



## **Cleaning Your Charcoal Grill**

### **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. Carefully remove the aluminum foil place them back on the grill.**
- 5. Dip a stainless-steel grill brush in the soapy water and brush the grates. The water will help create steam that will also help remove the debris from the grates.**
- 6. Wash with warm soapy water.**
- 7. Remove the grates and set aside.**



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- 8. Remove the charcoal grate. Brush or scrape the grate and wash with warm soapy water. Set aside.**
- 9. Use a scraper to chip away any hard-to-remove debris on the inside of the bowl. Wash with warm soapy water.**
- 10. Rinse with a garden hose.**
- 11. Brush or scrape off built-up carbon on the underside of the lid. Wash with warm soapy water then rinse.**
- 12. If you have a Weber grill you will want to remove and clean the ash catcher.**
- 13. Clean the exterior with warm soapy water.**
- 14. Reassemble the grill.**
- 15. Replace the grates and wipe them with cooking oil both top and bottom.**