

How to Clean a Commercial Convection Oven

Convection ovens are a staple in commercial kitchens to quickly and efficiently cook a wide variety of foods. Keep your convection oven operating in top working conditions with the following guidelines.

Note that every piece of equipment will vary. The following is general guidelines to cleaning a commercial fryer, but operators should always refer to the owner's manual to find specific instructions from the manufacturer.

Daily Cleaning

CRUMBS:

Avoid these risks by clearing away all food debris from the oven interior throughout the day to avoid negatively impacting tastes of food or the risk of smoke and fires.

OVEN RACKS:

Remove the build up of grease and crumbs by removing the racks and wash separately in hot, soapy water and scrub with a scouring pad or wire brush if necessary.

INTERIOR WALLS:

Use a damp, warm towel to wipe the full interior walls and doors. If regular cleaning is maintained, warm water is enough to wash the interior. Otherwise, use an oven cleaner to remove grease and debris.

While cleaning the interior, be sure to clean around the fans to ensure proper airflow and to maximize efficiency.

Return the oven racks after cleaning the interior and leave the doors open overnight to fully dry.

Weekly Cleaning

EXTERIOR:

Use a mild soap and soft brush (**not** an abrasive cleaner or brush which can damage the finish) to gently clean along the grain of the finish.

FLOORS:

To avoid grease and grime build-up, carefully pull the oven away from the wall (if on casters) and clean the floors (gently move the oven to avoid disconnecting or damaging cords and hoses!).

Cleaning Tips

- Clean the interior of the oven daily. Doing so from the beginning will make cleaning easier down the road.
- Perform the full daily cleaning in the evening after the dinner shift so you can leave the oven doors open overnight for the interior to fully dry.
- Lemon Juice and Vinegar are great “natural” staples to help remove grime before resorting to cleaning chemicals.

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