



EQUIPMENT MANUAL





Cleaning, Maintenance & Trouble Shooting




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CHEMICAL	INFO	PERSONAL PROTECTIVE EQUIPMENT
<p>Solution QA ("Sani Solution")</p> 	<p>Used as a no-rinse sanitizing spray or wipe. It is dispensed in the 3rd sink in dish and should be placed in a red sanitizer bucket or squeeze bottle.</p>	<p>None Needed</p>
<p>Pot & Pan Cleaner</p> 	<p>A hand detergent soap that is used for cleaning utensils and food preparation areas. It is dispensed from the 1st sink in dish and should be placed in a green cleaning bucket.</p>	<p>None Needed</p>
<p>Glass & Hard Surface Cleaner</p> 	<p>Used to clean glass and as a stainless steel polish. When polishing equipment, it should be sprayed onto a clean surface and wiped with a clean towel.</p>	<p>None Needed</p>
<p>Multipurpose D-Grease</p> 	<p>Used as a general cleaning solution for equipment that is susceptible to grease and carbon buildup.</p>	<p>Gloves</p>

<p>Flat Top Grill D-Grease</p> 	<p>Used to clean the surface of the flat top griddle.</p>	<p>Gloves</p>
<p>Rotisserie D-Grease</p> 	<p>Used to clean the Rotisseries</p>	<p>Gloves</p>
<p>Xpress Fryer Boil Out</p> 	<p>Used to boil out and thoroughly clean the fryers</p>	<p>Gloves</p>

BIO-THERM

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Red Bucket of Sanitizing Solution
1	Clean Cloth
OR	
1	Sanitizing Wipe

Procedure:

1. Use a sanitizing solution-soaked towel OR a sanitizing wipe to thoroughly clean the entire bio-therm and probe.
2. Allow to air dry.

SALAD SPINNER

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth
1	Red Bucket of Sanitizing Solution
1	Clean Cloth

Procedure:

1. Carefully disassemble the salad spinner.
2. Drain the catch basin and bring to dish along with the spinning basket for cleaning.
3. Thoroughly clean the inside and outside of the salad spinner using pot & pan cleaner and a clean cloth.
4. Using sanitizing solution and a clean cloth, thoroughly clean the inside of the salad spinner and allow to air dry,
5. Reassemble after cleaning.

ROBOT COUPE

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth
1	Red Bucket of Sanitizing Solution
1	Clean Cloth

Procedure:

1. Remove the hinge pin located at the base of the lid and remove the lid.
2. Remove the blades from the bowl.
3. Loosen the locking nut on the front of the bowl and twist the bowl clockwise to remove the bowl.
4. Using a clean towel and pot & pan cleaner, wipe the motor shaft and seal area clean. **NOTE: Do not allow food or water to build up around the seal.**
5. Bring the bowl, lid, and blades to dish. Rinse and run through the dishwasher, or clean in the 3 compartment sink.
6. Reassemble after cleaning.

Maintenance:

- Monthly: Lubricate bowl sides
- Every 6 Months: Lubricate Bowl Clamps

FLAT-TOP GRIDDLE

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Griddle Scraper
1	Griddle (185°-250°)
1	Green Scouring Pad
1	Squeeze Bottle filled with Flat Top Grill D-Grease
2	Clean Cloths
1	Squeeze Bottle filled with Glass Cleaner

Procedure:

1. Lower the temperature of the griddle to about 200°.
2. Thoroughly scrape all varnish from the surface of the griddle and empty the catch tray.
3. Once the surface of the griddle is between 185°-250°, pour the Flat Top D-Grease over the surface of the griddle and allow the solution to bubble and emulsify the grease.
4. Scrape the soil and chemicals into the catch tray and dispose.
5. Use a clean, damp cloth to wipe the griddle surface and catch tray.
6. Spray all surfaces with the Flat Top D-Grease and allow to soak for 2-3 minutes.
7. Use a green scouring pad to scrub any built-up debris.
8. Use a clean, damp cloth to wipe down the sides, front, and rails of the griddle.
9. Spray the sides, front, and rails of the griddle with glass cleaner and wipe with a clean towel.

Maintenance:

- Monthly: Lubricate bowl sides
- Every 6 Months: Lubricate Bowl Clamps

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES
Heat does not come on when the thermostat is turned on	<ol style="list-style-type: none"> 1. Not plugged in. 2. Problem with thermostat. (Call for service) 3. Circuit breaker tripped. 4. Loose wiring connection. (Call for service) 5. Pilot burner not lit. (Call for service) 6. Problem with gas valve (Call for service)
Pilot burner will not light	<ol style="list-style-type: none"> 1. Manual gas valve not turned on. 2. Obstructed pilot orifice. (Call for service) 3. Pilot gas turned off at automatic pilot. (Call for service) 4. Problem with automatic pilot valve. (Call for service)
Pilot burner will not stay lit	<ol style="list-style-type: none"> 1. Problem with thermocouple. (Call for service) 2. Thermocouple not hot enough. (Call for service) 3. Obstructed or wrong size pilot orifice. (Call for service) 4. Gas supply not purged of air. (Call for service) 5. Air blowing pilot out. (Call for service) 6. Problem with automatic pilot valve (Call for service)
Fat appears to smoke excessively	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Moisture in food may be turning into steam
Food sticks to griddle or burned around edges or contains dark specs	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Griddle surface requires cleaning and/or seasoning. 3. Surface under food not covered with enough cooking oil.
Food under-cooked inside	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Food not cooked for long enough time.
Food tastes greasy or has objectionable off-flavor	<ol style="list-style-type: none"> 1. Food itself may have off-flavor. 2. Food stored improperly before cooking. 3. Too much griddle fat used. 4. Temperature set too low.
Noticeable build-up of gum on griddle	<ol style="list-style-type: none"> 1. Temperature set too high. 2. Griddle surface needs cleaning and/or seasoning. 3. Too much griddle fat used.

CAN OPENERS (MANUAL)

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	3 Compartment Sink
1	Clean Cloth
1	Green Bucket filled with Pot & Pan Cleaner
1	Squeeze Bottle filled with Sanitizing Solution

Procedure:

1. Remove the blade assembly from the fixed assembly. This is done by simply sliding the fixed assembly out of the slot in which it is seated.
2. Take the blade assembly to the three-compartment sink. In the wash sink, thoroughly scrub the blade and surrounding area to remove all food residue.
3. Rinse the blade assembly in the clean water in the second sink.
4. Immerse the blade assembly in the third sink filled with sanitizer solution at the recommended concentration. Leave the blade assembly in the sanitizer solution for at least one minute.
5. Remove the blade assembly from the sanitizer solution and allow to air-dry.
6. Wipe the can opener base with a damp cloth and pot & pan cleaner.
7. Spray with sanitizer and allow to air dry.
8. Reassemble can opener and lubricate as necessary.

