

## Kitchen Management Tips! - GREASY STOVE EDITION

If you are planning on organizing people to deep-clean your industrial stoves soon (which you should be doing at least 1-2 times a month!), here are some good tips that will make deep-cleaning/degreasing much easier for you:

- Purchase **ARRAY foaming stove degreaser from GFS**
- Purchase **Heavy Duty Grease Release from GFS** (yellow jug)
- **Turn the gas off of your stoves**
- Make sure you have good ventilation in your kitchen!!
- Spray down the stovetop/flat-top with the foaming spray - you can usually remove the stovetop pieces and take them outside to spray to reduce the chemicals in the kitchen
- **Lift out grease traps/vents from the hood** of your stove and soak in Heavy Duty Grease Release
- **LEAVE THESE FOAMED/SOAKED ITEMS TO SIT OVERNIGHT IF YOUR STOVE IS HELLA GREASY.** If it's not too greasy, leave on for ~5 hours.
- Come back and the grease should be turning white and should be relatively easy to clean off with a scouring pad and some diluted Heavy Duty Grease Release.
- Reassemble stove, turn on the gas, and relight the pilot lights.

This process is especially convenient to do during weekends and on Work Holiday. To maintain your clean, **sparkly stoves**, have your kitchen cleans **ROUTINELY** wipe down the stovetops/ flat tops with diluted Heavy Duty Grease Release. Then, this process of deep-cleaning will become easier, and easier :)