

Combi Oven Training Checklist

Trainee Name: _____

Job Title: _____

Training Site: _____

Oven Introduction:

- ☐ Turning the oven on/off
- ☐ Door handle function
- ☐ Trolley assembly/use
- ☐ USB location
- ☐ Digital display location
- ☐ Probe location

Digital Display:

- ☐ Sleep function
- ☐ Set function
- ☐ Program function
- ☐ Roto Clean
- ☐ Stats button overview

Cooking Programs:

- ☐ Combi oven recipes
- ☐ Selecting recipe program
- ☐ Stopping a program
- ☐ Preheat step (don't skip)
- ☐ Add additional cooking time
- ☐ Repeating the cooking program
- ☐ Probe calibration and use

Oven Cleaning Program:

- ☐ Roto clean function
- ☐ Cleaning cycles
- ☐ Chemical loading
- ☐ Troubleshooting.

DDC Stats:

- ☐ Water/ Gas Consumption
- ☐ Chemical consumption
- ☐ Monitoring cooking

Maintaining your oven:

- ☐ Clean exterior with soap and warm water.
- ☐ Cleaning the dual pane glass.
- ☐ Cleaning debris from the drain
- ☐ Clean the oven gasket
- ☐ Removing hard water stains with vinegar

Safety:

- ☐ Steam function/ door
- ☐ Glass bump hazard
- ☐ Burn risk with Trolley
- ☐ Chemical SDS sheets

Cooking Subgroups:

- ☐ Cook breakfast item
- ☐ Cook lunch items
- ☐ Cook supper items

Other:

- ☐ User Manual
- ☐ Navigate to FSD website for additional resources

Training Manager/Food Services Training Specialist Comments (*provide constructive feedback*):

Trainee (Print Name)	Employee Number	
Trainee’s Signature	Date	
Training Manager (Print Name)	Job Title	Training Site
Training Manager’s Signature	Date	