

ELECTRIC RESTAURANT RANGES & ELECTRIC RESTAURANT RANGES with RANGE BASE



CONVECTION OVEN

680 & 680RC SERIES



PLEASE READ ALL SECTIONS OF THIS MANUAL.

THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

WE SUGGEST INSTALLATION, MAINTENANCE AND REPAIRS SHOULD BE PERFORMED BY YOUR LOCAL AUTHORIZED SERVICE AGENCY LISTED IN YOUR INFORMATION MANUAL PAMPHLET.

FACTORY SPECIFIED REPLACEMENT PARTS MUST BE USED TO MAINTAIN LISTING. USE OF "GENERIC" REPLACEMENT PARTS MAY CREATE A HAZARD AND VOID LISTING.

In the event you have any questions concerning the installation, use, care or service of this or any other GARLAND product, write or call our Product Service Department.

NOTE: Unit must be installed with no less than six (6) inches clearance from Combustible Construction at rear and six (6) inches from the sides.

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

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Garland Commercial Industries, Inc.
Freeland, Pennsylvania 18224

Phone (717) 636-1000
FAX: (717) 636-3903



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Freeland, Pennsylvania 18224

Phone (717) 636-1000
FAX: (717) 636-3903

CONGRATULATIONS!

YOU HAVE JUST PURCHASED THE FINEST COMMERCIAL COOKING EQUIPMENT AVAILABLE ANYWHERE. LIKE ANY FINE, PRECISION BUILT PIECE OF EQUIPMENT, IT SHOULD BE GIVEN REGULAR CARE AND MAINTENANCE. PERIODICAL INSPECTIONS BY YOUR DEALER OR A QUALIFIED SERVICE AGENT ARE RECOMMENDED. WHEN CORRESPONDING WITH THE FACTORY OR YOUR LOCAL AUTHORIZED SERVICE AGENCY REGARDING SERVICE OR PARTS, BE SURE TO REFER TO THE PARTICULAR UNIT BY THE CORRECT MODEL NUMBER (INCLUDING PREFIX AND SUFFIX LETTERS AND NUMBERS) AND THE SERIAL OR CODE NUMBER. THE RATING PLATE AFFIXED TO THE UNIT CONTAINS THIS INFORMATION.

REGULAR MAINTENANCE ENSURES PEAK PERFORMANCE.

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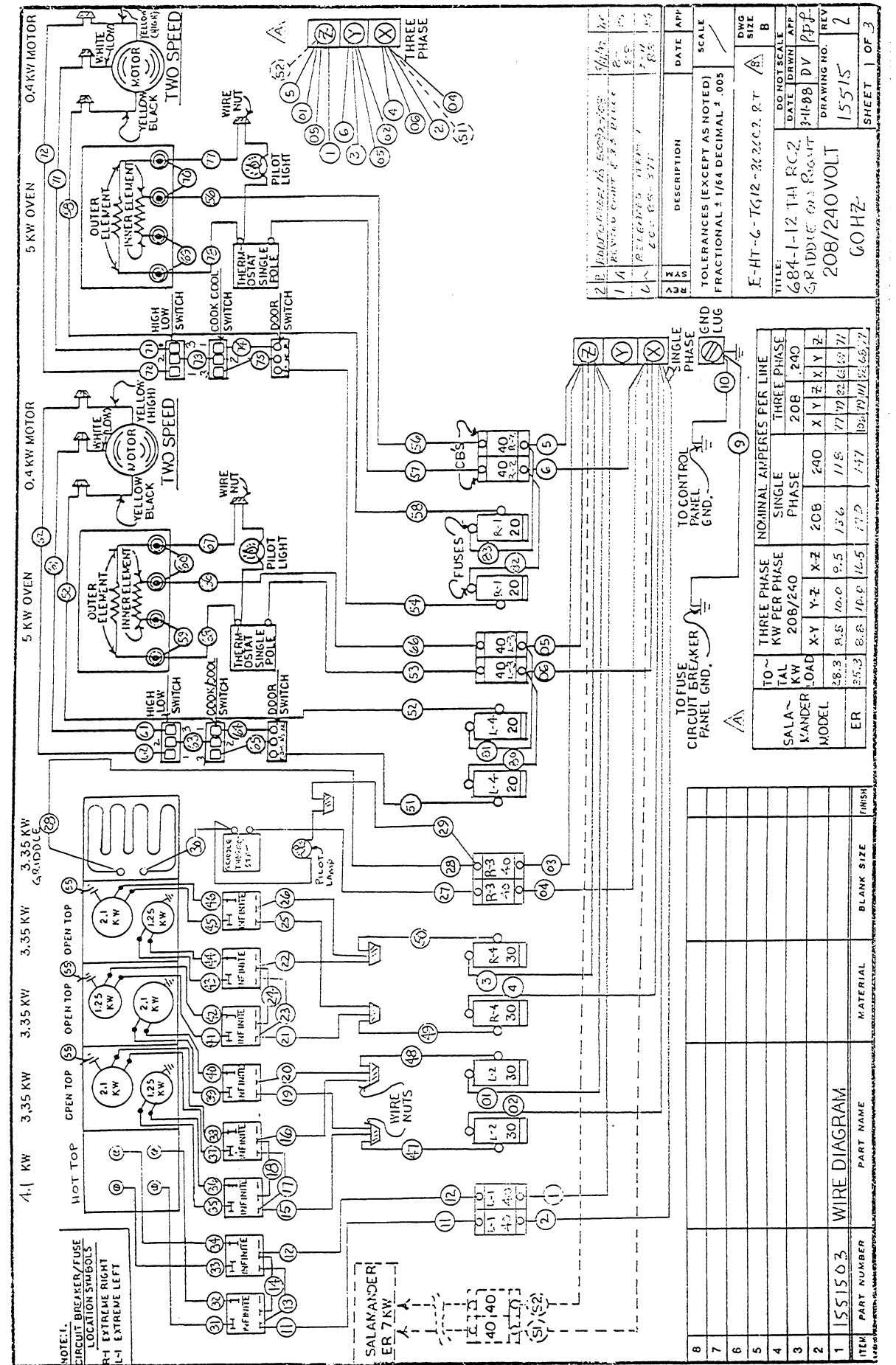
CUSTOMER NOTICE

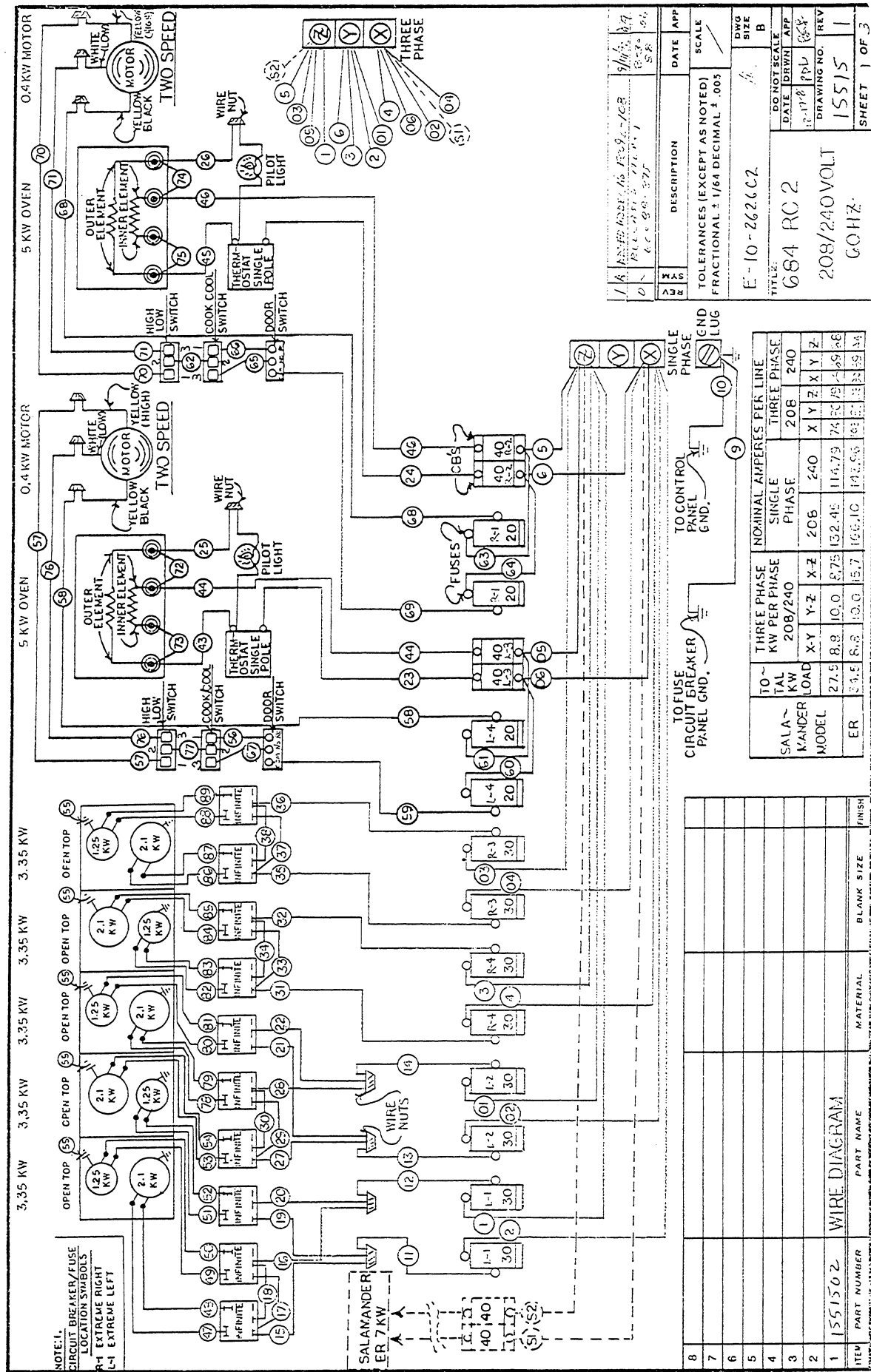
OPTIONAL EXTENDED WARRANTY

GARLAND, with a tradition of superior equipment quality and performance, offers you, our valued customer, an additional one year limited warranty beyond our standard one year coverage.

