

CARE & CLEANING

Brabura L Class - Enamel Cast Iron Plate

CLEANING ENAMEL CAST IRON GRIDDLE

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.



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.



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.

CLEANING STAINLESS STEEL GREASE TRAY

The drip tray located below the griddle should be cleaned periodically to prevent buildup of debris.

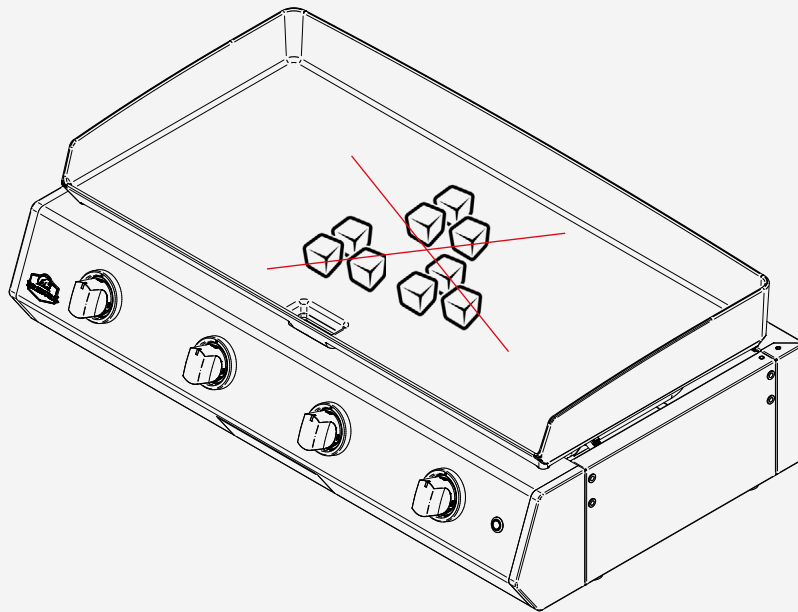
Once the appliance has cooled completely, Carefully remove the drip tray and dispose of contents appropriately. Rinse and dry completely, then insert the drip tray into the griddle.

CLEANING STAINLESS STEEL CHASSIS

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.

WARNINGS

1. 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.
2. To avoid damaging the enamel, DO NOT use ice cubes to clean the hot griddle.



BRABURA
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CARE & CLEANING

Brabura L Class - Stainless Steel Plate

CLEANING STAINLESS STEEL GRIDDLE

Hot cleaning

When you finished cooking and the stainless steel cooking plate is hot.

1. Lightly pour water on the cooking surface (or use a non-toxic griddle cleaning solution).
2. Scrub using a heavy duty non-scratch scrub pad on the end of a spatula.
3. Use a stainless steel spatula to scrape the grime from back to front and into the drip collector trough.
4. Wipe down with a damp, clean, heavy-duty rag. Remove all cleaning solution if used.



Warning: the steam generated will be hot.

Notes:

- Use the spatula to handle the scouring cloth to avoid getting burnt.
- Ensure the grease tray is in place to avoid overflow.

CLEANING STAINLESS STEEL GREASE TRAY

The drip tray located below the griddle should be cleaned periodically to prevent buildup of debris.

Once the appliance has cooled completely, Carefully remove the drip tray and dispose of contents appropriately. Rinse and dry completely, then insert the drip tray into the griddle.

CLEANING STAINLESS STEEL CHASSIS

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

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.

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