

Why To maintain food quality standards

Time required

5 minutes to prepare

20 minutes to complete

Time of day

During low-volume periods

For 24-hour restaurants: during low-volume periods

Hazard icons



Tools and supplies



Procedure

- Lower the grill.**
Pressing the green button to lower the grill(s) into the grill cleaner.



Select Recovery and press the START button.



- Cont.** After "Recovery" Selected, platen will lower, and the countdown time of 1,020 seconds will start. Select "X" to cancel.



Set grill control to "Recovery".

Select Press&Go.

2



Select Recovery and press the SELECT button.



3




Safety first – wear Personal Protective Equipment (PPE)

Deep Clean grill (continued)

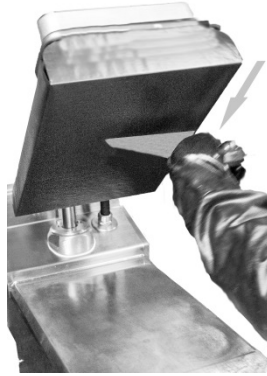
- 4 Remove and clean release sheet.**
Follow steps 4-8 from DAILY PM card.

Scrape grill.

Using the plastic scraper, scrape the upper platens to remove carbon buildup from the corner and sides.

- 5**  **Hot Surfaces**

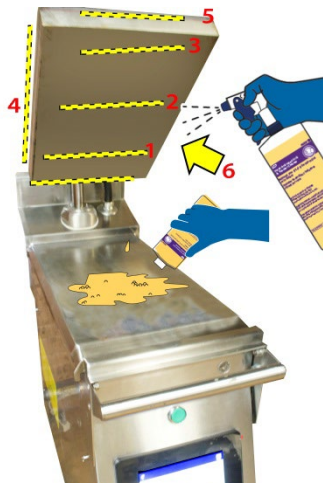
The upper platen surface and edges are extremely hot.



Apply Grill Cleaner.

With the HAGTC bottle sprayer, spray the upper platen(s) as the picture shown.

- 6** With the HAGTC bottle, pour 1 full bottle to the lower grill as the picture shown. Portion out the grill cleaner between the separated lower platens so the 1(one) full bottle is used for each grill.

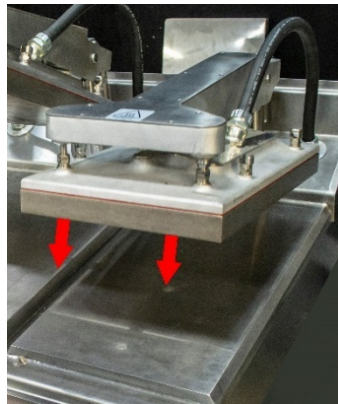


 **Chemicals**

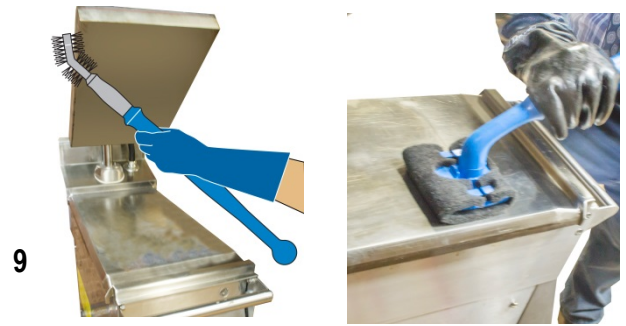
 **Hot Liquids/Steam**

- 7 Lower the grill.**
Pressing the green button to lower the grill(s) into the grill cleaner.

 **Moving Parts**



- 8 Grill on stand-still.**
Soak for 17 minutes.

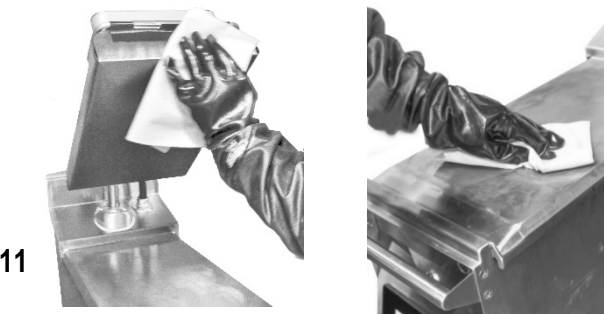


- 9 Scrub grill.**
After soaking for 17 minutes, press the green button to raise the platen. Scrub the upper platen and lower grill surface with the grill tools.

 **Chemicals**  **Hot Surfaces**

- 10 Squeegee.**
Squeegee the upper platen and the lower grill, pushing cleaner solution into the troughs.

 **Hot Surfaces**



 **Hot Surfaces**

 **Hot Surfaces**

- Rinse grill surface.**
Using a clean sanitizer-soaked grill cloth wipe the upper platen and the lower grill surfaces thoroughly. Discard grill cloth into soiled towel bucket

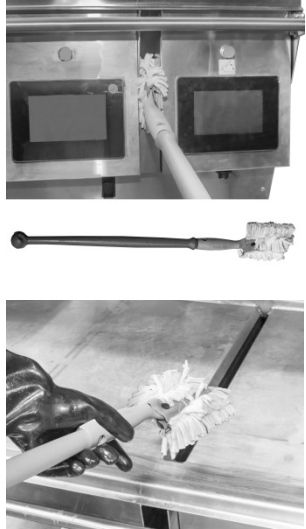
Deep Clean grill (continued)

12 Remove and empty grease troughs.
Remove and empty the grease troughs by pulling them carefully out of the slides. For single chassis grills, keep the grease troughs removed to clean in between the lower platens (steps 13-14). For other grills, put grease troughs back into position after emptying.



 Hot Surfaces

14 Rinse trough channel for single chassis grills.
Remove the black pad and secure the white sanitizer-soaked pad onto the Hi-Temp tool handle. Wipe the sides in between the lower platens to rinse out the soil. Flip the white pad and repeat the process. Discard the pad into the soiled towel bucket after use. Put grease troughs back into position after they have been emptied.



 Hot Surfaces

13 Scrub trough channel for single chassis grills.
Apply grill cleaner to the Hi-Temp Multi-Use Tool black pad attachment and scrub the sides in between the lower platens.



 Hot Surfaces  Chemicals


15 Rinse grill surface, again.
Wipe all surfaces with a clean, sanitizer soaked grill cloth. Discard grill cloth into soiled towel bucket immediately after use.



 Hot Surfaces

16 Reinstall clean release sheets.
Reinstall the clean release sheets on the opposite side than previously used.



 ALERT!
DO NOT fold or grease release sheets

Garland Grill Models ME-1P, MG-1P, ME-2P, MG-2P, ME-3PX, MG-3PX Clamshell Grills

Monthly

GR6Q1

Deep Clean grill (continued)

Turn grill back to cooking mode.

- 17 Main power switch located under the controllers. Green lights indicates the Grill power is “ON”.



Green light indicates that the Grill power is “ON”

Clean around/under grill.

- 18 Sweep and mop and deck brush floor area with McD approved floorcare solution, including under the grill. Pull grill out weekly to clean.



Important: Power switch to the “OFF” position before moving the grill to clean behind.

- 19 Follow your restaurant's policy if you are emptying grease troughs after dark.
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Clean all grill utensils and tools.

- 20 Wash, rinse and sanitize the grill utensils and tools at the 3-compartment sink. Allow to air dry before use.