This additional coverage for parts and labor may be purchased on a new equipment order or up to 60 days after the equipment purchase. Please contact your Equipment Dealer or Maintenance & Repair Center (list enclosed) to take advantage of this exceptional offer.

Thank you for using GARLAND products. It is our pleasure to serve you.





INSTALLATION

Proper placement of the range will ensure operator convenience and satisfactory performance. Adequate clearance must be provided for servicing, ventilation and proper operation. The range must be kept free and clear of combustible material.

All units are shipped with N.S.F. approved legs. These legs must be installed to provide a minimum clearance of 6" between the floor and bottom of the unit in order to meet National Sanitation Foundation requirements.

1. Locate unit in its final position.
2. Raise the rear and block it. Insert the bullet foot into the leg cone. Tap with mallet until the bullet foot seats up to the collar. Unit may now be leveled by adjusting hex head portion of the bullet foot. Repeat for all four legs.

ELECTRICAL CONNECTIONS

Before attempting the electrical connection, the rating plate should be checked to ensure that the unit's electrical characteristics and the supply electrical characteristics agree.

Installation of the wiring must be made in accordance with U.L. 197 Commercial Electric Cooking Appliance Standards, Local and/or National Electrical Code, ANSI/NFPA 70-1990.

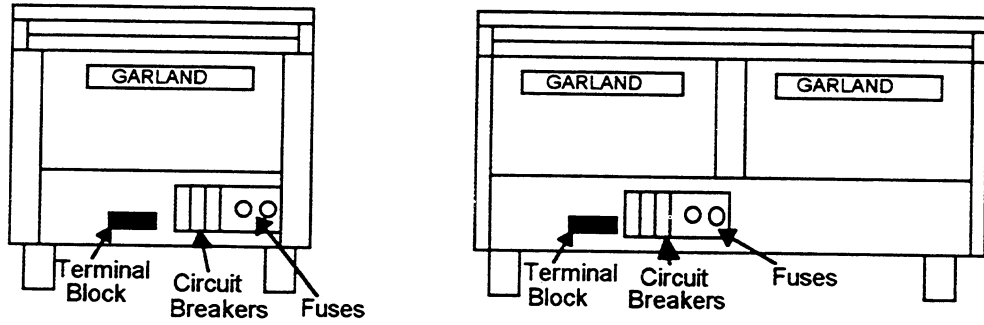
1. Switch panel size.
2. Overload protection.
3. Wire type.
4. Wire size.
5. Temperature limitations of the wires.
6. Method of connection (Cable, Conduit, ect.) Incoming cable can be either wired to the ****terminal block, which is mounted to the main bottom of the range near the front left corner or on the left oven section of a 60" model by entering through the knock-out plate on the main bottom or the knock-out plate on main back. **See diagram at top of page 4.**

Input voltage and phasing must match the units voltage and phasing.

Wiring diagram is attached to the main back of each unit. Visually check all electrical connections. Energize electric service to units. The range is wired standard for three phase connections. If it is necessary to change to single phase, please refer to wiring diagrams. Service and unit voltage must agree. Unit rating plate is located behind the lower front panel.

Circuit Breakers and Fuses

Heavy duty circuit breakers and fuses are provided to assure you many years of safe trouble-free operation. They are located behind the lower front panel. See figure below:



VENTILATION

An adequate ventilation system is recommended for all commercial electrical cooking appliances. For further information please refer to "VAPOR REMOVAL FROM COOKING EQUIPMENT," National Fire Protection Association Standards.

WARNING:

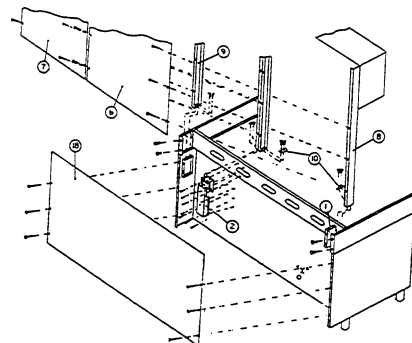
This product contains chemicals known to the State of California to cause cancer. *Installation and servicing of this product could expose you to airborne particles of glasswool/ceramic fibers. Inhalation of airborne particles of glasswool/ceramic fibers is known to the State of California to cause cancer.

INSTALLATION OF BACKGUARD, HIGH-SHELF OR SALAMANDER

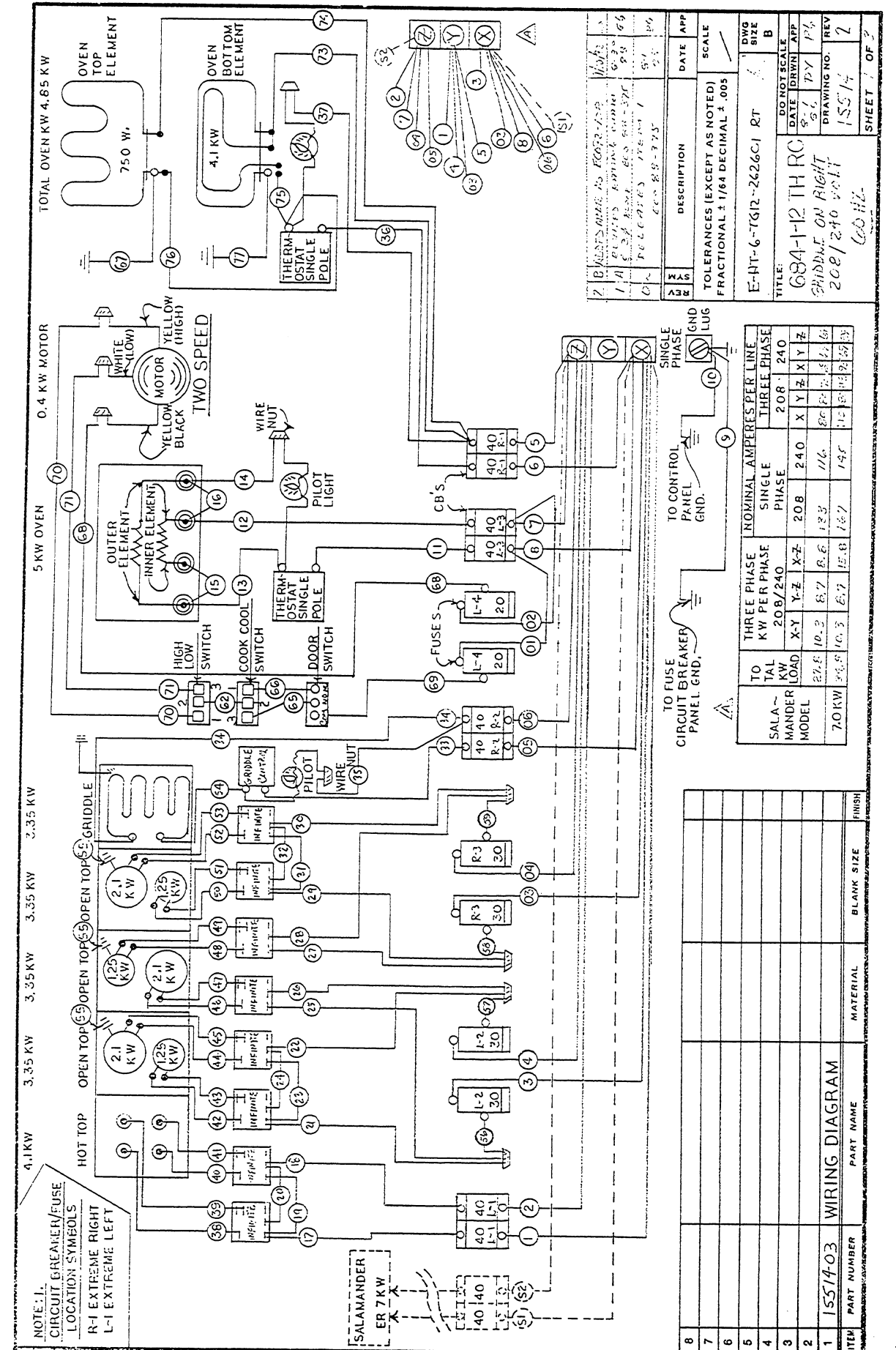
All ranges are shipped from the factory with a standard six (6") inch high backguard installed on the range. Where applicable, high-shelves are shipped separately and **MUST** be installed before the range is located in its final position.

