

CLEANING AND MAINTAINING YOUR BARBECUE

- **General cleaning and maintenance**

If properly cared for, you will be able to enjoy cooking al fresco meals on your barbecue for many years to come. Make sure you give yourself time to clean your barbecue after each use in order to ensure maximum hygiene and maintain ultimate performance.

It's also important to store your barbecue correctly between uses – protect it with a snug-fitting barbecue cover and if possible store it in a garage or shed over winter.

To help make looking after your barbecue easy, Campingaz has some top tips on how to clean and maintain your barbecue all year round.

- **Campingaz InstaClean[®] System:**

Many Campingaz[®] barbecues feature the InstaClean system - a revolution in barbecue cleaning! Forget scraping away at burnt or greasy cooking grids, the hassle-free system allows you to easily dismantle your barbecue (once cool to the touch) in less than 60 seconds. Then, simply pop the dirty parts into your dishwasher for fast and effective cleaning. For best results, we recommend brushing off coarse residue from the cooking grid before washing them.

A quick and easy way to clear up after a barbecue, with the InstaClean system all you need to do in addition is give the base of the barbecue a wipe around to ensure full removal of all barbecue fats.

If you wish to minimise cleaning each time you use the barbecue, the grease trays of models with the InstaClean system can be carefully lined with foil and carefully re-inserted. This makes cleaning the grease trays significantly easier.

Remember: To keep everything in optimum condition, keep all utensils and other barbecue accessories inside after each clean, especially once you've shut up "shop" for winter. This will help to ensure that they will stay clean, dry and rust-free, ready for the next use.

- **Burning method:**

One of the most popular barbecue cleaning methods, the burning method involves running the barbecue at a very high heat with the lid closed. This burns off any remaining grease or food residue. Once everything has burned off, turn down the heat and brush the cooking grid thoroughly with a barbecue cleaning brush. Be careful if using a brush with plastic components as these may melt.

For models with the Campingaz InstaClean[®] system, the burning method can be a great way to pre-clean excess residue from the cooking grid before placing the dirty parts in the dishwasher. Remember to let the barbecue cool fully before you attempt to remove the dirty sections.

- **Cleaning the barbecue's exterior**

As well as cleaning the cooking sections, don't forget to give the exterior of your barbecue a little care too. Wipe the exterior down with a soft cloth and mild, soapy water to keep it looking its best. Once you have finished wiping it down, dry it with a soft towel to reduce the risk of any rust.

Avoid using scourers or abrasive cloths that might damage the finish of the barbecue's finish. If your barbecue's structure is made from stainless steel, avoid using any chemicals that could damage the metal and occasionally treat it with a stainless steel polish to keep it looking sleek and shiny.

- **Chemicals:**

It's always best to steer clear of using harsh chemicals on your barbecue, especially as the food you'll be consuming will be placed directly onto the griddle you have cleaned.

Instead, try one of the chemical free cleaning techniques described above and always have a large wire scrubbing brush to hand to help beat and loosen the dirt! If you do wish to use chemicals, ensure all the chemical spray is completely washed away after cleaning. You may wish to also test the cleaning fluid on a small, unobtrusive section of the barbecue as some chemicals can affect the metal or plastic's finish.

Before you get started, ensure that you are wearing gloves, that the gas is fully disconnected and always double check that any chemical cleaners you are planning to use aren't flammable.

If you don't wish to use chemical cleaners, a mix of warm water and lemon with a sprinkle of bicarbonate of soda is great to loosen built up grease on the surface or base of your barbecue.

A step by step guide to cleaning your barbecue

Before you start:

Make sure you have everything you need including protective gloves, a large bowl of hot, soapy water and a soft cloth.

Step 1:

It's always best to start cleaning your barbecue when the grills are still slightly warm but take extra care to ensure they are cool enough to touch with a warm cloth. By cleaning them while still warm, the grease, grime and burnt on bits of food can be removed more easily.

If you're too busy eating or entertaining to start cleaning the barbecue before it cools completely, invest in a wire scrubbing brush to help loosen the dirt and burnt on pieces of food before the deep clean. However, take care not to push too hard when using the brush as it could scratch surfaces. You could also prep your barbecue for cleaning using the burning method.

Step 2:

Once you've managed to remove the majority of burnt-on food, remove the grills and take them inside for a thorough clean using lots of washing up liquid to further melt away the grease. If possible avoid chemicals that could damage the grids or leave residue on the cooking surface.

If your barbecue has the Campingaz InstaClean® system, all you have to do is pop the grills and grease trays into the dishwasher for fuss-free cleaning.

Step 3:

With the removable sections cleaned, turn your focus to the base of the barbecue. The drip tray may be full of fatty juices from cooking, simply tip this away or scoop out and put it into your bin – never tip fat down the drain as it could cause blockages. Remove any excess fat, grease or grime in the bottom of your barbecue using a soapy sponge. Don't use a pressure washer as this could push grease into the burners and cause long-term problems.

Once cleaned, dry the base ready for the next use. You could even line with tin foil where appropriate for an even easier clean next time!

Step 4:

Now the inside of your barbecue is clean and hygienic, you can clean the exterior. If desired, you can use a spray cleaner or a chemical-free mix to combat any grease that has flicked onto the outer casing of the barbecue. Don't forget to wipe over the side burners and handles. Wipe clean and shine if desired.

- **Storing your barbecue**

Storing your barbecue in a suitable place when not in use is vital. Ideally, it is best to place barbecues in a shed or garage if not being used for a long period of time but if this isn't possible, choose a section of your garden or patio that is as sheltered from wind and rain as possible.

Whether stored inside or outside, a correctly-fitting barbecue cover that covers even the wheels is vital. Campingaz has a range of model-specific covers that fold underneath the barbecue, ensuring it's protected from the elements from all angles. Look for a cover that is made from a waterproof and breathable fabric – if the fabric can't breathe, condensation could occur and lead to rust.

Don't forget to fully disconnect the gas and place the cylinder inside the barbecue's storage cupboards. If your barbecue doesn't come with integrated storage, ensure your gas cylinder is stored in a cool place out of reach of direct sunlight.