



Cast Iron Cooking Grates Care Instructions

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⚠WARNING: Follow all safety instructions provided with your barbecue. Do not drop cast iron grates, they will break.

First Time Use - Wash thoroughly with a mild dishwashing liquid to remove the wax coating used for protection in shipping. Rinse with warm water and dry completely with a soft cloth or paper towel. NEVER ALLOW TO DRAIN DRY, OR WASH IN A DISHWASHER. You must season the grates before first use to prevent rust and keep foods from sticking.

Seasoning Cast Iron Grates - A SOLID vegetable shortening is recommended for the initial seasoning. Spread a thin coating of solid vegetable shortening over entire surface of the cast iron grates with a paper towel. Be certain the entire surface, including all corners, has been coated thoroughly. (Do not use salted fat such as margarine or butter.)

Turn burners to MOM with lid closed. Preheat grill for 10 minutes. Place cast iron grate back in grill. Allow grill to heat for 1 to 1 1/2 hours. Turn all burners to OFF. Leave cooking grates in barbecue until they are cool. Your cast iron cooking grates are now ready to use.

Maintenance - Brush debris off with a steel bristled wire brush.

Reseasoning - After each use the grates may be reseasoned by coating with a solid vegetable shortening, closing the lid and leaving the cast iron grates in grill until it is cool.

Tips - The cast iron grates will turn black with use. The pores of the iron will be sealed, providing a durable coating that helps to prevent foods from sticking. The grates will further season with use. REGULAR APPLICATIONS OF SOLID VEGETABLE SHORTENING WILL IMPROVE ITS RESISTANCE TO RUST.

Rust, a metallic taste or discolored foods are signs of improper or inadequate seasoning or may result from cooking acidic foods. If this occurs, wash thoroughly and reseason.

Since cast iron holds heat well, you will not need to use extremely high cooking temperatures. Best results are obtained with medium to medium-high heat. Do not overheat.

As with all cast iron, the more the use, the easier the maintenance.

Note: Prior to storing, grease very lightly with solid vegetable shortening, then wipe dry with a paper towel. Store in a dry place.