

# GARDENLIVING | WINTERIZING YOUR KITCHEN

Although each type of equipment may have specific requirements, the following are some general winterization guidelines.

In general, you should be doing the following:

- 1. Shut off** - all gas and water supply lines to equipment not being used
- 2. Drain** - all water lines and ice maker machines
- 3. Unplug** - all equipment not being used
- 4. Clean** - this is a good time to clean all surfaces and ventilation points
- 5. Protect** - apply protective coatings

## REFRIGERATORS

Empty all refrigerated cabinets and thoroughly clean the insides with stainless steel cleaner and polish.

- Switch off the power on each unit. Ideally, you should also unplug the units or flip the circuit off at the home's electrical panel.
- Clean the exposed exterior surfaces with stainless steel cleaner (DO NOT use abrasives), and give the units a nice coating of stainless steel polish.
- Remove the front grill (toe plate) and clean behind it with a vacuum cleaner to remove any loose dirt or debris. Reattach the front grill.

## KEG TAPS

Follow all the recommended steps for a refrigerator, plus clean and drain all beer lines. Remove the kegs, empty or otherwise, and store them indoors.

## ICE MAKERS

- Switch off the power on the unit.
- Turn off the water supply line at your home's shut-off valve and open the drain valve.
- Use compressed air or carbon dioxide to blow out the water supply line and the internal water circuit.
- Unplug the ice maker or turn off its circuit breaker in your electrical panel.
- Remove all ice from the storage bin, clean the bin and close the drain valve.
- Remove the front grill and clean the area behind it with a vacuum cleaner to remove any loose dirt or debris. Reattach the front grill.

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## SINKS + PLUMBING

All water needs to be drained from the supply lines and faucets before winter sets in.

- Close the water supply shut-off valves and open the drain valves on both the hot and cold plumbing.
- Fully open the hot and cold taps.
- Blow compressed air or carbon dioxide in through the drain valves to force all remaining water out through the faucet.
- If desired, uninstall your faucet and store indoors. Cap off the supply lines.
- Thoroughly clean the sink according to the manufacturer's instructions.
- Securely cover the sink to keep winter debris from filling it or entering the drain.

## GRILLS

A thorough fall cleaning is recommended for keeping your grill in prime condition.

- Clean the exterior of the grill with a citrus-based, organic degreaser, followed by stainless steel polish. Remove the cooking grates. Use a brass brush to clean the tops of the burners and slide any remaining debris to the cleanout. Empty the cleanout.
- Re-season cooking surfaces each fall. Using a clean rag, wipe vegetable oil on both sides of the cooking grates. Place the grates back into the grill along with the hybrid grilling drawer(s) and warming rack, heat the grill to 500°F with the hood closed. Turn down the burners to hold the temperature at 500°F for about 20 minutes. When the surfaces turn brown or black, they are seasoned.
- When the grill is not in use, keep the hood vent closed. If the grill will not be used during the winter, turn off the gas supply.

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## PIZZA OVENS

- Clean the exterior of the oven with a citrus-based, organic degreaser, followed by stainless steel polish. Do not use anything abrasive to clean the exterior of your pizza oven.
- Use a brass brush to remove any debris from the baking stone, brushing it off to the sides of the oven. There is no need to remove the stone for winter storage.
- Empty the crumb tray located at the bottom of your pizza oven.
- If the oven will not be used during the winter, turn off the gas supply.

## COOKTOPS

Cooktop burners are made of cast brass for superior performance and durability. Some earlier cooktop burners have been made of enameled cast iron. These units are also extremely durable, but they benefit from a little protection during the winter months. Season your cast iron burner every Fall according to the instructions below.

- While the cast iron burner is cool, use a clean cloth to wipe the entire burner with vegetable oil. Light the burner and run on high, preferably with a wok in place for 10 to 20 minutes until the oil is absorbed and/or burned off.
- Turn off the burner and put the stainless steel burner cover in place.
- If the cooktop will not be used during the winter months, turn off the gas supply.

## CABINETS

- Spray all hinges and slides with aerosol silicone spray protective coating.
- Be sure to remove all liquids from the cabinets before the first freeze. Now is also a good time to clean out the cabinets, removing anything that is expired, old or not needed.