



**JULIUS M. KLEINER MEMORIAL PARK
GAS BARBECUE GRIDDLE STANDARD OPERATING PROCEDURES**

PRE-START-UP

#1

All blue valves in the OFF position.





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PRE-START-UP

#2

Control valve in the OFF position.





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PRE-START-UP

#3

**Remove cooking tool kit and fire extinguisher located under the unit.
Place nearby for your use.**





**JULIUS M. KLEINER MEMORIAL PARK
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START-UP

#4

Turn and move control valve to the ON position.





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START-UP

#5

Open desired number of valves to high setting. Push DOUBLE BURNER IGNITER button. Immediately hold down button until burners light.





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START-UP

#6

**Open desired number of valves to HI setting.
Hold GRIDDLE IGNITER button until burners light.**





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START-UP

#7

Once burners are lit, leave on HI setting until grill reaches 350°.

It takes approximately 10 minutes to get hot.

Turn valves to halfway between MED and OFF to maintain 350°.





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START-UP

#8

**Thermometer should always remain on griddle surface.
350° is the ideal cooking temperature.**





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START-UP

#9

**Pour 1/4 cup of cooking oil onto griddle. Spread around with spatula.
Wipe off excess oil with paper towel.**





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#10

When temperature reaches 350°, cook and enjoy!

#11

After cooking, turn off all control valves.

#12

Start the cleaning process.

Please Note: Groups are responsible for leaving shelters clean. Should a group fail to perform adequate cleanup or cause damage to City facilities, the group will be billed for actual City costs for cleanup and repair.



**JULIUS M. KLEINER MEMORIAL PARK
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SHUT-DOWN

#1

Turn all blue valves to the OFF position.





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SHUT-DOWN

#2

Close and turn the valve to the OFF position. Now all gas is OFF.





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CLEANING

#3

Scrape cooking debris off of griddle surface using metal scraper.



