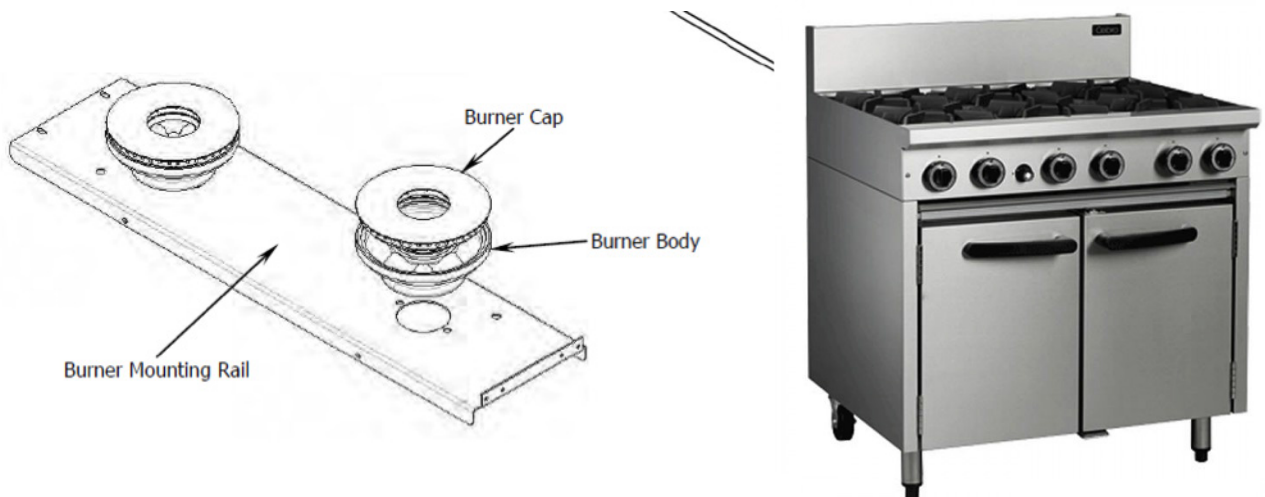


A Range is a crucial investment in your long term business but how can you extend its usefulness? Below are some tips on how to prevent costly breakdowns and increase savings!

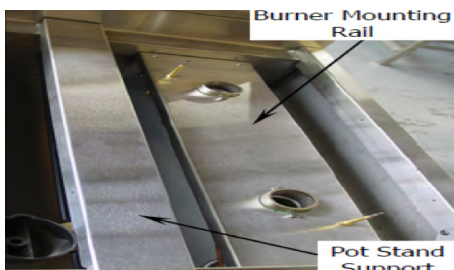
Remember always turn off the gas supply or Electricity before cleaning!

**1. Oven burner cleaning**

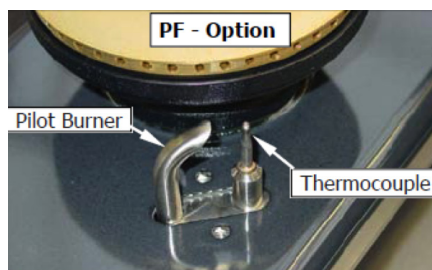
Remove any pot stands and then the burner caps, burner bodies and pot stand supports and wash with hot soapy water using a soft bristled brush. Any hard to remove deposits can be scrapped off using a scraper tool. Then dry thoroughly with a dry cloth.



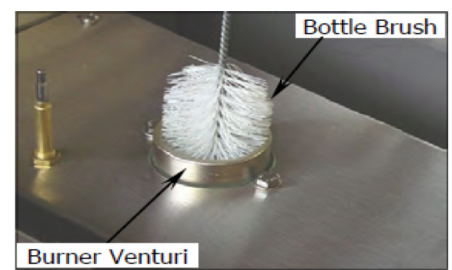
Do NOT wash Burner Caps in a dishwasher. Be careful not to damage the thermocouple or the pilot Burner. See middle picture below. Then clean the Burner Mounting Rail in situ with hot soapy water and around the base of the thermocouple, indicated in the next pictures.



*Pot stand support can be removed for cleaning*



*Always take care not to damage the thermocouple of burner when removing or cleaning*



*Then clean the burner venturi with a bottle brush and hot soapy water as in*

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## COMMERCIAL RANGES

*How to reduce costly breakdowns!*

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### **2. Oven Interior cleaning**

- a) Do not use wire brushes or steel wool or any other abrasive tool to clean the inside of the oven cavity.
- b) Clean the inside regularly with a good quality oven cleaner.
- c) On a weekly basis remove and clean any built up grease etc. from the racks and the bottom spill cover.
- d) Clean the door gasket with warm soapy water and dry.
- e) Dry the oven thoroughly with a dry cloth.

### **3. Stainless Steel Surfaces**

- a) Clean with hot soapy water and a soft bristled brush.
- b) Any baked on deposits or decolourisation can be removed using a good quality stainless steel cleaner rubbed in the direction of the grain.

### **4. Lighting the Oven or Burners**

If the sparker (Piezo) is not working call a technician immediately. Lighting with paper or a match can be dangerous in most cases and burnt material can end up blocking the jets or the burner.

### **5. Don't slam the oven Door!**

Slamming the door can cause damage to the gasket and also to the hinges resulting in hot air escaping from the oven while cooking. Clean the gasket with hot soapy water regularly and dry thoroughly.