

Cleaning Your Grill

Follow these steps and grill maintenance will never be a big job

Preheat every time you use the grill

After removing the food from the cooking grate, allow food to burn off for 10 minutes.

Before and after each use, use a brass-bristle grill brush or crumpled aluminum foil to loosen and clean residue on the cooking grate.

Remove accumulated ashes from charcoal grills each time you cook out.

Clean your grill once a year with warm soapy water but no harsh abrasives

And, remember, a grill is like a cast-iron pan, the more you grill, the better your food will taste!