



**Use & Care Sheet**  
**Grill Grates with**  
**Excalibur® Nonstick Finish**  
**Model AE915, AG916**

## Using the Grill Grates

- Before the first use, wash your new grill grates in hot soapy water, rinse and dry. Then "season" the surface by wiping on a thin coating of cooking oil. Remove excess oil by wiping again with another paper towel. This procedure should be repeated after cleaning in a dishwasher since the detergent may remove seasoning.
- Seasoning prior to each use is NOT necessary. However, anytime a sugar-based marinade (for example, barbecue sauce) is going to be used, the grates should be "seasoned" prior to preheating.
- Preheat the grill on "Hi" for 5 minutes. Preheating improves the flavor and appearance of meats.
- Follow guidelines in your use and care manual for cooking times and control settings.
- Use nonmetallic spatulas or utensils to prevent damaging the Excalibur® nonstick finish.
- Refer to the use and care manual packaged with your appliance for further usage instructions.

## Cleaning the Grill Grates

1. After the grill grates have cooled, wipe off grates with a paper towel.
2. Wash cool grates (DO NOT IMMERSE HOT GRILL GRATES IN COLD WATER) with soap or detergent in hot water in the sink OR wash them in the dishwasher. Be sure to remove all food residue before cooking on the grill grates again.
3. Remove stubborn spots with a plastic mesh puff or pad. For best results, use only those cleaning products which state they are recommended for use when cleaning nonstick surfaces.
4. If grates were washed in the dishwasher, season with oil prior to grilling.

- Note:**
- Do not use steel wool, coarse scouring pads or other scrubbers intended to clean outdoor charcoal grills. These will remove the finish as well as scratch the grates.
  - Do not clean in the self-cleaning oven.
  - Do not use oven cleaners on the grates.