

How to Clean A Gas Grill With Vinegar And Soapy Water (EASY TO FOLLOW Guide)...



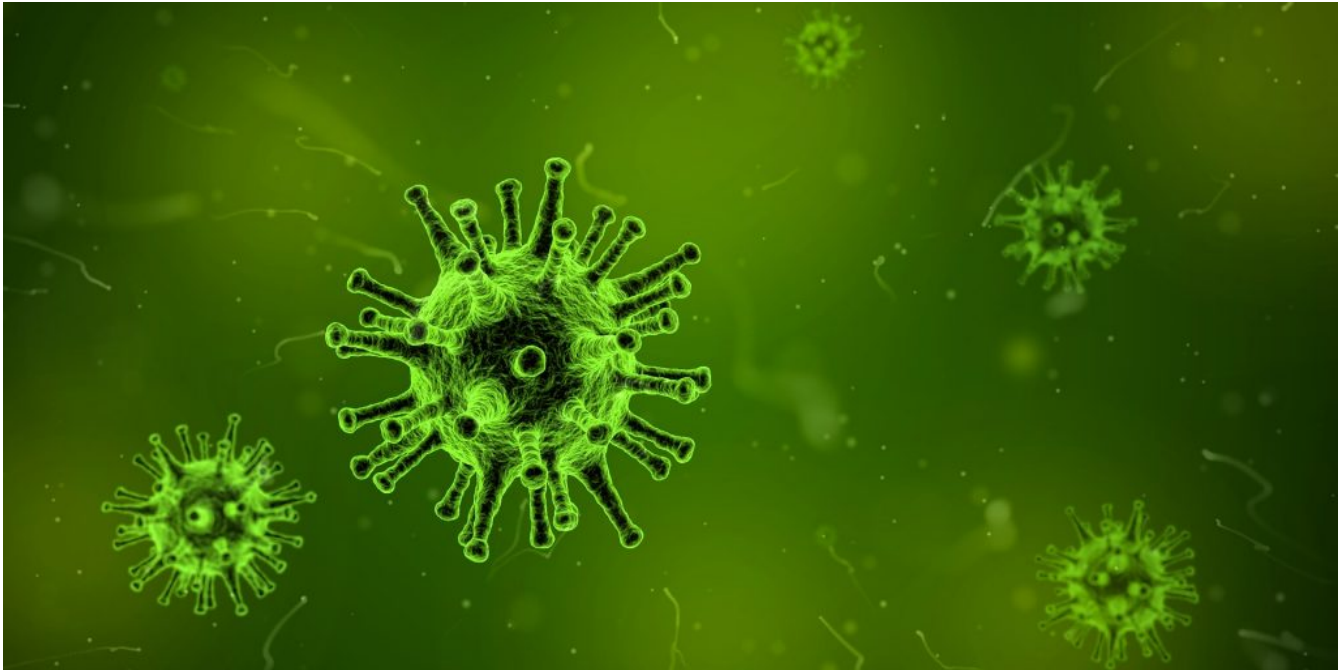
A gas grill is an appliance that needs to be cleaned regularly in order for it to work efficiently.

Now, this can all be prevented by regularly cleaning your grill. But *how are you supposed to do that?*

...stay with me because today I'm going to share with you why you should clean your grill, what

materials you'll need, and the best way to clean the 4 major areas of your grill...

Why It's A Smart Idea To Clean Your Grill...



As mentioned before, cleaning your grill will help your food taste better, but aside from that, it's a smart idea because...

- It helps prevent carcinogens from spreading on to your food.
- It helps prevent the growth of bacteria.
- It helps prevent corrosion on your grill.
- It helps your grill last longer.

What You're Going To Need...

Before you begin cleaning your grill, there are a few items that it's a good idea to keep on hand:

- Paper Towels
- A Clean Washcloth
- A Grill Brush
- Soapy Water In A Large Bucket Or Tub
- Half Vinegar and Half Water In A Spray Bottle And A Bucket

Safety First!

