

CHRISTIE

Cleaning and maintenance instructions

Do not use corrosive cleaning products on this appliance. Use only non-toxic products with a neutral pH balance 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 grill plate may be hot
- Follow Material Safety Data Sheet (MSDS) and Safe Work guidelines

Environmental considerations

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

Cleaning the cooktop

Note: Pressure washers may force water into sensitive components and reduce the working life of the appliance.

1. Scrape 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 grill plate, avoiding any vents around the edge of the cooktop
4. While avoiding direct contact with any steam, wash the grill plate. Use a spatula to remove stubborn residue
5. After the grill plate 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 grill plate and cause rust. A battery powered sander fitted with an industrial scourer pad may also be used
6. Rinse the grill plate 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.

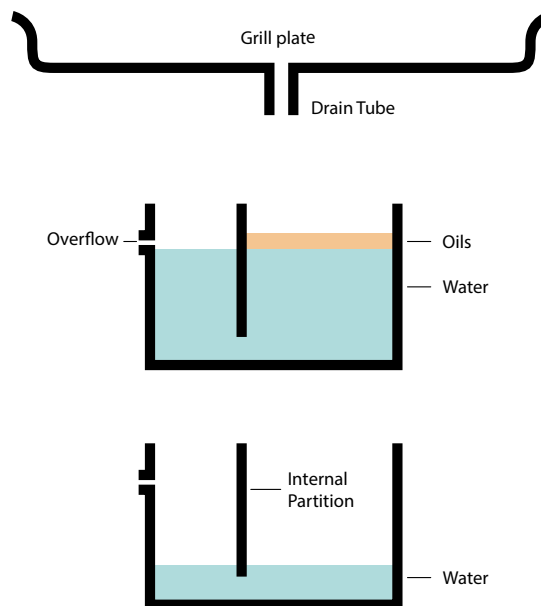
Cleaning waste containers

We provide a grease trap with all Christie barbecues and recommend it for use in locations where the barbecue grill plate is subject to significant water ingress from rain or sprinklers.

The grease trap separates oils from water and prevents fat from overflowing the container due to excessive water ingress. Oils float on top of the water, which allows water to flow under the internal partition in the trap and drain off via the overflow mechanism. Oils and fats remain behind in the larger chamber, for collection and appropriate disposal.

Without an internal partition and overflow mechanism, the container will progressively fill with water and oil and overflow and potentially cause cleaning and hygiene problems inside the barbecue cabinet.

1. Before use, fill the grease trap with water to approximately 50mm above the bottom of the internal partition to ensure that fat, grease and oil will be separated from water
2. Place grease trap inside barbecue cabinet, underneath the grill plate. Align so that the main chamber of the grease trap 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 grease trap with a mild detergent or pH-neutral, biodegradable degreaser, before replacing it inside barbecue cabinet. A high-pressure cleaner or steam cleaner may also be used. Extra grease traps can be ordered from Christie, to exchange and clean containers thoroughly off site



Waste container

Our optional waste container is suitable for locations where grill plates are not subject to water ingress. Water ingress can be prevented by providing shelter over the barbecues or fitting a Christie barbecue hood to the cooktop.

We sell each waste container with a starter pack of 25 bags. Replacement bags are available for purchase in packs of 100.

1. The waste container consists of a metal box and a specially designed heavy-duty plastic bag. The bag is large enough and high enough to be folded over the outside of the container
2. To prevent hot waste oil from damaging the bag, pour approximately 20 mm of water into the bag before first use. To empty, lift the bag out of the waste container and place into a suitable vessel for disposal. Dispose of the collected oils by following 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.