

## How to Clean Grills and Griddles

---

### Routine maintenance

- As soon as the equipment is cool enough to work with, scrape all loose soil from the surfaces.
- While rack surface is still warm (49°C/120°F) spray it with approved heavy duty grease and carbon remover. Leave it to soak / penetrate the soil (overnight if possible).
- Clean the edges and sides of the grill or griddle. Scrape off the loosened soil and rinse thoroughly with a wet cloth.
- Empty and wash the scrapings pan or tray and replace it back into the grill or griddle.
- (Griddles only) as the griddle starts to heat up again, brush with food grade vegetable oil.
- Keep the base of the equipment, the top and sides of the stand, the back plate and the spatter shield thoroughly clean at all times to avoid odours and off flavours.

**TIP:** Line the catchment tray with tin foil for easier cleaning.