

## CLEANING A CONVEYOR OVEN










Cleaning a conveyor oven properly isn't complicated, but it does require the proper products, consistency and the right sequence so you don't damage components or leave grease behind.

Here's a practical, field-tested approach (especially for foodservice environments):

### Maintenance Frequency

- Daily: Wipe exterior, empty crumb trays
- Weekly: Light interior clean
- Monthly or Heavy Use: Full breakdown clean

### FULL BREAKDOWN CLEAN

 <h4>SHUT OFF</h4> <ul style="list-style-type: none"> <li>• Turn off the oven and disconnect power/gas</li> <li>• Let oven cool to a safe warm temperature</li> </ul>	 <h4>DISASSEMBLE</h4> <ul style="list-style-type: none"> <li>• Remove key parts for access to grease and carbon build-up:             <ul style="list-style-type: none"> <li>- conveyor belt</li> <li>- crumb trays</li> <li>- end panels/fingers</li> </ul> </li> </ul>	 <h4>REMOVE DEBRIS</h4> <ul style="list-style-type: none"> <li>• Use a brush/scraper to remove loose debris</li> <li>• Vacuum if needed</li> <li>• Complete before using cleaner</li> </ul>	 <h4>CLEAN SURFACES</h4> <ul style="list-style-type: none"> <li>• Use a high-temp oven cleaner or degreaser to spray interior surfaces, fingers and panels</li> <li>• Follow all label directions</li> <li>• Avoid harsh chemicals on aluminum parts</li> </ul>
 <h4>CLEAN BELT</h4> <ul style="list-style-type: none"> <li>• Soak the conveyor belt in a degreaser solution or use a more convenient aerosol</li> <li>• For stubborn residue, use a scraper or brush</li> <li>• Rinse and let dry</li> </ul>	 <h4>RINSE + WIPE</h4> <ul style="list-style-type: none"> <li>• Wipe all treated surfaces with clean water</li> <li>• CRITICAL: Make sure all chemical residue is completely removed</li> </ul>	 <h4>REASSEMBLE</h4> <ul style="list-style-type: none"> <li>• Reinstall all components</li> <li>• Run the oven empty at a moderate temperature for 10-15 minutes to burn off any remaining residue</li> </ul>	

### RECOMMENDED PRODUCTS



#### 20619 FOAM PLUS Oven & Grill Cleaner

##### FULL BREAKDOWN CLEAN

- Highly concentrated to remove carbon grease
- Foaming formulation clings to vertical surfaces
- Leaves no toxic fumes or odors
- Does not generate airborne caustics



#### 5260 MAIN EVENT Food Surface Cleaner-Degreaser

##### WEEKLY CLEANING

- Cuts through grease and oil
- Safe on food contact surfaces
- Clinging foam formulation
- Safe on plexiglas, formica, aluminum, stainless steel, glass and plastics.
- NSF A1 for general cleaning



#### 5270 LINK WISE Food Grade Chain Lube

##### LUBRICATING DRIVES/CHAINS

- Combination of synthetic lubricants & mineral oil
- Tacky formula resists sling-off & water washout
- NSF H1 for incidental food contact