

# CLEANING KIT



## Gas enamel grills



Cleaning takes 90 min.



Clean when 10x used



Make sure grill is cold



Disconnect gas tank

### WHAT YOU NEED - NOT INCLUDED



Cloth for drying



Bucket



Gloves

### WHAT YOU NEED - INCLUDED



Three sided Grill Brush



Q & Grate Cleaner



Sponge, 2 Pcs



Gas Maintenance Kit



Grill Brush



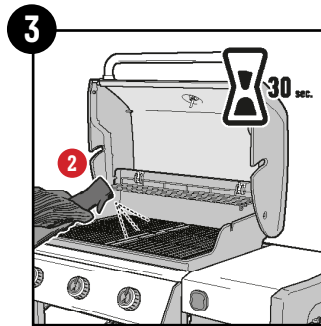
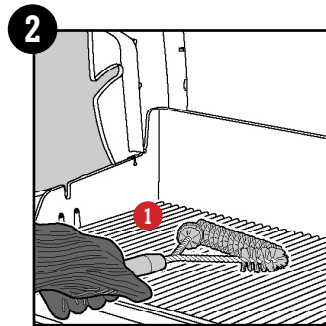
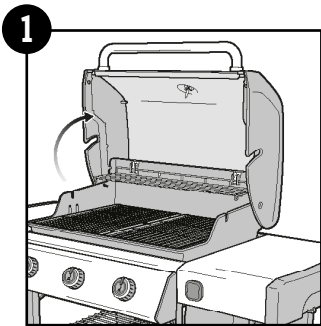
Non-Stick Spray



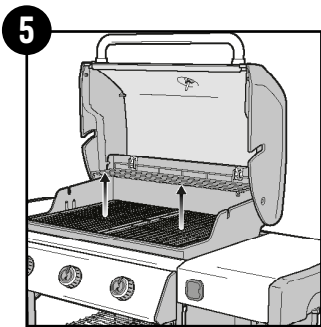
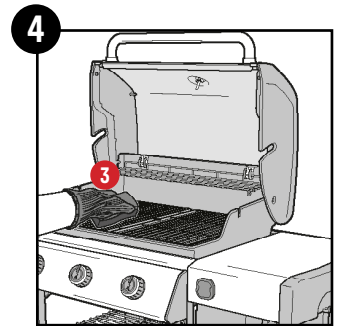
Enamel Cleaner



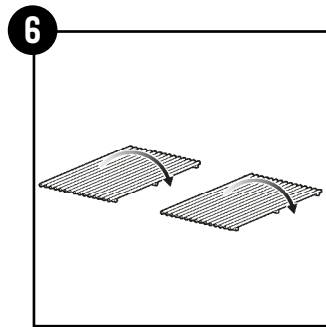
Microfibre Cloth



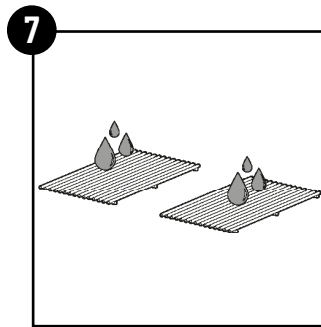
Spray and let settle for 30 sec.



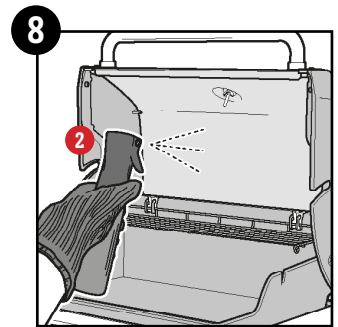
Remove grates.



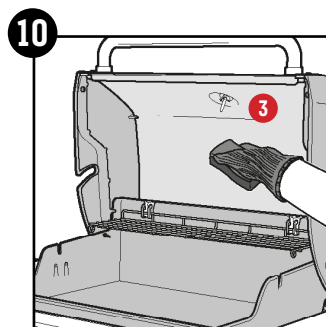
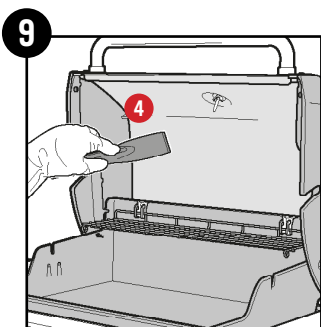
Turn grates around. Repeat step 2, 3 and 4.



