



Maintaining a Grill

LESSON OBJECTIVE: Learn basic grill maintenance steps employees can share with customers so they get a longer life out of their grills.

ESTIMATED COMPLETION TIME: 5 minutes for the video. Use the "Additional Discussion" section for a longer lesson.

HOW TO USE: View the video. If you wish to spend additional time, use the discussion guide below.

SUMMARY OF POINTS FROM THE VIDEO:

- These instructions are for deep cleaning a gas grill, which most grill owners should do twice a year.
- On the inside of the lid, there may be flakes that look like paint flaking. It's not paint but a carbon build-up, so this just needs to be removed with a scrub pad or rag.
- Remove the grates and use a plastic putty knife to scrape any build-up from the flavorizer bars, inside of the grill and pan.
- Turn the burners on low and check to see how even the flame is. Places where the flame is uneven indicate areas that should be cleaned with a small brass brush, to clear out the flame holes.
- Remove and clean the drip pan with a cleaner. It's best, however, to not use chemicals when cleaning the inside of the grill, as the chemicals could get up into the food when cooking.
- Reassemble the grill and rinse off with a hose.
- Close the lid and heat the grill as hot as it will go, about 550 degrees. When it is hot, place it inside the grill and let it heat for about 10 minutes. Then, using a pair of leather gloves, remove the grate and set aside on concrete or stones. Repeat the process with the other grate.
- When the grate is cooled, season the grate with olive oil.

ADDITIONAL DISCUSSION:

- Talk about the importance of showing customers how to take care of their grill. If customers properly care for their grill, they will be more satisfied with its performance and will continue to use it for a long time.
- Make a list of all of the add-on items to suggest to customers that will help them clean a grill. This includes a plastic putty knife, small brass brush, cleaning pad and cleaning chemical (for cleaning the drip pan).
- Discuss general cleaning, which customers should do after each use. Let the grill heat up to 550 degree for about 10 minutes. After it's cooled, wipe off the grates with a non-abrasive pad, not a brush. The pad needs to be non-abrasive so it will not damage the coating on the grate.

ADDITIONAL TRAINING: Have employees watch the Trainer's Toolbox lesson, "FAQs and Buying Tips for Selling Grills," available free on www.NRHA.org.