Instructions for Mounting Hi-Shelf (680 Series)

1. Remove Hi-Shelf back panel, (1).
2. Remove four mounting bolts (2) and two Hi-Shelf end bracket stabilizers (3).
3. Place Hi-Shelf in position on back of range. Make sure Hi-Shelf front panel (4) is located in front of Hi-Shelf front panel Stabilizer (5).
4. Replace two Hi-Shelf end bracket stabilizers (3) in their original position.
5. Securely fasten Hi-Shelf to range using four bolts as follows: Place mounting bolt through Hi-Shelf end bracket (6) and burner box side (7); add flat washer, lock washer and hexagon nut; tighten securely.
6. Replace Hi-Shelf back panel (1) and refasten.

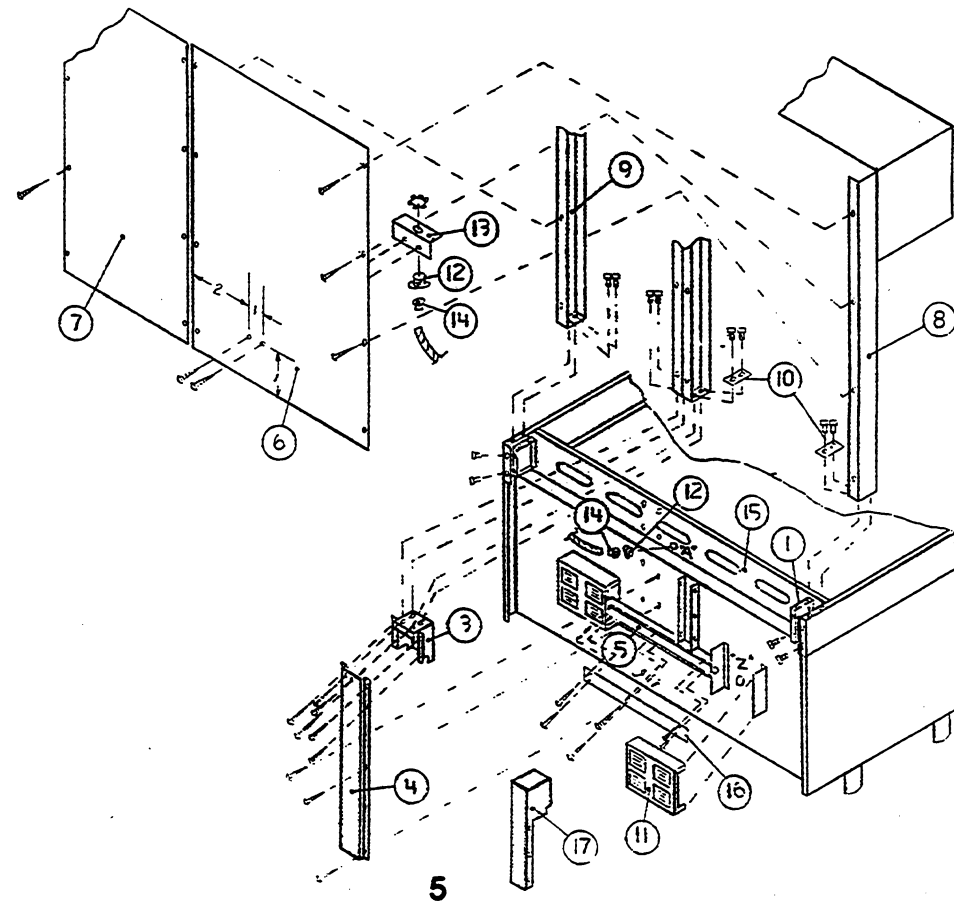
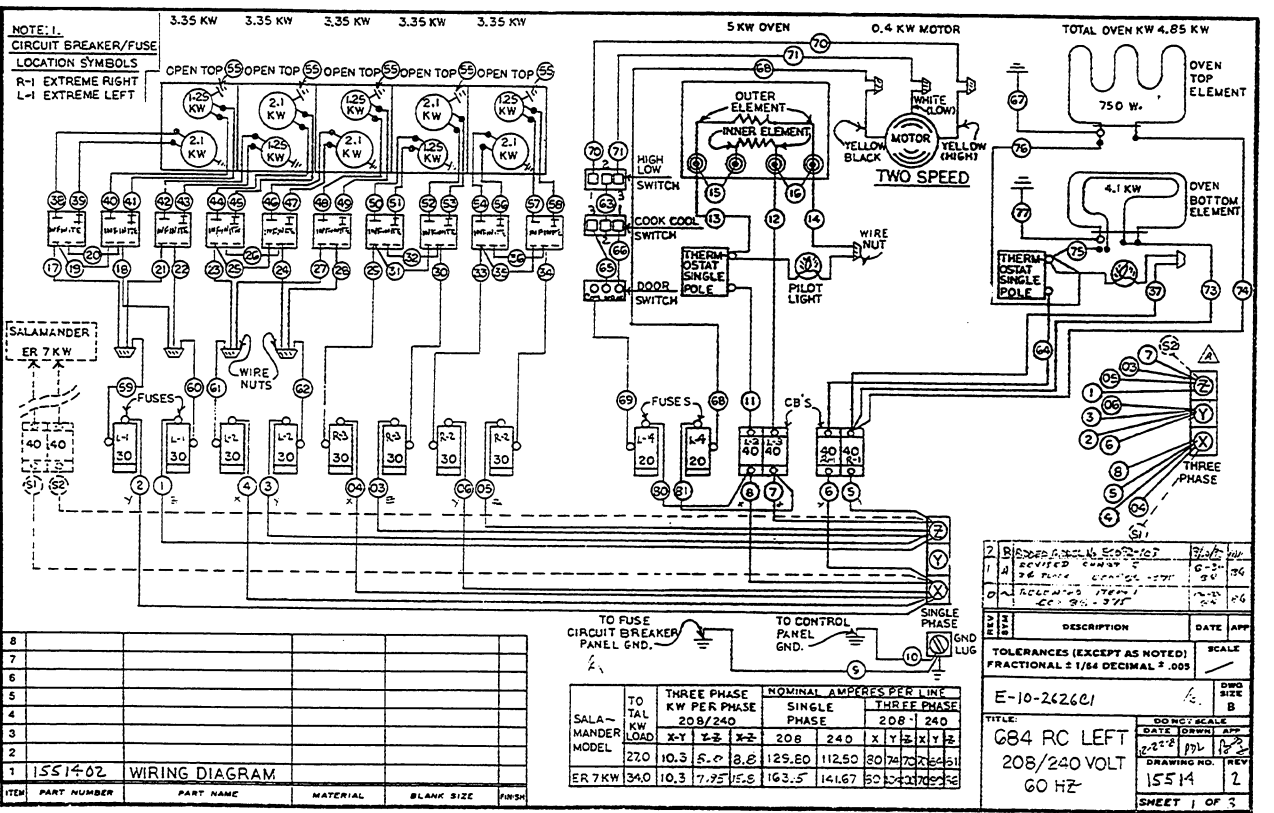
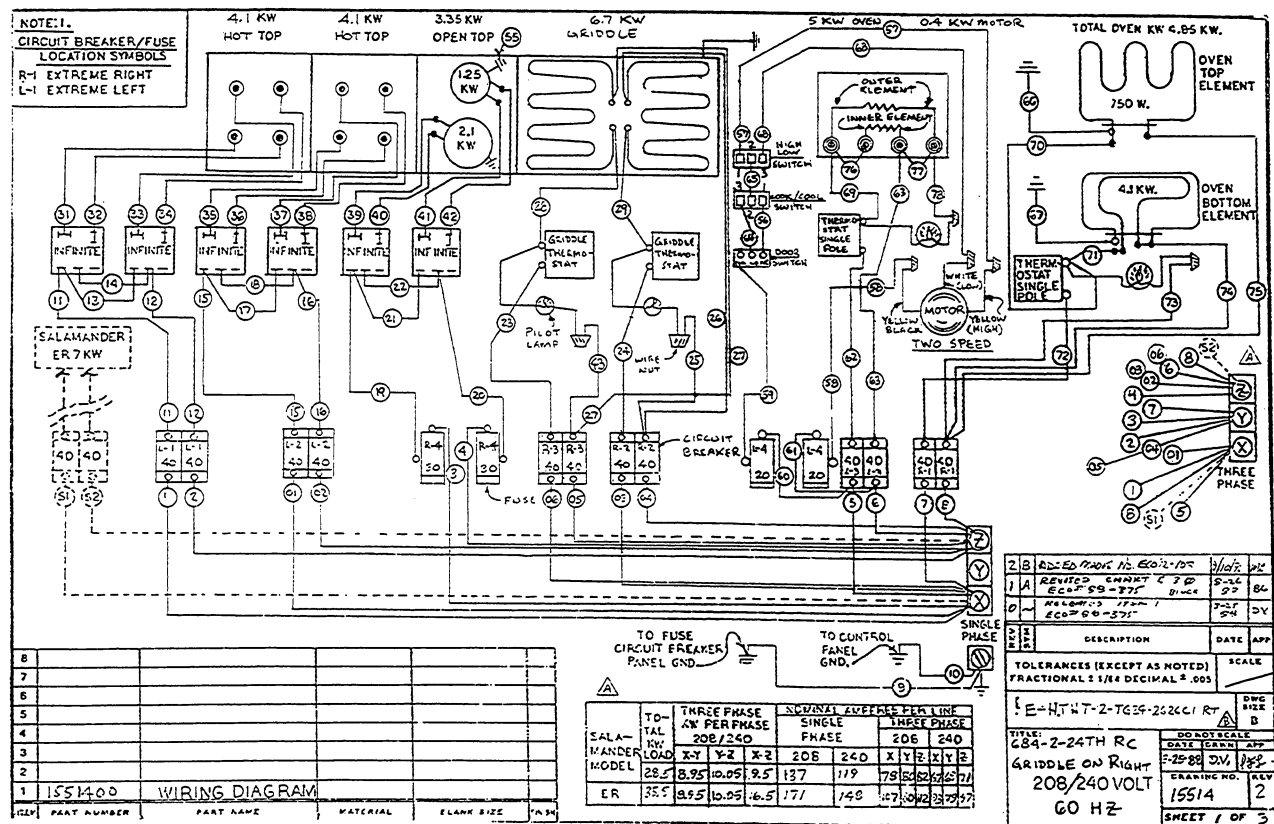


IMPORTANT: Tighten 5/16" hex bolts securely, making sure that Hi-Shelf is aligned with sides of range.



