

CLEANING & CARE INSTRUCTIONS

FOR YOUR BRENNWAGEN

WITH THE PURCHASE OF A BRENNWAGEN YOU HAVE OPTED FOR A HIGH QUALITY PRODUCT „MADE IN GERMANY“. SO THAT YOU HAVE LONG FUN WITH YOUR GRILL, WE NOW GIVE YOU SOME INFORMATION, TIPS & TRICKS FOR CLEANING AND CARE IN THIS LEAFLET.

GENERAL INSTRUCTIONS

⚠ It is important to check the device to see if there are still any protective film residues on the device. These must be removed before first use.

⚠ Be sure to read the instruction manual before use. You can also find it on www.brennwagen.de in the download area.

⚠ Ideally, you should use the original Brennwagen cover for your barbecue to protect it from the weather outdoors. In addition you should preferably move your Brennwagen to a dry and sheltered area when not in use.

Before the first use, you should switch on all burners and let them burn for 20-30 minutes to burn any residue of possible grease or packaging materials so that they cannot get on the grill.

CLEANING AND MAINTENANCE OF THE GAS GRILL

First of all, a distinction must be made between different impurities. A grill usually has three different impurities:

1. Heavily burnt or encrusted soiling of grates, drip pans and burners
2. Lighter soiling on the outside
3. Pollution caused by environmental influences

External surfaces

Discoloration or matt spots on the surface of your Brennwagen are caused by splashes of fat and burnt grease. We exclusively use stainless steel of German production in the quality 2VA.

After the grill has cooled down, spray these stainless steel outer surfaces with a commercially available grease cleaner and then clean with a damp, soft cloth or the soft side of a sponge. Then wipe with a damp cloth.

⚠ Caution! The rough side of the sponge causes scratch marks on the polished surface of your Brennwagen.

Finally, always apply the outer surfaces with a stainless steel care agent or spray in the course of the grinding pattern and process or polish according to the application description.

Inner surfaces

Grease splashes and soot settle over time on the inside of the lid and the grease drip tray. The best way to remove these dirt residues is when the grill is still warm (60-80°C).

⚠ Caution, there is a risk of burns if the grill is still too hot!

Clean the grill with a commercially available grill cleaner, together with a harder sponge and hot water. Here too, please always observe the grinding direction of the stainless steel in order to avoid annoying scratches. The procedure may have to be repeated several times to remove stubborn residues.

For easier disposal of the residues, most Brennwagen have a grease container installed in the gas bottle storage compartment. This is easy to remove and can be cleaned in the dishwasher.

The interior does not have to be cleaned after every barbecue. However, a thorough cleaning of the interior is recommended at the end of the season at the latest so that your Brennwagen is ready for operation again at any time.

⚠ The inner surfaces of your Brennwagen may discolour due to the high temperatures. This occurs due to the thermal load and is not a quality defect. The lids of the Brennwagen are always double-walled so that the outer lid retains its original stainless steel appearance.

Grillages

Your Brennwagen will be delivered as a standard version with enamelled cast metal gratings. The cast iron gratings are coarse pored and very rough on the surface due to the production process. Despite the enamel layer, surface corrosion (so-called flash rust) can occur with this material. This is not a lack of quality, as fats and moisture penetrate into the material, but are also released again.

To clean the grates, heat your Brennwagen to the highest temperature for about 10-15 minutes. Ideally there should then be a greyish layer on the cast iron grates. Clean the cast iron grate with a special grill wire brush and rub with cooking oil while still warm (burner switched off) to prevent corrosion and browning.

CLEANING AND MAINTENANCE OF THE CHARCOAL GRILL

The direct heat effect of the charcoal creates enormously high temperatures in the combustion chamber. This ensures that discolorations and deformations can occur in the coal pan. This is not a quality defect and does not affect the grill quality of your Brennwagen.

External surfaces

Discoloration or matt spots on the surface of your Brennwagen are caused by grease splashes and burnt grease spots. We exclusively use stainless steel of German production in the quality 2VA.

After the grill has cooled down, spray these stainless steel outer surfaces with a commercially available grease cleaner and then clean with a damp, soft cloth or the soft side of a sponge. Then wipe with a damp cloth.

⚠ Caution! The rough side of the sponge causes scratch marks on the polished surface of your Brennwagen.

Finally, always apply the outer surfaces with a stainless steel care agent or spray in the course of the grinding pattern and process or polish according to the application description.

Inner surfaces

Grease splashes and soot settle over time on the inside of the lid and the grease drip tray. The best way to remove these dirt residues is when the grill is still warm (60-80°C).

⚠ Caution, there is a risk of burns if the grill is still too hot!

Clean the grill with a commercially available grill cleaner, together with a harder sponge and hot water. Here too, please always observe the grinding direction of the stainless steel in order to avoid annoying scratches. The procedure may have to be repeated several times to remove stubborn residues.

For easier disposal of the residues, most Brennwagen have a grease container installed in the charcoal storage compartment. This is easy to remove and can be cleaned in the dishwasher.

The interior does not have to be cleaned after every barbecue. However, a thorough cleaning of the interior is recommended at the end of the season at the latest so that your Brennwagen is ready for operation again at any time.

⚠ The inner surfaces of your Brennwagen may discolour due to the high temperatures. This occurs due to the thermal load and is not a quality defect. The lids of the Brennwagen are always double-walled so that the outer lid retains its original stainless steel appearance.

Grillages

Your Brennwagen will be delivered as a standard version with enamelled cast metal grillings. The cast iron grillings are coarse pored and very rough on the surface due to the production process. Despite the enamel layer, surface corrosion (so-called flash rust) can occur with this material. This is not a lack of quality, as fats and moisture penetrate into the material, but are also released again.

To clean the grates, heat up your Brennwagen for about 10-15 minutes. Ideally there should then be a greyish layer on the cast iron grates. Clean the cast iron grate with a special grill wire brush and rub with cooking oil while still warm to prevent corrosion and browning.

OF COURSE NOBODY WANTS TO CLEAN UP AFTER A PARTY.
SO THE NEXT DAY THE GRILL MASTER STANDS DESPERATELY IN FRONT OF A BLACK BURNT GRILL
WITH ENCRUSTED FOOD LEFTOVERS AND GREASY GRILLS. FOR DAYS, THE GRILL STANDS AROUND
LIKE A CHARRED GHOST. EVERYBODY IS SNEAKING AROUND,
ALWAYS IN THE HOPE THAT SOMEONE ELSE WILL HAVE MERCY.
OF COURSE IT WON'T HAPPEN.

WITH ALL THE LOVE FOR GRILLING AND YOUR BRENNWAGEN: CLEANING THE GRILL IS AN ANNOYING
AFFAIR, BUT A MUST. NEVERTHELESS WE HOPE THAT WE COULD GIVE YOU A FEW TIPS AND TRICKS,
HOW THE SCRUBBING GOES EASIER FROM THE HAND.
THESE INSTRUCTIONS WILL HELP YOU TO MAINTAIN YOUR BRENNWAGEN AND GUARANTEE THE
FOLLOWING HIGHEST GRILL PLEASURE

IF YOU HAVE ANY QUESTIONS OR COMMENTS, PLEASE CONTACT US AT
WWW.BRENNWAGEN.DE, CALL US UNDER: + 49 211 97 53 54 0
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YOUR BRENNWAGEN TEAM