

The Grill & Heater Center

TheCountry Hearth Center Divisions of Xandor of N.W.O. inc.

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What You Need to Know About Your Gas Grill

Cleaning - It's very simple, no chemicals, no effort, and your grill brush stays grease free.

- 1.) Ignite your grill and turn all burners to high.
- 2.) Place a piece of heavy duty aluminium foil, shiny side down on the cooking surface.
NOTE: make sure there is at least a 1 inch space on all four sides.
- 3.) Close the lid, and allow it to run about 15mins. maximum. If you see a mass of flames caused by burning grease turn off burners immediately, and allow it to burn out.
- 4.) In the event the grill is excessively dirty, allow grill to cool, and repeat the process.

When you stop seeing smoke from the grill, you have completed the burning process...

- 5.) After grill has cooled, or at the next cooking, take a brass bristle brush and brush away the white ash.

Allowing grease to lay and remain in your grill causes premature grill parts deterioration.

Coating - Coating the cooking surface will help eliminate rust, and keep food from sticking.

After cleaning and brushing the ash it is very beneficial to coat the cooking surface with an Olive Oil (cooking grade) spray or wipe on. The Olive Oil seals the cracks and chips in porcelain, seals the steel from rusting. The Olive Oil will also make a great low stick surface to cook on, and it's good for you too. Do it every time and you'll love the results. Using Olive Oil on a greasy cooking grate is totally ineffective.

Spiders - Spiders can destroy a perfectly good grill, New or Old, it doesn't matter to the spider.

Spiders can build a nit or nest within 1 hour, usually when temperature rises above 80deg.F and when it dips below 50deg.F. They can build a nit inside your venturi tubes going to your burners, unfortunately you can not blow them out with air, nor can you wash them out with water and they don't burn. Spiders can pass any known spider screen to get in there. The only effective way to get their nest out is to use a brush made for that purpose. Danger- failure to clean out spider webs can cause a control panel fire, and an inability to turn off the grill, Turn Off tank valve immediately.

We can assist in instructing the easy removal of spider nests.

Smoking - On a Gas Grill...It tastes great, and adds no salt or calories, just great taste!

Any gas grill with low temperature control can create great smoked foods. All you need is a short container such as a foil tray, or tuna can... holes poked in the bottom and foil covering with holes on top. Or you can purchase inexpensive smoking trays. Then smoking chips or pellets available in many different woods are used. Wood must be soaked in water, pellets do not. Fill the tray and place onto the rocks or flavor bars. If you chose to do Wet smoking place a pan of water along side the smoke container. Turn grill on high until smoke appears, then turn to low and start the cooking process. Finish cooking the meat at your normal settings. Taste it! Holy Smokes!

You can blend and mix chips and pellets to achieve unique flavors and secret recipes.