



Cleaning & Maintenance of your oneQ products

We recommend cleaning the grill, plate and burner after each use. Check and clean all areas where oil, grease or food residue may accumulate, then you keep all parts in optimal condition.

Only clean the parts when they are cooled down appropriately. Some cleaners produce unhealthy fumes or ignite even if they are used on a hot surface. Make sure the barbecue is not operating during cleaning.

Inox parts

All inox parts of your oneQ outdoor kitchen are made of high quality 304 or 430 stainless steel. It is important to remove all foil from the inox before use.

The inox parts of your oneQ can be cleaned with warm water and mild detergents. Do not use abrasive pads or abrasive cleaners as this will damage the product irreparably!

For extra maintenance and a shiny product you can treat the inox with a special inox cleaner.

Black parts

All black parts of your oneQ are made from high quality steel with a fine structure powdercoating. They can be cleaned with warm water and mild detergents. Do not use abrasive pads or abrasive cleaners as this will damage the product irreparably!

Use a fluff-free cloth to prevent scraps of cloth sticking to the rough surface.

Wooden parts

Clean the oneQ Log or Chop only with lemon juice and a dry cloth after removing the loose dirt. Treat the wood regularly with oil and always treat the wood with oil after cleaning.

Do not leave wooden parts outside! Keep the oneQ Log and Chop at a dry place after usage to protect it from moisture and the outdoor environment.

Polyethylene

Your oneQ Table can be cleaned with warm water and a normal detergent.