

Grill Cleaning Instructions (House C)

Turn off Grill leaving the lid open allowing to cool approximately 15-20 minutes before handling parts to clean. Use hot pads to handle parts as needed. Barbecue cleaning supplies are in the utility closet.

For ease of cleaning, you may spray the items below ahead of time with easy off oven spray.

1. Clean the Cooking Grids

- Take off the cooking grids & wash in the kitchen sink with warm soapy water.
- Use SOS or stainless steel scrubber pad as needed
- Rinse & dry

2. Clean the Savor Plates (these cover the burners)

- Take off the savor plates & wash them in the kitchen sink with warm soapy water
- Use SOS or stainless steel scrubber pad as needed
- Rinse & dry

3. Clean the Grease Tray Receptacle

- Take out the grease tray receptacle (found at underside of BBQ)
- Remove any grease with paper towel and toss into trash can.
- Wash tray in kitchen sink with warm soapy water
- Rinse & dry

4. Clean the bottom of Grill

- Scrap then wipe out excess food and grease with paper towel and toss into trash can
- Replace all accessories back in the Grill, close lid and replace protective cover.
- Close ALL Shut Off Valves

5. Before leaving the BBQ area

- Look for any trash on the ground and place into the trash can.
- If trash can is full, tie trash bag tightly, remove from trash bin and bring to garbage dumpster in the parking lot.
- Clean any BBQ residue from trash can lid, replace can liner, replace the lid.

Return BBQ cleaning supplies to hall utility closet.

Thank you!