

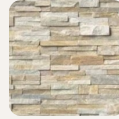
Care and Cleaning

A few simple habits keep your island looking new for years.



Granite Countertop

- Wipe up spills right away, especially oil, wine and citrus
- Clean with warm water and mild dish soap or a pH neutral stone cleaner
- Skip vinegar, bleach and abrasive pads
- Reseal with a granite sealer when water stops beading on the surface
- Honed Charred Onyx shows oil and water marks more easily, so wipe it dry



Stacked Stone Sides

- Rinse with a garden hose and a soft brush
- Use mild soap for stubborn dirt
- Avoid acid cleaners and pressure washing up close



Forest Reserve Plank Sides

- Wash with mild soap, water and a soft brush
- No staining or sealing needed



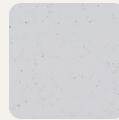
Stainless Steel

- Wipe with the grain using a stainless cleaner or mild soap
- Avoid bleach, chlorine cleaners and steel wool
- Rinse more often near a pool or the coast



Blaze Appliances

- Follow the care steps in each Blaze manual
- Burn off the grill after cooking and empty grease trays often
- Check gas connections each season with a soapy water test



Seasonal Care

- Cover the grill and appliances when not in use
- Before winter, clean everything and follow each Blaze manual for cold weather care
- Check that the island is still level each spring

EASY CARE SCHEDULE

After every cook

Burn off the grates and wipe down the countertop

Every month

Wash the stainless and the sides, and empty the grease trays

Each season

Check gas connections, check that the island is level and do a deep clean

Once a year

Do the water bead test on the granite and reseal if needed

Good habits

- Use cutting boards and trivets on the granite
- Keep covers on between cookouts
- Give everything a full clean at the start and end of each season

Avoid

- Harsh chemicals, bleach and acid cleaners
- Wire brushes and steel wool on stainless or stone
- Setting hot pans straight on the countertop