

Cleaning and Maintenance

To ensure safe and proper maintenance, we recommend you follow these directions carefully.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year.

In addition, keep the area around your grill or cart clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air.

DISCONNECT ELECTRICAL SUPPLY BEFORE CLEANING ANY PART OF THE GRILL.

These instructions describe the best way to care for your stainless steel. They apply to grills, carts, and barbecue islands with stainless steel fixtures.

Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the grill is immediately after cooking is completed. Doing so will extend the life of your grill, prevent grease fires, and present a pleasant appearance while you grill.

Stainless Steel Care and Cleaning

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning instructions for grill interiors, including racks and burners, are described after this section.

1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or

Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your grill. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard. This includes the interior of the grill, grill racks, stainless steel sinks, the inside of cabinets, warming drawers, and ovens.



Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.

Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



Important

Because salt will accelerate rust and corrosion, grill or barbecue island owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.

Cleaning the Interior of Your Grill

1. Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.
2. Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow water to accumulate and puddle on stainless steel. Water from various sources such as garden hoses contains iron which will give the appearance of rusting on stainless steel. If allowed to stand for long periods of time on stainless steel, it will cause pitting.
3. The racks, flame tamers, and flavor bars can all be removed for cleaning and are dishwasher safe.

Burners

Spiders and small insects occasionally inhabit or make nests in the burner tubes, obstructing the gas flow. Sometimes this results in a type of fire in and around the gas tubes called "flashback". To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended period of time.

IMPORTANT: Prior to starting this procedure, turn OFF all of the gas control knobs, shut off the fuel supply, and disconnect the fuel line.

The burners can be removed by removing the keeper pins and lifting them out. The keeper pins are located under the grill toward the back. They are used to keep the burners in place during shipping and are not necessary to operate your grill. Remove burners from the grill by carefully lifting each burner up and away from the gas valve orifice.

Use a wire brush to clean the outer surface of each burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.

Inspect each burner for damage (cracks and holes). If any damage is found, replace the burner and discontinue grill usage.

Upon reinstallation, inspect the gas valve orifices for cleanliness and condition and the location of the igniters. When you replace the burners, you do not need to replace the keeper pins.

Cooking Grates

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff wire brush or steel wool may also be helpful in removing grime and food deposits.



Note

Do not use a wire brush or stainless steel on any other part of your grill or any other stainless steel surface except the cooking grates or the griddle!

Drip Pan

The full width drip pan will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip pan to cool prior to cleaning. You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

Charcoal Grills

To prevent burns or injury, make sure the grill is completely cool before cleaning. After initial usage, areas of the grill may discolor from the grill's heat.

There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Soapy water should be sufficient for most cleaning.

DO NOT use oven cleaners or abrasive cleaners on enameled surfaces. They may damage the finish, causing accelerated wear.

For your safety, make sure unit is cool and wood and charcoal embers completely extinguished before storing.

Remove the ashes as soon as possible after each use. Wait until the charcoal has cooled, slide out the drip pan and pour out the ashes. You can save the larger pieces of charcoal for the next time you cook. Use a garden hose to wash out accumulated grease and ashes. Allow the drip pan to dry before reinserting into the grill.

Griddle

To prevent burns or injury, make sure the griddle is completely cool before cleaning.

The griddle is made from non-magnetic, 304 grade stainless steel. There are various stainless steel cleaners available. Always use the mildest cleaning procedure first, and always scrub in the direction of the grain. Use soapy water for most cleaning. A non-abrasive scrubber may also be helpful in removing grime and food deposits. Steel wool may be used for especially difficult spots. Wipe all areas dry before storing.

Steam Cleaning Your Grill

Steam cleaning the interior of your grill is very effective and will not void your warranty. Portable hand-held steam cleaners are inexpensive and do not require chemicals. You can steam clean all parts of your Cal Flame grill, including the burners. When you are finished, make sure you wipe all surfaces down.

If you spray the burners, ignite them and let them burn for about 10 minutes to prevent any water from accumulating inside them.

Covering Your Cart or Grill

When not in use and after cooling, cover your cart or grill with our full length, zippered side canvas cover. (See your local Cal Flame dealer for details.) The cover will help protect your cart or grill from detrimental effects of weather and environmental pollutants. Never put a cover on a hot grill. Allow the grill to cool before covering.