

GRILL CLEANING



Supplies needed:

- KAY® Grill Cleaning Pad Holder
- KAY® Grill Cleaning Pad
- KAY® Double-Sided Grill Brush
- KAY® QSR Heat-Activated Grill & Toaster Cleaner (HAGTC)
- Heat-Resistant Gloves (14 inches length)


- Clean, Sanitizer-Soaked Grill Cloths
- Release Sheet Storage Tray
- Squeegee
- Sundae Spoon
- Soy Adhesion Flakes

Before cleaning:

For Infinite Gap (Taylor® and Garland®) grills, do not turn off the grill. Place the grill in "CLEAN MODE". For all other Taylor grills, turn off the heat and leave the fan turned on. Best practice tip - When using your clean grill cloth, fold four times and use all sides of the cloth prior to discarding in the soiled towel bucket.

CAUTION: Do not remove grill filters. Cleaning without the filters can cause severe burns or a fire.

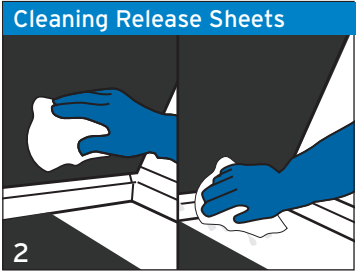
Prepare for Cleaning



- Put on heat-resistant gloves.
- Remove and empty grease trough; then, rinse and replace.
- Gather grill cleaning tools and product materials for cleaning while grill is cooling down.

NOTE: For proper application, two bottles of grill cleaner will always be used. One with the dosing cup and one with the sprayer.

Cleaning Release Sheets




- Wipe the upper and lower grill, prior to removing any release sheets, with a clean sanitizer-soaked grill cloth.

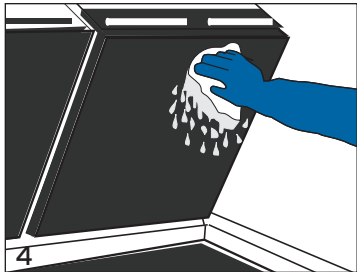
NOTE: For ease of use: The spray bottle will be used on the upper platen and the second bottle with the dosing cup will be used for the lower platen.

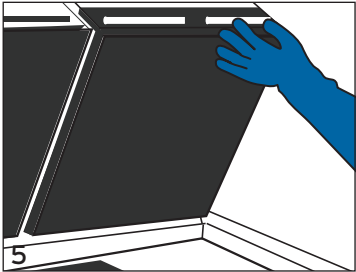
- Spray a clean sanitizer-soaked grill cloth with one spray of grill cleaner.
- Wipe to clean the upper release sheets - including the sides.
- Repeat the cleaning for the lower release sheets.

Cleaning the Grill Surfaces



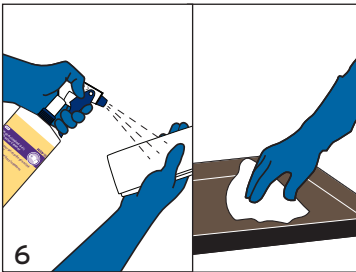
- Rinse the upper and lower release sheets with a separate sanitizer-soaked grill cloth. Wipe until the grill cleaner residue has been fully removed.





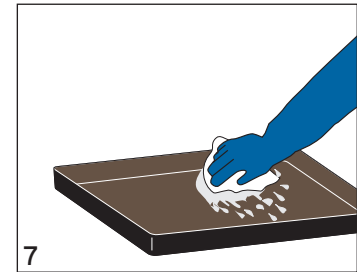
- Remove all clips, bars, and all removable parts to wash, rinse, and sanitize at the 3-compartment sink.

NOTE: Release sheets are cleaned at the grill only.

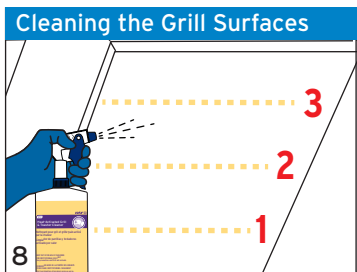


- Place all release sheets, clean side down, flat on the release sheet storage tray.
- Spray a clean, sanitizer-soaked grill cloth once with grill cleaner. Wipe the soiled side of the release sheet until clean.

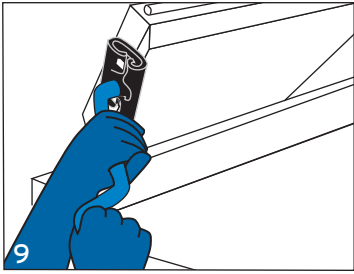
CAUTION: DO NOT fold or crease release sheets. DO NOT clean in the 3-compartment sink.



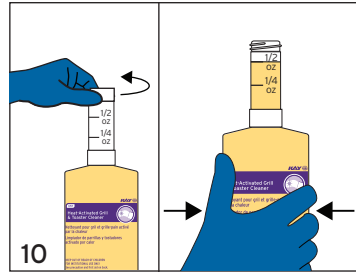
- Rinse with a separate, clean sanitizer-soaked grill cloth to rinse off remaining grill cleaner.
- Repeat steps 6-7 for all release sheets.



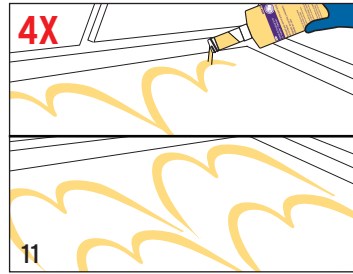
- Spray the upper platens with grill cleaner starting with the sides and back.
- If you have three upper platens, lower the middle platen first to easily access the adjoining sides of the left and right platens.
- After spraying the sides, spray the surface of each upper platen three times to cover (bottom, middle, top).



