



Maximize Your Oven's Potential with These Maintenance Tips

TurboChef Oven

Keeping your oven in top condition doesn't have to be a hassle. By performing regular maintenance, you can extend its lifespan and save yourself money in the long run. Following these daily and weekly cleaning steps will ensure that your Hunt Brothers® Pizza products are always mouth-watering, and your customers are always satisfied. Don't miss out on the opportunity to boost your profits by maximizing your oven's potential.

DAILY CLEANING

- ✓ Remove the extensions and crumb trays first. Use TurboChef-approved cleaner to wash them thoroughly, then dry them with a clean towel.
- ✓ Clean the air filters by removing them, rinsing them under warm water, shaking them dry, and reinstalling all the components.
- ✓ Use a wet towel to clean the outside of the conveyor.



BETTER SAFE THAN SORRY!

Avoid immersing the conveyor door in water

To avoid damage, refrain from spraying cleaner directly into the conveyor

WEEKLY MAINTENANCE STEPS

1. Remove the conveyor door and top and bottom jetplates.
2. Remove the top piece (side with holes) of the jetplates.
3. Clean these components using a TurboChef-approved cleaner, and wash, rinse, and sanitize them thoroughly.
4. Once you have finished cleaning, use a clean towel to dry everything thoroughly and then reassemble the items.
5. To release the chain, you need to lift the conveyor assembly. Then use a dry towel to remove loose debris inside the conveyor cavity.
6. Clean the conveyor interior using a dry towel sprayed with a TurboChef-approved cleaner. Be sure to thoroughly wipe down the top, sides, back, and bottom.
7. Reinstall the jetplates and conveyor assembly.
8. Reattach the chain, then replace the chain guard. Finally, reinstall the door, extensions, crumb trays, and air filters.