Installation Instructions for Mounting Electric Salamanders, Models ER680-36 & ER680-60

1. Back of range must be easily accessible.
2. Remove range back panel. (686 and 684 models only).
3. Install Salamander end supports (1) with (2) 10-24 bolts, nuts and lock washers as shown.
4. This step is for (RC) Range Base Convection Ovens only. Install center salamander support mounting bracket (3) with #10 sheet metal screws as shown. Install salamander support bracket (4) by putting it behind the horizontal wire way (5) and underneath the rear flange of the salamander mounting bracket. Attach with #10 sheet metal screws.
5. This step is for 684 and 684RC (left side RC only). Follow the same instructions in Step 4 with one exception; replace salamander support bracket (4) with salamander support bracket (2).
6. Remove salamander back panel (6) and shelf back panel (7) when applicable. Position salamander on the rear of the range aligning the holes in the salamander uprights (8) and shelf uprights (9) when applicable, with those in the salamander end supports and center support, when applicable. Place bracket stabilizer (10) on top of the salamander upright mounting flange and fasten with 5/16"-18 x 1" bolts, nuts, flat washers and lock washers. **TIGHTEN SECURELY.**



Inter-Connect Wiring

686 / 684 / 684RC (RH)

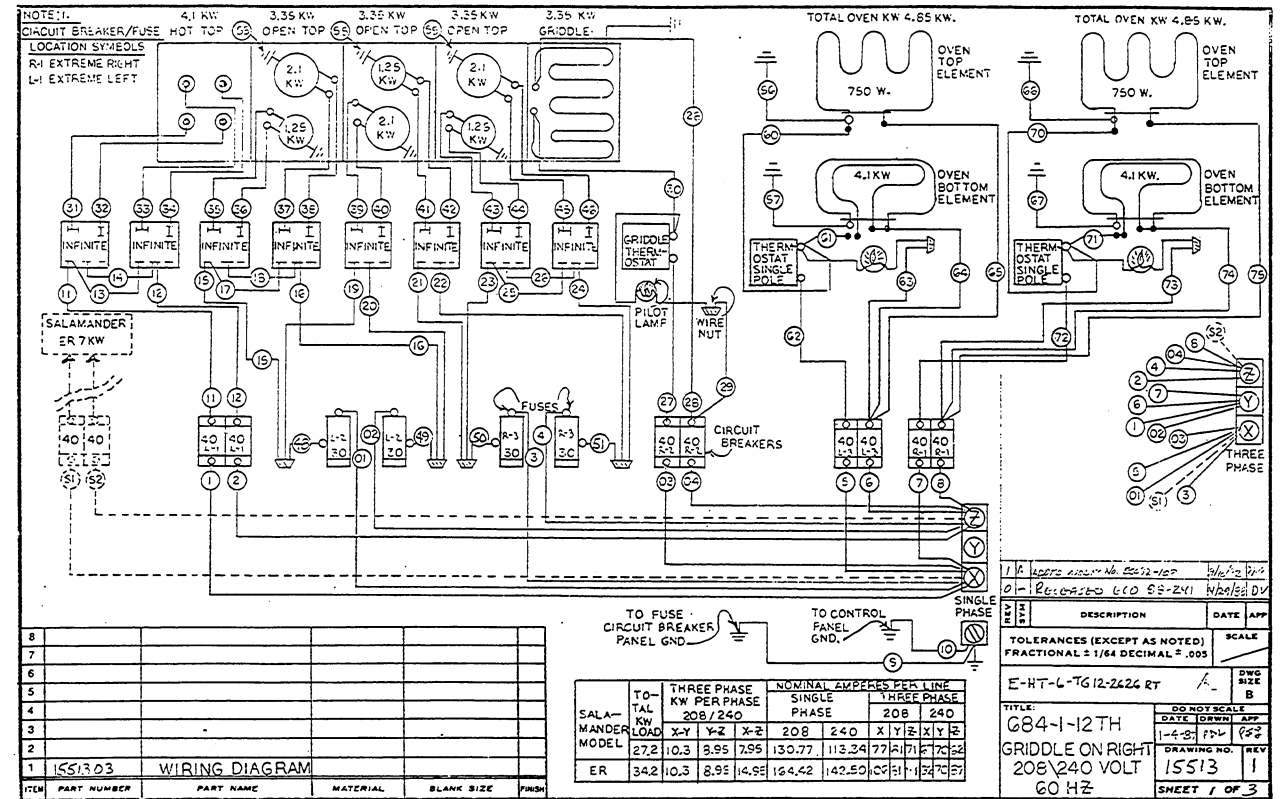
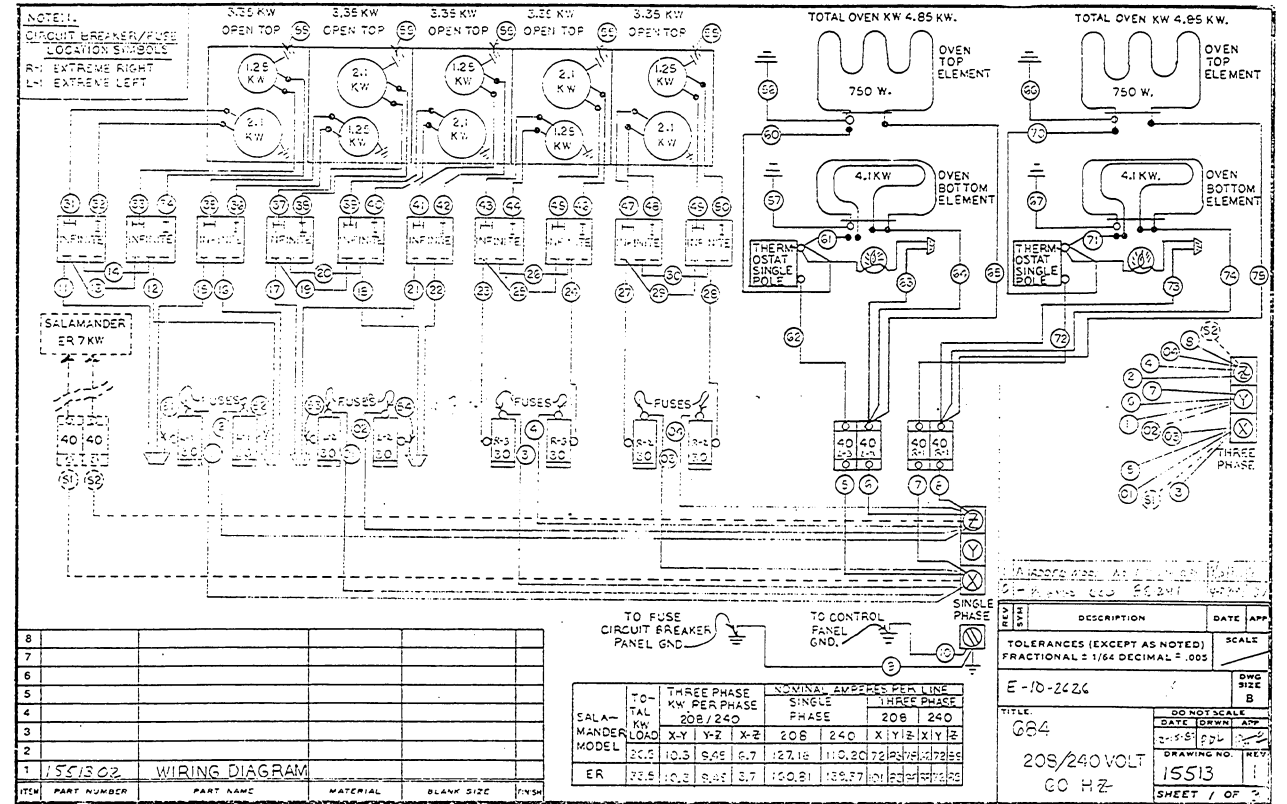
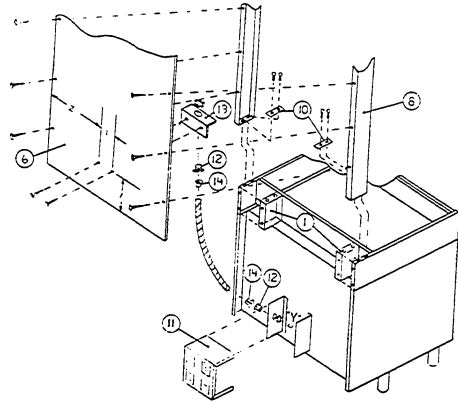
1. Attach two wires supplied to those coming from the rear of the salamander with wire nuts. Feed wires through hole marked "X" which leads to the terminal block. See wiring diagram for proper connections.

