

Gas Care

Important LPG Safety Tips

1. Store cylinder in a well ventilated area
2. Use a cylinder sealing plug or a Gasfuse to reduce danger from leaks
3. Always keep cylinder upright
4. Have your cylinder safety inspected every 10 years

Connecting The Gas Cylinder

1. Before connecting the cylinder, inspect the hose, fittings and rubber seals
2. If there is any sign of splitting or wear, have the hose replaced
3. Make sure all connections are tightened with a spanner and then conduct this simple test:
 - Turn the gas on at the cylinder without turning on the barbeque
 - Brush soapy water on all the connections
 - If bubbles appear, then there is a leak
 - Alternatively use a Gasfuse to conduct this test quickly and more thoroughly
4. Keep the hose free of knots & kinks
5. To prevent gas leaks connect a Gasfuse to cylinder

Transporting a Gas Cylinder

1. Ensure cylinder has been leak tested
2. Always keep bottle upright and protected from falling over
3. Drive with the windows open
4. Do not store cylinder in a plastic milk crate as this may cause static electricity to build up
5. Do not light a flame or cigarette close to the cylinder
6. Do not leave the cylinder unattended in a vehicle
7. Do not expose the cylinder to direct heat or sunlight in a vehicle or exposed area
8. Drive slower and with care

Barbeque Cook Top Preparation Before First Use

Cast Iron and Steel Hot Plates and Grills

1. Before first use, clean the cooking surface with warm soapy water and a sponge. Thoroughly rinse with fresh water
2. Dry the cooking surface, then lightly coat all sides of the burners, rock trays, plates and grills with Bar-B-Chef Non Stick Barbeque Cooking Spray
3. Position the hotplate and grills in the barbeque and heat for a few minutes until the surface just begins to smoke, then switch the barbeque off
4. Fill a bucket with clean warm water and using a barbeque brush or scourer constantly soaked with water, gently scrub the cooking surface down
5. Dry the cooking surface, then lightly coat it with Bar-B-Chef Non Stick Barbeque Cooking Spray
6. Pre-heat your barbeque and you're ready to start cooking

Vitreous Enamel and Stainless Steel Hot Plates And Grills

1. Before first use clean the cooking surface with warm soapy water and a barbeque brush or scourer constantly soaked in water. Thoroughly rinse with fresh water
2. Pre-heat your barbeque and you're ready to start cooking

Barbeque Care Instructions After Every Use

1. When cooking is finished, brush excess food residue off the surface and then turn burners to high with the hood open for 5 minutes. This will burn off most of the grease
2. Turn the gas cylinder off. Let the barbeque burn out then switch the barbeque burners off. This clears any excess gas from your barbeque hose
3. Use Bar-B-Chef Foaming Oil And Grease Remover to heavily coat dirty hot plates, grills and racks. Leave for up to a few hours if necessary to attack fat, grease and carbon
4. Half fill a bucket with clean warm water and using a barbeque brush or scourer constantly soaked with water, scrub the cooking surface thoroughly
5. Lightly coat your cast iron or steel hot plate with Bar-B-Chef Non Stick Barbeque Cooking Spray to prevent rusting. This is not required for Vitreous Enamel or Stainless Steel

6. When the barbeque has completely cooled down, close the hood or weather lid to keep the cooking surface dry and rust free. Ensure barbeque is cool before covering with a barbeque cover
7. See manufacturer's instructions for care and maintenance of barbeque body, hood and trolley.

Stainless Steel Preparation & Care

- To ensure that your barbeque maintains its lustre and appearance, it is important to carry out regular care and maintenance.
- Invisible airborne contaminants can lodge into the steel, allowing corrosion to develop. This can happen regardless of the stainless steel grade.
- Stainless steel is not warranted to be free from corrosion, however, by following the instructions you can maintain the finish on your stainless steel barbeque for longer.
- For stainless steel cooking surface preparation and care please refer to our red handout entitled BARBEQUE COOKING PREPARATION & CARE.

