

Why To reduce the possibility of a fire in the grill stacks

Time required 5 minutes to prepare 20 minutes to complete

Time of day During low-volume periods For 24-hour restaurants: during low-volume periods

Hazard icons  Chemicals  Electricity  Hot Surfaces  Manual Handling  Moving Parts
 Sharp Objects/Surfaces

Tools and supplies



Flashlight

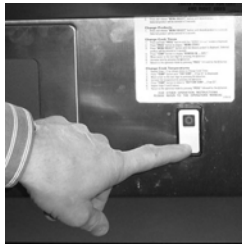


Safety goggles

Procedure

1 Have grill stacks cleaned.
Contact your factory-authorized service center to have the grill stacks cleaned.


2 Turn off power switches and gas.
Turn off all grill power switches. Shut off the natural gas supply and disconnect the gas hose from the grill.



3 Loosen and lower grill locks.
Loosen and lower the grill locks away from the travel of the wheels.

4 Pull grill away from firewall.
Holding the upper platens in the down position, pull the grill away from the firewall.



 **Equipment Alert**
Avoid running over the grill power cord with the grill.

5 Inspect back of grill.
The back of the grill should be clean and free of grease.



6 Inspect firewall.
The firewall should be clean and free of grease.



7 Inspect fire protection fusible link.
The fire protection fusible link should look clean and be in place.



continued ►

Inspect cleaned grill stacks (continued)

- 8** Inspect the inside of the hood. Put on safety goggles. Use a flashlight to check the inside of the hood. Make sure it is clean and free of grease.



- 9** Inspect grill stack. Look up into the stack. Make sure it is clean and free of grease.



- 10** Proceed to exhaust fan on roof. Remove your safety goggles. Go to your restaurant's roof, taking the flashlight with you. Locate the exhaust fan.

- 11** Turn off fan disconnect switch. Turn the fan disconnect switch to the "OFF" position.

- 12** Inspect exhaust fan and surrounding areas. Check the exhaust fan and the areas around the fan. They should be clean and free of grease.

- 13** Inspect upper section of grill stacks. Tilt the fan up. Using the flashlight, look into the upper section of the grill stacks. Make sure they are clean and free of grease.

- 14** Lower fan and turn on power switch. Place the fan in the down position. Turn the fan disconnect switch to the "ON" position.

- 15** Report areas needing additional cleaning. The stacks must be free of grease and loose debris. If you observed any areas that were not thoroughly clean, notify the service center.