



BEGINNING OF THE SEASON GRILL PREPARATION

Winters frigid grip has loosened, and now it is time to fire up the grill for the season. Once you dig out your grill, you will need to clean it up and get it prepped before use.

GAS GRILLS

STEP 1 GRILL CHECKUP

If your grill has been sitting idle for more than a couple months, you should take a close look at its components to make sure everything is in proper working order. Examine hoses for cracks and replace if it is compromised in any way. Remove your grill grate(s), lift out your diffusers and inspect your gas tubes. Make sure they are not blocked with charred food, spider webs or other debris. If the tubes are compromised in any way by worn spots, replace them. You can find replacement parts readily available online. If the gas tubes are blocked, use a pipe cleaner, small stiff brush, paper clip or other slim object to open. Check for loose screws and bolts and tighten where necessary. Remove your knobs by pulling out on them and make sure they are not cracked or damaged. Replace if necessary.

Never perform any maintenance on your grill while the propane tank is connected. Turn propane tank valve to closed, unscrew from hose and remove before beginning any work on your grill. If your propane tank is empty, refill at your local authorized propane supplier.

STEP 2 SPRING CLEANING

Remove grill grate(s) and scrub them clean with a stiff wire grill brush to remove food particles. Remove diffusers located below grill grate(s). Place grill grate(s) & diffusers in hot water with mild detergent and soak for 15-30 minutes. Remove pieces from the water and scrub with a soft scrubbing pad or cloth. There is no need to use harsh cleaners such as oven cleaner, so resist the temptation. Clean the inside of the grill thoroughly with hot, soapy water and a soft scrubbing pad or cloth. Rinse well and allow to dry.

STEP 3 TEST & FIRE IT UP!

Reassemble all cleaned and dried parts. Ensure all hoses have been inspected and replaced as necessary. Fire up the grill and turn burners on med-high heat. Close the lid and let the grill heat up for 15 minutes. You are ready for the season...start grilling!