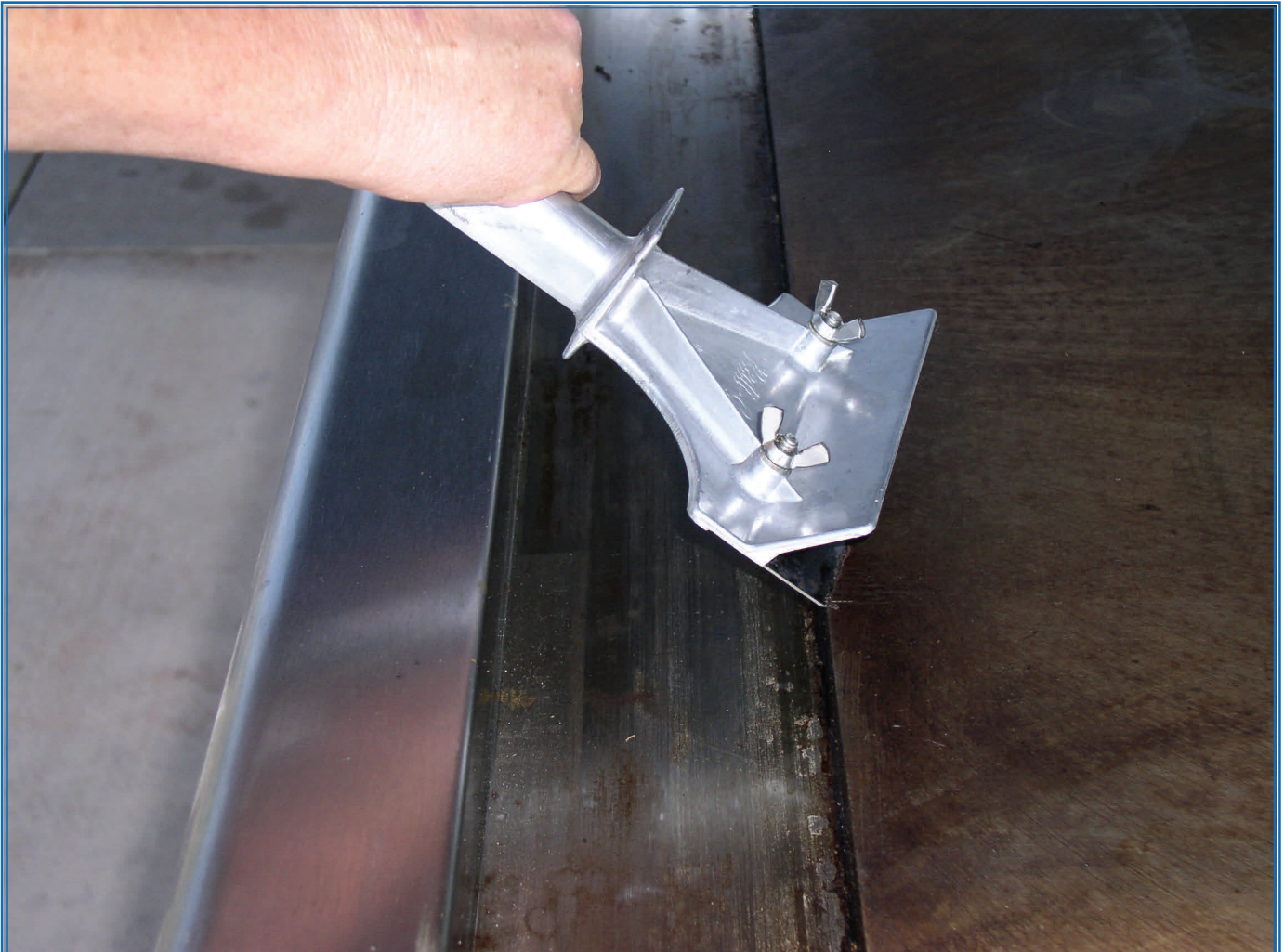


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CLEANING

#4

Scrape cooking debris into grease/drip tray using metal scraper.



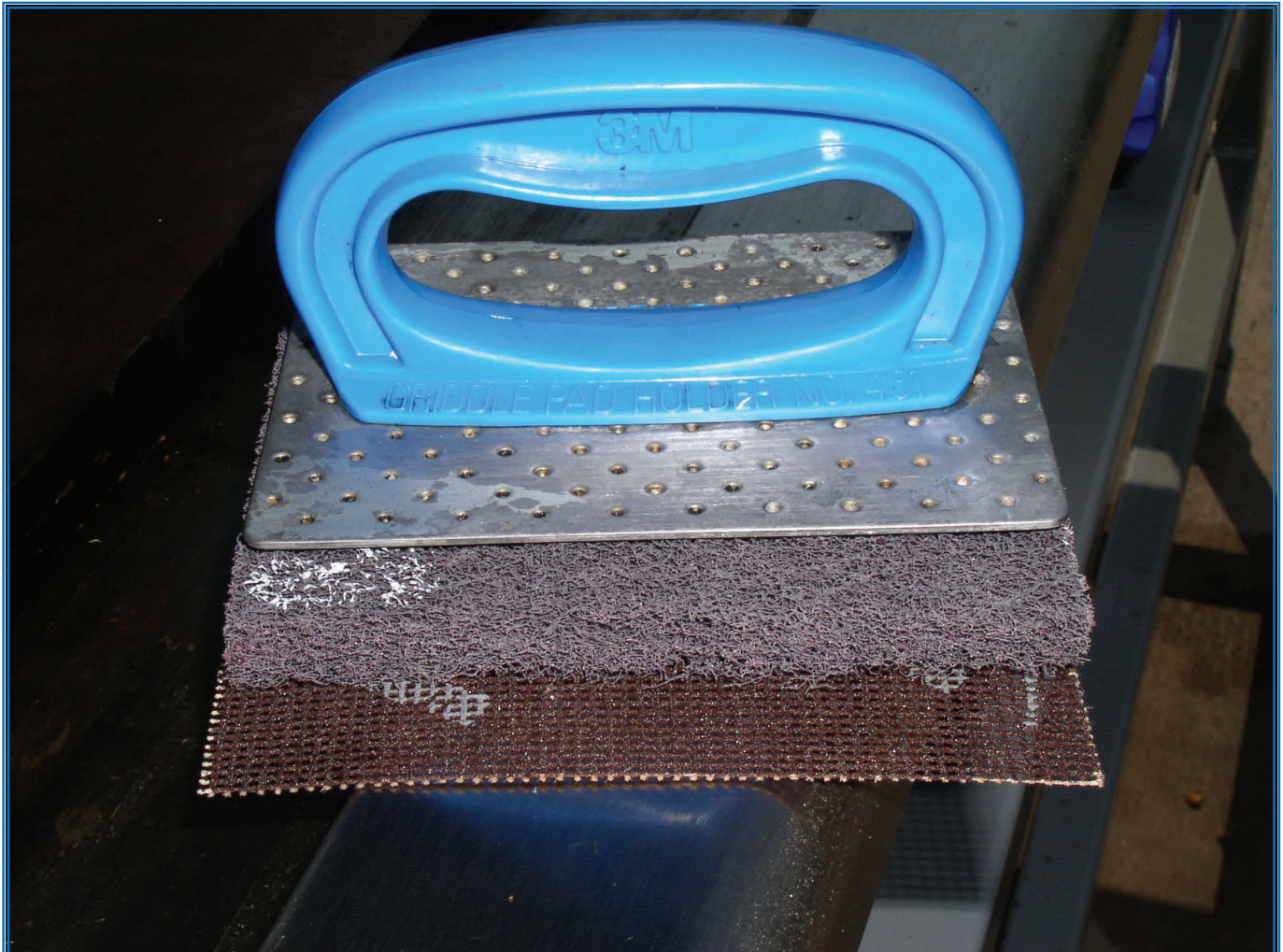


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CLEANING

#5

Attach pad and mesh scraper to handle.





