



MAINTENANCE AND CARE MANUAL

FOR

GAS AND ELECTRIC

RANGES, FRYERS, BROILERS & OVENS

You have purchased the finest Commercial Cooking Equipment available anywhere. Like any fine, precision built piece of equipment it should be given regular care and maintenance.

For proper operation, the fuel information on the rating plate of your new equipment must match your fuel supply.

Your new equipment should be installed and adjusted by an experienced service organization. Your Garland Dealer is well qualified to provide this service. Periodical inspections by your dealer or a qualified service agency are recommended to check temperatures, adjustments and ensure moving parts are operative. Wherever possible, avoid overheating idle equipment as this is the primary cause for increased service costs.

"REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE"

When corresponding with the factory or your equipment dealer regarding service problems or replacement parts, be sure to refer to the particular unit by the correct model number, including prefix and suffix letters and numbers and serial number if shown. The rating plate affixed to the unit contains this information.

CLEANING - 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 a 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 and 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 cleanser.

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 griddle 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 griddle 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 spill overs.

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 a 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 spill overs.
- Covered pots will boil faster.

OVENS

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 spill overs.

CONTINUOUS CLEAN OVENS - For cleaning procedure, refer to Continuous Clean Instructions supplied with oven.

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 was too low.
- Load pans evenly, spacing away from each other and sides of oven.

FRYERS

CLEANING - Clean the fry tank before filling with frying compound. Use soap, detergent or a solution of washing soda. Rinse thoroughly and dry tank.

Periodical cleanings should be made using Frymaster Liquid Fryer Cleaner or any accepted commercial fryer tank cleaner.

OPERATING SUGGESTIONS

- When using a solid frying compound, pack the tank with the compound then turn fryer on and off every 10 seconds and repack until compound has melted. Scorched shortening cuts down the useable life and could damage the fryer.
- To prolong shortening life, avoid overheating and reduce temperature during idle periods.
- Ensure shortening is up to frying temperature before adding foods.
- To increase the life of shortening, it should be filtered with Garland fryer filter cones daily or more often, if necessary.
- Baskets should never be more than half full.
- Keep fat at operating level.
- Fry pieces of similar size at the same time for best results.
- Excessive moisture should be shaken from product before frying.
- If drain valve is leaking, check valve seat for food deposits.
- Your shortening manufacturer can supply excellent frying and shortening guides.

BROILERS

CLEANING - Remove and clean grid rack and shield daily. While 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 a high temperature grease.
- To brand 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 a 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.

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



Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

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QUALITY - PERFORMANCE - VALUE

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