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## Spigot Maintenance



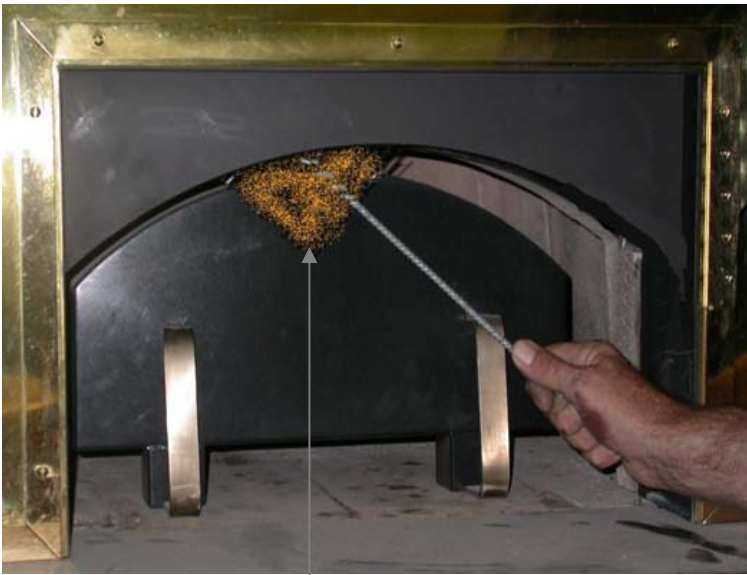
**IMPORTANT:** *Be sure to follow the Maintenance instructions as outlined in the Installation and Operation Manual.*

### Daily Checks

1. Cleanliness: No debris or rubbish left around, under or in the oven area.
2. Draft at the spigot above the mouth should be noticed when the exhaust fan is operating. For simple airflow measurement advice refer to **Manual Venting Adjustments** in the Installation and Operation Manual or from the Pre-Fire Checklist document on the Doughpro website. [www.doughpro.com](http://www.doughpro.com)
3. For ovens with a **Char Grill**, the grill, spigot and surrounding area should be cleaned of grease build up daily (*See below*). More regular cleaning of the flue and oven spigot area may be required depending on the amount of grease produced.

### Weekly Checks

1. The Spigot area of the oven, above the mouth or door of the oven, Should be cleaned of build-up at least once per week (*7 days*).



Spigot Cleaning Brush



Be sure to clean the spigot thoroughly, all the way to the top of the spigot adapter.

**DOUGHPRO**®

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