

GRILL CLEANING PICTORIAL

1. PUT HIGH TEMP GRILL CLEANER ON GRILL WHILE STILL HOT

2. USE GRILL PAD/BRICK TO SCRUB GRILL TOP-
SCRUB AWAY ALL GUNK - SHOULD BE SHINY

3. POUR HOT WATER TO CLEAR GRILL TOP

4. USE DOUGH CUTTER TO SCRAPE LIQUID OFF GRILL TOP

5. CHECK GREASE CATCHERS & EMPTY IN DEEPSINK- PUT BACK GREASE CATCHER

6. TAKE 1 GRILL SCREEN AND SCRUB WALLS ON GRILL - WIPE OFF WITH NAPKINS

7. SPRAY DEGREASER ON GRILL BACK/FRONT/SIDES

USE NAPKINS TO SPREAD AROUND

8. GO OVER DEGREASER WITH SOAPY WATER

9. USE WET RAG TO WIPE OFF SOAPY WATER (WORK IN SECTIONS)

10. USE CLEAN NAPKINS TO DRY OFF WET SPOTS (WORK IN SECTIONS)

11. REMOVE GREASE CATCHER - BRING TO DEEP SINK

12. SEASON GRILL WITH CANOLA
SPREAD OIL AROUND

OIL PUT OIL ON NAPKIN AND USE NAPKIN ON GRILL TOP

