

ASK THE EXPERT: Care and Maintenance Information for your Centro Cooking Grates

What is a Cooking Grate?

It is the main cooking surface of your grill that is in direct contact with all of the foods being cooked.

Types of Cooking Grates and Benefits

1. Porcelain coated wire (steel)

Porcelain coated wire (steel) provides good non-stick cooking surface. Greater care is required using tools and accessories during cooking, as they may damage the porcelain coating.

2. Porcelain Cast Iron – Two Types

Thick, black, shiny coating – Greater care is required when using tools and accessories on this cooking grate during cooking, as they often can cause chipping and shattering of the porcelain coating. With extra care, including only cleaning when cool, these grates will provide a great non-stick surface and the best heat distribution and heat retention.

Thin, gunmetal or black colour, minimal shine, matte finish – This type of cooking grate is more durable and has a better resistance to chipping and shattering. It offers a great nonstick surface and the best heat distribution and heat retention.

3. Cast Iron

Cast iron cooking grates offers superior heat retention and heat distribution. To ensure a long life with cast irons, you must perform frequent seasoning and maintenance to resist corrosion and continually improve cooking performance and non-stick capabilities.

4. Stainless Steel

Stainless steel is a durable composite that requires less regular seasoning and maintenance. Stainless steel will immediately discolour during cooking and will require pre-seasoning prior to each session to avoid sticking.

5. Chrome plated

Increase the life expectancy of this type of cooking grate by removing it from the BBQ following use and storing it indoors in a dry place. This will also help to avoid damage caused by rust and corrosive properties.

Proper Care & Maintenance will help to prevent the following:

1. Rust/ corrosion
2. Food sticking
3. Chipping/ shattered Porcelain coating
4. Splitting cooking rods
5. Soot build-up
6. Grease fires

How often should I perform care and maintenance on my Cooking Grates?

With every use you should be brushing off all build-up on the cooking grates, prior to lighting your grill. Never brush Porcelain coated cooking grates while they are HOT may cause chipping or shattering of this surface.

Following every BBQ session, always perform a burn off of your cooking grates by turning the temperature on HIGH, for 5 minutes. It is not necessary at this point to brush your grates again using a grill brush, as the left over residue from cooking will protect your grates from moisture and humidity.

Two - Three times a season: Full seasoning of your porcelain cast iron cooking grates is recommended two to three times a season, especially following long storage periods.

How do I season my Cast Iron/ Porcelain Cast Iron Cooking Grates?

1. Start by removing your cooking grates from your BBQ
2. Brush clean by removing any build-up on the surface using a brass bristled brush. Only clean when grates are cool.
3. Wash the grates with mild dish soap and water (first time use only).
4. Dry thoroughly – this is important to avoid further damages caused from moisture entering the cast iron. Then towel dry or let them sit in a very hot, sunny area to dry out quickly.
5. Using VEGETABLE SHORTENING – not butter, PAM, olive oil or any other oil that burns off quickly. Coat the entire cooking grate: front to back, every rod, corner and curve with vegetable shortening, ensuring that every groove or chipped area has been covered.
6. Once coated, pre-heat your conventional oven to 250-350 degrees.
7. Place seasoned cooking grates into conventional oven on top of aluminum foil. This process will bake the vegetable shortening into every groove on the surface of the cooking grates, including any chipping or cracking porcelain.
8. The baking time will depend on the thickness of the cooking grates but usually it is between 15-20 minutes, if oven is preheated.
9. Turn off oven and let cooking grates stand until cool.
10. Remove from oven and replace on BBQ.

Repeating this process several times throughout the season will create a stronger “seasoning” bond, improved performance and non-stick capabilities, just like an old cast iron pot or frying pan.

Should I season my cooking grates before every session?

Yes, however you are not required to remove your grates from your grill to season during every session. Before heating and cleaning with a grill brush, use a rag or dish towel that is coated in vegetable oil or shortening to coat the entire top surface of the grate. Do not use paper towels because they tend to stick to the grates.

Why is rust/corrosion not covered under the manufacturer’s warranty?

With proper care including regular cleaning, seasoning, and proper storage, your cooking grates will resist rust and corrosion and provide you with many years of great use.

Warranty Information:

Please review the warranty section of your manual for coverage and limitation information specific to your model and part.

CENTRO shall not be responsible or liable for any failures or operating difficulties caused by anything other than defects in manufacturing workmanship.

Exclusions to this limited warranty include: normal wear and tear, corrosion due to lack of maintenance, grease fires, flash-fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. Part failure due to lack of cleaning and maintenance will not be covered under this manufacturer's warranty.

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