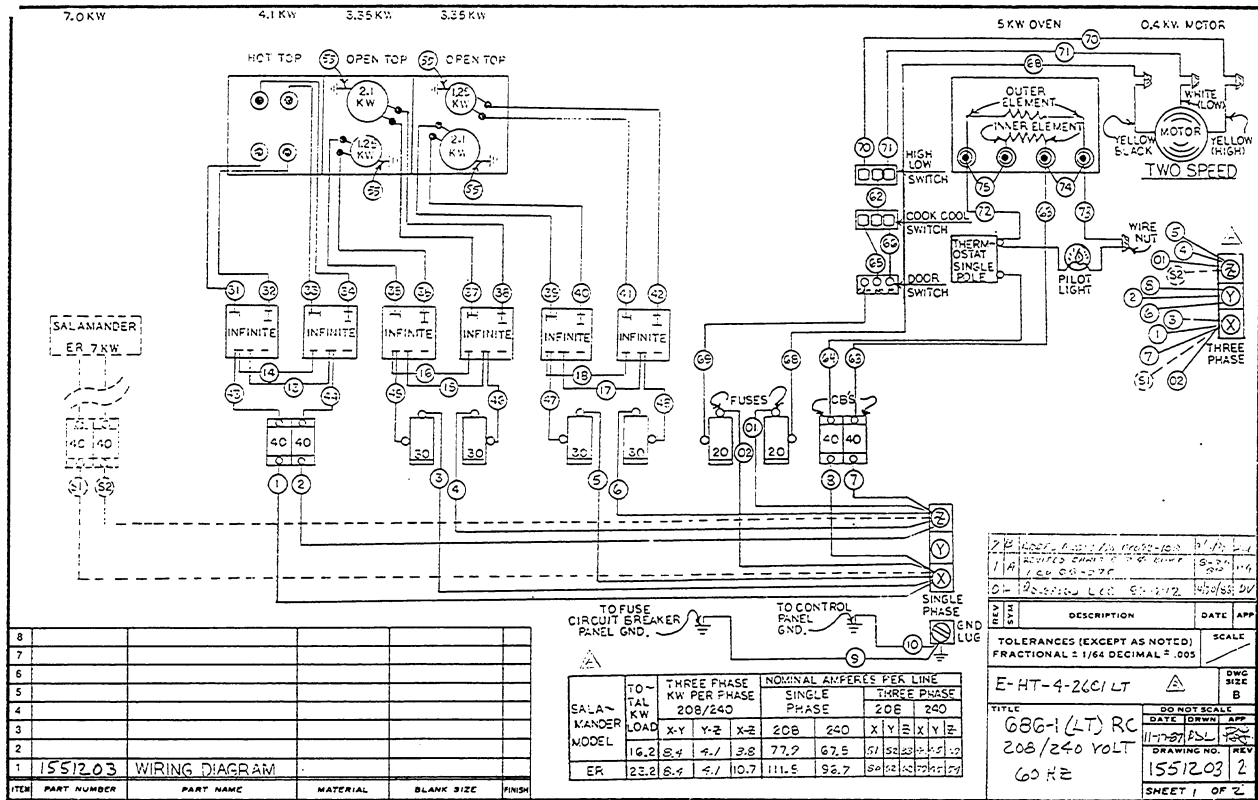
686RC

1. Remove element box center (11) and install BX connector (12) as shown. Install second BX connector (12) in BX mounting bracket (13). Insert a plastic (Hyco) bushing (14) in each end of BX cable and install in BX connectors.
2. Insert 2 wires supplied into the BX cable. Feed wires through the hole marked "Y" which leads to the terminal block. Attach wires per the wiring diagram. At the BX cable mounting bracket (13) attach the same two wires to those coming out of the rear of the salamander with wire nuts. See wiring diagram for proper connections.

684RC2 / 684RC (LH)

1. Install BX connector (12) on burner box back (15). Install second BX connector (12) on BX mounting bracket (13). Insert plastic (Hyco) bushing (14) in each end of BX cable and install into BX connectors.
2. Install horizontal wire way cover (16), vertical wire way (17), and left element box cover.
3. Insert two wires supplied into the BX cable. Feed wire through the burner box back towards the front of the range and then back through the wire way hole marked "A" immediately adjacent. Feed the wires through wireways and through hole marked "Z" which leads to the terminal block. Attach wires per the wiring diagram. Attach the opposite end of the same wires to those coming out of the rear of the salamander with wire nuts. See wiring diagram for proper connection.





Reassembling

1. Re install salamander back panel.
2. Step 2 is for models 684RC2, 684RRC (LH), and 686RC only. Drill two 1/4" diameter holes on salamander back panel per dimensions on illustrations. Install BX cable mounting bracket (13) on the inside of the salamander back panel (6) as shown.
3. Re install all remaining parts that has been removed in prior steps.
4. Move range into final position.

OPERATION

Standard Oven Operation

1. When turning ON each oven, simply turn the oven thermostat dial to the temperature setting required.
2. Both upper and lower heating elements will come on. **NOTE:** The upper heating element will get very warm, you will never see it glow red. There for it is not a broiling element. The operation of the oven elements is indicated by a RED indicator light on the control panel. This light will cycle on when the oven thermostat is calling for heat and off when the set temperature is reached.

Preheat the oven to the desired temperature for approximately twenty minutes. After the RED indicator light has cycled off and on a few times, the oven is ready for use.

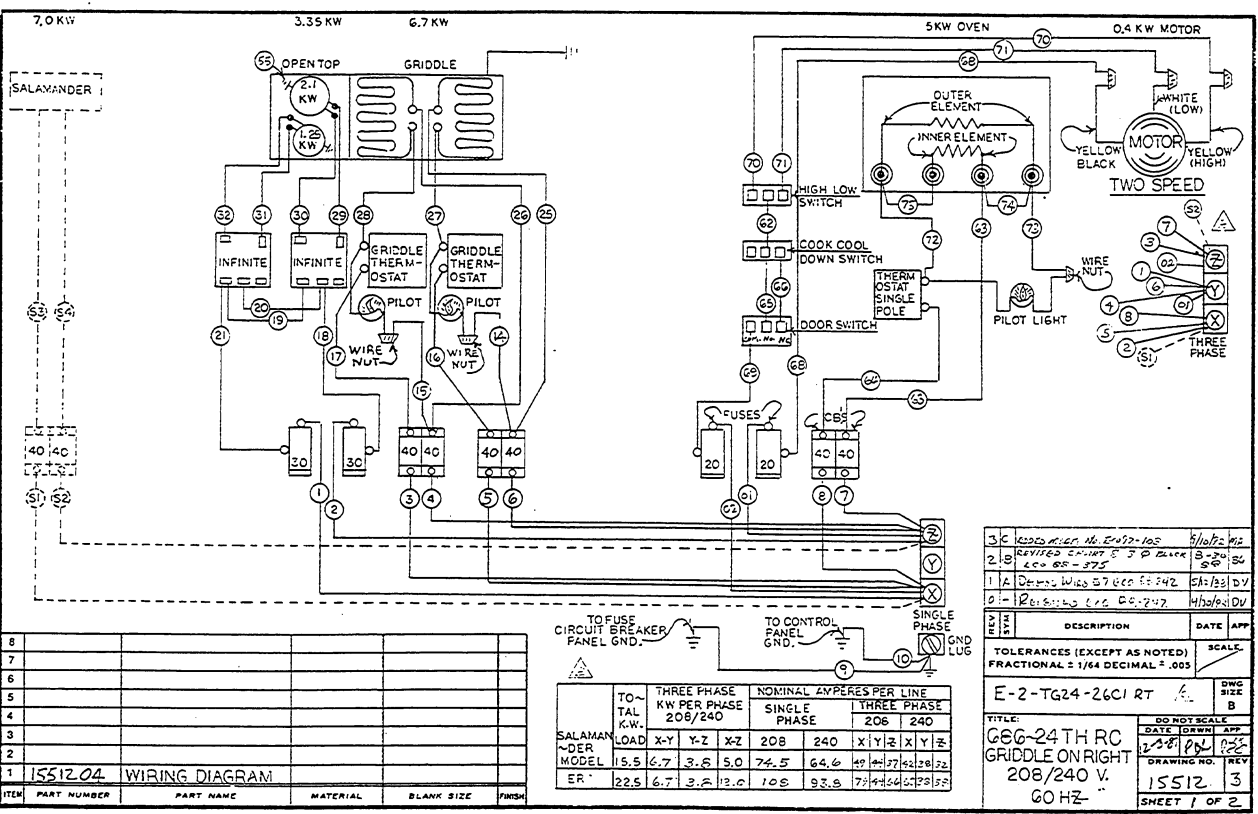
NOTE: Each range oven is supplied with an accurate thermostat which is calibrated within specified operational tolerances. In models where there are two ovens side by side, the operation of the ovens may vary somewhat with respect to time and temperature. This may be due to many reasons such as current losses, manufacturing tolerances, etc. Do not expect the side by side oven in the same model to operate exactly the same. A slight difference in operational time or temperature is normal.

