



24 June 2024

British Garden Centres tips on easy BBQ maintenance for Euro 2024 summer feasts

The summer sun is out, the grill is fired up, and the Euros are in full swing! It's the perfect time to gather your mates for a backyard BBQ and cheer on your favourite national team. If your BBQ has been hibernating all winter, a little TLC can transform your rusty grill into a sizzling superstar. The British Garden Centres team is here to help show you how to tackle unsightly rust with easy methods to have your BBQ sparkling clean and ready to cook delicious food.

Getting started: Before you dive in, grab some essentials: a wire brush, sponge, dish soap, warm water, bucket, and gloves. A scraper for stubborn bits is a handy extra.

Cleaning the grill

Vinegar and salt: To clean your BBQ grill rack without using chemicals, you can soak it in a solution of 1/4 cup of salt per 1 litre of vinegar for 30 minutes. After soaking, scrub the rack with a wire brush, rinse it thoroughly, and finish by using a scouring pad for a sparkling clean surface. To prevent future rust, apply a light coat of cooking oil after drying.

Baking soda: To remove rust from your BBQ, start by brushing off any loose rust. Then, apply a paste made from baking soda. Next, heat the BBQ on high for a few minutes to activate the cleaning process. Once the BBQ has cooled down, rinse it thoroughly and scrub away any remaining residue.

Soap and water: Use a wire brush to remove stuck-on food and debris. Be thorough but gentle to avoid damaging the grates. Let the grates loosen up in warm, soapy water for 10-15 minutes. Scrub them with a sponge and rinse clean.

Tackling the ash pan and burners

Once you've tackled the grills, it's time to conquer the other parts of your BBQ. Start by emptying the ash pan of any debris—dispose of the contents responsibly and pop it back in place. Next, use a wire brush or scraper to remove any stubborn debris from the pan. Wipe everything down with a damp cloth and make sure it's completely dry before moving on.



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Finally, if cleaning a gas BBQ, make sure you check and wipe down the burners and tubes. Use a wire brush to gently remove any debris or build-up from the burners, taking care not to damage or bend them. Do the same for the tubes – these can get clogged and affect gas flow, so a quick brushing keeps things running smoothly.

Don't forget the exterior!

Remember to give the outside of your BBQ some love! A damp cloth will do the trick for most surfaces like the lid, side tables, and knobs. If you encounter any stubborn grime, grab a non-abrasive cleaner to avoid scratching the finish. If you have a BBQ cover that has been out over winter, simply remove any loose debris, then scrub with mild soap and water. Rinse it thoroughly and let it air dry completely before putting it back on the grill.

Maintenance tips

Keeping your BBQ spic and span isn't just about making it look tip-top for your next garden gathering, it's about safety and getting the most out of your grill. A build-up of grease can be a real fire hazard, so giving your BBQ a regular clean minimises that risk. Think of it as an investment – proper cleaning ensures it'll last for years to come. And there's a bonus: a clean grill cooks food more evenly, meaning tastier sausages, burgers and veggies every single time you fire it up!

After each use, give the BBQ a quick brush with a wire brush to remove any leftover food debris. This stops bits from sticking and burning next time you fire it up. We also recommend giving it a more thorough clean at least once a month over the summer period.

When your BBQ is not in use, make sure it's covered up properly, especially to shield it from rain. After cleaning or rain, thoroughly dry the BBQ to eliminate any lingering moisture that could attract rust. We have a selection of covers in your local British Garden Centres store that will keep your BBQ in the best condition for alfresco cooking time after time again.

Darren Craven, Outdoor Living Buyer at British Garden Centres said: "As the sun starts to shine and England progress further in the Euros, is your BBQ ready for the season? Many of us haven't fired it up since last year, and it might be looking a little worse for wear after a damp winter. The British Garden Centres team has everything you need to transform that rusty relic into a sizzling superstar. Our friendly team can advise on how to get the grill sparkling clean or invest in a new BBQ ready to cook up delicious feasts all summer long."

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WORD COUNT: 807



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Notes to Editors:

About the business:

British Garden Centres (BGC) is the UK's largest family-owned garden centre group with 62 centres around the country. The group is owned and led by The Stubbs family, who also own and operate Woodthorpe Leisure Park in Lincolnshire. BGC was launched in 1987 with the opening of Woodthorpe Garden Centre funded by brothers Charles and Robert Stubbs. Since 2018 it has expanded rapidly with the acquisition of 50 garden centres allowing it to grow from its heartland to the business it is now with 62 garden centres spread from Carmarthen to Ramsgate, Wimborne to East Durham. The group has a team of 2,700 colleagues working across the garden centres, restaurants, 2 growing nurseries, 4 distribution centres and Woodthorpe Leisure Park and Woody's Restaurant & Bar.

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