Barbeque Preparation Before First Use

- During manufacturing, most stainless steels have a protective coating applied, traces of which may remain on your new barbeque.
- Peel off any protective film
- Clean off any remaining residue using 3MTM Stainless Steel Cleaner and Polish especially on surfaces that will be exposed to high heat such as the roasting hood, barbeque frame, etc
- Ensure all marks and finger prints are cleaned from the surface before the barbeque is first heated. If this is not done properly, finger marks may become etched into the finish permanently
- Polish with a soft cloth
- Fire up the barbeque for up to an hour at moderate heat to evenly cure the surface

Cleaning & Maintenance

Frequent cleaning will prolong the life of stainless steel and help to keep the finish corrosion free. After each use, or monthly when not used:

- Rinse with clean fresh water and dry thoroughly
- Remove ordinary stains with mild soap and warm water. More stubborn stains can be removed with commercial grade cleaners suitable for use on stainless steel

- When cleaning off harsh stains ONLY rub in the direction of the polish lines or 'grain' of the steel. If especially rough cleaning is necessary, use 'stainless' steel wool or a nylon / plastic type scrubber. Do not use normal steel wool, as it will contaminate the finish and encourage rust
- Test these types of scrubbers in an inconspicuous area first as they could mark or scratch the barbeque finish. Scratches in the stainless steel only affect the appearance and in no way do they accelerate corrosion. *Scratches can be blended back into the finish by gently rubbing with the grain, gradually decreasing pressure as you move away from the scratch
- Finish off with 3MTM Stainless Steel Cleaner and Polish to protect the stainless steel surface from corrosion and give it a polished shine

Restoration

- If corrosion starts, it should be removed as soon as possible to restore the integrity of the finish to its original condition.
- Use a scrubber that is as soft as possible. Try nylon or plastic type scrubbers and build up to 'stainless' steel wool, only if necessary. Do not use normal steel wool.
- Test the scrubber in an inconspicuous area first to ensure that it does not mark or scratch the finish.
- Scrub carefully but firmly, only in the direction of the polish lines or 'grain' of the surface. Any resulting scratches can be blended back into the finish by gently rubbing with the grain, gradually decreasing pressure as you move away from the scratch

Polish & Rust Prevention

Prevention of rust is a more efficient way of protecting stainless steel. 3MTM Stainless Steel Cleaner and Polish is an easy-to-apply product that is ideal for stainless steel, chrome, laminated plastics and aluminium surfaces. With a high gloss formula, it wipes clean with no streaks or build-up, helping to resist fingerprints and creating a barrier to surface contaminants. Always use a soft polishing cloth to bring the barbeque back to its original condition.

BBQ Cooking Times

Beef Cooking Times

Thermometer Temperature: Rare = 57°C - 60°C, Medium = 66°C, Well = 71°C

Cut of Meat	Weight / Thickness	Method	Approx. Cooking Time
Standing Rib Roast	1.5kg - 2.2kg	Indirect	53 - 57 min /kg (R)
Standing Rib Roast	2.7kg - 3.6kg	Indirect	40 - 48 min/kg* (R)
Boned & tied roasts (rib, sirloin tip, crossrib)	1.3kg - 2.2kg	Indirect	53 - 57 min/kg* (R)
Steaks (T-bone, New York, Porterhouse, top round, sirloin; chuck steak if marinated or tenderized)	2.5cm	Direct	5 - 6 min /side** (R)
Steaks (T-bone, New York, Porterhouse, top round, sirloin; chuck steak if marinated or tenderized)	3.8cm	Direct	8 - 9 min /side (R)
Steaks (T-bone, New York, Porterhouse, top round, sirloin; chuck steak if marinated or tenderized)	5cm - 6.3cm	Direct	8 - 9 min /side (R)
Flank Steak	2.5cm - 3.8cm	Direct	5 - 7 min /side (MR)
Skirt steak (cut into serving size pieces)	31mm - 63mm	Direct	1 1/2 - 2 min /side (R)
Skirt steak (cut into serving size pieces)	1.2cm	Direct	2 1/2 - 3 min /side (R)
Boneless Cubes	1.9cm	Direct	5 - 6 min total (MR)
Boneless Cubes	2.5cm	Direct	8 - 10 min total (MR)
Boneless Cubes	3.8cm	Direct	15 min total (MR)
Ground Beef Patties	2.5cm	Direct	4 - 5 min /side (R) 5 - 6 min /side (M) 6 - 7 min /side (W)

Barbequing Tips:

- Turn meat only once. (This changes direction of juices, as well as to prevent drying out on the underside.)
- If using frozen meat, thaw meat in refrigerator - allow meat to absorb marinade overnight if possible.
- Trim the excess fat and do not pierce it with a fork as the juices may run out.
- It is important not to overheat or cook too long as juices may dry out.
- Don't salt meat before cooking as this draws out the natural juices and the meat will be dry again. (Unless incorporated into marinade)

Hamburgers:

- Don't use very lean meat for it needs some fat for juiciness.
- For more imaginative burgers, put two patties together with a filling between them, i.e. bleu cheese, butter and sherry, garlic and parsley butter.

