

RESIDENTIAL HOUSING COMMUNITIES

Maintenance Training - Series I
Barbecue



Safety first! Be sure and wear Personal Protective Equipment. Use the right tools and supplies and always refer to the SDS for proper chemical handling.



Be sure and put on your Personal Protective Equipment:

- glasses or goggles
- apron
- gloves



Always read the label instructions on each bottle to ensure proper use.



Gather all of the needed supplies:

- grill trough
- Lightning Plus
- Fast Action with foaming sprayer
- clean towels
- stainless steel sponges
- grill brick
- grill scrub pads
- putty knife
- 5-gallon pail
- Sta-Brite stainless steel polish



Do not proceed if the grill is hot. Do not preheat.



Fill your trough with water and add 32 ounces of Lightning Plus. This will be used to soak the grills and flavor grids.



Scrape the grill using the putty knife making sure to remove as much debris as possible.



Spray the grills with foaming Fast Action.



Repeat this process by moving on to the flavor grids. Scrape them with the putty knife making sure to remove as much debris and ash as possible.



Place the flavor grids into the grill trough. While everything is soaking, move on to the basin.



Spray the inside of the basin with foaming Fast Action.



Place the grills into the grill trough.



Spray the flavor grids with foaming Fast Action.



Remove the burners one at a time and using the putty knife, scrape out as much debris and ash as possible.



Use the stainless steel sponge or grill pad and scrub the entire inside of the kettle, basin and burners. Use a clean damp towel and gently wipe the inside of the kettle and basin, then replace burners.



Fill the 5-gallon pail about half way with clean rinse water. Soak a fresh towel in the pail. Now scrub and rinse the flavor grids and place them back into the BBQ. Repeat the process of scrubbing the grills by using the stainless steel sponge or grill brick. Rinse and place back into the BBQ.



Locate the grease tray and carefully remove it making sure not to spill any debris. Place it above the trough, and use the putty knife to scrape away any debris. Next, wipe with a clean towel and return the grease tray to its original place.



Never use any abrasive materials on the outside of the BBQ. However, this stainless steel sponge is very good to use when cleaning the grill.



Turn the grill on for one minute then turn it off. Now with a clean wet towel, give the grills a final wipe.



The outside of the BBQ should also be cleaned. Using a fresh towel, spray a light amount of Sta-Brite and apply moving in the direction of the grain.



Carefully and deliberately place all debris that has accumulated into a trash receptacle.

Clean all of your tools to keep them in good condition and dispose the dirty water in an appropriate drain.

Barbecue Tool Kit Items



131704 Lightning Plus Fast Action Degreaser



112232 BBQ Cleaner



2656253 Grill Scrub Pads



262210 5 Gallon Pail



Maintex Grill Trough



257512 Sta-Brite Stainless Steel Polish



263003 Stainless Steel Sponges



2637334 Safety Glasses



268807 Putty Knife 3"



26892330 Wet floor sign



2622502 Cotton Bar Towels - White



262562 Grill Brick



248142 Trash Bags 33 x 40 - Black



2701281 Measuring Cup



212842 Black Gloves



2630118 Apron - Neoprene



262251 Foaming Sprayer

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