The first thing to do before cleaning your gas grill is to cut the gas off and disconnect the propane tank.

Leaving your grill on can create an extremely dangerous environment which can lead to serious injuries.

So be sure to ensure your grill is safe to work on before doing anything else!

1: How To Clean Gas Grill Grates...

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To begin, you'll need to remove the grates by simply pulling them off your grill.

More likely than not, your grates are going to be filthy if you've been making good use of them by grilling up meals throughout the summer.

If that's the case, no worries! Just take your spray bottle of half vinegar and half water, and spray them down.

After that, take your grill brush and start scrubbing at any grease or cooked on food that's still attached...

Next, you'll want to give your grill grates a bath! So drop them in a tub or large bucket of hot soapy water, and leave them to soak for 15 to 30 minutes.

When you remove the grates from their soapy bath, scrub them down again with your grill brush until they're clean.

Last, finish them off by wiping them down with a wet washcloth, and dry them off with your paper towels!

2: Cleaning Your Burner Covers And Burner Tubes...

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The process for cleaning your burner covers is nearly identical to the way you clean the grill grates.

Start off by spraying them down with your mix of vinegar and water, and then give them a good scrubbing with your grill brush.

After that, drop them into your bucket of hot soapy water and give them 15 to 30 minutes to soak.

When they're done soaking, give them another good scrubbing with your grill brush. Then wipe them down and dry them with your paper towels...

Now, to clean the burner tubes on your grill, gently scrub them with a wire brush to make sure any scaling, grease, or food particles are removed.

You should brush each tube from side to side to help ensure no debris is filling in the burner holes.

If you find any holes that appear to be clogged, carefully dislodge the object with a toothpick or straight pin.

Safety Note: It's Incredibly important to make sure your grill is turned off and cool when cleaning the burner tubes!

3: How To Clean The Inside Of A Gas Grill...

The inside of your grill or cook box collects excess grease that falls while you're cooking meat and other foods.

If this area is not cleaned regularly, the excess grease can cause flare-ups, which makes it difficult to consistently cook delicious meals!

Now, to clean the cook box on your grill, the first thing you need to do is remove the grill grates and burner covers. This allows you to get better access to the whole area.

Then, use your grill brush to clear away any loose or large pieces of debris.

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Once the big stuff is cleared out, use your mixture of water and vinegar to spray down the areas with cooked-on grease and char, and scrub them down with your brush.

When you're finished giving it a good scrubbing, wipe everything down with a wet washcloth and then dry it with paper towels.

Drying is actually an extremely important step because it helps prevent rust from forming on your grill!

4: Cleaning The Outside Of Your Grill...

To clean the outside of your grill, simply fill a bucket with soapy water, soak a washcloth in it and start cleaning!

You won't want to use your grill brush or any really harsh cleaners on the outside. However, if you do have any areas with a lot of caked-on grease, you can scrub them down with a sponge.

And don't forget about your grill's side tables. T_____

and if the side tables are wooden or made of plastic, just scrub the surface with your soapy water and allow them to dry.

In Summary, It's A Simple Process That Pays Off...

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So now you know, **how to clean a gas grill** with vinegar and soapy water by...

1. Soaking and scrubbing your grill grates...
2. Soaking and scrubbing your burners, and brushing your burner tubes...
3. Brushing and scrubbing the inside of your grill's cook box...
4. Wiping down the outside of your grill!

That's it! From that point on your grill should be in prime condition to continue producing mouthwatering food for all your friends and family!

Now, if by chance you're reading this and you don't have a grill yet...

I'd like to help point you in the right direction...

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Follow the link below to see my exclusive list of the 5 **best gas grills under 500** dollars...

The first grill on that list is my top recommendation for most new grillers! Check em out!

==> [Click here for my Top 5 Best Gas Grills Under 500 Bucks!](#)

Be safe, fire them up, and enjoy!

-Grillin' Bill