

Grills: Taylor 2 & 3 Platen Grills

Card No. GR047a

Perform Maintenance Check

Frequency

Weekly

Models

All Taylor 2 & 3 Platen Grills

Estimated Time to Complete

15 Minutes per Unit

Health & Safety Hazards



Hot Surfaces

Food Safety



Wash & dry hands **after** performing task



Ensure nuts, bolts & screws are tight



Inspect equipment. Do not use if damaged



Critical Control Point

Check for the Following

- 1 Electrical plug is in good condition, no loose screws and loose/damaged wires
- 2 Power cable has no kinks/nicks/splits or other damage
- 3 Power cable entry to appliance, ensure is secure and wires not damaged
- 4 Timer membrane is not damaged or severely worn
- 5 Timers are secure and tight in place
- 6 Lower platens show no sign of cracking at rear backsplash joint
- 7 Lower platens do not have severe digs or scratches
- 8 Upper platens Nickel plating is undamaged
- 9 Upper platen Teflon sheet brackets are secure and usable
- 10 All grommets and seals are in place, correctly fitted and in good condition
- 11 Front buttons are secure and in full working condition
- 12 Casters are all present, in good condition and free to roll
- 13 Caster locks are present and working correctly
- 14 All screws are present and tightened: Panels, platens controller etc
- 15 Ansil handle is located correctly and contained by locking pin
- 16 Side grease troughs weld joints are in good condition. They slide into their housings at either side of the grill smoothly.

