



Care and Maintenance Guide

For Cal Flame barbecue islands, grills, fireplaces, and fire pits

This brief guide describes how to clean, protect, and repair your Cal Flame product.

Natural Stone

A natural characteristic of granite and marble is its inherent lack of uniformity. Because it is a completely natural material, it can have a great deal of variation in color, shade, finish, tint, hardness, strength, and so on.

Any time you use natural stone, you can always expect differences from one tile to the next. You will frequently see dry seams, pit or fossils. These areas are often filled in at the factory. Over time through normal use, the fill may work its way out.

Even though stone tile is a natural product, it nevertheless can be affected by extremes in weather. Both marble and granite are decorative and durable, but they have different compositions and wear differently in the elements.

We recommend barbecue island owners keep their island covered if they are concerned about damage from constant exposure to weather. This is particularly true in areas where there is snow, ice, or very hot weather.

Stone is porous, especially marble, and often has natural fissures in the surface. Constant exposure to extreme heat or cold can cause these natural features to expand and eventually crack.

Although the stone has been properly finished and is suitable for use in an outdoor environment, the factory does not apply a weather sealant to our countertops. We never wish to second-guess how our customers

want to use their barbecues or the locale they will use them in, so we leave the choice of applying a weather sealant entirely up to owners.

We do not recommend any specific brand or manufacturer, although there are literally hundreds of excellent products on the market customers may choose from.

In addition to maintaining the stone tile surfaces, barbecue island owners need to know that the grout between the tile, while it is durable, can also be affected by both extremes in weather and by normal use. Grout is much easier to repair than stone tile and gaps between the tile can cause water to seep into the barbecue island and cause damage to the interior.

In those instances where natural cracks occur, we recommend having an experienced tile worker filling them with a material of a complementary color. After the filler sets and is sanded smooth, apply a weather sealant to help prevent further cracking.

Granite Top

Clean stone surfaces with a few drops of neutral cleaner, stone soap (available from Monticello Granite) or a mild liquid dishwashing detergent and warm water. Use a clean rag for best results.

Too much cleaner or soap may leave a film and cause streaks.

Do not use products that contain lemon, vinegar or other acids on the granite the high acid content may etch the surface.

Rinse the surface thoroughly after washing with the soap solution and dry with a soft cloth.

Change the rinse water frequently.

Do's

- Dust surfaces frequently
- Clean surfaces with mild detergent or stone soap
- Thoroughly rinse and dry the surface after washing
- Blot up spills immediately

Don'ts

- Don't use vinegar, lemon juice or other cleaners containing acids.
- Don't use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub & tile cleaners.

- Don't use abrasive cleaners such as dry cleansers or soft cleansers.
- Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.

Scratches and Chips

Small scratches are visible because they are lighter in color than the surrounding areas. Making them darker will hide them. On dark stones, we have had success using permanent black magic markers. Do not use them on lighter stones. Apply the marker to the scratch, let it dry, and then rub it off the surrounding area.

Both marble and granite may chip when subjected to a sudden impact. If you have a large chip, try to find the loose pieces. They can often be epoxied back into place. The chip can also be filled with colored epoxy to match the surrounding stone. Repairing this kind of damage should be left to other knowledgeable professionals.

Tile

DO's and DON'Ts of Tile Care

- Do test scouring pads in a small area first.
- Do use a silicone sealer on grout joints if continuous staining is a problem.
- Do read and follow label directions for all cleaners.
- Do keep this information and refer to it when necessary.
- Do not combine ammonia and household bleaches.
- Do not use harsh cleaning agents (such as steel wool pads) which can scratch or damage the surface of your tile.
- Do not place sharp object on tile surface.
- Never use wax to clean tile surface.

Care

- Protect against chipping by using a cutting board.
- Protect against scratches, especially on natural stone tiles.
- Avoid hard blows that can chip the tile.
- Standing water or other liquids can deteriorate tile and grout, and should always be removed.

Cleaning

Wash with detergent solution, and rinse. To clean dingy grout, occasionally apply a solution of chlorine bleach and water to stand not more than 5 minutes; rinse thoroughly and wipe dry. General-purpose household cleaners may also be used if label says can be used on ceramic tile; follow directions exactly. NEVER use scouring powders or other abrasives as they will scratch the finish.

Stain Removal Guide

Stain	Removal Agent
Grease and fats	Soda and water or commercial spot lifter
Inks and colored dyes	Household bleach
Blood	Hydrogen Peroxide or household bleach
Coffee, tea, food, fruit, lipstick, juices	Neutral cleaner in hot water followed by hydrogen peroxide or household bleach

Caution: Vinegar may damage some tile.

Tile Repair

Your barbecue island was shipped with a care kit containing extra tiles. If tiles on your barbecue island become damaged, remove the damaged tile with a chisel and replace it with a new tile. The new tile should be secured to the table with speed set. Once the thin set is dry, reapply grout (also included in the care kit) to the tile.

Tile Grout

The grout on your barbecue island should be sealed with a grout sealer at least once a year. In cold climates, this process should be done more often.

