



WBH KITCHEN EQUIPMENT

Kitchen equipment:

1. Dishwasher
2. Microwave
3. Cook stove with oven
4. Deep fryer
5. Convection Oven
6. Countertop Display
7. Walk in cooler
8. Freezer
9. Mixer
10. Grill
11. Glass door fridge
12. Ice maker



Commercial dishwasher

How to Clean a Commercial Dishwasher:

Remove Food Residue. Always scrape, spray rinse and remove as much waste as possible from dishes before putting them into the dishwasher. ...

Use the Correct Detergent. ...

Wash Inside. ...

Drain the Dishwasher. ...

Clean Spray Nozzles. ...

Empty the Filter. ...

Clean Wash/Rinse Arms and Jets. ...

Top Off Detergent.



Microwave

How to clean a microwave:

1/2 cup of water.

1/2 cup of white vinegar.

Microwave-safe bowl.

Damp sponge or microfiber cloth.



Cook stove with oven

Cleaning a Chrome Griddle

While griddle is hot, scrape surface clean of food debris and grease buildup.

Pour on warm water and scrub using a palmetto brush.

Again, do NOT use an abrasive, such as grill bricks or scouring pads.

Repeat if necessary.

Allow surface to cool and dry off.



Deep fryer

Deep fryers require regular “boil-out” cleanings for optimal performance. This means that you will remove the old oil, add water and special commercial deep fryer cleaning solution, and boil it inside the fryer to remove grime and stuck-on food. Deep fryer boil-outs should be done approximately once per month.



Convention Oven

How to Clean a Convention Oven:

Remove the oven racks and soak them in hot water in the sink.

To clean the oven, you need a chemical cleaner or an alkaline solution to cut through the grime and goop. Use gloves to apply the solution. ...

In the meantime, use liquid soap and an abrasive sponge to clean the oven racks.



Countertop Display

How to Clean a Countertop Display:

In the meantime, use liquid soap and an abrasive sponge to clean the Countertop Display.



Walk in cooler

Use a stiff bristle brush to loosen dirt and dust from interior fan units. Vacuum to remove lingering debris. Sweep or vacuum freezer floor of any loose debris. Using microfiber or other cleaning cloths, wipe down the interior of your walk-in freezer with Nyco® Clean Freeze Freezer Cleaner.



Freezer

Clean the inside of the freezer with a solution of two tablespoons baking soda and one quart hot water. (Food absorbs odors, so it's best to use unscented mild cleaners.) Rinse with a damp cloth, then dry with a towel. Soak the removable sections in the same solution; scrub, rinse, and dry.



Mixer

Clean mixer daily with hot, soapy water. Remove bowls and place them in the ware washer for cleaning. Food service operators can remove the guards and either put them in the ware washer or wash by hand.



Grill

Burn off the grease – After cooking is finished, allow the unit to run for 10 minutes to burn off grease from the grates.

Scrape the grill and grates – Turn off the unit, and scrape with a grill scraper. Once cooled, flip the grates and scrape off the bottom. Then, set the grates aside.

Clean the sides of the grill – Use a degreaser, if necessary, to clean the sides of the grill.

Clean the radiant (infrared) – If the unit has a radiant, scrape debris off. Make sure you DO NOT use water on the radiant when cleaning.

Clean the stones or rocks (lava rock) – If the unit uses ceramic stones or lava rock, flip them using tongs monthly or as needed to help burn off grease

Clean the heat shield – On a weekly basis, remove the heat shield and clean it thoroughly. Make sure to vacuum or collect any accumulated debris from inside burner boxes.

Clean the water pan – Remove the water pan/drip tray from the char broiler, and clean it in a sink.

Reattach components – Once everything is cleaned, reattach the heat shield, water pan/drip tray, radiant/lava stones and grill grates. Before attaching the pan, fill it with water.



Glass Door Fridge

Make a solution of baking soda and warm water and wash the inside of the refrigerator with the solution. Rinse the inside very well and dry with a clean towel. You can wash the shelves that you removed in a detergent solution. Rinse them well then dry with a clean towel.



Ice maker

Remove all ice from the bin or dispenser. ...

Press the "clean" or "wash" button. ...

Add the recommended amount of ice machine cleaner per your manual.

Wait until the clean cycle is complete. ...

Remove any internal ice machine components for cleaning. ...

Mix a solution of cleaner and lukewarm water.

Clean the inside of the ice maker.