



**BURNHARD**

LET IT  
**BURN**

**STARTER GUIDE**

# GIVE YOUR CAST IRON PLATE AND GRATES A PROPER PATINA

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- Clean your cast iron plate/grate with hot water, mild dishwashing detergent and a pot sponge.
- Scrub all sides of the plate/grate (also between the casting struts) to remove production residues. Rinse grates/plate with hot water to erase detergent residues.
- Allow wet grates/plate to dry completely in the closed grill at a low temperature.
- Brush grates/plate thoroughly with a thin layer of peanut or linseed oil.
- Place oiled grates/plate in your grill and set all burners on high (infrared ceramic burner on low). Season for approx. 45 minutes. For an extra robust patina repeat the oiling and seasoning 1-3 times.

## EXTRA TIP

Combine the last step of seasoning with first-time-heating your new grill. This saves you time and gas.

## CARE TIPS

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### Care for your cast iron plates/grates for a long-lasting patina and anti-stick effect

- After every barbecue: Close the lid, turn all burners to full power and let the plates/grates season for 20 minutes.
- Open the lid and scrub off any leftovers on plates/grates with a stainless steel barbecue brush.
- Drizzle dry sponge with peanut or linseed oil and rub in cold plates/grates.

## EXTRA TIP

The thin oil protective layer additionally preserves your clean grates from the elements. In addition, the oil layer preserves the existing patina the next time you preheat your grill.