



Better Built Barbecues

Maintenance

1. Try to keep your Barbecue on a level surface, this will prevent oil gathering in one corner, particularly on the searing plate.
2. Pre-heat your Barbecue for 5-10 minutes with the hood down before cooking.
3. It's best to oil the meat, instead of the grill plates.
4. When cooking, try to keep the hood down a Barbecue with a built in viewing window will make this easier this help create that original Barbecue flavour
5. After cooking, close the hood and turn all burners to the high setting for 10 minutes. This will help clean the vaporiser bars and grill plates. You can then bring your grill plates inside and clean them more thoroughly if required.
6. Never use metal Barbecue tools as this will damage your porcelain enamel.
7. After every 3-4 barbecues remove the vapour bars and burners and thoroughly clean them
8. If your barbecue has a window you can very easily clean it with a slightly abrasive nylon pad. Do not use a Brillo pad.
9. Be sure to put a layer of sand in your grease tray, this will prevent flair ups and grease dripping on your patio and deck
10. Always keep your Barbecue covered when not in use.

