

How to Clean Ovens (bake, stack, rotary and warming)

TIP: Draw up a weekly cleaning schedule for the oven. Clean the exterior and remove the wire shelves at the end of each day and allow to soak overnight. Clean the inside after heavy use or at least once a week. 5 minutes each day is less time than one hour a week!

Interior routine maintenance

- Remove shelving for cleaning. (See ToyGuard® *How to Clean Pots and Pans* information sheet for washing procedure).
- Preheat oven to 66°C (150°F) – then turn off heat.
- While oven surfaces are still warm, spray the interior with an approved oven cleaner and let solution stand on soil for 5 to 10 minutes to permit chemical cleaning action to take place.
- Loosen baked on grease or carbonised food with a stiff brush or scraper.
- Rinse with clean water and let air dry.

Exterior routine maintenance

- Spray soiled surfaces with an approved degreaser or oven cleaner.
- Agitate heavily soiled areas, or areas where grease has been baked on, with a stiff brush.
- Rinse exterior with clean water. Wipe dry.
- Spray with ToyGuard® Surface Sanitiser. Allow to air dry