**Grill Cleaning Instructions**

**1. Grill cooking surface is best cleaned when grill is still on and hot.. Use wire scraper or scrapin gblade to remove any food from cooking surface and let it drop and burn off with flames.**

**2. There are (2) two grease catch trays on eithr side of grill at the bottom, that catches the grease from cooking... When the grease is still warm and not congealed you can pour it into a container... then wipe down the grease surface with towel or paper towel. If the grease congeales... you then have to scrape it off and then clean the surface.**

**3. NOTE: It is much easier to clean the grill after finishing cooking.. The surface while hot.. and the fire running will clean much better and easier.. and the grease is MUCH easier to clean when still fluid.**

**4. Grills returned not cleaned properly will be charged $50.00**