

How to Clean a Commercial Griddle

Commercial griddles add versatility to commercial kitchens to efficiently cook everything from pancakes and eggs to chicken and burgers. Keep your commercial griddle operating in top working conditions with the following guidelines.

Note that every piece of equipment will vary. The following is general guidelines to cleaning a commercial griddle, but operators should always refer to the owner's manual to find specific instructions from the manufacturer.

Importance of a Clean Griddle

Crisping, searing, and toasting such a wide variety of foods causes differing fats, juices, and crumbs to be left on the griddle's surface to build up without proper cleaning.

The accumulation can cause a thick, gummy layer that carbonizes to the surface and makes it close to impossible to clean, changes flavor profiles, and could even cause foods to be under-cooked.

Regular, proper cleaning will ensure proper cooking, efficient performance, and longer lifespans of the equipment.

ALLERGY NOTE: Improper cleaning of the griddle between differing types of food can cause serious health risk to individuals with food allergies. Protect customers while protecting your equipment!

Light Cleaning

FREQUENCY:

Throughout service time and after each shift, light clean the griddle. This will make deep cleans at the end of the day easier and also ensure that there is no flavor transfer.

HOW:

- Wipe down back splash, inside and out of the side splash, and front of the griddle
- Empty grease/crumb drawer as needed
- Use griddle scraper between dishes and as needed to reduce grease build-up

Steel Plate Deep Cleaning

1. Allow the griddle to cool down to 300°F-350°F after service and then apply room temperature water
2. Use a griddle scraper & move grease/ debris to the crumb tray
3. Wipe Clean
4. Empty & clean the crumb tray
5. For exceptionally dirty grill plates:
 - a. Use a griddle brick while the surface is still warm to break up the grease. Always go in the direction of the grain to prevent damage
 - b. Turn the grill back on. Once hot, add soapy water to the plate to soften the build-up. Once boiling, use your scrape to guide a clean rag lightly on the griddle to soak up the grease and debris. Push leftover debris into the crumb tray.
6. Season the surface by applying oil and again using the griddle brick
7. Once a week, unplug the unit. Once completely cool, clean the surface with a non-abrasive griddle cleaner and cleaning cloth. Rinse thoroughly with water.

Chrome Plate Deep Cleaning

1. Allow the griddle to cool down to 300°F-350°F after service and then scrape debris off the griddle with the "special razor scraper"
2. Add room temperature water (*not ice water!*) and scrub with a Palmetto brush
3. Use a non-abrasive, food-safe polish and clean, dry cloth and wipe the surface
4. Ensure all polish was removed by using a clean damp cloth and again wiping the surface
5. Lightly coat the surface with oil to protect the plate

*Tip: Do not short cut the cleaning process! Ice or ice water should **NOT** be used to cool the griddle faster. This can cause the cooking surface to buckle and cause a safety concern.*

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