



# VariKwik Daily Cleaning Guide

Standard Operating Procedure (SOP) for Cleaning the Cadco VariKwik Oven

Purpose: To ensure the Cadco VariKwik oven is cleaned properly to maintain food safety, operational efficiency, and equipment longevity

This SOP applies to all kitchen staff responsible for cleaning the Cadco VariKwik ovens.

Frequency **Daily**:Light cleaning after each shift **Weekly**:Deep cleaning

## Step-by-Step Process

### **1. Power Off & Cool Down**

- Turn off the oven and unplug it from the power source.
- Allow the unit to cool completely before cleaning.

### **2. Remove & Clean the Crisp Plate**

- Carefully remove and rinse in 3 comp.sink (or dishmachine)
- Wash with warm soapy water, rinse thoroughly, and air or towel dry.

### **3. Wipe Down the Interior**

- Using a damp cloth, wipe out any crumbs or food particles.
- Apply a food-safe non caustic degreaser to any grease build-up, wipe clean with a non-abrasive sponge.
- Rinse with a clean, damp cloth to remove any residue.

### **4. Clean the Door & Gasket**

- Wipe the oven door and gasket with a damp cloth.
- Avoid using excessive water to prevent damage to the gasket.

### **5. Wipe the Exterior**

- Use a damp cloth with warm soapy water to clean the exterior.
- Dry with a clean towel.

### **6. Reassemble & Power On**

- Ensure all parts are dry before reassembling.
- Plug in and power on the oven to confirm proper operation

Daily Cleaning Procedure Materials Needed:

- Damp cleaning cloths Non-abrasive sponge
- Food-safe non caustic degreaser Warm soapy water Dry towels



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