HOBART SERVICE

CHARBROILERS – TIPS & TRICKS

1. Turn it off when not in use

Reduce utility costs by turning the charbroiler off at times it is not in use, like during prep, break down, or slow periods.

2. Use the cooking surface to full capacity

Save on time and costs by loading the cooking grid to capacity - but be sure not to overload it.

3. Properly ventilate the cooking area

Charbroilers release more heat and smoke than comparable cooking methods, so having proper ventilation can help reduce the overall cost to maintain your kitchen environment's temperature.

4. Routinely clean the cooking surface

It is important to routinely clean the top surface of the cooking grid. Allowing debris to accumulate on the grates negatively impacts the brand marks and flavor of the food.

5. Be sure to season

Don't forget to season the cooking surface with a light coat of cooking oil before first use and after every cleaning. Proper seasoning decreases the amount of food sticking to the cooking surface, helps maintain brand marks, and reduces the risk of rust.