



## How do I optimize the lifespan of my new grill?

**“If I spend enough money on a high-end grill I’ll never need service or parts.”**

That is a theory that we hear too many times. Think about it. If you purchase one of the finest in luxury cars is it service free? Does it never require replacement brakes, tires or an oil change? Of course not. As long as the environment of a bbq includes intense heat, moisture and corrosive drippings there will be wearing parts that you will need easy access to in years to come.

You have invested in a high quality bbq that requires regular cleaning and maintenance. A bbq left to stew in a layer of grilling goo will only last half its potential life expectancy. The warranty does not cover damage or wear due to lack of maintenance or grease fires, among other limitations. Our technical department quite often encounters bbqs covered in gunk sitting in moist weather conditions. Lack of maintenance will pit the metal and will compromise the integrity of your bbq prematurely destroying your investment. Grease fires will warp and distort your housing. Please keep these instructions for future reference.

We recommend burning off your new grill for 20 min with the bottom burners on high and the lid closed before the first use.

### Assembling your own bbq?

- If you are assembling the bbq yourself, take special note of every bolt hole illustrated on your instructions. Proper placement will ensure it goes together right the first time.
- Always read the manual before you begin using your grill. Pay particular attention to the clearance to combustibles and leak testing.
- Place the **sear plates in correctly!** Refer to your manual if unsure.
- Position gas supply lines to avoid melted hoses and gas leaks.
- Always **remove your warming rack** before operating your rear burner!  
The heat of the rear burner will destroy the rack and this is a user error, not a warranty issue.

**Propane Models:** Always have all valves in the OFF position before you turn on your propane tank. In addition, turn your propane valve open SLOWLY. Failure to follow either of the above will result in the regulator **locking out at low BTUs** and therefore low heat. If your bbq is not getting hot enough to cook on properly, this may be your problem. To reset the regulator disconnect it from the tank for approx. 5 minutes, reconnect, and follow the correct procedure.

**Important Ceramic Burner (sizzle burner) Usage Information:** BC grillers love to barbeque all year round. During our wet spring, fall, and winter seasons the ceramic plates of the sizzle burner may become saturated with moisture. If the burner is turned directly onto the high position, the rapid water expansion may crack the ceramic plates. This can also happen if we shock the burner by splashing on drippy, marinated meat. The best way to avoid this is by draining off excess marinade.

When igniting the sizzle zone light it on high and then immediately dial it down to low for the first minute of warm up. Never throw water onto the ceramic burner to control flare-ups.

### **Preheating your bbq on high for 8-12 minutes prior to cooking:**

- A. Sanitizes your grill, draining the grease towards the drip tray to prevent flare-ups. It also prepares your cooking grills to sear your meat.
- B. Cooks off the oils that bind the crud to your grill so all you have to do is remove the excess build-up off with a wooden handle grill brush. NEVER use plastic handled brushes to clean your bbq. The plastic melts when used on a hot grill, and the bristles can remain on the grill and enter your food! Stainless bristle brushes last up to 4 times longer than brass but can only be used on stainless steel grills. Or try the German-made Grill Floss #77680 for a bristle-free way to clean stainless grills. Brass brushes are best for cast iron.

\*Allow stainless grills to season to a black finish to prevent sticking. Scrubbing them back to silver is a wasted effort.

### ***How to Clean and Maintain your BBQ: \*a 5-15 minute clean routine every 10 uses or after a BIG cook out is far better than a major overhaul once a year:***

- **Step 1:** Ensure the bbq is cold and start cleaning from the top-down. Using a plastic putty knife, scrape the inside walls and the sear plates of the bbq, allowing scrapings to fall down into the drip tray.
- **Step 2: Stainless steel tube burners:** Use a small wire brush to aggressively scrub all burner ports just like brushing your teeth. You can also clear plugged burner holes by poking them clear with an unfolded paperclip, thumb tack or welding tip cleaner. Regular brushing will ensure even heat. Unlike low quality burners that develop larger holes as the burner erodes, heavy, stainless burners maintain their integrity. However, oxidation still plugs the ports which will affect performance.
- **Ceramic sizzle burners:** Burn off any excess deposits. When the ceramic burner is cool, you can vacuum any ash build-up from the ports with your brush attachment. If the screen is deteriorated replace it.
- **Step 3:** At this point you **may** choose to degrease and deep clean your bbq if time allows. We recommend using **Oil Lift**, a Canadian-made organic-based degreasing agent to break up the grease and oil deposits. It can be used on all components of your bbq. Rinse it off thoroughly on all surfaces which come in contact with food such as the grills and warming racks. **Oil lift** penetrates and lifts grease stains by breaking up the hydrocarbon molecules.
- **Step 4:** Empty out all scrapings from the bottom drip tray.
- **Step 5:** Replace the **foil drip tray** at least 2 times per year or more if necessary.
- **Step 6:** Burn off the bbq on high for 20 minutes before using it.

**Ignitors and electrodes:** Due to the harsh outdoor environment it is expected on all barbeques that the electrode and collector box of your ignition system may have to be replaced in 2-5 years if they erode or fail to perform. They are inexpensive and easy to replace. Electronic ignition systems have batteries that will need replacing from time to time; simply **unscrew the rubber push button** and you will see the battery chamber. Finally, manipulate the collector box to achieve a 3/16" gap from the tip of the electrode wire to the top of the collector box for the ideal ignition spark.

**Restoring the Wow to Stainless Steel:** **Oil Lift** bbq cleaner can be used to clean and degrease the stainless steel surfaces of your bbq. Spray it on, rinse or wipe the surface clean, then remove the remaining residue with a wet cloth. If you still have discoloration or stains on the exterior stainless surfaces use Jackson Grills Heavy Duty Cleaner/Polisher carefully in the direction of the grain & rinse or wipe clean.