

Grills – Garland Next Gen Grill

Detail Clean

Frequency

Changeover Cleaning - as needed, e.g. when changing from sausage to beef
Full daily cleaning – minimum every 24 hours

Models

All

Estimated Time to Complete

45 minutes

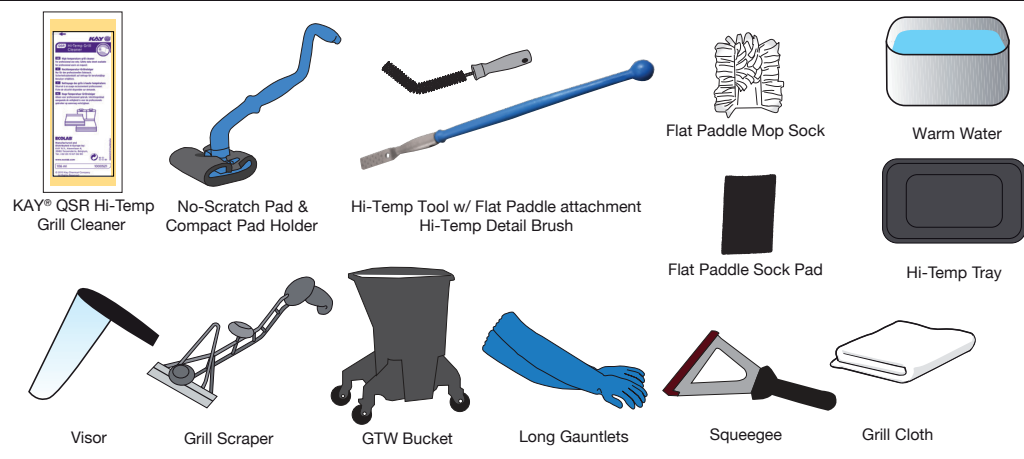
Health & Safety Hazards

-  Slippery Floors
-  Hot Surfaces
-  Chemicals

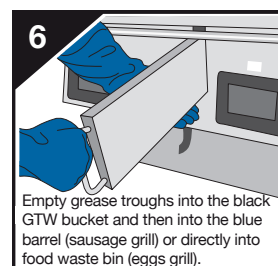
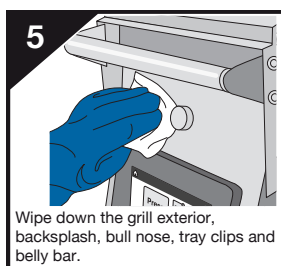
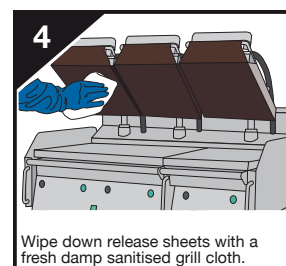
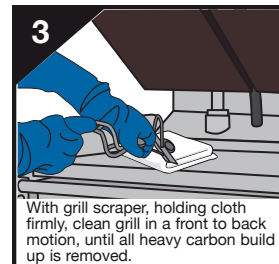
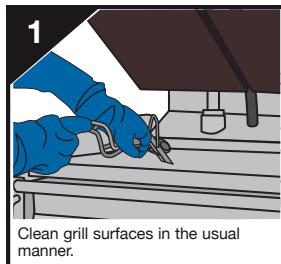
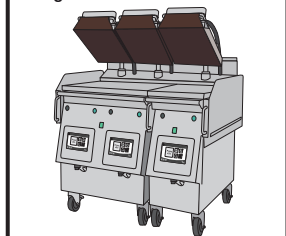
Food Safety

-  Critical Control Point.
-  Wash & dry hands **after** performing task
-  Ensure nuts, bolts & screws are tight
-  Inspect equipment - do not use if damaged

Equipment



Changeover



1 Full Daily Clean



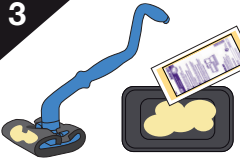
Turn grill to 'CLEAN MODE' (163° C). Clean the 2 platen and 1 platen grills together to prevent chemical contamination. Do not cook on platen 1 while cleaning platen 2 and vice versa.

2



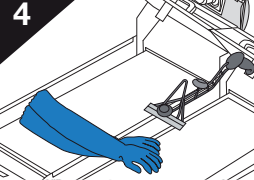
Pull on visor, then open packet of Hi-Temp Grill Cleaner.

3



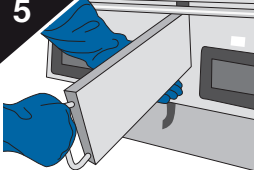
Pour a little amount of Hi-Temp Grill Cleaner onto the angled No-Scratch Pad. Pour the remaining grill cleaner into the hi temp tray.

4



Put on Gauntlets. Scrape grill surfaces in the usual manner.

