

Stainless Steel Care & Island Ventilation Requirements

Stainless Steel Care and Maintenance

It is a common misconception that stainless steel will maintain its original factory shine with little help from the consumer. Unfortunately, this is not true. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully stain or weather proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

Cleaning the Stainless Steel and Polishing

- 1) To clean the stainless steel you will want to wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a degreaser such as Formula 409 can be used.
- 2) Next, you will want to rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
- 3) The last thing you want to do is to protect the unit with a good polish. There are several polishes on the market that work great (Barkeepers Friend Polish and Stainless Steel Magic are a few) and will help keep your grill protected from the elements for a longer period of time. Most of these polishes are toxic, so you would only want to use these on the exterior of the grill (not your cooking grates or flavorizers).
 - a. You will want to apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.
 - b. There should be no excess liquid on the surface but it is acceptable for it to be a little oily, as that will dissipate.
- 4) If you have a situation where your grill has developed surface discoloration or surface rust, then you need to clean the unit as stated above and use a good polish (Barkeepers Friend Polish, or Instant Rust Out) to remove the spots.
 - a. Each of these polishing agents take about 30 seconds to work and then you simply wipe off the product (if needed use a soft Scotch-Brite pad to remove any tough spots.) If you used Barkeepers Friend, then you do not need to do anything further. If you used Instant Rust Out (or another cleaning agent), you would want to wipe it down with fresh water and dry it off again with a clean towel and then coat the steel with a Stainless Polishing solution (WD-40 works well too), which will act as a surface protectant for the steel.
 - i. **IMPORTANT:** Be sure not to have your grill on when using any flammable product, such as WD-40. These products are extremely flammable in their aerosol form.

Environmental Factors that can affect your Grill

Mother Nature is a wonderful thing but unfortunately she can be tough on outdoor appliances. There are several usual causes for surface discoloration and corrosion on your stainless steel outdoor equipment:

- 1) Mortar (which contains lime) from the island assembly process, has rested on the unit for a pro-longed period of time and the unit was not cleaned quickly
- 2) Pool chemicals were splashed onto the grill (chlorine and acid will cause very quick problems) and the unit was not cleaned off quickly
- 3) Hard water from sprinklers (chlorine in the water) was allowed to sit on the unit
- 4) Salt from the ocean air/water was allowed to rest upon the grill for a prolonged period of time before being cleaned (beach owners must be diligent in maintaining their outdoor stainless equipment)
- 5) Dust, or rust, from other metals found it way onto the grill and was left on for an extended period of time.
- 6) Organic matters (such as certain types of food) might have gotten onto the surface of the grill and it was then covered. With high humidity and low oxygen, corrosion will start to take place.
- 7) Sprays and cleaning solutions containing alkaline, lime, acid, salt might have been left on the grill surface un-dried.
- 8) No stainless steel polish was ever used after one of the above mentioned acts took place.

Ways to Avoid Rust on your Grill:

- 1) Always purchase a Coyote Grill cover for your unit. This will ensure that your cover is correct fit and breathable, while providing the protection needed to keep all other contaminants off of the surface.
- 2) When installing the unit, make sure to keep the unit covered when any masonry work is being performed. If any mortar or dust does come into contact with the stainless, make sure to wipe it off as soon as possible and use a stainless steel polish immediately afterwards.
- 3) Position your grill away from areas that can receive water splash from a pool or hot tub.
- 4) Do not store pool chemicals in your island or island cabinets.

How to Remove Scratches from your Stainless Steel:

If your situation is a little more serious and you have obtained scratches in your equipment, then you will need to purchase a "stainless steel scratch kit." These kits are popular in retail stores but can be easier to obtain online. A very popular one is called "Scratch-B-Gone." With these kits, you will not polish the unit until you are done re-scratching the entire product you are working on. With a scratch kit, the goal is to literally re-scratch the entire surface, so that the original grains are replaced by your new scratched-in grains. With this practice, you must be willing to do the entire surface as you will notice a start and stop point. Also, be careful to pay attention to your rolled or finished edges as these scratch kits will ruin this finish. After you have used the kit, you will want to follow it up with a good stainless polish (as mentioned prior) and then a dry towel for a final wipe down.

Ventilation Requirements for Proper Operation of your Coyote Grill

Ventilation for a gas grill is absolutely mandatory to ensure that your grill performs as intended and to ensure the safety of for you and your family. The vents that are required to honor a Coyote warranty, not only ensure that any heat that is trapped inside your grill from environmental factors (such as wind) escape but they also allow any gas that has leaked from a tank or connection, to escape before a buildup of such gas can occur and possibly ignite.

A simple way to think of what is occurring inside your grill is that when your burners are on, they are emitting a flame that creates the heat to cook your food. This heat must exhaust from the grill, otherwise you would eventually have a unit that would not only build up immense heat but also immense pressure. This could cause severe damage to not only the grill but any operators or property near by. With that said, if you have wind coming into the back of your unit, the problem will not be with the wind hitting your flames and causing them to push the flame downward. The problem actually lies with the wind acting as a block for the exhaust, which is mainly out the back of the hood (above the rear panel but below the top of the hood). This blockage of exhaust is what starts the problems.

If the island is ventilated properly (with a minimum of 2 vents for cross ventilation and at least 20 sq in on each vent) then any heat that is trapped inside due to wind should be able to dissipate out of the island vents. However, if the island is not ventilated properly and the wind is coming from the back, then the heat will try to escape through the easiest exit, which will most likely be through the bottom of the grill and front control panel. This can cause the control panel and knobs to get hot to the touch and possibly even burn your fingers, not to mention that it can melt all rubber gaskets on the valves and damage the ignition system to where it will need full replacement.

Ventilation and the variable of your most common wind direction must always be considered when planning your outdoor cooking island. Just the same as you would plan the layout and measure your indoor kitchen, you must also do the same for the outdoors but you can not forget about Mother Nature and the effects she can have on your outdoor cooking equipment.

Please refer to your Owners Manual for a full reference of how to care and use your Coyote grill.