

BBQ Instructions

Before Using the Grill

1. Remove cover carefully so as to not rip.
2. If needed, scrape grates with grill brush.
3. If needed, use plastic scraper to clean bottom of the grill. You will need to remove grates and flavorizer things from the grill first. There are gloves in the grill cabinet. Use the plastic scraper to remove the crust and let it fall into the drip pan.
4. **If needed, empty or replace aluminum drip pan.** (They sell more pans at local hardware store). In addition to having a better cook, a clean drip pan is a safety measure to reduce the likelihood of a grease fire.
5. Plug hose into the wall gas line valve.
6. Turn the knob on the gas valve on cabin wall 90 degrees to turn the gas line on.
7. Set the timer on the gas line for auto shut off after x minutes.
8. Turn the left knob to high and click the igniter button on the left.
9. Repeat for center and right knobs.
10. Let the grill heat for about 5 minutes with cover closed.

After Using the Grill

1. After you use the grill and have removed food, set a timer for 5 to 10 minutes and turn all the burners on high to clean the grill. Close Cover. **Make sure you set a timer so you don't forget to turn the burners off** while you sit down to enjoy your delicious meal.
2. Turn off all burners.
3. Turn the valve on the cabin wall 90 degrees to off position.
4. Remove the gas hose from the valve.
5. Clean Grates with Brush.
6. Wait until the grill is cool.
7. If this is the last time using the grill for your stay, please clean the bottom of grill as described above and replace the aluminum drip pan if needed so you leave it clean for the next member.
8. Return gloves and scraper to grill cabinet.
9. After you are sure that the grill is completely cool, replace the cover and use velcro to secure cover on grill.

In case of uncontrolled grease fire there is a special fire blanket located in grill cabinet. Place blanket as instructed on top of flames. Fire Extinguisher located in basement bottom of stairs.