

Maintenance and Preventative Maintenance

PizzaMaster® 700/800/900 series

WARNING!

DO NOT	use any cleaning agents on the hearthstones
DO NOT	use pressure washing equipment or a water hose to clean the oven
DO NOT	use abrasive materials like steel wool or abrasive sponges to clean the oven door glass or the under built cabinets glass doors
DO NOT	clean the oven door glass until its cool enough to touch
DO NOT	use any oven cleaners or detergents to clean the aluminum coated steel interior
DO NOT	clean the oven when it is hot to avoid burning injuries
DO NOT	clean ovens in Phantom Black, Royal Gold or Copper exterior with any abrasive cleaners inclusive of PizzaMaster® cleaning cloth for stainless steel surfaces

Preventative Maintenance

DO	always install oven with required minimum clearance for easy maintenance
DO	create a cleaning program and regularly clean the oven
DO	routinely service the oven and only use original parts
DO	contact your nearest PizzaMaster® representative or PizzaMaster® directly if maintenance or repairs are necessary

Important Information

It is possible to use conventional non toxic oven cleaners but for the best possible cleaning result we always recommend PizzaMaster® cleaning products



PizzaMaster®

The world's largest range of electric deck ovens – 80 different sizes

Maintenance and Preventative Maintenance

PizzaMaster® 700/800/900 series

Cleaning the oven

Daily cleaning

- Clean the ovens stainless steel front exterior, door handles, display panels and worktops shelves under the oven using a sponge lightly damped with a mix of water and dish fluid. If necessary use the sponges white non abrasive side, if stainless steel always with the grains of the metal. Dry with a clean soft cloth.
- Clean the oven door glass using a sponge lightly damped with a mix of water and dish fluid. If necessary use the sponges white non abrasive side. Dry with a clean soft cloth.
- Brush out and scrape out any bake deposit or soot in the oven chamber regularly during the day. Use a Metal or Soft brush, it is also possible to use a cloth lightly damped with water wrapped around the head of the brush.

If oven is equipped with UBC

- Remove, if equipped with, the worktop shelf and clean the top of the UBC using a sponge lightly damped with a mix of water and dish fluid. Dry with a clean soft cloth.
- Clean the UBC door glass using a sponge lightly damped with a mix of water and dish fluid. If necessary use the sponges white non abrasive side. Dry with a clean soft cloth.
- Empty the water container and clean the inside of the container with a sponge lightly damped with a mix of water and dish fluid. Dry with a soft clean cloth.
- Clean the cabinet's floor with a soft cloth with a mix of water and dish fluid. Dry with a clean cloth.

1 week cleaning

- Clean the ovens stainless steel front exterior with a PizzaMaster® cleaning cloth. Always clean with the grain of the metal.

If oven is equipped with UBC

- Remove all interior removable parts (glass doors, water container, shelf supports, dividers, bottom and top brackets) there is no tool necessary for removing these parts. Clean all surfaces inside of the cabinet with a sponge lightly damped with a mix of water and dish fluid. Dry surfaces with a clean soft cloth. Clean and dry all parts before replacing them into the UBC.

4 week cleaning

- Lubricate the door bushings with a non toxic high-temperature spray lubricant.

12 month cleaning

Important! Before starting this cleaning cycle turn off all electrical supplies to the oven

- Clean the ventilation outlets on the ovens top (front and back) from soot and residue.
- Remove the panel to the electrical compartment and vacuum-clean the entire inside area.
- Lift out the hearthstones and vacuum-clean the entire oven chamber.

Important!

Be very careful to mark and put back the hearth-stones exactly as they were. Each stone must be returned to its original place with the same side facing upward and turned in the same direction as before.



PizzaMaster®

The world's largest range of electric deck ovens – 80 different sizes

Environment friendly cleaning products

PizzaMaster® has developed a unique range of cleaning and maintenance products especially made for pizza and bakery ovens. Using these products saves the environment at the same time as they are much easier to use than conventional oven cleaning products and helps keep your oven new longer.

Product	Art. No	Suitable for
Oven brush Metal with scraper	50053-01	cleaning the ovens hearth stones from soot and baking deposits
Oven brush Soft	50053-02	cleaning the ovens hearth stones from soot and baking deposits
Cleaning cloth package	50341	removing burned soot from ovens stainless steel exterior no more need for oven cleaners when removing hard burned soot or deposits, this cloth cleans the ovens stainless steel exterior dry without the use of any water or cleaning fluids.
Cleaning sponge package	50716	regular exterior cleaning and cleaning oven door glass sponge with one side that is a regular sponge and the other side is a scratchy but non abrasive side that makes the daily cleaning very easy

To order these products contact your nearest PizzaMaster® representative or PizzaMaster® directly at,

order@bakepartner.com



PizzaMaster®

The world's largest range of electric deck ovens – 80 different sizes