



Grill Station Preventative Maintenance Guidelines

July 2012



The Grill Station is designed to be as maintenance free as possible. Attention to regular care and maintenance will ensure long and trouble free operation of your Grill Station. Although scheduled servicing is not required we do recommend you adopt a program of regular maintenance to ensure that the Grill Station is clean and functional and to avoid inadvertently damaging the unit.

The following guidelines should ensure trouble free operation.

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Seasoning the Plain Aluminium Plates before use

For plain aluminium plates it is important that they are “seasoned” before use. This “seasoning” of the plates reduces food product sticking, protects the plates, and helps to maintain the foods flavour. Generally, this should only ever need to be done once.

To Season:

- ◆ Wipe the top and bottom plates clean and apply a liberal coating of paraffin or vegetable oil.
- ◆ Turn both plates on by rotating the Selector switch to the “Top & Bottom” position marked .
- ◆ Set the thermostat to 180° by rotating the Thermostat knob. The pilot lights will illuminate indicating that the grill is heating.
- ◆ When the Grill Station has reached the set temperature the amber pilot lights will extinguish. Wipe the excess oil from the plates. (Caution: Take care when wiping excess oil off plates as plates and oil will be hot.)



Cleaning of Plain Aluminium Plates

Daily cleaning should be considered mandatory for all cooking equipment. In order to ensure the cooking plates are cleaned properly and to avoid damage the instructions below should be followed. Ensure that the Non-Stick coated plates are treated carefully (see section below).

- ◆ Plates should be seasoned as per the instructions when the machine is first used.
- ◆ Plates should be cleaned at the end of each day using a soft cloth dampened with only hot soapy water, with the machine turned OFF but while the plates are still warm. *Do not under any circumstances use abrasive cleaning compounds or caustic cleaning agents.*
- ◆ Use only soapy water on a damp cloth or sponge when cleaning (soapy water is made by adding mild hand dishwashing detergents to water). Other cleaning chemicals can result in damage to other parts of the machine. Many cleaning chemicals are unsuited to polycarbonates or plastics, and may also damage stainless steel and aluminium.
- ◆ NEVER put cold water or ice on hot plates which are at a medium to high temperature. Cooling the plates too quickly may cause the plates to buckle or crack due to the sudden contraction of metal which will occur as the temperature drops.
- ◆ Regular cleaning will avoid carbon build-up. Carbon build-up will reduce the efficiency of the Grill Station by slowing the heat transfer from the plate to the product being cooked
- ◆ We recommend the use of Nylon scrubbers when cleaning and scrubbing the plates, as the use of metal scrapers or highly abrasive scrubbers (such as steel wool) can prematurely wear and damage the plates. Any use of metal scrapers or spatulas to remove stubborn residue from the plates should be carried out



carefully. Do not gouge a sharp metal corner directly into the plate as it will scratch the aluminium surface.

- ◆ *If you scrub the plates so far back that they are shiny again, you will need to re-season the plates with oil before next use.*
- ◆ Remember that a light clean regularly is much easier than trying to remove a large build-up of burnt on food and carbon. Occasionally you may find that the plates have become very difficult to clean. Should this occur, and only if necessary, use a NON-CAUSTIC oven cleaner, leaving it on for no longer than 30 seconds and if necessary repeat. Ensure all *cleaner residue* is removed.
- ◆ Wipe down the remainder of the machine with a cloth or sponge that is only DAMP with soapy hot water, taking care to avoid water entering any part of the Grill Station. Do not clean with the use of a water jet, spray applicator or place the unit in a dishwasher. Spray applicators can result in liquid penetrating the switches on the machine, causing dangerous electrical situations, damage to the machine, and voiding any warranty.
- ◆ Although every care is taken during manufacture to remove all sharp edges, care should be taken when cleaning to avoid injury.



Special notes for using Non Stick Coated (T) Series

- ◆ Do NOT set the thermostat to high temperatures over 240°C when using Non Stick. It may damage the binder that holds the non-stick to the surface of the plate, reducing longevity.
- ◆ A non-stick coating will not stop carbonisation of food that is left on the plates. Food that is carbonised is harder to remove, and reduces cooking performance. Avoid food carbonisation by cleaning regularly during normal use, by wiping with a plastic scraper, spatula or squeegee. *The advantage of non-stick coating is that wiping down often is easy.*
- ◆ A rubber squeegee is an effective tool to quickly wipe down the upper and lower plates in between cook cycles. Ensure it has an appropriate temperature rating.



- ◆ At the end of each day plates should be cleaned using a soft cloth dampened with only hot soapy water, with the machine turned OFF but while the plates are still warm.
- ◆ If any stubborn cooking residue does remain at the end of the day it should be carefully removed by scrubbing with a Plastic scrubber such as:

- Scotch-Brite® All-Purpose No-Scratch Scrub Sponge
- Kwikmaster Premium White Scouring Pad

Note that a plastic spatula can also be used while the plates are still hot (~200°C). Ensure that all plastic spatulas have appropriate temperature ratings, of at least 220-240°C. These should be readily available.



- ◆ Using a little cooking oil will assist with particularly sticky substances.
- ◆ *Do not under any circumstances use any metal or abrasive scrubbers or cleaners on non-stick coated plates.*

Limitations of Non Stick Coatings

- ◆ The non-stick coating is high quality; however Roband Australia Pty Ltd cannot guarantee the performance or longevity of these coatings other than against faulty workmanship. Roband Australia has no control of how carefully non-stick plates are used.

Maintaining Appearance of the Stainless

- ◆ For protection and cleaning of “brushed” stainless steel surfaces, a special purpose cleaner can be used. These types of cleaners will remove grease whilst also leave a protective coating that maintains appearance and helps protect against future staining. There are many products on the market dedicated to maintaining the look of Stainless Brush finish.
- ◆ *If a special purpose stainless cleaners are used, read their instructions clearly and ensure they will not damage plastic components.*

Important Safety Tips

- ◆ Do not clean this unit with the aid of a Spray Applicator or Water Jet.
- ◆ These units are not suitable for cleaning in a dishwasher and no parts of these machines (except the grease box) should ever be submerged in water.
- ◆ Keep out of reach of children or the inept.
- ◆ Do not open access the inside of the unit unless authorized to repair.

