

GRILL BRUSHES - TRAINING GUIDE

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Frequent replacement of your grill brush will provide optimum performance, thereby assuring that your grill is always clean and safe to use.

PURPOSE

Grill brushes are used on char-broilers to remove carbon created by food particles sticking to the grill. It is that carbon build-up that spoils the taste of food!

BRUSH CARE & CLEANING

Never rinse or submerge your brush in water. Water warps the wooden block and warping loosens the bristles.

HOW TO USE

Using both hands on the handle, place brush flat on the grill and push back and forth.

To clean, simply shake the particles of food off by hitting the brush block on a hard surface. You may also rub a damp cloth over the bristles and shake the particles off.

For longevity, keep your brush away from heat and water when not in use. Never leave your brush resting on the hot grill.

Use a grill brush after each time food is cooked on the grill. A wash down of the grill might be needed on a weekly to monthly basis to remove any heavy build up.

WHEN TO USE

Use a grill brush after each time food is cooked on the grill. A wash down of the grill might be needed on a weekly to monthly basis to remove any heavy build up.

GRILL SAFETY TIPS

- 1. Always use the correct brush for the job. A wire scratch brush used for removing paint or rust is NOT a grill cleaning brush.
- 2. Carefully inspect you grill cleaning brush for loose or damaged bristles. If you find any bristles that are loose, severely bent or broken, replace your grill brush.
- 3. Visually inspect your grill each time before you place food on the grates to be certian there are no bristles or other foreign matter stuck to the grill.
- 4. When cleaning your grill, make certian that no residue is left on the grill before you begin cooking.
- 5. Never rinse or submerge your brush in water.
- 6. Never leave your brush resting on a hot grill.
- 7. To clean, simply shake the particles of food off by hitting the brush block on a hard surface. You may also rub a damp cloth over the bristles and shake the particles off.

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