

Double Sided Grill Guide



Table of Contents

Double Sided Grill 101	1	Grill Accessories	22
Pre-Installation Checklist	1	Included Accessories	22
Owner's Manual	1	Optional Accessories	24
Key Components	1		
Programming	1	Troubleshooting	26
 Using the Double Sided Grill	 5	Programming Guide	
Daily Startup	5	Patty Placement Guide	
Cooking Procedure	6	Daily Cleaning Guide	
Patty Placement	7		
Breakfast vs. Lunch Settings	7		
Standby Mode	8		
Temperature	8		
 Cleaning & Maintenance	 9		
Cleaning After Each Product Run	9		
Daily Cleaning	10		
Release Sheet Cleaning & Maintenance	17		
Release Sheet Installation	19		
Planned Maintenance	21		
Service Calls	21		
 Warranty	 22		

Double Sided Grill 101

Before getting started with your Double Sided Grill, there are a few important things to know:

Pre-Installation Checklist

Before the grill arrives at your restaurant, be sure to complete all of the items listed below. If you have any questions prior to installation, contact your Local Taylor Distributor.

- ❑ Book a service company to remove the old grill.
- ❑ Confirm the installation appointment with the distributor.
- ❑ Confirm that the utilities are installed correctly in order to accommodate the grill.
- ❑ Have a USB drive on hand for programming the grill.
- ❑ Ensure that there is product on site.

OWNER'S MANUAL

A detailed manual is included with the grill.

Take some time to review the manual and understand the specific functions of your grill. The manual includes valuable safety, maintenance, and troubleshooting information that is critical to the proper use of the grill.

KEY COMPONENTS

The Double Sided Grill has a few key components that need to be well maintained in order to maximize the life of the grill. There is a flat cooking surface, two lift arms with platens that raise and lower to allow double sided cooking, a touch screen controller for each cooking zone, and a USB port for each cooking zone. The platens are covered with re-usable Teflon sheets to prevent product from sticking.

PROGRAMMING

The Double Sided Grill will need to be programmed with specific recipes, cook times, and gap settings. Programming needs to be updated when new items are introduced to the system, or when previous settings are changed. Software versions and the menu file name can be found in the program mode of the grill touchscreen.

PROGRAMMING INSTRUCTIONS

1

Load the programming files onto a USB drive.

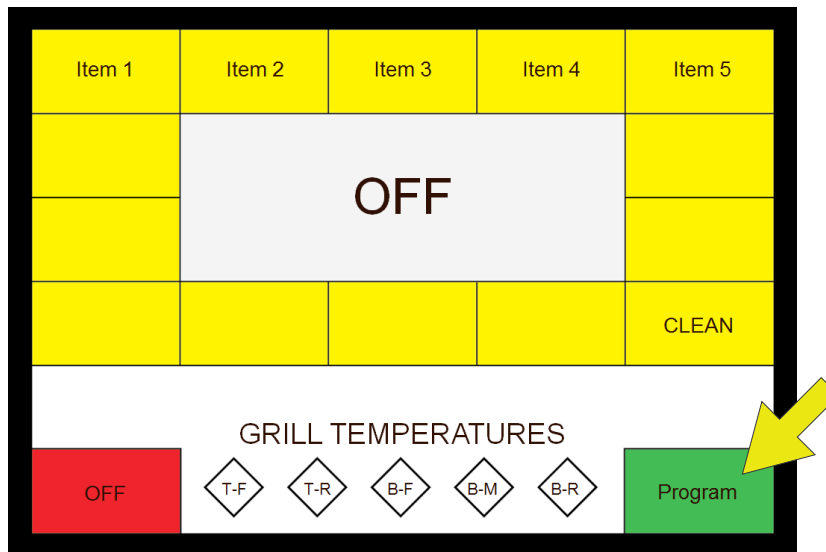
2

Insert the USB into the grill.

Note: Each of the 3 cooking zones will need to be programmed separately.

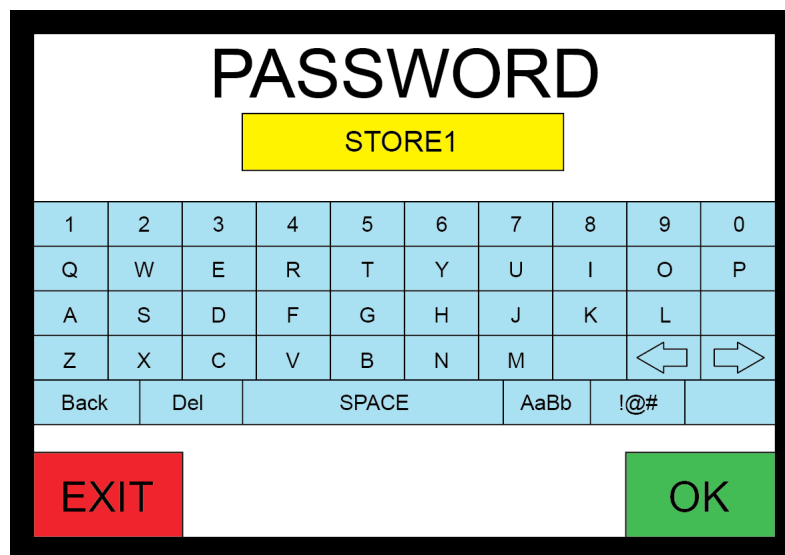
3

Hold the “PROGRAM” key on the touch screen control panel.