General

Baking or roasting may be done in the oven on the oven rack provided with each oven. Best baking or roasting results will be obtained with only one rack of product at a time. **Multi-rack loading will greatly change bake/roast characteristics and "done" times.** Do not bake or roast directly on the oven bottom. In choosing pans, be sure pan size will allow space between back, sides and oven door to allow for proper heat circulation. Personal preferences of different chefs and food service operators dictate temperature and time requirements for various oven cooking operations. For this reason, no cooking times or temperatures are suggested here. If in doubt, consult a good cookbook on volume food service.

Range Base Convection Oven - Suffix - "RC"

- Start-Up:**
1. Activate the power switch to cook position.
 2. Activate the fan switch to desired speed, (high or low).
 3. Set thermostat to desired temperature.



Cool Down: 1. Turn thermostat to the off position. 2. Turn power switch to cool down. 3. Open oven door.

Shut Down: 1. Turn thermostat to the off position. 2. Turn power switch to off position. 3. Turn fan switch to the off position.

Caution: Motor must operate during cooking cycle. Failure to do so will shorten the motor life.

RANGE BASE CONVECTION OVEN

As a guide, set oven temperature 25° to 50° lower than called for in recipes directions using standard or conventional ovens. Cooking time may be less depending upon the product you are preparing. 2% to 5% is a general rule. Product should be watched the first time it is prepared. Cooking time and oven temperature will vary depending upon such factors as size of load, temperature of product, and mixture of recipe, particularly moisture. When you have established satisfactory time and temperature for our products, record them on a chart and keep as a reference guide.

Preheat oven thoroughly before use. To reach 350° F takes approximately 20 minutes. For optimum results oven should be preheated for 30 minutes to allow for thorough heat saturation.

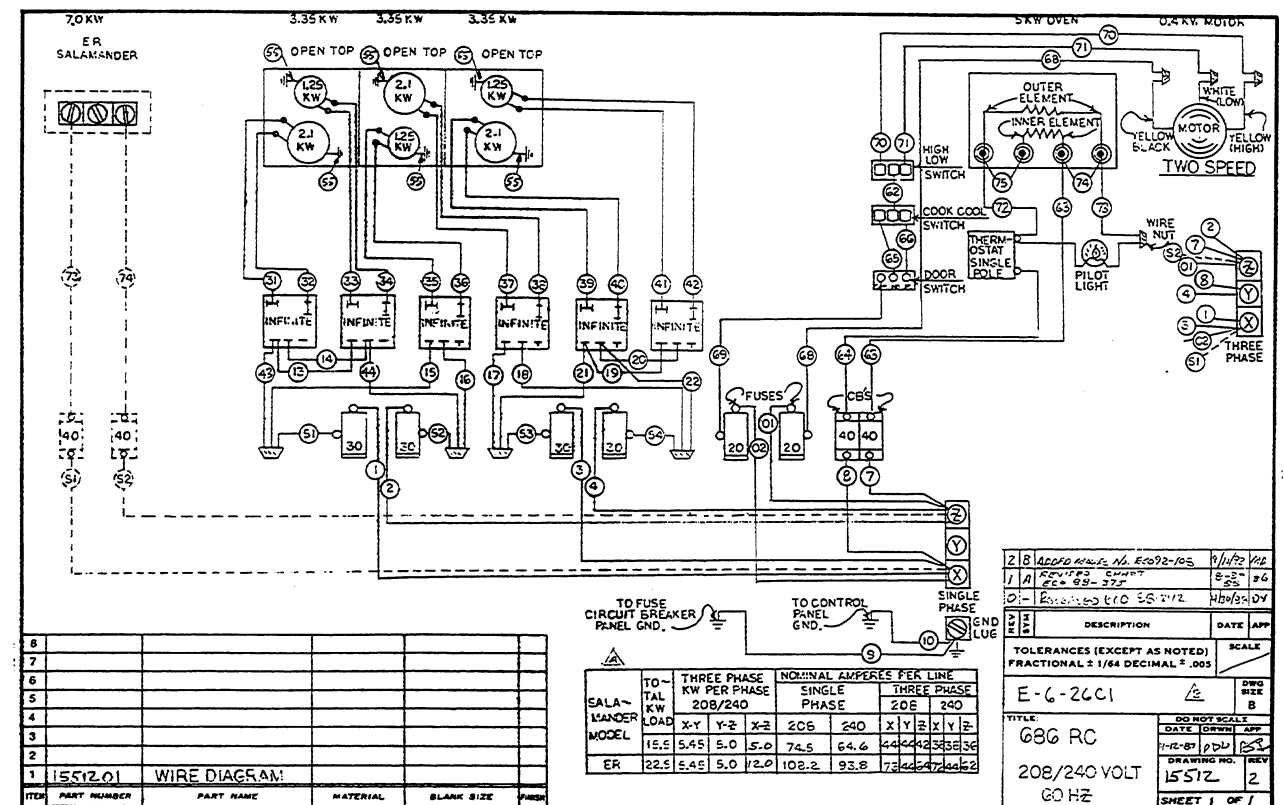
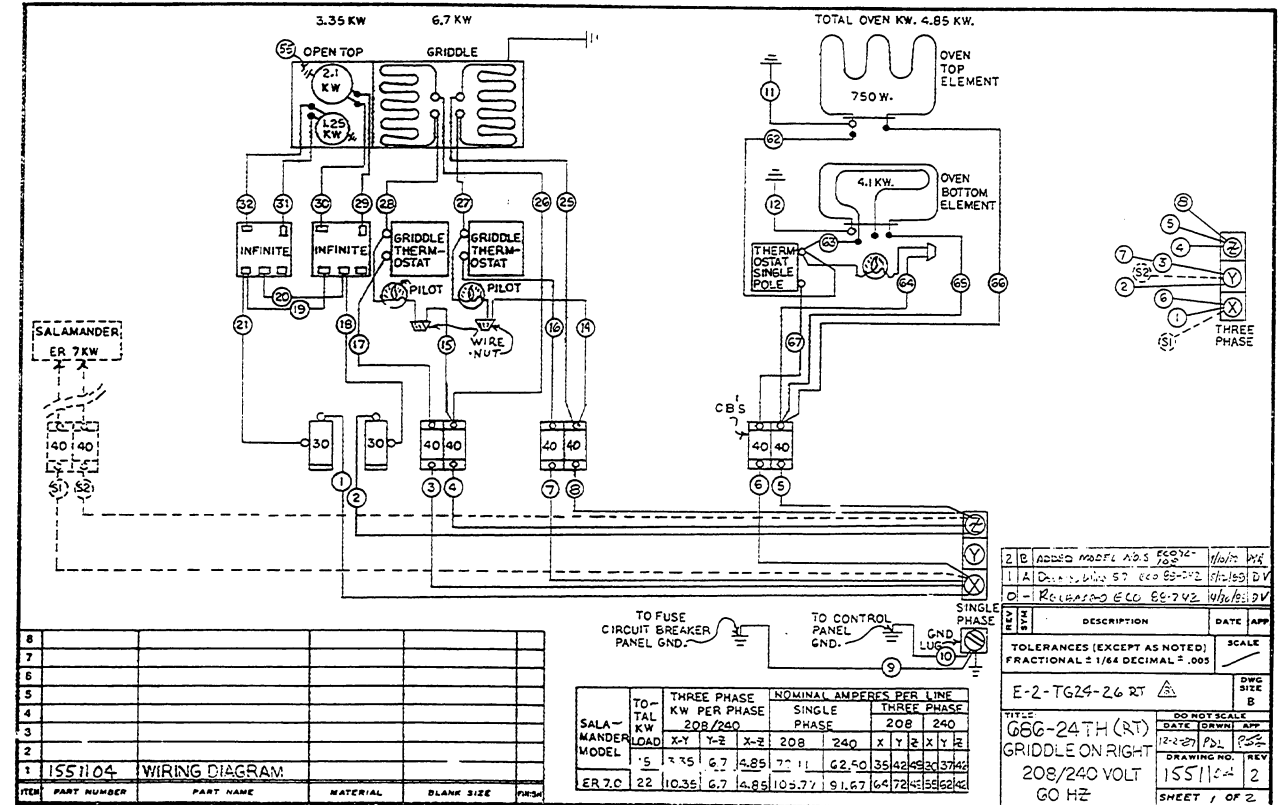
The load should be centered on the oven racks to allow for proper heat circulation around the sides. Load size - the oven will hold three (3) 18" x 26" sheet pans, six (6) 12" x 20" x 2.5" steam table pans or one (1) 17.75" x 25.75" roast pan. Never place pans directly on the oven bottom. Always use the lowest rack position which will allow the air to circulate within the oven cavity. Load and unload food as quickly as possible to prevent an excessive drop in temperature. Avoid using warped pans since level pans bake more evenly. Do not use a deep pan for shallow cakes, cookies, etc. as circulation across the surface is essential for even cooking and browning. To prevent excessive shrinkage, roast meats at a low temperature (250° to 325°F.)

