

CLEANING & MAINTENANCE

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

 CAUTION	
 NO SCRAPERS	TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.
 NO WIRE BRUSHES	
 NO STEEL PADS	


CONTINUED


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The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. There is an important relationship between cleanliness and food flavor and aroma. Good equipment that is kept clean works better and lasts longer.

Under normal circumstances, this oven should provide you with long and trouble-free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble-free operation of this oven.

**DANGER**



**DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.**

1. CLEAN DAILY

Disconnect the oven from the power source. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately. Clean the interior metal surfaces of the oven with a damp, clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse carefully to remove all residue and wipe dry.

NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel. Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.



2. CLEAN THE EXTERIOR OF THE CABINET WITH A STAINLESS STEEL POLISH.

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.


3. CHECK OVERALL CONDITION OF THE OVEN ONCE A MONTH.


Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

4. CHECK THE COOLING FAN IN THE OVEN CONTROL AREA.

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located on the back of the unit, toward the top.

DANGER





AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED