

3 STEPS FOR EASY MAINTENANCE

Your Downtown Grill product was designed to make you live the authentic art of grilling. Regular care in accordance with the following steps will allow you to get the most out of your grill's many qualities and performance for years to come.

1 CLEAN

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Leave the grill at MAXIMUM GRILLING TEMPERATURE for 10 minutes so that cooking residue can carbonize.

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Then turn the temperature control to the MID-POINT SETTING.

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The indicator light will flash green until the desired temperature is reached. Using the Downtown Grill SPATULA, remove as much cooking residue as possible. You can scrub vigorously, the corrugated cooking surface is made of heavy-duty steel.

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Fill a SPRAY BOTTLE with water. Spray water directly on the surface and clean it using a long-bristle (approx. 1 in., or 2.5 cm) steel brush to remove any remaining residue.

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2 OIL

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Lower temperature to ONE QUARTER OF THE POWER.

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The indicator light will flash green until the desired temperature is reached. Soak paper towels in GRAPE SEED OIL and rub the cooking surface.

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Note that some discoloration may occur on the grilling surface, which is normal and does not affect performance.

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3 STORE

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Turn the power switch OFF. Unplug the grill.

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Allow the grill to fully cool. Cover it with the silicone LID.

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Store the grill horizontally. When stored outdoors, make sure that the grill is always disconnected and keep it covered to protect it from the weather.

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For more information, go to our website at
downtowngrill.com