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CLEANING

#6

Pad holder/scrapper in action.





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CLEANING

#7

Apply one bag of Scotch Brite to griddle surface.





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CLEANING

#8

Use spatula to spread liquid onto griddle surface.





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CLEANING

#9

Use mesh pad scraper to spread liquid over entire surface.





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CLEANING

#10

Move liquid into grease tray using metal scraper.





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CLEANING

#11

From griddle surface, scrape liquid into grease/drip tray using metal scraper.



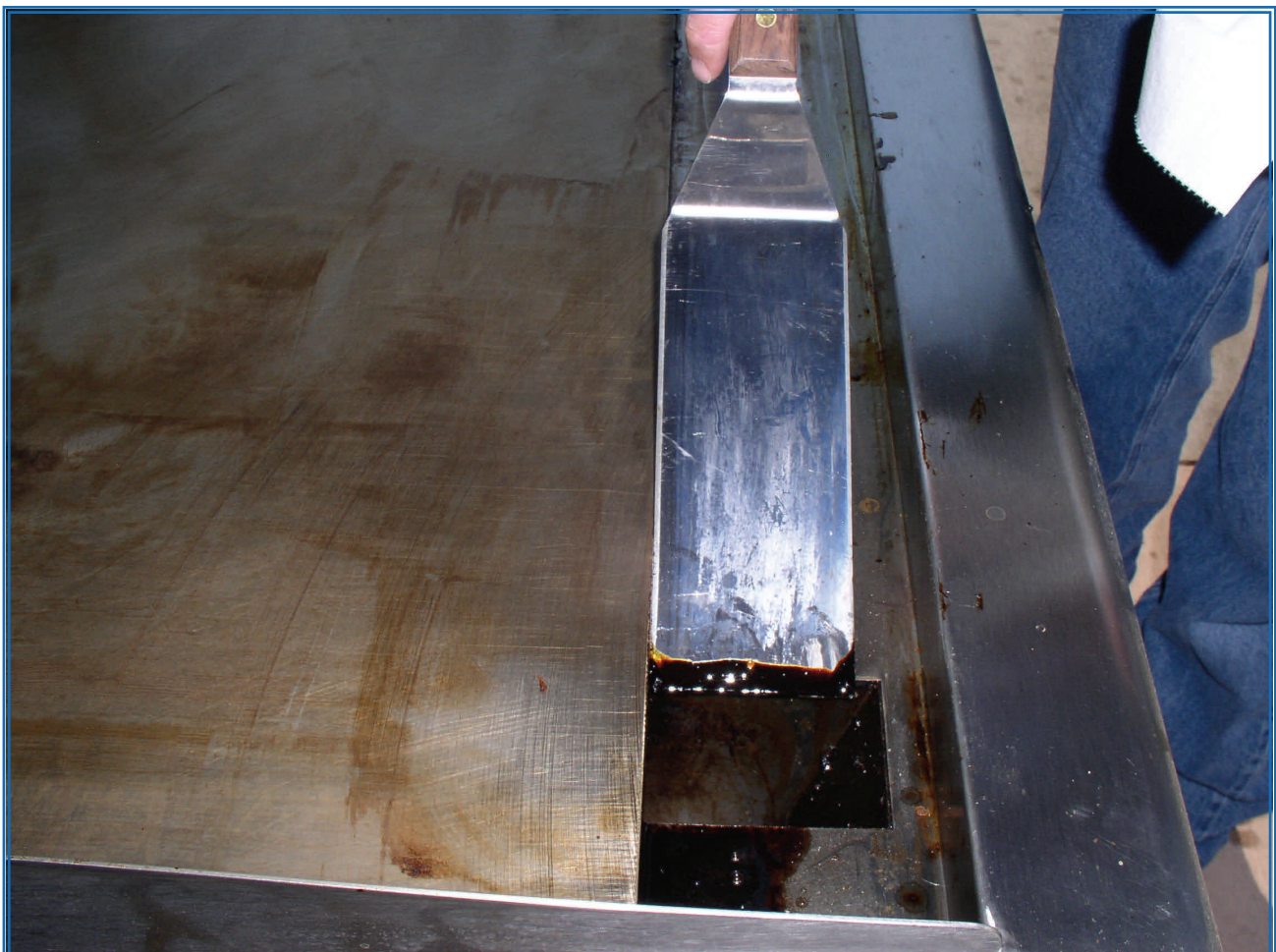


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CLEANING

#12

**From grease/drip tray using spatula, scrape liquid into grease traps
on both ends.**





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CLEANING

#13

Use paper towels under pad holder to clean surface. Layer several towels.



