

COLD GRILL (CAN TOUCH WITH HAND)

- **Make sure grill grease trap is empty and keep emptying throughout cleaning.**
- Scrape grill off to loosen burnt on stuff.
- Pour 1-cup of SURFLEX® Oven & Grill Cleaner onto grill and spread around to cover whole top of grill.
- Let set for approximately 2 min and then scrub grill with grill screen or green scrubby.
- Scrape grill off and scrub again where needed. Put SURFLEX® Oven & Grill Cleaner into a spray bottle to spray on additional cleaner if needed to finish the job.
- Rinsing mixture: In a quart contain add 1-cup of pickle juice (as it becomes available strain and save pickle juice from 5-gallon or gallon containers for this step.) Alternatively, you can use vinegar. The acidity of the pickle juice/vinegar is used to neutralize alkalinity in cleaner) and 2-cups of water.
- Pour rinsing mixture on the grill and scrub the grill with a green scrubby, top and sides.
- Scrape grill off and rinse off with plain water.
- Wipe off the grill. If you see any white film on grill it is an indicator that cleaning residue is still left on grill. If so add more pickle juice/water mix to neutralize the cleaner followed by more plain water.
- When all residue is gone – Using a paper towel with fryer oil or vegetable oil on it and wipe down the grill to keep it oiled. (Fryer oil is better than vegetable oil because it has a higher heat tolerance.)

HOT GRILL

- **Turn grill off.**
- **Make sure grill grease trap is empty and keep emptying throughout cleaning.**
- Pour 1-quart of ice water on grill to cool it down.
- Cleaning Mixture: In a 1-quart container add 1-cup of SURFLEX® Oven & Grill Cleaner to 3-cups of cold water.
- Make sure grill grease trap is empty and keep emptying.
- Add cleaning mixture in to grill – 1/2 at a time.
- Scrub whole grill with grill screen or green scrubby. Scrape off into the trap. Add remainder of solution and finish scrubbing till clean. Scrape all the solution off the grill.
- Rinsing mixture: In a quart contain add 1-cup of pickle juice (as it becomes available strain and save pickle juice from 5-gallon or gallon containers for this step.) Alternatively, you can use vinegar. The acidity of the pickle juice/vinegar is used to neutralize alkalinity in cleaner) and 2-cups of water.
- Pour rinsing mixture on the grill and scrub the grill with a green scrubby, top and sides.
- Scrape grill off and rinse off with plain water. *Make sure you keep emptying grease trap!
- Wipe off the grill. If you see any white film on grill it is an indicator that cleaning residue is still left on grill. If so add more pickle juice/water mix to neutralize the cleaner followed by more plain water.
- When all residue is gone – Using a paper towel with fryer oil or vegetable oil on it and wipe down the grill to keep it oiled. (Fryer oil is better than vegetable oil because it has a higher heat tolerance.)



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