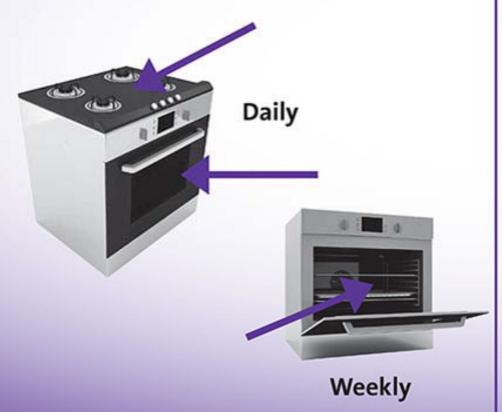
Oven Cleaning

Dirty ovens lead to temperature issues, an increased possibility of fire and burning residues that give off potentially dangerous smoke and alter food's taste.



Definition-

Proper cleaning and sanitizing can destroy 99.999% of disease-causing microorganisms. Proper and routine sanitation helps ensure safe food for your customers.

Information-

Your oven should be cleaned regularly to prevent a build-up and to help prolong the life expectancy of the oven. Routinely wiping up spills reduces the amount of time necessary to clean. For more information, refer to the SFSPac Procedure & Reference Guide. Always wear safety glasses and gloves when cleaning the oven.

Process for Oven Cleaning-

- Daily Wipe up spills immediately to prevent from baking onto surface. Turn off oven. Allow to cool. Wipe top, front, around dials, doors and handles with SFSPac® All Purpose Cleaner. Wipe with a clean, damp cloth.
- 1. Weekly Remove racks and supports and follow Oven Rack Cleaning Procedure. With oven surface slightly warm, spray with SFSPac® Degreaser. Close door. Clean exterior. Once soil is loosened, continue cleaning interior. Scrub baked-on food with a nylon pad. Pick up loosened soil with a damp cloth. Rinse thoroughly with clear water. Air dry.
- Weekly Wash top, sides, front, handles, dials, shelf and legs with SFSPac® Degreaser. Rinse with clear water. Dry with a clean cloth.

You Should Know

- 1. What Personal Protective Equipment should you wear when cleaning ovens?
- 2. Where would you find more information on oven cleaning?
- 3. When and how should you clean the oven?