



# **Maintenance Tips That Will Help Conserve Energy and Improve Your Food Service Operation**

**COMMERCIAL COOKING EQUIPMENT  
CLEANING & MAINTENANCE PROCEDURES**



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APPLIANCE	WHAT TO LOOK	HOW OFTEN	WHAT TO DO	GENERAL POINTERS
<b>RANGES</b>	Accumulations of spoiled foods that cause corrosion, uneven performance, excessive fuel consumption.	DAILY	<b>OPEN TOP RANGE:</b> After top grids are entirely cooled, soak in water and a good grease solvent, first removing encrusted matter by scraping off.	On a closed top range, be sure you understand the arrangement of burners and all the variations of settings to give varying heat on different sections of the top. It is seldom necessary to keep the entire area of your closed top at the peak of heat.
Type:	Proper adjustment of burners. Flames with indistinct cones should be corrected by adjusting air shutters.	WEEKLY	<b>OPEN TOP</b> grates and burners should be boiled in a solution of sal soda or other grease solvent. Clean clogged burner ports with stiff wire or ice pick.	Turn burner valve handles gently. Keep them greased with special high temperature valve greases.
Open top			<b>CLOSED TOP RANGE:</b> After top plates have cooled somewhat, rub vigorously with heavy burlap or steel wool. Remove any cooked food lodged under flames, under lids, rings or plates. <b>NEVER SLOP WATER OVER RANGE TOP.</b>	
Closed top		DAILY	Have gas service company representative check all burner adjustments and connections.	
Fly top		AS NEEDED		
<b>Ovens</b>	Burned food deposits.	AT ONCE	Remove boil overs and spill overs promptly before material has time to carbonize.	Avoid getting caustic cleaning compounds on thermostat tube. Schedule roasting and baking to take full advantage of "receding" heat. With large ovens, plan your baking so as not to have to bring oven up to full heat more than once or twice a day.
All Types	Encrusted bottoms and linings that destroy sheet metal parts. Be sure doors close snugly so no heat escapes. (Thermostats will also operate more accurately).  Settling of floors may put appliance out of true; cause uneven heating, and unequal strain on metal parts.	DAILY	Wait until oven is cool and then wipe bottoms and linings with damp (not wet) cloth. Follow manufacturer's instructions care of continuous-cleaning and self-cleaning ovens. Never throw water on oven decks to cool them. Guard against broken door hinges and cracks that allow heat to escape by carefully cleaning all crumbs and encrusted matter from around opening. Don't slam or stand on oven doors.  Check level of oven. Check for warped oven sides or bottom.	Have gas service company representative check your oven periodically... burners, thermostats and all working parts.
		ONCE OR TWICE A YEAR		
<b>Broilers</b>	Excessive smoking.	DAILY	Empty grease pan and wash with mild solvent solution. Wash drip shields and grids. If necessary, scrape grid with three-cornered metal scraper. Scrub the whole broiler chamber and body front.	If you have a combination broiler/griddle, arrange your menu so both griddle top and broiler chamber are used.
All Types	Faulty operation of burners. A clear flame with distinct inner cone is best. Flames should never float or strike directly on refractor elements but should just w	AS NEEDED	Clean burners and be sure openings as well as air shutters are clear. Handle ceramic refractor units carefully. Burners should be checked by an experienced representative of a gas service company for adjustment.	<b>Notes on Under-Fired Broilers:</b> Keep grates clean! Avoid over firing! Rearrange ceramic material from time to time! <b>Cleanliness and constant attention to operation</b> is most essential.
<b>Deep Fat Fryers</b>	Smoking fat means temperature is too high or fat is broken down. Accumulated food crumbs should be removed.  Gum in kettle denotes need for thorough cleaning.	DAILY	Drain fryer and filter fat in commercial filter.	Use different fat for oily foods (mackerel, nutmeg, etc.) than for foods with water soluble flavors (potatoes, onions, etc.)
		WEEKLY	Wash kettle with hot alkaline solution. Thoroughly rinse with clear water and 1/2 cup vinegar. Dry kettle with cloth, not by heat of burner. Replace the fat before lighting the gas burner. Note: When using solid fat with (a) tube type fryers – pack fat around tubes; (b) open pot fryers – set on melt cycle.	Taste fat for quality. Replace it regularly. Poor fat can not produce good food.

