



Best Practices for
Your New Outdoor
Kitchen

Stainless maintenance

- Your stainless components are a good quality stainless and will last a long time with the right care.
- Make sure you are polishing the stainless or it will develop a dry look and start to rust.
- Early on you will need to polish the stainless often. You will polish it and notice later that it is streaky. We polished our stainless about once a week for the first several weeks. Several years after install and now we only polish it occasionally.
- There are a lot of stainless polishes on the market. Our personal preference is the original Pledge Furniture Polish. It is a less greasy formula than some of the other stainless polishes.
- If you do notice little rust spots, usually just letting the Pledge soak for a few minutes is enough to wipe it away.
- Be aware that chemicals (including those used in pressure washing) can cause your stainless to develop a hologram type of look. I would not use any chemical cleaners on the stainless.
- If your stainless does develop a hologram look or you have some tough rust spots, Bar Keeper's Friend works really well. They have a liquid & powder version. The liquid is easier to use than the powder. The powder version needs mixed with water, it is more abrasive and can get out harsher stains. Bar Keeper's Friend is very drying, be sure to wear gloves. And don't forget to polish the stainless after you clean it with Bar Keeper's Friend.
- For stainless backsplashes, Bar Keeper's Friend will be your best friend. Be sure to polish it after cleaning.





Grills

Use

- The Blaze Grill has push & turn style knobs.
- Push & turn to the left. You will hear it click when it gets to the "High" setting and the grill should ignite at that point. Sometimes it will take a couple of times.

Cleaning

- The grill is going to get black. Leave it, it is flavor for the next time.
- Occasionally, you can pull out the grates, dividers and burners and knock the bigger pieces down to the bottom and into the drip tray.
- The drip tray pulls out from the front. When you reinsert the drip tray, it has a bracket on each side to hold it in place.
- For professional cleaning services, we recommend Bonita Grill Cleaning. Contact Daniel Enamorado, (239) 405-4501 or BonitaGrillCleaning@gmail.com

We are not affiliated with Bonita Grill Cleaning, but we have heard customers rave about them.



Vent Hoods

The vent hoods are convertible discharge.

If your builder did not install a vent stack, and your grill is on an exterior wall, it most likely discharges through the block wall. To confirm, you should see a through-wall vent on the outside of the wall directly behind the vent hood.

In most cases, if you have a stainless stack chase above your hood, your hood is venting through the duct and roof cap installed by the builder.

The hoods are capable of moving 1,250 cubic feet per minute (CFM). They have three settings. We almost never turn our own hood beyond the first setting, even with a grill full of food. The 2nd and 3rd settings are loud and almost never needed.



Vent Hoods continued

Most of the time, the builder installs a 10" duct. The 10" duct has a surface area of 80 square inches which is required to push the 1,250 CFM. However, while the roof cap has a 10" collar to accept the 10" duct, in a lot of cases, the area for the termination point of the roof cap is reduced, thereby constricting the ability of the air to escape the HVAC. When that happens, the smoke has to go somewhere, and you will see it come back down through the hood and blow around on the lanai.

If you notice that your vent hood is working, but it looks like the smoke is blowing around on your lanai, the vent hood is most likely overpowering the roof cap or the HVAC installed by the builder.

The solution is to replace the roof cap (costly), or reduce the setting on the vent hood. Most builder installed roof caps can handle at least the 2nd setting. And by following the practices listed on the next page, you should almost never need to turn the hood above the 1st setting.



Vent Hoods continued

If you feel that the vent hood is not working properly. Please keep in mind that the hood is not working in a controlled environment. The wind has a lot to do with how efficient it is at capturing smoke.

While the hood is running, if you hold a paper towel up to the baffle filters, it should be able to stay in place without you holding it.

Walk outside and see if you see smoke escaping from the roof cap or through-wall vent. Occasionally, the flapper in the roof cap or wall vent will get stuck and fail to open when the air pushes against it.

Best practices for using the vent hood:

1. When you turn the grill on, turn the vent hood to the first setting. Turning it on at the same time as the grill helps to get a good vacuum going before you need it.
2. Let the grill heat up to at least 400 degrees before putting your food on to cook.
3. Keep the lid of the grill closed as much as possible. When the lid is closed, the smoke escapes through the back of the grill hood and is very easily caught by the vent hood.

If you follow the items listed above, you really shouldn't need to turn it beyond the first setting.

Refrigerators



Be kind to your fridge & yourself!

Keeping the fridge full will help it to run more efficiently, while keeping you hydrated.

Empty units are harder to cool & require the unit to kick on more frequently. Even if you find yourself only using it on the weekends, it's better to fill it on Sunday night for the following weekend. If you are going out of town for an extended period, load it down with bottled water. The drinks inside it will keep the fridge temperature lower and save your fridge from having to kick on so often.




Your ice maker does require maintenance. If your ice maker quits working, needing a cleaning is likely the culprit. An ounce of prevention is worth a pound of cure, so it is best to do the following on a routine, rather than waiting until the ice maker quits producing ice.

Twice a year:

- Change the filter and run an ice machine cleaner & descaler through the system.
- Make sure there is no visible scaling on discharges.
- Clean out the bin and get rid of any mold and dirt.
- Inspect the water line for cracks.
- Check the drain hose to make sure it's draining properly and that it is not cracked or pinched.
- When finished make sure that the icemaker is level.



Granite

- The granite countertop is pretty low maintenance. Just be sure to wipe up spills and grime right away.
 - The granite backsplash behind the grill is going to discolor. More frequent cleanings & sealant will help to delay the rate of discoloration.
 - To clean use water or Dawn dish soap and water. When you notice that water is no longer beading up on the granite, it is time to reseal. We use Bulletproof.
 - If you prefer to have it professionally sealed, you can contact Absolute Granite at (239) 267-9463. We are not affiliated with Absolute, but we like working with them.
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Thank you!

Ben & Andrea Poulton
Elegant Outdoor Kitchens

If you have any questions, please feel free to reach out
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Happy Grilling!

