

# CLEANING YOUR GOURMET GRILL



## 1. CLEANING OF COOKING GRILLS AND WARMING RACKS

The grids and warming rack are best cleaned during the pre-heat period with a soft wire brush. Steel wool can be used for stubborn stains. Stainless grids will discolour permanently from normal usage, due to the high temperature of the cooking surface.

## 2. CLEANING THE DRIP PAN

Slide the drip pan out for easy cleaning. It should be cleaned frequently (every 4 - 5 uses) to avoid grease buildup. Grease and excess drippings pass through to the drip pan, located under the grill, and accumulate in the disposable grease tray below the drip pan. **Accumulated grease can cause a fire hazard.** Do not line the drip pan with aluminum foil or sand, as it can prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper, and all the debris should be scraped into the disposable grease tray. This tray should be replaced every two to four weeks, depending on grill usage. For supplies, see your Napoleon Grill dealer using our dealer locator located at the bottom of the customer care page.

## 3. CLEANING INSIDE THE GRILL

Remove the cooking grids. Use a soft brass wire brush to clean loose debris from the insides of the lid and hood. (You may want to use a barbecue degreaser to loosen built up grease). Scrape sear plates with a putty knife or scraper, and use a wire brush to remove ash. Remove sear plates and brush debris off of burners with a brass wire brush. Brush all debris from inside the grill into the removable drip pan. Ensure that the sear plates are placed properly when they are reinstalled. (Check assembly instructions in your manual for proper orientation).

## 4. CLEANING OUTSIDE THE GRILL

Do not use abrasive cleaners to clean any stainless steel parts. Exterior grill surfaces should be cleaned while warm to the touch, with warm soapy water. To clean stainless surfaces, use a stainless steel cleaner or a non-abrasive cleaner. Always wipe in the direction of the grain. Do not use steel wool, as it will scratch the finish. Stainless steel parts will discolour permanently when heated, usually to a golden brown colour. This discolouration is normal and will not affect the performance of the grill. On cast aluminum bases, you may want to "spray" paint it once a year or as needed with a high temperature resistant barbecue paint. To clean any part of the grill that is not cast aluminum or stainless steel, use warm soapy water to wash down the cart. To "refreshen" the look of your cart, consider using a satin black spray paint.

## 5. CLEANING THE BURNERS

The burner is made from heavy wall 304 stainless steel, but due to the extreme heat and corrosive environment, surface corrosion will occur. Use a brass wire brush to remove surface corrosion. Clean any blocked ports using an opened paper clip. Do not enlarge the burner ports. Spiders and insects are attracted to the smell of propane and natural gas. The burner is equipped with an insect screen on the air shutter, which will reduce the likelihood of insects building nests inside the burner, but does not entirely eliminate the problem. The nest or web will cause the burner to burn with a soft yellow or orange flame or cause a fire (flashback) at the air shutter underneath the control panel. To clean the inside of the burner, it must be removed from the grill. **Please see burner removal instructions for your type of grill.** Use a flexible venturi tube cleaning brush to clean out the inside of the burner. Shake any loose debris out of the burner, through the gas inlet. Ensure that the valve orifices are clean. Do not enlarge the orifices. Re-install the burner. Check that the valve enters the burner when installing. Replace burner cover and mounting screws to complete installation.