



Cast Iron Grates Care & Use

Cast iron grates – will break if dropped

First Time Use

Wash thoroughly with a mild dishwashing liquid. Rinse with hot water and dry completely with a soft cloth or paper towel. Never allow to drain dry or wash in a dishwasher. You should season the grates before use to prevent rust and keep foods from sticking.

Porcelain Coating

Most higher quality cast iron cooking grates come with a porcelain coating in order to assist in cleaning and reducing the tendency for food to stick to the grill. Some chipping may occur, but this will not affect the use or performance of your grates unless there are significant chips where your food is being cooked. If rust appears, remove with a scrub pad and re-season the grid.

Why Season Cast Iron?

Just like a cast iron frying pan it is necessary to season, and re-season cast iron cooking grates. The oil will help protect the porcelain coating, decrease sticking, and protect the grids from rusting.

How To Season Cast Iron?

A solid unsalted vegetable shortening is recommended for the initial seasoning, but vegetable or olive oil will work as well. Spread a thin coating of solid vegetable shortening over the entire surface of the cast iron grids with a paper towel. Be certain the entire surface, including all corners, has been coated thoroughly. DO NOT use salted fat such as margarine or butter. Never use Pam or other non-stick sprays to season your grids.

Preheat BBQ for 10 minutes on HIGH. Turn burners to MEDIUM with lid closed. Allow barbecue to heat for 30 minutes. Turn all burners to OFF. Leave grids in barbecue until they are cool. Your grids are now ready to use.

Reseasoning: After each use the grids may be re-seasoned by coating with a solid unsalted vegetable shortening, vegetable oil or olive oil, closing the lid and leaving the cast iron grids in the barbecue until it is cool.

As with all cast iron, the more you use, it's easier to maintain.



Regular Burn Off

With cast iron, don't burn off food after you grill. Leave the cooking residues on the grates to keep a protective coating on the cast iron. Then do a burn-off just before you grill. Brush off charred residues with a brass brush.

Storing your Grids

Prior to storing or when your barbecue will not be used for an extended period, grease the grids very lightly with solid vegetable shortening, then wipe dry with a paper towel. Store in a dry place.