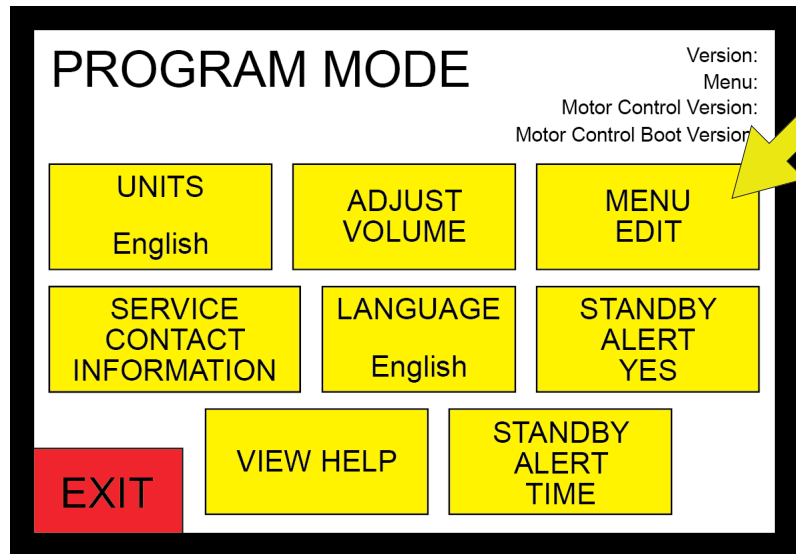
4

Enter code “STORE1.”



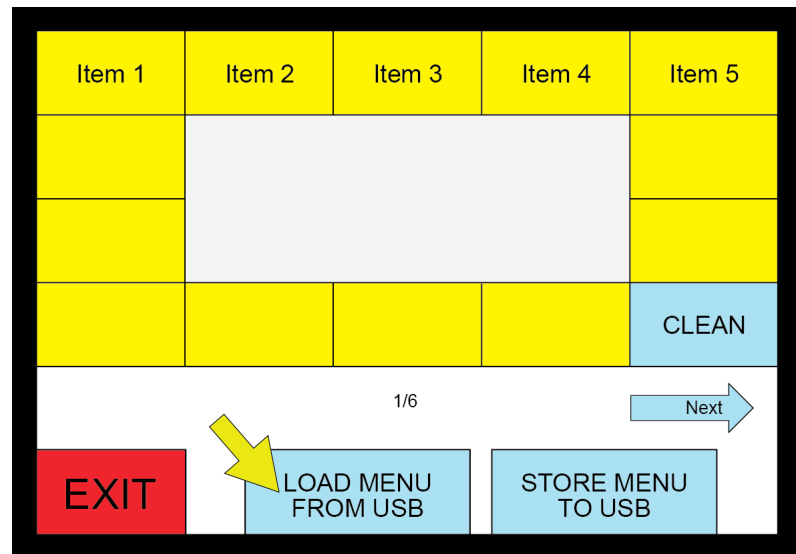
5

Select "MENU EDIT."



6

Select "LOAD MENU FROM USB."

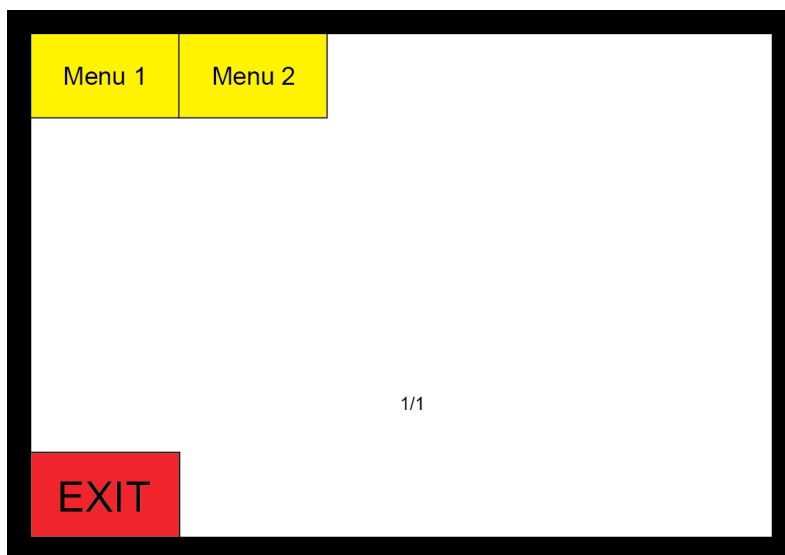


7

Select the desired menu to program the cook zone.

8

Select “EXIT” to save and return to the main screen.



9

Repeat the steps above for each remaining cook zones.

PROGRAMMING GUIDE

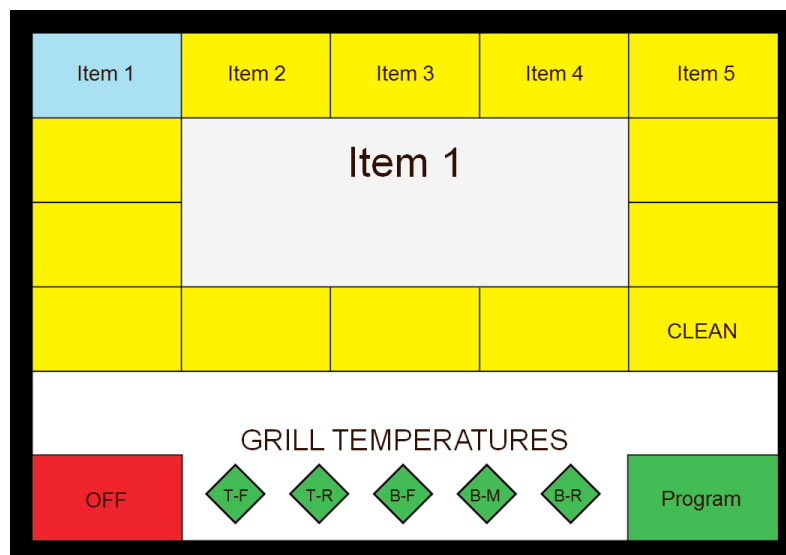
A programming job aid is included in the back of this grill guide.

