



Stainless steel is frequently used in Barbecues because of its quality, durability and attractive appearance. However, all materials (including stainless) can become stained and soiled by dirt, pollution, deposits from inappropriate cleaners and especially grease.

Discoloured Stainless BBQ Lids

This is a common problem with barbecues. Each time we barbecue the air around it is filled with grease particulates that leave a deposit on surrounding objects.

When grease is deposited on a hot surface it will bake on eventually building up and becoming visible as a golden brown sheen. The baked on finish will resist removal by cleaners normally recommended to maintain the finish on stainless steel. It is frequently confused with rust or heat discoloration of the stainless steel itself. This is not the case. Heat discoloration can be caused by temperatures in excess of 454 degrees Celsius (850 Fahrenheit). Barbecue lids usually do not exceed a temperature of 320 degrees (600 F).

Removal of baked on grease, as recommended by stainless steel manufacturers, is accomplished by using household ammonia in accordance with the instructions on the container. The basic method is to pre-soak the affected area with a warm/hot ammonia solution to soften the baked on grease, then rinse with a warm detergent solution and rinse thoroughly with water. Once soaked, wipe dry. This final rinsing and wiping will avoid watermarks caused by lime deposits in the water. If the detergent solution fails to remove the grease softened by the ammonia then alcohol or methyl hydrate may be used to remove the softened grease.

General Cleaning (shelves, frames, etc.)

In most cases cleaning with mild household detergent will restore the stainless steel finish to its original lustre. If an area near the cooking unit has been affected by heat then follow the instructions above.

Maintenance of Stainless Steel Cooking Grids

Stainless steel cooking grills require attention if you use salt, marinades and seasonings that contain salt. The salt residue left behind will leave a rust like orange blush on the cooking grids which can be easily removed by washing and seasoning with vegetable oil.

TIP: Seasoning with vegetable oil before and after use is an excellent practice for all types of cooking grids. It helps protect the grids from salts, reduces sticking and definitely aids in cleaning.

What Not to Do

- Never use bleach or cleaners containing bleach.
- Never use metal or steel wool to scour stainless steel
- Never use harsh abrasives
- When using cleaners, always clean with the texture (grain) of the stainless steel (do not rub in circles)

Favourite Stainless Steel Brushes

Friendly Fires carries a BBQ brush that is specifically designed to clean stainless steel cooking grates (www.grillfloss.com). Visit us to learn more.