Steaks:

- Start with the best steak you can buy.
- Look for bright red color and marbling.
- If not graded Prime, look for a good Choice cut.
- The most important element in grilling is thickness: at least 1 in. - 1 1/2 in thick.
- For tenderness select rib, strip, tenderloin cuts or filet mignon.
- The most flavorful cuts are ribeye, N.Y. strip, porterhouse and T-bone.
- Avoid lean beef, which is tough after grilling.
- Temperature: 288°C - 288°C.
- Grill should be as hot as possible. Be patient and wait until the grill is pre-heated.
- Meat should be at room temperature.
- Do not season until ready to cook.

Timing:

- Cooking times will vary by the cut of beef, temperature of grill and degree of doneness desired.
- Based on 1 in. - 1 1/2 in. thickness at an optimum temperature of 260°C - 288°C, the cooking time is 3 1/2 to 4 minutes on each side for medium rare. When cooking several steaks to various degrees of doneness, begin with well-done, then add medium and rare so that everything comes off the grill at the same time.

Use Your Palm To Read Your Steaks:

You can poke the meat and judge its degree of doneness by comparing it to the feel of a particular place on your palm.

- The pad at the base of the thumb is equivalent to a rare steak.
- The middle of the palm is equivalent to a medium steak.
- The base below the little finger is a signature for well-done. Don't be afraid to poke your steak, and if still in doubt cut into it with a knife to visually check the degree of doneness.

Technique:

- Cook the steak quickly to sear in maximum juices.
- The more the meat is handled the more the juices and flavor are lost.
- Do not use a fork; always use tongs to turn a steak.
- Do not turn more than once; cook one side at a time.
- Thicker cuts may need to be seared and then finished to desired degree of doneness using indirect heat.

When in doubt, cut into the meat to visually check the doneness. When it is almost, but not quite, done to your liking, pull it off the grill and let it sit for 2 - 3 minutes, it will continue cooking off the grill and be done to perfection. Trial and error is needed to be able to judge the timing for your perfect steak.

Cooking Techniques

Cooking Methods

Pre-Heating

Pre-heating brings your grill up to the desired temperature before the actual cooking process begins. With all burners lit, close the hood. Watch the temperature gauge and allow the BBQ to heat up to the desired temperature as you would your oven before you use it.

For direct grilling set all burners on high for 6 to 7 minutes, or until the temperature gauge reaches 280°C. For indirect cooking allow 3 to 4 minutes for pre-heating. Smoke and rotisserie cooking require no pre-heating.

Cook with the hood closed as much as possible, this will trap the heat allowing it to circulate. Cooking with the hood down will also conserve gas. It is important to note that there is no thermostat in the BBQ. You are in control of the temperature and may adjust the heat by turning the heat control knobs to low or even off, using the temperature gauge as your guide. While the control

knobs are marked only 'hi' and 'low', there is a full range of flame height available.

Think of your BBQ as an "outdoor kitchen oven", use it accordingly.

Direct and Indirect cooking are the two most common methods of cooking on the grill.

Direct Method

With direct cooking, or grilling, the food is cooked directly over the heat. This method is used for searing and for foods that don't require prolonged cooking times - steaks, fish fillets, hamburgers, hot dogs, chicken fillets, vegetables, etc.

Searing is done quickly (one to two minutes) over high heat, sealing the food, trapping in the juices and flavor. Steaks, fish fillets and hamburgers are best when seared first. With some foods, depending on your preference of doneness, searing is all that is needed to grill the food. Usually foods are seared and then finished off either over a lower direct flame or with indirect heat.

Indirect Method

Indirect cooking is used when lower temperatures - 150° to 200°C - and longer cooking times are desired and when cooking foods that are prone to flare-ups. The food is not cooked directly over the heat, instead it is placed over the unlit center portion of the grill with the heat generating from the outside burners. If your gas grill has only 2 burners, light only one and place the food over the un-lit burner. Indirect cooking enables you to use the grill

as a regular oven. The heat will circulate around the food, cooking it slowly and evenly. Food will be cooked all the way through, not just burned on the outside while being left raw and uncooked in the middle.

This method is used for large cuts of meat, roasts, ribs, poultry pieces with skin and bones left intact, whole chickens and turkeys and for baking. Roasts, ribs and chicken pieces are sometimes seared first over direct heat, sealing in the juices, and then finished off with indirect heat.