Using the Double Sided Grill

DAILY STARTUP

The grill takes approximately 20 minutes to come to temperature. The steps for starting up the grill are outlined below:

- 1** Place the power switch in the ON position.
 - The control will beep and display the word “INITIALIZATION” for 5 seconds, and then will enter the OFF mode.
- 2** Touch a menu key on the control to start the grill. The grill will start heating to the proper temperature. Select the proper menu item to attain the correct temperatures for each section.
 - The control will display the selected menu item and indicate “BOTTOM TOO COOL” and “TOP TOO COOL.” The grill temperature indicators will be illuminated in amber. Product will not cook until the grill has reached temperature; the platen will not come down and the cook timer cannot be started.
- 3** When the grill is at the proper temperature, the temperature statements will no longer display, and the indicators will be illuminated in green.

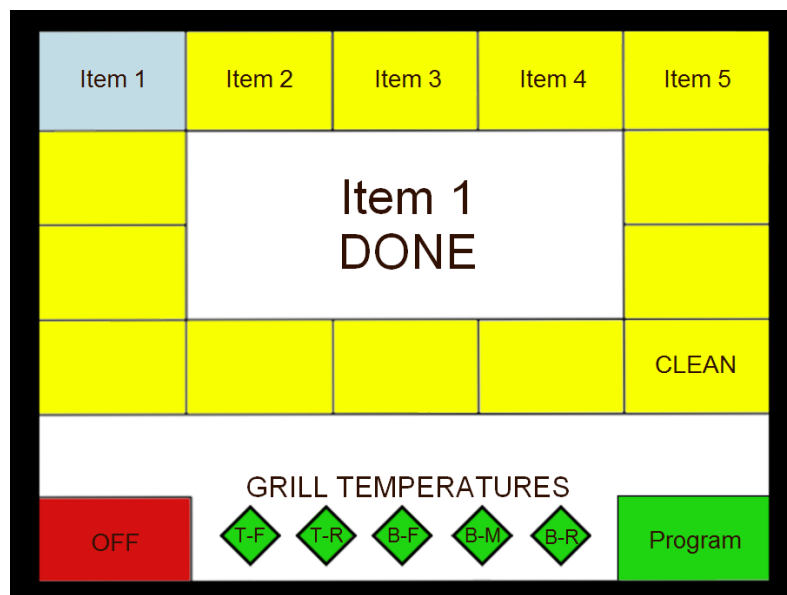


Note: The lower grill surface and the upper platen must be clean before performing the daily startup.

COOKING PROCEDURE

Before attempting to cook on the grill, be sure that it is up to temperature. The platen will not lower if the grill is too cool.

- 1** Select the menu item to be cooked.
- 2** Quickly place the product on the lower grill surface.
 - Be sure to follow the proper patty placement procedure.
- 3** Press the “STANDBY” button once to lower the platen.
 - Store personnel should use their knuckle to press the button. This prevents hands that have touched raw meat from coming into contact with the grill.
 - Wash hands once the button has been pressed.
- 4** Once the platen has lowered, a timer will automatically start.
- 5** After the cook cycle is completed, the grill will beep. “DONE” will appear on the screen and the platen will rise.



6

Product can then be removed and placed in a holding station or served.

7

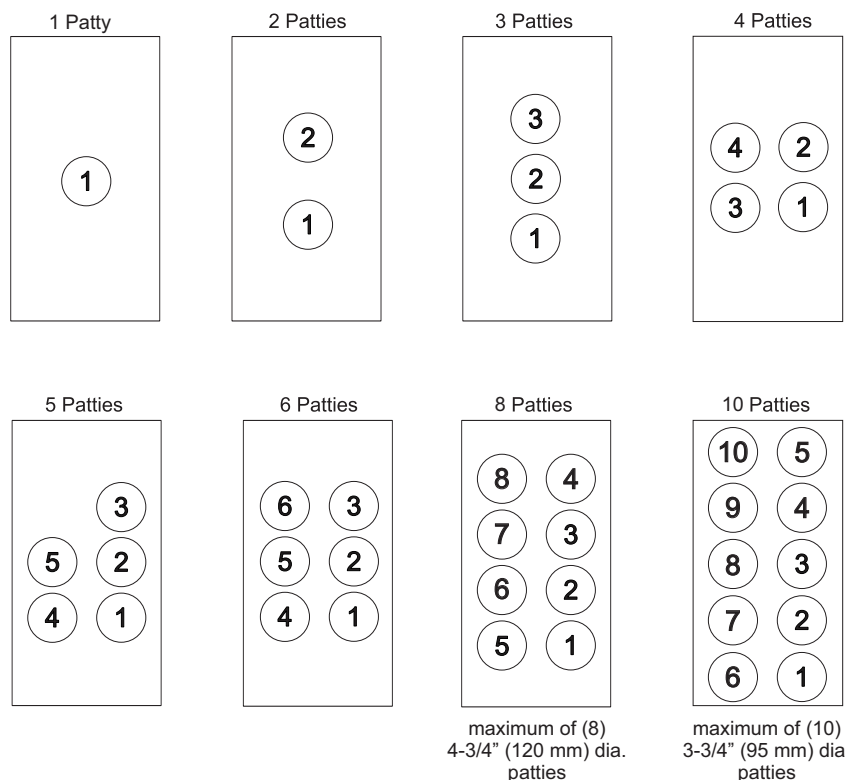
Gently squeegee the upper platen and then scrape the grill surface.

Note: A cook cycle can be canceled at any time by pressing the “RAISE” button.

PATTY PLACEMENT

It is very important to follow the correct patty placement procedure. Patties should always be placed from front to back, and from right to left. When patties are removed from the grill and placed in a holding station, or served, they should follow the same sequence.

The patties should be placed as outlined below (marking can also be seen on the surface of the grill). A patty placement job aid is included in the back of this grill guide. It should be copied and placed near the grill for easy reference.



