
COMMERCIAL COMBINATION OVENS

How to reduce costly breakdowns!



GALGORM
G R O U P
HOSPITALITY | HYGIENE | HEALTHCARE

Like any other costly investment it needs to be maintained and serviced to prolong its life. The old adage is that you wouldn't buy a car and not have it cleaned or serviced regularly and expect it to work effortlessly day in day out! Tips and recommendations are outlined below;

1. Always fit a Recommended Water Treatment/ Anti-Corrosion Cartridge.

One of the biggest reasons for breakdown is the lack of water treatment to your combination oven. If you fit the wrong one then you will not only void your warranty but will reduce the lifespan of your asset and lead to many more than usual costly breakdowns.

2. Utilities Management. Always ensure that the water and gas pressures are maintained even in periods of heavy use and that the drains are clear of blockages and that any flu or chimney is not blocked preventing exhaust from flowing out and that all Air filters are cleaned regularly so that air can be drawn in. Keep your drains free of debris also.

3. Cleaning. Regular cleaning is essential to prolong the life of your appliance.

1. Clean the oven cavity as per the manufacturers recommendations in the manual provided. (Contact Galgorm Group if you do not have this)

2. Clean the condensation tray below the door if applicable or that drain holes are not blocked.

3. If the oven has self-cleaning programmes then use them as per the manufacturer's recommendations.

4. Do not use cheap chemicals as some ovens are designed for optimal cleaning with specific chemicals usually supplied when the oven is bought. Low quality chemicals can cause blockages in the cleaning systems and poor quality cleaning.

5. Clean the door seal with non-abrasive chemicals. This can prevent uneven cooking, loss of heat and higher energy bills.

4. Using only Roast in a Combi Oven? If you use only dry heat in a Combi oven it will need to be cleaned more often to remove the build-up of Food Soil and Fats. If the machine has a self-cleaning cycle this needs to be run daily and running the oven on a steam cycle for an hour will help clean the cavity and flush the drain. Remove the fat filters and clean them to avoid risk of fire.



COMMERCIAL COMBINATION OVENS

How to reduce costly breakdowns!



5. **Meat Probe Failure.** Make sure you don't leave it in the meat when lifting it out or closing the door on it and damaging it.

6. **Don't Slam the Door!** Slamming the door can not only damage the seal but also can damage the hinges that hold the door which in turn can lead to heat escaping the oven and a costly repair.

7. **Gas Safety Cert?** If it is a gas oven, to be on the safe side it is advisable to get checked for gas safety at the very least once a year. You don't want harmful levels of CO2 or carbon Monoxide in your kitchen either.

8. **Tablets?** If your oven needs tablets then ensure you are buying the right ones. The wrong ones can cause your oven to fail e.g. Some Care Control Rational ovens need specific tablets different to other models. Ask you service agent or tablet supplier if in doubt.

8. **Planned Preventative Maintenance.** This should be carried out by a trained engineer on a periodic basis to maintain efficiency and replace worn out components to reduce the possibility of a breakdown occurring.