



# Neumarker POFFERTJES GRILL



## - Instructions-

### **PRIOR TO FIRST USE**

Remove unit from box, remove packaging and protective plastic from stainless steel.

Plate should be oiled and have a protective paper. Turn unit on to 100degrees, allow to heat and apply small amount of cooking oil, wipe around with a paper towel or cloth, hold temperature for 10 minutes. Heat up to 150degrees and repeat the process. Heat up to 200 degrees and repeat the process. Allow to cool and clean off any excess oil. Plate should be ready to use.

### **COOKING**

Turn on unit at the power source and at the on/off switch. Select desired temperature in degrees celcius. When the orange pilot light switches off, the plate has reached the desired temperature and you may start cooking. You may want to use some oil to prevent the product from sticking, a spray on cooking oil is commonly used.

### **CLEANING**

Use the brush provided to keep the cooking plate clean. Depending on length of time unit is on you may want to clean throughout the day to prevent build up on plate and make end of day cleaning easier.

You may also use a wet tea towel or similar to lay on the plate for 2-3 minutes before brushing, this will help soften any build up of oil. You can repeat this as often as you need until the build up is removed.

Cleaning of the stainless steel base can be done with standard cleaner and a soft cloth. Avoid excess water around the controls. You may get some browning on the stainless steel near the cast iron, you can use an oven cleaner with a non abrasive cloth periodically to remove that, but avoid spraying onto the cooking

plate.

Cleaning is best done while the cooking surface is still hot to avoid hardening of build up. However, care needs to be taken if cleaning hot. Please ensure only trained and suitable staff perform this process.

## **TROUBLESHOOTING**

If using spray oil, try and keep spray to area you will use to cook on and avoid overspraying. Excess oil that is allowed to sit on the plate will just bake on making cleaning harder.

Rotate the cooking on the plate, this will help reduce build up of oil. Using a cloth or papertowel, wipe excess oil off the cooking surface to prevent build up.

If product is sticking look at type of non-stick oil you are using and quantity being used, also;

Check that there is not too much build up on cooking surface that needs to be cleaned back

Check that caustic cleaning agents haven't been used and not rinsed off prior to cooking.

Check cooking temperature setting is correct setting for that product.

**Should you have any more questions please do not hesitate to call us Phone 1800 265 771**



