

# PERFORM Operating Document

## Use and Maintenance of G Series Gas Restaurant Range

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### Revision History

Version	Reason for Revision	Date
03	Created a more condensed version	July/10/2019

## 1. Introduction

The content of this PERFORM Operating Document (POD) provides guidelines for the use and maintenance of the G Series Gas Restaurant Range. The G Series Gas Restaurant Range is located in the PERFORM Metabolic Kitchen S1.226. This specific appliance is most frequently used in small application but suitable for large scale food production. This document gives only a basic overview of this appliance. Refer to section 4.0 Additional Resources for a more detailed description.

## 2. Operation

### 2.1 Features of Gas Range

- Two (2) ovens (porcelain enamel interior)
- Two (2) oven control knobs, temperatures indicated in °F (up to 500 °F)
- Six (6) open top burners and easily removable cast iron tops
- Six (6) open top burners knobs
- One (1) thermostat controlled griddle (stainless steel)
- Two (2) griddle control knobs, temperatures indicated in °F (up to 425 °F)

### 2.2 Open Top Burners

- Check if open top burners are lit: flame 1/2” or 1.3 cm high, stable and blue in color adjacent to each burner. If no flames are present, notify the Nutrition suite supervisor and/or contact the Facilities coordinator if there is an issue.
- Turn on open top burner by turning the open top burner knob counter clockwise. The more counter clockwise the knob is turned, the higher the flame is and the hotter the temperature is. One open top burner knob corresponds with only one open top burner.

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- Should ignition fail within a few seconds, wait one minute and repeat the steps above. If ignition continues to fail, notify the Nutrition suite supervisor and/or contact the Facilities coordinator.
- Turn off open top burner by turning the knob clockwise to its original position when not in use.
- Application: use for sautéing, pan frying, and small stock pot work. Short-term cooking is the most efficient use for the open top burner. Pans should cover as much of the cast iron top as possible to minimize heat loss. The maximum stock pot size to be used on an open burner is 12 inches or 30.5 cm in diameter.

### 2.3 Oven (standard)

- Turn on oven by turning the oven control knob counter clockwise starting from the “★” position.
- You may release the knob once ignition has taken place. Pilot should remain lit and oven should begin heating.
- Should ignition fail within a few seconds, wait one minute and repeat the steps above. If ignition continues to fail, notify the Nutrition suite supervisor and/or contact the Facilities coordinator.
- Turn oven control knob to the desired cooking temperature.
- Turn off oven by turning the oven turn control knob clockwise to the “★” position when not in use.
- If pilot shut down is required, notify the Nutrition suite supervisor and/or contact the Facilities coordinator.

### 2.4 Thermostat Controlled Griddle

- There are two (2) griddle control knobs. They are located on either side of the second oven control knob.
- Turn griddle on by turning either griddle control knob counter clockwise starting from the “★” position - similar to the oven control knob.
- You may release the knob once ignition has taken place. Pilot should remain lit and griddle should begin heating.
- Should ignition fail within a few seconds, wait a minute and repeat the steps above. If ignition continues to fail, notify the Nutrition suite supervisor and/or contact the Facilities coordinator.
- Turn griddle control knob to the desired cooking temperature.
- Turn off griddle by turning the griddle control knob clockwise to the “★” position when not in use – similar to the oven control knob.
- If pilot shut down is required, notify the Nutrition suite supervisor and/or contact the Facilities coordinator.

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### 3. Maintenance and Cleaning

#### 3.1. Cast Iron Tops

- **Before cleaning, ask to turn off the pilot light by contacting Facilities coordinator and/or Nutrition suite supervisor.**
- Clean cast iron tops if spillage onto them occurred.
- Remove cast iron top from range once safe to touch after use.
- Wash with mild soap and warm water. For baked on material, use a wire brush. Dry with a clean cloth.
- Immediately after drying, lightly season with vegetable oil to help prevent rusting. CAUTION: do not season the cast iron top while on the range; a flash fire could occur.
- After seasoning, replace top onto the range. Turn on the appropriate open top burner on low heat. Allow the top to burn in this manner for at least 20 minutes before using any pots or pans on the top.
- Seasoning of the cast iron tops will be required whenever they have been cleaned. Failure to do so will cause rusting.

#### 3.2. Open Top Burners

- **Before cleaning, ask to turn off the pilot light by contacting Facilities coordinator and/or Nutrition suite supervisor.**
- Clean open top burners if spillage on them occurred.
- Before removing from range, ensure knobs are placed into their OFF position and wait until burner is cool.
- Remove burner and soak it in a bucket or sink-full of hot soapy water. Brush off any burnt-on grease or debris using a wire brush. If the burner ports are blocked or plugged with grease, clear them with a wire brush. Dry the burner thoroughly using a clean cloth before re-installing it on the range.
- When re-installing, be sure the burner ports are lined up correctly to the pilot. On the burner head there is a raised indicator to ensure the burner is installed correctly.

#### 3.3. Oven Interior (Porcelain Enamel)

- **Before doing a thorough cleaning of the inside surface of the range, contact the Facilities coordinator to unplug the power supply if applicable, or request to turn off main gas valve.**
- For everyday use if spillage occurs: before cleaning, ensure knobs are placed into their OFF position and wait until oven is cool.
- Remove all oven racks and guides. Clean oven racks and guides with a mild soap and warm water or run them through dishwasher. Let air dry or use a clean cloth.

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- Clean interior with oven cleaners such “Easy Off”, or “Dow Oven Cleaner”. Rinse and wipe with a clean cloth as needed.

### 3.4. Griddle (Stainless Steel)

- **Before cleaning, ask to turn off the pilot light by contacting Facilities coordinator and/or Nutrition suite supervisor.**
- Wash with hot water and a detergent solution. Wipe off excess solution. Sanitize with a sanitizing solution. Wipe dry with a soft clean cloth.
- To scrape off heavy deposits of grease and oil, use only stainless steel, wood or plastic tools if necessary. **DO NOT** use ordinary steel scrapers, knives, or steel wool.
- Apply a thin coat of cooking oil to the griddle surface. Spread with a cloth to create light film. Wipe off any excess oil with a cloth.
- Light all burners, set at the lowest possible setting. Heat slowly for 15 to 20 minutes. Then wipe away oil.
- Repeat the procedure for 2 to 3 times until the griddle has a slick, mirror like finish. Do this until you have reached the desired cooking temperature.
- The griddle will not require re-seasoning if it is used properly. If griddle surface is cleaned with soap and water, it is necessary to re-season the griddle surface.

## 4. Additional Resources

- The complete appliance manual can be found as a hard copy in the Teaching Kitchen office (S1.224) and as a PDF [here](#).
- The manual includes information regarding the following: Important Information, Dimensions and Specifications, Introduction, Installation, Testing and Adjustment, Operation, Product Application Information, Maintenance and Cleaning, and Wiring Diagrams.