



Perfecting Your Jamestown Advanced Grill Grates & Fire Rings

Thank you for your purchase of a Jamestown Advanced Products site furnishing.

With the proper cleaning, maintenance, and minor repairs, this product will last for years to come!

We are often asked, by first time buyers and long-time customers alike, what is the best way to care for my grill grate, grill box, or fire ring? Jamestown Advanced Products' fire contact products are designed to weather the elements, hundreds of fires, and provide years of delicious cooking. There are a few measures you can take to protect your investment and keep it well seasoned for guests to enjoy throughout the years to come.

Preparing Your Cooking Grate

When you first receive your Jamestown Advanced Products grill or fire ring with cooking grate there are things you should do to ensure that the cooking surface is ready for your guests to use. After installation, the grill and cooking grate should be seasoned prior to permitting any guest to use the product. This will allow your guests have the best grilling experience and ensure your investment lasts for years to come.

Seasoning

You should season the grill and the grate before preparing any food on the surface directly. Seasoning the grill can be done by burning the non-toxic paint off the grate bars as you use the grill. While the grate is heating, you can use a grill brush to clean the grate and scrape away any paint that loosens during the process. The grate will take time to season completely. Until then, guests should use pans or aluminum foil to prepare food.

Building Seasoning

Much like a cast-iron pan, building seasoning on a grill takes time and patience. As you use the grill grate, food particles will stick to the bars and build a protective coating for your guests to prepare food on. Before each use, it is important to use a brush to clean any rust or loose particles from the grate after heating it. The grate can be lowered closer to the heat and then raised to be brushed before placing food on the grate.

Final Result

You will receive the best results with your grill once the original factory finish is completely burned off and a solid coating of grease has built up on the grate. The grease will be the final barrier between your bars and rust development. If you choose, a high-temp cooking oil like vegetable, sunflower, or grapeseed can be applied BEFORE APPLYING HEAT to add some additional protection from the elements.



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Maintaining Your Fire Ring

Cleaning

Cleaning out your fire rings and grill boxes should be part of a regularly scheduled maintenance routine. Remove all excess ash, charcoal, and debris from your grill boxes and fire rings. Rainwater, when mixing with ash, will accelerate the rusting process and jeopardize the longevity of your Jamestown Advanced equipment. Seasonal debris like leaves and sticks should also be removed. If desired, Jamestown Advanced does manufacture grill covers that can provide some additional protection from the elements.

Rust Removal

Not all rust is created equally. Surface rust is common and easily removable. However, if surface rust goes untreated it can lead to the detrimental and corrosive rust that will eat away at the integrity of your product. Fire rings and grill boxes are not going to receive the same helpful coating of grease from cooking that grates do. You will need to protect the metal from rust once the non-toxic factory paint finish burns off. You can rub away rust with a sturdy wire brush. Then, you may apply an additional coat of high temp, non-toxic enamel paint to the cleaned area. Be sure to only do this when your product is completely cooled and dry.