

CARE OF YOUR HEATLIE HOTPLATE

1. Firstly wash the hotplate. Using hot soapy water and a sponge, wash the hotplate a couple of times until the water runs clear. The hotplate has a light coating of lanolin oil, which helps protect the raw steel from rust. This oil needs to be removed completely before it is heated up for the first time. The water will appear very dirty on its first wash, this is because it has some residue of fine metal dust leftover from the polishing process at the factory. You may need to wash the hotplate a couple of times until the water is clear. Then give it a final rinse with clean water.
2. Run your hand over the plate to make sure there is no residue of oil left on it, if it feels tacky, there may be some oil left and you may need to use something stronger like a non-metallic scourer to remove it. (Do not use a steel scourer.) Once you are satisfied you have a perfectly clean plate, give it a very light coating of any edible oil e.g. vegetable oil.
3. Make sure the BBQ has been connected to the gas correctly before lighting by following the instructions on the BBQ instruction panel.
4. Turn both burners on to High. Heat for 2-3 minutes. Turn the BBQ off.
5. Wipe the oil from the Hotplate.
6. Re-apply another thin layer of oil. You are now ready to cook.
7. Once again, turn on both burners to high. Pre-heat your hotplate for around five (5) minutes. **DO NOT PRE-HEAT FOR LONGER – YOU MAY BUCKLE YOUR HOTPLATE**
8. Do not leave your BBQ heating without food for long periods of time, as this can damage the hotplate and cause warping.
9. During the first few 'cook-ups', the plate will cure. During this process the food may stick to the hotplate but this is only temporary. Once the plate is properly cured, food will not stick.
10. **Physical Changes to your Hotplate:** As you heat up the steel, it will change colour, this is perfectly normal. It will darken directly over the burners first, as this is where it gets the hottest. This colouring process will eventually spread over most of your hotplate. Your hotplate will never look 'beautiful and shiny' again.
11. After use, do not wash the hotplate in an attempt to make it look like it used too. You need the fat or oil from the previous cook to protect your hotplate from rust.
12. **To clean after each use - Scrape food particles and excess oil from the hotplate, using a scraper (something like a paint scraper). You may like to wipe it over with paper towel, but do not remove all the oil. The barbecue must always have a coating of oil on it. If you decide you must clean and remove all the oil from the plate, you will need to re-coat the plate with oil to help protect it from rust.**
13. The next time you use the BBQ, simply heat it up, give it a quick wipe over with paper towel if you want, then start cooking.

IMPORTANT NOTE - WARPING OR BUCKLING OF PLATE IS NOT COVERED UNDER WARRANTY