

# 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.

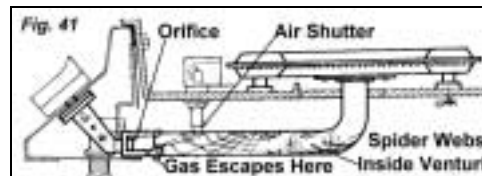
- Do not obstruct the flow of combustion and ventilation air.
- Clean inside the grill head. Remove the burner/venturi assembly and cover the valve orifices with a piece of aluminum foil to keep out dirt. Brush inside bottom and sides with a stiff wire brush to remove built-up grease and debris. **Be careful not to damage the Ignitor or Collector Box.**
- Test the Ignitor for a good spark. (See Rotary Spark 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.**
- Porcelain cooking grids should be cleaned by first pre-heating the grill on high for ten minutes, lid closed. Then with a brass bristled grill brush clean off the debris. Do Not wash the porcelain grates in a sink or dishwasher. It may ultimately cause the porcelain to chip.
- 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 recoated 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.

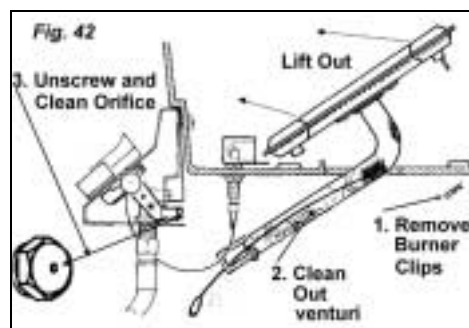


To remove spider webs and/or other obstructions, you must clean out the venturis. **This should be done routinely if the grill has sat idle for extended periods. Also, if you live in an area where spiders are plentiful, you should clean the venturis often, especially in the fall when there is an increase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

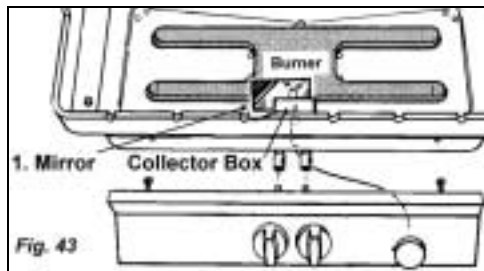


## General Maintenance

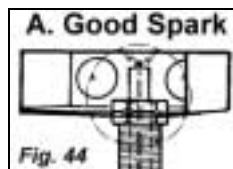
### Rotary Spark Ignitor System

If you experience an occasional “No-spark-No light” condition here’s a check list to troubleshoot the problem.

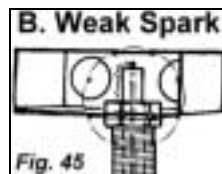
**1. Inspection.** WITH GAS OFF, position a mirror in front of the collector box and rotate the ignitor knob several times. Observe the condition of the spark. (Low light conditions are the best for seeing the spark.)



**A. If there’s a good spark,** but the grill won’t light, gas may not be flowing to the burner and into the collector box. The gas orifice or the venturi tube may be blocked. To clean, follow “Flashback” instructions.

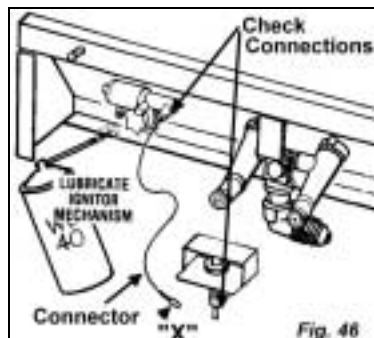


**B. If a weak spark arcs down around the ceramic insulator,** the insulator should be cleaned. The insulator has a coating of grease or it is wet. Use an old tooth brush to break up the conductive electric path.



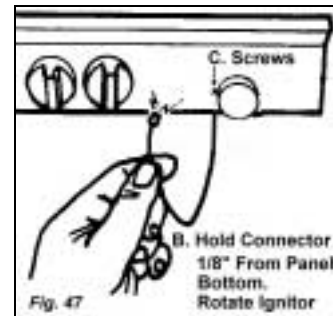
**2. If there is no spark in the collector box.**

**A. Check the wire connections** at the ignitor and electrode under the grill. Lubricating (use WD-40 or equivalent) the star wheel and tension spring of the ignitor will help connection contacts and improve operation.



**B. Check spark.** Pull the connector wire from the collector box (see “X” Fig. 46). Bring wire to bottom or top of control panel, hold about 1/8" away and operate the ignitor. Check for spark.

If there is **no spark** replace the Rotary Ignitor. If there is **a spark** the Rotary Ignitor is OK, but the Collector Box/Electrode assembly should be replaced (the ceramic insulator could be cracked).

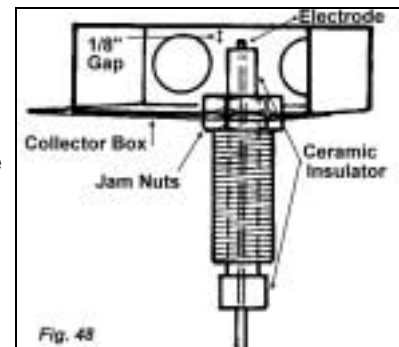


**C. Check Knob,** confirm quality of the electrical ground at the Rotary Ignitor. Remove the knob, loosen and retighten the mounting screws.

### Electrode Replacement or Adjustment

The electrode inside the collector box is pre-set for optimum spark.

The tip is 1/8" from inside surface of the collector box. To replace, remove the collector box by loosening the large nut from the bottom of the grill. Check the gap of the new part before installing. Loosening and tighten the two jam nuts will move the electrode tip, set at 1/8".



### Flare-Ups

Expect and encourage a moderate amount of flare-up to enhance flavor. To control excessive flare-ups - trim excess fat before cooking, lower the heat setting, move meat to other side of grill if possible, cook with lid down.

**For immediate control of flare-ups, throw a small amount of baking soda directly on the briquettes and lower heat setting. Do not douse flare-ups with water, this only worsens the flame.**

# Maintenance

## 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 applied 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.**