

# COMMERCIAL GRILL MAINTENANCE MANUAL

Model: QSGRILL-3000

Professional Cleaning and Maintenance Guide

- Empty grease tray

## Grill Cleaning Procedures:

Daily: Cleaning (End of Service):

1. Turn off grill and allow to cool to safe temperature
2. Remove all cooking grates and drip pans
3. Scrape grease and food debris from cooking surface
4. Clean grates with grill brush and degreasing solution
5. Wipe down exterior surfaces with sanitizing solution

- Complete disassembly and cleaning

Deep Cleaning (Monthly):

1. Remove all internal components (grates, heat tents, etc.)
2. Soak removable parts in degreasing solution

Safety Reminders:

4. Always wear eye protection before cleaning
  5. Use only approved cleaning chemicals
  6. Wear protective gloves when handling degreasers
- Never use water on hot surfaces

Temperature Issues:

Problem: Grill won't reach desired temperature

Solution: Check gas supply, clean burner orifices, verify thermostat calibration

Problem: Uneven heating across cooking surface

Solution: Clean heat distribution system, check for blocked vents