

RANGE GRIDDLE		
Department / Area: Nutrition & Food Services	Date Created: January 16, 2014	Review / Revised date: March 1, 2018
Safe Work Procedure Manual: FS-EOI-512		

Personal protective equipment / devices required / other safety considerations:

- Oven Mitts
- Long Rubber Gloves when cleaning

Operating Instructions:

1. Set thermostat to the desired temperature.
2. Spray surface with non-stick spray.
 - **SAFETY NOTE** – Wear oven mitts when operating
3. After use, set dial to OFF (0) position.

Cleaning Instructions:

4. Use traditional scraper / spatula to scrap griddle surface of food particles and oil residue. Scrap towards grease trough using even back to front strokes. Deposit the residue into the chute.
 - **SAFETY NOTE** – Wear long rubber gloves when cleaning
5. Apply grill cleaner to cooled griddle. Spread over grill surface using an applicator. If surface starts to dry, add a small amount of water. Do not use steel wool or salt when cleaning griddle as this causes pitting and corrosion.
6. When clean, rinse twice with fresh water.
7. Wipe grill surface with a damp cloth.
8. Apply a thin coating of shortening or oil. Clean deposit area.