

Cooking on a Park and Facilities Catalog Charcoal Grill or Campfire Ring

In order to provide an enjoyable and long-lasting experience using your Park and Facilities Catalog charcoal grill and campfire ring, we have some maintenance suggestions:

Grill Firebox and Fire Ring Care:

1. Regularly clean out all charcoal or wood ash from the grill firebox bottom. Rainwater and ash accelerates the rusting process. Fire rings should regularly be scooped out to maintain the desired height of the ring.
2. The non-toxic high heat paint on the grill firebox and fire ring wall will last one to two years depending on frequency of use. When there are signs of rusting on the firebox or fire ring, use a wire brush to clean the areas and then spray or brush apply another coat of high heat non-toxic black enamel paint.

Cooking Grate Preparation:

1. The cooking grate should be seasoned before grilling directly on the steel grate. You can season the grate by gradually burning the high heat non-toxic paint off the grate bars as you use the grill. Before you heat the grate, you can use a wire brush to both clean the grate and remove any paint chips.
2. Until the grate is seasoned, you can use aluminum foil to cover the grate bars or use a pan or pot to cook your food.
3. Once the grate is seasoned, we suggest using a wire brush to remove rust and left-over food particles before each use. Heat the grate before use by keeping it low and close to the coals. Then raise the grate and scrape clean again.
4. The best seasoned grate is when the original finish is burned off and there is a good coating of grease on the steel grate bars. It is usually not necessary to re-coat the grate since the grease from cooking will keep rust at bay. However, you can apply a cooking oil if you choose before each use. CAUTION: Be sure to apply this cooking oil prior to starting your fire!

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