WATT A CLEAN

CLIENT SERVICE CHECKLIST

Detailed oven cleaning service — professional degreasing and presentation

Service: Oven Cleaning	**Client:** _____
Property: _____	**Date:** _____

OVEN INTERIOR

- ■ Remove loose debris and food residue
- ■ Clean oven cavity and removable internal surfaces
- ■ Degrease suitable internal surfaces
- ■ Clean oven door glass where accessible
- ■ Clean oven door and surrounding frame
- ■ Clean oven base and corners where safely accessible
- ■ Clean oven racks and trays
- ■ Clean side rails/racks where removable and safe
- ■ Reassemble removable components

HOB & SURROUNDING AREA

- ■ Clean hob surface
- ■ Degrease suitable areas around burners/zones
- ■ Clean control knobs where removable/suitable
- ■ Wipe surrounding work surface
- ■ Clean accessible splashback immediately around hob

EXTERIOR & FINISH

- ■ Wipe oven exterior
- ■ Clean handles and controls
- ■ Polish suitable stainless-steel surfaces without streaking
- ■ Remove remaining accessible grease/residue
- ■ Final visual inspection completed
- ■ Area around oven left clean and dry

Service note: This checklist describes the standard scope for the service selected. Tasks may vary according to property layout, condition, access and the specific service booked. Specialist cleaning, excessive build-up, hazardous contamination, inaccessible areas and additional requests are not automatically included and may require additional time or a separate service. Cleaning products and methods are selected according to the surface/material and manufacturer guidance.