

# **Daily Cleaning Procedure**

## **Induction Hob Oven Range**

#### IMPORTANT! FOR GUIDANCE ONLY PLEASE REFER TO YOUR OWN HEALTH AND SAFETY POLICY FOR SITE SPECIFIC OPERATIONAL AND PPE REQUIREMENTS



Cleaning the filter: It is important to clean filter regularly. Remove, clean with hot soapy water, dry thoroughly and replace.



Cleaning the hob: Simply wipe clean with hot soapy water and a soft cloth.

### **Cleaning the Oven**



Step 1 - Ensure oven is switched off but clean while it is still warm.



Step 2 - Remove shelves and clean with hot soapy water. Dry thoroughly.



Step 3 - Remove shelf hangers and clean with hot soapy water. Dry thoroughly.



Step 4 - Remove base plate and wash with hot soapy water. Dry thoroughly.



Step 5 - Clean oven base, sides and top with damp cloth. Dry thoroughly.



Step 6 - Wipe inside of doors with damp cloth. Dry thoroughly.

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Step 7- Replace base plate, shelf hangers and shelves.



Step 8 - Wipe hob, hob rail and doors using damp cloth. Dry thoroughly.

#### **NOTES:**

- Always ensure components are completely dry after cleaning.
- Certain scouring pads can mark stainless steel so care should be exercised.
- When rubbing stainless steel with a cloth, always rub along grain direction.