

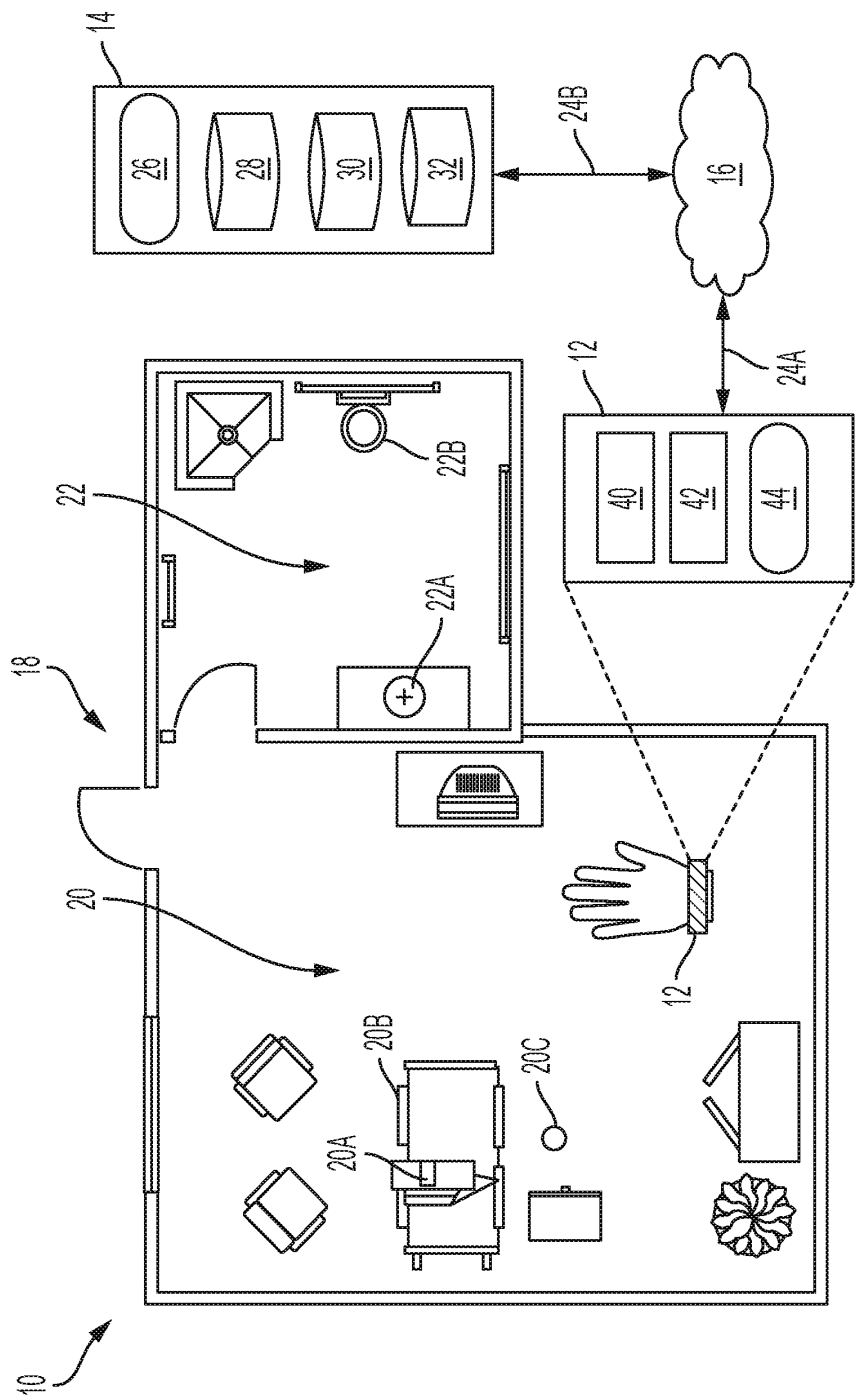


FIG. 1

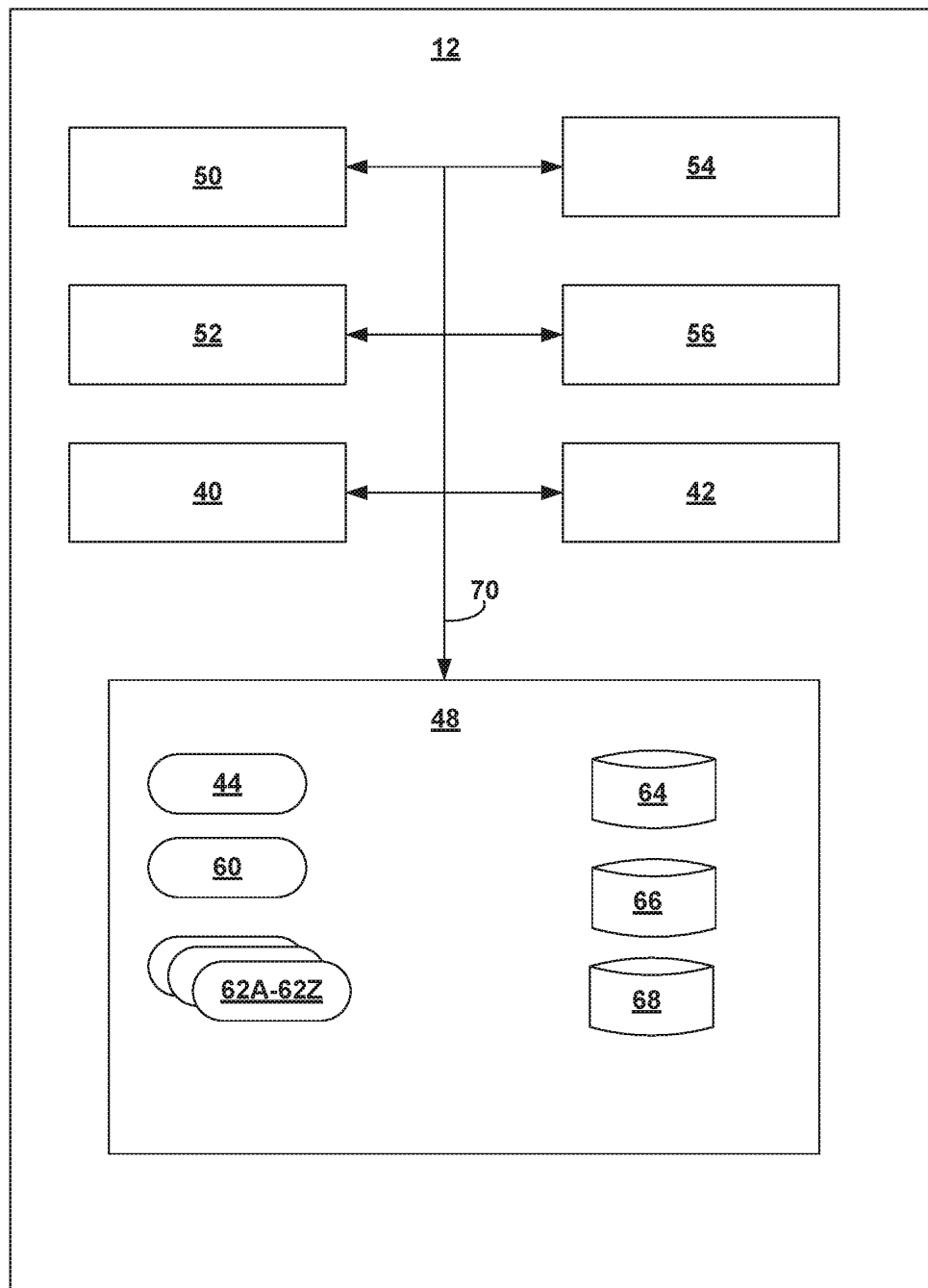
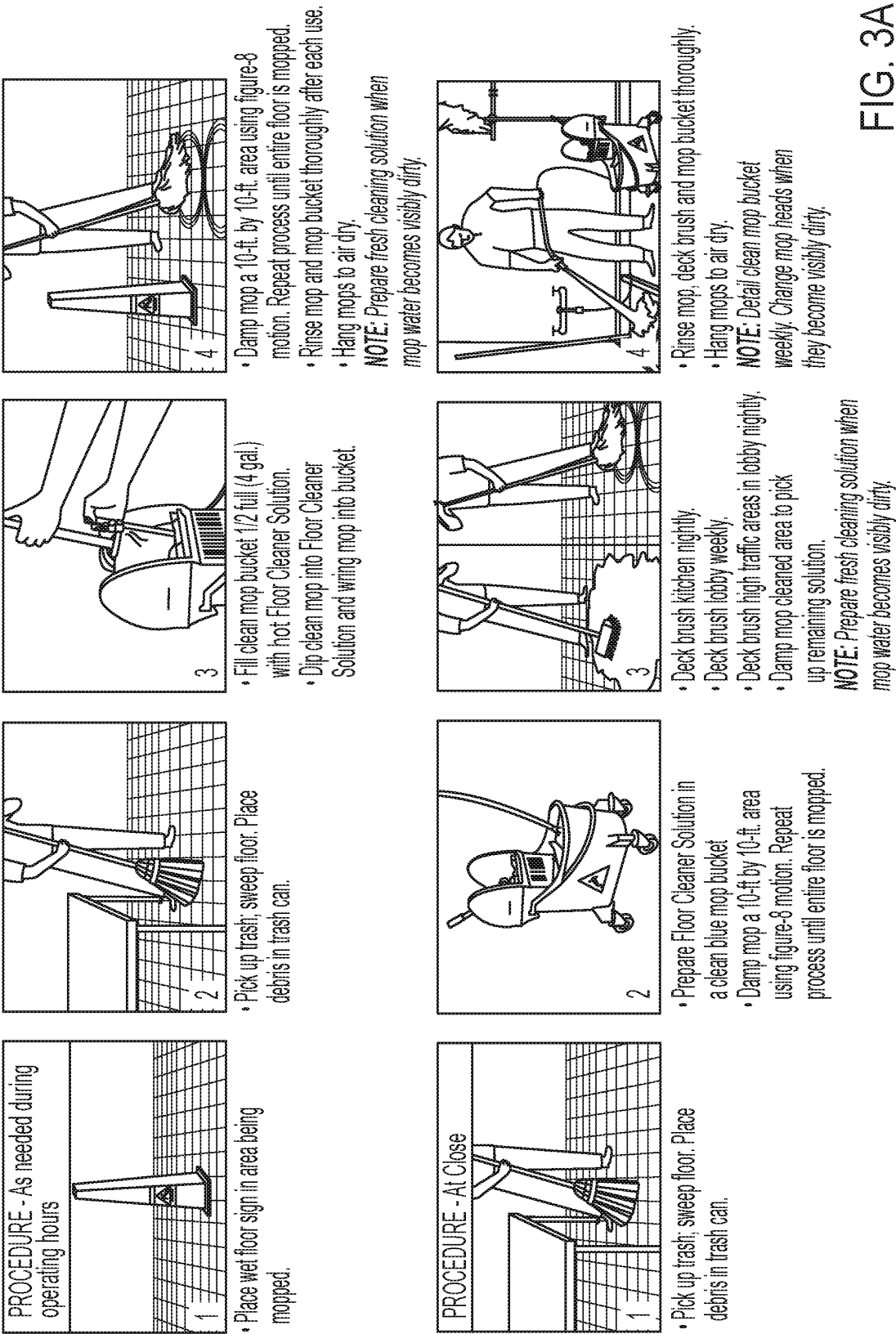


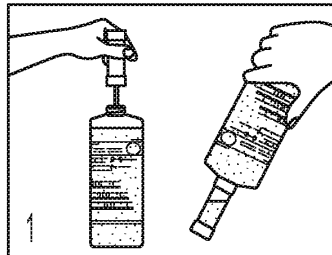
FIG. 2



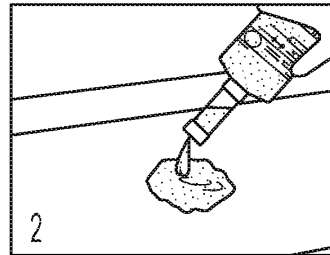
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**BEFORE CLEANING**

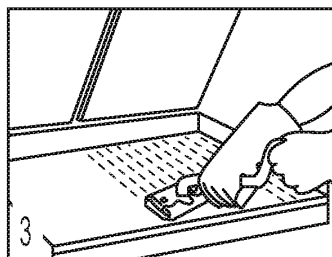
- Cover and remove any exposed products/raw ingredients from the grill area.
- Turn grill off and disconnect electricity.
- Scrape grill plate.
- Wait 5-10 minutes to cool below 175°C.



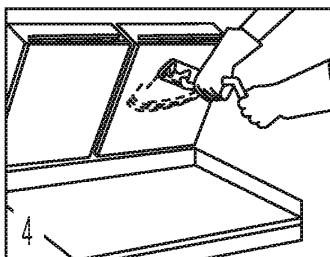
- Dispense 1/2 oz of KAY® QSR Heat-Activated Grill & Toaster Cleaner into measuring cap.



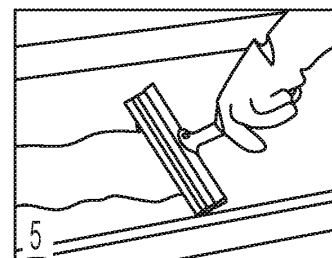
- Wearing heat-resistant gloves, dispense half of the measured product onto the grill cleaning tool and apply to top platen.



