

cleaning the barbecue

You'll need:
gloves
wire brush
scraper
sponge
warm water
dishwashing liquid
paper towels
cooking oil



After cooking

^ Step 1

Turn the barbecue onto High for five minutes to burn any food residue to ash.

Step 2 ^

Scrub down cooking surfaces with a wire brush to remove any solid debris.

Step 3 >

Wipe away any residue with paper towels.



Annually season your non-enameled cast iron hotplate to protect against rust, add flavour and retain a non-stick coating. Super-heat your dry, non-oiled hotplate, then cover with a layer of salt. Continue heating the hotplate while stirring the salt every few minutes until it turns a cinnamon colour. Remove salt and apply a light coating of oil.

For more barbecue tips see www.bbqfactory.co.nz.



<< Step 4

Wash cooking surfaces with sponge, warm water and mild detergent.

< Step 5

Dry surfaces with a paper towel and coat with cooking oil for protection.



Every six months

< Step 6

Remove burners and check burner necks for spider webs or insect nests.

Step 7 >

Scrub burners with soapy water, and brush with wire brush to clean out ports. Replace and dry by lighting each burner.