BREAKFAST VS. LUNCH SETTINGS

Breakfast and lunch items may have different temperature settings, and can be programmed separately in the grill menu. After serving breakfast, the lunch menu can be selected to adjust the temperature on the grill.

STANDBY MODE

When the grill is not in use, it should be placed into the standby mode. Engaging standby mode will cause the platen to lower onto the grill. Standby mode helps conserve energy, keeps the temperature down in the kitchen, and promotes safety in the restaurant.

To place the upper platen into standby mode, press the “STANDBY” button twice, one second apart. This will cause the platen to lower. Be sure the grill and platens are clean before engaging standby mode.

To raise the platen to resume cooking, press the “RAISE” button once.

TEMPERATURE

PRODUCT TEMPERATURE

It is important to check that the temperature of the products being cooked on the grill are correct. Undercooked product poses a food safety risk, but the quality and integrity of food is compromised if it is cooked at too high of a temperature as well.

Note that on a Double Sided Grill, the temperature of the grill itself is not taken. Instead, the temperature of the products cooked on the grill is taken when the first batch of product is cooked each day.

GRILL TEMPERATURE & GAP SETTINGS

To check the temperature and gap settings for a menu item, press and hold that menu item's key for 5 seconds. A message will then appear on the screen and will display the grill temperature settings for the surface and platen, the cook time of the product, the gap settings, and the actual grill temperature.

CLEANING & MAINTENANCE

A clean grill is important to ensure food safety and to make sure that the guests are getting great tasting food. Having a clean grill will also extend the life of the unit, and help to avoid service calls.

CLEANING AFTER EACH PRODUCT RUN

After each batch of product comes off of the grill, use the grill scraper to remove the grease from the lower grill surface. Move the scraper from the front of the grill to the back of the grill surface. Do not scrape across the rear of the lower grill surface with the grill scraper or squeegee; instead, use a cloth to clean the back of the grill. Be careful, as the grill will be hot.

Use the squeegee to clean the Teflon sheets on the platens. Hold the handle at a slight upward angle, and slide in a downward motion. Don't press too hard, as the sheets are fragile. Once the platens are clean, use the squeegee to move the grease, and other residue, off of the grill surface and into the grease trough.

DAILY CLEANING

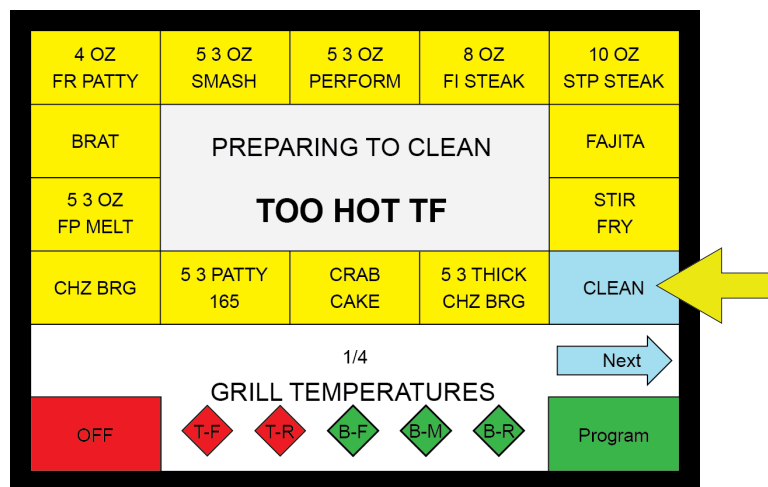
The grill must be thoroughly cleaned on a daily basis. Be sure the platens are in the raised position when starting daily cleaning procedures. Improper cleaning will interfere with proper cooking of products and reduce the life of the grill.

There is a learning curve involved in cleaning a Double Sided Grill. At first, it will take approximately one hour, from start to finish. Once staff are familiarized with this process, it should take approximately 30 minutes.

At close, immediately put the grill into cleaning mode to start the cleaning process.

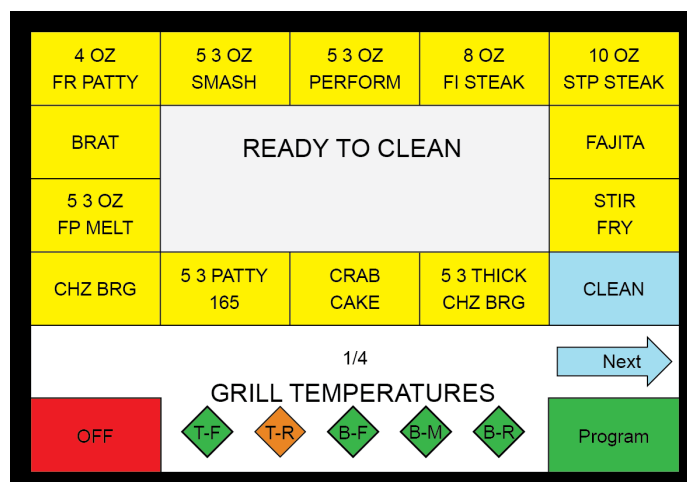
1

Press the clean key.



2

Once the “READY TO CLEAN” message displays, press the RAISE button to cancel the alarm.



3

Put on the heat-resistant gloves, and begin wiping the release sheets with a sanitizer-soaked grill cloth.



4

Uninstall the release sheets and take the components to the sink. Place release sheets on a clean, flat surface next to the sink. Wash and rinse clips and retainers, then set aside.

5

Scrape the lower grill surface with the grill scraper.



6

Push grease into grease cans using the squeegee.

7

Empty grease cans, if necessary.



