









1. Ovens

Cleaning will vary depending on the type of oven. Walls must be cleaned with a nylon scouring pad and a kitchen cleaning product, unless walls have special enamelling. Any eventual dirt can be prevented by covering the oven base and side panels with a thin layer of bicarbonate of soda and water. This paste dries and absorbs grease so it can be easily cleaned afterwards. This is a very useful tool for roasting.

The oven glass door must always be cleaned when it is cold. Use cold cleaner on hot glass will make it break. Light dirt can be removed by using dissolution of water and washing up liquid. If dirt is important, use some paste or cleaning liquid with a scouring pad. Do not use abrasive scouring pads or steel wool.

Steel **trays** can be washed in the dishwasher or in dissolution of enzymatic detergent and water. In case your sink is not big enough, they can also be washed in a washbasin or in the bathtub, making sure you put an old cloth below in order not to scratch the surface.

General advice:

-  If you are cooking bubbly food, as a fruit cake, do not forget to put a cake tin below to get the spattering. This procedure will make after-cooking cleaning easier.
-  Use warm vinegar to clean difficult dirt in your oven.
-  Inside cleaning is "perfect" if the oven is warm; this will allow you to clean grease easier and the dirt will not to be dry.
-  Do not use abrasive products or cleaning tools as they can permanently scratch the oven.
-  When cool and for enamelled surfaces, use nylon brushes or a sponge with warm soapy water. Use oven cleaning products only on enamelled surfaces. Use cleaning foam only when cool and pour it one hour before removing it, so it can dissolve the grease better. Once clean, let the door open for drying.
-  Clean the inside to remove grease and food. They give off smoke and odour and cause stains.
-  Do not use steam jet or high-pressure water. Do not use metal scouring pads, wire brushes or any other tool, as they can damage the surface.
-  Home remedy: pour water and lemon, boil for 10 min. And let the lemon degreasing power do the rest!

Cleaning the catalytic panels:

Ovens with a special self-cleaning coating can clean themselves, as long as they are often used and with a high enough temperature so as to assure grease is removed. Use a wet cloth after cooking and clean the spattering on the bottom of the oven.

If charred food on the surface of the oven is not removed by self-cleaning process, then:

1. Dismantle the panels and put them into water until the food is softened.
2. Clean the panels with a sponge and clean water.
3. Dry the panels and assemble them again.
4. Turn the oven on for an hour, 250°C.

Do not use cleaning products or abrasive powder on the surface of catalytic panels.

Cleaning of crystal clean enamel.

Cristal clean enamelled models allow an easy cleaning of the oven and its accessories. Teka Cristal Clean enamelling (CCE) is a special low porosity coating which results in a low adherence to food. The surface is very smooth and shiny to prevent the adherence of food. It is highly resistant to abrasive products



(ketchup, etc), chemical products, knocks, and high temperatures. It is very easy to clean once the cooking is finished.

Trays

Trays will be easy to clean if you put them into water right after cooking, before the food gets dry on the surface. If this is not possible, pour water and half a handful of soda. Let it boil for some minutes, rinse and dry. You can also use an oven cleaner as it has the same composition. Use gloves and glasses every time you use caustic soda.

Pyrolysis

Pyrolytic ovens char organic substances at temperatures close to 500°C. They turn them into CO₂ and they evaporate. Therefore, all inorganic substances and dirt are also turned into ashes, even if they are incrustated, and are easily cleaned with a wet cloth once the oven is cool. Pyrolytic ovens also sterilize, eliminating virus and bacteria. The walls in the inside are coated with a highly resistant enamel to endure the high temperatures produced. Safety is guaranteed due to its triple-glass door and its safety lock, which locks the door automatically once the temperature reaches 300°C. The pyrolytic oven's heated catalyst eliminates smoke and odour by evaporating hot air and reducing the temperature of outcoming steam (forced ventilation system).

The cleaning process lasts about 90 min. although it can be programmed up to 3 hours if necessary. It is recommended to do Pyrolysis after 6/8 cooking uses. Avoid leaving accessories inside the oven when using pyrolysis, they will be damaged.

Pyrolytic ovens have low power consumption (Class A) so users do not have to worry about costs.