

CLEANING & MAINTAINING YOUR GRILL

Note: Do not use oven cleaner, abrasive cleansers, cleaners that contain citrus products or abrasive cleaning pads on any part of the grill.

GRATES

1. Make sure grates are cool.
2. Wipe grates clean with soft cloth moistened with a mixture of vegetable oil and salt.
3. Do not use abrasives materials to clean grates.

Maintenance: Before every use ensure grates are free of any residue. If there is residue, turn burners to high for 10 to 20 minutes and use a wire brush to remove any food debris or grease.

⚠ WARNING
Only attempt to clean grates when cool.

GREASE TRAY

1. Make sure grease tray is cool
2. Wipe grease tray clean with soft cloth and mild detergent. Do not use abrasives.
3. Grease tray is dishwasher safe.

Maintenance: Clean grease tray after each use to prevent residue from accumulating. Grease tray is dish washer safe.

BURNER EXTERIOR

1. Brush any debris off of burner tubes.
2. Wash inside of cooking box with soapy water and a water rinse.

Maintenance: Remove any debris off burners before each use using a tooth brush or soft bristle brush.

⚠ DANGER
Do not attempt to clean burners when grill is operating. Doing so may result in fire that can cause serious bodily injury or death and damage to property.

⚠ WARNING
Attempt to clean only when burners are cool.

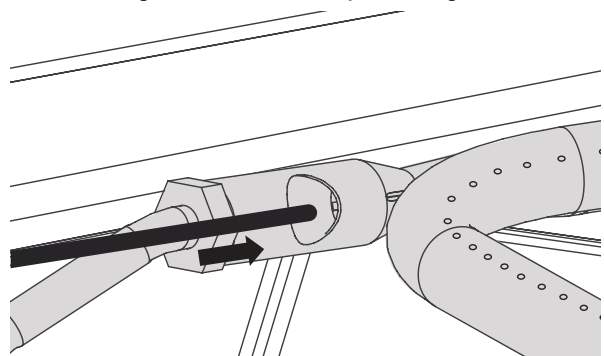
BURNER TUBES

Check the orifice to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

Maintenance: Annually check inside the burner tubes for spider/insect nests.

CLEARING INSECT/SPIDER NESTS

1. Check burners at the venturi tube using a flashlight to inspect for spider/insect nests.
2. If clogged, use a wire (e.g. straightened out coat hanger) to remove any blockage.



3. Attach burners back to the orifice properly (Fig. 12)

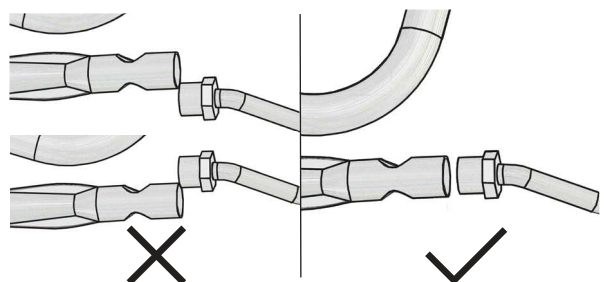


FIG. 12

Maintenance: Annually check inside the burner tubes for spider/insect nests.