



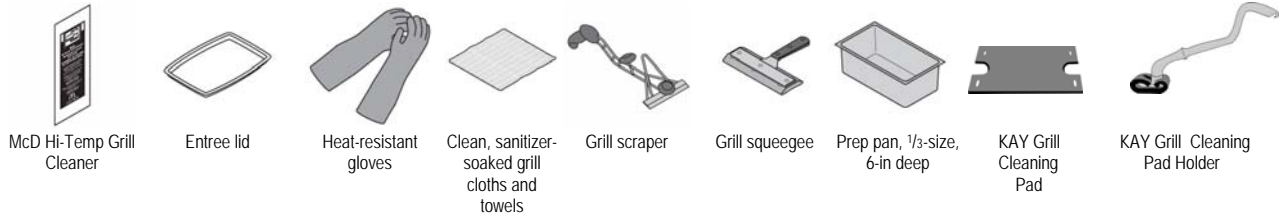


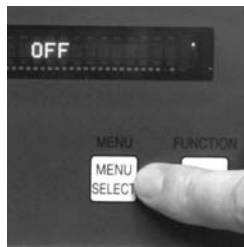
Why	To maintain food quality standards	
Time required	35 minutes to prepare	90 minutes to complete, per grill
Time of day	During low-volume periods	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Hot Liquids/Steam  Hot Surfaces  Sharp Objects/Surfaces	

Tools and Supplies



Procedure

- 1 Set grill control to clean settings.**
 Press the “MENU” button on the grill to be cleaned until “CLEAN MODE” is displayed. When the grill reaches the proper cleaning temperature, the display will read “READY TO CLEAN” and an audible alarm will sound. Press the “MENU” button until “OFF” is displayed.



For Models C832, C835, C836, C838, C842, C844 & C845:
 Press the PROGRAM key until the “CLEANING” message is displayed. Press the OK key. When the cook surfaces reach the proper temperature, an alarm will sound and the message “READY TO CLEAN” will display. Press the PROGRAM key to cancel the alarm. Press the PROGRAM key again and the message “OFF” will be displayed.

- ★ Tip**
 Clean grills one at a time so you can continue cooking on one grill while you are cleaning the other. Let the first grill return to proper cooking temperatures before you begin to clean the second grill.

- 2 Put on heat-resistant gloves.**

NOTE: For grill markets NOT using lower release sheets, proceed to Step 3 on page 5.



For grill markets using lower release sheets, perform the following steps:

- 3 Empty grease cans.**
 Remove and empty the grease cans. Put them back into position.



- ★ Tip**
 Follow your restaurant's policy if you are emptying grease cans after dark.



continued ▶

Clean grill (continued)

- 4 Wipe down release sheets. Wipe down the exposed surface of the upper and lower release material sheets with clean, sanitizer-soaked grill cloths.

 Hot Surfaces
 Chemicals
 Sanitizing solution



- 5 Prepare grill cleaner. Open 1 packet of McD Hi-Temp Grill Cleaner. Empty the contents into an entree base or a stainless steel pan.

 Chemicals
 McD Hi-Temp Grill Cleaner




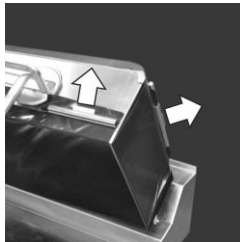
- 6 Clean the release sheets. Dip a clean, sanitizer-soaked grill cloth into the grill cleaner. Clean the exposed surfaces of the upper and lower release material sheets.

 Chemicals
 McD Hi-Temp Grill Cleaner

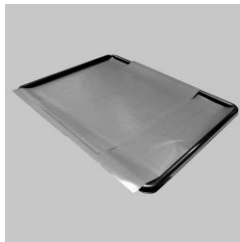


- 7 Remove locking clips, bars, and release sheets. Remove the release material sheet locking clips, bars, and upper and lower release sheets. Wash and rinse the clips and bars in the 3-compartment sink. If necessary, soak them in a hot solution of SolidSense APSC to remove carbon accumulation.