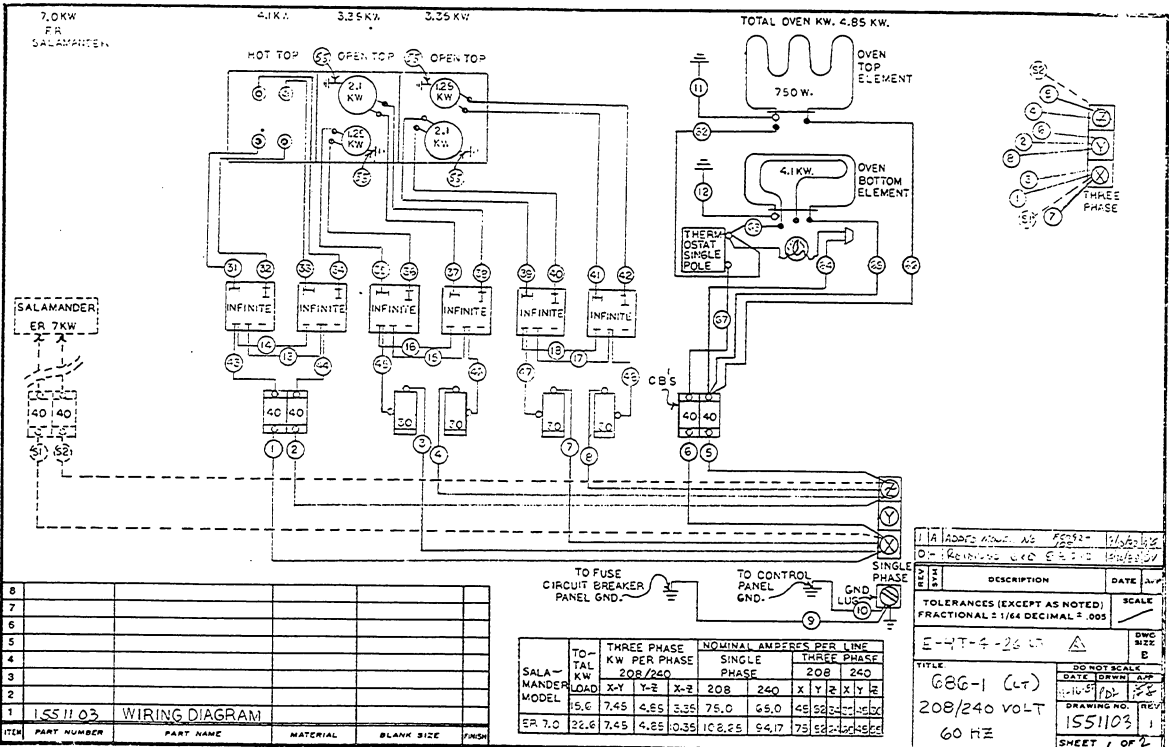
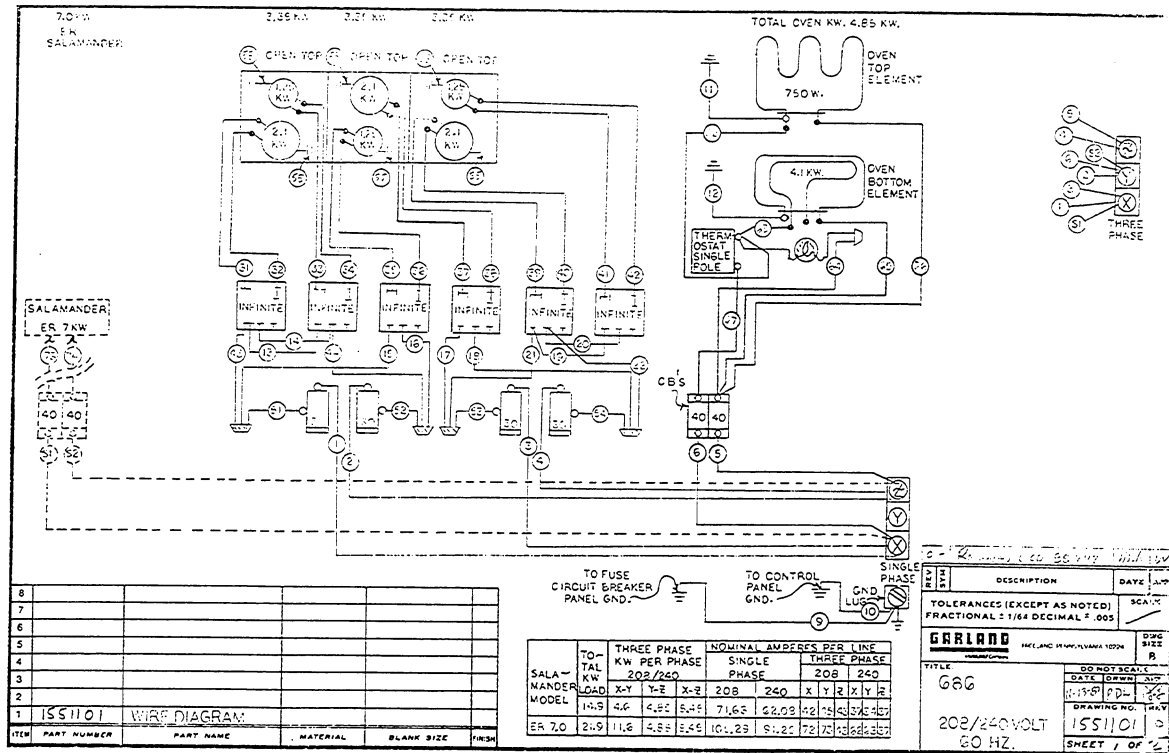
When rethermalizing frozen products, preheat the oven 50° higher than cooking temperature to compensate for heat loss during and after loading. Thermostat must be returned to cooking temperature after loading.

Motor Care

To conserve energy, turn the oven off when not in use and cool oven down below 120°F. If you cover your pans with aluminum foil be sure to crimp it tightly around the edges to prevent the foil from blowing off. Any foreign objects, i.e. food, foil, et., which become lodged in the fan must be removed as soon as the oven is cool.

The motor on your range convection oven is maintenance free since it is constructed with self-lubricating sealed ball bearings. It is designed to provide durable service when treated with ordinary care. We have a few suggestions to follow on the care of your motor.





- A. When the motor is operating, it cools itself internally by air entering the rear of the motor case, provided proper clearance has been allowed.
- B. Since the blower wheel is in the oven cavity it is at the same temperature as the oven. If the motor is stopped while the oven is hot, the heat from the blower wheel is conducted down the shaft and into the armature of the motor. This action could shorten motor life.
- C. We recommend, at the end of the bake or roasting period, when the oven will be idle for any period of time or before shutting down completely, that the doors be left open, and by use of the cool-down position on the fan switch, the fan continues to run for at least 20 minutes. The "FAN" should never be turned "OFF" when the oven is "HOT".

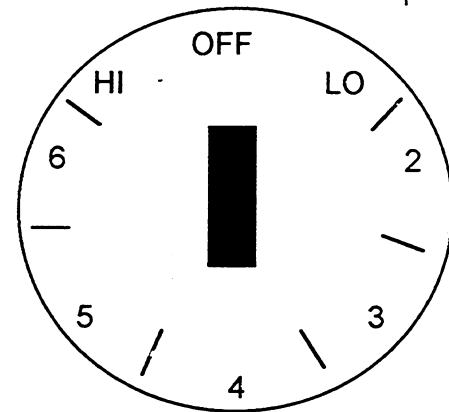
PROBLEM/SOLUTION - RESTAURANT RANGE CONVECTION OVEN

- If cakes are dark on the sides and not done in the center _____ Lower oven temperature
- If cake edges are too brown _____ Reduce number of pans or lower temperature.
- If cakes have light outer color _____ Raise temperature.
- If cake settles slightly in the center _____ Bake longer or raise oven temperature slightly. Do not open doors too often for long periods.
- If cake ripples _____ Overloading pans or batter is too thin.
- If cakes are too coarse _____ Lower oven temperature.
- If pies have uneven color _____ Reduce number of pies per rack or eliminate use of bake pans.
- If cupcakes crack on top _____ Lower oven temperature.
- If meats are browned and not done in the center _____ Lower oven temperature and roast longer.
- If meats are well done and not browned _____ Raise temperature. Limit amount of moisture.
- If meats develop hard crust _____ Reduce temperature or place pan of water in oven.

Cooking Top - Open Type Burners

It should be pointed out that these are NOT designed or intended for use in heavy (stock pot) duty service. **Use of oversized stock pots will severely damage surface elements.** **CAUTION: DO NOT DRAG OR SLIDE COOKING UTENSILS ON INCOLOY SHEATH ELEMENT!** It is recommended that only utensils of 8" to 10" diameter (with a capacity no greater than 5 U.S. gallon), be used on the large size surface heating elements and only cooking utensils of 6" to 7" diameter (with a capacity no greater than 2½ U.S. gallon), be used on the small size surface heating elements.

