



The ultimate outdoor grilling experience.

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GRIDDLE GRATE GUIDE JGG15

Step 1: Remove the 15" x 15" standard cooking grate from your grill.

Step 2: Do not remove the diffusers that sit above the burners

Warning!

Failure to follow these instructions can result in burns and or serious injury to yourself or others, or damage to personal property.

- Do not attempt to install or remove the griddle in or from a preheated or hot BBQ grill.
- Use griddle only for its intended purpose within the grill models that it is meant for.
- Do not use the griddle without the diffusers installed.
- Do not cover any of the grill surface with anything other than the griddle.
- When the griddle is installed it may be difficult to see the burners directly underneath it. Listen for the sound of the burners igniting. If you smell gas, turn off the supply of gas and ventilate the area.
- Do not touch any part of the griddle during or after a reasonable amount of time after shutting the heat supply off. This could take up to approximately 30 minutes or more.
- Do not add excessive amounts of cooking oil. Make sure to clean out the tray and reservoir that is located at the front of the griddle. This must be done after each and every use and before using it each and every time. Use oil in moderation.

CAUTION: Use extreme care when adding cold or frozen food to a hot griddle. This action may lead to the splatter of hot cooking oil. Be careful when lifting the griddle out of the grill you want to avoid spilling food or remnants of oil.

USE:

1. Hand wash the griddle with warm and soapy water before its first use. Rinse with warm water and dry with a soft cloth.
2. Remove a 15" x 15" standard cooking grate and stow for future use. Install the 15" x 15" griddle in its place. Make sure that it is seated properly.

The griddle temperature can be accurately determined by using an infrared thermometer gun.

Dropping a few drops of water on the griddle surface can also gauge approximately the heat level:

- Slow evaporation indicates low heat
- Sizzling water and quick evaporation indicates medium heat
- Beading water that rolls and bounces fairly rapidly across the griddle surface indicates high heat.

Seasoning the griddle:

- Wash and dry
- Preheat your grill at its lowest setting
- Apply a small amount of a high smoke point cooking oil to the center of the griddle and spread evenly
- Heat to 350 F until oil starts to smoke then turn the grill off and let it cool
- Once the griddle surface has cooled wipe off the excess oil
- The Griddle is now seasoned.
- Please repeat this after each and every cleaning which would be after each and every use

Care and Cleaning:

When cleaning up heavier food residue that built up during grilling, pour warm water over the griddle surface while the griddle is still warm and the burners are turned off. Use a stainless steel spatula or stainless steel scraper to loosen the residue.

DO NOT USE CARBON STEEL CLEANING OR COOKING UTENSILS ON THE STAINLESS STEEL SURFACE THIS CAN CREATE RUST ISSUES

DO NOT USE SOS PADS

ONLY USE STAINLESS STEEL OR BRASS CLEANING PADS AND UTENSILS.

After scraping, use a soft cloth to wipe up the residue. Thoroughly rinse with clean water and dry. Wipe in the direction of the grain in the stainless steel.

DO NOT USE OVEN CLEANER

INSPECT AND CLEAN THE GRIDDLE RESERVOIR AND REMOVABLE COLLECTOR TRAY AFTER AND BEFORE EACH AND EVERY USE

INSPECT AND CLEAN YOUR MAIN GRILL GREASE TRAY AND RESERVOIR AFTER AND BEFORE EACH AND EVERY USE

FAQ: Expect the griddle to permanently discolour with regular use. This is normal and will not affect the performance. Stainless steel will expand and contract during and after use. There may be crowning in the center of the griddle. It may be slightly uneven at times. To minimize this make sure you have even heat distribution and avoid rapid temperature changes.