

Cleaning Instructions for Silesia/Velox Grills

If required, plates should be scraped with the metal scraper provided after every cooking cycle. If changing products, wipe plates thoroughly with kitchen roll or cotton cloth to eliminate cross-flavouring.

Do not allow carbon (oils and residues) to build up on the plate surfaces as this will reduce the efficiency of the grill, allow products to stick and the carbon will flake off on to the food. It is the carbon flaking off, **not the coating**.

We recommend that the plates be scraped thoroughly and wiped down with a dry cloth or kitchen roll at the end of each day. Under **NO** circumstances should **WATER** or **CHEMICAL CLEANERS** be used on the cooking surfaces as this **WILL** damage your grill and may cause food to stick to the plates.

In cases of severe carbon build up the grill plates should be scraped thoroughly. Once, the carbon layer has been removed, the grill plates should be re-oiled before cooking. More regular cleaning is recommended to avoid recurrence of this problem.

In **extreme** cases of carbon build up (the surface may appear to be cracking), turn the machine to maximum and wait until the orange temperature light goes off. Leave for between 30 minutes and 2 hours with the plates in the closed position. (This will loosen or burn off the carbon deposits making it easier to scrape with the metal scraper). We recommend that you ensure that you do not leave the machine unattended.

Unplug the grill at the mains, allow the grill to cool slightly and then scrape and wipe thoroughly.

NB: Carbon flakes may still be very hot so please exercise caution and use appropriate protection (ie: glasses, gloves, etc.).

Always re-oil before cooking, turn the machine to maximum with the plates open and wait for the orange light to go off. Leave for approximately 1 hour. Turn the machine off and leave to cool until the plates have cooled but are still slightly warm. Brush or spray plates liberally with a good quality vegetable oil and allow to soak in for at least 4 hours preferably overnight if possible. Remove excess oil and continue to use machine as normal.

Please note, if you have cleaned down to the metal surface, you have **not** harmed the plates. Once you begin cooking, a natural carbon layer will form again which should be maintained at a thin level.

Footnotes:

1. Ideal temperature for plate cleaning at the end of the day is approximately 100°C.
2. Always unplug at the mains before end of day cleaning.
3. To remove oil film from the stainless steel chassis, use non-corrosive degreaser & a damp soft scourer.
4. Never use corrosive materials on the grill, as this will invalidate the Silesia-Velox warranty.
5. Water and or liquids should never be used on the grill plates as this may damage the aluminum cooking surface and will invalidate the Silesia-Velox warranty.
6. Always re-oil after cleaning.