

Why To reduce the possibility of a grill fire

Time required 10 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 Liquids/Steam
  Hot Surfaces
  Manual Handling

 Moving Parts
  Sharp Objects/Surfaces
  Slippery Floors

Tools and supplies



Brush, hi-lo deck



Mop



Bucket with Solid-Sense All Purpose Super Concentrate (APSC) solution



Bucket, clean and sanitized towels



Bucket, soiled towels



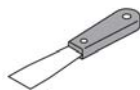
Bucket with Solid-Sense FloorCare A or B solution



Mop bucket



Mop wringer



Putty knife



Trash can liner



Clean, sanitizer-soaked towels and grill cloths



Clean, dry paper towels



KAY Grill Cleaning Pad



KAY Grill Cleaning Pad Holder

Procedure

- 1 Turn off grill and circuit breaker.
Turn off all grill power switches.
Turn off the circuit breaker to the grill.



Gas grills only:

Shut off the gas valve.
Disconnect gas hose from grill.

★ 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 Disconnect power cords.

Equipment Alert

Do not disconnect the power cord by pulling on the cord. Grasp the plug body and remove it from the outlet.



- 3 Inspect upper platen grommets and gaskets.

Inspect all grommets and gaskets on the upper platen to ensure they are in good condition and to help prevent grease build-up.



continued ►

Clean area behind grill and rear of grill (continued)

- 4 Remove and clean grill filters. Remove the grill filters from the exhaust hood. Take them to the three-compartment-sink and soak in a hot solution of SolidSense APSC.



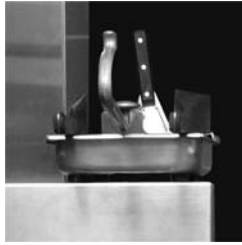
Chemicals
SolidSense APSC



- 5 Remove grill tool organizer. Remove the grill tool organizer from the grill hood area.



Hot Surfaces
The spatula and scraper holders may be hot.



- 6 Empty hood grease container. Remove the grease container located below the grill filters. Empty any grease in the container into the grease pan.



- 7 Clean grease pans. Remove the grease pans from the grill. Empty all grease in the grease pans into the oil removal cart. Take the grease pans to the 3-compartment sink and soak in a hot solution of SolidSense APSC.



- 8 Remove grill locks.

- 9 Lower upper platens. Lower the upper platens enough to clear the hood assembly.



- 10 Pull grill away from firewall.



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



- 11 Cover floor electrical outlets. Cover any floor electrical outlets in the grill area with a trash can liner. This prevents water or debris from getting into the outlet while you are cleaning.



Electricity
Water or debris in an outlet could result in a short circuit or an electrical shock.

- 12 Clean back of upper platen. Using a clean, sanitized towel and a hot solution of SolidSense APSC, wipe the back of the upper platen until it is clean. Dry the area with a towel.



continued ►



Equipment Alert
Do not damage the rear platen/arm gasket.

Clean area behind grill and rear of grill (continued)

- 13 Scrape area behind grill and rear of grill.**

Use a putty knife to scrape off all soft grease and hard carbon from the area behind the grill and the back of the grill.

Clean the following areas in this sequence: accessible parts of the stack, back of the hood, grease diverter, grill filter recess area, grease catch trough, grease container, firewall and side walls, and rear of the grill.



Equipment Alert

Do not damage the fire protection fusible link in the lower center area of the stack. If it is damaged, the automatic fire extinguishing system will be activated.

- 14 Clean up residue.**

Use a clean, sanitizer-soaked towel to wipe off all remaining residue from the area behind the grill and the rear of the grill. Remove any residue that has dropped to the floor.



- 15 Clean area behind grill and rear of grill.**

Use a nylon pot brush, hi-lo deck brush, and a hot solution of SolidSense APSC to clean the same areas listed in step 14 and the floor around the grill.



- 16 Wipe and dry all areas.**

Wipe the area behind the grill with clean, sanitizer-soaked towels. Wipe dry with clean, paper towels.



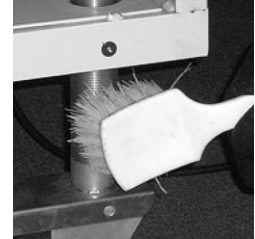
- 17 Ask manager to inspect.**

Ask a manager to inspect the cleaned areas and approve the cleaning. Conduct additional cleaning as needed.



- 18 Wash grill legs and wheels.**

Use a nylon pot brush and a hot solution of SolidSense APSC to scrub the grill legs and wheels. Wipe dry with clean, paper towels.



- 19 Mop floor area around grill.**

Use a mop and a hot solution of **SolidSense FloorCare** to clean the floor area around the grill.



- 20 Allow surfaces to dry.**

Allow all grill, wall, and floor surfaces to air dry.



- 21 Discard trash can liners.**

Remove and discard any trash can liners you placed over the electrical floor outlets.

Equipment Alert

Inspect the outlets to make sure they are dry and free of debris.

- 22 Reinstall grill filters.**

Reinstall cleaned grill filters in hood exhaust. Be sure filters are completely dry before reinstalling.



continued ►

Clean area behind grill and rear of grill (continued)

- 23 Reconnect power supply and turn on circuit breaker.



- 24 Roll grill back into position. Hold the upper platens down and roll the grill back into position against the firewall.



Equipment Alert

Move the grill power cord out of the way so you don't run over it as you move the grill into position.

- 25 Install grill locks. Install grill locks per store application.



- 26 Reinstall remaining grill parts.

