Charbroiler Training and Safety

Description: Essentially, a charbroiler offers all the cooking possibilities of an outdoor grill inside of a kitchen. All charbroilers have a flat metal grate for a cooking surface that imparts grill lines on cooked food. Most charbroilers employ a fixed distance between food and the heat source itself. Furthermore, charbroilers frequently offer an indirect heat source, such as a heat deflector, that hangs over the cooking food and reflects heat back to its surface. Almost all charbroilers include a tray to catch drippings and fat that can be removed and cleaned later.

Do:
- Check if the pilot light is on before turning on the charbroiler.
  NO: contact maintenance to fix the problem
  YES: Turn the knob to the left to turn on the flame, turn the knob to the right to turn off the flame. When on, let it warm up
- Make sure hood lights and exhaust are on at all times while cooking
- Keep drip pans clean; drip pans are located directly underneath the top of the charbroiler
- Clean Charbroiler racks after every use with wire cleaning brush. More thorough cleaning is done one to two times a month

Don’t:
- Don’t try to ignite the pilot light on your own, maintenance should be called
- Don’t lean over open flames
- Don’t drop anything into hot oil or water