

Chemical-Free Cleaning Procedure For Industrial Griddles

Saving time, money, and your health



NOTE: This set of instructions is intended for cleaning stainless steel industrial griddles without using harsh chemicals. **DO NOT** use these instructions when cleaning portable griddles or electric skillets, because techniques used in this procedure may damage aluminum and non-stick surfaces.

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Part 1: Before You Clean

General Hazards:

- Steam may be present and may cause skin burns if you get near it.
- Hot water will be present and may cause skin burns if touched.
- The ~350°F griddle surface may cause skin burns if touched.
- Wear closed toe shoes, hot water may splash onto your feet.
- Wear proper clothing, hot water may splash onto your body.

Equipment Needed:

- 2 Oven mitts
- 2 Rubber cleaning gloves (optional)
- 1 Putty knife, 3 to 6 in. wide
- 1 Gallon pitcher or similar container
- 1 Pumice scouring brick
- 1 Dish rag

Materials Needed:

- 2 Paper towels
- 1 Gallon (approx.) of water
- 1 Can of non-stick cooking spray
- 1 Dirty Griddle

Griddle Parts

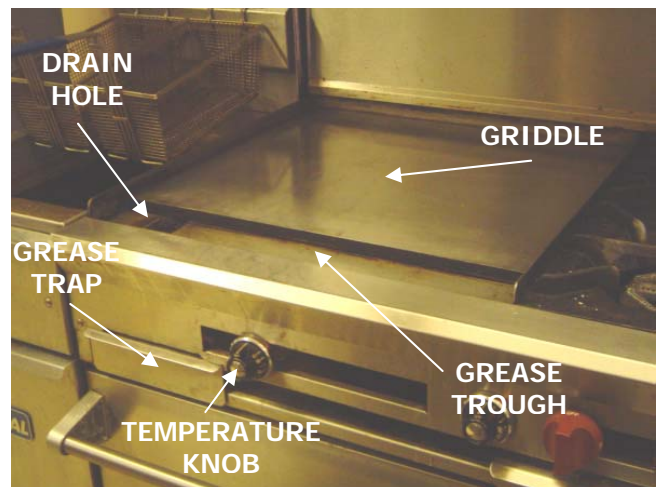


Figure 1: Features

Special Conditions:

- Wear closed toe shoes or boots
- Wear work clothes that can get dirty
- You will need access to a garbage disposal
- You will need access to a trash can

Time to Complete: 20 minutes

Part 2: Initial Cleaning

Step 1: Warm up the griddle

Turn on the griddle to 350° (figure 2). After five minutes, **turn off**. It should now be warm enough to clean.

Note: Warming the griddle combined with the scrubbing procedure that follows will clean the griddle better than just scrubbing a cold griddle.



Figure 2: Preheating the griddle for 5 minutes

Step 2: Check the level of the grease trap

If the grease trap (figure 1) contains only sludge, use (a) below. If it contains greasy water, use (b) below.

- a) If the grease trap is only filled with sludge, **scrape** it into a garbage can with your putty knife. **Replace** the grease trap when finished.
- b) If the grease trap is filled with greasy water, **pull** it out of its slot without spilling anything, and **dump** the down the sink drain (figure 3). **Run** the **garbage disposal** while you rinse. If you find sludge underneath the water, follow (a) above, then **replace** the grease trap in its slot.

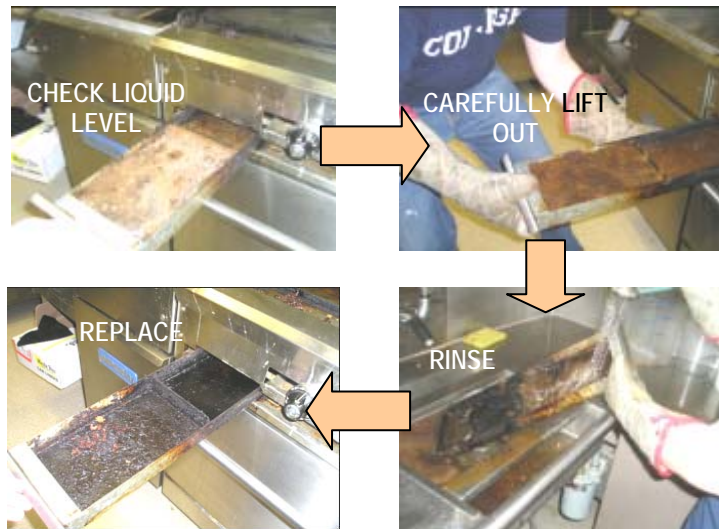


Figure 3: Rinsing the grease trap

Step 3: Dry scrape large debris

Your griddle should look like (figure 4) if you haven't started cleaning it yet.

To begin cleaning, **scrape** away pieces of debris with your putty knife (figure 5). **Scrape** the large pieces of debris into the grease trough (figure 1).

