

CARE AND MAINTENANCE

RF Technology - porcelain enamel coated grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, preheat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

Stainless steel grills

- Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the stainless steel if not removed immediately after cooking.
- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, pre-heat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

General care and maintenance instructions

1. Replace aluminium foil or absorbent material in drip tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.
2. Use hot soapy water on the barbecue fascia and avoid abrasive cleaners or brushes as these could damage the surface and graphics on the fascia. Clean the entire barbecue thoroughly at least twice annually to keep it in good operating condition.
3. Keep cooking surfaces clean by removing all solid matter after use. A light coating of vegetable oil or vegetable cooking spray after each use will help to reduce surface rust and prolong plate and grill life. The surface coating will wear off in time and cast iron will rust (this is not covered by warranty).
4. Burners: Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
5. Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion. Rust is not covered by warranty.
6. For barbecues used near a marine environment however more frequent cleaning and servicing should be conducted. (More rapid deterioration can be expected which is not covered by warranty).
7. Check and tighten all bolts and nuts on the barbecue and trolley frequently.
8. When storing barbecue for extended periods keep covered, and be certain all controls and cylinder valves are turned off. If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors. Note: Allowing a barbecue to run for 10 minutes after cooking will help reduce cleaning by burning off excess grease and juices.

Protecting your barbecue

The barbecue should be covered when not in use. eg a polyester or vinyl barbecue cover. Near the ocean or salt water environment, wash regularly, rinse and dry before covering. Covering a salt sprayed. Stainless Steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade Stainless.

Enamel and stainless steel cleaning

Although Stainless Steel and Vitreous Enamel (Porcelain) will keep their lustrous finish even under adverse conditions, they still need regular cleaning. Dish washing detergent and water are usually all you need. The frequency of cleaning will vary according to the required appearance and environment. To care for Stainless Steel or Porcelain Enamel finishes, please observe the following instructions.

Stainless steel cleaning and maintenance

Clean the appliance as required or at least twice annually with hot soapy water. Avoid abrasive cleaners or brushes as these will mark the porcelain enamel or stainless steel surfaces of the appliance. If you cook food directly over the burner flame, causing more vapour or smoke, the viewing glass (where fitted) will need more frequent cleaning.

Stainless steel care and cleaning

After the appliance has been used, wash down the surfaces with hot soapy water. The surface of the stainless steel has a grain. Always clean along the grain of the steel. This will avoid unwanted marks. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Covering a salt sprayed stainless steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade stainless.

Discoloration of stainless steel

The discoloration of stainless steel, caused by high heat is caused by Chromium Oxide and sometimes appears as a light brown colouring over the surface of the steel. In most cases, this discoloration can be removed with a suitable stainless steel polish.

NOTE: Discoloration of the stainless steel is not covered under warranty.

Porcelain enamel cleaning and maintenance

After the appliance has been used, wash down the surfaces with hot soapy water. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Highly caustic cleaners should be avoided.

Rust

Cast iron and steel are metals and will rust if you do not provide sufficient maintenance and care. Rust occurs when the surface of the metal starts to oxidise. Generally, rust will occur on any exposed metal surface if it is not protected from the elements. Even stainless steel can be affected by long term exposure to the elements. To prevent exposure to the elements, store your barbecue, hood and trolley under the protection of a purpose made cover.

Do

- Wash regularly with warm soapy water or detergent using a clean cloth and, if necessary, a soft bristle brush.
- Remove non-washable deposits using an approved cleaner.
- In the case of stainless steel, clean in one direction only, along the original polish lines.
- Rinse well with clean water and wipe dry.
- Keep barbecue covered when not in use. eg polyester barbecue cover.

Don't

- Use steel wool or metallic scrapers to remove non-washable deposits.
- Allow grease or dirt to accumulate or to dry out and harden.
- Use cleaners containing harsh abrasives or high bleach content.

CONDITION	9KG/20LB BOTTLE	
Readily removed stains	Soap, liquid detergents, or powder detergents with warm water. Methylated spirits may be used before final wash with detergent.	Avoid scratching. Do not use cleaners containing bleaching agents. Rinse with clean water to remove residual cleaning compounds and dry before covering. Only use mild detergents on barbecue fascia.
Light grease		
Routine cleaning		
Salt spray		
Non washable deposits	Concentrated detergent. Domestic cleaning powders. Recommended stainless steel cleaners.	Do not use steel wool. Rub in straight lines along the polish pattern. Avoid scratching. scratching. Rinse with clean water and dry.
Heavy grease		

IMPORTANT

Care should be taken with all cleaning agents to avoid damage to any associated non-stainless steel components. Fire, safety and protective clothing regulations should be closely adhered to.