

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.

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

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 Inbench barbecue unit.

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.