



# CLEANING

## GRILL BOX

**SAFETY FIRST / GRILL BOX SHOULD BE COOLED DOWN**

### GRILL BOX

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- ☐ Paper towel or rag
- ☐ Warm water
- ☐ Mild dish soap
- ☐ Cooking oil

- STEP 1** Remove the cast iron grates.
- STEP 2** Wipe out the bottom of the box with a paper towel to remove as much food, grease, and ash as possible.
- STEP 3** Clean with warm water and mild dish soap.
- STEP 4** Rinse thoroughly with a garden hose.
- STEP 5** Dry completely to prevent rust. You can heat the box on the stove at low heat to evaporate all moisture.
- STEP 6** Apply a few drops of oil on the hinges of the lid (if yours has a latching lid). You can't fully prevent the fasteners on your BBQ box from rusting over time, but a little oil can delay that process for years.

### GRILL BOX GRATES / QUICK CLEAN

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- ☐ Grill brush
- ☐ Griddle Spatula

### QUICK CLEAN

- STEP 1** Warm your BBQ Box up slightly. (Warm, not hot to the touch.)
- STEP 2** Using a grill brush or Griddle Spatula, brush BEFORE each new cook. Cleaning prior to your cook prevents rust.



# CLEANING

## GRILL BOX

**SAFETY FIRST / GRATES SHOULD BE COOLED DOWN**

### GRILL BOX GRATES / DEEP CLEAN

- Warm water
- Cast Iron Cleaner or mild dish soap
- Chain Mail Scrubber
- Grooved Spatula
- Pan Scraper or BBQ brush
- Cast Iron Conditioner or cooking oil
- Paper towel or old rag

### DEEP CLEAN

- STEP 1** After the grill has cooled, remove the cast iron grill grates.
- STEP 2** Fill your sink with warm water and 3 tablespoons of Cast Iron Cleaner or a mild dish soap.
- STEP 3** Let the grill grates to soak for an hour.
- STEP 4** Remove from the water and scrub with a Chain Mail Scrubber, Grooved Spatula, Pan Scraper, or BBQ brush.
- STEP 5** Rinse again. Dry Completely.
- STEP 7** Season with Cast Iron Conditioner (below.) Seasoning Grates (after every few cooks)

### SEASON GRATES

- STEP 1** Warm your grates up using your BBQ Box or an oven. (Warm, not hot to the touch.)
- STEP 2** Using a rag or paper towel, apply generous coat of Cast iron Conditioner or high grade cooking oil to the grates.
- STEP 3** Rub the conditioner or oil into every surface of the grates.
- STEP 4** Wipe off excess conditioner or oil. You want the cast iron to be coated but not wet.
- STEP 5** Return grates to the grill box or oven, turn off the heat, and let cool allowing the cast iron to absorb the conditioner.