

Temporary Closure Procedure- Rational Combi Ovens

As the country prepares for the challenges of the coming weeks and months ahead, we're aware that you may need to switch off your combination oven while businesses and workplaces are temporarily closed.

In order to protect your oven, prevent any bacterial growth and mitigate any potential problems after it has been left standing for some time, Galgorm Group recommends the following precautionary steps:

Prior to Closure

1. Isolate water supply to appliance.
2. Use hand shower until water stops.
3. Drain down steam tank (video attached).
4. Power off unit and leave door partially open.
5. Isolate mains water supply.

When returning back to work

1. Reconnect and turn on electric and water supplies
2. Use hand shower to rinse water supply.
3. Run unit in steam function for 30 minutes.
4. Run short cleanjet cycle.

During these unprecedented times, our number one priority is the welfare and safety of our employees, customers and the communities we work within. Galgorm Group continue to work as an essential service during these times supporting our customers in the NHS, Education Authority, private healthcare facilities and retail sectors. Should you have any queries regarding these procedures please email sales@galgormgroup.com where we will endeavor to respond to your query ASAP.

