Maintenance

Cleaning

Daily Maintenance



- Check that the grill is turned off and cold
- Open the top platen to check that the grill is clean from the previous night



- Apply small amount of release agent to paper towel. Wipe surface of grill plates
- Ensure top and bottom platens look wet



- To prepare grill for use plug in and turn on.
- Preheat 45 minutes or until heating indicator turns off



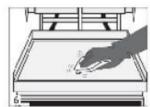
 Throughout day, scrape debris into the scrap drawer using approved round corner spatula



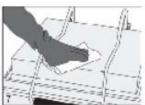
- Wipe top platen using clean, sanitized cloth to remove grill cleaner.
- Note: use a damp cloth, not too much water



- Rinse cloth and then submerge in sanitizer solution regularly throughout cleaning process.
- Avoid contamination with grill cleaner



- Repeat process for the bottom platen with a damp cloth, not too much water
- Wash, rinse, sanitize the scrap drawer and spatula



- Turn machine to off position, wipe exterior of grill, the lid and heat guards with clean, sanitized cloth.
- Close top platen overnight

End of Day Close

Preparation: Press and hold '4' button for 4 seconds to activate cleaning mode. Display will flash 'CLn' and "Cly' while platens are cooling down. When platens reach 149°C (300°F), display will show 'CLn' and unit will alarm. The platen will hold at this temp until the clean mode is cancelled by turning the machine to the off position.





- Attach grill cleaning pad to holder
- Portion heat activated grill & toaster cleaner onto cleaning pad – never directly on grill
- Ensure control panel is always kept dry



 Use the pad to scrub top platen first



 Add a portion of heat activated grill & toaster cleaner to pad and scrub the bottom platen



Hi-Temp Sanitizer Cleaner



Grill pad and handle