WALK-IN COOLERS

CLEANING SCHEDULE: DAILY

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle filled with Multi Purpose D-Grease
1	Green Scouring Pad
1	Broom & Dust Pan
1	Green Bucket filled with Floor Cleaner
1	Deck Brush
1	Squeegee

Procedure:

1. Remove all empty boxes, cardboard, trash, etc. as well as racks of product that are on mobile carts. **NOTE: Any product being moved out of the cooler that is being cleaned, must be placed in another cooler. If this is not possible, the maximum time the product can be held outside of refrigeration is 10 minutes.**
2. Apply multi-purpose D-Grease to the doors and gaskets, and clean thoroughly.
3. Sweep the floor with the broom and remove debris.
4. Apply floor cleaner to the entire floor, scrub with a deck brush, and allow the floor cleaner to sit for at least **10 minutes**.
5. After 10 minutes, squeegee the floor cleaner into the drains. **Do not rinse with water.**
6. Return all product to the cooler.

Maintenance:

- Door Hinges: Every 2 months
 - Apply petroleum jelly to hinges
 - Tighten all screws in the hinges, latch, and foot treadle
- Door Closure: When necessary
 - Add washers to upper fastener screws to lower the hook
 - Add washers to lower fastener screws to raise the hook
- Dial Thermometer: Testing
 - Remove the thermometer probe from the clip
 - Place the probe in a solution of water and ice (slush) for 5 minutes.
 - Check the temperature reading – it should read 32°
 - If the temperature is accurate, replace probe into the retainer.
- Dial Thermometer: Re-calibration
- Keep the thermometer probe in the slush solution
- Remove the plastic lid covering the face of the thermometer with a small standard screwdriver
- Hold the pointer in while inserting the head of a standard screwdriver into the adjustment slot
- Turn the adjustment screw clockwise to lower the temperature reading, or counter-clockwise to raise the temperature reading
- Release the pointer and check the temperature reading

- Repeat steps 3-5 until the temperature is exactly 32 degrees
- Install the plastic lid on the face of the thermometer
- Install the thermometer in the retainer clip

Area	Task	Frequency
Evaporator	<ol style="list-style-type: none"> 1. Check for proper defrosting 2. Clean the coil and drain pan 3. Check for proper drainage 	<ol style="list-style-type: none"> 1. Monthly 2. Every 6 months 3. Every 6 months
Condenser	<ol style="list-style-type: none"> 1. Inspect/clean the coil if the air supply is near polluting sources (such as cooking sources) 2. Clean the coil surface 	<ol style="list-style-type: none"> 1. Monthly 2. Every 3 months
General	<ol style="list-style-type: none"> 1. Check/tighten all electrical connection 2. Check all wiring and insulators 3. Check contactor for proper operation and contact point deterioration 4. Check all fan motors 5. Tighten fan set screws, and motor mount nuts and bolts 6. Check the operation of the control system 7. Make certain all safety controls are operating properly 8. Check operation of the drain line heater and examine for cuts and abrasions 9. Check/tighten all mechanical/flare connections 	All every 6 months

TROUBLESHOOTING:

Problem	Possible Cause
Fan(s) will not operate	<ol style="list-style-type: none"> 1. Main switch open 2. Blown fuse(s) 3. Defective motor 4. Defective timer or defrost thermostat 5. Unit is in defrost cycle
Walk-in temperature too high	<ol style="list-style-type: none"> 1. Thermostat set too high 2. Superheat too high 3. System low on refrigerant 4. Coils iced up
Ice accumulating on ceiling around evaporator and/or on fan guards, venturi, or blades	<ol style="list-style-type: none"> 1. Defrost duration is too long 2. Fan delay not delaying fans after defrost period 3. Defective defrost thermostat or timer 4. Too many defrost cycles per day
Frost on coils after defrost cycle	<ol style="list-style-type: none"> 1. Coil temperature not getting above freezing point during defrost 2. Not enough defrost cycles per day 3. Defrost cycle too short 4. Defective timer or defrost thermostat
Ice accumulating on drain pan	<ol style="list-style-type: none"> 1. Defective heater 2. Unit not pitched properly 3. Drain line plugged 4. Defective drain line heater 5. Defective timer or thermostat

COUNTER TOPS

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
2	Paper Towels
1	Red Bucket of Sanitizing Solution
1	Clean Cloth

Procedure:

1. Spray the countertop with the multipurpose d-grease.
2. Wipe with a clean paper towel to remove all food residue.
3. Spray again with the multi-purpose d-grease and wipe with a second paper towel.
4. Use a sanitizer-soaked cloth to sanitize the countertop.
5. Allow the countertop to air-dry.

CUTTING BOARDS

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	3 Compartment Sink
1	Green Scouring Pad
A/N	Bleach

Procedure:

1. Fill the 3-compartment sink with pot & pan cleaner in the 1st sink, clean water in the 2nd sink, and sanitizer at the recommended concentration in the 3rd sink.
2. Soak cutting boards in detergent solution and scrub all surfaces thoroughly, cleaning 1 cutting board at a time.
3. Thoroughly rinse in the second sink.
4. Immerse the cutting boards in the 3rd sink for at least 1 minutes.
5. Remove the cutting boards and set at an angle to allow proper air-drying/
6. It may be necessary to immerse the cutting board in a dilute solution of bleach periodically to remove stains. Use the concentration of bleach recommended for sanitizing.

DISH MACHINE

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Green Scouring Pad
1	Squeeze Bottle of Sanitizer

Procedure:

1. Turn off the machine and drain all tanks.
2. Remove the curtains and scrub clean with pot & pan cleaner and water. Rinse, inspect for wear and tear, the lay flat to dry overnight.
3. Remove and clean the scrap trays and spray arms, remembering to remove any food debris.
4. Clean the inside of the machine using hot water and pot & pan cleaner/ If necessary, use a chemical lime remover to rid the machine of any lime build up. Rinse and spray with sanitizer.
5. Clean the top and sides of the machine, all surfaces, and walls with pot & pan cleaner. Rinse with hot water and spray with a light mist of sanitizer.
6. Check the detergent and sanitizer levels, and inform your manager if they are too low.

TROUBLESHOOTING:

SYMPTOM	POSSIBLE CAUSE
No Machine Operation.	<ol style="list-style-type: none"> 1. Blown fuse or tripped circuit breaker at power supply. 2. Inspection door(s) not closed. 3. Conveyor jammed. 4. If Auto Timer was used, the timer may have timed out. 5. If table limit switch is used, the switch may be tripped. 6. Manual overload protector tripped on pump motors or conveyor motor.
Dishes Not Clean.	<ol style="list-style-type: none"> 1. Insufficient wash water due to drain obstruction preventing proper drain closing. 2. Worn or torn drain O-ring allowing wash water to drain. 3. Missing end plug from wash arm. 4. Wash arm nozzle obstruction. 5. Water leaking past manifold O-ring. 6. Loss of water pressure due to pump obstructions. DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. Drain tank(s) and check for any obstruction at the pump intake. 7. Incorrect water temperature. Check circuit breaker to electric heat supply, or main steam valve. Make certain valve is completely open. 8. Incorrect detergent dispensing. Contact your detergent representative. 9. Strainer pans/buckets need to be emptied and/or cleaned.