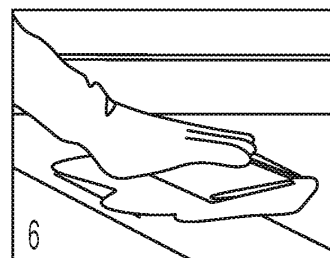
- Repeat previous procedure for bottom platen. Wait 1-2 minutes for product to work on surfaces.



- Scrub surface with cleaning tool in circular motion.



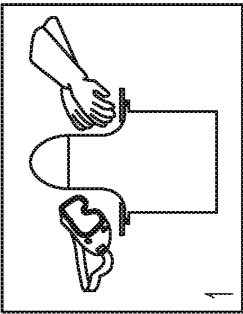
- Pour small amounts of lukewarm water onto surface and scrape into trough; continue to do so until grill cools and remains wet.



- Still wearing heat-resistant gloves, wipe grill and backsplash with a clean, damp cloth.

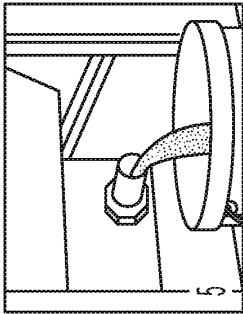
**FIG. 3B**

Procedure (Every Shortening Change)  
AT CLOSE

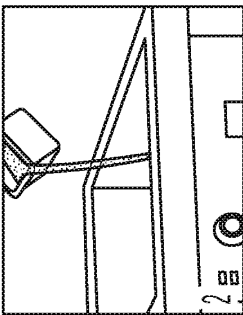


- NOTE: Always wear heat-resistant gloves when handling hot shortening or cleaning inside the fryer.
- Turn fryer OFF. Open drain valve and drain spent shortening. Close drain valve. Dispose of spent shortening into appropriate container.

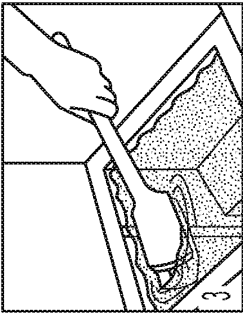
PRIOR TO OPENING



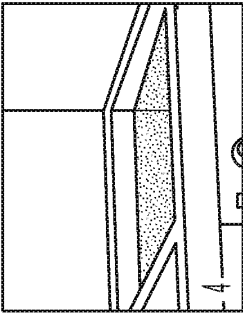
- Open drain valve and drain Degreaser Solution.
- Sprinkle Fryer Cleanser onto fryer surfaces and scrub with fryer brush to remove any remaining soil deposits.



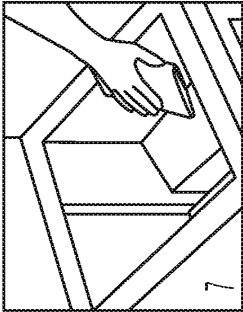
- Dispense 10 quarts (9.4 L) of Degreaser Solution into a container (1/3 size, 6" deep pan) from dispenser. Pour Degreaser Solution into empty vat; then, fill with hot water to oil fill line.



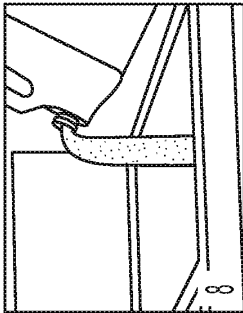
- Briefly scrub sides and back of fryer with the fryer brush.



- Allow Degreaser Solution to soak overnight.



- Close drain valve and dry interior of fryer with clean, dry paper towels.



- Refill with fresh shortening.

