

# Dyna-Glo<sup>®</sup>

## Charcoal GRILL CLEANING

If you're here, it means one thing, you need help cleaning your grill! Whether you're pulling it out for the first time this season, or you are a year 'round grill user who just needs to clean it off, we got you covered.

### FIRST, LET'S START WITH WHAT YOU'LL NEED:

A grill brush - We recommend a non-metal brush

Mild Liquid Dish soap - **DO NOT** use cleaners that contain acid, mineral spirits or any abrasive substance.

Water

Not necessary, but available if you'd like:

Grill cleaning solution

**If you have a charcoal grill, and are an avid user of it, then you already know how important it is to clean out the ash that gathers at the bottom after every use.**

Make sure coals are completely extinguished and the grates are cooled down before cleaning inside of the unit. Dispose of any cold ashes by removing the ash pan (if equipped) or by vacuuming the bottom of the firebox. Wipe the interior with a damp cloth or paper towel. Prior to storing the grill, lightly coat the interior with vegetable oil, to prevent oxidation and rust. To remove the stains on the lid and front panel (caused by fumigation while grilling) use of a cleaning pad is recommended. Soak the grates with warm soapy water, remove residue with synthetic grill brush, rinse and pat dry. Use caution when scraping the grates as the coating may be fragile. Grates may be lightly coated with vegetable oil, as well.

### SOME EXTRA TIPS FOR GRILL OWNERS:

Grill covers are always great for protecting your grill from the environment or harsh elements. Replace your grill brush at least once a year. Use brush only when your barbecue is cool. Your grill manual should always be able to tell you how to properly clean the entire outside of the grill, and is a good tool to use to follow. Here is an excerpt from the Care and Maintenance section of a BBQ Manual:

### CARE AND MAINTENANCE

#### Cooking Grates

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, grill brush

**DO NOT** use cleaners that contain acid, mineral spirits or any abrasive substance.

#### Outside Surfaces

It is recommended to use only mild dish soap and hot water to clean grill and grill parts.

Rinse with warm water.

#### Inside Bottom Pan of Grill Body

To avoid flare-ups, clean the bottom pan of the cooking box regularly.

To clean, remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water.