Care and Cleaning

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

BIG RIDGE OUTDOOR LIVING

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 ARTISAN 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

BULL AND COYOTE APPLIANCES

- Follow the care steps in each appliance manual
- Burn off the grill after cooking and empty grease trays often
- Empty the pellet grill ash and keep pellets dry
- 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 appliance 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

Damage from improper care or maintenance is not covered by the warranty.