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## COMMERCIAL SALAMANDERS

*How to reduce costly breakdowns!*

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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 serviced regularly and expect it to work effortlessly day in day out! Commercial Grills/Salamanders are the same. Below are some of the key actions that you need to consider to prolong the life of your investment.

1. **Consider where the unit is sited and what is below it.** A fryer or griddle below will mean the unit sucks in grease from the air around it reducing its lifespan. This means that a service is needed more regularly.
2. **Always turn off the gas supply before cleaning!**
3. **Do not use water jet spray to clean the interior or exterior of the appliance!** Manufacturers suggest that a daily cleaning schedule as outlines below is followed rigorously especially in busy kitchens. The lifetime of your Salamander can be increased by doing this.



### Rack Cleaning

- Remove the Trough Tray under the unit.
- Remove the Branding plate if fitted.
- Slide out the rack from the side racks
- Remove the side racks by removing the single securing screw from each if applicable.
- Clean and refit in the reverse order.

### Stainless Steel Surfaces.

- Clean with detergent and for baked on deposits or discolouration used a good quality stainless steel cleaner or stainless steel wool.
- Always apply when cool and in the direction of the grain.

### Vitreous Enamel Surfaces

- Do not use wool, wire brushes or abrasive materials.
- Clean with a good quality oven cleaner, leave the tray in to collect debris.

4. **Periodic maintenance on controls and mechanical parts** must be carried out regularly by a competent engineer. This is essential to keep your appliance operating and preventing it breaking down.

- Arrange for a competent engineer to dismantle and grease the gas control valve every 6 months.
- Arrange for an engineer to check the controls and calibrate if necessary.