



Foodservice Equipment

CLEANING & MAINTENANCE GUIDE

 **TriMark**
Foodservice Equipment, Supplies and Design

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Steamers

- ◇ To correctly and effectively steam cuisine items, hinges and gaskets must be properly sealed. Conduct regular checks and replace parts as needed. Validate warranty expiration and seek professional services if larger issues are found.
- ◇ Remove food particles from all openings for proper steaming performance after each use. If water fails to drain properly after debris removal, contact professional services for further assessments.
- ◇ Use soapy water, mild detergents preferred, for the inside cooking chamber to prevent rust and deterioration of the interior metals.
- ◇ Regular servicing of the water filtration system, performing de-liming maintenance and daily draining of the boiler and reservoir maximizes the life of steaming equipment, cuts cooking time, saves on energy costs and improves operability.



Deck Ovens

- ◇ Essential for pizza makers and bakers, deck ovens require minimal maintenance and care in comparison to other large, electrical foodservice equipment.
- ◇ Daily maintenance includes sweeping of the residues released from the stones located in the cooking chamber and cleaning out the burner compartment where a substantive amount of dust and flour collects during use.
- ◇ Although simple to maintain, deck ovens are costly to repair. Train staff to carefully close oven doors rather than slamming to prevent frequent replacements of springs and hinges.
- ◇ You will want to check the operability of burners as intermittent functionality is a sign of a failing thermocouple.
- ◇ **Tip:** A thermocouple breaks down easily and will cause the unit to be completely inoperable. Always keep spare parts on hand or consider an annual or bi-annual preventative maintenance program to replace this piece to avoid operational disruptions.



Griddles

- ◇ Often considered the 'workhorse' in commercial kitchens, griddles are utilized for a wide variety of cooking methods and meal options. As these flattops are used regularly throughout the day, it is imperative that the grease troughs are emptied at least once per day to prevent fire hazards. Plan to empty 2-3 times daily during the holiday season and high volume meal service periods.
- ◇ To prevent discoloration and damage to the flattop, use a mild cleaning solution for daily washing. Train staff to avoid striking or harsh impact which leads to pinholes and surface fractures, ultimately causing expensive repairs or equipment replacement.
- ◇ Once the unit is cool, check the griddle's vent daily to clear any debris or other obstructions. Food particles that are left behind is a fire hazard and may cause overheating.
- ◇ A griddle's surface should be seasoned regularly. This effort will make for an optimal cooking experience, reduce cook time and prevent food from sticking to the surface. Contact a professional servicing agency or train staff to perform this routine maintenance once a week.



Refrigerators

- ◇ Routine inspection and maintenance checks are required for any refrigeration unit due to the complexities of the many parts that make up these cooling and freezing devices.
- ◇ Parts that require continuous cleaning include the condenser coil, door gaskets, fan blades and motor. Hire a professional servicing agency to perform these preventative maintenance actions to ensure proper removal and reinstall of the aforementioned parts.
- ◇ Use mild soap and soft materials to clean the interior and exterior of these units to prevent surface damage and unpleasant odors that may affect the flavor of the foods.
- ◇ Regularly check the closure of the unit's doors for a proper seal to ensure the correct temperature is maintained for the appropriate storage of various food items. Fluctuating climate may spoil foods and/or alter the flavors of edible items.



Fryers

- ◇ There are two components that make up the fryer that require separate routine maintenance – the device itself to ensure proper operability and the oil to maintain desirable taste and quality of food.
- ◇ Make it a practice to clean fryers each time the oil is drained for filtering. For proper transfer of heat, brush heating elements to remove debris buildup. In addition, be sure to scrub particles from the fryer base and walls.
- ◇ Although the frying baskets should be cleaned at the end of each day, a more intensive boil out of the unit should be performed on a quarterly basis.
- ◇ When oil has been drained, the intense deep clean of water and mild cleaning solution will assist in the removal of stubborn food particles with the use of a [soft-bristled brush](#). A newer restaurant best practice is daily overnight ‘cold soaking’ of the non-electrical components along with the main container after all of the oil has been removed.
- ◇ **Oil Tips:**
Stay within the recommended cooking temperatures – between 300° F and 350° F. Regularly filtering the oil helps to prolong the use, however it will need to be changed when the color becomes a dark brown, emits a foul odor or begins affecting the taste of fried fare.



Ranges

- ◇ After turning off and allowing the unit to cool completely, remove the grates and submerge in warm soapy water to break down the grease and loosen dried food particles. Brush and wipe down. Be sure that the burners are completely dried prior to plugging in for use.
- ◇ Train staff to continually wipe up spills throughout the day for an easier cleanup at closing time. These good practices will also prevent food from sticking to the range top, hindering proper heat transfer and posing a potential fire hazard.
- ◇ Cooking with low heat not only prolongs the life of the range, it also saves on energy costs, preserves nutrients and prevents meat from shrinking.
- ◇ Using pots and pans that fit the range saves energy as the burner's heat will properly absorb into the cookware pieces to accurately prepare ingredients rather than absorbing the heat into the kitchen space. [Cookware](#) should be one inch larger in diameter than the burner they are cooking on.



Dishwashers

- ◇ Each dishwasher comes with specific cleaning guidelines in the owner's manual. If the manual has been misplaced, contact the manufacturer for a hard copy replacement or reference the manufacturer's website for an electronic copy or for additional support.
- ◇ Dishwashers have a large amount of buildup that should be cleaned out daily. Napkins, toothpicks, wrappers and other small items that are missed before loading the dishwasher will eventually cause the unit to clog, decrease the desired cleaning quality or cause the dishwasher to malfunction.
- ◇ Drain the unit's water daily and schedule a routine de-liming or descaling cycle for optimal performance. Tip: Choosing a de-liming solution that is safe for [stainless steel cookware](#) will improve kitchen efficiency.
- ◇ As a preventative maintenance measure, remove the wash arms and clean separately on a daily basis.
- ◇ Use a bleach product while cleaning your dishwasher for the most effective means for washing and sanitizing your unit.



Our Design Build Team provides expert services in the acquisition, installation, maintenance and warranty services of commercial kitchen equipment.

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