



# Deep Cleaning Procedure

## G3925 Chargrill

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

### Suggested PPE

Heat resistant gloves  
Apron  
Rubber gloves

### Equipment

Scourer  
Cloth  
Scraper (supplied with unit)

### Chemicals

Sanitiser  
Washing up liquid  
All purpose cleaner  
Oven / Grill cleaner

**Ensure you are wearing an apron and heat resistant gloves before cleaning the chargrill**



**Step 1 - switch off the chargrill and allow to cool for at least 30 minutes**



**Step 2 - remove any food debris from the brander bars using the scraper.**



**Step 3 - using a damp cloth, wipe any remaining debris from the bars**



**Step 4 - starting at the left hand side, use both hands to lift off the grill plates and remove from the unit**



**Step 5 - remove the upper drip tray and clean in hot soapy water**



**Step 6 - remove splash-guard and clean in hot soapy water (this is heavy and may require 2 people to lift safely)**

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**Step 7 - use the other end of the scraper to remove burnt-on debris from the pyramid radiants**



**Step 8 - remove the radiants (left to right) and clean with a scourer and hot soapy water**



**Step 9 - starting from left hand side remove burners (lift back of burner out first) and clean with dry scourer (do not immerse burners in water)**



**Step 10 - check jet holes and unblock as required (a paper clip is suitable but must be disposed of immediately after use)**



**Step 11 - using scourer and all purpose cleaner clean the inside and surround of the unit, paying attention to sides and ledges**



**Step 12 - replace burners in reverse order (right to left) and ensure each one is positioned properly. Front part covers gas inlet and rear pegs slot into locating holes**



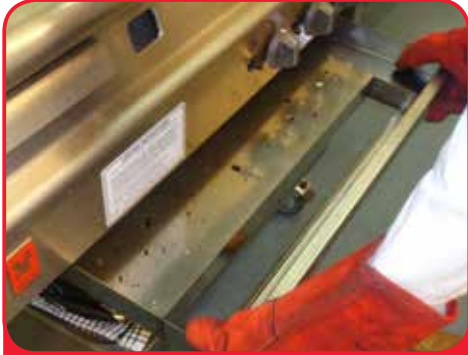
**Step 13 - replace the pyramid radiants in reverse order (right to left), ensuring they are securely located on front and rear mounting tabs**



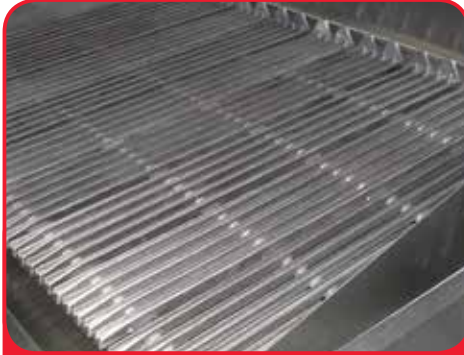
**Step 14 - replace metal splashguard and upper drip tray**



**Step 15 - remove fat collection jug, clean in hot soapy water then replace**



**Step 16 - remove lower drip tray, clean in hot soapy water then replace. Remember to refill with water**



**Step 17 - replace brander bars**



**Step 18 - clean outside of unit using all purpose cleaner and clean cloth, paying attention to shelf, sides, legs and castors.**

## **ENSURE:**

- **hand contact points are sanitised at regular intervals during service and at the end of the day**
- **the drip tray is refilled with water at regular intervals**