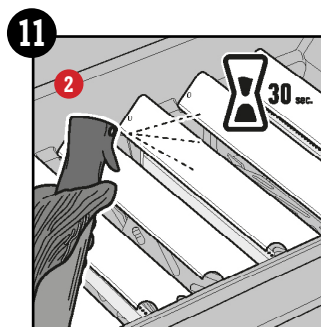
Rinse with water and dry with cloth.



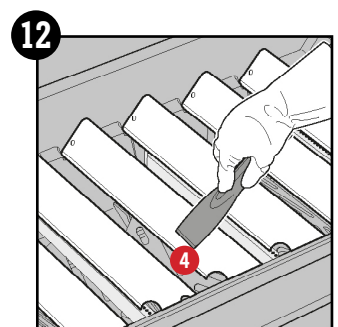
Spray inside the lid and let settle for 30 sec.



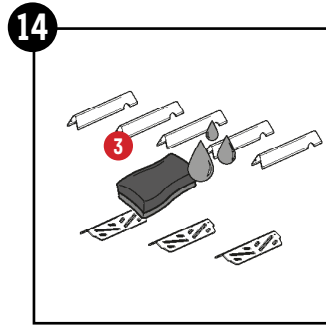
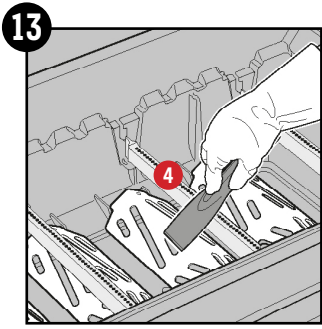
Clean with wet sponge and dry with cloth.



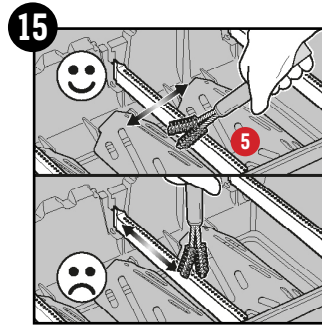
Spray and let settle for 30 sec.



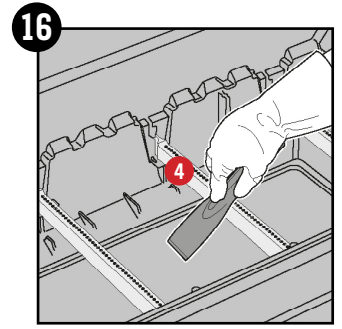
Scrape Flavorizer Bars and remove afterwards.



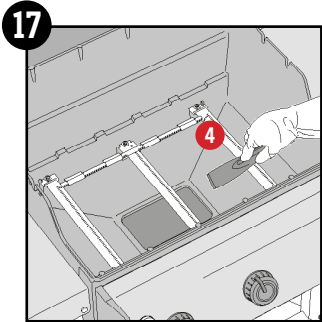
Remove, clean with sponge and water. Dry with cloth.



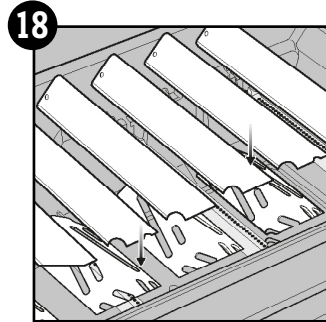
Brush burner.



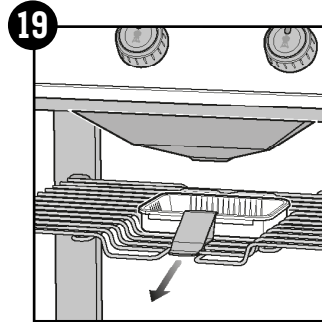
Scrape dirt and grease.



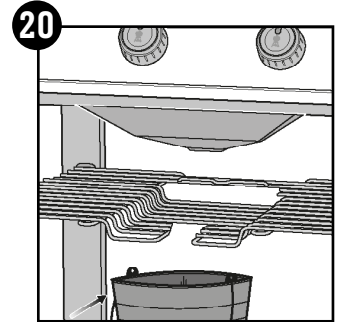
Push grease debris into drip pan.



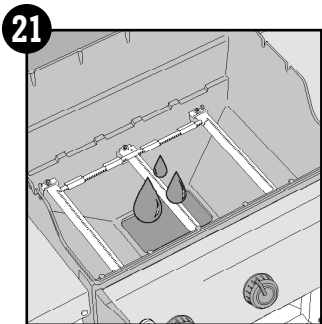
Put the Flavorizer Bars back in the grill.