Leaking Valve (Except Solenoid Type) Supplied by Others.	<ol style="list-style-type: none"> 1. Foreign material preventing proper valve operation. A critical period is soon after installation when pipe compound or metal shavings may lodge at the valve seat. Shut off supply line. Unscrew and lift bonnet from valve body. Clean valve and reassemble. 2. If problem is with a solenoid valve, it is recommended that you contact your service provider.
Spotting of Silverware, Glasses and Dishes.	<ol style="list-style-type: none"> 1. Improperly loaded racks. 2. Incorrect final rinse water temperature (180° F min.). 3. Loss of water pressure due to pump obstruction. DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. Drain tank(s) and check for any obstruction at the pump intake. 4. Clogged wash arm nozzles. 5. Improper water hardness (4 to 6 grains/gallon is the recommended range). 6. Incorrect detergent for water type. 7. Clogged rinse nozzle(s).
Low Final Rinse Temperature With Booster Heater.	<ol style="list-style-type: none"> 1. Tank float not "up" to allow heat to turn on. 2. Over temp protector tripped. 3. Circuit breaker to heat system tripped. 4. Incoming water is below minimum temperature. 5. Temperature control needs adjustment or booster heater failure. <p>Contact your local service office.</p>
Inadequate Rinse.	<ol style="list-style-type: none"> 1. Dirty line strainer causing reduced water flow. Turn off water supply, remove strainer cap and withdraw and clean screen. Reassemble. 2. Low supply line pressure. 3. Clogged rinse nozzle(s).
Continuous Rinse Operation.	<ol style="list-style-type: none"> 1. Rinse actuator not moving freely. DISCONNECT THE ELECTRICAL POWER TO THE MACHINE AND FOLLOW LOCKOUT / TAGOUT PROCEDURES. Check actuator for movement. 2. Check for foreign object in mechanism, i.e., silverware. 3. Rinse valve failed or jammed open. 4. Contact your local Hobart Service office.
No Wash Tank Heat.	<ol style="list-style-type: none"> 1. The machine is equipped with low water safety devices which shut off heat, if water level drops. Check for proper water level. 2. Circuit breaker to heat system tripped. 3. Check heat float for debris and free movement. 4. Steam supply valve not open completely. 5. Over temp protector tripped. 6. Contact your local Hobart Service office.
No or Slow Fill.	<ol style="list-style-type: none"> 1. Dirty line strainer causing reduced water flow. Turn off water supply, remove strainer cap and withdraw and clean screen. Reassemble. 2. Make sure doors are closed. 3. Check both upper and lower fill floats for debris and free movement. 4. Problem with solenoid valve. 5. Drain leaks.

FAN GUARDS

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
2	Clean Cloths

Procedure:

1. Turn off the fans. **Do not use a hose to spray water on to the fan guards.**
2. Use a damp towel and a spray bottle of multipurpose d-grease to lightly mist the fan guards. Wipe to remove all dust build-up. Do not allow degreaser solution to dry on aluminum surfaces.
3. Wipe to surface of the fan guards with a **clean** cloth to remove the d-grease.
4. Turn the fans back on.

FILTER MACHINE

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
2	Clean Cloths

Procedure:

1. Turn the thumb screws on the crumb basket to remove it from the filter pan. Empty any debris into the trash.
2. Remove the filter screen assembly and scrape any debris from the filter screen. Remove the insert by unlatching the metal strap and clean with multipurpose d-grease.
3. Clean the filter pan by removing thumb screws and removing entire motor/pump assembly. Lift the filter pan from its cradle.
4. Remove any debris from the bottom of the filter pan, discard and clean thoroughly with d-grease.

SODA MACHINE

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Red Bucket of Sanitizer
1	Clean Cloth
1	3 Compartment Sink

Procedure:

1. Wipe down the exterior surfaces of the fountain with a clean, pot & pan soaked cloth.
2. Pour warm water down the fountain drain. Follow by pouring diluted sanitizer into the drain.
3. Remove the nozzles and diffusers, and use a small brush to thoroughly clean in a 3-compartment sink.
4. Soak in sanitizer solution for at least 1 minutes. Remove and allow to air-dry.
5. Replace nozzles and diffusers.

WALK-IN FREEZER

CLEANING SCHEDULE: WEEKLY

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Green Scouring Pad
1	Clean Cloth
1	Broom & Dust Pan
1	Green Bucket of Floor Cleaner
1	Deck Brush
1	Squeegee

Procedure:

1. Wipe down the exterior surfaces of the fountain with a clean, pot & pan soaked cloth.
2. Pour warm water down the fountain drain. Follow by pouring diluted sanitizer into the drain.
3. Remove the nozzles and diffusers, and use a small brush to thoroughly clean in a 3-compartment sink.
4. Soak in sanitizer solution for at least 1 minutes. Remove and allow to air-dry.
5. Replace nozzles and diffusers.

FRYERS

CLEANING SCHEDULE: DAILY

CHEMICALS & CLEANING SUPPLIES:

3	Clean Cloths
1	Squeeze Bottle of Multipurpose D-Grease
1	Green Bucket of Pot & Pan Cleaner

Procedure:

Daily

1. Clean inside fryer cabinet with a dry clean towel. Wipe all accessible metal surfaces and components to remove accumulated oil and dust.
2. Clean outside fryer cabinet with clean damp cloth soaked with All-Purpose Cleaner (D-Grease (Multi Purpose Setting)).
3. Clean filter pan and components with solution of hot water and Pot and Pan Cleaner.

Weekly

1. Clean the frypot and heating elements – never operate with empty frypot – this will cause irreparable damage to elements and may cause fire.
2. Boiling out frypot:
 - a. Close frypot drain valves and fill with cold water and Pot and Pan.
 - b. Turn fryers on, set melt switch to off
 - c. Set temperature to 195 degrees.
 - d. Simmer for 45 minutes to an hour. Do not allow water level to drop below the minimum fill line in fryer
 - e. Turn fryer off
 - f. Add two gallons of water and drain the solution and clean inside frypots thoroughly

Annually

1. Should be inspected by service personnel for:
 - a. Verify that heating elements wires are in good repair and that leads have no visible wire fraying or insulation damage
 - b. Verify that heating elements are in good repair with no carbon build up
 - c. Verify that tilt mechanism is working properly when lifting and lowering elements, and that element wires are not binding or chafing
 - d. Verify that heating element amp-draw is within allowed range
 - e. Verify that temperature and high limit probes are properly connected, tightened and functioning properly

- f. Verify that component box and contactor box components are in good condition and free from oil and other debris
- g. Verify that component box and contactor box wiring connections are tight and that wiring is in good condition
- h. Verify that all safety features are present and working properly
- i. Verify that frypot is in good repair and free of leaks
- j. Inspect oil return and drain lines for leaks
- k. Inspect filter pan for leaks
- l. Verify all o-rings and seals are present and in good condition
- m. Check filtration system integrity

Troubleshooting:

SYMPTOM	POSSIBLE CAUSE
Controller won't activate:	<ul style="list-style-type: none"> • Unit is not plugged in • Breaker is tripped • Controller or power supply component or interface board has failed
Fryer does not heat:	<ul style="list-style-type: none"> • Drain valve is open
Fryer repeatedly cycles on and off when first started:	<ul style="list-style-type: none"> • Fryer is in melt cycle mode
Fryer heats until high limit trips with heat indicator on:	<ul style="list-style-type: none"> • Temperature probe or controller has failed
Fryer heats until high limit trips without heat indicator on:	<ul style="list-style-type: none"> • Contactor or controller has failed
Filter pump won't start:	<ul style="list-style-type: none"> • Unit is not plugged in • Breaker is tripped • Pump motor has overheated causing the thermal overload switch to trip – allow motor to cool at least 45 minutes • Blockage in filter pump
Filter pump runs but oil does not return to frypot and there is no bubbling oil:	<ul style="list-style-type: none"> • Blockage in filter pan suction tube
Filter pump runs but oil return is very slow and bubbling oil does occur	<ul style="list-style-type: none"> • Improper installation of filter pan components • Attempting to filter with oil that is not hot enough

