

Daily Cleaning Checklist: Convection Ovens

How to Keep Your Equipment in Top Shape

1. Turn Off, Unplug & Allow to Cool



The oven and its parts are hot, so allow the machine to cool before any cleaning. If the unit is still hot, wait at least 30 minutes to cool down. Never attempt to cool down the oven with water.

2. Remove Doors & Racks to Clean



Remove doors and racks from the oven to clean in a sink or dishwasher. Rinse with clear water and a mild soap or detergent. Reassemble doors and racks after the interior is clean and dry.

3. Clean the Interior



Clean the porcelain interior of the oven using a damp cloth with warm water and a mild soap or detergent. Rinse thoroughly and wipe it with a dry, soft cloth. Clean the window if necessary, to avoid heat tint and buildup.

4. Clean the Exterior



Wipe the exterior of the oven with a clean cloth and warm, soapy water. Rinse with clear water and dry with a clean cloth. Gently scrub heavy buildup off doors, wiping in the direction of polish lines. Rinse thoroughly and wipe machine with a dry cloth.

5. Run Oven to Remove Odors



To avoid the smell of cleaning supplies while cooking, turn the oven on and run for about 30 to 45 minutes.