



# GRILL MAINTENANCE TIPS

**Want your grill to last season after season?  
Here are a few tips and tricks to keep your grill in fighting shape.**

## 1 BUY A COVER

Covering your grill is one of the best and easiest ways to keep your grill in tip top shape. It will protect it from the elements and help prevent rust. To ensure the cover's effectiveness, it is important that your grill's cover fits properly. Every Char-Griller® Grill has a custom cover designed to fit its unique features. Should you need assistance finding your grill cover, Char-Griller® customer service will be happy to help you via phone or email ([service@charginer.com](mailto:service@charginer.com)).

## 2 CLEAN YOUR GRILL

It is good practice to give your entire grill a thorough cleaning on a regular basis. Take some time to wipe off the shelves, clean the thermometer and make sure all grease, ash and food debris have been cleaned out of the grill. Removing the ash will help prevent corrosion inside the grill and help ensure that you get optimal airflow for your next cook. Thankfully this is easy with Char-Griller's® Easy Dump™ ash pans. Don't forget to clean out the Side Fire Box if you have one!

## 3 SEASON YOUR GRILL

To maximize its lifespan and performance, it is important to season your entire grill before its first use and after each "deep clean." After you've cleaned it out, lightly spray or coat all interior surfaces with oil. Make sure to get under the grates and in the ash pan. Fire up your grill and heat it so all that oil burns off and leaves you with a nicely seasoned grill.

## 4 SCRAPE AND SEASON YOUR GRATES

Make sure you are cleaning your grates after every cook. While they are still warm, give your grates a good scrape on both sides and make sure all the food residue is removed. Scraping your grates as your grill pre-heats for each cook should get rid of any leftover food debris you encounter.

After your grates are clean, it's time to season them. Lightly coat both sides with oil and heat in a hot grill or oven for 40-60 min. This will help season them, preventing rust and ensuing food doesn't stick.

## 5 KEEP COOKING

The best thing you can do for your grill is to keep using and taking care of it. Cook in it, clean the grates, and make sure that you are cleaning out the ashes and covering it when not in use. Doing so on a regular basis will help your grill last longer and ensure it's ready for the next cookout.