REACH-IN FREEZER	
CLEANING SCHEDULE: AS NEEDED	
<u>CHEMICALS & CLEANING SUPPLIES:</u>	
1	Baking Soda or White Vinegar
3	Clean Cloths

Procedure:

1. Disconnect your model from its power supply and remove all food product from inside.
2. Open all doors and allow the cabinet to reach room temperature. Remove all accessories (shelves, racks, pilasters, clips, etc.) From within the model, wash with a baking soda and warm water solution, and rinse thoroughly with clear water. Dry all of the accessories completely with a soft clean cloth.
3. Once the cabinet has reached room temperature, wash the entire cabinet inside and out with a baking soda and warm water solution. For slightly more difficult cleanups, ammonia or vinegar in warm water can be used. Rinse thoroughly with clear water and dry with a soft clean cloth. Failure to dry all surfaces completely may cause water stains or streaking on the aluminum or stainless steel finish.
4. Return all accessories to their respective positions and return electric supply power to the model.

WOOD BURNING GRILL

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Shovel
1	Wire Brush
A/N	Oil
1	Squeeze Bottle of Multipurpose D-Grease
1	Green Scouring Pad

Procedure:

Inside

1. Shovel the ashes from the catch tray each morning.
2. After logs and charcoal have burned down, brush grates with a wire brush to remove any carbon buildup.
3. Coat grills with oil to keep surface moist and protected.
4. Notify management of any damaged fire bricks.

Outside

1. Clean expansion channel.
2. Clean with All-Purpose Cleaner (D-Grease (Multi Purpose Setting) and scouring pad.

GAS GRILL

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Wire Brush
1	Clean Cloth

Procedure:

1. Scrape heavy debris from grill surface.
2. Raise or lower the temperature of the grill to 150 - 180°F.
3. Spray or pour oven and grill cleaner on the entire grill surface, use either at full-strength or diluted at a ratio of 50/50.
4. Immediately wipe grill with a cloth or non-abrasive pad

Troubleshooting:

SYMPTOM	POSSIBLE CAUSE
Uneven heating, sides burning	<ul style="list-style-type: none"> • Temperature too low. • Improper operation of broiler. • Fluctuating gas pressure.
Too much top heat	<ul style="list-style-type: none"> • Temperature too high. • Faulty ventilation. • Excessive heat input. • Overrated (pressure too high or orifice too large).
Uneven heat side to side	<ul style="list-style-type: none"> • Appliance not level side to side. • Burner is improperly installed.
Uneven heat front to back	<ul style="list-style-type: none"> • Appliance not level front to back
Dried out products	<ul style="list-style-type: none"> • Broiling time is too long or product is too close to the burner. • Over rated (gas pressure too high or orifice is too large)
Pilot outage	<ul style="list-style-type: none"> • Pilot flame is too low. • Restriction in pilot orifice.
Poor ignition	<ul style="list-style-type: none"> • Insufficient gas input. • Poor air to gas adjustment. • Restriction in pilot orifice. • Restriction in main burner ignition port. • Pilot adjustment is incorrect.

SAUTE BURNERS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Green Bucket of Pot & Pan Cleaner
1	Putty Knife OR Stainless Steel Wool

Procedure:

Daily

1. Allow sectional range to cool.
2. Pull out, empty, and clean all drippings trays and grease drawers.
3. Remove and clean all oven racks and oven-bottom trays. Wipe clean the interior of oven.
4. Visually check for any food and/or debris that may have fallen into burner areas.
5. Wipe clean all exterior surfaces.
6. Replace the cleaned and dried drippings trays, grease drawers and oven components.
7. Check that nothing can block the entry of combustion air or the escape of combustion exhaust.
8. Clean around burner air mixers and orifices if lint has accumulated.
9. Check for proper pilot operation. Check that pilot lights are blue, stable (not lifting off the pilots) and not producing carbon. If adjustment is necessary, call for service.
10. Grates should be removed and cleaned with solution of hot water and strong soap. A putty knife or a stainless steel pad or brush may be used to scrape off food debris. Pilot areas should be kept clean and free of any possible blockage.

Weekly

1. Clean sauté eyes – Remove eyes from bottom row gas valves and flip the bottom row eyes on to the top row of eyes and turn the gas on top row on high.
2. Burn for at least 10 minutes
3. Repeat process for top eyes

Monthly

1. Open burners must be removed and cleaned. Allow the interior of the burner to drain and dry thoroughly before replacing.

TROUBLE SHOOTING:

SYMPTOM	POSSIBLE CAUSE
None of burners and pilots will turn on:	<ul style="list-style-type: none">• Main gas supply to unit may be off
All burners produce excessive carbon deposits:	<ul style="list-style-type: none">• Incorrect gas supply pressure
Only some burners produce excessive carbon deposits:	<ul style="list-style-type: none">• Incorrect orifices• Primary air not adjusted properly
Top section pilot will not remain lit:	<ul style="list-style-type: none">• Pilot flame not adjusted properly• Clogged orifice• Draft condition• Improper ventilation system• Air in gas line

ROTISSERIE OVEN

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Rotisserie D-Grease
1	Green Bucket of Pot & Pan Cleaner
1	Green Scouring Pad
1	Squeeze Bottle of Multipurpose D-Grease
2	Clean Cloths
1	Squeeze Bottle of Glass Cleaner

Procedure:

DAILY:

1. Turn off gas valves, but do not allow ovens to cool.
2. Pull out bottom drip pan and discard grease in the grease trap. (NOTE: Grease will be hot, be careful.)
3. Spray All-Purpose Cleaner (D-Grease (Rotisserie Setting)) on the inner surface of the oven and the glass doors.
4. Let All-Purpose Cleaner (D-Grease (Rotisserie Setting)) sit for 5 minutes.
5. Scrub the interior and the exterior with hot soapy water and a green scratch pad.
6. Remove any debris covering the gas holes.
7. Wipe down the interior and exterior with a dry rag and clean water. (NOTE: Change water as needed)
8. Clean the drip pan inside and out and replace in the bottom of the rotisserie.
9. Remove the top cover and clean with multipurpose d-grease and water and wipe dry and replace on top of the rotisserie.
10. Spray the glass doors with glass cleaner and wipe with a clean cloth.
11. For more than one rotisserie repeat the process as needed.