<b>GRIDDLES</b>	Accumulated carbonized coating on surface.	DAILY	Wipe frequently with heavy grease absorbent cloth. Use spatula or metal scraper to keep surface free of food particles during use. Do not scratch! Polish cast iron griddles with griddle stone. Do not use griddle stone or steel wool on stainless or plate steel griddles. Empty and wash grease receptacle.	Don't overheat your griddle. Only heavy grilling requires burner on full. Use thermostat. It will save energy and money.
<b>HOT FOOD STORAGE TABLES</b>	Don't allow spilled food to accumulate on stainless steel or nickel and chrome plated parts and surfaces.	DAILY	Apply a good non-abrasive metal polish to stainless steel and plated parts and surface. All insets should be thoroughly washed.	If various sections of your storage table are controlled by thermostat, learn the proper temperature for holding various foods.
<b>COFFEE URNS</b>	A coffee urn must be clean at all times to make good coffee. Residue oils and deposits on the inside of an urn can spoil the best grade of coffee.	DAILY	Clean the liners. Rinse with hot water and drain. Pour 2 gallons of boiling water into each urn. Add reliable urn cleaner material according to the instructions. Scrub inside of urn with an urn brush, drain and rinse. Then drain again. Clean glass gauges with a gauge brush and rinse. Replace nut and close faucet. Drain and refill water jackets twice. Clean urn covers and cups. Clean exterior. Clean liners by boiling cleaning solution and water. Turn off the heat; scrub inside wall. Then drain, refill and boil. Drain again. Clean faucet openings, taking faucet apart and scrubbing inside with urn solution. Rinse and return to place. When clean, allow fresh water to run through faucet and other parts.	Keep urn bags immersed in cold water when not in use. Replace paper filters. When not in use, keep enough fresh water in the urn to register on the gauge. Use of a thermostat will prevent overheating of coffee during holding periods and preserve coffee quality.
<b>GAS TOASTERS</b>	Accumulation of crumbs in trays and moving parts. Accumulation of crumbs or foreign matter in air shutter	DAILY	When the toaster is cool, clean the outside surface. Clean the slanted guide. Remove trays and wash thoroughly in warm water and dry. See that the chain is kept clean and clean frame. Excess crumbs should be removed with a soft brush. Damp cloth and all-purpose cleaning compound will satisfactorily clean steel surface.	During idling periods, turn thermostat to lowest setting to save gas and prolong life of appliance.
<b>STEAM COOKERS/ KETTLES</b>	Accumulated food	DAILY	Clean all food compartments. Remove shelves and supports and clean. Clean gaskets. Replace worn gaskets when necessary. Add water and, if necessary, a mild detergent. Swish with a brush. Drain water <small>and, at once, out, brush, drain, and wash with a bottle of standard brush</small>	Be sure to follow manufacturer's instructions. Blow down boiler under steam pressure once a week, as recommended by many manufacturers. Have boilers cleaned and checked at least once a week. Check pressure gauges.
<b>TILTING SKILLETS OR BRAISING PANS</b>	Accumulated food	DAILY	Immediately after the unit is empty, turn off the burners, add water and, if necessary, a mild detergent. Allow food particles to dissolve in the warm pan. Swish with a brush and empty into a receptacle or in a floor drain. Never use sharp instruments as this will effect the finish.	During slow periods, turn thermostats to lowest setting to save gas.

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## Keep A Record of Your Cooking Appliances.

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

APPLIANCES	TRADE NAME	MODEL AND SERIAL NO.	PARTS AND SERVICE	PHONE
Ranges				
Ovens				
Broilers				
Deep Fat Fryers				
Griddles				
Hot Food Tables				
Coffee Urns				
Gas Toasters				
Steam Cookers				
Steam Kettles				
Tilting Braising Pans				
Dishwashers				



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