Tip: Hold the putty knife at a 45 degree angle and push back and forth to achieve best results. Scraping at this angle allows you to get under the debris.



Figure 4: A dirty griddle



Figure 5: Scraping first layer

Step 4: Quench the griddle

Fill a pitcher with about one half gallon of cold tap water and slowly **pour** this water onto the entire griddle (figure 6).

The water may boil upon touching the griddle. If so, continue to **add water** until it stops boiling. Leave no dry spots.



Figure 6: Quenching the griddle

CAUTION: Steam may be produced and can burn your skin if exposed. Wearing rubber cleaning gloves will protect your hands from steam burns.

Step 5: Wet scrape fine debris

The next layer to remove from the griddle is smoother than the first layer, and requires water to remove.

To remove this layer, **scrape** the griddle with your putty knife. Scrape away from yourself to avoid splashing hot water onto yourself (figure 7).



Figure 7: Scraping second layer

Step 6: Remove water from the griddle

Underneath the greasy water, the griddle should be fairly smooth, but not shiny metal yet. The greasy water filled with debris must be removed before the next step.

Slowly **scrape** the greasy water into the grease trough until all the standing water is removed (figure 8).



Figure 8: Removing dirty water

Progress: Now you've finished the first part of cleaning the griddle. The next part shows you how to clean the remaining stains off the griddle.

Part 3: Second Cleaning

Step 7: Quench the griddle again

Repeat **step 4** to **quench** the griddle again. Make sure to have a layer of standing water on the griddle.

Step 8: Scrub griddle stains

By now, only griddle stains are left to scrub. Using your scouring brick, **scrub** the griddle. Scrub in any direction: scrub in straight lines, circular motions, or any way you find to be effective (figure 9).

Note: Make sure keep a thin layer of water between the scouring brick and the griddle while scrubbing. To do this, scrub for five seconds, lift the scouring brick off the griddle, put it down in standing water, and begin scrubbing again. Doing this prevents the scouring brick from getting clogged, and becoming ineffective.

Tip: Some scrubbing directions may work better than others on certain grease stains, so experiment to find what technique works best.



OR



Figure 9: Scrubbing motions

Progress: The griddle should have standing water on top of it with small pieces of debris floating in it, but the griddle should look clean underneath. Now you're ready for the final cleaning.

Part 4: Final Cleaning

Step 9: Remove scrubbing water from the griddle

Using your putty knife, **scrape** the water into the grease trough (figure 10). **Wipe** the griddle with a wet dishrag. Your griddle should be clean, but may have a scaly finish.



Figure 10: Remove scrubbing water

Step 10: Clean the grease trough

You're now done moving debris and water to the grease trough, so it's time to clean it. Use your putty knife to **scrape** all water and debris down the drain hole (figure 11). **Wipe** the remaining water and grease out with a paper towel.

Note: It is recommended to use a paper towel for wiping the grease trough instead of a dishrag because the grease may stain your dishrag.



Figure 11: Clearing the grease trough

Step 11: Empty the grease trap again

Repeat **step 2** to **empty** the grease trap again. It will be full of liquid you used for cleaning.

Part 5: Finish Coating

Step 12: Protect the griddle

Spray a thin layer of non-stick cooking spray on the griddle (figure 12). **Wipe** the griddle with a paper towel and cover all dry spots (figure 13). **Wipe** down the grease trough using the same paper towel.



Figure 12: Spraying non-stick cooking spray on the griddle

Note: The thin layer of non-stick spray protects the metal from rusting before the next use. The spray will also prevent food from sticking during the next use, making the next cleaning easier.



Figure 13: Spreading non-stick cooking spray on the griddle

Congratulations!

Your finished griddle should look like the one below...



Quick Cleaning Guide

- Step 1:** Warm up the griddle
- Step 2:** Check the level of the grease trap
- Step 3:** Dry scrape large debris
- Step 4:** Quench the griddle
- Step 5:** Wet scrape fine debris
- Step 6:** Remove water from the griddle
- Step 7:** Quench the griddle again
- Step 8:** Scrub griddle stains
- Step 9:** Remove scrubbing water from the griddle
- Step 10:** Clean the grease trough
- Step 11:** Empty the grease trap again
- Step 12:** Protect the griddle

Glossary

Debris – Any grease or crumbs on top of the griddle.

Drain Hole – The hole that drains from the grease trough to the grease trap

Grease Trap – Collects the contents drained from the grease trough.

Grease Trough – Provides a place to scrape debris from the griddle.

Griddle – Large metal surface used to cook everything from steak to eggs. Used mostly in places where high output cooking is needed.

Quenching – Cooling from high temperature using a liquid, using water in these instructions.

Pumice Scouring Brick – A brick made from pumice for scrubbing grills and griddles. May be found through food service providers or specialty grilling stores.

Temperature Knob – Controls the temperature of the griddle surface.