



What is the best way to 'cure' my new stainless steel grids?

Remove and wash your cooking grids thoroughly in hot water with a mild dish washing detergent, then rinse carefully. Coat the entire surface of the grid with cooking oil and pre-heat prior to grilling. Each time you barbecue, brush a small amount of cooking oil over the surface of your grids.

**source: Napoleon Appliance Corporation*

How do I clean my grids after I cook on them?

A good brush is the best tool. Clean the grill at the end of your last cook (while the BBQ is still hot) or pre-heat your grill at high-temperatures in order to loosen the food. Also, ensure your brush has a long handle to avoid burning your arm. The following are the primary tools available on the market today and some general pros and cons for each:



Plastic Handle Wire Brush:

Although very economical and available at most box stores, one word of caution - because the head is plastic, if it gets in contact with a hot grill, the head can expand hence release some of the copper or stainless steel brushes onto your BBQ. We do not recommend a plastic wire brush for cleaning.



Wood Handle Wire Brush:

Available in copper or stainless steel, the copper version is excellent for porcelain-coated grills (such as cast iron) whereas the stainless steel brush is excellent for stainless steel grills.



Stainless Steel SOS Head:

One of the best brushes available on the market is a brush with a pad as the cleaning head. Excellent for all stainless grills (be very careful on porcelain-coated grills), this brush does a great job at the toughest of cleaning jobs.

How do I clean the cast aluminum base on my grill?

Aluminum castings is used primarily for its resistance to rust and its ability to hold and distribute heat evenly. However, extreme temperatures and weathering may cause oxidation to form. This surface oxidation can be removed by using a mild soap and water solution, washing the grill as you would your car. A light coating of vegetable oil can be applied with a soft rag.

**source: Napoleon Appliance Corporation*

Annual BBQ Maintenance

There are various items that should be done regularly in order to preserve the life of your BBQ, maximizing your cooking enjoyment.



Venturi Brush:

Spiders like the smell of gas and propane, and will often 'hideout' and create nests inside the burners of a BBQ. On a regular basis, remove burners from your BBQ and use a 'venturi' brush to clean out the insides. This will ensure that your BBQ can remain up to temperature.



Friendly Fires
Fires that are friendly

BBQ Maintenance Gas, Propane & Big Green Egg



Outside Cleaning:

If your BBQ is made of stainless steel, use a dedicated stainless steel cleaner followed by a stainless steel polisher (we find 3M to make one of the best on the market). If your BBQ has an enamel coating, a soft rag with soap and water will do.

Cast Aluminum:

If your BBQ has cast aluminum end caps, a quick application of a high-temperature stove and fireplace paint will renew the look to its original form.



Excess Grease:

Always remove excess grease from the drip trays, pans, sear plates, and/or anywhere else it may have accumulated. Excess grease can lead to a grease fire.

My infrared grill is not warming up enough

When heating up the BBQ, ensure that the infrared grill along with the tube burners are on. If not, the BBQ will not reach your desired temperature.

How do I maintain my infrared burner?

Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated. However, some debris and residue may remain. To remove this residue after cooking, turn the grill on high with lid closed for 5 – 10 minutes. Turn the back burner on to burn off any accumulated grease at least once per month.
