

Cleaning And Maintenance

Caring For Porcelain Enamel

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. Dish washing detergent and water is usually all you need. The frequency of cleaning will vary according to the required appearance and environment. An ocean or marine environment will require more frequent cleaning. After the appliance has been used, wash down the surfaces with hot soapy water. Caustic cleaners should be avoided.

For barbecues near the ocean or salt-water environment, more frequent cleaning and servicing should be conducted. Wash regularly, rinse and then dry before covering. (In a salt water or marine environment, more rapid deterioration can be expected which is not covered by warranty)

General Care And Maintenance

1. Replace aluminium foil or absorbent material in grease tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty
2. Use hot soapy water on the barbecue fascia and avoid abrasive cleaners or brushes as these could damage the surface and graphics on the fascia. Clean the entire barbecue thoroughly at least twice annually to keep it in good operating condition.
3. Keep cooking surfaces clean by removing all solid matter after use. A light coating of vegetable oil or vegetable cooking spray after each use will help to reduce surface rust and prolong plate and grill life. The surface coating will wear off in time and cast iron will rust (this is not covered by warranty).

Never spray oils, or aerosols over the cooking surfaces while the barbecue is operating.

Storage

Cast iron and steel are metals and will rust if you do not provide sufficient maintenance and care. Generally, rust will occur on any exposed metal surface if it is not protected from the elements. Even stainless steel is susceptible. To prevent this, store your barbecue, hood and trolley under a purpose made cover.

Check and tighten all bolts and nuts on the barbecue and trolley frequently.

When storing barbecue for extended periods, keep the barbecue covered. Be certain all controls and cylinder valves are turned off. If storing the barbecue indoors, remove the gas cylinder and store the cylinder in a ventilated area, outdoors.

Do

Wash regularly with warm soapy water or detergent using a clean cloth and, if necessary, a soft bristle brush.

Do Not

Use harsh or abrasive chemical cleaners on the barbecue fascia as this will damage the graphics.

Use steel wool or metallic scrapers to remove non-washable deposits.

Allow grease or dirt to accumulate or to dry out and harden.

Use cleaners containing harsh abrasives or high bleach content.

Caring For The Grills

The Discovery barbecue is shipped with either cast iron or porcelain coated grills depending on your place of purchase. Care instructions differ slightly for each.

Seasoning The Cast Iron

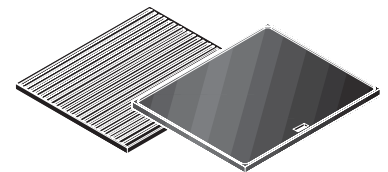
Read this section only if you have cast iron grills.

To protect the cast iron cooking surface during transport and prior to purchase, a non-permanent and non-toxic coating is applied. This coating will wear off in time with use. To help preserve the cooking surfaces and to minimise rusting and sticking, cooking grills and plates (griddles) should be properly seasoned before use.

Wash them thoroughly with mild dishwashing liquid and dry immediately. Do not allow to drain-dry. Coat with a generous layer of solid vegetable oil, top and bottom. Do not use salted fats such as butter or margarine. Place in the barbecue gas grill and light the burners according to the instruction manual. With the lid closed, turn two burners on to the High setting until a medium heat is attained, 170°C or 350°F. After 10 minutes turn all burners OFF and, with the cooking surfaces in place, allow the unit to cool completely. Coat again with vegetable oil. The cooking grills and plate are now seasoned and ready to use. The cooking surface should be frequently seasoned as above to prevent rust. If rust does occur then clean with a wire brush and repeat the seasoning process. In a marine environment more frequent seasoning may be required.

Cleaning Your Grills

These cleaning directions apply to both standard cast iron and porcelain coated grills.



Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the grill if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer.
- Wipe off remaining residue with a paper towel.

Cleaning And Maintenance

- (*Porcelain coated only*) Gently wash the surface of the grills with a soft sponge and hot soapy water, then dry immediately with a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions.
- Before each subsequent use, pre-heat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil.

The cooking surfaces are now ready for barbecuing.

Maintaining Your Grills

- Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Check the cleaner manufacturer's recommendations prior to use.
- To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
- If rust does form, clean with a brass wire bristle brush and repeat the seasoning / curing process. If your barbecue is positioned near water or in a marine environment, then the seasoning process may need to be repeated even more frequently.

Condition	Cleaning Agents	Precautions
Readily removed stains. Light grease. Routine cleaning. Salt spray.	Soap, Liquid Detergents, or Powder Detergents with warm water.	Avoid scratching. Do not use cleaners containing bleaching agents. Rinse with clean water to remove residual cleaning compounds and dry before covering. Only use mild detergents on barbecue fascia.
Non washable deposits Heavy grease	Concentrated Detergent. Domestic cleaning powders. Stainless Steel only: Recommended stainless steel cleaners such as are supplied by some stainless saucepan manufacturers.	Do not use steel wool. Stainless steel wool may be used on stainless steel. Rub in straight lines along the polish pattern. Avoid scratching. Rinse with clean water and dry.



Care should be taken with all cleaning agents to avoid damage to any associated non-stainless steel components. Fire, safety and protective clothing regulations should be closely adhered to.

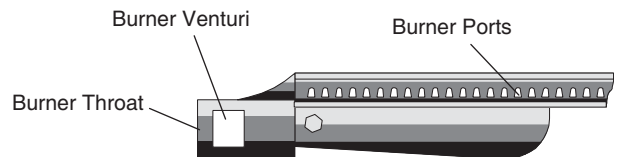
Service And Maintenance

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operation condition. (These services are not covered by warranty)

Burner Maintenance

Check main opening, throat and venturi to each burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.

Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion. Rust is not covered by warranty.



Service and Maintenance Schedule	Frequency		Authorised Person Every 2 Years
	Each Use	Every 6 Months	
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Clean and inspect vaporiser grids and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors			✓
Check the gas control valve on the cylinder			✓
Inspect ignition system			✓
Inspect gas control valves			✓