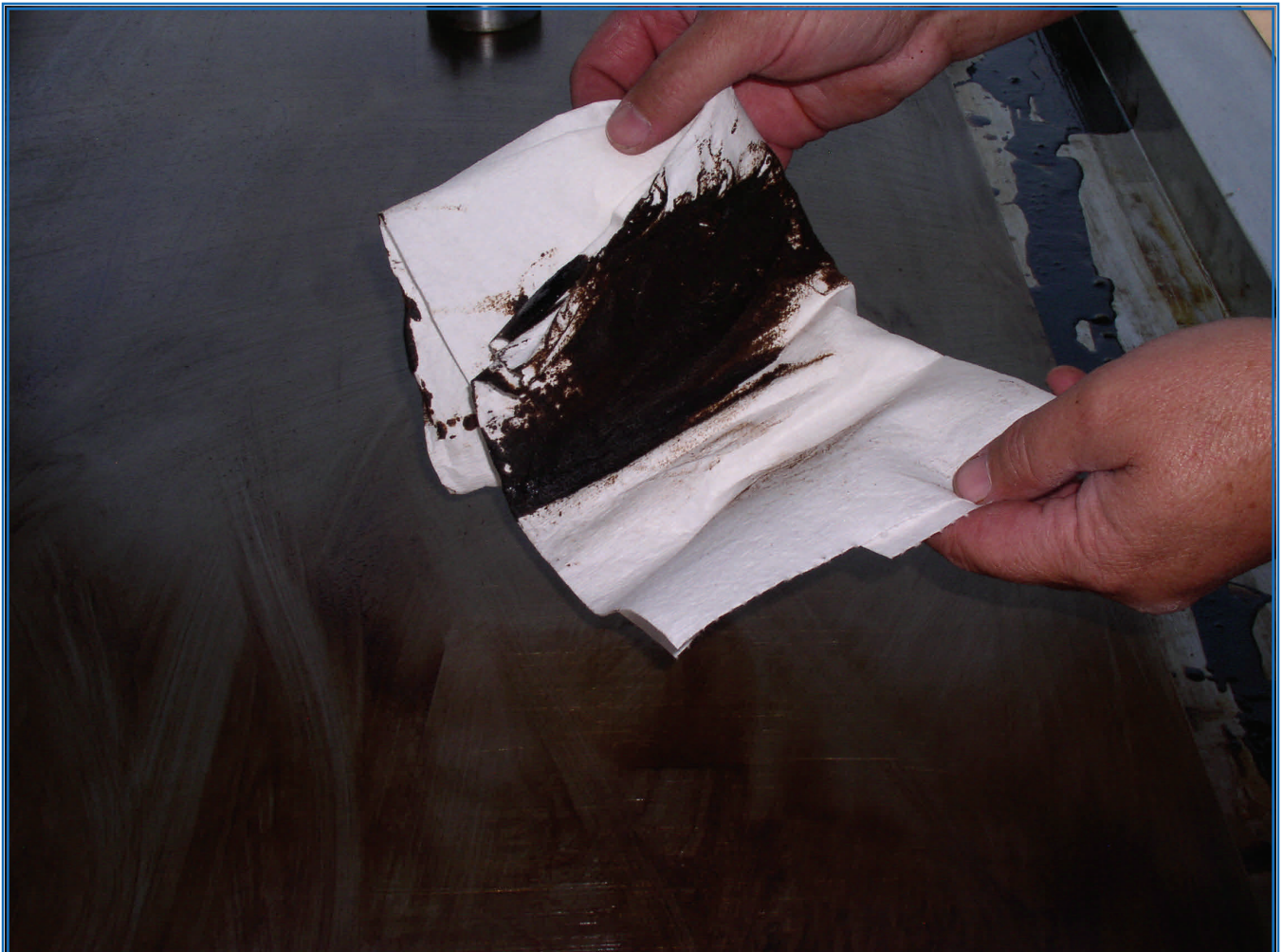


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CLEANING

#14

Once one side of towel has been soiled, fold towel over to use other sides.





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CLEANING

#15

Wipe off griddle surface and grease tray with paper towels.





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CLEANING

#16

The griddle should look like the depiction when cleaning is complete.





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STOWAGE

#17

**Wipe off tools and place them back into the cooking tool kit.
Place under the unit along with the fire extinguisher.**

#18

Leave the thermometer on the griddle plate to monitor cooling temperatures.

#19

**Let the griddle cool for 45 minutes or until the thermometer reads
150° degrees.**



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STOWAGE

#20

Roll the cover over the unit.

#21

Close the folding doors and lock the padlock.