



# Gas 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

For all of you gas grill users, you know that these types of grills do not require cleaning as often as the charcoal grills do; however it is still an important step in order to keep them in their best shape possible.

The best time to "burn-off" the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking, thus requiring less fuel to reach the necessary temperature for "burn-off." Using a grill cleaning device of your choice, clean off the cooking grates. If needed, please allow for your grill to cool down. Feel free to apply vegetable oil to the grates after wiping them off to keep them moisturized and less prone to developing rust. Wipe out the inside of the grill (after it is cooled down) using some mild liquid dish soap and water to get any debris that may be left outside of the grates.

## 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. Avoid water splashing into venturi tubes of burners.

### Heat Tents

Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

### Grease Cup

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.