FIG. 3C

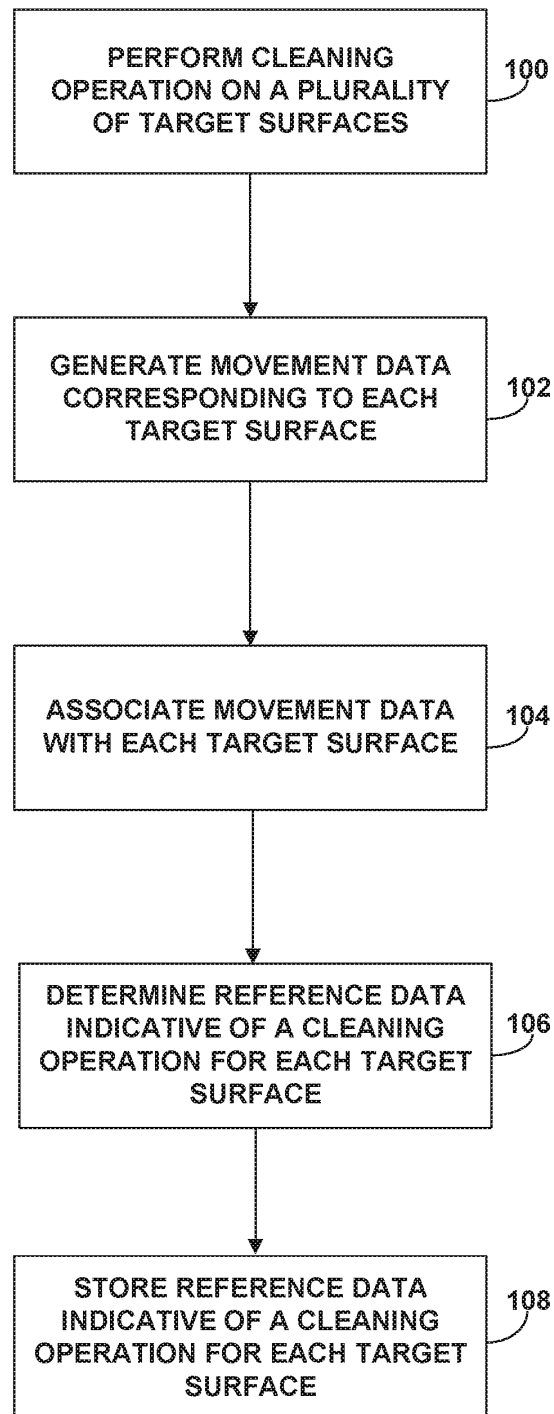


FIG. 4

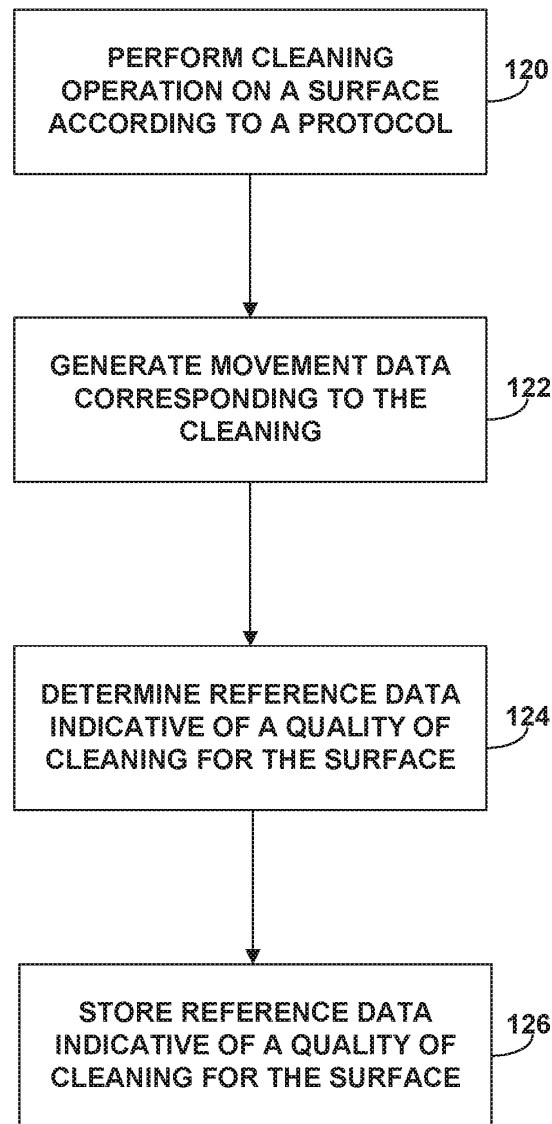


FIG. 5

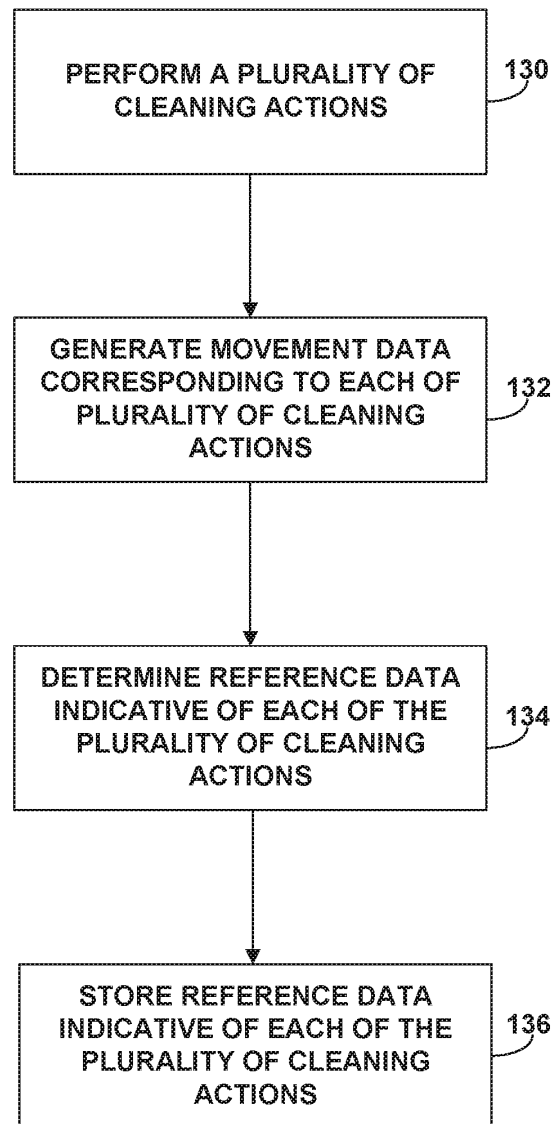
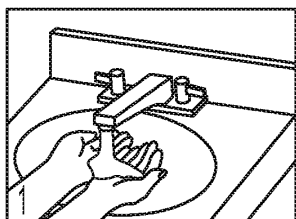


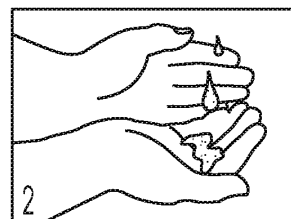
FIG. 6

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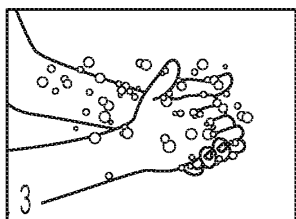
Use water as hot as the hands can comfortably stand (at least 100°F/38°C). Moisten hands.

Use agua tan caliente como sus manos puedan soportar cómodamente (al menos 100°F/38°C). Humedézcase las manos.



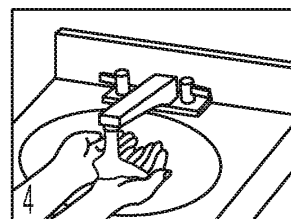
With one push, dispense soap into palm; soap and lather thoroughly to the elbow.

Ponga jabón en la palma de la mano una sola vez, enjabónese y póngase espuma hasta el codo.



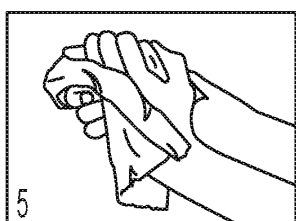
Rub hands together vigorously for 20 seconds. Clean under fingernails and between fingers.

Frótese las manos enérgicamente durante 20 segundos. Limpíese debajo de las uñas y entre los dedos.



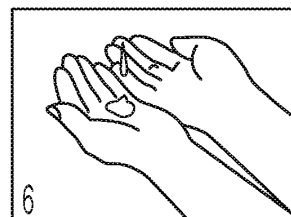
Rinse thoroughly under running water.

Enjuáguese completamente usando agua corriente.



Dry hands using single service towels or hot air dryer. Use your paper towel to turn off water.

Séquese las manos usando toallas descartables o con una secadora. Utilice su toalla de papel para dar vuelta apagado riegan.



With one push, dispense hand sanitizer into palm; rub hands together covering all surfaces of hands and fingers with sanitizer. Rub until dry (15-20 seconds).

Ponga sanitizante en la palma de la mano una sola vez, frote las manos juntas cubriendo toda la superficie de las manos y los dedos con sanitizante. Frote hasta que la gel se seque (15-20 segundos).

