

INTRODUCTION

Many restaurants use a salamander (commonly referred to as a salamander broiler or salamander grill) for grilling, toasting, melting, browning, and holding dishes until they are ready to be served. While this piece of cooking equipment can be simple to use, improper use or care could expose you to harm. In this lesson we will cover the types of salamanders commonly used in restaurants, the hazards, the personal protective equipment, and the safe work practices associated with these units.



TYPES OF SALAMANDERS

There are two types of salamanders that are commonly found in restaurants. These include:

- Electric-powered salamanders
- Gas-fired salamanders

Depending on the model, it may be a wall-mounted unit or a countertop unit.

HAZARDS

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

- Burns from making contact with heated components inside of the unit or when pulling food out of the unit
- Fire from gas lines, flammable vapors or other flammable liquids being ignited by the unit
- Explosion from leaking gas that is ignited
- Asphyxiation from leaking gas
- Electrical shock from the unit being improperly grounded or when washing the unit while it is plugged in
- 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 using or cleaning the salamander. PPE may include:

- Gloves
- Close-fitting clothing
- Closed-toed shoes

Inspect all provided PPE for wear or damage. Report damaged items to your supervisor. Do NOT wear damaged PPE.

SAFE WORK PRACTICES

Before Using the Salamander

Before you use the salamander, you should do the following:

- Read and become familiar with the manufacturer-provided owner's or operator's manual.
- Inspect the unit for damage or leaking gas.
 - Report the smell of gas or damage to the unit to your supervisor.
 - Do NOT operate the unit if you are smelling gas or it is damaged.
- Make sure that the area around the unit is free of flammable liquids, vapors, and combustibles.
 - Do NOT store or use gasoline or other flammable vapors and liquids in the vicinity of the unit.
 - Do NOT position or use the unit underneath or near flammable items such as curtains, shelves, cupboards, etc.

When Using the Salamander

When using the salamander, you should do the following:

- Only allow trained and authorized employees to use the unit.
- Operate the unit in accordance with the manufacturer's instructions.
 - If you are using a gas model, and it does not ignite, follow the manufacturer's instructions on what to do for ignition failure.
- Do NOT leave the unit unattended while there is food within the unit.
- Make sure to use potholders, tongs, heat protective gloves, or other items to remove food from the unit.
 - Pulling food out of the salamander without the proper protection could result in burns to your hands.
- Be aware that the surface of the unit may be hot before and after it has been used.
- Do NOT try to dislodge food from the product when it is plugged in because there is a chance of electrical shock.

After Using the Salamander

When you are finished with the salamander, you should do the following:

- Assure that the unit has been turned off in accordance with the manufacturer's instructions.
- Clean the unit in accordance with the manufacturer's instructions.
- Only use cleaning products that are recommended by the manufacturer.
- Do NOT submerge the unit.

CONCLUSION

To conclude, salamanders are commonly used in restaurants for a variety of tasks. While simple in design and use, improper use or care could expose you to harm. To help minimize your chances of an accident occurring, you should operate the unit in accordance with the manufacturer's instructions, and your company's policies and procedures. If you have questions about your unit, please speak with your supervisor.