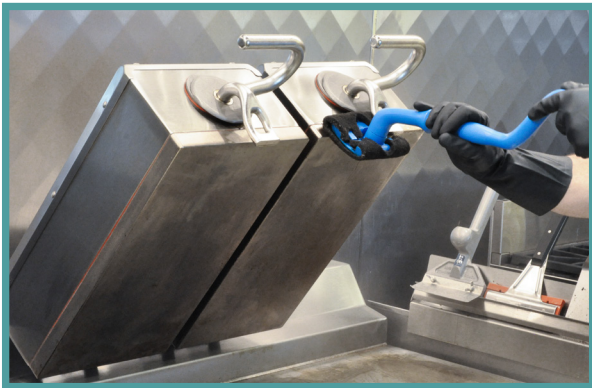
8

Pour 2 or 3 oz. of grill cleaner
onto each cook zone.

9

Using the grill cleaning pad and
holder, dip the pad into the cleaner
and apply to:

The front side of the upper platens.



The bottom of the platen handles.

Platen surfaces.



The back side of the upper platens.

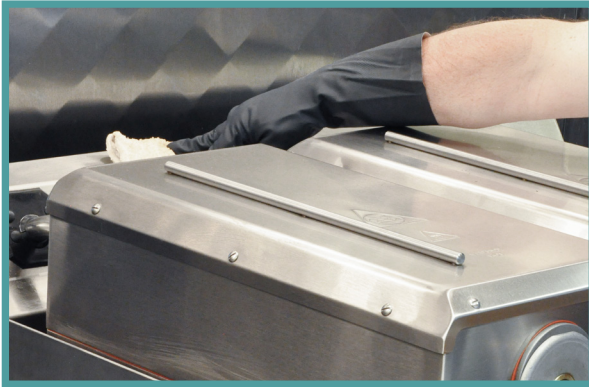
The outer edges of the platens.



The inner edges of the platens.
Note: Lower platens to access inner edges.

10

Lightly scrub each sanitized area with a cleaning pad and holder.



11

Rinse each scrubbed area with a clean, sanitizer-soaked grill cloth.

Wipe the exterior of all platens, especially behind the rear of the upper platens and tube arm area.

12

Spread the remaining grill cleaner over the entire grill surface, using the grill cleaning pad and holder. Do not scrub when spreading sanitizer. After spreading sanitizer, lightly scrub the grill surface until all soil has been liquefied.



13

Use the squeegee to remove cleaner from the grill surface.

14

Wipe the lower grill surface with a damp, sanitizer-soaked grill cloth until all residue is removed.



15

Clean release sheets (See Release Sheet Cleaning & Maintenance).

16

Wipe the lower grill surface again with a sanitizer-soaked grill cloth.

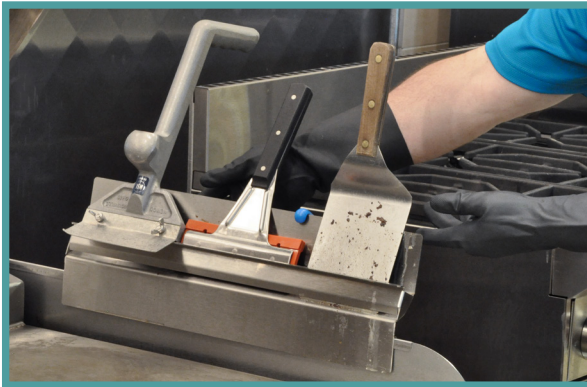


17

Empty, wash, rinse, and reinstall the grease cans.

18

Take all tools to the sink for cleaning.



19

Wipe all areas, including exterior panels, with a clean, sanitizer-soaked grill cloth.

20

Apply a light coat of vegetable oil to the lower grill surface.



21

Upper platens should be left open.

Place the power switch in the OFF position.



HELPFUL HINTS

- The entire grill must be cleaned at once - it cannot be cleaned in sections
- Always reassemble the grill immediately after cleaning - waiting increases the risk of losing small parts.
- For locations open 24 hours, cook enough product to allow inventory for approximately 45 minutes before starting the cleaning process.
- 24 hour locations should reinstall release sheets and follow grill startup instructions after wiping all areas of the grill with a grill cloth.
- A cleaning job aid is included in the back of this grill guide. It should be copied and placed near the grill for easy reference.

RELEASE SHEET CLEANING & MAINTENANCE

The Teflon release sheets help prevent product from sticking, improve cooking methods, and assist with heat transfer between a low-friction, non-stick release sheet material and heated platen. The Teflon sheets are very fragile and need to be treated with care. Do **not** use the grill scraper, or any abrasive material, on the sheets.

With proper care and handling, Teflon sheets can last up to 3 weeks. Sheets that are not cleaned and handled properly will only last for a few days. Release sheets should be replaced if:

- Cleaning procedures fail to remove all buildup and product sticks to the release sheet.
- A tear appears in the cooking area of the release sheet, causing product to stick to the release sheet.
- The release sheet is saturated in grease or carbon build-up is present.



1

Place the release sheets flat on the clean lower grill surface. Gently clean both sides of the sheets with grill cleaner and the grill cleaning pad holder, if necessary.



2

Rinse both sides of the release sheets with a clean, sanitizer-soaked grill cloth.

3

Place the release sheets on a clean, flat surface to air dry.



RELEASE SHEET INSTALLATION

1

Slide the release sheet retainer through the hemmed end of the release sheet.



2

Place the release sheet on the grill surface and align center with the upper platen. Press the STANDBY button to lower the upper platen.

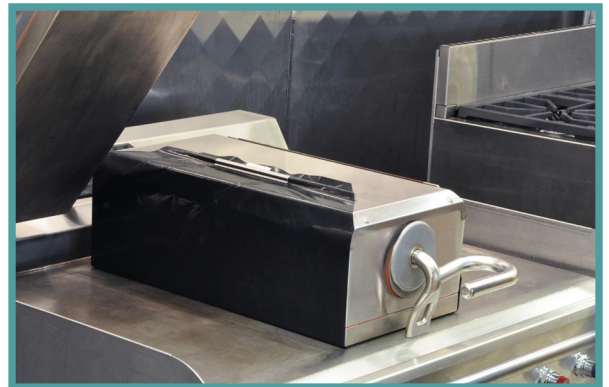
3



Hook the retainer on the screws at the top of the upper platen and wrap the sheet around the platen.