WEEKLY:

1. The refractory bricks and cast iron plates should be brushed with a wire brush at least once a week.
2. Use All-Purpose Cleaner (D-Grease (Rotisserie Setting)). When using this kind of cleaner, apply the cleaner on a small area and rinse immediately with clear water.
3. All-Purpose Cleaner (D-Grease (Rotisserie Setting)) should be applied with a paintbrush to the electric motor shaft area on the right side of the rotisserie. With the motor running, wait 15 to 20 minutes, and then rinse the area with water.
4. Clean the residue from the gas holes with a stiff brush. If any holes are clogged, punch out the residue with a small punch or a stiff wire like clothes hanger

CONVECTION OVENS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
2	Clean Cloths
A/N	Oven Cleaner

Procedure:

Daily

1. Turn oven to cool down
2. Exterior – Saturate cloth with mild soap and water. Wipe oven when it is cold. Using a clean cloth, dry oven.
3. Interior – Use any non-toxic, non-caustic, food safe commercial oven cleaner. Always rub with grain of metal.

Weekly

1. Remove any particle debris buildup from racks from racks, rack supports, baffle, blower wheel and temperature probe.

Monthly

1. Remove baffle.
2. Hold blower wheel with gloved hand.
3. Use an L-shaped brush to clean the fins on the blower wheel.
4. Use a hand brush to clean the center portion of the blower wheel.
5. Wipe around fan with a damp towel.
6. Re-install baffle.
7. Use damp towel to clean temperature probe. **Handle with care.**
8. Brush off the cooling fan located in the back of the oven behind the control compartment.

Annually

1. **DONE BY AUTHORIZED SERVICE AGENT.**
 - a. Check venting system
 - b. Check gas pressure
 - c. Check for proper burn flame
 - d. Check temperature calibration
 - e. Adjust and grease door switch for proper closure
 - f. Clean any debris out of control tray. Check for loose connections. Replace any discolored connections.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE
Oven will not fire:	<ul style="list-style-type: none">• Gas turned off• Oven not plugged in• Power switch on control panel is off• Control set below ambient temperature• Doors are open
Oven does not come to ready:	<ul style="list-style-type: none">• Oven has not reached pre-heat temperature• Gas valve not turned on completely• Quick disconnect is not connected• Gas pressure is too low
Convection fan does not turn:	<ul style="list-style-type: none">• Oven is not plugged in• Oven is not set to cook mode• Circuit breaker is tripped• Doors are open
Oven door too difficult to lift:	<ul style="list-style-type: none">• Problem with door spring• Problem with door roller assembly

HOODS & FILTERS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	3 Compartment Sink
1	Squeeze Bottle of Glass Cleaner
1	Clean Cloth

Procedure:

1. Clean exterior of hood with degreaser. Scrub with a sponge or cloth to remove tough soil. Do not allow degreaser solution to dry on aluminum or glass.
2. Rinse hood with hot water to remove degreaser solution.
3. Remove filters and clean at three-compartment sink, using the wash, rinse and sanitize method of cleaning. Alternatively, you may choose to use a soak tank service or filter cleaning/replacement service to clean filters.
4. When necessary, apply stainless steel polish to stainless steel surfaces and buff lightly with a clean dry cloth.

ICE MACHINE

CLEANING SCHEDULE: WEEKLY

CHEMICALS & CLEANING SUPPLIES:

1	Damp, Clean Cloth or Sponge
1	Squeeze Bottle of Sanitizer Solution

Procedure:

1. Remove all ice from ice machine and unplug or turn off if possible.
2. Use a damp cloth or sponge to remove all mold and soil residue from the outside panel of the entire ice machine.
3. Pay special attention to the gaskets at the door to the ice machine and the interior of the door itself.
4. Use a damp cloth or sponge to clean the walls of the ice machine.
5. Use a damp cloth or sponge to clean the ceiling of the ice machine where the ice comes out. If this is not readily accessible, remove the front panel of the ice machine if possible. This area must be thoroughly cleaned to prevent mold build-up.
6. Spray all interior surfaces with sanitizer solution and allow to air-dry with the door open. Plug the machine back in.

IMPINGER/TOASTER OVEN

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Damp, Clean Cloth or Sponge
1	Squeeze Bottle of Sanitizer Solution

Procedure:

KNIVES

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	Clean Cloth
1	3 Compartment Sink

Procedure:

1. Fill the three-compartment sink with detergent in the first sink, clean water in the second sink and sanitizer at the recommended concentration in the third sink.
2. Use caution in washing knives to avoid cutting hands.
3. Place knives in detergent solution and brush clean. Handle knives individually and be sure to scrub handles as well as food contact surfaces.
4. Rinse the knives thoroughly in the third sink for at least one minute.
5. Remove the knives and allow to air-dry

MICROWAVE

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Clean Cloth
1	Squeeze Bottle of Multipurpose D-Grease
1	Squeeze Bottle of Glass Cleaner

Procedure:

Interior

1. Open door and wipe interior of microwave oven with a clean, damp cloth and spray all-purpose cleaner as necessary.
2. Pay particular attention to the ceiling of the microwave and the door. Do not use an abrasive material to clean. If necessary, remove the splatter shield from the ceiling of the oven by gently pressing on the front of the shield. It should slide out of the slots in the back of the oven. It can be washed in hot, soapy water but not in the dishwasher.
3. Gently clean the door gasket with damp cloth and spray all-purpose cleaner.

Exterior

1. Clean top and sides with clean, damp cloth and all-purpose cleaner as needed.
2. Spray door with glass cleaner and wipe.
3. Wipe keypad with clean damp cloth and all-purpose cleaner as necessary.

Trouble Shooting:

SYMPTOM	POSSIBLE CAUSE
Oven does not operate and display does not come on:	<ul style="list-style-type: none">• Breaker is tripped• Unit is not plugged in
Oven display works but power will not come on:	<ul style="list-style-type: none">• Door is not closed properly• Press cancel twice and try again
Food is cooking too slowly:	<ul style="list-style-type: none">• Outlet is not receiving enough amperage
You see sparks or arcing:	<ul style="list-style-type: none">• Remove any metallic utensils, cookware or metal ties. If using foil, ensure there is at least 1 inch between foil and interior walls

ELECTRONICS, PRINTERS, & PHONES

CLEANING SCHEDULE: DAILY

CHEMICALS & CLEANING SUPPLIES:

1	Clean Cloth
1	Squeeze Bottle of Multipurpose D-Grease
1	Squeeze Bottle of Glass Cleaner

Procedure:

1. Clean top and sides with clean, damp cloth and mild all-purpose cleaner.
2. Do not spray cleaner into unit.

RESTROOMS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Squeeze Bottle of Glass Cleaner
1	Green Bucket of Floor Cleaner

Procedure:

Toilets

1. Use stiff bristle brush and cleaner to remove all soil residue from bowl.
2. Clean top and bottom of lid using a damp cloth and spray bottles of cleaning solution.
3. Clean around base of toilet and base of lid.

Mirrors

1. Spray glass cleaner on surface to be cleaned.
2. Use the squeegee in an initial stroke horizontally.
3. Use vertical strokes after the horizontal stroke.
4. Wipe the squeegee after every stroke.
 - a. Without a squeegee:
 1. Spray with Glass Cleaner and wipe with clean paper towel.
 2. Work from the top of the mirror down.

Sinks

1. Apply Spray Detergent cleaner and scrub with sponge or cloth. Pay particular attention to fixtures.
2. Run water to rinse out cleaning solution.
3. Use a dry cloth or paper towel to polish fixtures.

Floors

1. Remove all paper, boxes and debris.
2. Sweep floor and dispose of debris in trash can.
3. Mop with Floor Cleaner solution.
4. Squeegee excess liquid to floor drain.
5. Put up "Wet Floor" signs indicating that there is a wet floor.

