

Training Processes

Team relevance	Service & Delivery
Process definition	Flat grill on-site
Responsibility	Operations Manager
Date updated	9/13/17
Setup	<ol style="list-style-type: none"> 1. Make sure all knobs are off! 2. Propane tank line hooks up on the left. Attach the line, open the nozzle with the lighter set, turn the far left knob open and light. 3. The turn the second from far left knob open and light. 4. Continue for each knob, one at a time. This will keep air out of the lines reducing the possibility of a low flame problem.
Cooking	<ol style="list-style-type: none"> 1. Cook with a medium flame, adjust as needed.
Turning it off	<ol style="list-style-type: none"> 1. When turning off the grill, start from the right and turn the knob to off. 2. Turn the second from far right knob off. 3. Continue for each knob, one at a time until all are off. 4. Turn off the propane tank and detach the line.
Clean up	<ol style="list-style-type: none"> 1. Clean grill while still hot if possible. 2. Use a small amount of oil and grill brick. 3. Remove "brick pieces and grease" with a wood handled pastry blade (located in funnel drawer). 4. Be cautious - this grease is hot! 5. Follow up cleaning with simple green grill spray and bar mop. Continue until grill is free of debris. 6. Rinse out towel with hot water. 7. Wipe down the grill with a light film of oil using paper towels to keep grill seasoned and free of rust.
Notes	