Slow cooking with lower temperatures and longer cooking times results in more tender food by dissolving the connective tissue that makes some meats tough. Slow cooking is the only way to get meat to literally fall off the bone.

Smoke Cooking

Your barbecue grill can also be used as a smoker by using a smoke box and aromatic wood chips. There are two approaches to take, depending on what you are grilling. One is to mix equal parts dry and wet chips, soaked in water or wine for at least 20 minutes, together. This works best for chicken, ribs, roasts or anything that will be cooking for more than 20 minutes. The dry chips get things going right away, while the wet ones give you the legs to go the distance, adding more moisturized smoke during the longer cooking times. For grilling steaks, fish or

anything that will be on the grill a relatively short amount of time, use dry chips only in the smoke box. This will maximize the smoke flavor acquired by the food during the short amount of time it is on the grill.

A pan of water placed on the grill during long periods of smoke cooking will not only help keep the food moist, but will help maintain lower cooking temperatures as well.

When smoking, low temperatures (between 90° and 120°C) and longer cooking times will result in more intense smoke flavor and also more tender meats. Always use a meat thermometer to ensure meat has cooked all the way through to the right temperature. Smoke flavor that is created by a selection of wood chips is usually a matter of personal preference. Some people will even create a blend of several flavors to satisfy their own preference. The following guide will help you make your own decision as to what may suit your own taste.

Rotisserie Cooking

Rotisserie cooking, or spit roasting, is one of the most popular ways to cook meat on a barbecue grill. As the rotisserie constantly turns the meat, the food self bastes in its own juices, rendering meats exceptionally tender and moist. Whole birds and fish, beef, lamb, veal and pork roasts, as well as ribs, are all excellent candidates for spit roasting.

It's almost as easy as placing the meat on the spit rod, turning on the motor and sitting back to relax. To be successful however, there are a few rules that must be followed. They are simple, yet will ensure the success of your spit-roasted meal.

Planning is crucial - allow plenty of time for preparation. Remember: Patience is the most important ingredient. You will need to set up the rotisserie and the barbecue, prepare the meat for cooking and allow for inevitable last minute adjustments.

The barbecue should be adjusted for indirect cooking so that the flame is not directly under the food as it rotates on the spit. The cooking grills must be removed and the lava rock moved aside so a drip pan can be placed on the rock grate directly beneath where the meat will sit on the spit. The drip pan should have about an inch of liquid in it. Marinades, vinegar, juice, beer, wine or just plain water can be used in the drip pan, depending on your preference for flavor. The liquid will steam up into the food adding both moisture and flavor to the meat.

Run through your set-up with the barbecue off. Do not skewer the meat and place on a lit grill until you are certain that everything is set properly. All fine-tuning should be done with the barbecue off.

With the barbecue off, measure the meat over the drip pan. The pan will prevent flare-ups, so make sure the meat is not too large for the drip pan you are planning to use. If it is, use either a larger or an additional drip pan.

Secure the spit fork closest to the spit handle - usually on the right side - first, placing it so that the food will be centered over the drip pan. Pliers should be used when tightening the thumbscrews on the spit forks to prevent loosening when subjected to the heat of the cooking process and the weight of the meat. Slide the meat onto the spit rod and push into the secured spit fork so that it is held firmly by the fork's tines. Slide the other fork onto the spit so that it also holds the meat securely and tighten its thumbscrew with the pliers.

Balancing the meat on the spit is extremely important. If not balanced properly the rotisserie motor will be overworked and live a very short life. To balance the rod, hold it so each end lays across the palms of your hands; the heavy side of the meat will rotate down. There are two ways to balance the spit rod. You can either reposition the meat on the rod so that there is no heavy side, or you can use a rotisserie counter balance on the spit rod. To use a counter balance, find the heavy side of the meat by letting it rotate down and then position the counterbalance so that the weight is up, opposite the heavy side of the meat. The correct amount of counterweight can be adjusted by moving the weight toward the spit rod, or away from the rod, until the proper balance is achieved. Balancing is the key to how much weight can be turned on your spit.

Place the spit rod on the barbecue and turn on the rotisserie motor, letting it rotate enough times that you are sure the meat turns easily and its path is not obstructed by any part of the barbecue. If you are roasting poultry, the wings and legs should be tied so they are bound tightly to the body of the bird and are not free to dangle. Cotton twine, soaked in water, should be used when tying poultry or your butcher will provide 'butcher string' if asked.