SCALES

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	Clean, Damp Cloth
1	Red Bucket of Sanitizer Solution

Procedure:

1. Use a damp cloth or sponge to remove all soil and debris from the outside of the entire scale.
2. Pay special attention to the calibration gasket at the top of the scale.
3. Use a damp cloth or sponge with sanitizer to clean the platform of the scale. This area must be thoroughly cleaned to prevent mold and bacteria build-up.

SHELVES, SPEED RAILS, & DUNNAGE RACKS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Clean Cloth or Sponge
1	Squeeze Bottle or Bucket of Water

Procedure:

1. Use all-purpose cleaning solution in spray bottle or bucket.
2. Apply with clean cloth or sponge. Scrub to remove food soil and debris.
3. Rinse with clean water from a separate bottle or bucket. Wipe with dry cloth.
4. Do not allow all-purpose cleaner to dry on aluminum or glass surfaces.

SLICER

CLEANING SCHEDULE: EVERY 4 HOURS DURING CONTINUOUS USE

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth
1	Squeeze Bottle or Bucket of Water
1	Squeeze Bottle of Sanitizer

Procedure:

1. Unplug the machine and turn the index knob fully clockwise before cleaning the slicer. The index knob is the knob used to adjust the slice thickness.
2. Using Pot and Pan and hot water solution and a clean cloth, wipe all surfaces of the machine. The knobs, handles, gauge plate and all other areas of the machine should be thoroughly cleaned of all food residue. Rinse with clean water.
3. Clean the ring guard by inserting a thin cloth soaked in a Pot and Pan solution. The ring guard is the metal plate on the outside of the slicer blade that encircles the blade. The cloth should be inserted at the bottom part of the ring guard, where it meets the gauge plate. Work the cloth between the blade and ring guard. Pull the cloth completely (360°) around the ring guard. Repeat the procedure until the area is clean. Rinse with clean water.
4. To clean the blade, use a clean cloth soaked in a hot Pot and Pan solution. Carefully clean the knife by wiping both sides outward from the center of the blade. Never use steel pads to clean the blade. Be sure to remove all food residue from both sides of the blade.
5. Remove the top blade cover by rotating the lever.
6. Remove the deflector from the rear of the blade support.
7. Wash, and rinse both sides of the top blade cover and deflector.
8. Remove the sharpener and clean it using Pot and Pan solution and a clean cloth, wiping out old product residue and rinsing with clean water.
9. Carefully reassemble the top blade cover, deflector and sharpener. The ring guard is not removable.
10. Spray entire slicer assembly thoroughly with sanitizer. Allow to air-dry.

Troubleshooting

SYMPTOM	POSSIBLE CAUSE
Slicer does not turn on:	<ul style="list-style-type: none"> • Breaker is tripped • Slicer is not plugged in • Slicer is not turned on • Blade guard locking knob is not completely fastened
Slicer does not cut properly:	<ul style="list-style-type: none"> • Product is not positioned properly or held securely to product table • You are pushing product too much towards blade • Blade is not sharp • Slicer components are dirty or greasy • Blade is not perfectly round due to wear and tear
Carriage does not slide properly:	<ul style="list-style-type: none"> • Sliding guides need to be oiled
Slicer is noisy:	<ul style="list-style-type: none"> • Make sure that all components are securely tightened
Sharpening stones are not sharpening:	<ul style="list-style-type: none"> • Stones are dirty • Stones are worn, cracked or chipped

STEAM KETTLES

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Green Scouring Pad
A/N	Water
1	Squeeze Bottle of Sanitizer

Procedure:

1. Turn kettle off
2. Pour Pot and Pan solution in the kettle
3. Remove food soil with a green scrub – do not use metal scrapers, bristle brushes, or steel wool inside kettle
4. Loosen food by allowing it to soak at low temperature setting
5. Rinse kettle interior thoroughly then drain the rinse water
6. Using Pot and Pan solution and damp cloth clean the exterior of kettle, rinse and dry
7. Sanitize after cleaning. Never use cold water as this could crack the lining.

STEAM TABLES/ FOOD WARMERS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Clean Cloth
1	Squeeze Bottle of Glass Cleaner
A/N	Lime Scale Remover

Procedure:

1. Remove all food products.
2. Use All-Purpose Cleaner (D-Grease(Multi Purpose Setting)) in spray bottle or bucket. Scrub with sponge or cloth to remove soil residue.
3. Rinse with cloth from a bucket of clean water.
4. Do not allow All-Purpose Cleaner (D-Grease(Multi Purpose Setting)) cleaning solution to dry on surface.
5. As needed, apply stainless steel polish to surface to protect the surface.

Glass Surfaces

1. Spray with glass cleaner and wipe with a clean cloth.

Interior Surfaces

2. Use lime scale remover as necessary to remove white lime build-up. Use product at recommended concentration.
3. Drain water from steam table.
4. Apply product with a cleaning towel or cloth to areas where lime is a problem.
5. Rinse with water immediately.
6. Never mix lime scale remover with chlorine or other chemicals.

TABLES

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Green Bucket of Pot & Pan Cleaner
1	Squeeze Bottle of Glass Cleaner
A/N	Murphy's Oil

Procedure:

1. Warm soapy water solution (which is made from the "Pot and Pan" cleaner from dish) found in green buckets from wait stations.
2. Using a towel from inside the solution, **Ring towel out completely.**
3. Wipe tables with the warm soapy water solution.
4. Wipe with towel to remove all food residue and water rings.
5. Make sure there is no water or food left on table.
6. Allow surface to air-dry.
7. Wipe table legs down with Pot and pan solution. Scrub legs with sponge or cloth to dislodge food and soil.
8. Wipe clean legs with towel.
9. Spray legs with sanitizer and allow to air-dry.

Monthly:

1. Make sure tables are clean
2. Use a clean towel and put a small amount (size of a quarter) of "Murphy's Cleaner" on table and wipe until absorbed.

UTENSILS/CONTAINERS

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	3 Compartment Sink
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Procedure:

1. Fill the three-compartment sink with detergent in the first sink, clean water in the second sink and sanitizer at the recommended concentration in the third sink.
2. Use caution in washing sharp utensils to avoid cutting hands.
3. Remove date labels prior to washing stainless steel or plastic containers.
4. Soak containers and utensils in detergent solution and brush clean. Handle each item individually and be sure to scrub handles as well as food contact surfaces.
5. Rinse the items thoroughly in the second sink.
6. Immerse the containers and utensils in the third sink for at least one minute.
7. Remove the containers and utensils and allow to air-dry.

SKILLETS

CLEANING SCHEDULE: **AFTER EACH USE**

CHEMICALS & CLEANING SUPPLIES:

1	3 Compartment Sink
1	Green Scouring Pad

Procedure:

1. Fill the three-compartment sink with detergent in the first sink, clean water in the second sink and sanitizer at the recommended concentration in the third sink.
2. Soak skillets in detergent solution and brush clean. Handle each item individually and be sure to scrub handles as well as food contact surfaces. Use on a non-abrasive pad.
3. Rinse the items thoroughly in the second sink.
4. Immerse the skillets in the third sink for at least one minute.
5. Remove the skillets and allow to air-dry.

