



How to Clean TRUSD BBQ Grill

YES, BBQ grills get dirty and need cleaning - especially after you've made some yummy barbeque recipes.

Here's How:

1. Remove cooking grates and set them in bus tub and warm soapy water.
2. Fill a small bucket with warm soapy water.
3. Remove metal flame shield to expose burner.
4. Using the brush provided clean out residue from around burner, careful to make sure the burner is in place when you are done.
5. Using the stiff wire brush and soapy water to gently scrub the inside surfaces of the grill.
6. Remove any particles from grill and reassemble.
7. Wash metal flame shield in warm soapy water.
8. Remove cooking grates from water and brush clean with the wire brush.
9. Coat inside surfaces and cooking grates with cooking oil spray.
10. Put grates back on grill
11. Allow the whole grill to air dry.

**All cleaning materials will provided*

Medium Duty Nylon Cleaning Pads

X-Large Gloves

Rubber Latex Gloves

Food Grade Grease

Palmolive Soap

Gas Match Butane Lintier

2 Wire Brush's with Scraper

1 full Size Bus tub

1 Kleen-Pail

1 First Aid Kit