PRE-START-UP

#1

All blue valves in the OFF position.
PRE-START-UP

#2

Control valve in the OFF position.
PRE-START-UP

#3

Remove cooking tool kit and fire extinguisher located under the unit.
Place nearby for your use.
START-UP

#4

Turn and move control valve to the ON position.
START-UP

#5

Open desired number of valves to high setting. Push DOUBLE BURNER IGNITER button. Immediately hold down button until burners light.
JULIUS M. KLEINER MEMORIAL PARK
GAS BARBECUE GRIDDLE STANDARD OPERATING PROCEDURES

START-UP

#6

Open desired number of valves to HI setting.
Hold GRIDDLE IGNITER button until burners light.
START-UP

#7

Once burners are lit, leave on HI setting until grill reaches 350°.
It takes approximately 10 minutes to get hot.
Turn valves to halfway between MED and OFF to maintain 350°.
START-UP

#8

Thermometer should always remain on griddle surface.  
$350^\circ$ is the ideal cooking temperature.
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GAS BARBECUE GRIDDLE STANDARD OPERATING PROCEDURES

START-UP

#9

Pour 1/4 cup of cooking oil onto griddle. Spread around with spatula.
Wipe off excess oil with paper towel.
#10
When temperature reaches 350°, cook and enjoy!

#11
After cooking, turn off all control valves.

#12
Start the cleaning process.

Please Note: Groups are responsible for leaving shelters clean. Should a group fail to perform adequate cleanup or cause damage to City facilities, the group will be billed for actual City costs for cleanup and repair.
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GAS BARBECUE GRIDDLE STANDARD OPERATING PROCEDURES

SHUT-DOWN

#1

Turn all blue valves to the OFF position.
SHUT-DOWN

#2

Close and turn the valve to the OFF position. Now all gas is OFF.
CLEANING

#3

Scrape cooking debris off of griddle surface using metal scraper.
CLEANING

#4

Scrape cooking debris into grease/drip tray using metal scraper.
CLEANING

#5

Attach pad and mesh scraper to handle.
CLEANING

#6

Pad holder/scraper in action.
CLEANING

#7

Apply one bag of Scotch Brite to griddle surface.
CLEANING

#8

Use spatula to spread liquid onto griddle surface.
CLEANING

#9

Use mesh pad scraper to spread liquid over entire surface.
CLEANING

#10

Move liquid into grease tray using metal scraper.
CLEANING

#11

From griddle surface, scrape liquid into grease/drip tray using metal scraper.
CLEANING

#12

From grease/drip tray using spatula, scrape liquid into grease traps on both ends.
CLEANING

#13

Use paper towels under pad holder to clean surface. Layer several towels.
CLEANING

#14

Once one side of towel has been soiled, fold towel over to use other sides.
CLEANING

#15

Wipe off griddle surface and grease tray with paper towels.
CLEANING

#16

The griddle should look like the depiction when cleaning is complete.
STOWAGE

#17
Wipe off tools and place them back into the cooking tool kit. Place under the unit along with the fire extinguisher.

#18
Leave the thermometer on the griddle plate to monitor cooling temperatures.

#19
Let the griddle cool for 45 minutes or until the thermometer reads 150° degrees.
STOWAGE

#20
Roll the cover over the unit.

#21
Close the folding doors and lock the padlock.