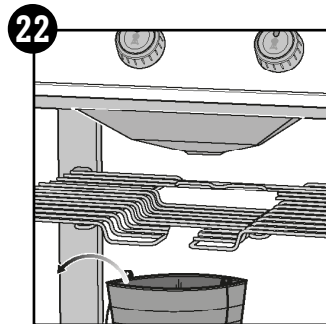
Remove the drip pan.



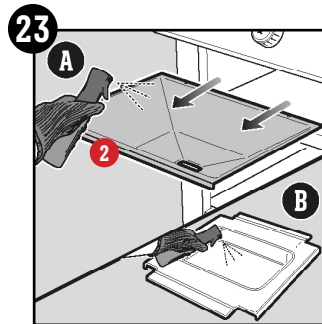
Place bucket below.



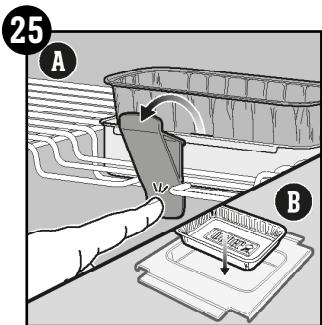
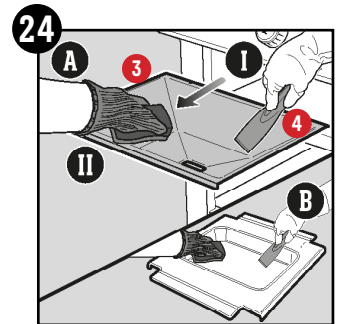
Rinse inside the cookbox with water. Dry with cloth.



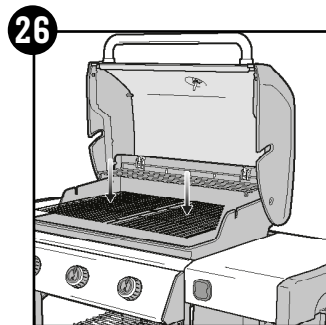
Remove the bucket.



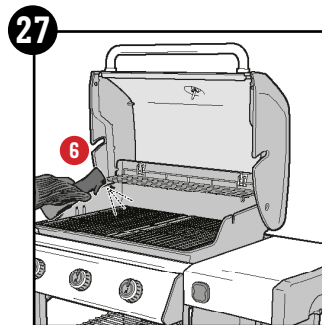
Spray and let settle for 30 sec.



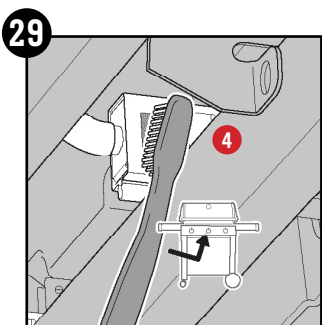
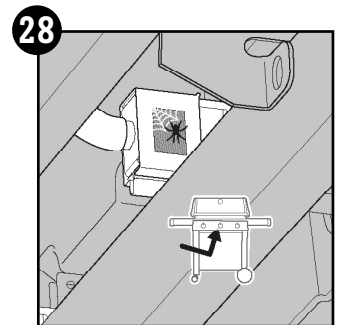
Replace the drip pan.



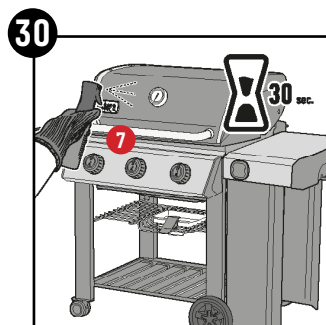
Put the grates back into the grill.



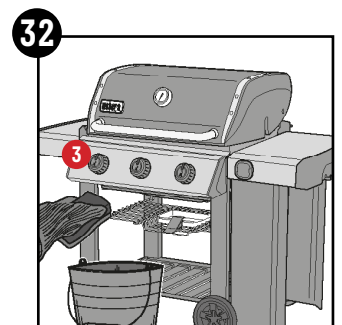
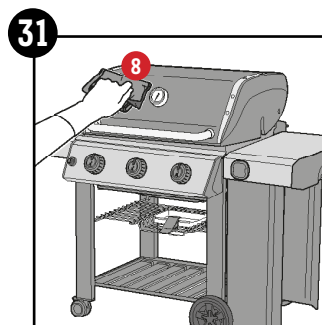
Finish with Non-Stick Spray.



Remove dirt.



Spray on all enameled parts.



Clean other parts with soft side of sponge and warm soap water.