



## GRILL MAINTENANCE

### Preparing the Grill for the Season

Begin with a thorough inspection of the entire grill correcting any issues you find. Follow the steps found in the Pre-Cook checklist (Page 6).

### Painted Surfaces

Texas Original BBQ Pits® are painted with quality high heat silicone-based paint. When cleaning the smoker, surfaces should be washed down with warm soapy water using a neutral detergent and rinsed with clean water. For more information about high heat paint that can be used for touch-up, contact [service@TexasOriginalPits.com](mailto:service@TexasOriginalPits.com). We recommend annually maintaining any area of the exterior paint coating. Simply sand any areas found with a medium sandpaper, then paint 2-3 coats over the area with a hi-temp flat black satin paint. The same flat black satin paint your pit, grill or smoker came with is available at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com).

### Cooking Grates

When new, wash the grates thoroughly with warm soapy water, place back in the smoker and lightly coat with vegetable oil. Condition the grates during the burn off process. When you begin the next cooking session, bring the grill up to the desired cooking temperature and use a long-handled grill brush to clean the grates.

### Heat Management Plate

Clean excess grease using a plastic scraper and paper towels and then wash with warm soapy water.

### Cooking Chamber

It is recommended that each time you run through the steps in the Pre-Cook checklist (Page 6) that you inspect and thoroughly clean the interior of the cooking chamber. Any excess grease can be cleaned up using a plastic scraper and paper towels. At the beginning of the season and then as often as needed you should degrease the interior with citrus based cleaning solution.

- Ensure that the grill is **completely cold** before using a shop vacuum or before scooping out and disposing of the ashes. Dispose of the ashes in a metal container.
- Use a citrus based cleaning solution to clean the entire inside of the body.

### Grease Management Area and Bucket

Always be sure the cooking chamber area is clean and free of debris and empty the grease bucket regularly. Buckets are available for purchase at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com).

### Additional Maintenance:

In addition to regular cleaning, perform the following procedures every 30 days:

1. Use a stiff brush to remove any build-up on the inside walls of your grill. Inspect and clean the inside of the door and the inside walls of the cooking chamber.
2. When your grill is cool to the touch use a shop vacuum to thoroughly clean the cooking chamber and firebox.
3. Use a citrus based cleaning solution to thoroughly clean the inside of the smoker.



4. Finally, visually inspect the painted surfaces and touch up any scratches with high heat flat black satin paint. Touch-up paint can be purchased on-line [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com) or call 713-369-3138 to purchase.

**Storing Your Grill**

Covers are available for your smoker at [www.TexasOriginalPits.com](http://www.TexasOriginalPits.com) this will help to protect it from the weather. If storing your cooker inside, be sure the smoker is cool to the touch before moving it inside. Inspect the firebox and cooking chamber for any remaining embers before storing the unit.

		Frequency			
		Every Use	Every 3 Uses	Every 7 Uses	Once A Year
<b>Maintenance Tasks</b>	Clean Cooking Grates p.14	<b>X</b>			
	Vacuum Ash From Cooking Chamber p. 14		<b>X</b>		
	Clean Heat Management Plate p. 14		<b>X</b>		
	Check Grease Bucket p. 14			<b>X</b>	
	Clean Body Of Smoker p. 14				<b>X</b>