VENTS

CLEANING SCHEDULE: WEEKLY

CHEMICALS & CLEANING SUPPLIES:

1	Dishwasher
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Procedure:

1. If possible, remove vent from wall, ceiling or floor and wash in the dishwasher

WALLS/CEILINGS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Multipurpose D-Grease
1	Clean Cloth

Procedure:

1. For all surfaces, spray down walls with all-purpose cleaning solution.
2. Wipe with a clean cloth.
3. Rinse with warm water to remove cleaning solution and use a dry cloth to dry.
4. Do not allow cleaning solution to dry on glass or aluminum surfaces.

WINDOWS

CLEANING SCHEDULE: DAILY

CHEMICALS & CLEANING SUPPLIES:

1	Squeeze Bottle of Glass Cleaner
1	Squeegee

Procedure:

HOW TO CLEAN: with a Squeegee

1. Spray glass cleaner on surface to be cleaned.
2. Use the squeegee in an initial stroke horizontally.
3. Use vertical strokes after the horizontal stroke.
4. Wipe the squeegee after every stroke.

HOW TO CLEAN: without a Squeegee

1. Spray with glass cleaner and wipe with clean paper towel.
2. Work from the top of the window down.

FLOORS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Broom & Dust Pan
1	Deck Brush
1	Green Bucket of Floor Cleaner
1	Squeegee

Procedure:

2. Remove boxes, debris, trash, etc. from floor.
3. Take up any floor mats.
4. If there are any food items on the floor, they should be permanently removed to a position 6" off the floor. It is against policy to store food items on the floor.
5. Sweep the floor thoroughly with a broom; dispose of any debris.
6. Generously put Floor Cleaner Solution on the floor. Let the solution set for 10 minutes. Scrub floor with a deck brush. Squeegee solution into floor drain. DO NOT rinse. The Floor Cleaner solution has enzymes to dissolve the dirt.
7. Allow to dry.

FLOOR DRAINS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Floor Cleaner
1	Deck Brush used only for drains
1	Red Bucket of Sanitizer
1	Liquid Drain Opener

Procedure:

1. Remove drain covers and baskets. Dispose of any debris in a trash can.
2. Clean the underside of the covers and baskets with Floor Cleaner solution from a bucket and a brush used only for drains.
3. Flush the covers, baskets and drains with hot water.
4. Rinse covers and baskets with sanitizer that has been mixed in a bucket.
5. Use the scrub brush to agitate and loosen soil along the top diameter of the drain hole.
6. Pour sanitizer solution into the drain.
7. Replace covers and baskets.
8. To keep drains clean and free flowing, you may choose to do weekly applications of liquid drain cleaner. Apply liquid drain opener at one-half the recommended dosage. Allow solution to stand for 15 minutes. Flush with hot water.

Clogged Drains:

1. Pour liquid drain opener slowly into drain at specified use volume.
2. Keep hands and face away from drain.
3. Allow to work for 30 minutes or longer. Flush with hot water for 2-3 minutes.
4. Repeat applications if necessary and let stand for 1 hour or more, then flush.
5. For tough clogs, let stand overnight before flushing with hot water.
6. If not working, inform a manager so they may call a plumber.

REACH-IN COOLERS

CLEANING SCHEDULE: **DAILY**

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth Cloth
1	Stiff Brush

Procedure:

1. Clean interior and exterior of coolers, including gaskets with Pot and Pan solution.

Monthly

2. Disconnect power to unit.
3. Remove rear grill
4. Remove bolts anchoring assembly to frame rails and slide out
5. Clean off accumulated dirt from condenser coil and the fan with a stiff brush
6. Lift cardboard cover above fan and carefully clean fan blades
7. After brushing condenser coil, vacuum dirt from coil and interior floor
8. Replace cardboard cover, slide compressor back into position and replace bolts
9. Re-install rear grill assembly and tighten screws

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE
Unit not running:	<ul style="list-style-type: none"> • Fuse blown or circuit breaker tripped • Power cord unplugged • Thermostat set too high • Main power switch turned off • Cabinet in defrost cycle (freezer models)
Condensing unit runs for long periods or continuously:	<ul style="list-style-type: none"> • Excessive amount of warm product placed in unit • Prolonged door openings • Door gaskets not sealing properly • Dirty condenser coil • Evaporator coil iced over
Unit temperature is too high	<ul style="list-style-type: none"> • Thermostat set too high • Poor air circulation in unit • Exterior thermometer out of calibration • Excessive amount of warm product placed in unit • Prolonged door openings • Door gaskets not sealing properly • Dirty condenser coil • Evaporator coil iced over
Unit is noisy:	<ul style="list-style-type: none"> • Loose parts • Tubing vibration
Compressor will not start:	<ul style="list-style-type: none"> • Dirty condenser coils • Not enough clearance
Unit temperature is too low:	<ul style="list-style-type: none"> • Fuse blown or breaker tripped • Both power switches not on • Temperature set improperly

PANINI PRESS

CLEANING SCHEDULE: DAILY

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth Cloth
1	Nylon Brush

Procedure:

1. Panini Machine should be cleaned regularly throughout shift.
2. Plates should be cleaned while still warm using warm (do not use cold water on warm plates), Pot and Pan solution. A nylon brush may be used, but metal scrapers and steel wool should never be used.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE
Unit is not working and indicator light is not on:	<ul style="list-style-type: none">• Breaker is tripped• Power switch is not on• Unit is not plugged in• Fuse in plug has been blown
Unit is heating, but light is not on:	<ul style="list-style-type: none">• Indicator bulb has blown
Indicator light is on but unit is not heating:	<ul style="list-style-type: none">• Faulty elements• Thermostat is not set properly• Faulty thermostat
Slow heat up of the cooking surfaces:	<ul style="list-style-type: none">• Build up of carbon• Thermostat is not set properly• Faulty elements

BLENDERS

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Green Bucket of Pot & Pan Cleaner
1	Clean Cloth
1	Red Bucket of Sanitizing Solution
1	Clean Cloth

Procedure:

1. Remove the blender cup and top and bring to dish. Rinse and run through the dishwasher, or clean in the 3 compartment sink.
2. Using a clean towel and Pot & Pan cleaner, wipe the motor area and base area clean. **NOTE: Do not allow food or water to build up around the motor area.**
3. Using a clean towel and Sanitizing Solution, wipe the motor area and base area clean.
4. Reassemble after cleaning.

DAQIRI MACHINES

CLEANING SCHEDULE: WEEKLY

CHEMICALS & CLEANING SUPPLIES:

1	Pot & Pan Cleaner
1	Water
1	Sanitizing Solution
1	Petro Gel (Food Lubricant)
1	Bottle Brush
1	Clean Cloth

Procedure:

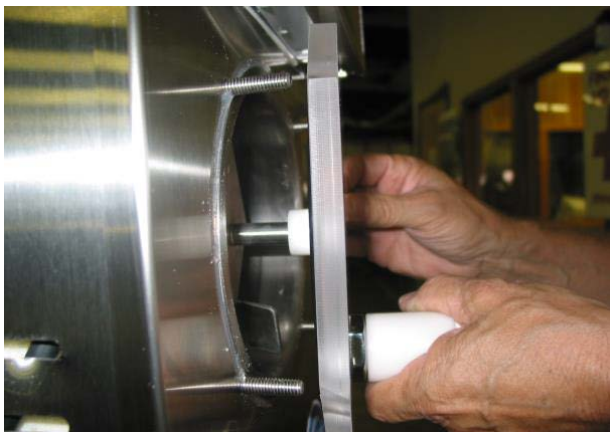
The following cleaning procedure should be used for initial start-up and on an as needed basis to comply with the minimum cleaning and sanitizing frequencies specified by the federal, state or local regulatory agency having jurisdiction.

