

CHRISTIE

Product Cleaning Instructions

Clean facilities are proven to encourage barbecue use. Regular cleaning maximises your investment and provides a great user experience. We recommend that barbecues be cleaned often. This manual explains how to clean our appliances, cabinets, and waste containers.



DO NOT USE CORROSIVE OR TOXIC CLEANING PRODUCTS!

Only use food-safe products with a neutral pH between 6 and 9. Corrosive (acidic or alkaline) cleaners may leave a toxic residue, damage electronic circuitry and labels, and void the Product Warranty. They may also drastically reduce the life expectancy of your Christie Barbecues Product.

HEALTH AND SAFETY



Wear gloves and safety glasses.



Beware of steam and hot surfaces.



Follow product instructions and Safe Work guidelines.



Do not use corrosive or toxic cleaning products.



Do not use pressure washer to clean appliance.

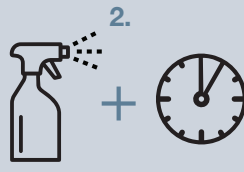
COOKTOPS

The hotplate is precision-engineered so that oils flow towards the drain hole. Water used during cleaning also flows down this hole and into the waste container inside the cabinet.

A Cleaning the hotplate (cooking surface)



Scrape to remove food residue.



Spray Christie Barbecue Cleaner and Degreaser on the cold cooking surface and allow to soak for 5 minutes.



Scrub the surface using a 'Scotch Brite' or stainless steel safe scourer.



Rinse the plate with water or wipe with a clean cloth or paper towel.

NOTE: If you are not using the Christie Barbecues or similar enzymatic cleaner, turn the hotplate on for 3-5 minutes before applying a food-safe detergent. **Beware of steam and hot surfaces.**

B Cleaning the shroud, label, and START/STOP button



Spray all surfaces with Christie Barbecue Cleaner and Degreaser.



Clean the surface with a damp cleaning cloth.



Rinse with water or wipe with a clean cloth or paper towel.



Do not use a mild steel scourer, as it will contaminate the stainless-steel plate and cause rust.

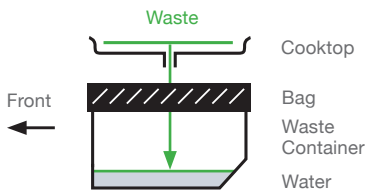
Do not use pressure washer to clean appliance.

WASTE CONTAINERS

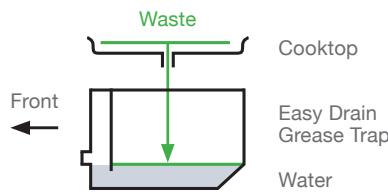
Christie cooktop's integrated tube drains cooking waste, oils, and water into a container.



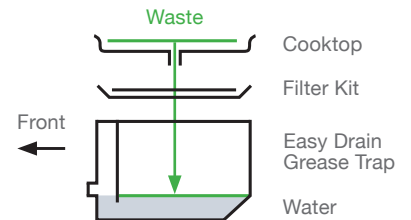
Bag Waste Container for disposable bags where barbecues have a hood or are undercover.



Easy Drain Grease Trap, for use where cooktops are exposed to rain or excessive water entry.



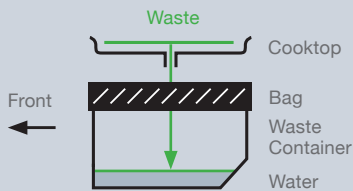
A Grease Trap with Filter Kit, for use where cooktops have high use and are exposed to rain/excessive water entry.



Waste containers must be placed inside the cabinet directly below the cooktop drain tube. All Christie cabinets have container placement options.

Always dispose of wastewater and oils following relevant local regulations. Do not discard oils into flower beds or general waste streams.

A Cleaning the Bag Waste Container



1.



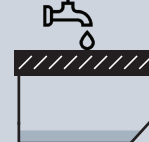
Tie bag and remove for suitable disposal.

2.



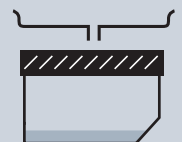
Clean and dry the waste container.

3.



