



Summer Grill Prep Preventative Measures

Place your grill in a cleared area, away from buildings, wooden fences, awnings and trees.

If you store your grilling utensils inside your grill be sure to wash them before the season starts.

Never light a gas or propane grill with the cover closed.

Check the direction of the wind before you start. This will insure a more even temperature for cooking the food. And keep the smoke from blowing into your or your guests faces.

Brush down the grates after every cooking session while the food is a little more pliable and easier to remove.

After every cooking session turn burners on high and cover the grill. Heat for 10 to 15 minutes. Uncover and scrape the cooking grates. This is a step most people ignore.

Use long-handled tongs and brushes to avoid burning your hands.

Check you drip pan on a regular basis especially if you cook a lot of fatty meats.

Clean or replace disposable pans.



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Use a spray cleaner and a rag or paper towels to wipe down the shelves, knobs and flat surfaces after every 2 to 3 cooking sessions.

Check for gas leaks at and clean the heat deflectors at least twice a season.

A big part of keeping a smoker clean is in preventive cleaning such as lining the water pan with foil and placing shallow pans beneath the food on a lower rack to catch the drippings.

Use a cover. If you haven't used your grill in about a week, remove the cover, open the lid and wipe away any condensation that may have formed.

Store your fuel source; charcoal, wood chips, pellets in an air tight container. I use plastic trash cans with lids that snap closed.