

# Memphis Wood Fire Convection Grill

## Self-Cleaning and Periodic Maintenance

Your Memphis Wood Fired Convection Grill will give you many years of service with minimum cleaning. An important step is allowing the grill and cooking grates to "Self Clean" by running the grill at a high temperature for 10-15 minutes after each (use or before the next use). While the grill is still burning, make sure the control is in the "cook" mode and use the display to set the temp to 600°. Let the grill burn off any residue inside the grill for 10-15 minutes and then shut off. Once the grill is cool, scrape any remaining residue off of the flavorizer into the grease tray. Empty the grease tray.

To shut cooking center off, press I/O (ON-OFF). The fuel feed will stop. When internal temperatures have cooled to approximately 120° the convection fans will automatically shut off. After the cooking center cools, clean the outside with a mild detergent and soft rag. Cover the cooking center with the optional cover. *Note: If grease or smoke discoloration is allowed to stay for long periods of time you may need a stronger cleaner to remove. Frequent through cleanings are strongly advised.*

### Periodic Grill Maintenance

#### Stainless Steel Working Surfaces

ALWAYS clean dirt and dust off all stainless steel surfaces before you begin to cook. The dirt can cook into the metal and discolor it. Dirt can be easily cleaned with hot soapy water and a soft cloth. There are also many commercial products made to clean and protect your stainless steel surfaces.

#### Painted Surfaces

Your painted surfaces have a very durable high temp powder coat finish. The surfaces can be cleaned with mild soap and water and wiped with a soft rag.

#### Flavorizer

It is recommended that you remove any build up of food or grease from the flavorizer after each use. A clean flavorizer further reduces flare ups. Brush or scrape any build up off of the flavorizer with a grill brush or putty knife. Never clean the flavorizer while it is hot.

#### Firebox and Hood

Because the firebox is used to channel the fan forced air into the burn grate, there is very little maintenance to be done in this area. Occasionally, you may either vacuum or brush out any build-up of ash or burn debris that has fallen below the burn grate. Remove any accumulation of grease or debris on the inside surfaces.

#### Stainless Steel Burn Pot and Igniter

Periodically check the air holes found in the burn pot for any blockages or build-ups. Using a wire brush, scrape off any build up or blockage. When reinstalling, confirm the proper positioning in the burn pot. The burn pot should be level from side to side and from front to back as well as should have a snug but not tight fit. You will also want to visually check the air holes in the igniter tube. Clean any debris or blockage out of both areas to ensure a perfect start.

#### Ash/Grease Tray

Always be sure the ash/grease pull out pan is clean and free of debris. To make cleaning a breeze you can line the ash pan with foil wrap. During the warmer months empty any grease build-up on a more frequent basis to keep it from going rancid.

**Grill Cover**

Keep your Memphis Convection Grill Cover clean. This is your best protection against mildew which will form on any dirt or foreign material allowed to accumulate on tops or bottoms of fabric. Use a cleaner such as Armor-All, or a product that will not only clean but also protect. Have any small tears or punctures repaired promptly. Keep away from pets. Keep all shrubs and vines away from your grill cover as many plants contain acids, which harm fabrics. Do not cover your grill while the grill is still hot. Do not store anything on the top of your grill cover. Do not permit leaves, twigs or other organic debris to remain on the cover for long periods of time. Do not use high-pressure hoses or steam to clean or use stiff brushes, harsh detergents, abrasive cleaners or chlorine on your grill cover. Do not store your cover in the lower grill cabinet while the grill is in use.