

Stainless Steel Use & Care

Why Stainless Steel?

Stainless steel is frequently used in barbecues because of its quality, durability and attractive appearance. However, all materials including stainless steel can become stained and soiled by dirt, barbecue smoke, pollution, deposits from inappropriate cleaners and especially grease. Stainless steel cannot be assumed to be maintenance free.

Regular cleaning with a mild detergent solution and a soft cloth is still the easiest method of keeping all your stainless steel components looking great. Always use a soft cloth, not an abrasive one and always wipe with the grain.

Maintenance of Stainless Steel Cooking Grills

Stainless steel grills can exceed the discolouration temperature of 454°C or 850°F. This will not affect performance, only appearance. Stainless steel cooking grills will require attention because foods you cook contain salt. (Marinades, rubs and seasonings) The salt residue left behind will leave a rust like orange blush which can easily be removed by washing and seasoning the grills with oil. Our number one choice for cooking oils is GRAPESEED oil. It has the highest burn temperature and a very neutral flavour. Absolutely perfect! A second choice would be Canola or Vegetable oil. Do not use Olive oil, its burn temperature is too low. Peanut oil has high burn point but it has a very strong flavour and many people are allergic to peanuts - not a good choice. We can use metal scrapers and harsh abrasives on cooking grills, we don't care if they "Look" scratched. A pumice grill stone is a wonderful way to restore your grill to almost new! Make sure you clean them outside of the barbecue, so that the fine pumice stone does not go into the barbecue. Wash well afterwards!

Discoloured Stainless Steel Barbecue Lids

Discolouration from grease on stainless steel lids is a common problem with barbecues. When we grill the smoke is filled with grease particles that leave a deposit on surrounding objects. You will usually notice the discolouration close to the lip of the lid where it contacts the bottom of the barbecue when the lid is closed. Wisps of grease laden smoke curl around the lid and will leave deposits on the lid. Even the air around us deposits grease and pollution.

When the grease is deposited on a hot surface it will bake on and eventually build up and become visible as a golden brown sheen. This baked on finish will resist removal by cleaners normally recommended to maintain stainless steel. It is frequently confused with rust or heat discolouration of the stainless steel itself. This is not the case. Heat discolouration of stainless steel does not occur until the temperature has exceeded 454°C or 850°F. The internal components of a barbecue - burners, heat plates and cooking grills can approach these temperatures and sometimes slightly exceed these temperatures but the exterior lid is well below these temperatures.

Removal of stubborn baked on grease, as recommended by stainless steel manufacturers, is accomplished by using household ammonia in accordance with the instructions on the container. The basic method is to presoak the affected area in a warm/hot ammonia solution to soften the baked on grease and then rinse with a warm detergent solution and finally rinse thoroughly with water and wipe dry. This final rinsing and wiping will avoid watermarks caused by lime deposits in the water. If the detergent solution fails to remove the grease softened by the ammonia then alcohol or methyl hydrate may be used to remove the softened grease. Caution - Methyl hydrate is a flammable product, use as directed.

General Cleaning of Shelves, Frames etc.

In most cases cleaning with mild household detergent will restore the stainless steel finish to its original luster. If an area near the cooking unit has been affected by heat then follow the instructions above for baked on grease.

Tip

Seasoning with Grapeseed oil before and after use is an excellent practise for all types of cooking grills. It helps to protect the grills from salts, reduces sticking and definitely aids in cleaning.

What Not To Do

- Never use bleach or cleaners containing bleach.
- Never use metal or steel wool to scour stainless steel. The residue left behind by the metal or steel wool will show as rust.
- On cosmetic areas, lids, doors, shelves, etc, never use harsh abrasives. They will scratch the surface. (We can use scrapers and harsh abrasives on cooking grills, we don't care if they "Look" scratched.)
- When using mild abrasives or a synthetic scouring pad always go with the grain of the stainless steel.
- Never use acid on stainless steel.