

PARK TOWER GRILL & GRILLING AREA RULES

There are up to 2 grills available for Park Tower residents to use on the far east side of the 2nd floor roof deck. The grills may be reserved in advance or if available first come first served as requested same day. The Grill Area hours are 11am – 9pm from May 1st to Labor Day (or may be extended weather permitting). The grills can be reserved for up to 3 hours maximum.

Reserving a Grill

- Reservations may be made through the Management Office during normal business hours or with the Front Desk after hours on a first come first serve basis. Reservation forms provided to you must be signed prior to using the grill.
- The reservation can be made in one our intervals, up to 3 hours.
- You have a 15 minute "grace period" from your scheduled time to check in with the front desk for the grill to be set out. After 15 minutes that grill will be considered as a same-day grill until the next scheduled time.
- First come, first served.

Transporting Food to/from Grill Area

- All food must be transported to/from the Grill Area in covered containers.
- The Service Elevator must be used when transporting food.
- Food not being consumed on the deck must be transported back to your unit in covered containers on the service elevator.
- No food is allowed in the pool areas.
- Failure to clean up any spills or litter will result in forfeiture of the deposit.

Using the Grill

- Do not leave grill lit and unattended. Never leave the grill while warming it up.
- Follow the grill operating instructions available with the grill.
- No one under the age of 18 may sign out for or use the grill.
- Any beverages must be in plastic containers and may only be consumed in the deck area.
- Consuming alcoholic beverages while grilling is prohibited.
- **Glass containers are strictly prohibited.**

After Grilling

- Turn off the grill.
- You are responsible for cleaning the grill immediately after use. Clean up fee of \$40 may be charged to the unit owner if grill was not cleaned after use.
- Dispose of any garbage around the grill and/or seating area in the trash receptacles found in the near the area of the grill before you leave.
- Make sure all grilling utensils and attachments are in place and that the grill is in good working order. Any damages will be deducted from the deposit and/or charged to the unit owner.
- Inform the Front Desk when you are done. Please call 773-769-3083.

Grill Safety

- No alcoholic beverages can be consumed while using the grill.
- Never leave grill on and unattended at anytime.
- Contact the staff with any problems or questions.
- **Review the fire extinguisher instructions prior to beginning.**
- Observe appropriate social distancing – minimum 6 feet distance should be between yourself and anyone who is not your guest or member of your household.
- Face coverings must be worn whenever possible.

Using The New Grill Station Grills

Summerset Builder Grills

Using The Safety Feature

First activate the **Safety Timer** on the right side of the grill station:

1. Rotate the clear timer dial past 20 minutes. Timer will begin ticking when the dial is turned while the countdown time is set.
2. Turn **RED** knob clockwise (about ¼ turn) until it pops outward. Gas will now flow to enable you to light the appliance.

To turn off the timer, simply let it expire, or press RED knob inward until it stops. **DO NOT FORCE** the timer dial to the off position.

Using The Grill

Open the hood before lighting; **DO NOT** attempt to ignite burners while the hood is closed.

1. Make sure gas supply is turned on.
2. Make sure burner control knobs are in the "OFF" position.
3. Press in the control knob then slightly turn the knob counterclockwise while still pressing in.
4. Hold in the above position for 5 seconds allowing the gas to reach the manifold.
5. Turn the knob counterclockwise past the ignition to the high setting to ignite. You will hear the one time clicking sound of the spark ignition.
6. After ignition, set the knob to the desired setting.

CAUTION: Always wait five (5) minutes for gas to clear after any unsuccessful lighting attempt

Pre-heating

Pre-heating your grill every time you use it is extremely important. Pre-heating allows the grill and metal to properly heat up, providing more even and more consistent cooking results. Preheat your grill by igniting all main burners. Then close the hood and allow the grill to heat for 10 to 15 minutes. Once you've reached your desired pre-heat temperature, turn off the burners that you won't be using to cook your food. Remember, surface temperature can be up to 200° higher.

Shut Off Instructions

1. To shut off the unit, depress each valve control knob and while pressing turn clockwise to the "OFF" position.
2. Always close the valve from the gas supply after each use of the unit.

Cleaning Instructions

1. Burn off excess food debris and marinades for 15 minutes after cooking.
2. Once the unit is cool, turn over the burner covers and burn the top side (the burner covers are reversible and are able to be mounted upside down for cleaning purposes).
3. If excess material remains, a metal grill brush can be used.