

Dirty Grill and How to Clean It.

Dear customer,

Thank you for your questions and comments about cleaning Wilmington Grill products.

If it has been a while and your grill is looking a little more than rough, start out by moving your grill to a place where you will be out of the wind and in an open area to clean it.

You will need to wear some old clothing, and I recommend a pair of rubber gloves and a face shield or some type of eye protection when cleaning, your grill with the cleaner listed below.

Purchase about 3 or 4 cans of Easy Off Oven Cleaner. (Bright Yellow Can) Be sure to purchase the **oven cleaner** not the grill cleaner.

Remove your cooking grate and drip pan and set aside. Read the direction for how to apply the cleaner and follow the direction on the cleaner. Spray the grill body inside and outside let stand for ten minutes, wash down with water using a water hose with sprayer or pressure washer. You need to rinse several times making sure the entire cleaner is removed because after it dries it will leave a white residue if it is not rinsed well enough. Clean the grate and drip pan with the same method.

Second part:

After you have removed as much of the grease and stains as you can I recommend using this brand of cleaner. (Revere Cleaner for copper and stainless steel) it comes in a 7 oz cup with a sponge. Read and follow the directions for use.

You will be amazed at the results you will get from this cleaner.

Don't forget to rinse the entire cleaner from the grill also.

Tips for keeping your grill clean.

Keep a can of oven cleaner inside in the laundry room, after cooking if you see any baked on grease spray that area only, then wipe down with a damp sponge.

I hope this helps bring your grill's beauty back.