



Cleaning Instructions for Cast Iron Grids



Brand-Man

25541 Arctic Ocean Drive
Lake Forest, CA. 92630

949-229-8927 (o)
855-200-8445 (toll free)
949-305-5166 (fax)

service@brandmangrill.com

Cleaning Cast Iron Cooking Grids

1) Clean Right After Use

It is best to clean your cast-iron grilling grates as soon as possible after you finish grilling. Allow the grates to cool down a little, but make sure they are still warm. You can still follow these steps if you've left a dirty grill to sit, but it will take more work.

2) Scrape the Grate Clean

Use a wire brush to scrape all food particles off the grate. Spray the grate down with a solution of four parts water to one part apple cider vinegar to sanitize it; then wipe it off with a paper towel. You may need to repeat this process several times until you can get most of the food residue off the grate.

3) Wash with Mild Soap

Apply a mild soap to a sponge and wash the grate to remove excess grease. Rinse the grate well with warm water to completely remove all the soap.

4) Dry the Grate

Use a clean cloth to make sure it's completely dry. Cast iron can withstand nearly anything except water. Water will cause your cast iron grilling grates to rust.

5) Season the Grill

Use a paper towel or clean cloth to lightly coat the grate with vegetable oil, olive oil, or vegetable shortening.

6) Heat the Oiled Grill

You want the oil to saturate every pore of the cast iron to protect it from rust. Heating the grate after applying the oil is the best way to make sure that the grate is fully covered. Once each grate is clean and oiled, wrap them with aluminum foil and place them on the grill. Fire up your grill on high, close the lid, and leave it for about 10 minutes. Turn off the grill and repeat step 5 while the grates are still hot. Make sure to wear protective gloves, so you don't burn your hands.

7) Use It or Store It

If you are cleaning the grate so you can use it, you are now ready to fire up the grill and start your barbecue. If you are cleaning the grate for storage after using it, make sure the grates are completely dry and well-oiled before storing them in a dry place.

Cast Iron Rust Abatement

Cast iron cooking grids provide an ideal surface for grilling with excellent heat distribution and retention, cast iron is a wonderful choice.

**Unfortunately, Cast Iron WILL rust during normal use and that makes it important to know how to properly care for your cast iron cooking grids. Fortunately, cleaning a rusty grill grate is relatively easy. The simplest methods use non-toxic household items, probably already in your kitchen cabinets. Prevention is the best method, but these simple tips will help you remove the rust and then, follow the recommendations to prevent future rust.*

Removing Rust with Common Household Ingredients

1) Vinegar and Baking Soda: Baking soda can work wonders on rust. When mixed with vinegar, it forms a potent paste. Rub the paste on rust spots and let it sit for about 30 minutes. Rinse with warm water.

2) Soap and Water: Mix some dish soap and warm water in a bucket. Wash the grill with something soft. For stubborn rust on grill grates, try using a nylon brush to remove the rust particles. Avoid anything abrasive.

3) Lemon Juice: You can make another rust-busting paste with lemon juice and powder detergent. It needs a little more time than vinegar and baking soda. Let it work its magic overnight.

4) Safe Rust Removers: If you've tried the first two methods but still have rust, you may need to step up to a commercial rust remover. Do not use a generic rust remover. They can leave chemical residue behind that could be toxic to food. Whenever you're dealing with rust on a cooking surface, always use products designed for that purpose.

Preventing Rust

1) Keeping your grill grates cleaned and oiled is imperative.

2) Look for Matte-Enameled cast-iron grates and griddle plates. All cast-iron Brand-Man products are Matte-Enameled to help prevent rusting.

3) If you see signs of rust, don't procrastinate. Use the methods above to remove it before it spreads.

4) Make sure your grill is covered when not in use. The closer you live to water or extreme weather, the higher the potential for rust.