

# TYTUS Cleaning and Maintenance

Your new TYTUS grill deserves a little upkeep every so often. Using the right products will extend the lifetime of your grill and keep it looking like the day you assembled it.

How often you clean your grill depends on how often you're grilling, but we do advise cleaning cooking grates, flame tamers, burners, inside the burner box, and the grease tray every time you use your grill.

## 1. Cooking Grates

Wipe your cooking grates with a clean cloth and apply a thin layer of cooking oil. For stubborn food residue preheat the grill on high for 15 minutes, with the lid closed, and then brush the grates clean with a stainless-steel grill brush.

## 2. Flame Tamers

To clean your flame tamers, first burn off excess grease by setting your grill knobs to the high setting. Let your grill run for a few minutes then allow your grill to cool completely. Scrape the flame tamers with a plastic scraper or stainless-steel grill brush.

## 3. Burners

With the burner knobs set to "off," and the propane tank properly removed, use a clean stainless-steel bristle grill brush to clean the outside of the burners by brushing across the top of the burner portholes. For a deeper

clean, remove the burners and use a stiff wire and compressed air to remove debris inside the burners.

#### **4. Burner Box**

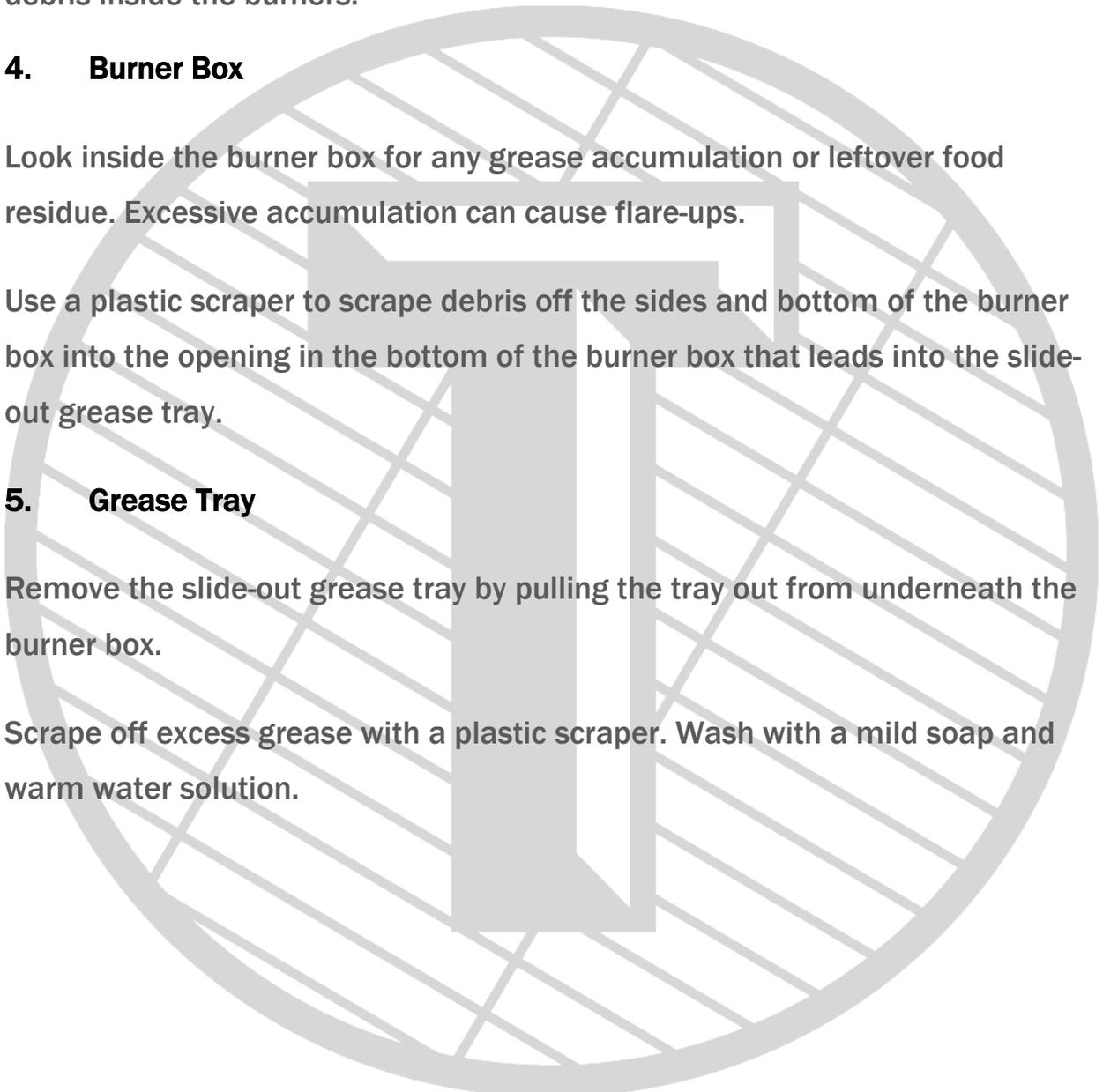
Look inside the burner box for any grease accumulation or leftover food residue. Excessive accumulation can cause flare-ups.

Use a plastic scraper to scrape debris off the sides and bottom of the burner box into the opening in the bottom of the burner box that leads into the slide-out grease tray.

#### **5. Grease Tray**

Remove the slide-out grease tray by pulling the tray out from underneath the burner box.

Scrape off excess grease with a plastic scraper. Wash with a mild soap and warm water solution.

