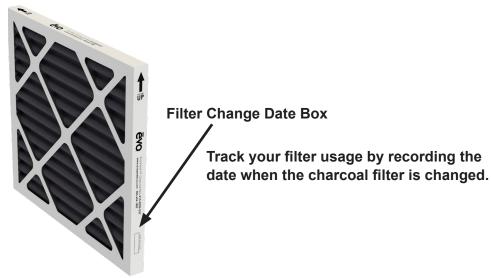




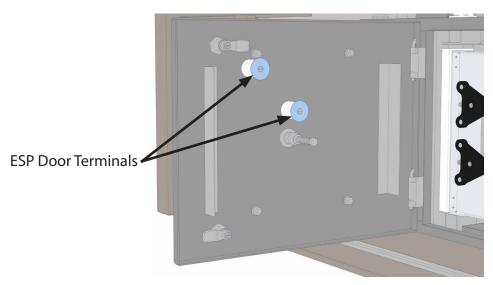
Remove and wash the Pre-Filter in a dish machine.



Remove and inspect the Charcoal Filter weekly and replace according to your maintenence schedule.



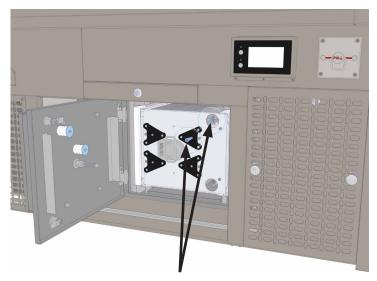
Evo recommends to change the charcoal filter every two weeks depending on your menu plan and cooking volume



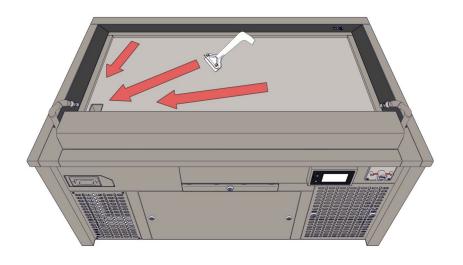
MAKE SURE THE ESP DOOR TERMINALS ARE CLEAN AND FREE OF OIL DEBRIS.

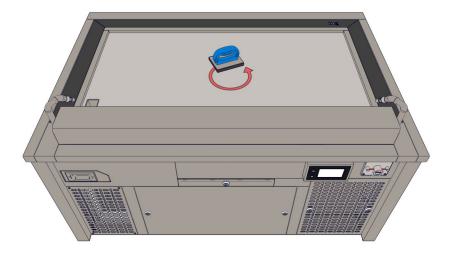


CORRECT ESP CELL POSITION WITH CONTACT SPRINGS IN UPPER RIGHT CORNER



UNICELL CORRECTLY INSERTED INTO ESP ENCLOSURE





USE SCRAPER AND MOVE DEBRIS INTO THE SPILL PAN

POLISH SURFACE WITH GRILL PAD AND SCREEN USING A CIRCULAR MOTION

BEFORE YOU BEGIN - TURN THE UNIT OFF!

- Press the COOK button on the Control Panel to turn off the cooking surface. The blue LED indicator light must be off.
- Press the OFF button on the Control Panel to turn off the ventilation system. The green LED indicator lights must be off.
- The EVent surface will remain warm for up to an hour allowing for cleaning during the cool down process.

STEP 1 – REMOVE FOOD DEBRIS FROM THE COOKING SURFACE

- The first step in cleaning your EVent cooking surface is to remove any remaining food debris. This is best accomplished with a warm surface.
- Using the Evo scraper provided, a suitable grill scraper tool, scrape the debris off the surface into the spill pan chute.
- When finished, wipe the entire surface with a terry cloth towel, and empty the spill pan.

STEP 2 - CLEANING THE COOKING SURFACE

- Once the cooking surface is clear of debris, you are then ready to scrub and polish.
- Use the grill pad and screen provided with your EVent, or a suitable scrubbing pad. DO NOT USE grill bricks or steel wool!
- Pour oil on the cooking surface or the grill pad, then scrub in a circular motion. Make sure to clean along all corner seams.
- When finished scrubbing, wipe down the entire cooking surface with a terry cloth towel and wipe dry.
- Apply a light coat of oil and rub into the cooking surface to complete the cleaning process.

