



Garland and US Range Operating, Maintenance and Care Instructions for Ranges and Ovens Surfaces

Exterior

Black Baked Enamel

Allow equipment to cool after use and wash all grease deposits from exterior with a hot mild detergent or soap solution. Dry thoroughly. Do not use abrasives

Brushed Chrome or Brushed Nickel

Wash when cool with hot mild detergent or soap solution. Do not use abrasives.

Stainless Steel

Normal soil may be removed with a detergent or soap solution applied with a cloth.

To remove grease that has baked on, apply cleanser to a damp cloth or sponge. Rub cleanser on the metal in the direction of the polishing lines of the metal. Never rub in a circular motion. Soil and burnt deposits, which do not respond, can usually be removed by rubbing the surface with Scotch-Brite scouring pads or stainless scouring pads. Do not use ordinary steel wool.

Heat tint can be removed by a vigorous scouring in the direction of the polish lines using Scotch-Brite scouring pads or a stainless scouring pad in combination with a powdered cleaner.

Top Sections

Griddle Top

Seasoning

Before being used for the first time, all griddle surfaces must be seasoned. Wash griddle with a hot detergent or soap solution, rinse and dry thoroughly. Set griddle heat to lowest possible temperature for 30 minutes. Apply a thin film of cooking oil. Allow oil to remain on griddle 5 minutes then wipe off. Reset heat to medium temperature and apply a second film of oil. Wipe off excess after 5 minutes. Reset heat to cooking temperature and apply a final film of oil wiping off surplus after 3 minutes. The griddle is now seasoned and ready for use. The griddle may be re-seasoned at any time by cleaning thoroughly and following the seasoning procedure.

Cleaning

Griddle plates should be wiped daily while still warm. Remove carbonized grease or food with spatula. When necessary, clean griddles surface thoroughly using a fine griddle brick or a liquid griddle cleaner (available from your kitchen equipment dealer). Polish the griddle surface to a bright finish. Wash griddles surface, rinse and dry thoroughly. Re-season griddle.

Operating Suggestions

- Avoid overheating griddle as this causes sticking and grease carbonizing resulting in a hard to clean surface.
 - Do not hit spatula on griddle plate, as this will nick the surface.
 - Clean grease tray often to eliminate spillovers.



Hot Top or Boil Plate

Cleaning – Hot tops should be wiped while still warm. Remove burnt materials with a spatula. When top is cool, wash surface with mild detergent or soap. Dry thoroughly. Wipe with a slightly oiled cloth.

Operating Suggestions

- Do not leave top “full on” when not in use as this abuses the unit, causes heat tint, wastes fuel and heats up the kitchen unnecessarily.
 - Use cooking utensils with flat bottoms for maximum efficiency.

Open Top

Cast Iron Tops & Grates – When cast iron ring grates (which are covered in grease) arrive at the end users, the following seasoning and care is recommended.

- Wash top grates with hot mild detergent or soap solution. Dry thoroughly. Rub with vegetable oil on all exposed surfaces in the direction of the grain.
- Soiled and burnt deposits can be removed with a wire brush. Difficult to remove burnt deposits can usually be removed using an oven cleaner. Wash, dry thoroughly, then rub with vegetable oil.
- Continuing this procedure will prohibit the development of rust and will eventually form a non-stick surface with the caramelization of oil on the cast iron top grates and rings.

Porcelain Tops & Grates – Top grates should be washed daily with a hot detergent or soap solution and dried thoroughly.

Drip Pans – Should be emptied and washed daily.

Operating Suggestions

- Avoid the use of oversized pots.
 - Avoid spillovers.
- Covered pots will boil faster.

Boilers

Cleaning

Remove and clean grid racks and shields daily. While the rack is removed, clean the interior. Carriage mechanisms should be kept clean particularly around the roller bearings.

Operating Suggestions

- Rack roller bearings must be lubricated once a month with high temperature grease.
 - To broil meat, place it on an unused heated area of the rack.
 - Delicate fish is best broiled in a pan or on a metal platter.

Stock Pot Ranges

Cast Iron Tops

When cast iron tops (which are covered in grease) arrive at the end users, the following seasoning and care is recommended.

- Wash top grates with hot mild detergent or soap solution. Dry thoroughly. Rub with vegetable oil on all exposed surfaces in the direction of the grain.
- Soiled and burnt deposits can be removed with a wire brush. Difficult to remove burnt deposits can usually be removed using an oven cleaner. Wash, dry thoroughly, then rub with vegetable oil.
- Continuing this procedure will prohibit the development of rust and will eventually form a non-stick surface, with caramelization of oil on the cast iron grates.

Cleaning

Use a hot mild detergent or soap solution to clean exterior daily. Dry thoroughly.

Oven

Cleaning

Interior of oven is porcelain enamel and should be wiped clean daily. Clean with a soap solution.

At least once a week, oven should be thoroughly cleaned with a detergent or any commercial oven cleaner recommended for use with porcelain enamel. Clean oven bottom daily to remove spillovers.

Continuous Clean Ovens

The continuous clean enamel is a porous type coating and, while some soils will start to burn off at baking temperature, some will be absorbed into the coating out of sight. It is recommended and necessary to heat the oven to 500°F, from time to time, and “burn-off” at this temperature for a couple of hours to help clear the porous coating.

Some soils such as cherry pie filling, barbecue sauce, ketchup, sugar, etc., have a tendency to carbonize and take on a puffed up appearance during normal cooking cycles. These lumps of hardened soil should be brushed out of the oven before the burn-off cycle is started.

Care should be taken to avoid excessive soil drippings. If soils are deposited on the coating at a rate faster than the coating can tolerate, a puddle will form and eventually glaze over. This glaze will have to be removed. This may involve scraping the glaze surface with a knife, but normally a wet SOS or Jet pad will be adequate. The continuous clean coating has abrasion resistance so that the steel wool type pads will not harm nor scratch the surface.

Do not use abrasive powder type cleaners. These powder type cleaners will tend to fill porous coating and reduce activity of the coating during future use.

Do not use sodium hydroxide content type cleaners such as Easy Off, Jifoam, etc. The continuous clean oven has been subjected to tests with these cleaners and, while there has been no visible attack until at least 3 applications, staining does occur at this point and is very pronounced.

Slight discoloration after severe spill-overs and cleanings may develop. This will in no way affect future clean off ability.

Operating Suggestions

- Low temperature roasting is recommended for minimum meat shrinkage and best retention of juices.
 - Lining ovens with aluminum foil may upset the heat balance.
 - Warped pans or pie tins result in poor bakes.
 - Highly polished pans usually cause light bottoms.
- Burned goods and cracked cakes are generally the result of temperature being too high.
 - Dried out baked products means temperature is too low.
- Load pans evenly, spacing away from each other and sides of oven.