If repair of your grout becomes necessary, use the grout supplied in your barbecue island care kit. Mix in with water to the consistency of thick mud and apply it to the problem area. Once applied, wipe excess material with a wet sponge.

Stucco

If the stucco on your barbecue island ever becomes damaged, it can be easily repaired using the stucco supplied in your barbecue care kit. Use your finger or a putty knife to apply the stucco to the problem

area. Once the repair has been done, make sure the stucco container has an airtight seal so the remaining material will not harden and be used for future repairs.

Rock or Brick

If your barbecue island has either a rock or brick finish, you will have a container of mortar mix. This material is to be used if the mortar around the rock or brick becomes damaged. Mix the speed set with water to the consistency of thick mud and apply to the problem area. Once applied, let the material set for a while and wipe gently with a wire brush.

Stainless Steel

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning instructions for grill interiors, including racks and burners, are described after this section.

Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the grill is immediately after cooking is completed. Doing so will extend the life of your grill, prevent grease fires, and present a pleasant appearance while you grill.

To ensure safe and proper maintenance, we recommend you follow these directions carefully.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year.

In addition, keep the area around your grill clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air.

Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)
- Brasso (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your grill. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard. This includes the interior of the grill, grill racks, stainless steel sinks, the inside of cabinets, warming drawers, and ovens.



Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.

Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



Important

Because salt will accelerate rust and corrosion, grill or barbecue island owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.

Seasonal Cleaning

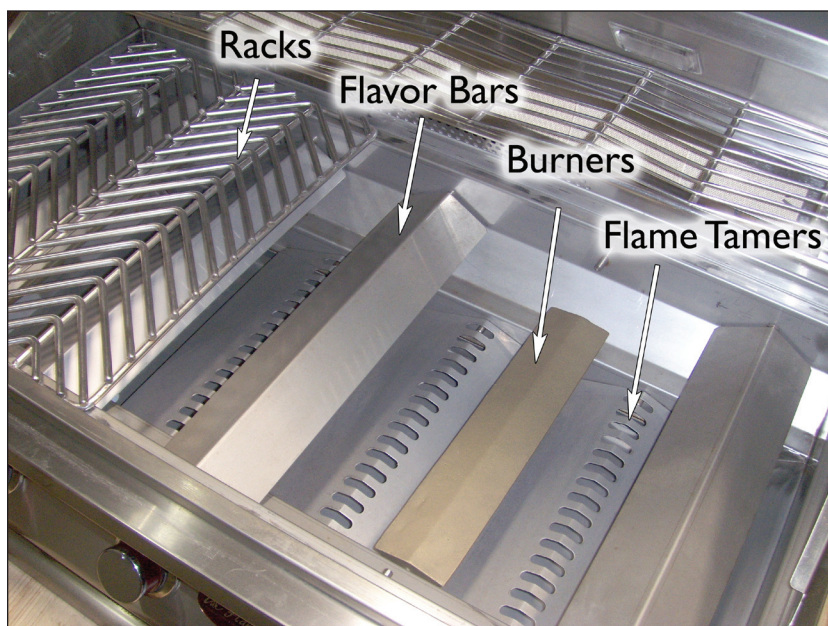
If you haven't used your grill in a few months, we recommend that you clean the burners and the interior of your grill. Cleaning the burners periodically will keep them burning evenly and cleanly and help prevent "flashback", a type of fire in and around the gas tubes. This happens when spiders and small insects inhabit or make nests in the burner tubes, obstructing the gas flow.

IMPORTANT: Before removing the burners, turn OFF all of the gas control knobs, shut off the fuel supply, and disconnect the fuel line.

1. Remove the components

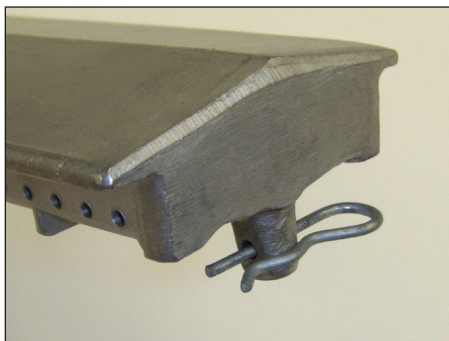
Remove the racks, the flavor bars, and the flame tamers from the grill and set them aside. They don't need to be in the grill in order to clean them. In fact, all of the items can be cleaned in a dishwasher if you wish.

Leave the drip pan in place for now.



2. Remove the burners

The burners can be removed by taking out the locking pins and carefully lifting them up and away from the valve orifice. The locking pins are located under the grill toward the back. They are used to keep the burners in place during shipping and are not necessary to operate your grill.

