

DCS GRILL GRATES CARE



**How to care and maintain your
Grease Management grates**



Proud Sponsor of
America's Test Kitchen

Cleaning the Grease Management grates

Method 1: Turn on “HI” for 15-20 minutes to burn any remaining food particles. After turning the grill “OFF”, use a bristle grill brush to remove any remain in food particles or ash.

The DCS Grill Cleaning Brush has been custom designed for a superior clean.

The DCS Grease Management Tool has been custom designed to assist in moving food particles into the drip tray.

NOTE: Grill grates must be re-seasoned after cleaning to prevent rust stains.



Cleaning the Grease Management grates

Method 2: The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a grill mitt to protect your hand from the heat and steam.

Dip the grill brush in a mixture of 2 cups of tap water and 1/2 cup of vinegar and scrub the hot grill. Dip the brush frequently in the bowl of water and vinegar.

Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall onto the ceramic rods and burn or fall in to the drip pan. If the grill is allowed to cool before cleaning, cleaning will be more difficult.



Cleaning the Grease Management Grates



Method 3: Take about 1 foot of aluminum foil, crumbled up in a ball and rubbing it over cooled grates to release food particles.

NOTE: Grill grates must be re-seasoned after cleaning to prevent rust stains.



Seasoning the grates

1. Clean the grates thoroughly with hot, soapy water to remove any protective coating.
2. Rinse with water and $\frac{1}{4}$ cup white vinegar, then dry thoroughly.
3. Pour vegetable (not corn) oil into the center of the grates, then rub it over its entire surface, using a soft, heavy cloth.
4. Turn the grill knob counterclockwise to High.
5. When the oil begins to smoke, turn the knob clockwise back to OFF and allow the grill to cool.



Seasoning the grates



Note: The grates will darken with use. This is normal.

6. Repeat steps 3 to 5.
7. Wipe the entire surface of the grill using a soft, heavy cloth.
8. Apply a very thin layer of vegetable (not corn) oil.
9. Check the grease drip-pan and clean if necessary. Discard any liquid or soiling that may have collected in the grease drip-pan during the conditioning.
10. The grill is now ready to use. For best results, re-season the grates after long periods of non-use.

