



Cleaning Your Smoker

Tools:

- stainless steel grill brush
- paint scraper
- small wire brush
- bucket filled with warm water & dish soap
- cleaning rags or towels
- cooking oil or spray
- heavy duty aluminum foil
- grill glove
- garden hose

Procedures:

1. Remove the grates. Wrap them in heavy duty aluminum foil.
2. Place them in either a gas or propane grill and turn all the burners on high. If you don't have a gas grill you can put the grates in your oven.
3. Close the cover and heat for 15 to 20 minutes.
4. Dip a stainless-steel grill brush in the soapy water and brush the grates.
5. Remove the water pan and wash with warm soapy water.
6. Do the same for the tray or grate that holds the fuel source.
7. Use a scraper or brush to chip away any hard-to-remove debris on the inside of the smoker. Wash with warm soapy water and rinse.
8. Re-season the smoker: Spray or wipe a thin coating of cooking oil onto the inside walls and grates of the smoker.
9. Then set your smoker up for a cooking session and run it at 225-240 degrees for about 2 hours or so with smoke but NO food inside.
10. This step is to coat the inside walls with smoke residue, burn off any cleaning chemicals that might have gotten lodged into the metal or grates and dries out any residual water that might be left from rinsing the inside of the smoker.