



## **Care and Maintenance of your Char-Griller® Grill**

**First Time Use:** A natural vegetable oil coating was applied inside your grill to protect it during shipping. Before your first use burn off the coating by heating the grill to 300° F and letting it burn for 15-mins.

**Routine Use:** After each use remove excess grease and food materials from the grill. Be sure to empty and clean the ash tray, catch pan, and/or grease tray. To protect the grill from rust we recommend regularly coating any bare metal surfaces inside the grill with cooking oil.

Do **NOT** try to season a **HOT** grill with cooking oil (spray or liquid) as this can cause a fire. Do **NOT** use any chemicals or water inside the grill as this can cause damage or rust to these surfaces. **NEVER** put cooking grates or any part of your grill in the dishwasher.

**REGULAR CARE & MAINTENANCE** of your grill enhances the life of the product and your overall grilling experience. In order to provide the truest BBQ taste and better grilled flavor, Char-Griller uses **uncoated** interiors. An uncoated interior **will rust if not properly maintained** with a regular coating of cooking oil on all bare metal surfaces inside the grill. You can use either vegetable spray or liquid vegetable oil applied using a paper towel on a cooled grill.

### **Care of Porcelain-Coated Grates**

Porcelain-coated grates are used in Char-Griller Gas and Pellet grills. Care for your grates by removing them from a cooled grill and wash with soap and water using a soft cloth. Dry the grates thoroughly to prevent moisture build up inside the unit.

Do **NOT** clean porcelain-coated cooking grates with a metal or wire brush as this can damage the finish, cause it to crack and chip, and eventually lead to rust.

### **Care of Cast Iron Grates**

Cast iron grates are used in Char-Griller Barrel and AKORN Kamado grills. Cast iron cooking grates should be seasoned prior to first use. To do so wash the grates in warm soapy water, rinse thoroughly and dry completely with a towel. **DO NOT AIR DRY.**

When the grates are dry apply a coat of cooking oil covering both sides thoroughly. Return the grates to your grill, heat it to around 400° F and let burn for 1-hour. Seasoning should be done periodically to lengthen the life of cast iron cooking grates and prevent sticking and rust development.

After each use we recommend using a metal or wire grill brush to remove excess food materials from the grate.