 Chemicals
 SolidSense APSC



Place release material sheets on the sheet storage tray until further cleaning is performed. DO NOT clean the sheets in the 3-compartment sink.



- 8 Attach grill cleaning pad to holder. Firmly attach the cleaning pad to the Kay Grill Cleaning Pad Holder.

 Equipment Alert
Do not scrub while applying grill cleaner.



- 9 Apply cleaner to lower grill surface. Dip pad into the McD Hi-Temp Grill Cleaner. Apply a light coat of cleaner to lower grill surface, using front to back strokes.



- 10 Apply cleaner to front side of upper platens. Apply McD Hi-Temp Grill Cleaner to the front side of the platens, starting from the right platen to the left platen.



- 11 Apply cleaner to platen surfaces. Apply the grill cleaner to the platen surfaces, starting from the right platen to the left platen.



- 12 Apply cleaner to back side of platens. Apply grill cleaner to the back side of platens, starting from the right platen to the left platen.



- 13 Apply cleaner to outer edges of platens. Apply grill cleaner to the outer edges of the right and left platens.



continued ►

Clean grill (continued)

- 14 Apply cleaner to inner edges of platens.**
Press the **STANDBY** button twice to lower the right platen. Apply grill cleaner to the inner edges of the right and left platens.
(Note: For 3 platen grills, lower the center platen. Apply cleaner to both sides of the center platen and to the inner edges of the right and left platens. Raise the center platen.)



- 15 Scrub front side of platens.**
Using the Kay Grill Cleaning Pad Holder, scrub the front side of the platens from the right platen to the left platen. For stubborn soils, apply additional grill cleaner and lightly scrub.



- 16 Scrub upper platens.**
Scrub the upper platen surfaces, starting from the right platen to the left platen.



★ Tip

The grill cleaner liquefies soils, making them easy to remove. Hard scrubbing is not necessary.

⚠ Equipment Alert

Do not rinse the platen at this time.

- 17 Scrub back side of platens.**
Scrub the back side of the platens, starting from the right platen to the left platen.



- 18 Scrub edges of platens.**
Scrub the outer edges of the right and left platens.
(Note: For 3 platen grills, press the **STANDBY** button twice to lower the center platen. Scrub both sides of the center platen and the inner edges of the right and left platens. Press the **RAISE** button to raise the center platen.)



- 19 Rinse platen surfaces.**
Rinse the front, side, and back of the platen surfaces with a clean, sanitizer-soaked grill cloth, starting from the right platen to the left platen.



- 20 Rinse inner edges of platens.**
Press the **STANDBY** button twice to lower the right platen. Rinse the inner edges of the right and left platens with a clean, sanitizer-soaked grill cloth. Press the **RAISE** button to raise the right platen.
(Note: For 3 platen grills, lower the center platen. Rinse both sides of the center platen and the inner edges of the right and left platens. Raise the center platen.)



- 21 Rinse lower grill surface.**
Rinse the lower surface and surrounding areas, including the backsplash, bullnose, and hood with a clean, sanitizer-soaked grill cloth.



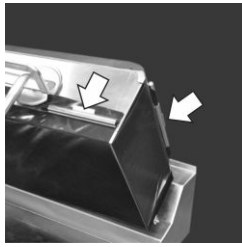
- 22 Clean release sheets.**
One at a time, place the release sheets on the lower grill surface. Wipe both sides of each sheet with a clean, sanitizer-soaked grill cloth.



continued ►

Clean grill (continued)

- 23 Reinstall upper release sheets. Reinstall the release material sheets on the opposite side than previously used. Secure the sheets with the locking clips and bars.



- 24 Clean the lower grill surface. Wipe the lower surface with a clean, sanitizer-soaked grill cloth. Repeat until surface is clean.