Check to make sure the barbecue's hood will close without obstructing the rotation of the food. If you are roasting an oversized turkey or roast you may need to use a hood holder to prop the hood partially open, allowing the meat to turn freely. A hood holder can also be used to keep the cooking temperature low, allowing for extended cooking times. Cooking meats for a longer period of time at a lower temperature will result in more tender food. Normally the cooking temperature should be between 150° - 190°C degrees.

Now that the meat is properly secured and balanced, turn on the motor, light the barbecue, adjust the burners for indirect cooking, then sit back and wait.

One of the beauties of spit-roasting is the meat will self baste. The constant turning will keep the meat's juices flowing around it as it rotates.

Make sure you check the food at various times during the cooking process. Sometimes the thumbscrews can loosen, or the meat may shrink and the forks may need to be adjusted, so keep a clean pair of pliers handy just in case.

Always use a meat thermometer to insure the meat has been cooked thoroughly.

เตรียมแผ่นย่างเพื่อใช้งานครั้งแรก

- ล้างทำความสะอาดแผ่นย่างด้วยน้ำยาล้างจานและเช็ดให้แห้ง ทาน้ำมันพืชบางๆทั่วแผ่นทั้งหน้าและหลัง
- วางแผ่นย่างลงบนเตาบาร์บีคิว เปิดไฟปานกลางเพื่อเผาให้แผ่นย่างร้อน ใช้เวลาประมาณ 10 นาที และห้ามปิดฝาในขั้นตอนนี้
- ปิดเตา พักให้แผ่นย่างอุ่นแล้วจึงนำไปน้ยาล้างจานอีกครั้ง
- เช็ดให้แห้งทาน้ำมันพืชบางๆให้ทั่วอีกครั้ง จึงพร้อมใช้งานได้

การทำความสะอาด

- ขณะเตาอุ่น ให้ขูดเศษอาหารและคราบไขมันที่ติดอยู่บนแผ่นย่างออก หากทิ้งให้เย็นจะทำความสะอาดยาก ชีบน้ำมันด้วยกระดาษชำระแบบหนา
- หากคราบไขมันเกาะมากๆ สามารถล้างด้วยน้ำยาล้างจานผสมน้ำอุ่น จากนั้นเช็ดให้แห้ง และทาเคลือบผิวแผ่นย่างด้วยน้ำมันพืชก่อนเก็บวางกลับบนเตาบาร์บีคิว
- สำหรับเตาที่ใช้หินในการกระจายความร้อน สามารถทำความสะอาดหินได้โดยใช้แปรงขัดเศษอาหารออก
- เมื่อเตาเย็นสนิทจึงคลุมด้วยผ้าคลุม ป้องกันฝุ่นและละอองน้ำ หากอากาศร้อนหรือชื้นมากๆ ให้เปิดผ้าคลุมเพื่อระบายอากาศสัปดาห์ละครั้ง

ข้อมูลเพิ่มเติมเกี่ยวกับการดูแลและทำความสะอาด

การทำความสะอาดเตาบาร์บีคิวทำได้ง่ายด้วยการใช้ฟองน้ำผสมน้ำยาล้างจานเช็ดคราบไขมันและเศษอาหารที่ค้างในเตาออก จากนั้นใช้น้ำสะอาดเช็ดจนหมดคราบและเช็ดด้วยผ้าแห้งอีกครั้ง อย่าทิ้งให้เตาขึ้นเขียกน้ำเนื่องจากจะทำให้เกิดสนิมได้

แผ่นตะแกรงย่างสำหรับเตาแก๊สบาร์บีคิวผลิตจากเหล็กหลายแบบ เช่น เหล็กเคลือบ (Chrome Grill) เหล็กหล่อ (Cast Iron Grill) และ เหล็กหล่อเคลือบกระเบื้อง (Porcelain Enameled Grill) เป็นต้น

- แผ่นย่างแบบเหล็กเคลือบ (Chrome Grill)** เป็นแผ่นตะแกรงทำจากเหล็กเส้นบางมักจะมากับเตาบาร์บีคิวชนิดพกพาเพราะมีน้ำหนักเบาและความร้อนผ่านได้ง่าย ทำความสะอาดโดยแช่น้ำอุ่นผสมน้ำยาล้างจานแล้วจึงขัดเศษอาหารออก
- แผ่นย่างแบบเหล็กหล่อ (Cast Iron Grill)** เป็นแผ่นตะแกรงย่างแบบหนาผิวไม่เรียบ คุณสมบัติทนความร้อนสูง มีอายุการใช้งานนาน แต่หากทำตกสามารถแตกเป็นรอยร้าวได้ควรดูแลเพื่อไม่ให้เกิดสนิมทำได้ ดังนี้

