

### COOKING PLATE CLEANING

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#### Hot cleaning

When you finished cooking and the enameled cast iron cooking plate is hot.

1. Use a cooking spatula and a steel wool to remove all residue.
2. Pour some water on the enameled cast iron cooking plate.
3. Clean with a steel wool to move residue to the grease tray chute.

#### Notes:

- Use the spatula to handle the steel wool to avoid getting burnt.
- Ensure the grease tray is in place to avoid overflow.
- Enameled cast iron cooking plate is coated with a layer of enamel and is compatible with a steel wool.
- Empty and clean the grease tray after each use.

#### Cold cleaning

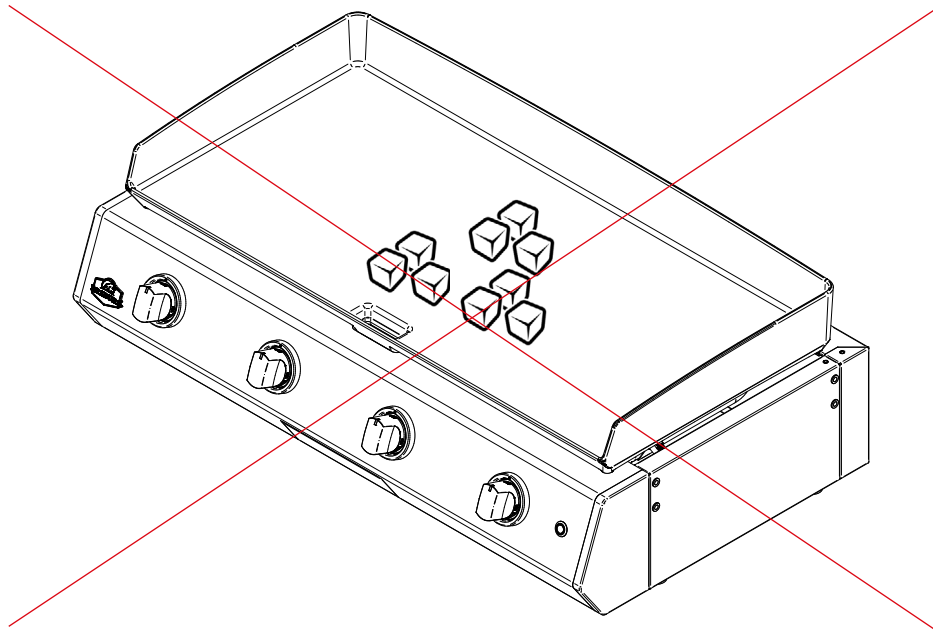
1. Use cleaning stone or dishwashing detergent on the cast iron cooking plate with a wet sponge and wait.
2. Rinse with a kitchen sponge.
3. Use a microfiber pad to polish the enameled cast iron cooking plate until it shines.

If your BRABURA Griddle will be not used for a long time, it is recommended to store it in a dry place and protect with a soft cover.

### CHASSIS CLEANING

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Always use the mildest cleaning method first. Do not use steel wool to clean the product as it will scratch the surface. Use the most liquid lubricant applied on a cotton cloth and rub the surface until it shines. Dry with a cotton cloth.



**WARNING: To avoid damaging the enamel, DO NOT use ice cubes to clean the hot griddle.**