FIG. 7

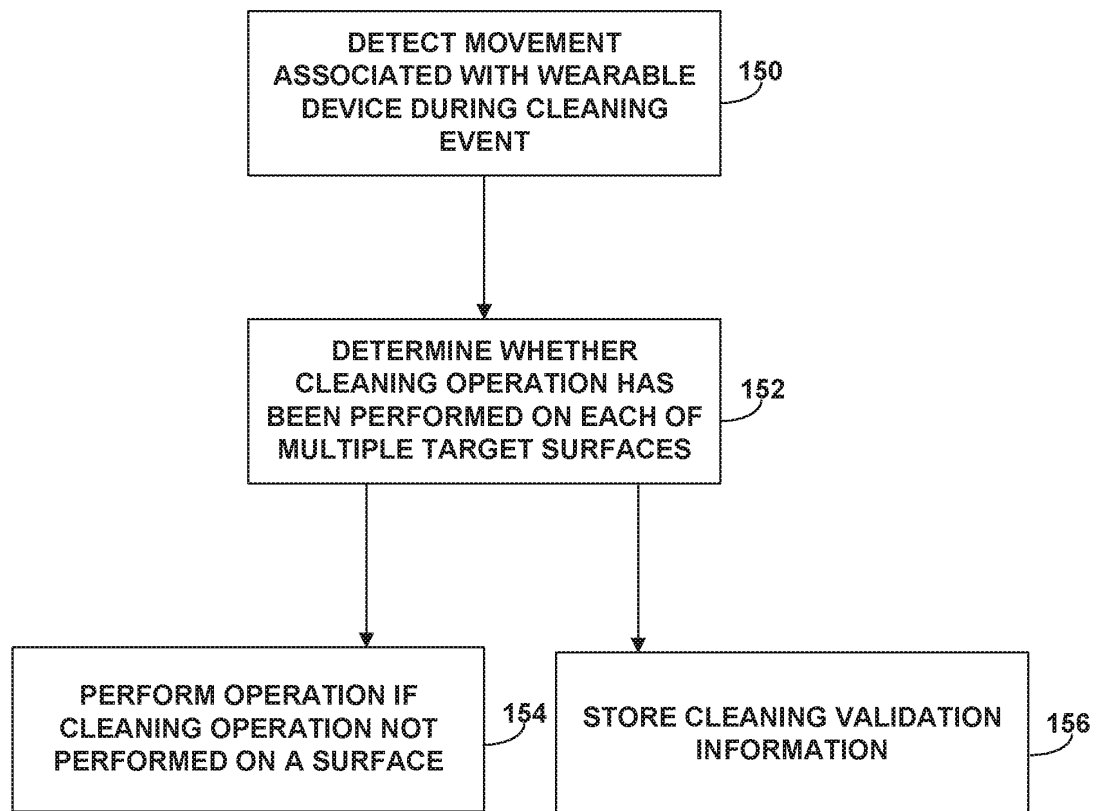


FIG. 8

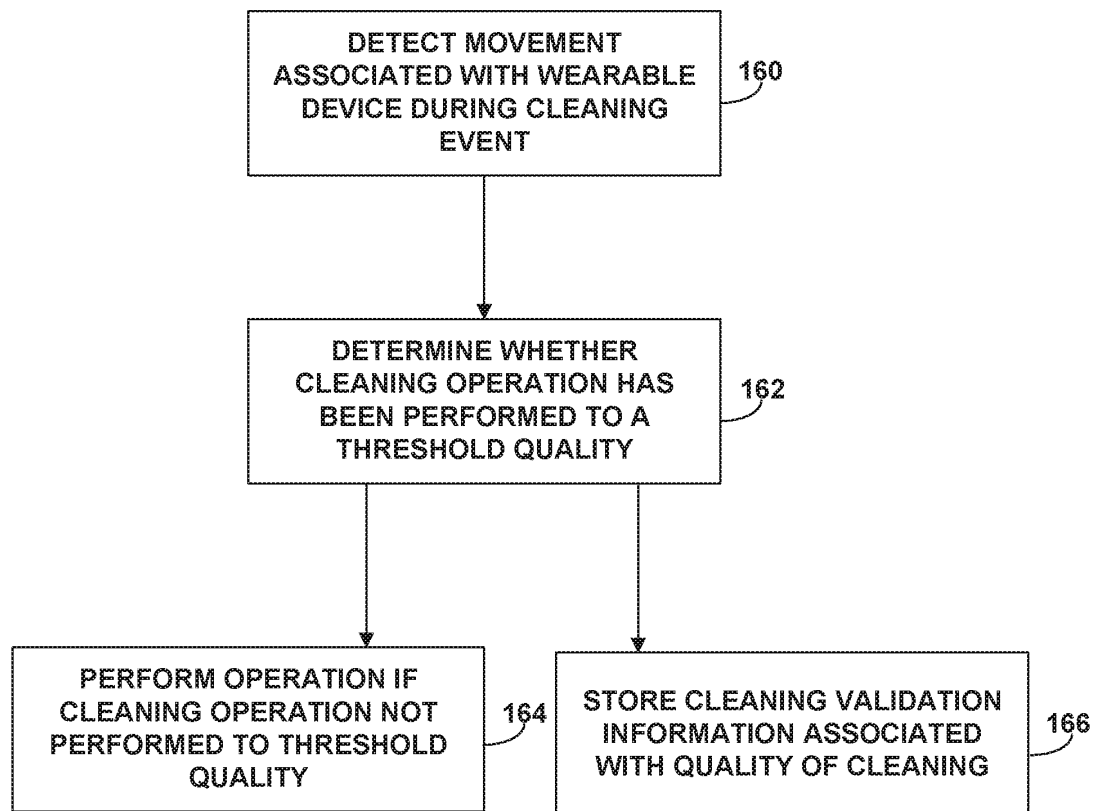


FIG. 9

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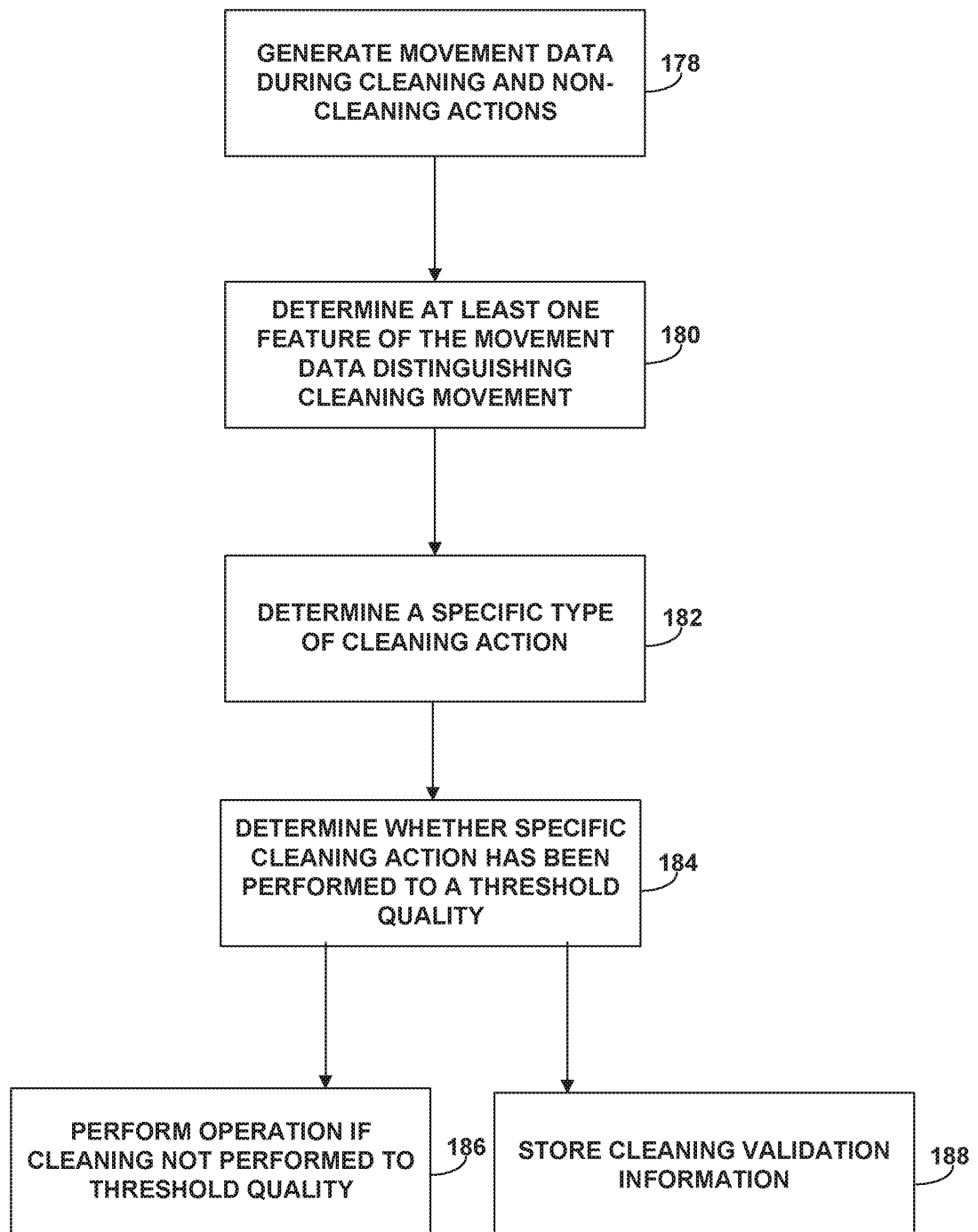


