

Stainless Steel BBQ Hotplates

Why purchase a stainless steel plate on your Heatlie BBQ?

Many chefs prefer cooking on a stainless steel hotplate as they believe metal is not leached from the plate into the food. This can occur with other metals, such as aluminium and cast iron leaving a metallic taste in the food which is cooked on the plate.

Chefs also prefer stainless steel for the ease of cleaning and the shiny look. However, this shine will only be retained with constant cleaning and scrubbing. A lot of elbow grease will be required to keep your hotplate shiny and looking like new.

Seasoning your stainless steel hotplate.

Before using your Heatlie stainless steel hotplate for the first time you will need to remove the lanolin coating by washing the plate with warm soapy water until you are no longer able to feel the sticky lanolin on your fingers when you touch the bbq plate. Rinse with clean water then cover with a light coating of cooking oil. Heat for 5 minutes (no longer), wipe off this layer of oil with a paper towel. Reapply another layer of oil and you are ready to cook.

Discolouration of your Heatlie stainless steel hotplate.

Discolouration of the Heatlie stainless steel hotplate is normal. Stainless steel is a poor conductor of heat and therefore the hottest part of your plate will be directly above the burners. This will be visible by the discolouration of the plate in this area, as the photograph below illustrates.



This plate is made of 3CR12 which is a grade of stainless steel suited to this purpose as it is the “best” conductor of heat, although not as good a conductor as mild steel. This 3CR12 plate is magnetic. It is composed of 12 to 18% chrome, no nickel and a low carbon content, and is termed “ferritic”. It has a fair to good corrosion resistance.

Compare this to 304 and 316 stainless steel, which we use in other products including the body of the Heatlie stainless steel bbq. The 304 and 316 stainless steel products are termed “austenitic” and are non-magnetic. They are composed of 18% chrome and 8% nickel, and no carbon, making their heat dispersion and transfer properties poor. These grades of stainless steel have excellent corrosion resistance, cleanability and hygiene properties, but are also at the upper end of the pricing scale.

How to clean your Heatlie stainless steel hotplate.

Heatlie **recommend** you scrape your stainless steel hotplate clean with a wall paper scraper after each use. We **DO NOT** recommend scrubbing down after each use to make the plate shiny as the fat or oil residue protects the plate against corrosion and, as explained in the above section, this plate has reasonable heat transfer properties, but does not have as good resistance to corrosion as 316 grade stainless steel would.

HOWEVER

Heatlie recognize that many of our customers purchase a stainless steel plate with the expectation of maintaining the “shiny new look”. This can be achieved through thorough cleaning and scrubbing, after each use, with a scourer. Non-caustic cleaning products, such as “Glitz”, available from Bunnings or “Grease Lightening” available at bbq and hardware stores, can be used. Also, buffing back the plate to its original glory is an option, but this should preferably be a job undertaken by a skilled tradesman.

Benefits of a Heatlie Stainless Steel Hotplate

- Non-metallic taste to food (But this is not unique to this plate as this does not occur with the mild steel plate either).
- Shiny hotplate, given regular cleaning and elbow grease.

Answers to Misconceptions

- The plate will not remain “new looking” unless regular maintenance is undertaken, which includes scrubbing the plate
- Stainless steel will not conduct heat as well as the mild steel version, however the grade of stainless steel used in the Heatlie stainless steel hotplate will provide a good cooking surface, but not excellent. Heat will be centered over the burners and will not transfer across the plate evenly.
- The plate WILL discolour along the burners (as illustrated in the picture).