



## LRO Equipment Cleaning

### Read First

Contrary to popular belief stainless steel is susceptible to rusting. Stainless steel is a passive metal because it has an invisible passive film that covers the surface acting as a shield against corrosion. If this passive film is broken down corrosion can set in and begin to spread.

The three primary enemies of stainless steel are:

1. **Mechanical abrasion:** Anything that will scratch the steel's surface. Steel pads, wire brushes, and metallic scrapers are the most common culprits.
2. **Water:** Hard water leaves deposits that will break down the passive layer and begin corroding your stainless steel. A water test with a reputable water company is always a good idea to assure your water quality is up to par.
3. **Chlorides and Chloride Cleaners:** Chlorides are in water, food, and table salt. The worst chloride invasion, however, comes from household and industrial cleaners not made for stainless steel.

### Daily Cleaning

Use proper cleaners and tools. Use alkaline, alkaline chlorinated or non-chloride containing cleaners with soft cloths, soft bristled brushes, plastic scrapers, and plastic scouring pads.

1. Let unit cool.
2. Sweep floor with heat resistant (straw) broom.
3. Clean both sides of oven window with mild soap and water.
4. Clean control panel with mild soap and water.
5. Clean handle with mild soap and water.

## **Weekly Cleaning**

Use proper cleaners and tools. Use alkaline, alkaline chlorinated or non-chloride containing cleaners with soft cloths, soft bristled brushes, plastic scrapers, and plastic scouring pads.

1. Perform daily cleaning.
2. Clean interior stainless steel surfaces with a stainless safe cleaner. Dish soap, ammonia, detergent, and Medallion are all good choices. Rinse with clean water and dry immediately. The quicker you wipe off standing water that contains cleaning agents, the better.

## **Monthly Cleaning**

Use proper cleaners and tools. Use alkaline, alkaline chlorinated or non-chloride containing cleaners with soft cloths, soft bristled brushes, plastic scrapers, and plastic scouring pads.

1. Perform daily cleaning.
2. Perform weekly cleaning
3. Remove hood filters from oven and clean interior of hood and filters. Make sure all filters and spacers are reinserted. If not reinserted the lack of vent suction may keep the oven from heating; also the hood may no longer meet code.
4. Turn off all three circuit breakers on ovens located behind the control panel door.
5. Clean exterior stainless steel surfaces. Dish soap, ammonia, detergent, and Medallion are all good choices. Rinse with clean water and dry immediately. The quicker you wipe off standing water that contains cleaning agents, the better.
6. Turn on all three oven circuit breakers.

## **Quarterly**

If water filters are installed contact your water treatment vendor for filter replacement.



## **LRP Equipment Cleaning**

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### **Daily Cleaning**

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1. Let unit cool.
2. Dry floor and walls with soft cloth.
3. Clean control panel with mild soap and water.
4. Clean handle with mild soap and water.
5. Leave door open slightly to allow interior to air dry while not in use.

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