FIG. 10

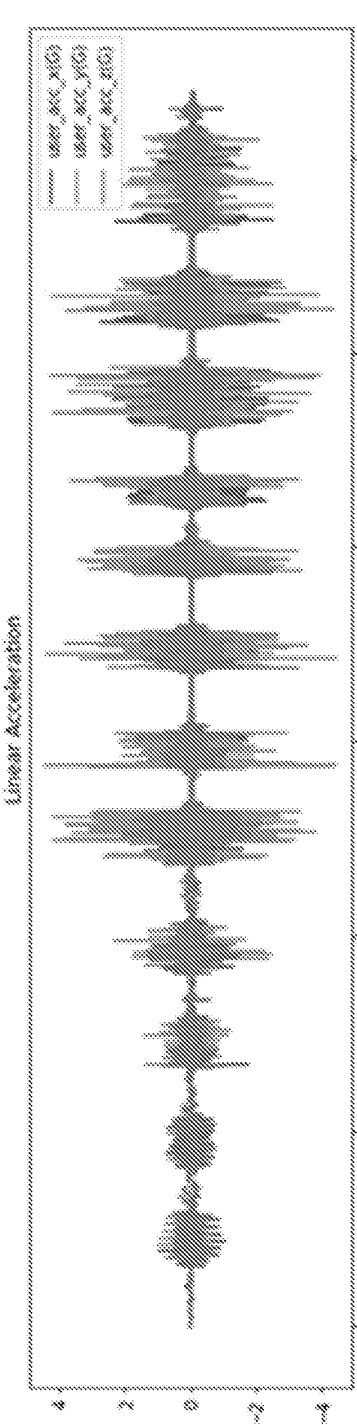


FIG. 11

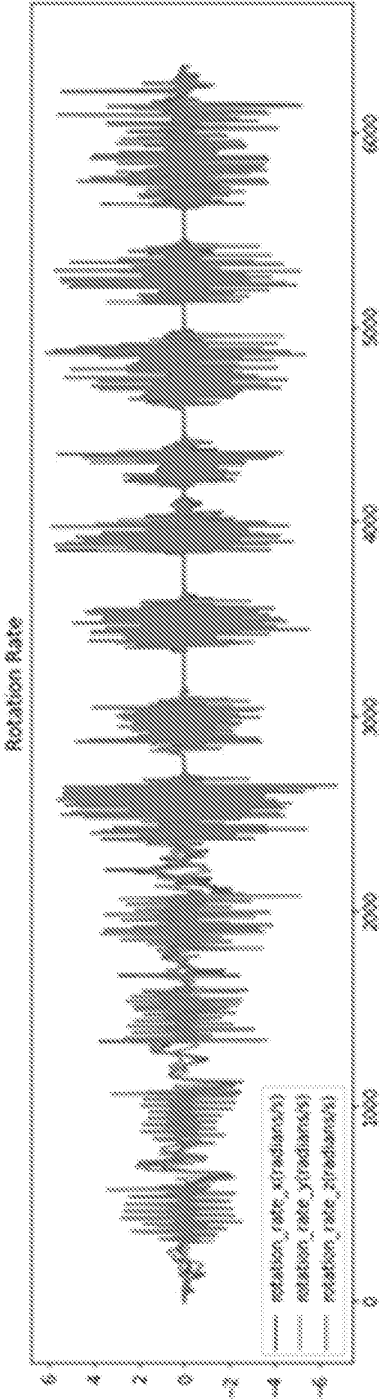


FIG. 12

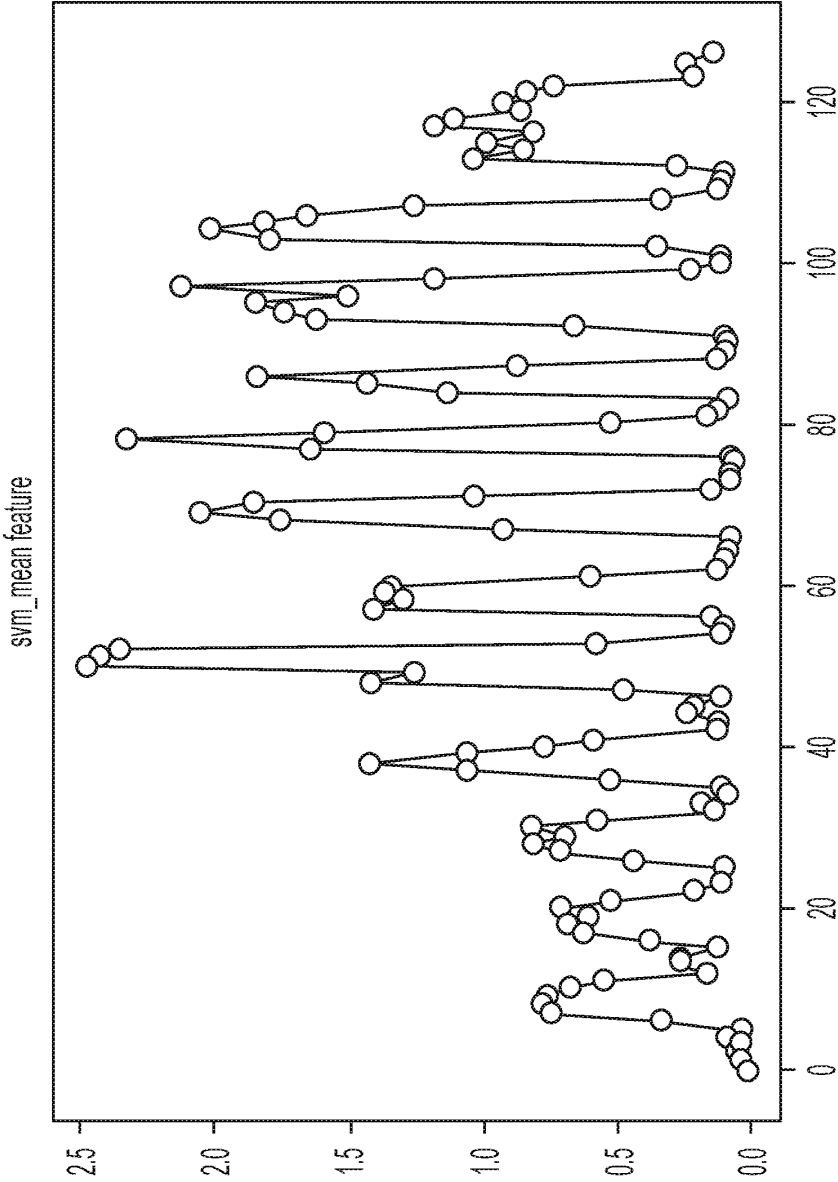