- หลังจากใช้งาน ควรกวาดเศษอาหารออกจากแผ่นย่างและเช็ดรอบๆเตา เนื่องจากคราบอาหารอาจก่อให้เกิดสนิมได้ ล้างทำความสะอาดแผ่นย่างโดยแช่น้ำอุ่นผสมน้ำยาล้างจานและขัดเศษอาหารออก เช็ดให้แห้งและทาน้ำมันพืชให้ทั่วแผ่นเพื่อป้องกันสนิม

- เก็บเตาบาร์บีคิวและแผ่นย่างไว้ในที่แห้ง หรือคลุมด้วยผ้าคลุมกันน้ำและฝุ่น

- เมื่อนำออกมาใช้งาน ให้เปิดไฟเผาแผ่นย่างให้พอร้อน ล้างคราบไขมันที่ขูดออกให้แห้ง และนำแผ่นย่างขึ้นเผาบนเตาและทาน้ำมันอีกครั้ง ก็ใช้งานได้ตามปกติ

- สำหรับแท่งเบอร์เนอร์ที่ทำจากเหล็กหล่อ สามารถเกิดสนิมได้หากทิ้งไว้นานเกินไป ใช้งานเป็นเวลานานจนผิวเหล็กแห้ง จึงควรทาน้ำมันพืชบางๆเคลือบผิวไว้เสมอ

- แท่งเบอร์เนอร์อาจมีคราบไขมันหรือเศษสิ่งสกปรกอุดตันได้ จึงควรทำความสะอาดรูปหล่อด้วยลวดเล็กๆ เพื่อขจัดสิ่งอุดตันและให้แก๊สไหลออกได้สะดวก

3. แผ่นย่างแบบเหล็กหล่อเคลือบกระเบื้อง (Porcelain Enameled Grill) เป็นแผ่นตะแกรงย่างแบบหนาเคลือบด้วยกระเบื้องจึงมีผิวเรียบจึงไม่เกิดสนิมบนผิว ทำความสะอาดโดยแช่น้ำอุ่นผสมน้ำยาล้างจาน เศษอาหารจะหลุดออกได้ง่าย เช็ดแห้งก่อนเก็บ แต่หากทำตกและเกิดรอยแตกที่ผิว สนิมอาจเกิดขึ้นได้จากรอยแตกนั้นได้

เตาแก๊สบาร์บีคิวทุกตัว ไม่สามารถนำถ่านไม้มาใส่ได้ เนื่องจากไม่ผลิตมาเพื่อรองรับความร้อนจากถ่านไม้ หากนำมาใช้ร่วมกันอาจทำให้เตาชำรุดและเป็นอันตรายกับผู้ใช้

ความแตกต่างระหว่างแผ่นเหล็กกระจายความร้อนหินลาวาและหินเซรามิก

- แผ่นเหล็กกระจายความร้อนจะช่วยให้การกระจายสม่ำเสมอและทั่วถึงกัน เตาร้อนได้ไวกว่าการใช้หิน เนื่องจากไม่ต้องใช้เวลาในการเผาหินให้ร้อน จึงช่วยประหยัดแก๊ส การทำความสะอาดทำได้ง่ายโดยใช้น้ำยาล้างจาน

- เตาที่ใช้หินเซรามิกและหินลาวาจะใช้เวลาออร์มเตาประมาณ 5-10 นาที ซึ่งขึ้นอยู่กับขนาดของเตาและเบอร์เนอร์ ถ้าเบอร์เนอร์แท่งเล็กอาจใช้เวลาอุ่นขึ้นอีกเล็กน้อย หินเซรามิกมีผิวเรียบและขนาดเท่ากัน จึงจะกระจายความร้อนได้ดี

- สำหรับเตาที่ใช้หินลาวา จะใช้เวลาออร์มเตาก่อนเริ่มใช้งานมากกว่า เนื่องจากหินลาวามีขนาดไม่เท่ากันและผิวไม่เรียบ ไม่ควรใส่หินในปริมาณมากเพราะจะทำให้เตาทำความร้อนลดลง หินมีอายุการใช้งานประมาณ 1 ปี ทำความสะอาดได้โดยการใช้แปรงลวดขัดเศษอาหารที่เกาะออก ไม่ต้องล้างน้ำ หินที่มีน้ำมันหรือคราบอาหารเกาะมากๆจะกระจายความร้อนได้ไม่ดี

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