

Barbeque Cook Top Preparation Before First Use



Vitreous Enamel and Stainless Steel Hot Plates and Grills

- Before first use clean the cooking surface with warm soapy water and a barbeque brush constantly soaked in water. Thoroughly rinse with fresh water.
- Pre-heat your barbeque and you're ready to start cooking.

Barbeque Care Instructions

- When cooking is finished, brush excess food residue off the surface and then turn burners to high with the hood open for 10 minutes. This will burn off most of the grease.
- Turn the gas cylinder off. Let the barbeque burn out then switch the barbeque burners off. This clears any excess gas from your barbeque hose.
- Half fill a bucket with clean warm water and using a wet, soapy barbeque brush, scrub the cooking surface thoroughly.
- When the barbeque has completely cooled down, close the hood. Ensure barbeque is cool before covering with a barbeque cover.
- See manufacturer's instructions for care and maintenance of barbeque body, hood and trolley.

Stainless Steel Hot Plates and Grills

- To ensure that your barbeque maintains its lustre and appearance, it is important to carry out regular care and maintenance.
- Invisible airborne contaminants can lodge into the steel, allowing corrosion to develop. This can happen regardless of the stainless steel grade.
- Stainless steel is not warranted to be free from corrosion; however, by following the instructions you can maintain the finish on your stainless steel barbeque for longer.

Barbeque Preparation - Before First Use

- During manufacturing, most stainless steels have a protective coating applied, traces of which may remain on your new barbeque.
- Peel off any protective film.
- Clean off any remaining residue using a Stainless Steel Cleaner especially on surfaces that will be exposed to high heat such as the roasting hood, barbeque frame, etc
- Ensure all marks and finger prints are cleaned from the surface before the barbeque is first heated. If this is not done properly, finger marks may become etched into the finish permanently
- Polish with a soft cloth
- Fire up the barbeque for up to an hour at moderate heat to evenly cure the surface

Cleaning & Maintenance

Frequent cleaning will prolong the life of stainless steel and help to keep the finish corrosion free. After each use, or monthly when not used:

- Rinse with clean fresh water and dry thoroughly.
- Remove ordinary stains with mild soap and warm water. More stubborn stains can be removed with commercial grade cleaners suitable for use on stainless steel.
- When cleaning off harsh stains **ONLY** rub in the direction of the polish lines or 'grain' of the steel. If especially rough cleaning is necessary, use a softer grade of 'stainless' steel wool or a nylon / plastic type scrubber. Do not use normal steel wool, as it will contaminate the finish and encourage rust.
- Test these types of scrubbers in an inconspicuous area first as they could mark or scratch the barbeque finish. Scratches in the stainless steel only affect the appearance and in no way do they accelerate corrosion. *Scratches can be blended back into the finish by gently rubbing with the grain, gradually decreasing pressure as you move away from the scratch.
- Finish off with a Stainless Steel Cleaner to protect the stainless steel surface from corrosion and give it a polished shine.