
COMMERCIAL GRIDDLES

How to reduce costly breakdowns!

Like any other costly investment it needs to be maintained and serviced to prolong its life. The old adage is that you wouldn't buy a car and not have it serviced regularly and expect it to work effortlessly day in day out!

Commercial Griddles are the same. Below are some of the key actions that you need to consider to prolong the life of your investment.

1. **ALWAYS TURN OFF THE GAS / ELECTRIC SUPPLY BEFORE CLEANING!**

2. **Clean regularly and do not use a water jet spray to clean any part!** A clean appliance will look better, last longer and perform better. Carbonised grease on the plate will hinder the transfer of heat to the food when cooking.

A. Most griddles are supplied with blades for cleaning. Never use the ribbed blade to clean a flat chromed surface.

B. **NEVER** use water on a griddle plate while the item is still hot as this can cause warping and cracking and will void your warranty.

C. **NEVER** use abrasive detergents or solvents as they will cause damage to the griddle.

D. Ensure the cleaning material is completely removed after each clean. Switch on the appliance briefly to dry the surface and then oil or grease should be spread over the surface to form a thin protective greasy film.

E. Always when using the scraper apply an even pressure to prevent scoring of the surface. Scoring by not scoring this or banging the edge of the scraper on the surface invalidates your warranty. (Chrome Plates)

F. Remove and clean the grease collection tray.

G. Clean the griddle surface taking note of A-E above always.

H. If Stainless Steel plate use a good quality stainless steel cleaner applying only when cold and rubbing in the direction of the grain.

3. **Ensure periodic maintenance is scheduled and carries out by a qualified engineer.**

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

