

TRUE  FLAME

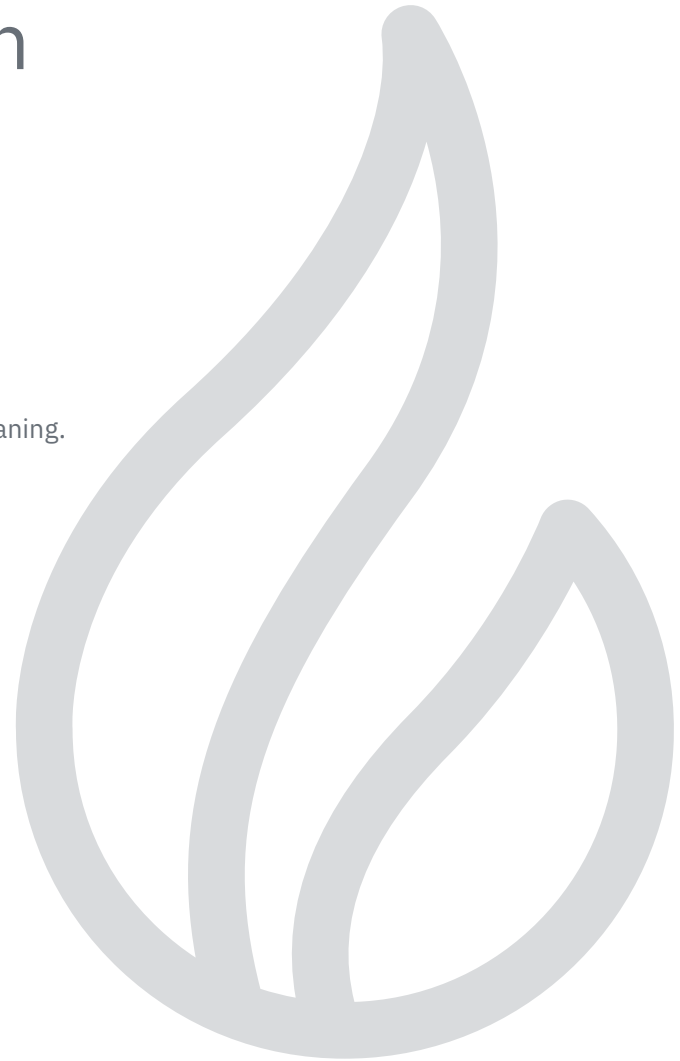
# Care & Cleaning

Following these few recommendations will help you enjoy your grill for many years to come.



