



Below you will find quick guide instructions on how to clean your Vulcan cooking equipment daily. Always refer to the procedures as instructed in the Installation & Operation manual for your specific model. Manuals may be found by visiting the Vulcan website and clicking on RESOURCES at the top right of the home page.

Always remember that cooking equipment and its parts are hot. Use care when operating, cleaning or performing maintenance. For additional product resources, please visit [vulcanequipment.com](http://vulcanequipment.com).

## GRIDDLES

1. Empty the grease drawer as needed throughout the day and regularly clean at least once daily.
2. Clean the griddle cooking surface according to the type of surface on your model (see below). **Do not use ice or cold water to cool surface.**
3. After cleaning per below, thoroughly clean the griddle back splash, sides and front. **Do not hit the backsplash with a spatula or any other tool.**
4. Use sanitary wipes to clean griddle controls after each use.



### CHROME:

- 2 A. After each use: Clean the griddle cooking surface regularly with a palmetto brush and a bladed griddle scraper. **Never use an abrasive scouring pad or griddle brick on a chrome plate surface. The chrome surface can be damaged by careless use of a spatula or scraper.**
- 2 B. Once per day: Turn the griddle off and allow it to cool down between 275°F-300°F, clean surface with a damp cloth and polish with a soft dry cloth.

### STEEL:

- 2 A. After each use: Clean the griddle cooking surface regularly with a griddle scraper.
- 2 B. Once per day: Turn the griddle off and allow it to cool down between 275°F-300°F, apply room temperature water and clean it with a griddle scraper.

### RAPID RECOVERY™ COMPOSITE:

- 2 A. After each use: Clean the griddle cooking surface regularly with Nemco Easy Grill Scraper™ or similar type of griddle scraper. **Never use an abrasive scouring pad or griddle brick on a Rapid Recovery plate.**
- 2 B. Once per day: Turn the griddle off and allow it to cool down between 275°F-300°F, apply room temperature water and clean it with a griddle scraper.