



# 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	<ul style="list-style-type: none"> <li>- Accumulations of spilled food can cause corrosion, affect performance and reduce efficiency</li> </ul>	<ul style="list-style-type: none"> <li>- Vacuuming surfaces before cleaning may remove debris before cleaning and prevent scratches</li> <li>- Avoid abrasive cleaners. Use fine scrubbing sponges (often Blue surfaces)</li> <li>- Use vinegar and water or cleaner recommended by OEM</li> <li>- Only clean parts specifically labeled as dishwasher safe in dishwashers</li> </ul>	<ul style="list-style-type: none"> <li>- Be certain surfaces are cool enough to touch before any cleaning or other maintenance is performed</li> <li>- Turn burner handles gently and grease with OEM recommended products</li> </ul>
Ovens	<ul style="list-style-type: none"> <li>- Burned food deposits</li> <li>- Door alignment and seals</li> <li>- Check for level and floor settlement issues</li> </ul>	<ul style="list-style-type: none"> <li>- Remove boil overs and spills between cooking shifts to prevent carbonizing of foods on surfaces</li> <li>- Clean crumbs and encrusted matter from around door opening. Do not slam doors to remove debris</li> <li>- Follow OEM instructions for self-cleaning ovens</li> </ul>	<ul style="list-style-type: none"> <li>- Avoid damage to thermostatic tube from caustic cleaners</li> </ul>

Appliance	Inspections	Cleaning	Maintenance
<b>Broilers</b>	<ul style="list-style-type: none"> <li>- Excessive smoking</li> <li>- Burners should have a clear flame</li> <li>- Flames should never float</li> </ul>	<ul style="list-style-type: none"> <li>- Empty grease pan and wash with mild solution of vinegar or OEM recommended cleaner</li> <li>- Clean whole broiler chamber and body front with vinegar solution or OEM recommended cleaner</li> </ul>	<ul style="list-style-type: none"> <li>- Under fired broilers require additional cleaning to prevent "over-firing" which can severely damage surfaces</li> <li>- Check to see that air shutters are clear</li> </ul>
<b>Deep Fat Fryers</b>	<ul style="list-style-type: none"> <li>- Smoking can indicate that temperature is too high or fat has broken down</li> <li>- Look for accumulated food crumbs</li> <li>- Check for gum build-up</li> </ul>	<ul style="list-style-type: none"> <li>- Drain fryer with commercial filter</li> <li>- Wash kettle with hot alkaline solution</li> <li>- Rinse with clear water and vinegar mixture and dry with cloth</li> </ul>	<ul style="list-style-type: none"> <li>- When restarting after cleaning or servicing replace fat prior to lighting the gas burner to avoid flashovers</li> <li>- When solid fat is used set on "melt" cycle to start</li> </ul>
<b>Griddles</b>	<ul style="list-style-type: none"> <li>- Accumulated carbonized coating on surface</li> </ul>	<ul style="list-style-type: none"> <li>- Wipe frequently with heavy grease absorbent cloth</li> <li>- Empty and wash grease receptacle</li> </ul>	<ul style="list-style-type: none"> <li>- Regularly check thermostat operation</li> <li>- Polish cast iron with griddle stone</li> </ul>
<b>Hot Food Storage Tables</b>	<ul style="list-style-type: none"> <li>- Inspect stainless surfaces several times each shift</li> </ul>	<ul style="list-style-type: none"> <li>- Keep stainless, nickel and chrome surfaces cleaned of spills to reduce corrosion</li> </ul>	<ul style="list-style-type: none"> <li>- Check food reference guides and adjust thermostat to suit foods stored</li> </ul>
<b>Coffee Urns</b>	<ul style="list-style-type: none"> <li>- Inspect between each shift for oils and deposits</li> </ul>	<ul style="list-style-type: none"> <li>- Rinse with hot water and drain. Pour two gallons of water into urn and add OEM recommended cleaner</li> <li>- Scrub with urn brush</li> <li>- Rinse and drain twice</li> </ul>	<ul style="list-style-type: none"> <li>- Clean gage glasses with gage brush and rinse</li> <li>- Where faucet assemblies are designed for disassembly clean with urn solution</li> </ul>
<b>Gas Toasters</b>	<ul style="list-style-type: none"> <li>- Inspect trays and air shutters for crumb deposits</li> </ul>	<ul style="list-style-type: none"> <li>- Remove trays and clean with soap solution in warm water rinse and dry</li> <li>- Clean crumbs with soft brush</li> <li>- When chain drives are used clean chains and surrounding frame</li> </ul>	<ul style="list-style-type: none"> <li>- Lubricate chains with OEM recommended food grade grease</li> </ul>
<b>Steam Cookers</b>	<ul style="list-style-type: none"> <li>- Look for food accumulations</li> </ul>	<ul style="list-style-type: none"> <li>- Clean all food compartments</li> <li>- Remove all shelves and supports and clean out of place</li> <li>- Add water and mild detergent and swish with a brush</li> <li>- Brush drain and valve with bottle brush</li> </ul>	<ul style="list-style-type: none"> <li>- Replace gaskets when necessary</li> <li>- Check culinary filters regularly</li> <li>- Have operator blow down boiler to keep sediments out of "clean steam" source</li> </ul>
<b>Tilting Skillets / Braisers</b>	<ul style="list-style-type: none"> <li>- Look for food accumulations</li> </ul>	<ul style="list-style-type: none"> <li>- Immediately after unit is empty, turn off burners add water and mild detergent</li> <li>- Allow food particles to dissolve in the warm water</li> <li>- Swish with a brush to properly strained food receptacle</li> </ul>	<ul style="list-style-type: none"> <li>- Maintain hinges with OEM recommended lubricants</li> </ul>

## Keep a record of your cooking appliances

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

<b>Appliances</b>	<b>Trade Name</b>	<b>Model And Serial No.</b>	<b>Parts And Service Contact</b>	<b>Phone</b>
<b>Ranges</b>				
<b>Ovens</b>				
<b>Broilers</b>				
<b>Deep Fat Fryers</b>				
<b>Griddles</b>				
<b>Hot Food Tables</b>				
<b>Coffee Urns</b>				
<b>Gas Toasters</b>				
<b>Steam Cookers</b>				
<b>Steam Kettles</b>				
<b>Tilting</b>				
<b>Braising Pans</b>				
<b>Dishwashers</b>				