



Care & Cleaning of Your GrillGrates

Prior to Using GrillGrates: Clean Your Grill

On gas grills, clean your grease trap and inspect your burners and flame tents. This will prevent grease and debris from igniting in the bottom of your grill.

Use an Onion to Season Grates

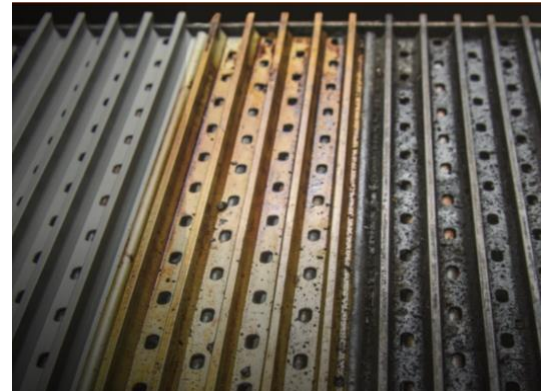
One of our favorite tips is to cut an onion (we use the ends from one we've been cooking with) and rub down the tops of the rails of clean, hot grates. Onions (and all alliums) contain sulfur compounds that when heated, creates a super slick, rock-hard surface which is good to 1000°F before it degrades. Onions also contain antibacterial compounds that help keep your GrillGrates safe to cook on.



You can also use high heat oils such as avocado oil, grapeseed oil, or canola oil. DO NOT USE OLIVE OIL, it smokes at 400°F and gets sticky.

The First Few Cooks

The first few times you grill, sparingly use grill spray or canola oil on the raised rails of your GrillGrates if you are grilling hamburgers or fish. This will become unnecessary as your GrillGrates season. ALWAYS oil your food before putting it on the grill. It is best to grill foods with high fat content the first few times you use your GrillGrates. This will aid in the seasoning process and is a tasty way to break in your new GrillGrates.



Allow Your Grates to Season!

Avoid over cleaning your grates in the beginning to allow them to season and develop a non-stick coating. We like to compare GrillGrates to a cast iron pan: seasoning is the KEY to good food! Your grates will go from gray to light brown to black over time (as shown here). This is a good thing!



MAX HEAT
850°F/454°C



NO
DISHWASHER



NO OVEN
CLEANER

Cleaning Tips

Warning: Do not put in the dishwasher.
Do not use oven cleaner or harsh caustic cleaners.



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On-The-Grill Cleaning

When it comes to keeping your grates clean, we all fall somewhere in the spectrum.

Benign Neglect ←

→ OCD Deep Clean



Those in the benign neglect camp rarely clean, if ever. Their grates are caked with marinades and maybe occasionally chunks of cheeseburgers, but their grates still work just fine. Debris sheds over time anyway. You can use the fingers of the GrateTool™ to keep debris out of the valleys and push it to the back of the grill.

Most of us fall somewhere in the middle. Clean the rails during warm-up with the Grate Valley Grill Brush or the Commercial Grade Grill Brush. The technique is more wiping than aggressive brushing.

A proud few are self-proclaimed “OCD Deep Cleaners”. Brad has become one of those people.

"I use the Scraper Tool and Commercial Grade Grill Brush to knock off debris and scrape the rails or the flip side smooth. The Commercial Grade Grill Brush acts like a broom, pushing the debris to the back. I feel like a short order cook getting my GrillGrates ready before grilling." - Brad

You can also use our new food-safe Grill & Grate Cleaner Spray in tandem with the Commercial Grill Brush to keep your GrillGrates in tip top shape.

Best-Selling Care & Cleaning Tools



On a Separate Note: Traditional grill brushes are notorious for shedding metal bristles that can get stuck to food and consumed. GrillGrate offers two specially designed two metal-bristle-free grill brushes to keep your grill clean and your food safe.



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PRO TIP: Use GrillGrates with a few panels right side up and a few panels flipped upside down. The benefits are two-fold. 1. You'll have an area on your grill that serves as a griddle. 2. By occasionally rotating grates, they will self-clean. **DO NOT** do high heat burn-offs after grilling, this only bakes on debris. Additionally, prolonged exposure to very high heats (850°F +) can warp your grates over time.

Off-The-Grill Cleaning

For the occasional deep-clean, GrillGrates can be cleaned in the sink or washtub. This method is optional but is good for removing marinades and sauces. Soak GrillGrates in regular dish soap, Simple Green, or our Grill & Grate Cleaner Spray. **PLEASE NOTE:** We do not recommend harsh or caustic chemicals. If you have to wear gloves, it's too strong for your grates and can pit the aluminum.

Use a sponge, Brillo Pad, Scraper Tool, or the Commercial Grade Grill Brush to scrub your grates. Blackened surfaces are part of the seasoning process. Therefore, deep cleans should only be done occasionally.



REMEMBER: Well cleaned grates should be re-seasoned, or you **WILL** stick your next meal!

Check Out Our Care & Cleaning Videos on  **YouTube**