FIG. 13

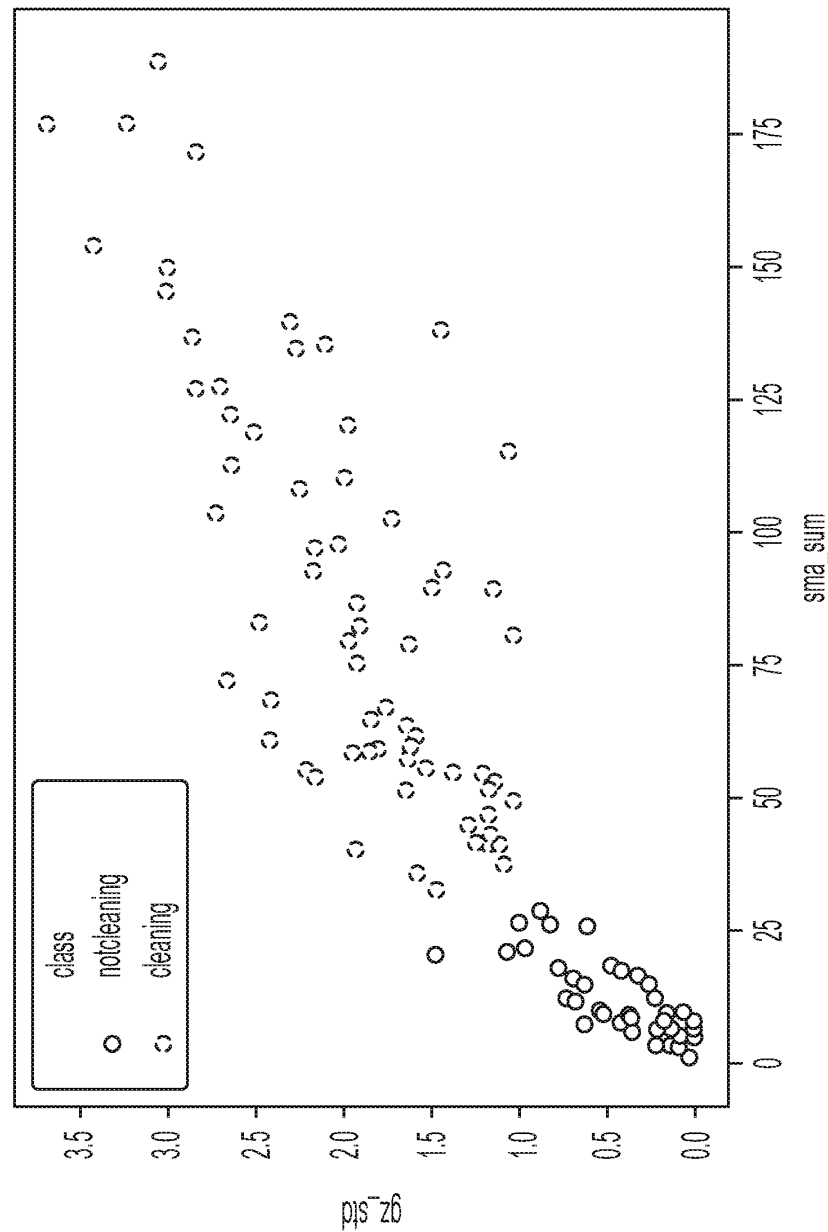


FIG. 14

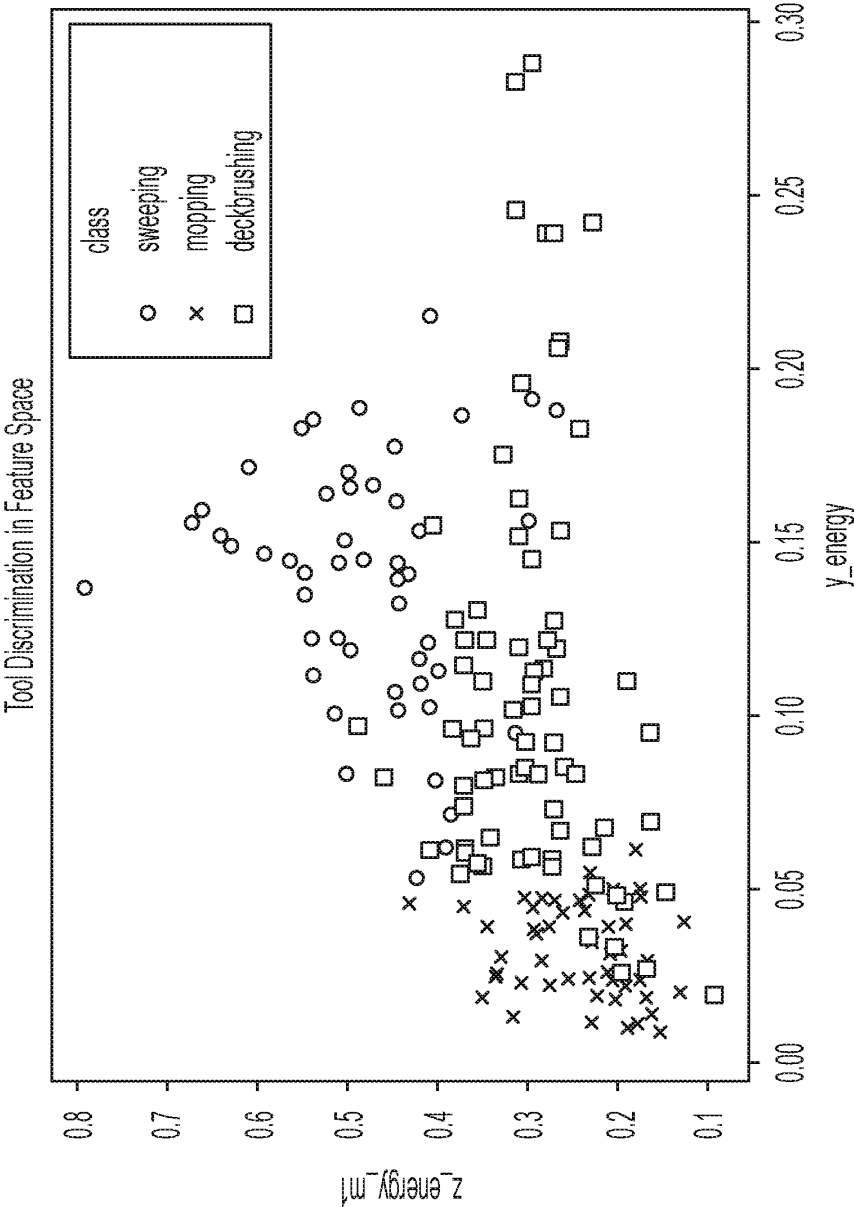


FIG. 15

