



CLEANING

PELLET GRILLS

SAFETY FIRST / GRILL SHOULD BE COOLED DOWN + UNPLUGGED

INTERIOR

- Scraper
- Equal parts water and vinegar
- Mild dish soap
- Shop vacuum
- Large underbid storage tubs
- Screw driver
- Compressed air
- Paper towel/old rags
- Steel wool
- Cleaner/Degreaser, LA Awesome
- Class/Ceramic Cook Top Cleaner, Cerama Bryte

- STEP 1** Empty the pellet hopper to prevent your pellets from getting wet or coming into contact with cleaning substances.
- STEP 2** Pull the Ash Cleanout knob and empty the ash from the burn cup.
- STEP 3** Open the lid and remove the cooking grate, any extra racks, drip tray, and heat diffuser plate from inside the grill. Pay attention to how these pieces are installed (or even take a picture) so you'll have an easier time reassembling your grill.
- STEP 4** Use a wet/dry vacuum with a hose attachment to remove loose ash and debris.
- STEP 5** Look for places inside your grill where grease has built up. Use something with a flat edge (a paint stick, pan scraper, etc.) to dislodge and remove it.
- STEP 6** Use hot, soapy water and a rag you aren't attached to wash the interior of your grill, as well as each piece you pulled out.
- STEP 7** Repeat the process until most of the grease buildup is gone.
- STEP 8** With a rag, rinse thoroughly if you used soapy water and allow everything to dry.
- STEP 9** Cover the heat diffuser plate and drip tray with aluminum foil for easier cleaning next time (you can simply throw away and replace the foil rather than scrubbing off the grease).
- STEP 10** Allow to dry for at least 24 hours before cooking, and double-check that the hopper has no water in it before reloading pellets.



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EXTERIOR

- Paper towel/old rags
- Microfiber towel
- Equal parts water and vinegar
- Stainless steel polish, ZEP
- Wax detail spray

- STEP 1** Empty the pellet hopper to prevent your pellets from getting wet or coming into contact with cleaning substances.
- STEP 2** Spray stainless steel cleaner on the painted or stainless steel surfaces of your grill. Avoid spraying any plastic components. (You can also use hot, soapy water-it just may not work as quickly!)
- STEP 3** Let the cleaner sit for about 30 seconds to give it a chance to break down grease and smoke stains.
- STEP 4** Wipe off the cleaner with a clean paper towel or rag. Wipe with the grain if you're cleaning stainless steel or in circles, if you're cleaning a painted surface.
- STEP 5** Repeat the process once more to clean off any remaining grease or smoke. With a rag, rinse thoroughly if you used soapy water.
- STEP 6** Allow to dry for at least 24 hours before cooking, and double-check that the hopper has no water in it before reloading pellets.