



Cleaning Your Natural Gas/Propane 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
- stainless-steel cleaner

Procedures:

1. Be sure to inspect all hoses for cracks or abrasions, and leak check all gas connections, including LP tanks, using a soapy water solution. To leak check, dab a mixture of dish soap and water on all connections. With the control knobs off, turn on the gas. If bubbles form, there is a leak. Replace any leaking hoses or connectors. **DO NOT TRY TO REPAIR!**
2. Remove the old drip pan and place an empty bucket under the grill.
3. Wrap the grates both top and bottom in heavy duty aluminum foil. Place them back in position. turn all burners on high heat and close the cover. Heat for 15 to 20 minutes. Then turn off the heat and disconnect the fuel source.
4. Wearing your gloves quickly unwrap the grates and put them back in position.
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. Wipe the grates with a clean rag to remove the remaining grease and any bristles. Remove the grates and set aside.



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7. Remove the heat deflectors and clean them with the brush and soapy water and set aside.
8. If you can remove the gas tubes. Using a wire brush and soapy water clean the tubes brushing across the tube not the length to avoid pushing more debris into the tubes. Rinse the tubes with running water to make sure water runs out the holes.
9. If you can't remove the gas tubes clean them in place using the same method and rinse them being care to keep the water away from and electric ignition device.
10. While the cook box is empty clean it using the brush and warm soapy water. Then clean the inside of the cover using the same method. Then rinse the inside with a garden hose.
11. Towel dry the gas tubes and replace them. Do the same with the heat deflectors.
12. Replace the grates and wipe them with cooking oil both top and bottom.
13. Replace the drip pan.
14. To clean the exterior of a stainless-steel grill it's best to use something made to clean stain-less steel. Spray and wipe clean with a micro fiber cloth.
15. All other surfaces can be cleaned with warm soapy water