



PIZZAMASTER CUSTOMER PREVENTITIVE MAINTENANCE CHECKLIST

- Daily cleaning – when the oven is completely cool, wipe down oven and glass with Bar Keepers Friend or degreaser. Use cloth towel. DO NOT USE SCRATCH PADS!!
- Check that the lights in the deck are working and that light covers are securely in place. If a light cover on the right side is missing - replace with a light cover from the left side. Failure to replace the right-side glass covers can result in damage to electrical components. ORDER NEW LIGHT COVERS RIGHT AWAY. ORDER FROM partstown.com
- If one light is out in a deck, be sure to replace both bulbs in the deck at the same time using OEM parts lights/ parts, bulbs grease and be sure to wear rubber gloves.
- Lift stones and vacuum under stones every 6-8 months.
- Schedule flue and exhaust cleaning with HVAC company every 6 months. This can help prevent a possible fire and damage to the oven.
- Lube doors weekly with food grade silicone spray – CRC brand is recommended.