5



Empty grease troughs into the black GTW bucket and then into the blue barrel. Replace the grease troughs.

6



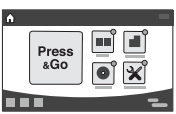
Dip a clean grill cloth into Hi-Temp and clean exposed surfaces of release sheets. Keep cloth for later.

7



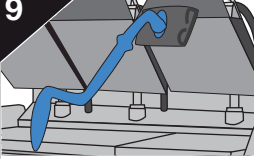
Remove release sheet clips and bars, take to back sink for 4-step cleaning. Place upper release sheets on a nearby flat surface while grill platen cleaning is completed.

8



When the timer is done, the grill will be at a safe temperature to be cleaned.

9



Dip No-Scratch Pad into the Hi-Temp cleaner. Spread cleaner on upper platen including edges. Do not scrub yet.

10



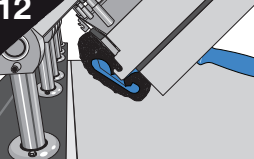
Re-dip pad into grill cleaner. Spread Hi-Temp on edges of platen, do not scrub yet. Lower platens as needed for better access.

11



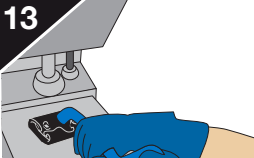
Use a grill cloth dipped in Hi-Temp to clean around the top of platens, back of grill and platen arms. To remove carbon build-up, use No-Scratch pad, Hi-Temp pad or Hi-Temp brush dipped in Hi-Temp to detail clean where necessary.

12



Apply Hi-Temp onto back edge of the upper platen, do not scrub yet.

13



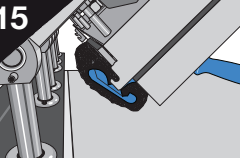
Repeat on lower platen, do not scrub

14



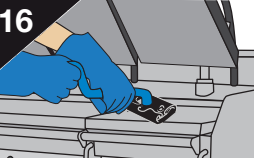
Scrub upper platen including edges until carbon liquefies, lower platens as needed.

15



Repeat scrubbing on the back edge until carbon liquefies.

16



Scrub lower grill surface.

17



Remove and empty grease troughs into back room sink (NOT black bucket) and spray out. Leave at the sink until grill cleaning is finished. Continue through "CLEAN MODE" instructions on screen until lower platen raises.

18



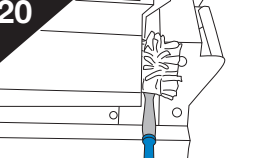
To clean the lower platen sides. Put sock pad on flat paddle tool. Once lower platen is raised, dip into grill cleaner and scrub the lower platen sides. Repeat until the sides are fully covered.

19



Remove sock pad from the flat paddle tool and snap on the mop sock, soak mop sock in the pot of water. Clean and rinse the areas of the grill in between the platens. Clean behind platens, backsplash and surrounding areas, such as the hood, and bull nose.

20



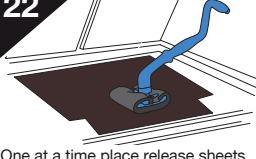
Wipe down the front and back areas of the grill with mop sock.

21



Using a damp cloth taken from the clean cloth bucket, rinse upper and lower platens including edges.

22



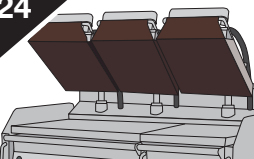
One at a time place release sheets on clean lower grill surface. Scrub both sides of each release sheet with Hi-Temp using the cleaning tool and pad.

23



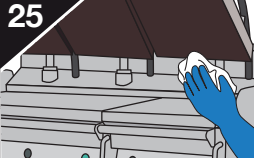
One at a time place release sheets on clean lower grill surface. Wipe both sides of each release sheet with a clean, sanitised grill cloth.

24



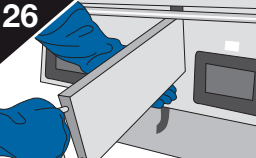
Reinstall release sheets, and clips.

25



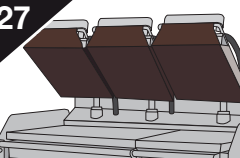
Wipe all surfaces with a clean, sanitised grill cloth. Discard cloth in dirty cloth bucket once completed.

26



Replace clean grease troughs.

27



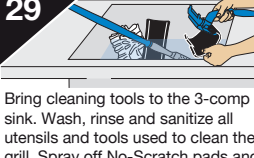
Turn grill back to cooking mode.

28



Sweep and mop area, including under the grill. Pull grill weekly. Refer to Pulling Grills card.

29



Bring cleaning tools to the 3-comp sink. Wash, rinse and sanitize all utensils and tools used to clean the grill. Spray off No-Scratch pads and sock pads at the back sink. Flip pads over and replace on tool. Spray mop socks then launder and store with grill cloths.