

## Pizza & BBQ Oven Cleaning Procedures

Pizza & BBQ ovens can be cleaned before opening, when the store is quiet, or after closing.

- There will be a lot of food, grease and stains stuck on the inside and outside of the ovens.
- If this process continues the ovens will become unusable. To prevent this, make sure to clean the ovens every day.
- Use hot water mixed with cleaning product for the top (bbq), stainless steel tray and bottom of the oven.
- Use an iron sponge to get rid of the food that is burnt and stuck to the inside.
- Use a normal sponge to get rid of the food that is burnt and stuck to the top (bbq).
- Wipe the hood clean with hot water mixed with cleaning product with a normal sponge.
- Be careful because the ovens stay quite hot for a long time, check first if the heating element on the inside is not hot anymore before cleaning.
- The black trays inside the ovens must be cleaned with an iron sponge before being greased with olive oil every week.
- Take a piece of kitchen paper and grease up the inside and outside of the black baking tray, this will enhance the smell of the oven and the taste of the pizzas.