

Care & Maintenance for your Nuke Grill

1. Initial use: For your first use, light the grill with charcoal or wood and allow the heat to burn off any residue from the factory's powder-coated paint application. Once the grill has reached a high heat for 30 minutes, the grill is ready for cooking food.
2. Oil the grates: Before and after each use, using the grill, lightly oil the grates with vegetable oil or another high-smoke-point neutral oil. This will help prevent food from sticking and help prevent rust after use.
3. Cleaning the grates: After each use, clean the grill grates thoroughly to remove any leftover food or grease. Lightly spray water on the grates while they are still hot to easily wipe away with a cloth or paper towel. Use a grill brush or light scouring pad to scrape off more stubborn buildup.
4. Cover the grill: When the grill is not in use, cover it with a grill cover to protect it from the elements. Nuke grill covers are not fully waterproof, but will help prevent moisture buildup which can lead to rusting. If possible, store the grill indoors or under hard coverage when it is not in use. This will help protect it from the elements and prevent rust.
5. Check for rust: Regularly inspect the grill for signs of rust, particularly on the grates, firebox, and exterior. If you notice rust, remove it with a wire brush or sandpaper and apply a rust-inhibiting paint or spray. If there is rust on the painted exterior, wipe with a towel and spray the exterior with cooking spray or high-smoke point neutral oil.