4

If the sheet fits smoothly over the upper platen, place the release sheet clip over the release sheet and press it in place over the release sheet bar.



5

The release sheet should be snug, but not installed too tightly.

PLANNED MAINTENANCE

The annual Double Sided Grill planned maintenance program is designed to prevent issues before they turn into larger problems.

Grill failures caused by lack of regular maintenance and/or improper cleaning will not be covered under warranty. Planned maintenance is an investment in the long-term, as proper cleaning and maintenance can significantly extend the life of a grill.

The planned maintenance program will help:

- Optimize grill performance
- Maintain food safety
- Maintain food quality
- Decrease time and money spent on service calls throughout the year
- Decrease down time caused by surprise breakdowns
- Extend the life of the grill

Without planned maintenance, the following may occur:

- Platen separation caused by grease migration
- Frayed cables
- Unsafe food due to incorrect gap and temperature settings
- Air and gas leaks

Planned maintenance takes about 3.5 hours - it may take longer depending on the condition of the grill - and can be scheduled by calling your local Taylor Distributor. After the technician completes the planned maintenance, a sticker will be placed on the grill, indicating the next planned maintenance date.

SERVICE CALLS

To arrange a service call, contact your local Taylor Distributor. There may be fees associated with a service call, depending on whether the unit is under warranty, and the problem and repairs needed.

WARRANTY

Please see Operator's Manual for complete warranty information.

LIMITED WARRANTY ON EQUIPMENT

Product	Part	Limited Warranty Period
Taylor Crown Series Grills	Air compressor, (excluding tank, solenoid, pressure switch, check valve, air cylinder, fittings, and airline)	Two (2) years
	The upper platen's aluminum casting and shroud only, and excluding all other upper platen components, including those internal to the upper platen	Two (2) years
	Microprocessor control	Three (3) years
	Parts not otherwise listed in this table or excluded according to the information available in the Operator's Manual	One (1) year

GRILL ACCESSORIES

To order and re-order accessories, contact your local distributor.

INCLUDED ACCESSORIES

Release Sheets, Clips, and Retainer

A box of 9 release sheets, clips (2 per platen), and 1 release sheet retainer are included with a Crown Series Grill. Release sheets, clips, and retainers can be purchased through a local Taylor Distributor.

Release Sheet - Part #: 073442, 080595 (L-Series)

Clip - Part #: 072673, Retainer - Part #: 072845, 080594 (L-Series)

High Temp Grill Cleaner

The spray bottle allows for more portion control, reducing waste and excess chemical costs. Measured fluid ounce indicators on the bottle allow for portion control and min/max usage per cleaning. A one quart bottle of cleaner is included with the grill. High temp grill cleaner can be purchased through a local Taylor Distributor.

Part #: 073160



Teflon Wiper

Easily allows wiping of the Teflon release sheets and doubles as a cloth holder when wiping grill during cleaning. The Teflon wiper and replacement blades are included with the grill and can be purchased through a local Taylor Distributor.

Wiper - Part #: 075887

Replacement Strip - Part #: 075888



Grease Can

Excess grease is squeegeed into the grease cans and emptied each day to aid the cleaning process. Grease trays are included with the grill and can be purchased through a local Taylor Distributor.

Part #: X80925

OPTIONAL ACCESSORIES

Blue Ergonomic Pad Holder

Wrapped scrub padding allows the operator to access hard to reach areas, both under/behind the platen and around grill surfaces. Ergonomic design allows for more pressure to the pad for scrubbing with less effort and time required during cleaning. The cleaning pad and cleaning pad holder are optional, but a recommended accessory available through a local Taylor Distributor.

Cleaning Holder - Part #: 073736

Cleaning Pad - Part #: 073737



Stainless Side Tool Holder

The tool holder's open bottom slots allow grease drippings and carbon fall off to drip directly into grease troughs for ease of cleaning.

The tool holder is optional, but a recommended accessory available through a local Taylor Distributor.

Part #: X73829

Metal Grill Scraper

This scraper is heavier than standard scrapers and includes a handle grip, which allows for more pressure to be applied to the blade, scraping up more carbon and leaving the grill surface cleaner with less physical effort. The grill scraper is optional, but a recommended accessory available through a local Taylor Distributor.

Part #: 073225



Heat Resistant - Elbow Length Neoprene Gloves

Allows operators to reach along side and back of platens from the front of the grill, protecting forearms and top of arms from hot platens. The gloves also shield arms/hands from grease and cleaning agents during the cleaning process. Heat resistant gloves are an optional accessory purchased by the customer.



TROUBLESHOOTING

Problem	Possible Cause	Remedy
One side of the grill will not heat. The screen will display “CALL SERVICE. NO HEAT IN ZONE (indicates specific zone) MAIN POWER OFF & RETRY.”	One of the power cords may have come loose or unplugged from the wall during cleaning.	Check the power connection.
	The restaurant circuit breaker may be off or has tripped.	Reset the restaurant circuit breaker.
	The contactor is faulty.	Call a service technician.
	The heater is faulty.	Call a service technician.
	The high limit switch is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
One heat zone will not heat. The screen reads “TOO COOL” and displays the specific zone.	The interface board is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
	The control harness is faulty.	Call a service technician.
One of the heat zones is overheating. The screen reads “TOO HOT” and displays the specific zone.	The interface board is faulty.	Call a service technician.
	The solid state relay is faulty.	Call a service technician.
The grill will not turn on when power switch is placed in the ON position.	The restaurant circuit breaker may be off or has tripped.	Reset the circuit breaker.
	One of the power cords may have come loose or unplugged from the wall during cleaning.	Reconnect the cord.
	The fuse in the control box is faulty.	Call a service technician.
	The power switch is faulty.	Call a service technician.

