

## SAFETY TIP #19 : Salamanders



- Ensure before cooking, drip pans are properly cleaned and in place.
- Before cooking, raise or lower the broiler rack to the height appropriate for the food to be cooked.
- When turning the flow of gas on, check the ignition of the burners immediately (they should ignite within ten seconds, if not, turn burners off, wait five minutes, and try again).
- Wearing oven mitts, carefully pull out the rack, place food on the rack, and slide the rack back into the broiler.
- Broil food for the appropriate time, turning it with long tongs and oven mitts when needed.
- Periodically check the broiler grease drawer and grease chute and empty them when necessary.
- When done broiling, turn the burner controls to OFF.
- Salamander broilers require daily cleaning, ensure all exterior and interior surfaces have been cleaned and are free of any food or grease.
- In the event a gas odour is detected, shut down equipment at the main shutoff valve (follow emergency procedures).
- Improper ventilation can result in headaches, drowsiness, nausea, and could result in death. Do not obstruct the flow of combustion and ventilation air to and from the appliance.
- Follow and practice lockout procedures when cleaning or servicing.
- Regularly inspect and maintain appliance.