

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

One of the best ways to keep your grill in tip top shape is to buy the custom cover for it. It will protect it from the elements and help prevent rust. Just make sure to let the grill cool down before you put the cover back on.

2. Clean Your Grill

While grease and oil help keep your grill seasoned and there's nothing like when you hit that perfectly seasoned sweet spot of cast iron grates, you should take some time to wipe off the shelves, clean the thermometer and make sure all the ash is out of the grill.

Removing the ash will help prevent corrosion inside the grill and help ensure that you get optimal airflow for the 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

If you didn't do it when you bought your grill, make sure to season your entire grill. After you've cleaned it out, spray the whole inside down with oil. Make sure to get under the grates and in the ash pan. Fire your grill up and heat it so all that oil burns off and leaves you with a nicely seasoned grill.

4. Scrape and Season the Grates

Make sure you are cleaning your grates after every cook. Give your grates a good scrape on the front and the back and make sure all the food residue is gone.

After all the burnt residue has been removed, heat the grill up and oil the grates. 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 it 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. This will help your grill stay in top shape and ensure it keeps cooking away.