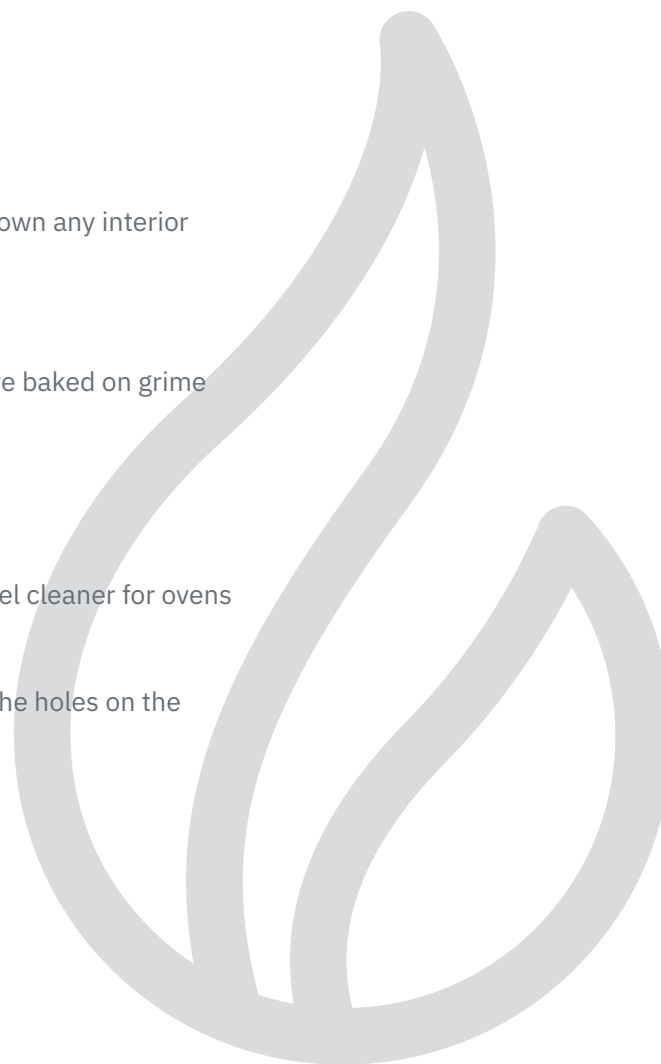
# Initial Cleaning After Installation

- When first installed, remove all protective plastic as soon as possible.
- Clean exterior stainless steel right after installation, using (WD-40).
- Clean exterior with stainless steel cleaner (Bar Keepers Friend, Zep or others) regularly
- Turn on the main bottom burners for 10 minutes to burn off any production oils inside grill.
- Interior cleaning suggested at a minimum once a season (Simple Green) & annual interior cleaning.



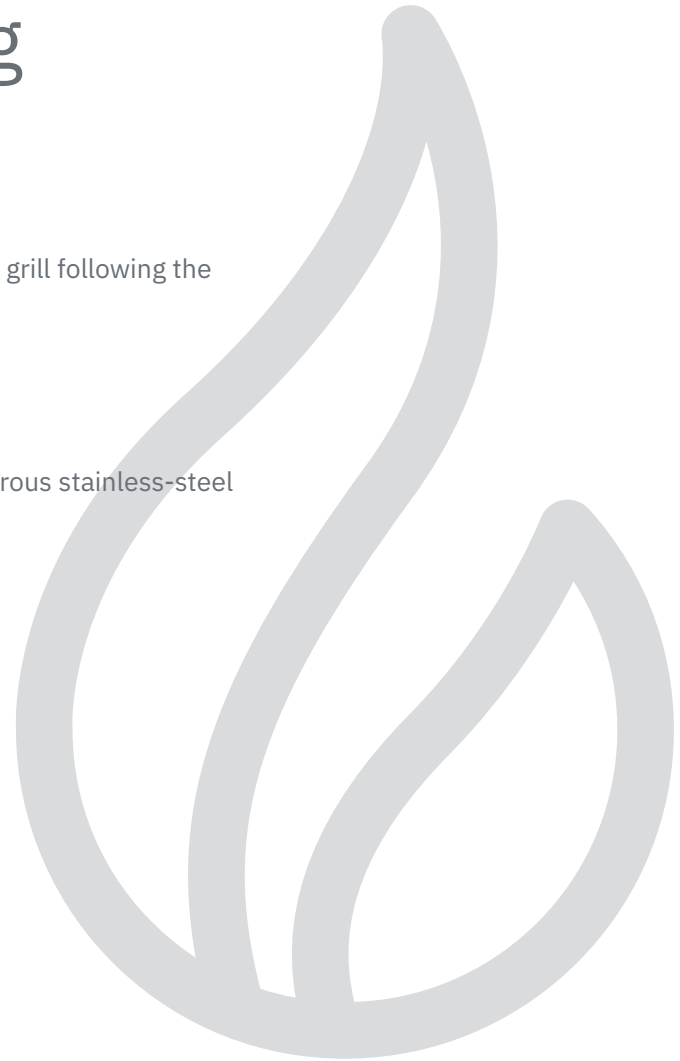
# Monthly Interior Cleaning

- Turn grill on high for 15 minutes, close hood “like self-cleaning ovens” to burn up and brake down any interior buildup of greases and food residue.
- Let grill cool down for roughly 90 minutes.
- Remove the cooking grates. Soak them in a bucket of warm water with Simple Green to remove baked on grime and grease.
- Remove the drip tray and scrape off any residue. Then, spray with Simple Green and hose off.
- Remove briquette tray and brush off any residue.
- Wipe down interior walls around back burner and side walls using a degreaser or stainless steel cleaner for ovens and grills.
- Remove the bottom burners. Lightly brush them off with a stainless or steel brush. Clean out the holes on the burner, making sure none are clogged.
- Turn and tap them with the main inlet hole down to remove debris from inside.
- Use a stainless or steel brush or putty knife to scrape down the interior basin of the grill.
- Using some type of shop vac, vacuum out the residue from the bottom basin of the grill.
- If desired, hose out inside of grill. Then let dry before reinstalling interior parts.
- After each use burn off debris and brush clean.



# Exterior Stainless Steel Cleaning

- Fill a bucket with warm water and soap (Dawn or Simple Green)
- Using a microfiber towel or sponge moistened with soapy water, wipe down the surface of the grill following the grain of the metal as you clean.
- Rinse completely with clean water.
- Dry with a microfiber towel.
- Using Bar Keepers Friend, Zep or other quality stainless steel cleaners helps to protect the porous stainless-steel surface from discoloration.
- Covering grill using a grill cover, when not in use, is a great way to protect the exterior.



