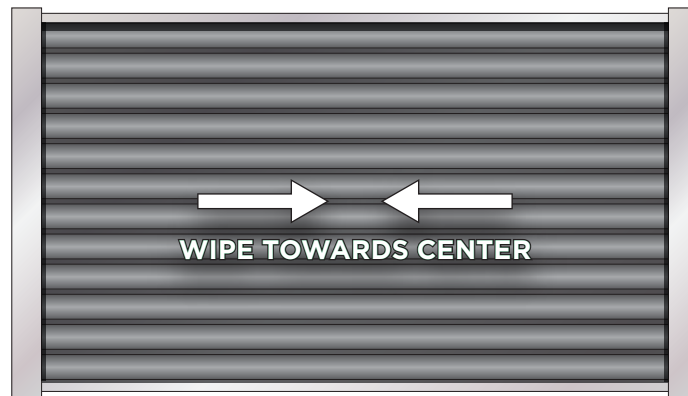


How to Clean a Roller Grill

DAILY CLEANING

1. If the grill is off, turn rollers on and set temperature to high and allow rollers to heat up to loosen grease and particles stuck to rollers. (If applicable, remove divider kit to allow access to rollers.)
 2. Use caution and gloves as necessary to avoid burning hands or fingers.
 3. Use a soft damp cloth to wipe each roller, starting from the end and working towards the middle; never wipe into the end of the roller, as this will cause grease and particles to get into the bearings and may damage the mechanics.
- NEVER USE ABRASIVE MATERIALS OR POWDERS AS IT WILL DAMAGE THE COATING ON THE ROLLERS.
4. With grease and particles removed, repeat step 3 using a soft cloth full of soapy water.
 5. Remove the drip pan from underneath rollers; wash in hot soapy water. Rinse.
 - 5A. If applicable, wash divider kit in hot soapy water. Rinse.
 6. If grease remains, use light dish detergent and soft cloth to scrub directly. Rinse.
 7. Replace pan (and divider kit) and turn unit off if grill will not immediately be put back to use.
 8. Wipe knobs and outside of grill clean as necessary.



PERIODIC CLEANING FOR HIGH VOLUME GRILLS

1. For high volume locations, or locations using products with high fat content, rollers should be cleaned periodically throughout the day (not during peak times), about once every 4 hours.
2. Use caution and gloves as necessary to avoid burning hands or fingers.
3. While grill is still running, remove product from rollers, and wipe with a clean, damp, soft cloth from the ends towards the center (as above). Do not use detergent or other cleaners.
4. Return product to grill (or add fresh product).

ALTERNATIVE DAILY CLEANING WITH PAD AND HANDLE

1. Turn heat to a low setting; allow temperature to adjust to this lower setting, or warm up if grill was off. (If applicable, remove divider kit to allow access to rollers.)
2. Use caution and gloves as necessary to avoid burning hands or fingers.
3. If rollers have heavy build up or residue, wipe with a clean, damp, soft cloth from the ends towards the center before using cleaning pad.
4. With grease and particles removed, attach handle to cleaning pad.
5. Submerge pad in warm, soapy water.
6. Scrub rollers from the ends towards the center. Rinse and re-wet pad as needed; avoid using dried out pad on rollers.
7. Dry with a clean, soft cloth or paper towel.
8. Clean drip pan (and divider kit) and knobs and grill as above.

