

## BARBECUE PLATE CLEANING

- High pressure cleaning of electrical appliances is *not recommended, especially inside of the benches.*
- Warm the plate and clean with soapy water and a scourer, stubborn baked on food may be removed with a scraper and/or fine wet and dry sandpaper.
- Clean the drainpipe regularly and empty the supplied grease bags frequently to prevent odours.

Cleaning Kits and High temperature grease bags are available for purchase through Greenplate and its Distributors.

## STAINLESS STEEL BENCH CLEANING

- Wash with warm soapy water, rinse and wipe dry.
- Do not use ordinary steel wool scourers as iron particles can become embedded in the stainless steel and cause further surface problems.
- Stainless steel and 'Scotch Brite' scouring pads are satisfactory. Follow the polish lines 'grain' to remove small scratches from the bench.

For 'Tea' staining removal we recommend a product called "Quickleen-S Multi-Purpose Cleaner". Available from Greenplate or alternatively from Quickleen directly. Website: [www.quickleen.com.au](http://www.quickleen.com.au)

In areas of high pollution or salt spray we recommend using the product on a regular basis of every three (3) to six (6) months to ensure maximum appearance retention of the Stainless Steel Benches.

## ELECTRICAL MAINTENANCE

### Six Monthly Inspection

- Check barbecue switch leads for damage.
- Remove barbecue from bench and remove rear inspection cover.
- Check all electrical connections and tighten nuts, especially the element connections.
- Reinstall barbecue in the bench and run through a test cycle.
- Test RCBO C-Curve type A for correct operation.
- Greenplate recommend that the thermostat or temperature module is set to 320°C for faster turnaround and greater cooking satisfaction.

**Please note:** All electrical works or inspections are to be carried out by **Qualified Personnel Only**  
Routinely inspect and test all power leads as per regulations.