



Maintenance Tips on Stainless Steel Cooking Grills

Stainless steel cooking grates on barbecue grills are designed to be cleaned easily without incurring damage. If you follow certain steps after each time you grill, the time between thorough cleanings can be extended. 3 sided bbq brush is a stainless steel grate's best friend.

1. After grilling, turn the grill on high until the smoke dissipates. The heat will burn off any remaining particles.
2. Use the 3 sided grill brush to remove the remaining residue on the grates. Many grill brushes come with both a brush side and a scraper to remove stubborn particles. Try not to use the scraper edge.
3. If desired, wipe the surface down with a paper towel. For a more thorough cleaning, scrub the grate with a fine steel wool pad and soapy water. Apply light pressure. Rinse and allow to dry.

Don't forget to buy:

Watkins Cooking Spray	BBQ Grill Cleaner	3 Sided BBQ Brush	Stainless Steel Cleaner
			
\$12.99	\$19.99	\$19.99	\$19.99

THE BBQ SHOP

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