

Scrub Daddy BBQ Daddy

Steam Cleaning Grill Brush - Use & Care Guide

IMPORTANT: Preheat the grill to about **300°F (150°C)**. Do not use the brush above **350°F**, as higher temperatures may damage the product.

How to Use

1. **Heat the grill.** Bring the grill to roughly 300°F. For charcoal grills, clean after cooking while the coals are still hot.
2. **Saturate the head.** Submerge the scrubbing head in water until fully saturated. Colder water is recommended.
3. **Scrub the hot grates.** Apply the wet head to the heated grate. The water creates steam that helps loosen grease and cooked-on residue.
4. **Work in sections.** Re-saturate the head frequently for best results.

Cleaning the Scrubbing Head

1. Pull the yellow smiley-face tab to remove the scrubbing head from the handle.
2. Hold the head under warm running water and squeeze it to remove dirt and debris.
3. Allow the head to air dry completely before storage.

Replacing the Scrubbing Head

1. Pull the yellow smiley-face tab to remove the old scrubbing head.
2. Discard the worn head.
3. Slide the new scrubbing head into place using the smiley-face tab.

Useful Features

Adjustable leverage knob: squeeze the handle trigger and rotate the knob to the desired position for added downward leverage.

Retractable hook: use the integrated metal hook to lift hot grill grates or hang the brush for storage.

Source: Official Scrub Daddy product and support instructions. This is a formatted quick-use manual created from the manufacturer's published guidance; it is not a manufacturer-issued PDF.

Official support: support.scrubdaddy.com | Product information: scrubdaddy.com