



# Daily Cleaning Procedure

## G3641 Griddle

**IMPORTANT! FOR GUIDANCE ONLY PLEASE REFER TO YOUR OWN HEALTH AND SAFETY POLICY FOR SITE SPECIFIC OPERATIONAL AND PPE REQUIREMENTS**



**Step 1 - Ensure all burners are switched off and allow to cool.**



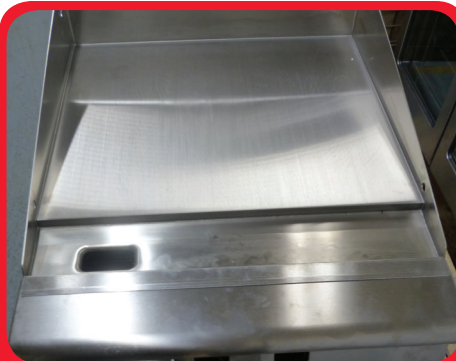
**Step 2 - Use a scraper to remove any food debris.**



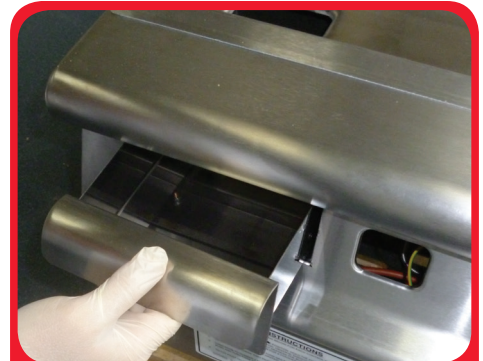
**Step 3 - Drain any liquid fat present into the grease jug.**



**Step 4 - Allow plate to cool until it is warm then wash thoroughly with warm soapy water.**



**Step 5 - Rinse and dry the plate thoroughly.**



**Step 6 - Drain excess water into the grease jug, then empty, clean, dry and replace.**



**Step 7 - Wipe hob and hob rail using a damp cloth. Dry thoroughly.**

### NOTES:

- After cleaning, lubricate the griddle plate surface by applying some cooking oil.
- Always ensure components are completely dry after cleaning.
- Certain scouring pads can mark stainless steel so care should be exercised.
- When rubbing stainless steel with a cloth, always rub along grain direction.