

10 simple tips for kitchen operators to minimise combi oven breakdowns



Professional kitchen and refrigeration maintenance

CLEANING

Use correct cleaning tablets/liquids as recommended by manufacturer. Using less is a false economy.

1

SELF-CLEANING

For machines with a self-cleaning option, run this cycle at least once a day.

2

MORE CLEANING

If you use your oven for roasting only, it will need cleaning more often. Running the steam cycle helps clean and flush the drain.

3

DOOR SEALS

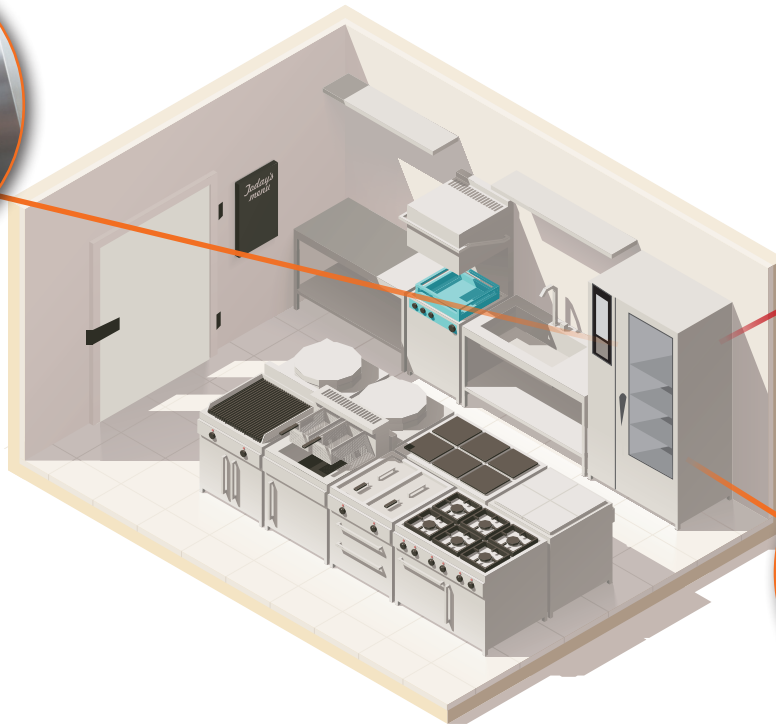
Always check the condition of the door/cavity seal and trolley seals; replace if split or damaged as this makes the unit work harder.

4

LIGHT SEALS

Inspect the cavity lamp seal; if there are signs of water ingress change seal and check the integrity of the lamp electrics.

5



6

PROBES

Treat probes with respect; always put back in holder when not in use. If externally connected, don't damage when closing the oven door.

7

WATER TREATMENT

Check your treatment is within date and diarise changes. Water filters and cartridges/CTUs need replacing on a regular basis.

8

OVEN RACKING

Ensure rack inserts are pushed fully home. If racks stick out, they can break the glass when if the door is shut with significant force.

9

SOFTWARE

Before purchase ensure information to update the oven's software is available by the manufacturer to your service provider.

10

MAINTENANCE

Increase the working life and efficiency of your kitchen equipment with preventative maintenance from Serviceline.

Note: Always check manufacturers guidelines and where required employ a qualified engineer to carry out any servicing or maintenance