

POINTERS ON HOW TO CARE FOR BBQ GLASS PROPERLY

HICKORY ROTISSERIES USE ONLY HEAT RESISTANT TEMPERED GLASS that is tempered and formed to size in the manufacturing process. **All glass is fragile.** The glass will require continual care in handling to avoid breakage. Here are some pointers:

- Clean the glass with a glass cleaner between loading a new batch of chickens. This will facilitate cleaning the glass at the end of the day.
- Do not use scouring pads, greeny pads, scotch brite or razor blades on the glass. These products will mar and scratch the glass and penetrate the thin strong surface of the glass. Once this thin surface is broken, the soft section of the glass is exposed and breakage will occur.
- When placing glass on the ground, put down a piece of carton, paper or a padded sheet to prevent the glass from *scratching* or *chipping*. Once the glass is *chipped* or *scratched*, the integrity of the heat resistant process is *gone*. When the glass loses its ability to resist quick changes in temperature, *it will break*. It may happen in 1 week or 1 year, but it will eventually *break*.
- Glass can also be broken when the glass trolleys don't slide properly. If glass tracks or glass trolleys are clogged with fat, they won't slide properly. When the glass is forcefully pushed open, it can *hit the side wall of the machine and chip*. Clean glass trolleys and glass tracks regularly. Please note that when replacing glass trolleys, ensure that the *U channel is facing down* so that it will not collect excessive fat.
- The glass on the rotisserie exists so that the retailer can showcase and merchandise the product. If the glass is dirty, then merchandising is hopeless which will eventually create lost sales. The glass should be cleaned every day along with the machine.
- Clean the glass with a commercial glass cleaner which will *dissolve grease*. Reverse the glass facings so that the clean side is toward the inside of the machine and the dirty side is toward the outside. Change facings allows for the glass to be used efficiently. *Clean the glass in place*. By cleaning the glass in place, the reduction in handling will reduce the probability of damage. Spray on a cleaner and follow directions accurately.
- When tempered glass breaks, it will shatter into tiny pieces. Un-tempered glass would generally break into large jagged pieces which could cause serious injury. That is why tempered glass is referred to as safety glass. *If the glass breaks its important to check out if any exposed food was contaminated with glass shards*
- When the glass is removed from the machine, that is the greatest exposure to damage, and the most care needs to be taken. In an environment such as a deli department, there is traffic and movement and incidents can happen in a matter of seconds. **Be careful.**

CLEANING TIPS FOR COMMERCIAL ROTISSERIES

PREPARATION:

If acceptable, cover the rear reflectors with a heavy duty aluminum foil. In electric units, fold the foil across the upper lip of top reflector, run it down behind the elements and lock it in place with the drip pan. (Do not use top element since it will burn through foil.) In gas units cover each reflector individually. Remove foil every two to three days.

Fill the drip pan about $\frac{1}{2}$ to $\frac{3}{4}$ full of water. This will prevent fat adherence to the drip pan surfaces and make the drip pan easier to clean, provide the product being cooked a moist environment and will provide a good juicy product which is not dry or stringy, and it will also prevent fat fires (oil does have a flash point and will catch on fire). Continue to put water in drip pan every two hours of operation or as necessary because the water will evaporate quickly.

CLEANING:

Do Not Spray Cleaners That Contain Any Lyes, Phosphates, or Ammonia Directly to the Ceramics. This will deteriorate the ceramics significantly. Machine should be cleaned at the end of each day. Fat that is hot will tend to flow, but fat that is allowed to cool will remain on the interior surfaces. If this fat is reheated it will carbonize on the interior surfaces. The adherence of carbon to steel will make cleaning much more difficult. Cleaning the unit each day is very important.

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ON ALL GAS UNITS, YOU MUST COVER THE PILOTS WITH ALUMINUM FOIL PRIOR TO CLEANING. THIS WILL PREVENT THE CLOGGING OF PILOTS.

Using a caustic commercial grade grill & oven cleaner, that can be procured through your cleaning materials supplier (**Do Not Use Easy Off, It Is Not Strong Enough**), cover the interior panels while the machine is still warm. If water is used as a wash down, make sure that the drip pan is in place. On all gas units do not splash water towards the burners of rear reflectors because the rear insulation will deteriorate and/or the burners will fill with water and not provide sufficient gas pressure to cook adequately. Make sure not to get water in the electric box on the exterior side of the unit. If a steam cleaner is used it should be used with extreme caution, avoid the electric box and rear of the unit.

Glass can be cleaned with a commercial oven glass cleaner (use Windex and add 20% ammonia). Clean the glass in the machine. This is tempered glass and if it's hit on an edge or chipped it will lose its ability to dissipate changes in temperature and it will eventually break. For spots that are carbonized on glass, use the cleaner on the glass and leave long enough to soften the carbonization, then wipe clean and finish off with a glass cleaner. Glass tracks and trolleys are cleanable if the glass is removed. When doing so, be careful to lay the glass down on a soft cushion. Tracks and trolleys should be cleaned weekly. The stainless exterior along the top of the unit will discolor with heat and time. To re-polish, use Scotch-Brite (nylon pad) and polish with the grain of the metal.

Since each spit creates 3 lbs. of fat in one hour the drip pan should be emptied before it overflows. Pull out drip pan 5", unscrew stopper and remove, hold bucket underneath, replace stopper. Since the process is inherently fatty, drippings will get on the floor. If the unit is not cleaned from the previous day solidified fat will melt and will drip out under the glass and door tracks and down the floor. The floor should be cleaned daily.

**CRITICAL CONTROL STEPS FOR PREPARATION AND COOKING OF
BARBECUE CHICKENS**

1. Clean and sanitize product sink.
2. Clean and sanitize spits, skewers, and thumbscrews.
3. Use only authorized sink for raw product
4. Rinse off chickens in product sink.
5. Follow product spit-up procedure in manual.
6. Load spited product into machine. Follow loading instructions in manual.
7. Thoroughly wash and sanitize hands before contacting switches and/or dials.
8. Follow operating instructions for oven operation.
9. Check product for doneness as per instruction manual.
10. Follow unloading procedures. Use an authorized surface for cooked product only. Insure that no cross contamination occurs with any surface previously used for raw product. Including employee hands.
11. If placing product in a display warmer, insure that the product temperature (*NOT WARMER TEMPERATURE*) does not fall below 140 degrees. Warmer temperature insures that the ambient air temperature in the warmer is correct and does not include product temperature.
12. All cooked product should be sold daily. Product that is not sold should be either cooled down and sold cold or used as chicken salad. Do not reheat day old product and try to sell as a fresh product. Reheating product will be disastrous.
13. Advance preparation and storage for spited product should be in an authorized, properly covered and maintained bin set aside for storing spited product in the walk-in refrigeration unit.
14. ***THE MOST CRITICAL STEP IN THE PREVENTION OF CROSS CONTAMINATION IS THE HUMAN HAND. THEREFORE HANDLING RAW PRODUCT AND THE WASHING OF HANDS IS THE MOST CRITICAL CONTROL STEP IN PREVENTING CROSS CONTAMINATION.***