# The Grand Grill Daddy™ Platinum Instructions

The Grand Grill Daddy is specifically designed to clean grills quickly, easily and thoroughly. For best results, preheat your grill on high for 10 minutes to burn off as much baked-on-food residue as possible.



## Follow these simple directions for an effortless, sparkling, clean grill:

- 1. Make sure the on/off water valve is in the off position.
- 2. Unscrew the water fill cap and fill the Grand Grill Daddy with water. Replace the screw cap and tighten until snug. **DO NOT USE SOAP OR OTHER CLEANING DETERGENTS. USE ONLY WATER.**
- 3. Use the Main Brush and brush the grill in the direction of the grill grates, releasing the water as you brush. Brush until the grill is sparkling clean and free of dirt. Turn the on/off valve to off when finished.
- 4. The handy Scraper Brush cleans where other brushes won't go. It's great for getting in between the grill grates and in the nooks and corners. The edges of the scraper are exposed on each side for scraping the grill grates on top and in between. In a left to right motion, run the Scraper Brush across the grill grates to break up the really tough areas of baked-on-food residue. While brushing, turn the on/off valve to on and the water will release in the upside down position. The release of water can be regulated by turning the on/off valve partially on.
- 5. Drain water after each use. Drain for winter storage.
- 6. Convenient Storage Hanger allows for easy storage near the grill or in the garage.

### **Cleaning the Main Brush and Scraper Brush**

#### WARNING: USE EXTREME CAUTION WHEN HANDLING THE BRUSH HEADS, THEY ARE VERY SHARP.

Both Brush Heads are DISHWASHER SAFE. To remove the Main Brush, turn the Grand Grill Daddy over and unscrew the wing nut and slide the brush forward and out. The Scraper Brush can be removed by using a Phillips screw driver to unscrew the two screws.

#### To order replacement brushes, visit www.buygrilldaddy.com

Grill Daddy Brush Co., PO Box 188 Riverside, CT 06878