

From Weber Australia / New Zealand

Why is the inside of my BBQ lid peeling?

It's very common to see a substance on the inside of your BBQ lid that looks like peeling or flaking paint, or some sort of finish that is delaminating.

As you use your BBQ, vapours and grease from the cooking process can build up and create a deposit on the inside of your lid. The high heat of the BBQ will cause the deposit to harden, and it will begin to flake or peel off. This peeling or flaking substance will be paper thin, black, and glossy on one side and matte on the other, and is known as carbonised grease. Don't worry, carbonised grease is non-toxic.

So, if you or someone you know sees something flaking off the inside of your BBQ, check first to see if it's shiny on one surface, as this is a sure-fire way to tell if it's a carbon build up. It's important to note that Weber does not apply paint or any other finish to the inside of their grill lids.

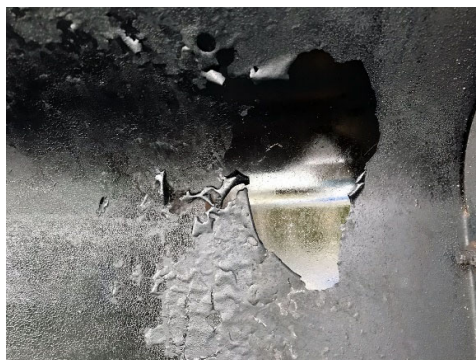
Cleaning The Lid

First, use a Weber stainless steel bristle brush and clean off as much of the build-up as you can. This should remove most of the accumulated carbonised grease.

Next, a plastic scraping tool can be used to clean any stubborn bits of carbonised grease that weren't removed by the brush.

For a deeper cleaning, after brushing and scraping the lid, spray it with the Weber Q Cleaner, which will break down the remaining grease. Let the cleaner sit on the lid for about 30 seconds before wiping it with a damp paper towel. If you do not have the Weber Q Cleaner, you can use soap and water while the lid is warm, not hot.

Examples of Carbonisation



If you have any concerns regarding carbonisation in your BBQ, call BBQs Plus any time for advice.