OWNER CARE & MAINTENANCE

GRILL CARE GUIDE

Built Tough for Steel Frame Outdoor Kitchens

PHASE 1 INITIAL SETUP & FIRST-TIME CLEANING

- **Exterior Pre-Cleaning:** Wipe down all exterior stainless steel surfaces immediately after setup using WD-40 or a designated stainless cleaner to lift factory dust, light grease, and installer fingerprints.
- **Burn Off Factory Oils:** Turn on all main bottom burners to **HIGH for 10 to 15 minutes** with the hood closed. This thermal burn-off eliminates residual manufacturing oils inside the firebox before your first cook.
- **Routine Surface Protection:** Treat the exterior regularly with high-grade stainless cleaners (Bar Keepers Friend, Zep, or 3M) to preserve the metal's natural luster and shield against moisture.
- **Deep Clean Cadence:** Conduct an interior deep clean at least once per grilling season and prior to winter storage.

PHASE 2 ROUTINE & MONTHLY INTERIOR MAINTENANCE

1 High-Heat Burn-Off

Run the grill on HIGH for 15 minutes with the hood closed after heavy sessions to incinerate greases and food residues, functioning like a self-cleaning oven. Allow grill to cool for 90 minutes.

2 Grates & Briquette Trays

Remove cooking grates and soak in warm water with Simple Green degreaser. Scrub with a stainless wire brush. Remove briquette trays or flame tamers and brush clear of loose carbon.

3 Drip Tray Service

Slide out the bottom grease tray and scrape solid residues into the trash. Spray thoroughly with heavy-duty degreaser, scrub clean, rinse with a hose, and dry completely.

4 Burner & Port Inspection

Remove burners; wire-brush surfaces and verify all gas ports are open. Invert and tap each burner with inlet down to clear internal debris, insect nests, or spiders before reinstalling.

5 Basin Scraping & Debris Vacuum

Use a putty knife or stainless brush to scrape down interior side walls and the basin slope. Vacuum loose char with a shop vac. If hosing out the firebox, ensure complete air drying before reassembly.

After-Cook Habit: Run burners on high for 5 minutes after cooking to carbonize drippings, then brush the grates while still warm. This extends grate life and keeps your grill ready for game day.

PHASE 3 EXTERIOR STAINLESS STEEL CARE & FINISH

- **Warm Soapy Wash:** Fill a bucket with warm water mixed with mild dish soap (Dawn) or an eco-safe degreaser (Simple Green).
- **Clean With the Grain:** Moisten a microfiber towel or soft sponge. Always wipe in the direction of the metal's grain lines—never rub in circles or across the brushed grain.
- **Clean Water Rinse:** Rinse all surfaces thoroughly with clean freshwater to remove all soap scum.
- **Microfiber Dry & Polish:** Dry immediately with a fresh microfiber cloth to prevent mineral water spots. Apply Bar Keepers Friend or Zep Stainless Polish to restore surface protection.
- **All-Weather Protection:** Keep the grill shielded beneath an End Zone heavy-duty fitted cover when completely cool and not in use.

FACTS UNDERSTANDING SURFACE DISCOLORATION ("TEA STAINING")

Premium stainless steel resists corrosion, but small brown specks—commonly known as *tea staining*—can develop outdoors. Rain, coastal salt, humidity, and atmospheric particulate deposit minerals into the microscopic pores and weld seams of the metal.

When trapped moisture reacts with oxygen and atmospheric carbon dioxide, superficial iron oxides form on the surface layer. Routine cleaning with a high-grade stainless protectant functions just like waxing car paint: it seals microscopic pores, blocking oxygen and airborne contaminants before oxidation starts.

DIY FIX REMOVING BROWN SPOTS & STUBBORN RESIDUES

Step 1 (Mild Marks): Dissolve 1 tablespoon of baking soda in 2 cups of warm water. Apply with a soft-bristled toothbrush or non-abrasive pad, brushing gently strictly parallel to the grain.

Step 2 (Persistent Spots): Mix baking soda with white vinegar drop-by-drop until a paste forms. Apply to the blemish, allow to sit for 3 minutes, and wipe clean following the grain with a damp microfiber cloth.

Step 3 (Reseal): Wash the area with soapy water, dry thoroughly, and apply stainless polish or WD-40 to reseal the stainless steel pores. *Never use carbon steel wool pads, as they deposit rusting particles.*

CADENCE RECOMMENDED MAINTENANCE SCHEDULE

INTERVAL	TARGET AREA & TASK	RECOMMENDED SUPPLIES
After Every Cook	High-heat burn-off (5 min) & wire grate brushing	Stainless bristle brush
Bi-Weekly / Monthly	Exterior wipe-down & drip tray scrape/degrease	Dawn soap, microfiber towel, cover
Seasonal Deep Clean	Burner port clearing, interior basin vacuum, surface polish	Simple Green, Zep, Shop Vac
As Needed	Baking soda spot treatment for tea staining/blemishes	Baking soda, white vinegar