

ROTISSERIES

CLEANING PROCEDURES

**IMPORTANT: Never use high-pressure cleaning devices.
Use only cleaning products made and approved for use in cooking equipment.
Never spray any liquid directly on the radiants (and in the rotisserie in general)**

BEFORE CLEANING

Make sure the unit is disconnected and the burners are off.

AFTER EVERY DAY ROASTING

Use a protective a protective apron, gloves and eye protection.



We recommend performing the cleaning while the rotisserie is warm (not hot).
Use only liquid degreaser for cleaning baked-on fat
Do not use abrasive pads.



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Do not spray any liquid on the burners

Remove and clean the following parts:

- Spits
- Bottom drip pan (empty first)
- Spits holder
- Reflectors (panels between radiants)

Cover radiants with their shields, then wipe off the following parts with a wet soapy towel:

- Inside panels
- Bottom of rotisserie
- Top of rotisserie
- Glass doors and light glass protections. Use windex if needed.

WEEKLY CLEANING

Clean the top panel, above the rotisserie

GENERAL CLEANING

We highly recommend that a certified technician comes once or twice a year to check and clean all mechanic and gas components of the rotisserie and to clean the inside, back and burners areas



BEFORE



AFTER