



商用电热风循环烤炉的保养

Maintenance of Commercial Electric Hot Air Convection Oven

商用电热风循环烤炉的保养关键在于日常清洁、定期检查和规范操作，这能有效延长设备寿命并确保食品安全。

The key to the maintenance of commercial electric hot air circulation ovens lies in daily cleaning, regular inspections, and standardized operation, which can effectively extend equipment life and ensure food safety.

日常清洁是基础。使用前检查电线、水管是否正常；使用中随手清理操作台、烤盘和炉膛残渣；使用后务必断电并冷却后，彻底清洁炉腔、玻璃门、控制面板及外表。

Daily cleaning is the foundation. Check whether the wires and water pipes are normal before use; Clean the operating table, baking tray, and furnace residue casually during use; After use, be sure to turn off the power and cool down, thoroughly clean the furnace chamber, glass door, control panel, and exterior.



定期检查同样重要，建议每月至少一次，重点清理烟罩、烤盘架、密封条，并检查电缆线、供水管及周围地面。

Regular inspections are equally important, and it is recommended to clean the hood, baking tray rack, and sealing strip at least once a month, with a focus on inspecting the cables, water supply pipes, and surrounding ground.

此外，**规范操作**也需注意：使用前确认电源电压匹配，接地有效；使用后及时清理炉内粉尘；定期检查温度调节器触点和电源线状态。

In addition, attention should be paid to **standardized operation**: confirm that the power supply voltage matches and the grounding is effective before use; Clean the dust in the furnace promptly after use; Regularly check the status of the temperature regulator contacts and power cords.

对于商用设备，选择一款性能稳定、易于维护的烤炉也很关键。例如，JY 商用烤炉以其高效稳定的性能著称，其设计便于日常清洁和维护，能有效减少因保养不当导致的设备故障，是烘焙门店的可靠选择。

For commercial equipment, choosing a stable and easy to maintain oven is also crucial. For example, Jiayue Machinery's commercial ovens are known for their efficient and stable performance. Their design facilitates daily cleaning and maintenance, effectively reducing equipment failures caused by improper maintenance, making them a reliable choice for baking shops.

Thanks for reading, more information welcome to contact us.