

Maintenance

Annual Maintenance

After a period of nonuse or to keep your grill in top operating condition, you should perform the following maintenance procedures to keep the grill ready for instant use and for your safety.

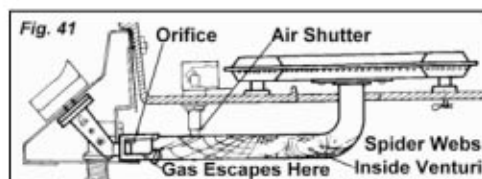
- Do not obstruct the flow of combustion and ventilation air.
- Clean inside the grill head. Remove the burner/venturi assembly and cover the valve orifices with a piece of aluminum foil to keep out dirt. Brush inside bottom and sides with a stiff wire brush to remove built-up grease and debris. **Be careful not to damage the Ignitor or Collector Box.**
- Test the Ignitor for a good spark. (See Ignitor System in the General Maintenance section.)
- The stainless steel burner may be brushed lightly with a stiff laundry brush. Any clogged flame holes may be opened using a thin wire. Use the supplied venturi cleaning brush or a bottle brush, pipe cleaner to clean out the venturis. (See Flashback in General Maintenance.)
- Clean the Control Panel, Side Shelf Supports, Lid Handle Spacers, Lower Cart Frame, Posts with a mild detergent soap and warm water solution. For the Optimum Console use a mild detergent soap and water, Windex or a quality stainless steel cleaner such as MHP's Stainless Steel Cleaner (Part #SSC) to clean the column and grill lid facing. **Do Not Use cleaning agents such as bleach, powdered cleansers, steel wool pads or caustic solutions like oven cleaners because they will damage the surfaces.**
- Occasional white oxidation on the exterior of your grill head and lid may be washed off with mild soap and warm water.
- Severe weathering of the grill head and lid can be remedied by lightly sanding or rubbing with steel wool. Then it can be re-coated with a high quality heat resistant paint similar to MHP's BF-1 Paint, available in spray cans from your dealer.
- Inspect the hose and gas fittings. Remember to leak check every time you disconnect and reconnect a gas fitting.
- Keep the ventilation openings of the LP cylinder enclosure free and clear from debris.

Warning: Check the hose before each use of the grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only MHP authorized replacement hose.

General Maintenance

Flashback

In some areas of the country, spiders and other insects build nests, lay eggs and spin webs in the grill's venturi tube or valve orifice. This obstructs the full flow of gas to the burner. Some gas backs up resulting in a **"Flashback"** - a fire in the venturi behind the control panel which could cause serious bodily injury or damage to your grill.

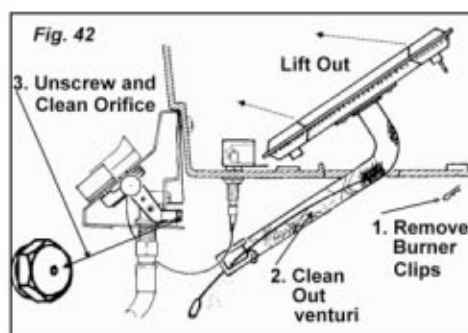


To remove spider webs and/or other obstructions, you must clean out the venturis. **This should be done routinely if the grill has sat idle for extended periods. Also, if you live in an area where spiders are plentiful, you should clean the venturis often, especially in the fall when there is an increase in egg sack production.**

To clean, be sure the grill is cold. Open lid and remove the cooking grids, the briquettes and the briquette grate.

1. Remove the burner clip holding the burner in place. (See Fig. 42)
2. Lift burner and venturi assembly out. With supplied cleaning brush, a pipe cleaner or a flexible wire, clean out the venturi tube.
3. Remove hex head orifice with a 3/8" wrench. Clean Orifice hole and inner part of the valve with a toothpick. Be careful not to enlarge the orifice hole.
4. Check orifice receptacle in valve body.

When finished cleaning reassemble the complete unit.



Maintenance & Tube Bending

General Maintenance

Sear Magic Grid System Care

For best results, preheat the grill for 10 minutes.

1. Use a brass bristled brush to clean top rungs.
2. Use the supplied "Forked Grid Tool" to clean the valley areas between the main rungs. Simply run the tool back and forth with enough pressure to remove the debris. For heavy build-ups you can use a plastic scouring pads. **Do not use abrasives like steel wool pads or caustic cleaners such as oven cleaners. They will damage the grid surface and void your warranty.**
3. If a grid gets a slight bow, lay it on a flat surface and apply pressure to the ached area. This will flatten the grid to its original configuration.

Note: Over time the grids may change color slightly. This is normal and will not effect the grids performance or durability.

Stainless Steel Cleaning (TJK, Optimum Console)

Before Cleaning, determine which way the "grain" of the metal runs and always clean with the grain. NEVER USE STEEL WOOL PADS TO CLEAN STAINLESS STEEL.

1. Routine cleaning is done with a warm soapy water app lied with a sponge or soft cloth. Always rinse with clean hot water and wipe dry with a soft cloth. Glass cleaners like Windex also works well.
2. Stubborn stains can be removed with a mild non-scratching abrasive household powder. Add a small amount of vinegar to the scouring powder to increase its potency.
3. Commercial stainless steel cleaners and polishers also work well, such as MHP's Stainless Steel Cleaner (Part #SSC).

Note: Over time the stainless steel will turn a mild gold patina from the grill's heat. This is normal.

FLEXIBLE STAINLESS STEEL GAS TUBE BENDING

For 2' & 4" Posts With Access Doors.

