

# Cleaning & Maintenance

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You must season the grates before first use to prevent rust and keep foods from sticking. **Seasoning Cast Iron Grates:** A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over entire surface of cast iron with a paper towel. Be certain the entire surface, including all corners, has been coated thoroughly.

**GAS GRILL** -preheat grill for 10 min, turn burners to MOM, (medium-off-medium), allow grill to heat for 1 to 1 1/2 hrs., turn all burners to Off. Leave grates in BBQ until they are cool. **First Time Use:** You must season the grates before first use to prevent rust and keep foods from sticking. **Seasoning Cast Iron Grates:** A solid vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over entire surface of cast iron with a paper towel. Be certain the entire surface, including all corners, has been coated thoroughly. -preheat grill for 10 min, turn burners to MOM, (medium-off-medium), allow grill to heat for 1 to 1 1/2 hrs., turn all burners to Off. Leave grates in BBQ until they are cool. **Re-seasoning:** After each use the grates may be re-seasoned by coating with a solid vegetable shortening, closing the lid and leaving the cast iron grates in grill until it is cool. Do Not use the burn-off method after cooking to clean cast iron grates.

**Charcoal Grill:** heat grill to 275 - 300 degrees. Allow grill to heat for 1 to 1 1/2 hours. **Re-seasoning:** After each use the grates may be re-seasoned by coating with a solid vegetable shortening, closing the lid and leaving the cast iron grates in grill until it is cool. Do Not use the burn-off method after cooking to clean cast iron grates.

**Re-seasoning:** Raw cast Iron grates are not warranted against rust. The appearance of rust is an indication they have not been seasoned properly or enough.