

Why: To maintain grill cleanliness and food safety.

Time required: 3 minutes to prepare 22 minutes to complete

Time of day: Grill not in use.

Hazard:  Hot Surfaces **The upper platen surface and edges are very hot!**



To prevent burn injuries, use extreme caution when wiping down release sheets and platen edges.

Tools and supplies: McD Hi-Temp Grill Cleaner (HCS), McD All Purpose Super Concentrate (HCS), McD's NOSCRATCH™ Pad and Pad Holder, a suitable container, High-Temperature Pot Brush and Grill Cloth, Stainless Steel Pan Filled With Lukewarm Water, Protective Gloves, (to protect hands from heat), Grill Squeegee and Grill Scraper.


Procedure:

Important: Frequently throughout the day, (at least 4 times per hour), thoroughly wipe down the release sheets and platen edges with a damp grill cloth.

1. Select Manual mode using the  button.

PRESS the  OR  arrow buttons until "CLEAN MODE" is displayed, (the control will maintain the proper cleaning temperature).

Repeat with the other control. "READY TO CLEAN" will be displayed and an audible alarm will sound when the grill is at the proper cleaning temperature.

Press the  GREEN pushbutton to display "OFF." The "OFF" position on the controller allows the operator to raise and lower the platen, (for clamshell grills), to alternate positions for cleaning of the platen edges.

2. Empty and replace the grease troughs. Grease troughs should be emptied and replaced consistent with store security policy.
3. Put on the protective gloves and wipe down the exposed surface of the release sheet with a damp grill cloth.
4. Remove the release sheet locking clips and bars. Clean the release sheets following the instructions provided by your local cleaning chemical supplier.
5. Scrape only the lower grill surface with the grill scraper, and squeegee any residue into the grease troughs with the grill squeegee.

Caution: Do not scrape or otherwise scratch the upper platens. The use of metal scrapers, abrasive pads, or wire brushes will permanently damage the surface of the upper platens.

6. Open one packet of McD Hi-Temp Grill Cleaner, (HCS), and empty the contents into a suitable container. (One packet cleans a 3ft. grill).
7. Firmly attach the McD NO-SCRATCH™ Pad to the pad holder.
8. Dip the NO-SCRATCH™ Pad into the grill cleaner.
9. Spread a light coating of grill cleaner over the entire platen surface, BACK, FRONT AND SIDE EDGES of all upper platens. DO NOT SCRUB WHILE APPLYING THE PRODUCT.
10. After applying the grill cleaner, lightly scrub the platen surfaces, BACK, FRONT AND SIDE EDGES with the NO-SCRATCH™ Pad until all the soil has been liquefied by the grill cleaner. For stubborn soils, apply additional grill cleaner and lightly scrub. DO NOT RINSE THE PLATENS AT THIS TIME.
11. Starting at the back of the lower grill, spread a light coating of grill cleaner over the entire surface. DO NOT SCRUB WHILE APPLYING THE PRODUCT.
12. After applying the grill cleaner, lightly scrub the grill surface with the NO-SCRATCH™ Pad until all the soil has been liquefied.
13. Rinse the upper platens with a dripping wet grill cloth. RINSE PLATEN EDGE THOROUGHLY, THEN WIPE DOWN BACK EDGE OF PLATEN.
14. Carefully pour small quantities of lukewarm water onto the grill while brushing the surface, backsplash, and bullnose with a LONGLIFE™ pot brush or equivalent high-temperature brush. Continue until the water no longer boils away and the grill remains wet. Squeegee dry.

Caution: Ice, cold water, or large quantities of water must never be applied to the grill plate or upper platen. Severe damage to the grill will occur!

15. Clean the release sheets as follows:

16. Place the sheets on the lower grill. Scrub both sides of the sheets with the same McD NO-SCRATCH™ Pad used on the grill.

Note: It is generally not necessary to apply additional product to the NO-SCRATCH™ Pad. If the pad is not wet enough rewet with a small amount of water, if no cleaner is left.

a. Rinse both sides of the sheets with a wet grill cloth.

b. Rinse the lower grill by flooding the surface twice with lukewarm water. Squeegee after each rinse.

17. Wipe the lower grill surface, backsplash, bullnose, and hood with a clean, damp grill cloth.

AFTER CLEANING: Apply a thin coat of fresh shortening to the lower grill surface only. Wipe down the surrounding areas. Empty, wash, rinse, and replace the grease troughs.

Note: Repeat this procedure to clean additional grills.

Reverse NO-SCRATCH™ Pad, and use clean side.

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