

Stainless Steel Plate & Grill Maintenance

Lifestyle barbeque plates and grills are manufactured from stainless steel for exceptionally long life. They have a high resistance to corrosion and are easy to keep clean. They are a more hygienic and healthier alternative to cast-iron plates and grills.

With frequent use it is normal for the surface of the plate or grill to blacken over time due to combustion of cooking oils. The heat transfer efficiency of the plate or grill will not be affected. For a cleaner appearance, clean after each use to minimize the accumulation of carbon. However, the proportion of area that retains the lustre of the original surfaces will depend on the individual's enthusiasm for the cleaning task.

- Wash the plate or grill before first use
- Season and oil the meat rather than pouring oil onto a hot plate and grill
- Avoid over pre-heating your hotplate
- Clean food particles and deposits from the grill after each use
- Our Stainless-Steel Plates and Grills can be soaked in hot water and dishwashing liquid for a few hours or even up to 24-48 hours to soften up for a good clean with Stainless steel steel-wool.
- Avoid using mild steel-wool or soap pads as abraded particles may cause rust-staining
- Some discolouration of stainless-steel cookware is normal and won't affect performance or your enjoyment of cooking on your Lifestyle BBQ.