A large, light gray watermark of the TYTUS logo is centered on the page. It features a circular globe with a grid of latitude and longitude lines, and the word "TYTUS" in a bold, sans-serif font is superimposed over the center of the globe.

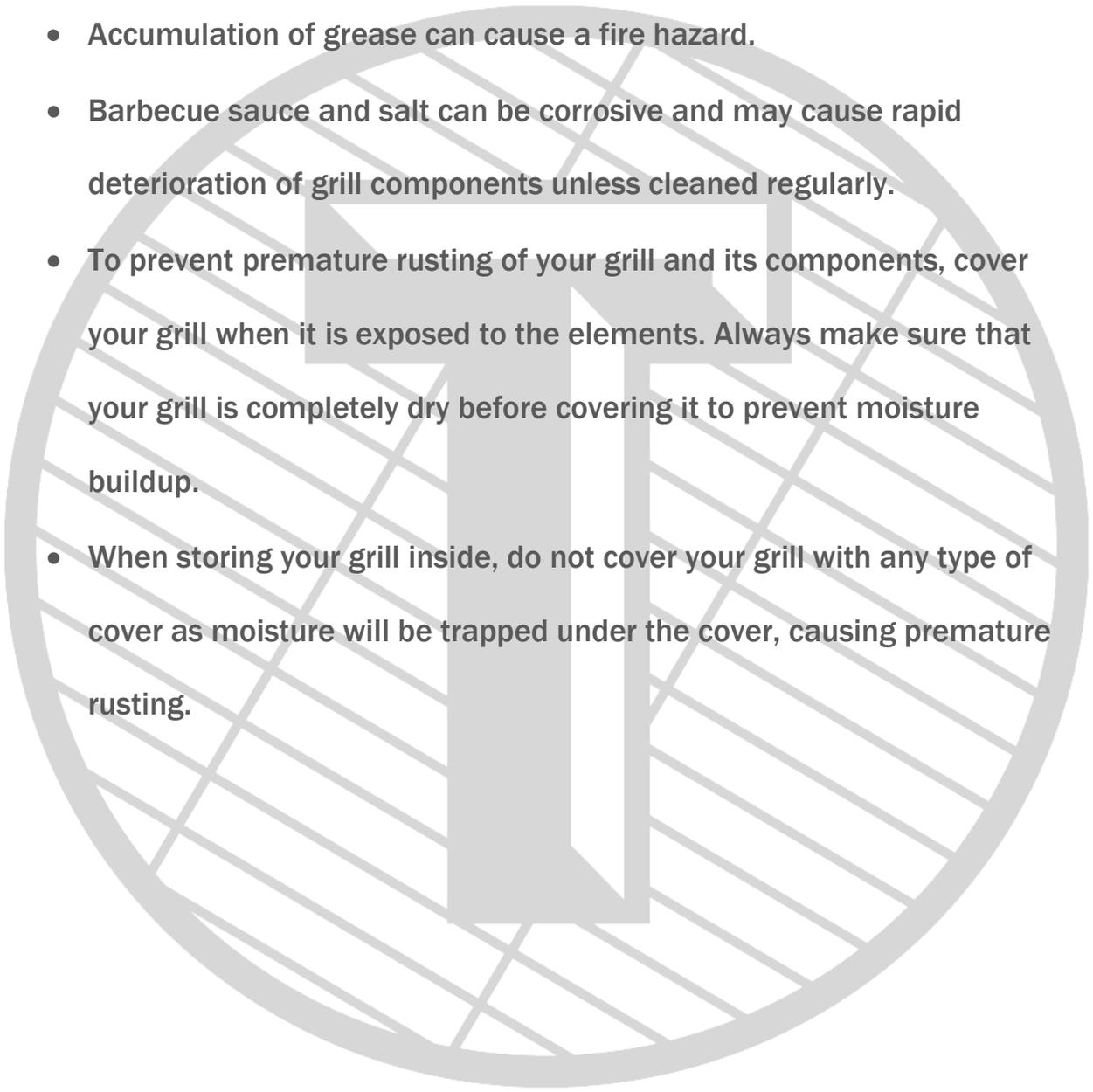
# TYTUS

## Annual Cleaning

Use a fiber or brass cleaning brush to clean the interior grill box, cooking grills, flame tamers, and grease containers. Never use a wire brush or metal scraper on the porcelain finished parts as it can scratch the stainless steel or chip the porcelain finish and promote rusting.

1. Turn all the control knobs to OFF.
2. Turn the propane tank valve off.
3. Detach the gas line from your grill or propane tank.
4. Remove and clean the flame tamers, cooking grates, and burners.
5. Cover each gas valve orifice with aluminum foil.
6. Wipe the inside and bottom of the grill with a sponge using mild soap and warm water. Rinse thoroughly and let dry.
7. Remove the aluminum foil and check each orifice for obstructions.
8. Clean the piezo igniter with a soft bristle brush.
9. Use a bristle brush to clean the dual-port burners. Clean the inside of each burner with a stiff wire and compressed air.
10. Replace the flame tamers and the cooking grates.
11. Reconnect the propane tank, light the grill, and observe the burner flame to make sure that it is operating correctly.

Note:

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- Accumulation of grease can cause a fire hazard.
  - Barbecue sauce and salt can be corrosive and may cause rapid deterioration of grill components unless cleaned regularly.
  - To prevent premature rusting of your grill and its components, cover your grill when it is exposed to the elements. Always make sure that your grill is completely dry before covering it to prevent moisture buildup.
  - When storing your grill inside, do not cover your grill with any type of cover as moisture will be trapped under the cover, causing premature rusting.

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