- 25 Empty, clean, and reinstall grease cans. Remove and empty the grease cans. Take the grease cans to the 3 compartment sink. Wash, rinse, and re-install.



- 26 Press the ON key. Press the ON key for 3-5 seconds to heat the grill.



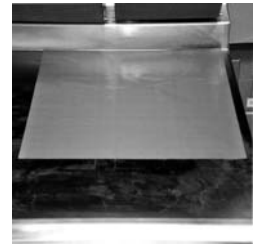
- 27 Sprinkle soy adhesion flakes on lower grill surface. Place 2 level spoonfuls of soy adhesion flakes over warm grill surface. Allow flakes to melt.



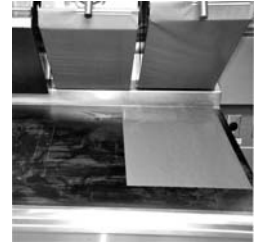
- 28 Spread flakes on lower grill surface. Using a clean squeegee, spread the flakes on the lower grill surface.



- 29 Install lower release sheets. For 2 platen grills, install with longest side of sheet facing back of grill.



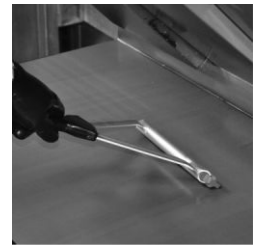
For 3 platen grills, install with shortest side of sheet facing back of grill.



IMPORTANT: The middle release sheet must be installed last. First install the sheets on each side and then install the middle sheet.

Release sheets will overlap about 1" (25 mm) in the middle.

- 30 Squeegee air bubbles and wrinkles from release sheets. Gently squeegee air bubbles and wrinkles out of release sheets.



Repeat the last 2 steps for the remaining lower release sheet(s).

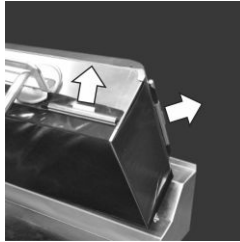
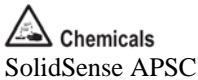
Clean grill (continued)

For grill markets NOT using lower release sheets, perform the following steps:

- 3 Clean surface of release material sheets.
Wipe down the exposed surface of the release material sheets with a clean, sanitizer-soaked grill cloth.



- 4 Clean locking clips and bars. Remove the release material sheet locking clips, the bars, and the upper release sheets. Wash and rinse the clips and bars in the 3-compartment sink. If necessary, soak them in a hot solution of SolidSense APSC to remove carbon accumulation.



- 5 Place release material sheets on clean, flat surface. Set the release material sheets aside on a clean, flat surface until further cleaning is performed.



- 6 Scrape lower grill surface. Scrape only the lower grill surface with the grill scraper.



- 7 Squeegee residue into grease cans. Squeegee residue into the grease cans with the grill squeegee.



- 8 Empty and reinstall grease cans. Remove and empty the grease cans. Put them back into position.

Tip
Follow your restaurant's policy if you are emptying grease cans after dark.



- 9 Prepare grill cleaner and pad. Open 1 packet of McD Hi-Temp Grill Cleaner. Empty the contents into an entree base or a stainless steel pan. Firmly attach the cleaning pad to the Kay Grill Cleaning Pad Holder.

Chemicals
Mcd Hi-Temp Grill Cleaner



- 10 Apply cleaner to front side of upper platens. Dip the Kay Grill Cleaning Pad Holder into the grill cleaner. Apply McD Hi-Temp Grill Cleaner to the front side of the platens, starting from the right platen to the left platen.

Equipment Alert
Do not scrub platens while applying grill cleaner.



- 11 Apply cleaner to platen surfaces. Apply the grill cleaner to the platen surfaces, starting from the right platen to the left platen.



- 12 Apply cleaner to back side of platens. Apply grill cleaner to the back side of platens, starting from the right platen to the left platen.



continued ►

Clean grill (continued)

- 13** Apply cleaner to outer edges of platens.
Apply grill cleaner to the outer edges of the right and left platens.