Problem	Possible Cause	Remedy
The upper platen will not stay in the STANDBY mode, but will stay in the COOK position.	Incorrect use of the Standby button. The Standby button may have been pressed twice too quickly.	Press the Standby button twice, one second apart, to lower the platen into the Standby position.
	Faulty wire connections.	Call a service technician.
The upper platen will not stay in the COOK or STANDBY positions.	Temperature is insufficient to satisfy the indicator LED's.	Wait until the LED indicators turn green. This can happen during the first 20 minutes after the grill has been turned on or after a water cleaning.
	The control harness is faulty.	Call a service technician.
	The interface board is faulty.	Call a service technician.
	The latch switch is faulty.	Call a service technician.
	The latch solenoid is faulty.	Call a service technician.
	The processor control is faulty.	Call a service technician.
	The pneumatic system is faulty.	Call a service technician.
The upper platen will not stay in the COOK position, but will stay in the STANDBY mode.	The product is out of specification.	Product must be within specification (proper thickness, shape, etc.)
	The processor control is not set properly.	Call a service technician.
The upper platen opens too rapidly.	The orifice/check valve is incorrect or missing.	Call a service technician.

Problem	Possible Cause	Remedy
The screen displays “PLATEN NOT LATCHED. CALL SERVICE-LATCH. IS AN OBJECT STUCK UNDER THE PLATEN? IF NO, COOK FLAT ITEMS ONLY.”	An item may be under platen, preventing it from latching.	Remove the item and try again.
	The pneumatic system is faulty.	Call a service technician.
	The latch switch is faulty.	Call a service technician.
	The latch solenoid is faulty.	Call a service technician.
The display reads “UPPER PLATEN STUCK. CALL SERVICE-LATCH. IF THE PLATEN IS OPEN, COOK FLAT ITEMS ONLY.	The arm bearings are dirty.	Call a service technician.
	The air cylinder is faulty.	Call a service technician.
	Plugged air lines to cylinders.	Call a service technician.
The platen will not lower to present gap height.	Excessive carbon build-up on the shields.	Follow closing procedures to properly clean and remove carbon build-up from the shields.
	Defective motor interface board.	Call a service technician.
	Loose harness connections.	Call a service technician.
	Defective main display controller.	Call a service technician.
	Defective motors and cables.	Call a service technician.

Problem	Possible Cause	Remedy
The product is under-cooked or overcooked.	The release sheet is worn.	Replace the release sheet.
	Incorrect cooking time.	Reset the processor control for the correct time.
	Incorrect temperature setting.	Adjust the processor control to the proper setting.
	The upper platen or lower grill surface is not clean and/or has carbon build-up.	Follow closing procedures to properly clean the upper platen and the lower grill surface to remove carbon build-up.
	There is a grease or carbon build-up on the bottom of the upper platen handles.	Follow closing procedures to properly clean and remove carbon build-up from the bottom of the platen handles.
	Product is out of specification.	Product must be within specified tolerances (thickness, shape, raw or frozen temperatures).
	Product may have accumulated ice crystals.	Ensure that open boxes are kept closed and that all the product is covered during storage.
	Cooking procedures may have been followed incorrectly.	Ensure that the product was removed immediately after the cook cycle ended. Double check that the correct product was selected from the main menu screen.
	Other equipment may be at fault.	Check temperatures of all meat storage freezers. Make sure they are set to 0°F (-18°C). Check temperatures of all meat storage refrigerators. Make sure they are set to 38° to 42°F (3° to 5°C).
	Walk-in and grill-side freezer or refrigerator temperatures are out of specification. Starting temperature of product is too low or too high.	Make sure freezers and refrigerators are within specifications.
	The present gap height is incorrect.	Validate the product settings (time, temperature, gap, etc.) are programmed in the controller correctly. Always consult with the owner and Regional Manager before changing the control settings.
	The heating zone is not heating.	Call a service technician.

Problem	Possible Cause	Remedy
The display reads “PROBE OPEN” and displays the specific zone.	The thermocouple or the thermocouple interface board is faulty.	Call a service technician.
The product is not cooking evenly.	The upper platen or lower grill surface is not clean and/or has carbon build-up.	Follow closing procedures to properly clean the upper platen and the lower grill surface and to remove carbon build-up.
	There is a grease or carbon build-up on the bottom of the upper platen handles.	Follow closing procedures to properly clean and remove carbon build-up from the bottom of the platen handles.
	The release sheet is worn.	Replace the release sheet.
	Release sheet may be too loose, causing poor heat transfer into product.	Readjust the sheet to ensure a snug fit. It should be tight enough to prevent creasing, sliding, or catching by the squeegee.
	The product is out of specification.	Product must be within specification (proper thickness, shape, etc.).
	The platen is not level.	Call a service technician.
	The present gap height is incorrect.	Call a service technician.
	Air pressure is not high enough.	Call a service technician.
The display reads “HOME SWITCH STUCK ON. CLAM ITEMS BLOCKED. CALL FOR SERVICE.”	Two sided cooking options are blocked.	Turn the control off and then back on to clear the fault.
	Defective stepper motor.	Call a service technician.
	Defective stepper motor wire harness.	Call a service technician.
	Defective home switch.	Call a service technician.
	Defective motor control.	Call a service technician.
The display reads “HOME SWITCH NOT SEEN. CLAM ITEMS BLOCKED. CALL FOR SERVICE.”	Defective motor control.	Call a service technician.
	Defective stepper motor.	Call a service technician.
	Defective stepper motor wire harness.	Call a service technician.
	Defective home switch.	Call a service technician.
	Broken platen cable.	Call a service technician.

