



Cleaning Instructions for Gas Grills



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HOW DO I CLEAN MY GAS GRILL?

Keeping the inside of your grill clean is important not only for sanitary reasons, but it helps to keep the components of your grill working properly to make sure that they last for as long as possible and operate at peak performance. Knowing what to use to clean the inside of your grill, and how to do so, will help your grill last for years.

Inside the Lid

Over time, you may notice a substance that looks like peeling paint on the inside of the lid, but we don't paint the inside of our grill lids.

During use, grease and smoke vapors slowly change into carbon and form deposits on the inside of your lid.

These deposits will eventually peel and looks very similar to paint. These deposits are non-toxic, but the flakes could fall onto your food if you do not clean the lid regularly.

To clean the inside of the lid, brush the carbonized grease with a Stainless-Steel Grill brush. To minimize further build-up, the inside of the lid can be wiped with a paper towel after grilling while the grill is still warm (not hot).

Cooking Grids

[Please see the "Cleaning Cast Iron Cooking Grids"](#)

Flame Tamers

To clean your Flame Tamers, allow your grill to cool completely, then scrape the Flame Tamers with a plastic scraper.

If necessary, you can clean the Flame Tamers with a hot soapy water and a clean towel, do not use anything abrasive as that may damage the enamel coating.

Also, keep in mind that Flame Tamers can (and probably will) rust due to their exposure to high heat and food drippings. They will not need to be replaced unless they have holes or cracks in them.

Burner Tubes

Two areas on the burners that are key to optimum performance are the portholes (small openings running along the length of the burners) and the air flow screens on the ends of the burner. Keeping these areas clean is essential for safe operation.

Use a clean stainless steel bristle grill brush to clean the outside of the burners by brushing across the top of the burner portholes.

Certain models have electrodes attached to the burners. Avoid damaging the ignition electrodes by carefully brushing around them.

To clean the air flow screens, locate the ends of the burners on the underside of the control panel where they meet the valves. Depending on the exact model you own, the control panel may need to be removed to access the screens.

Clean the air flow screens on each of the burners using a soft bristle brush. Something like an old toothbrush works well.

When cleaning the burners, never use a brush that has already been used to clean the cooking grates, as this can transfer grease from the grates onto the burners. Also, never put sharp objects into the burner port holes, as this pushes debris into the burners, which can result in gas flow issues.

Firebox

Look inside the Firebox for any grease accumulation or leftover food residue. Excessive accumulation can cause flare ups.

Use a plastic scraper to scrape debris off the sides and bottom of the Firebox into the opening in bottom of the Firebox that leads into the slide-out grease tray.

Grease Management System

Brand-Man grills feature a grease management system that funnels grease away from food and into a disposable container.

Depending on the exact model, the grease management system may consist of either a slide-out grease tray, a slide-out catch pan or both, and all models will feature a disposable drip tray. These components were designed to be easily removed, cleaned, and replaced; an essential step every time you prepare to grill. This system should be cleaned each and every time you grill to prevent flare ups.

Remove the slide-out grease tray or drip catch pan by pulling the tray out from underneath the firebox.

Scrape off excess grease with a plastic scraper.

You may line the grease tray and/or catch pan with aluminum foil for easier cleanup. This may require more frequent cleanings.

Discard disposable drip pans and/or aluminum foil when necessary and replace it with new product.