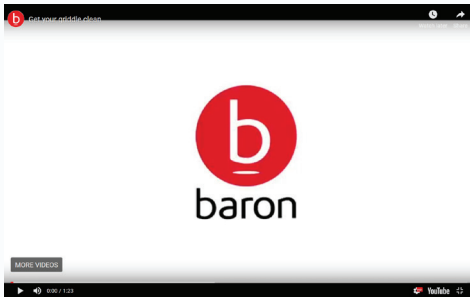




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CLEANING YOUR CHROME GRIDDLE

Get your griddle as good as new in 2 minutes

- All stainless surfaces must be cleaned using warm soapy (liquid detergent) & either a cloth or soft bristle / brush, A wok brush is ideal.
- **Do not use high pressure hose for cleaning as it will cause a malfunction.**
- To clean the cooking plate, allow it to cool to a warm safe temperature.
- With a razor scraper and a sharp blade inserted clean away all food residue keeping the blade at a steep angle about 45°.
- Rinse the grill with hot water & scrub with a long handled wok brush. **Do not use nylon bristles.**
- Rinse off with clean water.
- Should any food residue be left use the razor scraper as necessary.
- **Do not use any abrasive cleaners.**
- Rinse again with water or water & vinegar mix. Be careful not to use too much water as the drip pan may over flow or be difficult to remove.
- To keep the mirror finish you can use a soft powder cleanser such as Jiff to finish. **Do not use abrasives such as Ajax.**
- When the plate is clean, dry with cloth or paper towel.
- Turn grill on for a few minutes to dry the plate, turn off once dry.
- The stainless steel splash guard should be removed and cleaned in the sink.
- **NEVER USE STEEL WOOL FOR CLEANING ANY APPLIANCES AS SMALL PARTICLES REMAIN ON THE APPLIANCES WHICH WILL START TO RUST WHICH SPOILS THE APPEARANCE.**

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