

SINCE 1987  
**BRAND-MAN**  
GRILLS

MAKE YOUR MARK

## Cleaning Instructions for Charcoal Grills



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# HOW DO I CLEAN MY CHARCOAL GRILL?

It's simple to clean our charcoal model grills using the instructions outlined below, and it will help keep your grill in good shape, cook better, and be safe to use.

## Under the Lid

### **'Looks like paint is peeling'**

Overtime, you might notice "paint-like" flakes on the inside of the lid.

During use, grease and smoke vapors slowly oxidize into carbon and deposit on the inside of your lid. Brush the carbonized grease from the inside of the lid with a stainless-steel bristle grill brush. To minimize further build-up, the inside of the lid can be wiped with a paper towel after cooking while the grill is still warm (not hot).

## Cooking Grids

[Please see the "Cleaning Cast Iron Cooking Grids"](#)

## The Fire Bowl

### **Clean Out the Ashes**

For proper air flow and better grilling, remove accumulated ashes and old charcoal from the bottom of the bowl, and the ash tray before each use of the grill. Make sure that all of the charcoal is fully extinguished, and the grill is cool before doing so.

Our charcoal kamado model feature Easy Ash Removal Cleaning Systems, which features a set of locks attached to the bowl. Releasing the latches, drop the ash tray, slide forward and dump somewhere safe.

Using the Easy Ash Removal Cleaning System might not get everything though, and at least once a year (more often would be better), the inside of the bowl should be scraped out with a plastic/rubber scraping tool to clean off anywhere in the bowl that ash still remains.

Our more standard charcoal grills feature an easy 'front' or 'rear' pull ash tray. This can be lined with aluminum foil for super easy clean up if desired. Please dump the ashes prior to each time you use the grill for best airflow and performance.

## Outside

### **Lid and Bowl**

Clean the porcelain-enameled and plastic surfaces on the outside of your grill with warm soapy water and a non-abrasive cloth.

## **Harsh Environments**

If your grill is subject to a particularly harsh environment, you will want to clean the outside more often. We recommend wiping down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying.

## **Things to Avoid**

Do not use any of the following to clean your grill: abrasive stainless-steel polishes or paints, cleaners that contain acid, mineral spirits or xylene, oven cleaner, abrasive cleansers (kitchen cleansers), and abrasive cleaning pads.