



# CLEANING

## PIZZA OVEN

**SAFETY FIRST / PIZZA OVEN SHOULD BE COOLED DOWN**

### EXTERIOR

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- Paper towel/old rags
- Microfiber towel
- Equal parts water and vinegar
- Olive oil

- STEP 1** Remove the stone from inside the oven and set aside.
- STEP 2** Spray the stainless steel surfaces of your oven with vinegar.
- STEP 3** Use a clean, lint-free cloth to wipe the vinegar off in the same direction as the grain of the stainless steel (like wood grain). This will give you a more thorough cleaning and a better shine.
- STEP 4** Repeat this process as needed until any stains or fingerprints are removed.
- STEP 5** Apply a very small amount of olive oil onto a second clean, lint-free cloth.
- STEP 6** Polish the surface with the oil, keeping in the same direction as the grain. Again, you only need a small amount of oil. Your oven's surface shouldn't feel sticky or oily.

### THE BURNER

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- Air hose
- Water hose
- Wire hook / venturi brush

- STEP 1** With the stone still removed from above.
- STEP 2** Clean out the burners and venturi tubes (burner stems) to clear any dust, dirt, or spider webs. These kinds of blockages may lead to a low or yellow flame. You can use a garden hose or air compressor to spray straight down into the burners; likewise, you can spray into the venturi tubes. If you use water, lay the stove upside down for about an hour before using again to let the water drain out.
- STEP 3** Make sure the valve orifices are clear of dust and dirt as well by removing them from the venturi tubes and checking. If necessary, clean them with a small wire.



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### THE STONE

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- Wire brush / Scraper Tool
- Paper towel / old rag
- Water
- Lint-free cloth

The stone is exposed to such high heat during the cooking process that it doesn't usually need cleaning. However, if your food starts to come out with a burnt, charred taste from residue left on the stone.

- STEP 1** Use a wire brush, Scraper Tool, or spatula to remove any leftover toppings, crumbs, or other residue. Be sure to do this before placing any new food into the oven.
- STEP 2** For stubborn debris, turn the oven to high heat for a few minutes. This should burn off anything stuck to your pizza stone, making it easy to scrape or brush off afterward.
- STEP 3** Never use soap on your stone. Instead, get a clean rag wet with hot water and use your Scraper Tool or wire brush to wipe it over the stone while the oven is hot. Never soak your stone or put it through the dishwasher.