- 14** Apply cleaner to inner edges of platens.
Press the STANDBY button twice to lower the right platen. Apply grill cleaner to the inner edges of the right and left platens.
(**Note:** For 3 platen grills, lower the center platen. Apply cleaner to both sides of the center platen and to the inner edges of the right and left platens. Raise the center platen.)



- 15** Scrub front side of platens.
Using the Kay Grill Cleaning Pad Holder, scrub the front side of the platens from the right platen to the left platen. For stubborn soils, apply additional grill cleaner and lightly scrub.



- 16** Scrub upper platens.
Scrub the upper platen surfaces, starting from the right platen to the left platen.



Tip
The grill cleaner liquefies soils, making them easy to remove. Hard scrubbing is not necessary.



Equipment Alert
Do not rinse the platen at this time.

- 17** Scrub back side of platens.
Scrub the back side of the platens, starting from the right platen to the left platen.



- 18** Scrub edges of platens.
Scrub the outer edges of the right and left platens.
(**Note:** For 3 platen grills, press the STANDBY button twice to lower the center platen.)



Scrub both sides of the center platen and the inner edges of the right and left platens.
Press the RAISE button to raise the center platen.)

- 19** Rinse platen surfaces.
Rinse the front, side, and back of the platen surfaces with a clean, sanitizer-soaked grill cloth, starting from the right platen to the left platen.



- 20** Rinse inner edges of platens.
Press the STANDBY button twice to lower the right platen. Rinse the inner edges of the right and left platens with a clean, sanitizer-soaked grill cloth. Press the RAISE button to raise the right platen.
(**Note:** For 3 platen grills, lower the center platen.)



Rinse both sides of the center platen and the inner edges of the right and left platens.
Raise the center platen.)

- 21** Rinse back of platen.
Wipe the back of the upper grill platen with a clean, sanitizer-soaked grill cloth.



continued ►

Clean grill (continued)

- 22 Apply cleaner to grill surface. Pour the remaining McD HTGC onto the lower grill surface. Spread a light coating of grill cleaner over the entire lower grill surface from front to back, using even strokes.

Equipment Alert

Do not scrub the grill while applying the grill cleaner.



- 23 Lightly scrub grill surface. Use the grill cleaning pad holder to lightly scrub the lower grill surfaces until all soil has been liquefied by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub.

Equipment Alert

Do not rinse the grill at this time.



- 24 Rinse bottom grill surface. Pour a small amount of luke-warm water on a clean, sanitizer-soaked grill cloth while holding it over the bottom grill surface. Wipe the bottom grill surface until all residue is removed.



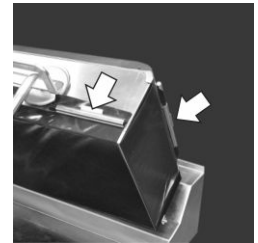
- 25 Clean release material sheets. Place the release material sheets flat on the lower grill surface. Gently clean both sides of the sheets with the Kay Grill Cleaning Pad Holder.



- 26 Rinse release material sheets. Rinse both sides of the release material sheets with a clean sanitizer-soaked grill cloth.



- 27 Reinstall release material sheets. Reinstall the release material sheets on the opposite side than previously used. Secure the sheets with the locking clips and bars.



- 28 Wipe lower grill surface. Wipe the lower grill surface with a clean, sanitizer-soaked grill cloth. Repeat until no visible soil remains.



- 29 Empty and clean grease cans. Remove and empty the grease cans. Take the grease cans to the 3 compartment sink. Wash, rinse, and re-install.



- 30 Wipe remaining grill surfaces. Wipe the remaining grill surfaces, including the lower grill surface, backsplash, bullnose, and hood with a clean, sanitizer-soaked grill cloth.



- 31 Apply oil to lower grill surface. Apply a thin layer of fryer cooking oil to the lower grill surface, only.