

INTRODUCTION

Charbroilers (also referred to as chargrills, char-broilers, or broilers) are pieces of cooking equipment that use heat sources such as electricity, gas, or lava rock to create radiant heat to cook food. These pieces of equipment tend to resemble traditional outdoor grills in appearance. Just as with traditional grills, improper use or maintenance of a charbroiler could expose you to harm. In this lesson we will cover the types of charbroilers that may be found in a restaurant, the hazards, the personal protective equipment, and the safe work practices associated with these pieces of equipment.



TYPES OF CHARBROILERS

There are many different types of charbroilers that may be used in a restaurant. These include:

- Electric charbroilers
- Floor Model charbroilers
- Outdoor charbroilers
- Radiant charbroilers
- Lava rock charbroilers



HAZARDS

When using or cleaning a charbroiler, you could be exposed to one or more of the following hazards:

- Burns from making contact with either the heated surface of the cooking top or flare ups
- Fire
- Exposure to heat
- Exposure to cleaning chemicals

PERSONAL PROTECTIVE EQUIPMENT

To help minimize the chances of an accident occurring you should wear the appropriate personal protective equipment (PPE) when either using or cleaning the charbroiler. PPE may include:

- Fire resistant clothing
- Non-slip shoes
- Gloves
- Safety glasses or goggles

Inspect all PPE for wear or damage before you put it on. Report all damaged or worn items to your supervisor. Do NOT wear damaged PPE.

SAFE WORK PRACTICES

Before Using the Charbroiler

Before using the charbroiler, you should do the following:

- Read and become familiar with the owner's or operator's manual for your charbroiler.
- For gas models, check for leaks in accordance with the manufacturer's instructions.
 - If you smell gas, do NOT turn on the charbroiler.
 - Report gas leaks or the smell of gas to your supervisor.
- Inspect the unit for evidence of damage (such as cuts, cracks, burns, etc.) or excessively worn hoses.
 - Report any damage found to your supervisor.
 - Do NOT use a damaged charbroiler.
- Make sure that the area around the charbroiler is clear and free of combustibles.
- Assure that the unit is in a flat and level position.
- If applicable, check water pans to assure that water is at an adequate level to help reduce the chances of a flare up.
 - Add water as necessary.
- Assure that grates have been positioned in accordance with the manufacturer's instructions before turning on the unit.

When Using the Charbroiler

When using the charbroiler, you should do the following:

- Only allow trained and authorized employees to use the charbroiler.
- Do NOT use a charbroiler if you are under the influence of drugs or alcohol.
 - If you are on prescription medication that could affect your ability to use a charbroiler safely, please speak with your supervisor.
- Use the charbroiler in accordance with the manufacturer's instructions.
- Only use the charbroiler in areas that are recommended by the manufacturer.
- Do NOT attempt to change the grates' position while food products are cooking because flare ups could occur unexpectedly which could lead to an injury.
 - Change grate positions in accordance with the manufacturer's instructions.
 - Many manufacturers recommend that potholders or gloves be used when adjusting grates.
- Keep hands, hair, and clothing away from heating sources.
- Use tongs, spatulas, or other common cooking implements to turn food while it is cooking.
 - Do NOT directly touch burners or cooking grates while the charbroiler is on.
- Do NOT leave the unit on the highest temperature unless it is permitted by manufacturer because excessive heat could damage the unit.
- Do NOT leave the charbroiler on while unattended.
- Only use manufacturer-recommended attachments.



Cleaning the Charbroiler

When cleaning the charbroiler, you should do the following:

- Clean grates, radiant bars, and lava rocks in accordance with the manufacturer's instructions.



COOKING: CHARBROILER SAFETY

- Assure that manufacturer-recommended cleaning timetables are followed.
- Make sure that the charbroiler has been turned off and all pieces of the unit have cooled before disassembling it for cleaning.
- Only use cleaning products that are recommended or provided by the manufacturer.
- Use all cleaning chemicals in accordance with the manufacturer's instructions.

CONCLUSION

To conclude, charbroilers are often used in restaurants to add flavor and grill marks to food where a normal grill may not be practicable. Just as with traditional grills, improper use or cleaning could expose you to harm from burns or fire. To help reduce the chances of an accident occurring, you should use the charbroiler in accordance with the manufacturer's instructions, and your company's policies and procedures. If you have questions about your charbroiler, please speak with your supervisor.