

yearly gas-grill cleaning

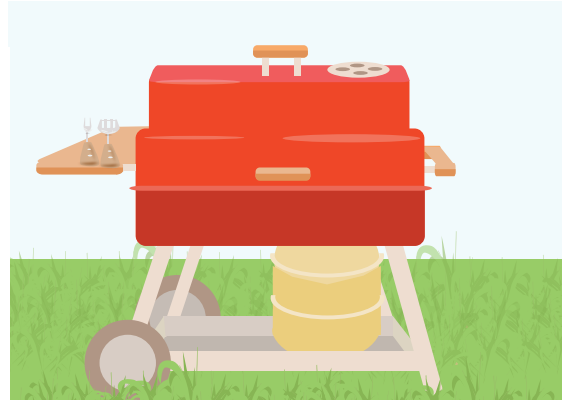
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Johnson
A FAMILY COMPANY

Keep gas grills running through the years with a preseason cleaning and checkup.

Step-by-Step Instructions

- Step 1**
Disconnect the gas.
- Step 2**
Lift out grill parts layer by layer until you reach the burner.
- Step 3**
Soak cooking grates in warm, soapy water for 15 to 30 minutes. Scrub with a wire brush and rinse clean.
- Step 4**
If your grill has a metal flame shield above the burner (below grates), scrub with your wire brush and warm, soapy water. But if this barrier is made of lava rocks or ceramic briquettes, brush gently using a soft cloth. (If buildup remains, the burners will need to be replaced.)
- Step 5**
Inspect burners carefully and thoroughly, making sure there's nothing blocking the flow of gas. Use a wet sponge to clean any blockages. (If damage is too severe, the burners will need to be replaced.)
- Step 6**
Check gas fittings for leaks, cracks or blockages; consult your manual for proper inspection techniques before beginning.



- Step 7**
Clean the inside of the grill thoroughly with warm, soapy water and a wire brush.
- Step 8**
Let dry before reassembling.
- Step 9**
Before your next use, heat grill completely to burn off any soap residue.

Some cleaning products should be kept out of reach of children. Check all labels. Supervise all children as appropriate for their age.

