

GRILL CLEANING CHECKLIST FOR SUMMER

BBQ season is here! So, there's no better time to learn how to keep your grill clean all summer. While it's best to always clean the grates with a wire brush before each grill session, you'll still want to give your BBQ components a deep clean a few times during the season.

Use this handy checklist to learn the best ways to deep clean any type of grill.

3 STEPS FOR GRATE CLEANING

BBQ grates have direct contact with the food being grilled, so it's essential to keep them hygienic at all times.

- Warm the Grill:** Before each BBQ feast, fire up the grill, let it heat for a few minutes, and then scrub the grate with a heavy-duty wire brush.
- Oil the Grates:** To prevent food from sticking, use oil as a lubricant on the grates.
- Let Cool:** After you are done grilling, let the grill cool off and wait to clean the grates until next time.



3 STEPS FOR GAS GRILL DEEP CLEANING

Grease, outdoor debris, and even insects can get into a gas grill and cause subpar performance.

- Check Flame Tamers:** Flame tamers, also known as heat tents, cover the burners on gas BBQs. Prep your grill by brushing off the residue with a wire brush. Never put oil directly on the tamers.
- Clean Grill Burners:** Clogged burners can mean uneven cooking and potential grill failure, so it's important to keep them clean. Remove the flame tamers and lightly scour the burners with a dry brush.
- Flush Ventri Tubes:** These tubes mix air and gas, and are responsible for keeping the burners alight. Remove the entire assembly and clean it with soapy water or a gentle cleaning solution.

3 STEPS FOR CHARCOAL AND PELLET GRILL MAINTENANCE

Charcoal grills have their own unique cleaning requirements to ensure a perfect BBQ every time.

- Remove Ash:** After the ash and charcoal bricks have cooked down, remove them from the ash can and basin. Store them in a separate bucket or trash can and empty them when full.
- Clean Interior Components:** Use a scrub brush to clean parts like drip pans and chimneys.
- Wipe Away Grime:** Cleanse the outside and inside of your grill with a damp cloth.

