

HOW TO CLEAN YOUR BARBECUE EFFORTLESS AND QUICKLY!



The barbecue season is now in full swing. And after a wonderful feast you're usually faced with quite a mess. It goes without saying that you would like to get your grid spic and span for the next delicious barbecue!

Barbecook® would like to give you a few effortless **grid-maintenance tips** for your home, garden and kitchen:

→ When you're finished grilling wrap your grid in **newspaper**. Wet the paper and the following day you can simply clean your grid with kitchen paper.

→ Before you start barbecuing, rub your grid with **half a lemon**. This will ensure that the meat won't stick to the grid. When you're finished grilling, rub the grid once again with half a lemon and you are ready for the next barbecue.

→ If you put the grid on the **lawn** when you're finished barbecuing, all you need is kitchen paper the next day to wipe it clean.

For those hard-to-remove stains, barbecook® offers an extensive range of cleaning agents to help you clean your barbecue in no time at all.

CLEANING AGENTS



All Clean powder: for barbecue, home and garden (no scrubbing required!).



Inox & Alu Clean: spray for barbecue and kitchen.



Grill & Oven Clean: spray to tackle burned-in grease.



Wood & Stone Protect: spray for wood and natural stone.

BRUSHES



3-in-1-grill brush.



Stainless-steel barbecue brush.



Grid brush.

You can find more maintenance tips and our full range of barbecues and accessories on <http://www.barbecook.com>.



View all our (high-resolution) photographs on <http://www.barbecook.com/imagebank> (password = barbecook). Sales addresses can be found at <http://www.barbecook.com>.

For more information about this press release, please contact Evelien Heeren at Evelien.Heeren@saey.com or dial +32 (0) 56/35.42.00). If you decide to use this press release, we would like to hear it!