

# CLEANING and MAINTENANCE of HOT FOOD MERCHANDISERS



Thank you for choosing a Royston Hot Food Merchandiser for your store. As always, we appreciate your business and are proud to have you as a customer.

Before doing any cleaning and/or maintenance of your merchandiser, please read and familiarize yourself with these important instructions.

To extend the useful life of your Royston Hot Food Merchandiser, establish an ongoing cleaning and maintenance schedule. Doing so ensures the best food quality and extends the life of your equipment. It is advised to adhere to policies of your local health inspection agencies. The following procedures are suggestions.

## RECOMMENDED DETERGENTS AND CLEANING SOLUTIONS

Always use a mild detergent for cleaning, followed by a sanitizing solution. Be sure to follow directions on the product label to ensure proper results.

For the glass/ceramic cooktop and heated surfaces, we recommend:

- Carbona® Ceramic Cooktop Cleaner
- Cerama Bryte™ Cooktop Cleaner
- Durgol® Cuisine
- Whirlpool® Cooktop Cleaner

Other non-abrasive cleaners or any mild soap solution may be used, but avoid any organic solvents, strong soaps, and gritty abrasive cleaners that may mar the surfaces of your Royston Hot Food Merchandiser. Never use abrasive cleaners on any glass, plastic, or painted surface.

## PROPER CLEANING & MAINTENANCE OF HOT FOOD MERCHANDISER

### RECOMMENDED DAILY CLEANING PROCEDURE

Spilled food should always be cleaned immediately. Food allowed to dry without cleanup is difficult to clean. Sugars and sugary foods spilled on the ceramic cooktop should be cleaned off immediately, while still hot, using a Glass Scraper. Soak any dried-on spills with a mild soap solution and scrub with a soft bristle brush if necessary.

- Step 1.** Remove all products, turn the unit off, and **allow hot surfaces to cool.**
- Step 2.** Remove any loose food particles from all surfaces using a mild detergent solution, a mild non-abrasive cleaner, or one of the recommended cleaners.
- Step 3.** Use a soft cloth or sponge and sanitizing solution and wipe down all surfaces.
- Step 4.** Rinse with clear water.
- Step 5.** Dry with a clean cloth to prevent water spotting.

