

BECOME THE BBQ EXPERT:

EVERYTHING YOU NEED TO KNOW

Barbecue Maintenance

Avoid RUST. Create a non-stick surface. Extend the life of your Cooking Grates.

To ensure that your BBQ cooking grates last long, remain rust-free, and provide optimal non-stick performance, proper [SEASONING](#) is essential.

Did you know?

- The product of choice for seasoning your BBQ's cooking grates is vegetable shortening.
- Allowing the grease and oil from each cooking session to permeate the surface of your cooking grates will improve the protective coating, improve non-stick capabilities, performance, and extends the life of your cooking grates.
- It is only necessary to use a BBQ grill brush to remove food particles from the surface. Performing a five minute burn off following each session, or a five minute preheat to prep your cooking grates is all that is necessary.



Make your Barbecue the Envy of the Neighborhood

Protect your investment and the integrity of your BBQ's composition with a simple external maintenance routine.

Did you know?

- Un-cleaned surface dirt, residue or build-up on your BBQ will rust if not removed.
- The signs of rust appearing on the barbecue are actually the results of surface contamination (free iron contamination) that can be easily removed.
- You can clean your stainless steel barbecue with a 50/50 mixture of water and vinegar to remove surface dirt or debris, and prevent the signs of rust and discoloration.
- Many cleaning agents contain corrosive ingredients.
 - Always apply a post cleaning rinse with clean water, following use of all cleaning products.
 - Be thorough.
 - Always wipe dry after every wash.
 - To avoid any damage to your barbecue during the winter months, properly [store your grill and its components](#).

ASK THE EXPERT!

- For more information on How to Care & Maintain the Stainless Steel Areas of your Grill, [click here](#).
- For more information on General Maintenance Tips for your BBQ, [click here](#).
- For more information on Care and Maintenance for your Centro Cooking Grates, [click here](#).