

Grill Cleaning instructions

1. While grill is still hot brush the grate with the provided wire brush to get rid of any residual food left on the grate. Wait for grill to cool down before proceeding with further cleaning.
2. If there is still residue of any kind on the grate use the wire brush provided to remove it.
3. Remove top grate and scoop out any leftover coals into a container or push/scrape them out back access door.
4. Remove bottom grate and push/scrape ashes to rear access door and shovel out if needed into container or ground.
5. Clean both top and bottom grates.
6. Make sure all ashes and coals are completely removed from grill.
7. Once interior of grill is clean replace the cleaned grates back into the grill.
8. Place all the tools that came with grill back inside the grill.
9. Make sure exterior of grill is clean and free of ashes.
10. Make sure all vents are closed.
11. Return grill back to Portage Curling Club.