

CARE AND MAINTENANCE OF GREENPLATE BARBECUES

BARBECUE PLATE CLEANING

1. High pressure cleaning of electrical appliances is *not recommended, especially inside of the benches*.
2. Warm the plate and clean with soapy water and a scourer, stubborn baked on food may be removed with a scraper or fine wet and dry sandpaper.
3. Wash rinse and wipe dry for the best result. If the plate is not being used or commissioned for some time, then a light coating of vegetable oil over the plate will seal and prevent “tearing” of the surface.
4. Clean the drain pipe regularly and empty the supplied grease bags frequently to prevent odours. Extra bags are available from Greenplate.

For Tea staining removal we recommend a product called Quickleen-S Multi-Purpose Cleaner
Available directly from Greenplate or alternatively from Quickleen direct
Website: <http://www.quickleen.com.au>

In areas of high pollution or salt spray we recommend using the product on a regular basis of approximately every three to six months to ensure maximum appearance retention of the Inbench barbecue unit

ELECTRICAL MAINTENANCE (By qualified personnel only)

Routinely inspect and test all extension leads as per regulations.

Six Monthly Inspection

1. Check switch leads for damage.
2. Remove barbecue unit from bench and remove rear inspection cover.
3. Check all electrical connections and tighten all nuts especially the element connections.
4. Replace unit in the bench and run through a test cycle.
5. Test RCBO C-Curve type A for correct operation.
6. Ensure the thermostat is set to 320 degrees for faster customer turn around and greater cooking satisfaction.

Greenplate Service 0411 845 534