

GREAT GRILLING

Cleaning Your Grill Will Extend Its Life

(NAPSA)—Have you put cleaning your grill on the bottom of your to-do list? You're not alone. According to the 19th Annual Weber GrillWatch Survey, 38 percent of grill owners say they clean their grill from once to a few times per year. And six percent admit they have never cleaned their grill.

"A quality grill should last for years," said Ernie Boys, vice president product management, Weber-Stephen Products Co. "With regular maintenance and cleaning, you can extend the day-to-day performance and ultimately, the life of your grill."

Boys recommends instituting a daily and monthly cleaning regime depending on how often the grill gets used. As a rule of thumb, grills should be cleaned before each use. Burn off any residue by turning the grill on high, then brush the cooking grates with a stiff wire grill brush.

For a deep cleaning, inspect and clean the cooking grates, burner tubes, Flavorizer bars (or heat distribution system), warming racks, exterior elements, and grease collection tray. You will need a wire grill brush, fine steel wool pads, mild dish soap, a sponge or dishcloth, and a 1-inch putty knife.

Start by turning off the gas supply and follow these steps from Weber:

Stop The Blockage

Clear the burner tubes of any blockages, which restrict gas flow and may prevent the burners from lighting. To clean tubes, brush the portholes with a stainless steel wire brush in an up-and-down motion. Do not brush lengthwise across the



Cleaning your gas grill is key for long-lasting performance.

ports, as this will only push debris from one hole to another.

Hold On To The Flavor

Many grills contain heat distribution systems such as Flavorizer bars to help prevent flare-ups. Occasionally brush the bars with a grill brush or scrape with a putty knife. Then wipe with a rag and warm, soapy water.

Clean The Warming Racks

A soapy, fine steel wool pad will keep the warming racks and grill baskets clean and free of smoke stains and debris. Rub the racks gently and then rinse thoroughly.

Get To The Bottom Of It

Remove the bottom tray from under the grill and place over a trash can. Carefully scrape the inside of the grill with a putty knife and push the residue through the bottom hole. To deep clean the tray, use warm, soapy water and a fine steel wool pad.

Check the catch pan liner monthly and replace when needed.

Make It Shine

Clean grease drippings on exterior surfaces by using mild, soapy water. Never use an abrasive, lemon-based or oven cleaner, as it can scratch the stainless steel or remove the paint finish. If you have a stainless steel finish, use an environmentally-friendly stainless steel cleaner and a soft cloth to give it a nice shine and remove fingerprints. For porcelain enamel, use a cloth and warm, soapy water.

While cleaning the grill, take stock of any worn or corroded pieces. Call the manufacturer's customer service to order replacement parts. In addition, help to keep the grill protected from the elements by investing in a durable, weather-resistant cover.

For more gas grill cleaning tips, visit www.weber.com.