

Grilling Tips

Proper Care & Maintenance

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use. A grill cover may be ordered directly from Brinkmann by calling 1-800-468-5252 or 1-800-527-0717.
- Wash cooking grills and heat shields with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- If rust appears on the exterior surface of your grill, clean and buff the affected area with steel wool or fine grit emery cloth. Touch -up with a good quality high-temperature resistant paint.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

Grill Cooking Tips - Health Safety

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, un-cooked poultry or seafood.
- When using a platter to carry raw meat, un-cooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different utensils thoroughly with soap and hot water.
- Never use the same utensils when handling raw meat, un-cooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or un-cooked poultry on foods that have been cooked and are ready to be served.

Grill Cooking Tips - Proper Temperature

- Use a meat thermometer to be sure food has reached a safe internal temperature. You may order a Commercial-quality thermometer from Brinkmann.
- The US Department of Agriculture recommends the minimum temperature be reached for the following food items:

Chops.....	145 degrees F
Ground Meat.....	160 degrees F
Pork.....	160 degrees F
Poultry.....	180 degrees F
Roasts.....	145 degrees F

Helpful Hints

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 1-800-535-4555