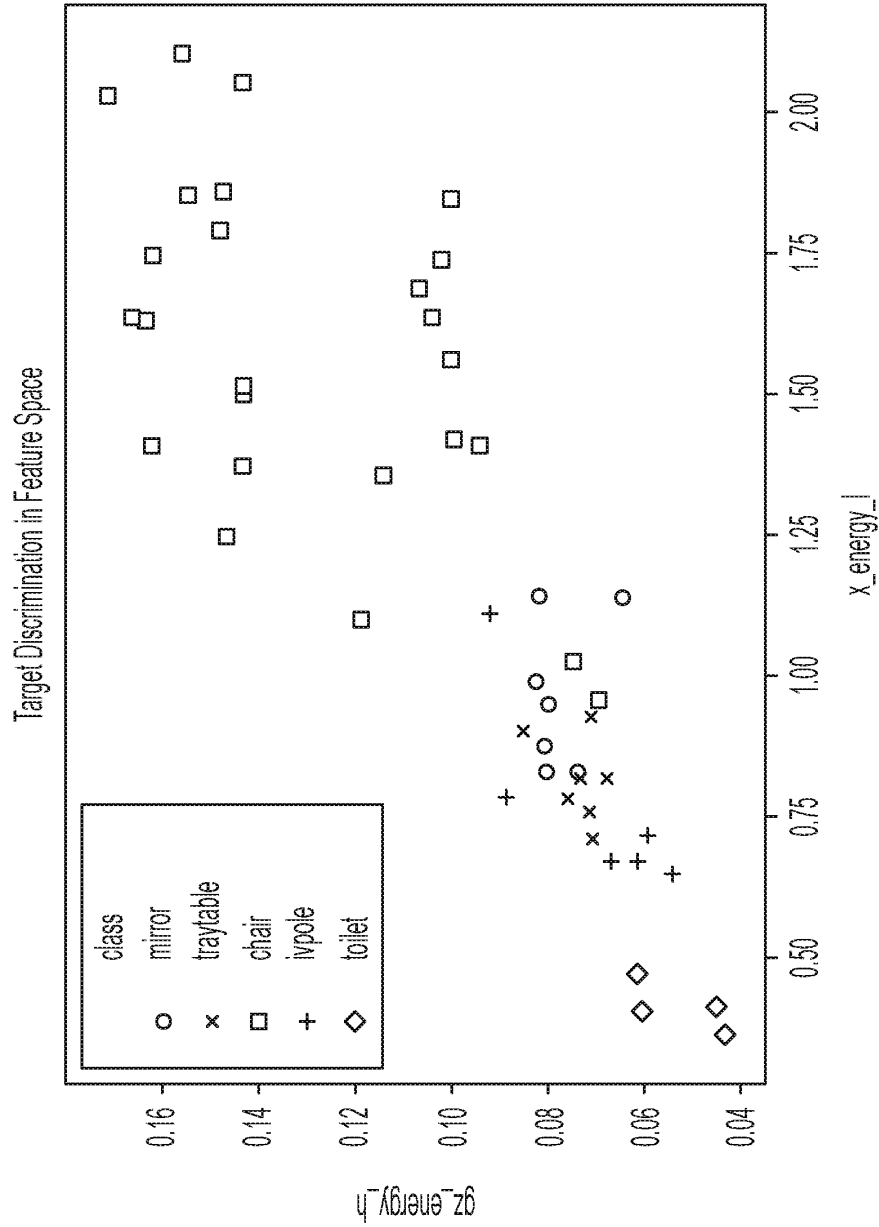


FIG. 16

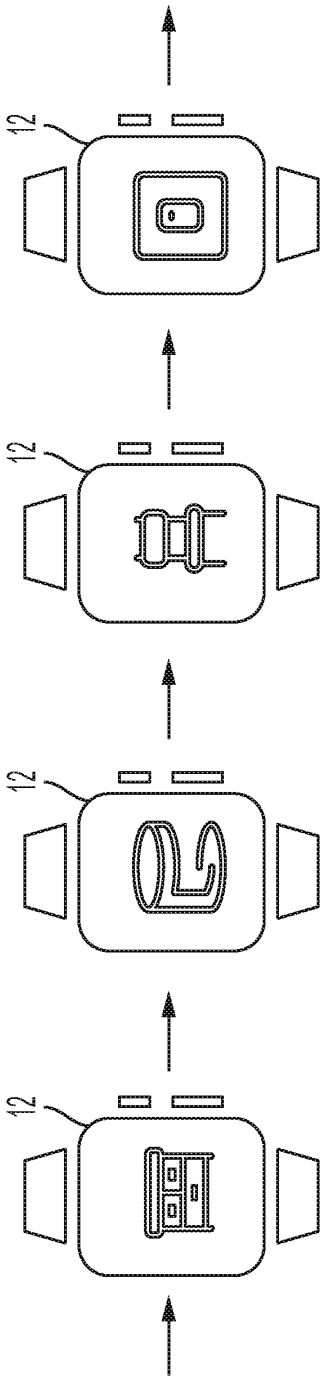


FIG. 17D

FIG. 17C

FIG. 17B

FIG. 17A