6 1/2", 1.25 kW. and 8 1/2", 2.0 kW. surface heating units are each independently operated by an infinite switch. Numbers on switch knobs provide the following heats:



HI to 5 - High Heat
5 to 3 - Medium Heat
3 to Low - Low Heat

Settings on switches between these numbers will give intermediate heats. Surface heating units should not be left on high heat if not covered by a cooking utensil. Turn switch to number 4 position or lower when units are idling. Failure to do this will shorten the life of the surface heating elements. **NEVER USE LARGE STOCK POTS ON SURFACE HEATING ELEMENTS!**

12" x 20 1/2" Hot Tops (Where Applicable)

The 4.1 kW. hot top section replaces two tubular type burners and is controlled by two infinite switches which are similar to those used on open top burners. One switch controls the temperature of the rear half of the hot top. The other switch controls the temperature of the front half of the same plate. Hot tops should be used for larger pots or as warming plates. Pots may be moved easily and smoothly. See Griddle/Hot Top Seasoning Instruction before using hot tops. **DO NOT USE HOT TOP PLATE FOR FRYING APPLICATIONS.**

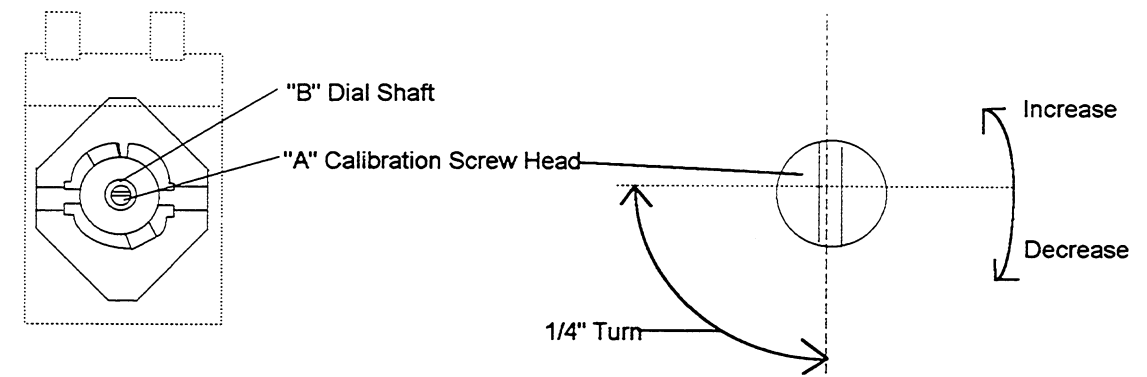
THERMOSTAT OPERATION (OVEN AND GRIDDLE)

It is normal for a hydraulic thermostat cycling with a temperature swing of 45° to 50°. When checking calibration first; allow the thermostat to cycle a minimum of four (4) times, second; place your temperature sensor in the geometric center of the empty oven. When the thermostat cycles off write down that temperature, wait until the temperature cycles on and write that temperature down. Average the two readings, that average should be +20° of the set point temperature.

Example: Thermostat set point at 300°, first cycle Off at 325°. Cycle back ON at 291°. The average of 325° and 291° is 308°. This thermostat is with the +20° tolerance.

If the thermostat is cycling beyond the 20° tolerance and the appliance is under warranty **do not re calibrate the thermostat**, replace it under warranty. If the unit is out of warranty advise the user and allow them to decide if they want it re-calibrated or replaced.

To re calibrate: remove the dial from the thermostat. Turn calibration screw "A" clockwise to decrease and counter clockwise to increase temperature. 1/4 turn equals 25° on the oven thermostat and 30° on the griddle thermostat. After calibration is made allow the thermostat to cycle four times and re check oven temperature to determine if calibration has been corrected.



OVEN INTERIOR (Porcelain Enamel)

1. Before cleaning oven interior, remove all oven racks and guides (if "RC" base). Oven racks and guides can be cleaned with a mild soap and warm water or run through dish washer.
2. The porcelain interior can be cleaned with oven cleaners such as "Easy-Off", or "Dow Oven Cleaner". Follow product manufacture's instructions for proper use. **Caution:** Do not get any oven cleaner on any painted surface, the oven cleaner will remove the paint!

CLEANING AND CARE OF TOP SURFACE HEATING BURNERS

Surface units may be raised to permit removal of spillover bowls under the surface burners. Spillover bowls may be cleaned, wiped dry and replaced. Drip trays under the front control panel may also be removed, washed, rinsed, wiped dry and replaced. Cooking top may be wiped with a damp cloth using a mild deterging and wary water. You may also follow previous instructions for "Cleaning Stainless Steel Exterior".

NOTE: RUST can form on raw steel and cast iron parts. Be sure parts are dries thoroughly after cleaning. In warm, moist enviroments, raw parts may require protection. Wipe down with light coating of oil, rust inhibitor, or polish as applicable.

Steel Griddles

The 24" x 20 1/2", 6.7 kW. griddle section replaces four tubular type top burners and is thermostatically controlled 100° to 450°. Splash guards are provided on sides and back. Grease trough at front of griddle carries excess grease to the grease drawer mounted below control panel.

The 36" x 20 1/2", 10.05 kW. griddle section replaces six tubular type top burners and is thermostatically controlled 100° to 450°. Splash guards are provided on sides and back. Grease trough at front of griddle carries excess grease to the grease drawer mounted below control panel.

Griddle tops are designed to have food cooked directly on the surface, for example, hamburgers, eggs, pancakes, hash browns. Do not put pots or pans on the griddle surface. This will scratch or nick the surface and result in improper cooking or sticking of product. Never salt food over a griddle since this builds up a gummy residue making it difficult to clean.

Avoid hitting the surface with the edge of a spatula since this will cause nicks. Most frequent used temperatures are 325° to 350° F.

Check the grease drawer to drain frequently during heavy use to prevent overflowing. Over a period of time, a slight discoloration of the griddle top will occur. This will not effect the cooking performances. For best results, keep the griddle surface clean and shiny.

Griddle Seasoning

- A. Remove all factory applied protective material by washing with hot water, mild detergent or soap solution. Rinse clean and dry thoroughly.
- B. Apply a thin coat of cooking oil to the griddle surface, about one ounce per square foot of griddle surface. Spread over the entire griddle surface with a cloth to create a thin film. Wipe off any excess oil with a cloth.
- C. Turn on all thermostats, set a lowest possible setting (100°). Some discoloration will occur when heat is applied to steel.
- D. Heat the griddle slowly for 15 to 20 minutes. Then wipe away oil. Repeat the procedure 2 to 3 times until the griddle has a slick, mirror like finish. Do this until you have reached the desired cooking temperature.

IMPORTANT: Do not attain 450° F during "break-in" period.

NOTE: Steel griddle surface will tone (blue discoloration) from heat. This toning will not diminish function or operation and is not a defect.

The griddle will not require reseasoning if it is used properly. If the griddle is over heated and product begins to stick to the surface it may be necessary to repeat the seasoning process again. If the griddle is cleaned with soap and water it will be necessary to reseason the griddle surface again.

Griddle Cleaning

To produce evenly cooked, perfectly browned griddle products, keep griddle free from carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to food product. This results in uneven browning and loss of cooking efficiency, and worst of all, carbonized grease tends to cling to the griddle foods, giving them a highly unsatisfactory and unappetizing appearance. To keep the griddle clean and operating at peak performance, follow these simple instructions:

- A. **AFTER EACH USE** clean griddle thoroughly with a grill scraper or spatula. Wipe off any excess debris left from cooking process.
- B. **ONCE A DAY** clean griddle surface with a grill brick and grill pad. Remove grease container and clean thoroughly, in same manor as any ordinary cooking utensil.
- C. **ONCE A WEEK** clean griddle surface thoroughly. If necessary, use a grill stone or grill pad over the griddle surface. Rub with grain of the metal while still warm. A detergent may be used on the plate surface to help clean it, but care must be taken to be sure it is thoroughly removed. After removal of detergent, the surface of the plate should be covered with a thin film of oil to prevent rusting. To remove discolorations, use a non-abrasive cleaner. Before re-using the griddle **must** be reseasoned. Keep griddle drain tube to grease container clear at all times on those models without side grease container.

CAUTION: This griddle plate is steel, but the surface is relatively soft and can be scored or dented by careless use of spatula. Be careful not to dent, scratch, or gouge the plate surface. This will cause food to stick in those areas. Also, note, since this is a steel griddle if a light coating of oil is not always present rust will develop on unexposed areas.

MAINTENANCE

We suggest maintenance and repairs to be performed by an GARLAND AUTHORIZED SERVICE AGENT. The listing provided with your range is titled "Maintenance and Repair Centers."

PAINTED FINISHES

Establish a regular cleaning schedule. Any spills should be wiped off immediately.

The oven should be permitted to cool down before cleaning exterior surfaces.

Wipe exposed, cleanable surface when cool with a mild detergent and hot water. Stubborn residue spots may be removed with a light weight non metallic scouring pad. Dry thoroughly with a clean cloth.

STAINLESS STEEL

For routine cleaning just wash with a hot water and detergent solution.

Stainless steel should be cleaned using a mild detergent, a soft cloth and hot water. If necessary to use a nonmetallic scouring pad, always rub in the direction of the grain in the metal to prevent scratching. Use a water based stainless cleaner (Drackett Twinkle), if you want a high shine. Wash just a small area at a time or the water will evaporate leaving the chemicals behind causing streaking.

Rinse the washed area with a clean sponge dipped in a sanitizing solution and wipe dry with a soft clean cloth before it can dry.

Use a paste (of water and a mild scouring powder) if you have to, but never rub against the grain. All stainless steel has been polished in one direction. Rub with the polish lines to preserve the original finish. Then thoroughly rinse as before.

To prevent fingerprints there are several stainless steel polishes on the market that leave and oily or waxy film. Do not use on surfaces that will be in contact with food.

Stainless steel may discolor if overheated. These stains can usually be removed by vigorous rubbing with a scouring powder paste.

Use only stainless steel, wood or plastic tools if necessary to scrape off heavy deposits of grease and oil. Do not use ordinary steel scrapers or knives as particles of the iron may become imbedded and rust. **STEEL WOOL SHOULD NEVER BE USED.**

Either a typical bleach solution or hot water can be used to sanitize stainless steel with out harm.