1. Turn the machine to the off, "hand" position then remove hopper cover.
2. If applicable, drain mix into a sanitized container as per local health code procedures.

NOTICE: Do not put hands or foreign matter into mix.

3. Pour two gallons of cool (75°F.) water into the hopper. Place upper switch in "faucet" position to let the machine stir for 2 minutes. Turn machine "OFF", drain and dispose of the rinse water. Repeat until water is clear.
4. Remove the knobs from the faceplate by turning in a counter clockwise direction. Carefully pull the faceplate straight away from the front of the machine. Remove the beater bar assembly from the cylinder. Then slide the spring seal off the rear of the beater bar. Unscrew white faucet cap to remove faucet plunger from faucet body. Remove all O-rings for cleaning.

NOTICE: Do not unscrew faucet body from faceplate to clean. (Leak free service after disturbing the Teflon seal cannot be assured).



5. All parts removed during the above steps plus the drip tray and insert can now be cleaned in your warm (100° F) cleaning solution. Rinse all parts in clean water and allow to air-dry before re-assembly.
 6. Use cloth and Pot and Pan Cleaning solution to wipe any residue from cylinder and hopper.
 7. Re-assemble as shown in section below.
 8. Pour the Sanitizing Solution into the hopper.
 9. Place upper switch in "faucet" position. Let solution stir for 5 minutes. Turn upper switch "OFF" (hand) position. Drain all solution.
- Notice: Do not leave the solution in the machine for more than 5 minutes.
11. Pour product into hopper. Replace hopper cover. Place both switches in right (snowflake) position when ready to freeze product.

Re-Assembly:

1. Hand wipe all surfaces to remove any remaining residue on the machine, then: using Petro-Gel (or other sanitary food grade lubricant), lightly lubricate the longer end of the beater shaft. Slide beater seal onto the shaft with the spring end toward the beater bar. (Refer to diagram on top of the hopper cover for correct installation of spring seal).



NOTICE: The black carbon ring must be facing the end of the beater bar shaft, so it will be in direct contact with the white ceramic seal inside the cylinder when the beater bar is re-installed. This is a dry seal and must be kept free of lubricants.



CAUTION: The beater seal may become damaged if the beater shaft is not lubricated before installation of the beater seal.

2. Carefully insert the beater bar (with beater seal) into hole at the rear of the cylinder and rotate until it fully engages into the drive plate.



CAUTION: Do not strike the ceramic seal with the beater bar during installation!

3. Lubricate the large, black, rubber, faceplate O-ring with Petro-Gel then re-install and press firmly into the faceplate groove for proper fit. Re-install O-rings on faucet

4. Re-install the faceplate on the machine. First place the faceplate bushing onto the beater shaft. Then slide face plate onto the four studs. Now re-attach the faceplate knobs and tighten evenly until the faceplate O-ring is snug against the cylinder. Re-install float and float clip.



CAUTION: Do not over tighten the knobs or tighten against a beater bar that is not fully engaged in the drive plate; Permanent distortion to the faceplate may occur!

5. Pour two gallons of Sanitizing Solution into hopper. Clean the hopper and feed hole with a clean sanitized brush.

6. Place upper switch in "faucet" position. Let solution stir for 5 minutes. Turn upper switch "OFF" (hand position), Drain all solution. (DO NOT RINSE!)

7. Pour product into hopper. Replace hopper cover. Place both switches in right (snowflake) position when ready to freeze product.

SODA GUNS

CLEANING SCHEDULE: DAILY AND WEEKLY

CHEMICALS & CLEANING SUPPLIES:

1	Pot & Pan Cleaner
1	Water
1	Sanitizing Solution
1	Nozzle Brush
1	Clean Cloth

Procedure:

1. Wash hands with soap and water.
2. Prepare 2.5 gallons of Sanitizing Solution in a dedicated bucket.
3. Determine if nozzle is twist lock or o-ring. Remove bar gun nozzles by twisting or pulling off the bar gun. Twist Off. Pull Off.
4. Clean nozzles with Sanitizing Solution and a dedicated nozzle brush. Place nozzles in Sanitizing Solution for 3 minutes.
5. Disassemble bar gun holster and clean with Sanitizing Solution. Place holster in Sanitizing Solution for 3 minutes.
6. Using clean cloth dipped in Sanitizing Solution, clean all parts of bar gun holster to include mounting bracket.
7. Place nozzles and holster on dry, clean cloth. Allow to air dry.
8. Using clean cloth dipped in Sanitizing Solution, completely clean diffuser and handle.
9. Clean the grooves of sheathing with sanitizer solution and dedicated nozzle brush.
10. Using clean cloth dipped in sanitizer, clean sheathing, allowing to air dry.
11. Empty ice bin and pour in approximately 1/2 gallon of Sanitizing Solution.
12. Clean all exterior splash areas around the bar gun, ice bin and holster with clean cloth dipped in Sanitizing Solution.
13. Clean all interior sides with a clean cloth dipped in sanitizer solution. Wipe dry.

14. Again, wash hands with soap and water.
15. Fill the bar gun ice bin with cubed ice and wait 15–20 minutes before dispensing drinks.
16. Reinstall bar gun holsters and nozzles once dry. Activate the soda water button for 10 seconds and taste a drink from each beverage.

Notables:

1. Use only dedicated ice buckets/scoops when handling beverage ice. Clean ice scoop and holder daily.
2. Keep ice bin closed when not in use.
3. Do NOT use bar gun handle to break up or stir ice; it will damage the bar gun
4. Do NOT dispense liquids over or into ice bin. Ensure bar gun holster is not mounted directly above ice bin.
5. Do NOT store items in ice bins for this can cause contamination and warm/flat drinks.
6. Do NOT use soap, bleach, detergent, steel wool, scouring pads or abrasives when cleaning bar guns and components.
7. Serve no fountain beverages during Boil Water Advisories.

MEAT PRONGS AND SPITS

CLEANING SCHEDULE: AFTER EACH USE

CHEMICALS & CLEANING SUPPLIES:

1	Pot & Pan Cleaner
1	Sanitizing Solution
1	Stainless Steel Wool
1	Brush

Procedure:

1. Fill the three-compartment sink with detergent in the first sink, clean water in the second sink and sanitizer at the recommended concentration in the third sink.
2. Soak Meat Prongs and Spits in detergent solution and scrub clean. Handle each item individually and be sure to scrub insides, ends, grooves as to remove food and debris. Use a brush to detail the edges and holes of the Meat Prongs.
3. Rinse the items thoroughly in the second sink.
4. Immerse the Meat Prongs and Spits in the third sink for at least one minute.
5. Remove them and allow to air-dry.