

The "FixIt" Manual

GAS GRILL REPAIR & MAINTENANCE

By Romero Carl Hunter



WWW.CARLSGRILLTALK.COM

editing and website by: Jeanie Whitelaw
www.eyeonlife.net

Chapter 7 - Cooking Grids - Care and Replacement

"Cleanliness is next to Godliness" Old Hebrew proverb

Cleanliness may be as close as I get. But, working with the grids is the safest part of maintenance. You can only hurt yourself with the grids if you were to drop them or handle them while they are hot. This is a good section for the mechanically challenged person to work with. You should not need a technician with the grids. Keep them clean and oiled between uses.

Cooking grids are made of cast iron, stainless steel and carbon steel. Cast iron and carbon steel are usually porcelain coated. The cheapest grids are chrome plated carbon steel.

Stainless steel grids are the most expensive and last the longest. I use a cheap painter's wire brush from the hardware store to clean grids. You should brush the stainless grids vigorously down to the metal. Then brush with vegetable oil before each use.

Cast iron grids are usually porcelain coated or "matted". Using a wire brush to clean them will wear down the porcelain. However, they must be kept clean. I still use the painter's wire brush on mine, but I get a good deal when buying them. So, to conserve wear and tear, some customers use a brass wire brush or even hand wash them in the sink. If you keep the grids well oiled after each use, you can reduce the rusting of the parts where the porcelain has worn or chipped away. I like to be sure any loose burnt food or chipped porcelain is cleaned away before cooking.

You'll have the same problems with porcelain coated carbon steel wire grids. However, the carbon steel doesn't rust away as fast as cast iron. Keep both porcelain coated cast iron and porcelain coated carbon steel wire grids clean and oiled with vegetable oil between uses. You will slow down the rust. They will still rust but the proper care will help them last as long as possible. Try to clean the rust and crud down to the metal. Even bare cast iron, oiled before use, makes a great cooking surface.

When you are ready to replace the cooking grid, the internet is the fastest and most common way to get replacements. Look at the warranty statement to see if the factory might still replace them. Sometimes they can be replaced without charge. I hope you kept the manual and receipts. Otherwise, try a search phrase like "gas grill parts" and check out the sites on the first two pages listed for parts. Our website, www.clagrills.com, offers a large variety of grids. Consider how much you paid for the grill, as well as how much you've spent already to repair it, before buying more.

Look through the websites and compare prices before ordering. Make sure you look closely at the measurements as well as the part description before ordering. BE SURE to look at the dealers return policy before ordering. DO A FINAL EDIT of the order before submitting!!

Care and Replacement of Cooking Grids Images



Members Mark rolled steel tube stainless steel grids



Ducane stainless, stamped steel grids showing rust which is possible even with the best (304 grade) stainless steel.



Cast iron grids (from Great Outdoors DG450) - wire brush and wipe with vegetable oil. Oil the grids on both sides between uses to reduce rusting.



Great Outdoors DG450 - Cast Iron grid with an area that has been brushed and oiled with vegetable oil.



DG450 Cast Iron grid next to a new stainless grid (available from www.clagrills.com).



Porcelain coated grids (steel rod) showing brushed down area which was oiled with vegetable oil.