- After spraying the upper platens, spread the grill cleaner around the upper platens with the grill cleaning tool and pad to distribute the cleaner and ensure full coverage.

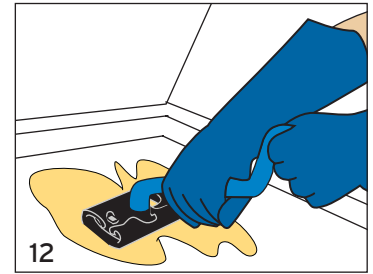


- Remove the cap.
- Squeeze the dosing bottle to fill the dosing cup as marked 1/2 oz.

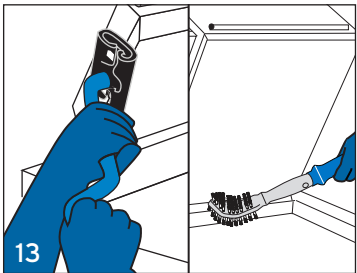


- Beginning on the left side of the grill, pour the dosed 1/2 oz of grill cleaner from left to center in the shape of an arch pattern ("M").
- Refill the dosing cup and repeat from center to right side of the grill to cover the top region of the grill.
- Repeat both steps to cover the bottom region of the grill (shown above in picture).

IMPORTANT: Cover product on the entire lower surface of the grill using 4 doses in total.



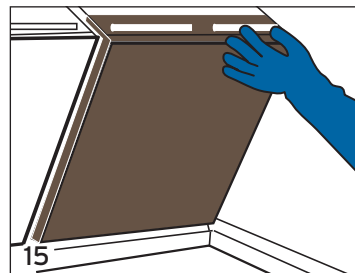
- Spread the grill cleaner thoroughly on the lower surface to ensure full coverage.



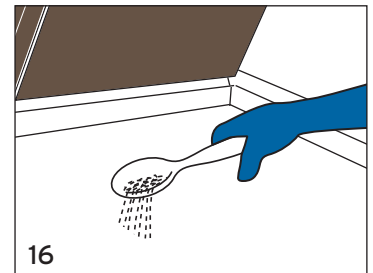
- Scrub the upper and lower platen with the grill cleaning tool and pad.
 - If needed, scrub the upper platen with the Kay Double-Sided Grill Brush.
- NOTE:** Failure to thoroughly clean sides of the platens will eventually lead to damage.



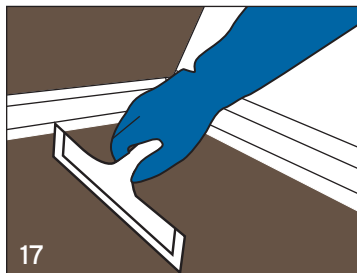
- Rinse upper and lower platens with a clean sanitizer-soaked grill cloth.
- Clean surrounding areas such as the hood, bull nose and backsplash.
- Remember to use a clean side of the cloth with each wiping.
- Discard all soiled towels used to clean the grill into the soiled towel bucket.



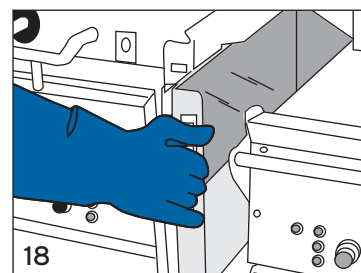
- Reinstall upper release sheets prior to using.
- NOTE:** To prolong sheet life, install upper release sheets on the opposite side than what was previously used for cooking. Reinstall black on odd days; grey or brown on even days.



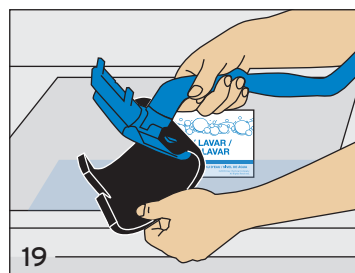
- If using lower release sheets, turn grill ON. Using a sundae spoon, sprinkle Soy Adhesion Flakes on the bottom grill surface and spread on the cooking zone with a clean squeegee; then, install the lower release sheets.
- If lower release sheets are NOT to be used, skip to step number 18.



- Squeegee air bubbles and wrinkles out of each release sheet.
- Turn grill OFF if restaurant is closing; otherwise, return it to the appropriate setting for cooking.



- Remove and empty grease trough; then, rinse and replace.

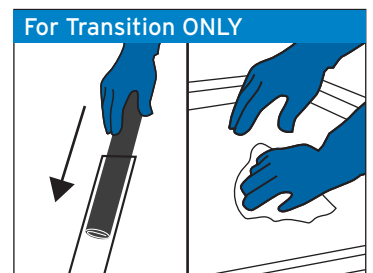


- Once Grill Pad has cooled, remove; then, wash and rinse thoroughly at the 3-compartment sink. Flip Grill Pad over and replace on tool for the next grill cleaning.
- Wash, rinse and sanitize all utensils and tools used to clean grill at the 3-compartment sink.

NOTE: To prolong sheet life, rotate the cooking side of the release sheets every other day.
BLACK on odd days.
GREY or **BROWN** on even days.

ODD
DAYS

EVEN
DAYS



This step is required if cooking breakfast meat on iron grill:

- While the lower release sheet is on the grill, wipe the excess grease off with a clean, sanitizer-soaked grill cloth.
- Place the rinsed side of the release sheet onto the storage tray.
- Spray a clean, sanitizer-soaked grill cloth once with grill cleaner. Wipe the soiled side of the release sheet until clean.
- Rinse with a separate, clean sanitizer-soaked grill cloth to rinse off remaining grill cleaner.
- Repeat for the other side of the release sheet.
- Roll the release sheet up and place into the storage tube.