



RESOURCE LIBRARY - STEWARDING
Cleaning Grills 清洁扒条

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Standard:

Grills must be thoroughly cleaned daily by night shift.

Procedures:

1. Turn off gas and disconnect heat.
2. Allow grills cool down in air, can not pour cold water on grills.
3. Using a wire brush and scraper, scrape off all loose food soil.
4. Remove grills and grill plates to pot wash sink and soak in solution of hot water with oven cleaner for one to two hours.
5. Spray oven cleaner on surface of exterior of grills and sides, especially corners.
6. Clean exterior of grill rests with Oven Cleaner also sides.
7. Remove grills and grill plates after soaking and clean thoroughly.
8. Rinse with running water from tap and allow dripping dry.
9. Rinse exterior of grill rests with a clean wet rag at least three times and dries.
10. Replace grills and grill plates.

NB: Remember to use Safety Equipment when using Oven Cleaner, as it is a highly Caustic Chemical

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标准:

扒条必须每天在班彻底清洁。

程序:

1. 关掉煤气停止加热。
2. 让扒条自然冷却，不能将冷水往扒条上倒。
3. 用金属刷和铲刀刮掉散落的脏物。
4. 将扒条和接渣盘放在开水和炉灶清洁剂溶液里浸泡1-2个小时。
5. 用喷壶将炉灶清洁剂喷洒在扒条外围表面和边上，特别注意角落。
6. 用炉灶清洁剂清洁扒条架及周边。
7. 浸泡后取出扒条和接渣盘彻底清洁。
8. 用活水冲洗后滤干。
9. 用干净的湿布擦净扒条架及周边，至少三次并擦干。
10. 将扒条和接渣盘放回原位。

注意：用炉灶清洁剂时一定要使用安全装置，因它是一种强腐蚀化学剂。

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