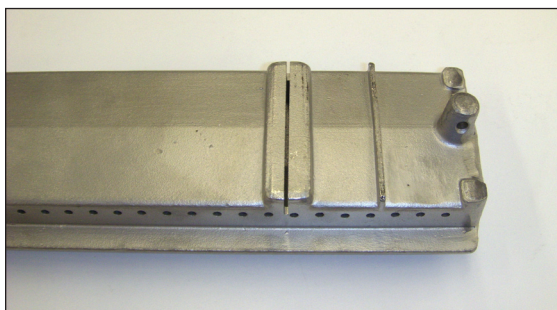
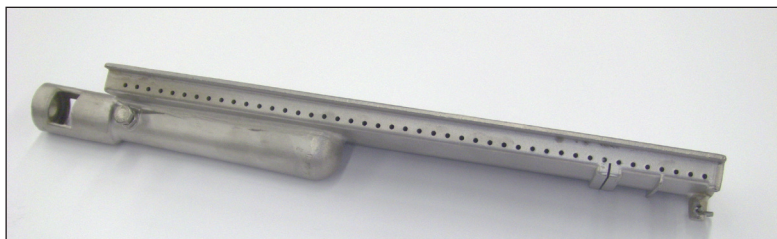


3. Clean the burners

Use a wire brush to clean the outer surface of each burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.

Make sure the flow channel is clear. The flow channel is the narrow slot on the bottom of the burner near the anchor post.

Inspect each burner for damage, such as cracks and holes. If any damage is found, don't use the grill until you replace the burner.



4. Clean the grill interior

While the burners are out of the grill, you can use this opportunity to clean the interior of your grill thoroughly. You should still have the drip pan in place to catch water and grime as you clean the grill interior.

When the grill interior is clean, remove the drip pan. Dump out any water and grime residue and spray it off with a garden hose.

Dry both the grill interior and the drip pan thoroughly to prevent water damage.

5. Clean the components

You can clean the racks by first soaking them in warm water and dish detergent and scrubbing them with a wire brush.

Clean the flavor bars and the flame tamers with dish detergent. You can use any kind of scrubber you wish: a non-abrasive pad, steel wool, or a wire brush, depending on your needs.

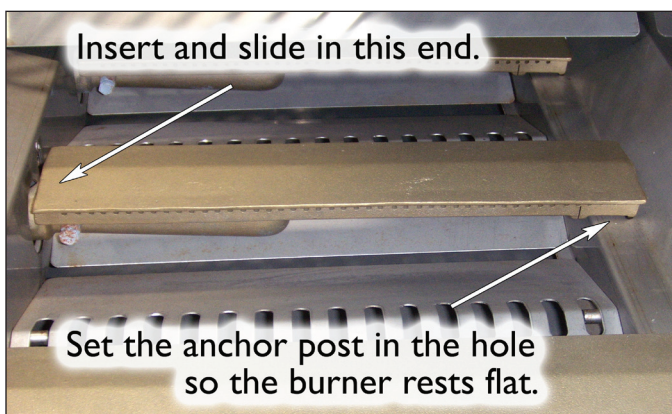
Dry all of the components thoroughly to prevent water damage.

6. Replace the burners

Before you replace the burners, inspect the gas valve orifices for cleanliness and condition and the location of the igniters.

Set the flame tamers in place before you replace the burners.

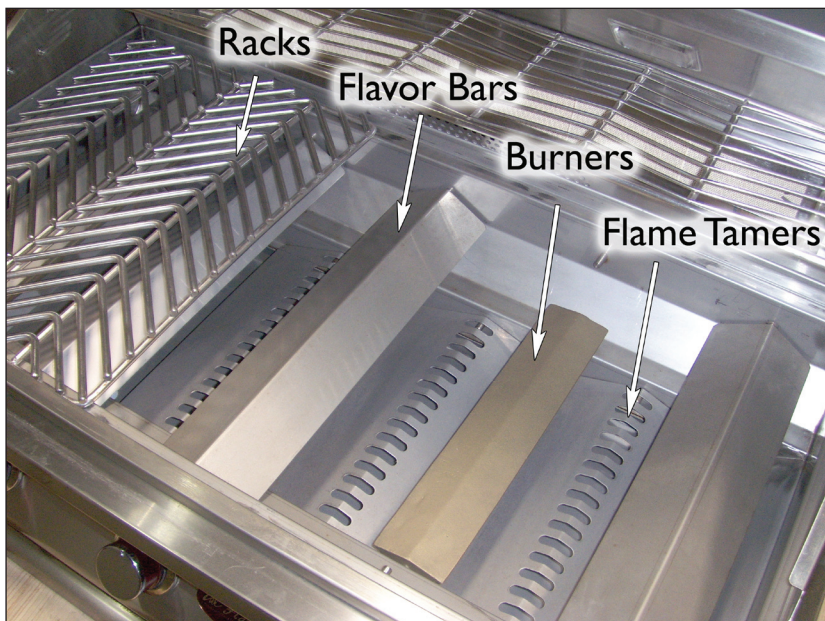
Carefully insert the burner into the opening for the valve orifice and gently slide it in. Then set the other end of the burner down so the anchor post rests in the hole.



Note: When you replace the burners, you don't need to replace the locking pins.

7. Replace the components

Put all of the components back as they were, as shown in step 1.



For more information on the use and care of your Cal Flame product, consult your owner's manual.

Manuals for all Cal Flame products can be found at:

www.calflamebbq.com/manuals

Replacement parts and accessories can be ordered at:

www.quickbbqparts.com