



EQUIPMENT – CHAR GRILL

Introduction

Char grilling refers to grilling food to the point where it has a slightly charred flavor and texture. Cottage Chicken chargrills its products to perfection to meet the high expectation of the customers.



Parts and Functions

No	Part	Function
1.	Grates	To grill the products.
2.	Control Panel	Adjust the control knobs to adjust the flame.
3.	Grease Pan	To hold any grease that drips down past the radiants while broiling.
4.	Adjustable Leg	Adjust the legs to ensure that the unit is level.



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Set up

- **Wash and Sanitize Hands**
- **Lighting the pilot burners:**
 - Each burner has a standing pilot burner which must be lit before the burner can be lit.
 - To light the pilot burner:
 - Turn all broiler valves to 'OFF' position.
 - Open the main gas shut off valve.
 - Press and turn counterclockwise and hold the burner control knob to the pilot ignition position.
 - Using a lit taper to light the pilot burner.
 - Release the knob after 30 seconds. Pilot burner should stay lit.
 - Each burner may now be adjusted to the desired flame size by turning the individual burner valve knob.
 - Turn the knob to the pilot burner ignition position to shut down the main burner.
 - Turn the knob to 'OFF' position to shut down the pilot burners.
 - Wait for 5 minutes before attempting to relight the pilot burners.
- **Install grease pan:**
 - Install the grease pan below the burners to hold any grease that drips down while broiling.
 - Add water to the grease pan to reduce flare up and flash back. The grease drip will extinguish as it hits the water.
- **Install grates:**
 - Place a grate over each of the radiants.
 - Add water to the grease pan to reduce flare up and flash back. The grease drip will extinguish as it hits the water.
- **Preheat the grates:**
 - Allow 30 minutes for the grates to reach the required temperature.



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Operating

- **Place product on the grates:**
 - Do not press the juice out of the meat to prevent dry products.
See individual Product sections for chargrilling instructions.
- **Clean the grates:**
 - Use a wire brush to clean the grates by brushing up and down along the grates.
 - This will remove food caught between the grates to allow hot air to rise around product.
 - This will also help to prevent uneven heating and increase the cooking time.

Daily Close

- **Turn the unit 'OFF':**
 - Turn the knob to 'OFF' position to shut down the pilot burners.
 - Shut 'OFF' the main gas shut off valve.
 - Allow the unit to cool down before commencing cleaning.
- **Clean the grates:**
 - Use a wire brush to clean the grates. This will remove the food and fat caught between the grates.
 - Use a towel to wipe clean the grates, always scrub along the grains when cleaning.
 - Under no circumstances should the grates be placed in a dishwasher. Soap, water and detergents should never be used on the cast iron grates.
- **Clean the grease pan:**
 - Remove the grease pan & clean using the 3-step cleaning method.
 - Allow to air dry overnight.
- **Clean the interior & exterior:**
 - Clean the interior and exterior surfaces of the unit using 3-step cleaning method.



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Problem Solving

Problem	Possible Cause	Solution
The pilots and burners will not light on	<ul style="list-style-type: none">• Main gas supply to grill is not turned on.	Turn on main gas supply
Burner produce excessive carbon deposits	<ul style="list-style-type: none">• Incorrect gas type.• Incorrect gas supply pressure.• Incorrect orifice	Supply correct type gas Call maintenance Call maintenance
Pilot will not remain lit	<ul style="list-style-type: none">• Pilot flame adjusted incorrectly.• Draft condition• Improper ventilation system.• Debris or grease clogging pilot burner or thermocouple• Pilot safety valve or thermocouple has failed	Adjust pilot flame Remove draft Call maintenance Clean debris and grease from pilot burner or thermocouple Call maintenance. Replace failed component
Griller not hot enough	<ul style="list-style-type: none">• Orifices may be dirty/clogged• Low gas pressure• Top grates may be dirty/clogged• If ventilation is too strong, it will suck heat from the cooking/grilling surface	When unit cools, check and clean orifices Call maintenance When unit cools, check and clean top grates Call maintenance.
Excessive flare up	<ul style="list-style-type: none">• Overload of fatty meat	Add water to grease pan
Grate and/or radiants and/or burners and or gas valves warp.	<ul style="list-style-type: none">• Usually improper cleaning method, i.e., uses cover grate top with sheet pans and crank up heat to brush-off debris.	Do not 'burn off' top grates. This cause firebox area to overheat excessively. * Never cover top grates.