LOADING MENU ITEMS FROM USB

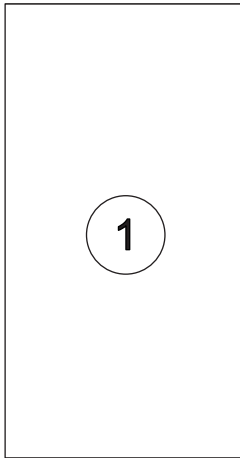
Once the proper software is loaded on the USB flash drive, the control board can be programmed from the USB flash drive.

- 1** Remove the USB cable cap from the USB connector to access the USB port.
- 2** Insert the USB flash drive into the USB port.
- 3** Press and hold the PROGRAM key for 5 seconds to enter the Program Mode.
- 4** Enter the Operator Password: STORE1
- 5** Press the MENU EDIT key.
- 6** Press the LOAD MENU FROM USB key.
- 7** The control will display the menu(s) loaded on the USB flash drive. Select the key for the correct menu to load. The control will display “DONE” at the bottom of the screen when the menu is loaded.
- 8** Select “EXIT” to save and return to the main screen.
- 9** Remove the USB flash drive from the USB port and reinstall the USB cable cap on the USB connector.
- 10** To load menu items from the USB flash drive to another control board, repeat these menu loading procedures.

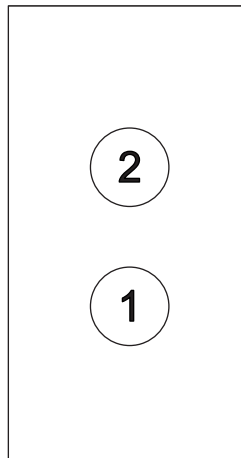
PATTY PLACEMENT GUIDE

Patties should be placed as shown:

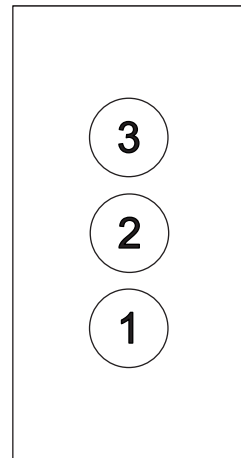
1 Patty



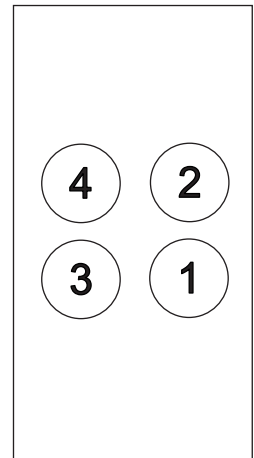
2 Patties



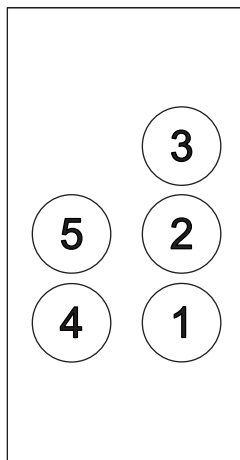
3 Patties



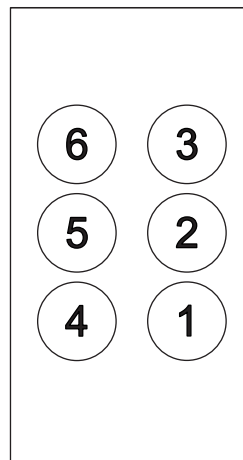
4 Patties



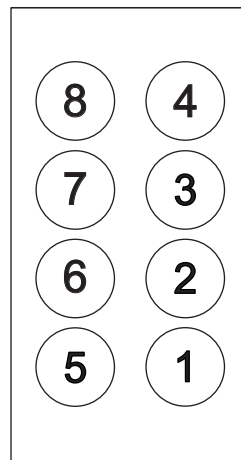
5 Patties



6 Patties

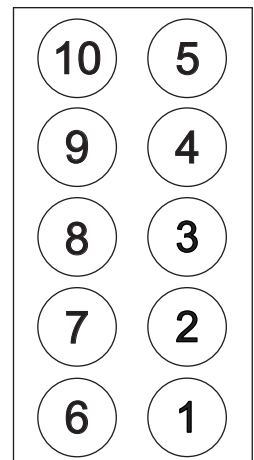


8 Patties










maximum of (8)
4-3/4" (120 mm) dia.
patties

10 Patties



maximum of (10)
3-3/4" (95 mm) dia.
patties

DAILY CLEANING GUIDE

01	Press the clean key, and then press the RAISE button to cancel the alarm.	CLEAN
	Wipe the release sheets with a sanitizer-soaked grill cloth.	02
03	Uninstall the release sheets and take the components to the sink for cleaning.	
	Scrape the lower grill surface and push grease into grease cans.	04
05	Pour grill cleaner onto each cook zone and apply cleaner to all areas of the platen.	
	Lightly scrub each sanitized area with a cleaning pad and holder.	06
07	Rinse each scrubbed area, the exterior of all platens, and rear tube arm area with a clean, sanitizer-soaked grill cloth.	
	Spread remaining cleaner over the entire grill surface.	08

DAILY CLEANING GUIDE (CONTINUED)

09

Lightly scrub, and then remove cleaner from the grill surface.



Wipe the lower grill surface with a damp, sanitizer-soaked grill cloth.

10

11

Clean release sheets, and then wipe the lower grill surface again.



Empty, wash, rinse, and reinstall the grease cans.

12

13

Take all tools to the sink for cleaning.

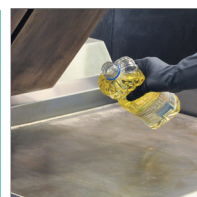


Wipe all areas with a clean, sanitizer-soaked grill cloth.

14

15

Apply a light coat of vegetable oil to the lower grill surface.



With the upper platens raised, place the power switch in the OFF position.

16