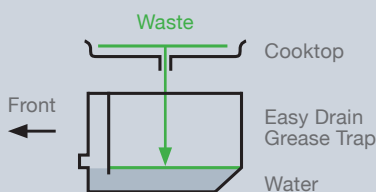
Fit a new bag and fill it with 1 cup of water (250ml).

4.

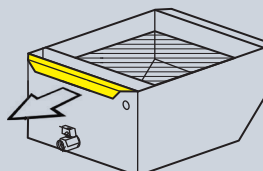


Replace bagged container underneath the drain tube.

B Cleaning the Easy Drain Grease Trap



1.



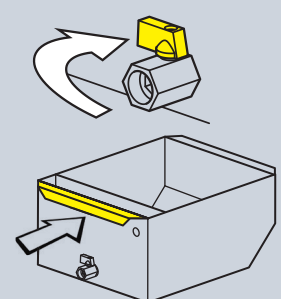
Open the tap and drain water into a suitable container for disposal.

2.



Clean, then fill the container with water until it overflows the tap.

3.

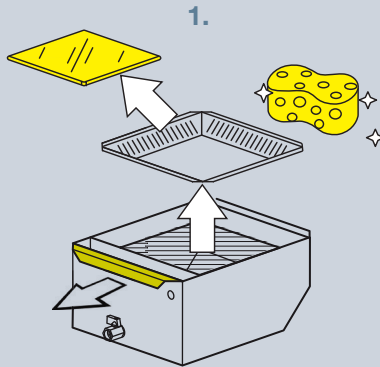
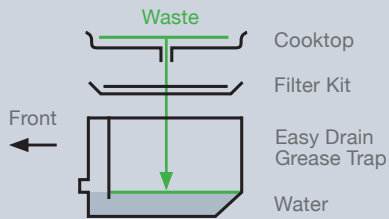


Close tap and replace the Grease Trap. Position the big chamber underneath the drain tube.

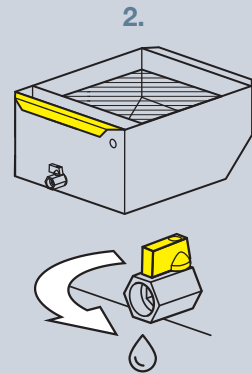
Water level
Min. 25 mm

WASTE CONTAINERS

C Cleaning the Grease Trap with Filter Kit



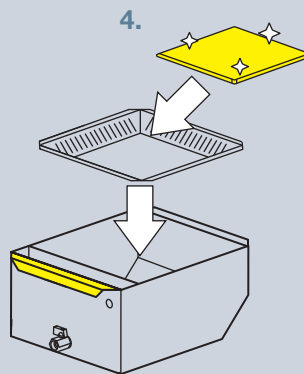
1. Remove the filter tray and dispose of the used filter. Clean the filter tray with detergent, rinse and dry.



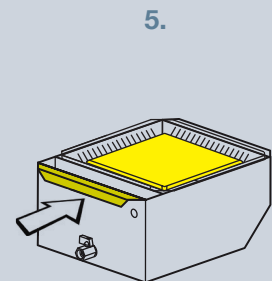
2. Open the tap and drain water into a suitable container for disposal.



3. Clean, then fill the container with water until it overflows the tap, then close the tap.



4. Replace the filter tray and new filter.



5. Replace the Grease Trap, positioning the larger chamber directly underneath the drain tube.

CABINETS AND SURROUNDS

Christie cabinets are made from easy-to-clean materials, including brushed or powder-coated stainless steel and aluminium. We recommend regular cleaning to enhance the cabinet's user appeal and extend its design life.



Maintenance of stainless steel surfaces and "tea staining"

Lack of cleaning may result in surface discolouration or "tea staining". Regularly wash stainless to remove airborne salt and chemical deposits, especially up to five kilometres from the ocean. Promptly remove stains with detergent or stainless steel cleaner and polish the surface with a "Scotch Brite" or a suitable stainless scourer.

A Cleaning the Cabinets



1. Spray cabinet surfaces with Christie Cleaner and Degreaser or a mild detergent.



2. Clean the surface with a cleaning cloth.



3. Rinse with water or wipe with a clean cloth or paper towel.



4. Regularly sweep and wash down pathways around the barbecue.