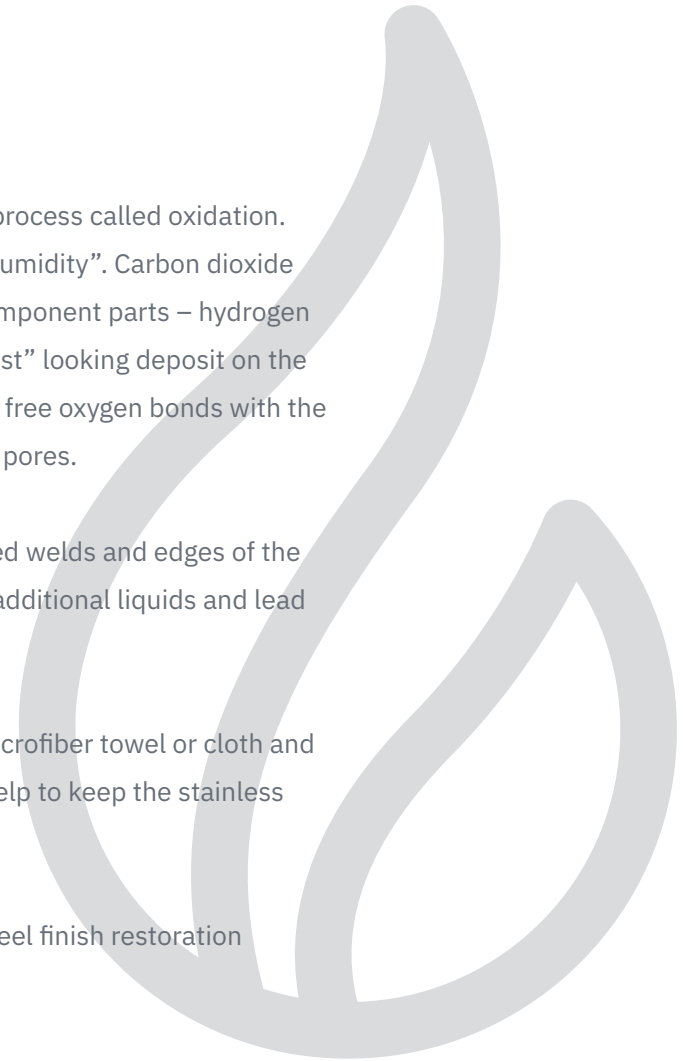
## Rust Information

Rust looking brown spots are formed when oxygen comes into sustained contact with iron in a process called oxidation. Oxygen is delivered to the metal from water, either from liquid water or water vapor “rain” or “humidity”. Carbon dioxide in the air combines with the water to form a weak carbonic acid, dissolving the water into its component parts – hydrogen and oxygen – as well as causing some of the minerals and other particles in the air to form a “rust” looking deposit on the surface in the porous of the stainless steel, which then form brown spots. Another cause is that free oxygen bonds with the dissolved minerals and other particles in the air to form iron oxide or “rust looking spots” in the pores.

“Rust” brown spot formations can also be encouraged by architectural crevices, like the polished welds and edges of the metal surface that can trap liquids. Once “rust” brown spots form, the porous surface will trap additional liquids and lead to further deposits that look like “rust” brown spots on the stainless steel surface.

Cleaning the exterior surface regularly with a stainless steel cleaner by spraying it on a clean microfiber towel or cloth and wiping off the entire outside surface can help to clean the pores. This regular cleaning should help to keep the stainless looking new. Doing regular surface cleaning is just like waxing the paint surface of a car.

The purchase and use of top rated stainless steel cleaners and polishers along with stainless steel finish restoration cleaners and refinishers may be necessary.



## Remove Rust Looking Stains or Spots

- Mix 1 tablespoon of baking soda in 2 cups of water.
- Rub the baking soda solution on the rust stain using a toothbrush, being careful to go with the grain of the stainless steel. If the stain is persistent, add vinegar, little by little, to a cup of baking soda until you have a consistent paste. Wipe the spot with paste and rinse with a wet microfiber towel. Making certain you always wipe in the direction of the grain of the stainless steel.
- When stain is removed, wash entire surface with the soap solution mentioned above.  
For grease build up, use Zep on the exterior surface to remove.

