






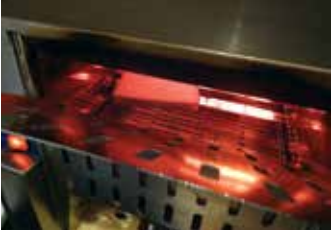




Commercial Gas Cooking Equipment Cleaning and Maintenance

Have gas service company representative check all burner adjustments, connections, safety controls and thermostats.

Appliance	Inspections	Cleaning	Maintenance
Ranges 	<p>Accumulations of spilled food can cause corrosion, affect performance and reduce efficiency</p>	<p>Vacuuming surfaces before cleaning may remove debris before cleaning and prevent scratches</p> <hr/> <p>Avoid abrasive cleaners; Use fine scrubbing sponges (often Blue surfaces)</p> <hr/> <p>Use vinegar and water or cleaner recommended by OEM</p> <hr/> <p>Only clean parts specifically labeled as dishwasher safe in dishwashers</p>	<p>Be certain surfaces are cool enough to touch before any cleaning or other maintenance is performed</p> <hr/> <p>Turn burner handles gently and grease with OEM recommended products</p>
Ovens 	<p>Burned food deposits</p> <hr/> <p>Door alignment and seals</p> <hr/> <p>Check for level and floor settlement issues</p>	<p>Remove boil overs and spills between cooking shifts to prevent carbonizing of foods on surfaces</p> <hr/> <p>Clean crumbs and encrusted matter from around door opening; Do not slam doors to remove debris</p> <hr/> <p>Follow OEM instructions for self-cleaning ovens</p>	<p>Avoid damage to thermostatic tube from caustic cleaners</p>

Appliance	Inspections	Cleaning	Maintenance
<p data-bbox="128 147 233 180">Broilers</p> 	<p data-bbox="512 147 737 180">Excessive smoking</p> <hr/> <p data-bbox="512 277 911 342">Burners should have a clear flame Flames should never float</p>	<p data-bbox="1003 147 1388 253">Empty grease pan and wash with mild solution of vinegar or OEM recommended cleaner</p> <hr/> <p data-bbox="1003 277 1457 383">Clean whole broiler chamber and body front with vinegar solution or OEM recommended cleaner</p>	<p data-bbox="1495 147 1944 253">Under fired broilers require additional cleaning to prevent "over-firing" which can severely damage surfaces</p> <hr/> <p data-bbox="1495 277 1944 310">Check to see that air shutters are clear</p>
<p data-bbox="128 480 327 513">Deep Fat Fryers</p> 	<p data-bbox="512 480 974 553">Smoking can indicate that temperature is too high or fat has broken down</p> <hr/> <p data-bbox="512 610 926 643">Look for accumulated food crumbs</p> <hr/> <p data-bbox="512 659 789 691">Check for gum build-up</p>	<p data-bbox="1003 480 1388 513">Drain fryer with commercial filter</p> <hr/> <p data-bbox="1003 610 1440 643">Wash kettle with hot alkaline solution</p> <hr/> <p data-bbox="1003 659 1398 732">Rinse with clear water and vinegar mixture and dry with cloth</p>	<p data-bbox="1495 480 1923 586">When restarting after cleaning or servicing replace fat prior to lighting the gas burner to avoid flashovers</p> <hr/> <p data-bbox="1495 610 1913 675">When solid fat is used set on "melt" cycle to start</p>
<p data-bbox="128 813 243 846">Griddles</p> 	<p data-bbox="512 813 894 886">Accumulated carbonized coating on surface</p>	<p data-bbox="1003 813 1409 886">Wipe frequently with heavy grease absorbent cloth</p> <hr/> <p data-bbox="1003 902 1409 935">Empty and wash grease receptacle</p>	<p data-bbox="1495 813 1934 846">Regularly check thermostat operation</p> <hr/> <p data-bbox="1495 902 1881 935">Polish cast iron with griddle stone</p>
<p data-bbox="128 1146 432 1179">Hot Food Storage Tables</p> 	<p data-bbox="512 1146 894 1219">Inspect stainless surfaces several times each shift</p>	<p data-bbox="1003 1146 1398 1252">Keep stainless, nickel and chrome surfaces cleaned of spills to reduce corrosion</p>	<p data-bbox="1495 1146 1955 1219">Check food reference guides and adjust thermostat to suit foods stored</p>

Appliance	Inspections	Cleaning	Maintenance
Coffee Urns 	Inspect between each shift for oils and deposits	Rinse with hot water and drain. Pour two gallons of water into urn and add OEM recommended cleaner <hr/> Scrub with urn brush <hr/> Rinse and drain twice	Clean gauge glasses with gauge brush and rinse <hr/> Where faucet assemblies are designed for disassembly clean with urn solution
Gas Toasters 	Inspect trays and air shutters for crumb deposits	Remove trays and clean with soap solution in warm water, rinse and dry <hr/> Clean crumbs with soft brush <hr/> When chain drives are used clean chains and surrounding frame	Lubricate chains with OEM recommended food grade grease
Steam Cookers 	Look for food accumulations	Clean all food compartments; Remove all shelves and supports and clean out of place <hr/> Add water and mild detergent and swish with a brush; Brush drain and valve with bottle brush	Replace gaskets when necessary <hr/> Check culinary filters regularly Have operator blow down boiler to keep sediments out of "clean steam" source
Tilting Skillets / Braisers 	Look for food accumulations	Immediately after unit is empty, turn off burners, add water and mild detergent; Allow food particles to dissolve in the warm water; Swish with a brush to properly strain food receptacle	Maintain hinges with OEM recommended lubricants

Keep a Record of Your Cooking Appliances

List also names and telephone numbers of parts and servicing agencies.

Appliance	Trade Name	Model and Serial Number	Parts and Service Contract	Phone
Ranges				
Ovens				
Broilers				
Deep Fat Fryers				
Griddles				
Hot Food Tables				
Coffee Urns				
Gas Toasters				
Steam Cookers				
Steam Kettles				
Tilting Braising Pans				
Dishwashers				

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