

# CHRISTIE

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## CLEANING & MAINTENANCE

**WARNING: Do not use corrosive cleaning products on this appliance. USE ONLY NON-TOXIC PRODUCTS WITH A NEUTRAL PH BETWEEN 6 AND 9.**

Corrosive (acidic or alkaline) cleaners may leave a toxic residue on the cooking surface, damage the electronic circuitry, components, or fascia labels, and void the Product Warranty. They may also drastically reduce the life expectancy of the appliance.

### Safety considerations

- Gloves should be worn to protect against heat and skin irritation
- Wear safety glasses
- Beware of hot steam if using heat when cleaning
- Be aware that the hotplate may be hot
- Follow Material Safety Data Sheet (MSDS) and Safe Work guidelines

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### Environmental considerations

Your local or national Environmental Protection authority should be contacted for advice on how to safely dispose of fats and oils.

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### Cleaning the cooktop

**Note:** Pressure washers may lead to ingress of water into sensitive components and reduce the expected working life of the appliance.

1. Scrape excess food residue from hotplate
2. Turn appliance on and allow to heat for approximately 6 minutes
3. Pour cold water and cleaning product onto the hotplate, avoiding any vents around the edge of the cooktop
4. While avoiding direct contact with any steam, wash the hotplate. Use a spatula to remove stubborn residue
5. After the hotplate has cooled down, remove burnt-on residue using a 'Scotch Brite' or similar stainless-steel pot scourer. Do not use a mild steel scourer, as this will contaminate the stainless-steel hotplate and cause rust. A battery powered sander fitted with an industrial scourer pad may also be used
6. Rinse the hotplate with water or wipe with a clean cloth or paper towel

**Note:** If using the Christie pH neutral or other enzyme-based cleaners, no heat is required. Skip steps 2 and 3.

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### Cleaning the waste container

The waste container must be emptied on a regular basis. Do not allow the waste container to overflow into the interior of the barbecue surround. All fat, grease and oil should be disposed of in accordance with local regulations. Do not dispose of it on the ground, as this will create a health hazard.

#### Baffled waste container

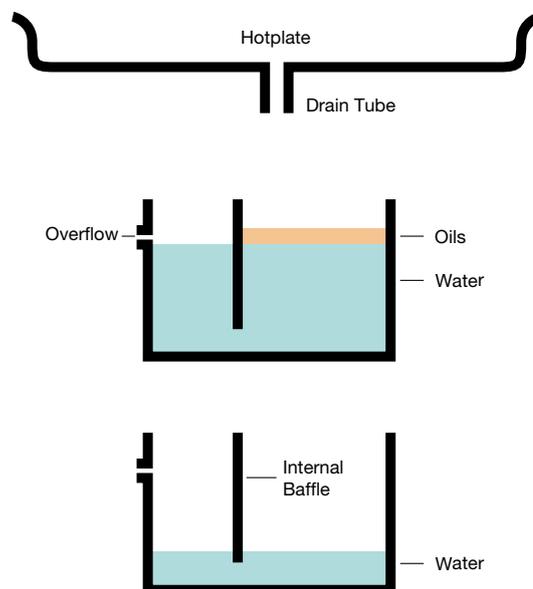
A baffled waste container is supplied as standard with all Christie barbecues. It is recommended for use in locations where the barbecue hotplate is exposed to rain, sprinklers, or other sources of significant water ingress.

The baffled container acts as a grease trap, separating the oils and fats from water. Oils float and the baffle allows water to pass underneath and both chambers of the container to fill, but keeping oils in the large chamber. When the water level reaches the overflow, excess water will drain away and the oils and fats will remain behind.

A container without an internal baffle and overflow will progressively fill until the water level reaches the top of the container and oils and fats overflow, which may cause cleaning and hygiene problems inside the barbecue cabinet.

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1. Before use, fill the container with water to approximately 50mm above the bottom of the internal baffle to ensure that fat, grease and oil will be separated from water
2. Place container inside barbecue surround, underneath the hotplate. Align so that the main chamber of the waste container is directly under the drain tube
3. When emptying, skim the layer of oils and fats off the water. Place the fat in a suitable receptacle and dispose of it in accordance with local regulations. Dispose of the remaining contaminated water into a sewerage or other approved disposal system
4. Clean and wash the container with a mild detergent or pH-neutral, biodegradable degreaser, before replacing it inside barbecue surround. A high-pressure cleaner or steam cleaner may also be used. Extra waste containers can be ordered from Christie, to exchange and clean containers thoroughly off site



### Bagged waste container

An optional bagged waste container is available for locations where the hotplate is not prone to excessive water ingress i.e. where barbecues are installed under a shelter, or where a Christie Barbecue Hood has been fitted to the cooktop.

Each bagged waste container is supplied with a starter pack of 25 bags. Replacement bags can be purchased from Christie in lots of 100.

1. The bagged waste container consists of a metal container and a specially designed, heavy duty, plastic bag. The bag is inserted into the container and is large enough and high enough to allow the top of the bag to be folded down over the outside of the container
2. Once inserted, pour approximately 20mm of water into bag. To empty, lift the bag out of the waste container and place into a suitable container for disposal. The collected oils and fats can then be poured into a suitable receptacle and disposed of in accordance with local regulations

### General cleaning and maintenance

To ensure the lasting safety, reliability, and energy efficiency of your Christie barbecue, we recommend that it be serviced and inspected at least every 12 months. The Servicing Procedure is detailed in our Technical Service Manual, available upon request from Christie.

1. Spray the benchtop with a mild detergent or pH-neutral, bio-degradable degreaser
2. Rinse with water, or wipe with a clean cloth or paper towel. Do not direct a jet of water directly into the vent around the edge of the hotplate
3. Rinse the exterior of the barbecue surround with water, taking care not to direct water directly into any vents. If the exterior is contaminated with fat or oil, spray it with a mild detergent or pH-neutral, bio-degradable degreaser and rinse. Use a soft brush to clean porous surfaces
4. Regularly sweep and wash down pathways around the barbecue. If contaminated with fat or oil, spray with a mild detergent or pH-neutral bio-degradable degreaser and rinse

**Note:** Stainless steel is a low maintenance material that does require regular cleaning, especially in corrosive environments up to one kilometre from marine waters and up to five kilometres from a surf beach.

Lack of maintenance may result in surface discoloration or “tea staining”, caused by superficial corrosion. Since barbecues are cleaned frequently, tea staining generally does not occur. When it does, prompt removal - preferably within 30 days - is recommended. Staining should be removed using a “Scotch Brite” or similar non-steel household scourer to lightly polish the surface. Staining should occur less frequently after each removal.

The most effective way to prevent tea staining is to ensure that any asset maintenance schedule includes washing and rinsing of the entire barbecue. Regular washing of stainless will remove deposits that can cause superficial corrosion, including sea salt and airborne chemicals. Application of oils or waxes will temporarily restrict chloride access to the stainless steel, but these tend to attract and trap airborne pollutants and dull the stainless surface.