

Fire Magic[®]

The Ultimate Barbecue

Care of Stainless Steel



When cleaning stainless steel, rub with the grain.

Congratulations on choosing this quality stainless steel Fire Magic product. It is constructed of the finest prime grade type 304 stainless steel and meticulous attention has been given to maintaining the attractive finish throughout the manufacturing process.

Like the stainless steel found in commercial kitchens, this product will require regular cleaning to retain its bright, clean appearance.

Clean the stainless steel surface using ***Fire Magic foaming barbecue and grill cleaner**** or other stainless steel cleaner. You may also use a scouring pad recommended for use with stainless steel, always rubbing in the direction of the grain in the metal finish.

Special cleaning agents and polishing pads recommended for stainless steel are available at your local barbecue dealer, hardware store or supermarket.

CAUTION: Never use ordinary steel wool or steel brushes on stainless steel. Tiny particles left behind will rust and stain the finish.

When using an abrasive pad, always rub with the grain in the finish.

Note: Abrasive pads recommended for restoring the grain in stainless steel will scratch or dull the surface of glass or porcelain-coated products.

Built up and baked on food residue can be safely and easily removed from Fire Magic stainless steel or porcelain surfaces with conventional oven cleaners, following manufacturer's instructions. Oven cleaner should never be used on painted enamel or powder-coated surfaces.

****Available at your nearest Fire Magic dealer***

Robert H. Peterson Co. • 14724 East Proctor Avenue, • City of Industry, CA 91746