

"6 Point Service" Checklist



1 Cooking Grids

As the cooking grids are made from cast-iron you may find that there's a little surface rust that's built up over the winter. To remove this, simply use fine grade wire wool (available from any good hardware shop). Once the surface rust has been removed, coat the grids with cooking oil and light the barbecue and leave it on a low setting for 20 minutes to season the grids ready for use.

If you didn't clean your cooking grids thoroughly before you put the barbecue into winter storage, you may also find that there is a coating of mould that has developed from the residues of food left on the cooking surfaces. To remove this, light the BBQ and leave on a high setting for about twenty minutes to burn it off.

Allow the grids to cool down completely - approximately 30 minutes - then, with a clean piece of rag dipped in cooking oil, clean the cooking grids thoroughly. You may have to go over the grids a few times to remove the entire residue. Once they are clean, coat the grids with some cooking oil and leave on a low setting for 20 minutes to season them.

Porcelain Coated: These are cast iron plates with a porcelain coating, and can be washed with warm soapy water and then dried thoroughly with a cloth. Do not use scourers of abrasive materials or any wire brush, as over time this may damage the porcelain coating.

2 Burners

The burners are also made from cast-iron and, if used regularly, will show a significant amount of surface rust. We recommend that the burners are removed from the barbecue at the start of the season and the rust is removed with the use of a stiff wire brush.

For Porcelain Coated burners, only wash with warm soapy water with non-abrasive cleaning agent. Do not use metal wire brush, scourers of abrasive materials.

Also ensure that the burner ports (the small holes that run down each side of the burner) are clear by using a paper clip or similar object to clear any debris.

To extend the life of the burners, reposition them each year. The burners beneath the open char-grill cooking area will rust more than

those under the solid griddle plate. When replacing them into the BBQ rotate their positions to even out the wear characteristics.

To remove the burners from the barbecue:

- Remove cooking grids and rock tray
- Go to the rear of the barbecue and, from underneath the burner support bar, remove the small 'R' shaped clips that hold the burners in place. It's best to use a small pair of pliers to remove them. Lift the burners out of the barbecue and brush with a stiff wire brush.

When replacing the burners, ensure that the 'throat' of the burners is fitted over the small brass 'injectors' at the front of the barbecue.

3 Cleaning the barbecue casing

If there is excessive grease on the outside of the barbecue casing this can be removed with warm soapy water. Do not wipe the paintwork while the BBQ is hot as the paint is 'soft' at this time. Never use any chemicals, scourers or abrasive materials, as this will remove the paint.

4 Cleaning lava rock or ceramic briquettes

If there is a significant amount of grease or food residue on the lava rocks or ceramic briquettes simply turn them upside down in the rock tray and ignite the BBQ and leave on a 'high' setting for approx 15 minutes to burn off any residue. If you are using ceramic briquettes, allow them to cool and then turn them upright again.

5 Drip tray

Remove the drip tray and clean out thoroughly with warm soapy water - do not use any abrasive materials. When clean and dry, line the drip tray with clean aluminium foil and reposition in the BBQ. It is important to remove and replace the foil after every BBQ session to eliminate the risk of a fat fire in the drip tray.

6 Wooden trolley

Remove all grease and debris with warm soapy water and allow to dry. To keep the trolley looking good, we recommend that you treat the timber with teak oil or linseed oil once a year.

We recommend that you print this checklist out and keep it in a safe place for future reference.