

GEARING UP FOR **Grilling**

If you plunged into the grilling season without preparing your barbecue, there's still time to get the grill in tip-top condition with these tips from Napoleon:

1. Have your cleaning supplies ready

A brass wire brush, small pail to hold hot water, dish soap, venturi brush, a 1/16-inch drill bit, replacement grease cups, spatula, stainless-steel cleaner, and some fine sandpaper.

2. Give your grill a good spring cleaning

Start with the burners; detach them and remove them from the grill for a very thorough cleaning. Pass a venturi brush through the burners to free any blockages then brush the tops of the burners using a brass wire brush. Check all burner ports to ensure they are opened. If some are closed with food particles you can use a 1/16-inch drill bit to open them.

Wash sear plates and cooking grills with hot soapy water. Brush the top side of cooking grills with a little oil to re-season them.

Use hot soapy water on the cast base and sides of the grill, and to remove grease splatters on the outside of the grill. For porcelain lids, a good washing should suffice; for stainless-steel lids use a stainless-steel cleaner to remove any discoloring. Once the surface is dried, brush the cast aluminum with a little olive oil to help restore the lustre and prevent oxidation.

Use a spatula to scrape grease from the inside of the base, all the way down towards the drip pan. Remove the drip pan and wash it thoroughly. Replace the tin foil grease catcher.

3. Inspect all hoses and feed tubes

Once the cleaning is done, visually inspect all hoses and feed tubes on your grill. Look for any crimps, scratching and/or punctures. If you detect any, replace the hoses.

4. Do a complete leak test of the grill

A leak test should be performed if the grill has been stored for a prolonged length of time or when changing any components on the grill. For complete leak test information, view the video on the website.

5. Check all ignition parts

For battery ignitions, replace the batteries with new ones. Check all electrode leads and ensure the tips of the electrodes are clean with no grease or rust build-up. If grease or rust is present, use sandpaper to clean them. ■



For additional barbecue tips, visit napoleongrills.com