



GARLAND®

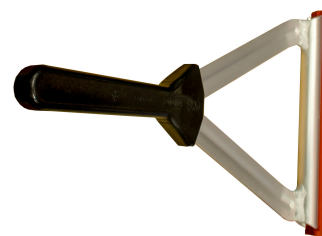
A Welbilt Brand

Recommended Cleaning Procedures Materials Required

Heat Resistant Gloves
(not included in Garland Tool Kit)



Garland Approved High Temperature Squeegee



Goggles (not included in Garland Tool Kit)



Garland Approved High Temperature Grill Brush



3 Ounces of Stera-Sheen Grill Cleaner



Garland Approved High Temperature Narrow Brush



Garland Approved Grill Scraper



Clean Wet Towel
(not included in Garland Tool Kit)



1. Put platens in down position.

- a. Use high temperature narrow brush to clean in hard to reach areas on top of the platen-scrape any residue off. After complete, raise the platens back up.



2. Confirm the set grill cleaning temperature.

- a. Click the settings icon. Scroll until you find CLEAN SETTINGS-click START button then green check mark.



- b. Change the CLEAN GRILL SETPOINT and CLEAN PLATEN SETPOINT to 275 Degrees F. Click the green check mark when complete.

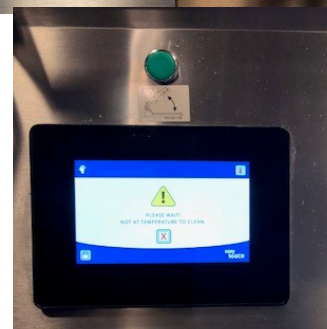


3. Set grill control to clean settings.

- a. Press the hand with a towel icon on the lower left, bottom of the controller display. Press the check mark icon to enter CLEAN MODE.



- b. The grill will show a warning to please wait-not at temperature to clean. When the grill reaches the proper cleaning temperature, the display will read "READY TO CLEAN" and an audible alarm will sound.



4. Put on heat-resistant gloves and goggles.



5. Remove tool holders and set aside.



6. Empty grease troughs.

- a. Remove and empty grease from the two grease troughs by pulling them carefully out of the slides.
- b. Put them back into position.



7. Scrape grill surface.

- a. Using grill scraper, scrape any residue off entire bottom grill surface only.
- b. Using high temperature squeegee, scrape top platens.



8. Apply Stera-Sheen Grill Cleaner to top platen.

- a. Pour one ounce of Stera-Sheen Grill Cleaner on bottom grill surface.



- b. Soak the grill brush in Stera-Sheen Grill Cleaner and spread around entire top platen surface including back, front, and sides.



9. Squeegee Stera-Sheen Grill Cleaner off top platen.

- a. Use the high temperature squeegee to pull cleaner off top platen and scrap off any additional residue.



10. Remove and clean release sheets, locking clips, and bars.

- a. Remove the release sheet locking clips and bars. Take to the back sink for cleaning with mild soap and water.
- b. Put sheets on nearby flat surface to dry.



11. Apply Stera-Sheen Grill Cleaner to bottom grill surface plate.

- a. Pour remaining two ounces of Stera-Sheen Grill Cleaner over the entire surface.

- b. Use grill brush to spread evenly and scrub as necessary. For stubborn soils, apply additional grill cleaner. Let grill cleaner sit for 15-30 seconds and carbon/residues will lift off the grill surface while the product darkens.



12. Remove Stera-Sheen Grill Cleaner

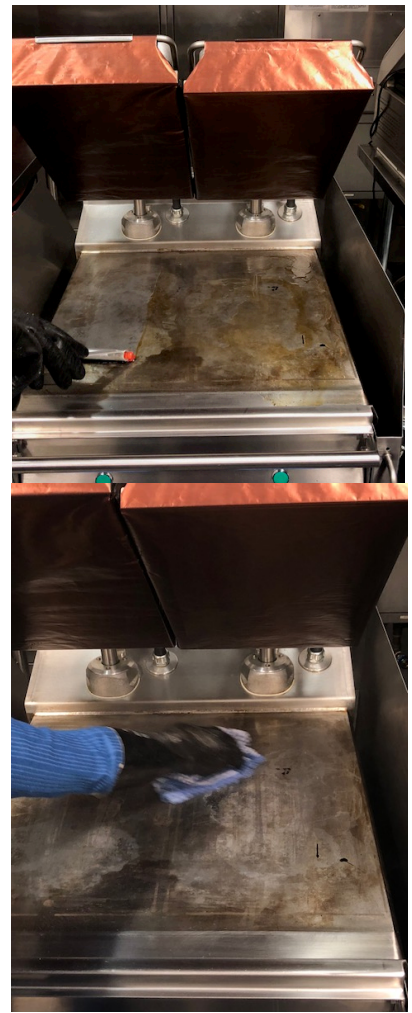
- a. Using the high temperature squeegee remove the Stera-Sheen Grill Cleaner from the surface- start on one side and work your way to the other.

13. Wipe down platen.

- a. Wipe down all areas of the grill where the cleaner was used with a clean wet towel. Discard towel immediately after use.

14. Re-install release sheets.

- a. Re-install release sheets, clips, and bars.



15. Empty grease troughs.

- a. Remove and empty the Stera-Sheen Grill Cleaner from the two grease troughs by pulling them carefully out of the sides. Put them back into position.



16. Turn grill back to cooking mode.

- a. Main power switch located under the controllers. Green lights indicate the grill power is "ON".

17. Clean all grill tools.

- a. Wash, rinse, and sanitize the grill utensils and tools at the 3-compartment sink. Allow to air dry before use.

APPROVED & RECOMMENDED BY:

