

# CLEANING KIT



## Charcoal grills



Cleaning takes 60 min.



Clean when 10x used



Make sure grill is cold

### WHAT YOU NEED - NOT INCLUDED



Cloth for drying



Bucket



Gloves

### WHAT YOU NEED - INCLUDED



Bamboo Brush



Q & Grate Cleaner



Sponge, 2 Pcs



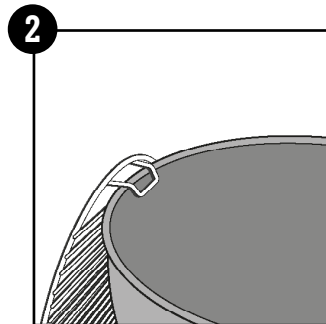
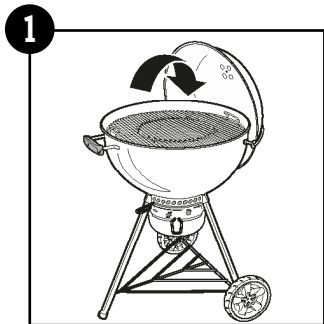
Non-Stick Spray



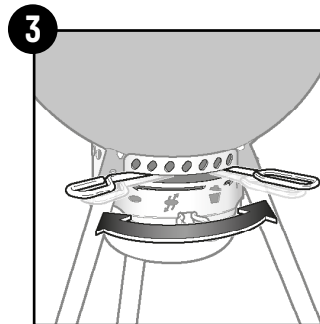
Enamel Cleaner



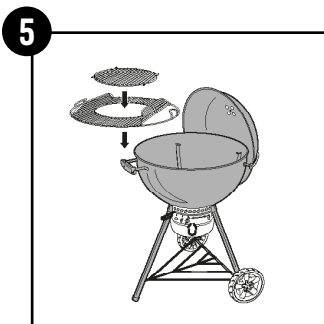
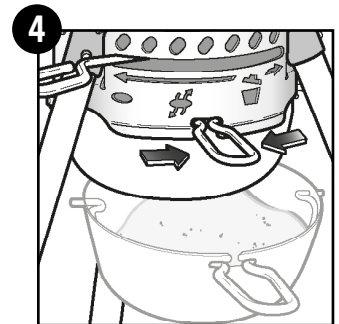
Microfibre Cloth



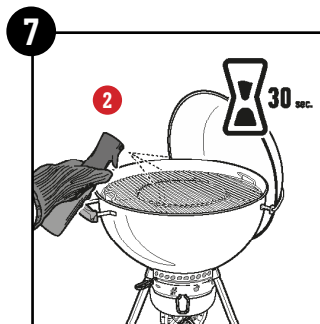
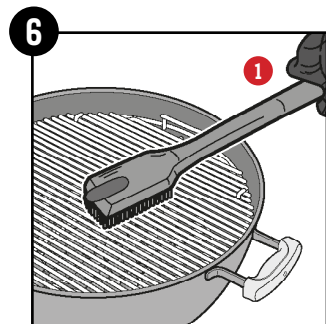
Set the grate aside.



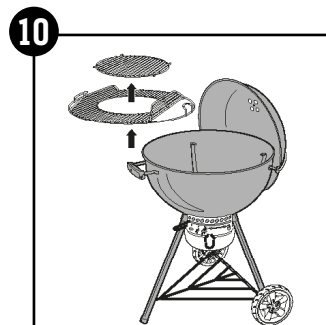
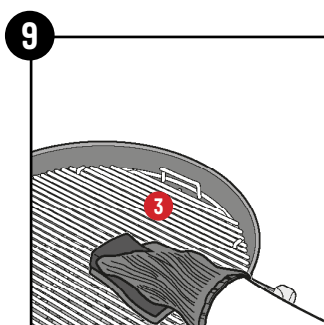
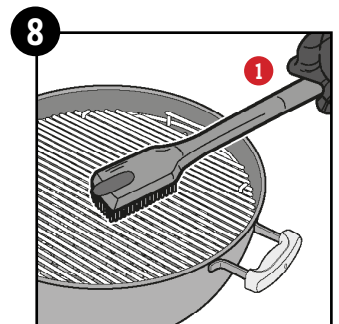
Move back and forth to remove ash.



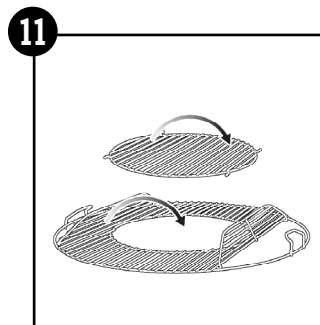
Put the grate back into the grill.



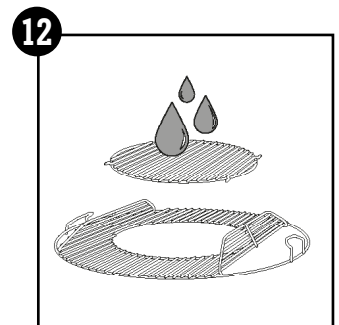
Spray and let settle for 30 sec.



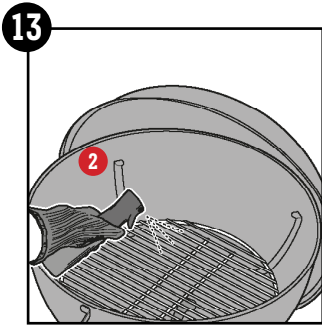
Remove the grate.



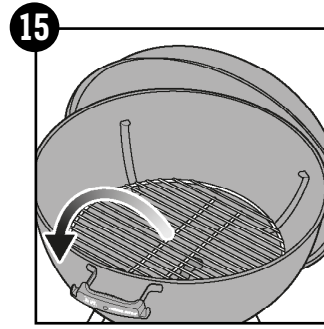
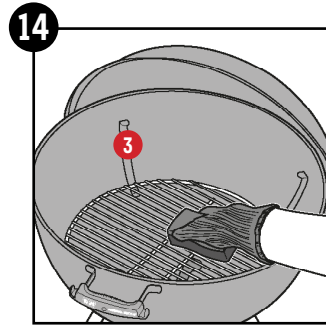
Turn grate around. Repeat step 5 to 8.



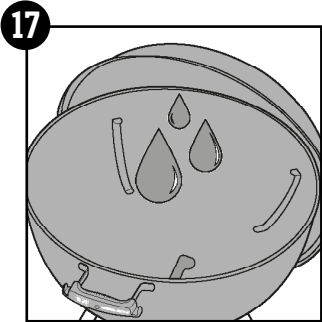
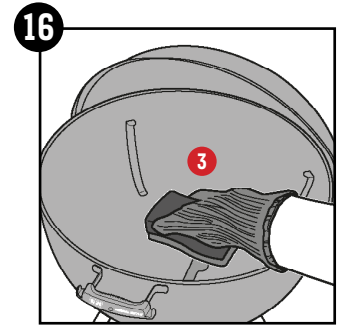
Rinse with water and dry with cloth.



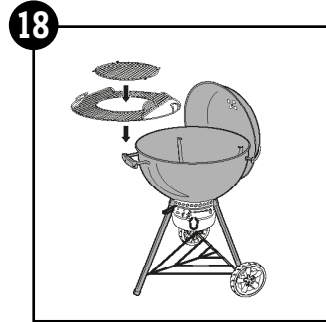
Spray and let it settle for 30 sec.



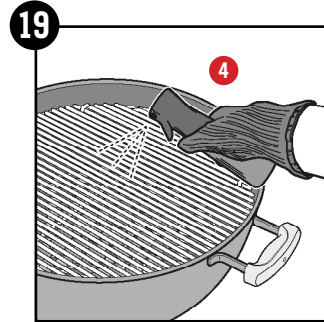
Remove the charcoal grate.



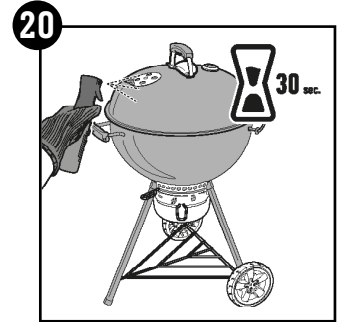
Rinse with water and dry with cloth.



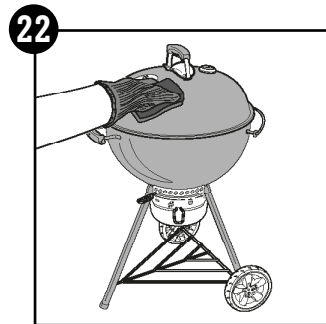
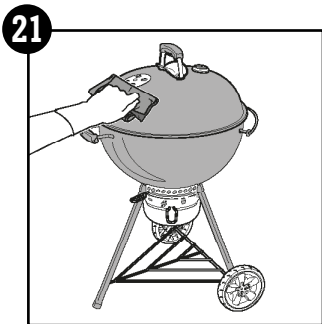
Put the grate back into the grill.



Finish with Non-Stick Spray.



Spray and let settle for 30 sec.



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