

BBQ – Approved Users

- One owner for CA, and one owner for OR assigned by Duane Doyle Jr.
- New users will be approved by each owner and only after they have participated in a prior event.
- If the new user has not participated in a prior event, the owner or another approved user will accompany the new user on the upcoming event.
- The check in/check out inspection process form is available on Cat inspect.
- Before/After each event Owners are responsible for reviewing each inspection.



INSTRUCTIONS:

1. Access the "Perform Inspection" option from the menu bar
2. Select "New Inspection" Tab
3. Select "New Site Inspection" Task
4. Select Form Type "Site"
5. Type "BBQ" in Search Filter
6. Select "Peterson D10 BBQ"
7. Select Task:
D10 BBQ Operation Manual
D10 BBQ Pre-Operation Checklist
D10 BBQ Post-Operation Checklist



Storage

- Never leave the BBQ outside of Peterson location unsecured!
- CA BBQ will be stored in San Leandro showroom after final cleaning.
- OR BBQ will be stored in Hillsboro showroom after final cleaning.
- When not in SL or Hillsboro, BBQ should be stored temporarily in a clean and dry environment. Secure indoor storage is always preferred.
- BBQs should be kept with all supplies, tools, ice chests, spare, propane and canopy. This way it can easily be monitored after each event to make sure everything was returned or in need of replacement. including final cleaning steps.

Safety

- Torque lug nuts to 85 ft-lbs. before towing to event.
- Adjust tire pressure to tire specification before towing to each event.
- Check brake fluid level in surge brake master cylinder.
- Check fire extinguisher inspection tag and gauge level.



- Ensure that the hitch is fully extended and in the locked position.



- ½ Ton pickup truck with 2" ball receiver hitch capable of towing 5,000# is the minimum tow vehicle size.
- When attached to the tow vehicle, check lights for proper operation (tail, brake, turn signals).
- Ensure proper attachment of hitch, safety chains and light plug (flat 4 pin) to tow vehicle.
- Ensure that all storage compartment doors are secure.
- Ensure that blade table is secure (push arm bolts and turnbuckles tightened firmly).



- When starting the trip, find a safe spot to test the surge brakes by applying the tow vehicle's brakes moderately while travelling at 20-25 MPH to feel for trailer brake actuation.
- Maximum towing speed is 65 MPH in Oregon and 55 MPH in CA.
- Do not exceed 2.5" charcoal depth in each grill or smoker box.



- Wear welding gloves when opening grill doors when hot.



- Watch for pinch points when lowering grill doors.
- Use two people when raising or lowering the blade table.
PPE: "Impact cut level 2" gloves.



Operating the BBQ

- Remember the smoker's cooking temperature can/will change with the outside temperature.
- The more chambers you use to cook with will increase the smoke's temperature.
- Suggested start up times prior to cooking: smoker boxes = 45 mins, grills = 30 mins.
- 10# Kingsford only charcoal briquettes should be enough in each chamber. Do not exceed 2.5" depth. *Why Kingsford charcoal briquettes? Kingsford buys D8s from us, so let's support them.*
- Operate grills with the doors in the maximum upright & stowed position. If you need to retain heat and/or cook more slowly, you should be using the smoker boxes.
- Wear welding gloves when opening grill doors when hot.
- For the front grills, use the front 2/3 to cook on and the rear 1/3 as resting/warming area.
- The smoker boxes are the easiest/best way to cook items that need to be cooked slowly or have a moisture/fat content that you wish to retain (Sausages, Tri-tip, brisket, chicken, etc).
- If the event is more than a few hours away, try to have the BBQ on site the day before, just to be prepared. Lots of things can happen when towing.

Post Event Clean Up

- During and at the end of the event, while the BBQ is still hot, wipe down all stainless surfaces with a damp towel. It will clean up much easier than later when it's cold. Safety Tip: Hold damp towel with tongs to avoid steam burns near cooking areas.

- When the BBQ returns to the shop an assigned person shall:
 - Remove all grills used and steam clean. When dry, spray down with cooking spray.



- All chambers that were used need ashes removed.
- Pull out the blade and roll down (two people using cut level 2 impact gloves). Pull out ashtrays and wash out. Reline with foil and reinstall. Push back in the blade and lock into place.



- Remove drip pans in the smoker boxes and clean. Reline with foil



and return.

- Reinstall all the cleaned grills.
- Wipe down and clean areas that are needed.
- Inspect tires, hitch, wiring, fire ext., etc.
- See "post Event Checklist" below.

Misc. Helpful Tips

- Set up a handwashing station near the BBQ to avoid cross contamination during food prep and handling.



- When setting up the serving tables place salads and sides first then the meat at the end.
- Have a Peterson employee monitor/assist with the serving line and assist the cook.
- Have extra serving utensils available as some always get dropped.
- At large functions, try to prep the meat and veggies the day before.
- If the event is more than a few hours away, try to have the BBQ on site the day before. Just to be cautious. Lots of unknowns. But make sure it is stored in a secure location over night!

D10 BBQ PRE - OPERATION CHECKLIST

- Torque lug nuts to 85 ft-lbs before towing to event.
- Adjust tire pressure to tire specification before towing to each event.
- Check brake fluid level in surge brake master cylinder.
- Check fire extinguisher inspection tag and gauge level.
- ½ Ton pickup truck with 2" ball receiver hitch capable of towing 5,000# is the minimum sized tow vehicle.
- When attached to the tow vehicle, check lights for proper operation (tail, brake, turn signals).
- Ensure proper attachment of hitch, safety chains and light plug (flat 4 pin) to tow vehicle.
- Ensure that all storage compartment doors are secure.
- Ensure that blade table is secure; push arm bolts and turnbuckles tightened firmly.
- When starting the trip, find a safe spot to test the surge brakes by applying the tow vehicle's brakes moderately while travelling at 20-25 MPH to feel for the trailer brake actuation.
- Maximum towing speed is 65 MPH in Oregon and 55 MPH in CA.
- Do not exceed 2.5" charcoal depth in each grill or smoker box.
- PPE: Impact cut level 2 gloves (for raising or lowering the blade table), Welding gloves (for raising and lowering the grill lids).

D10 BBQ - POST OPERATION CHECKLIST

- When the BBQ returns to the shop an assigned person needs to:
 - Remove all grills used and steam clean. When dry, spray down with cooking spray.
 - All chambers that were used need ashes removed and vacuumed out.
 - Pull out the blade and roll down. Pull out ashtrays and empty. Reline with foil and reinstall. Push back in the blade and lock into place.
- Remove drip pans in the smoker and clean. Reline with foil and return.
- Reinstall all the cleaned grills.
- Wipe down and clean areas that are needed.
- Inspect tires, hitch, wiring, fire ext., etc.
- The store responsible for the event will be invoiced for replacement or repairs of any items that occurred during the event including the final cleaning.
 - Account number to charge: _____
- Return Condition Notes:

Owner's Sig: _____ User's Sig: _____

Owner's Ph#: _____ User's Ph#: _____ Date: _____

Estimate Return Date to Hillsboro, OR: _____