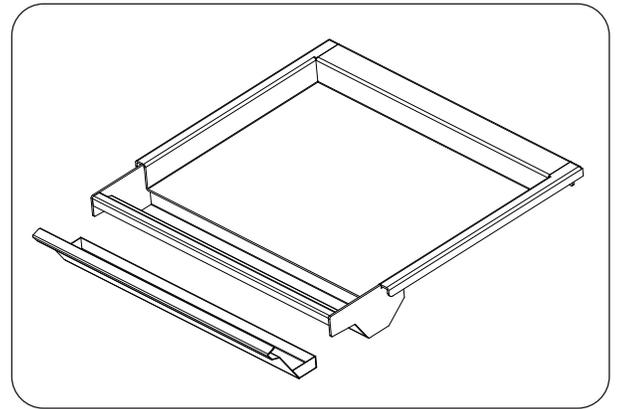




Stainless Steel Griddle

Model# GR18A



INSTALLATION AND USE

CAUTION: The griddle will remain hot for some time after use. Allow time for it to cool before handling and/or cleaning.

| Model | Grill | Cooking Area |
|-------|---------------|-------------------|
| GR18 | 24", 30", 36" | 17" w X 12 1/2" D |

Table 1 - Model compatibility

This griddle is for installation on American Outdoor Grills. To install, follow the steps below.

CAUTION: Ensure the appliance is OFF and completely cool.

INSTALLATION

1. Remove cooking grids (2 minimum).
2. Remove vaporizer panels as needed.
3. Install/hang the griddle inside the grill liner (see Fig. 1-1).
4. Install the griddle drip tray as shown in Fig. 1-2.

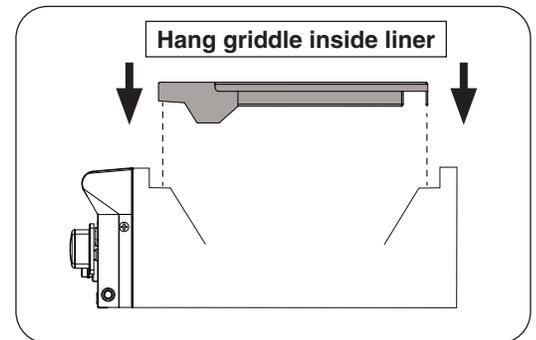


Fig. 1-1 Install griddle

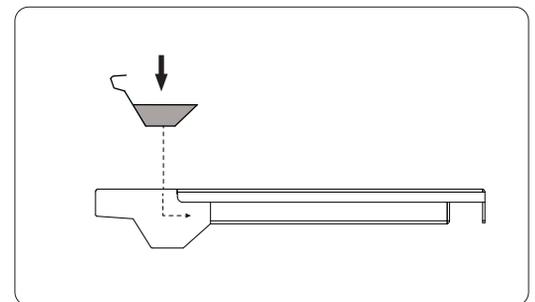


Fig. 1-2 Install griddle drip tray

USING THE GRIDDLE

BEFORE USE

Ensure that you have read and understand all of the information in this manual, and the grill manual.

OPERATION

- **The griddle and grill become HOT during use. NEVER touch any part of the griddle, cooking area, or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the grill as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **After each use, turn the control knob(s) to the OFF position and turn off the gas supply to the grill.**

After reading and understanding all bullets above, follow these steps to use your griddle:

1. Wipe the griddle with a damp clean cloth to remove dust/grime.
2. Coat the cooking surface with a cooking oil or a non-stick cooking spray (high smoking point and low-sugar content is recommended).
3. Light the griddle per the LIGHTING INSTRUCTIONS section in the grill manual.
4. Turn the control knobs to the HI-LIGHT position and allow the griddle to preheat for 15 minutes (verify cooking temperatures with a surface thermometer).
5. Place the food on the cooking surface and cook as desired. Monitor the temperature and adjust the heat setting if necessary.

Note: Add cooking oil frequently as you cook to ensure the surface remains stick-resistant.

SERVICING AND CLEANING

Your griddle requires regular cleaning. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

WARNINGS

- Prior to cleaning make sure the griddle and grill are completely cool, and the grill is in the OFF position.
- Wear appropriate gloves and safety glasses during cleaning.
- The griddle **MUST** be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained griddle prevents the risk of grease build-up and grease fires.

Before Each Use

1. **Inspect and clean the cooking surface:** With a cool griddle, clean any dust, grease, splatter, or spills as needed with a damp clean cloth.

After Each Use

1. **Clean the cooking surface:** With the griddle in place, operate the grill on high until hot. Then turn OFF the grill and follow the steps below to clean. Wear an insulated glove / mitt.

a. Lightly pour water on the cooking surface (or use a non-toxic griddle cleaning solution, highly recommended - not included). Then scrub using a heavy duty non-scratch scrub pad on the end of a long-handled insulated tool/tongs/etc.

DO NOT flood the griddle with cold water or any liquid. This will cause damage to the griddle, and cause the drip tray to overflow.

CAUTION: Steam will be hot.

b. Use a long-handled insulated stainless steel spatula or heat-resistant squeegee to scrape the grime from back to front and into the drip tray.

c. Wipe down with a damp, clean, heavy-duty rag. Remove all cleaning solution if used.

d. Lightly coat the cooking surface with cooking oil to preserve it until the next cook.

2. **Clean the drip tray:** When the griddle is cool, carefully remove the drip tray and dispose of contents appropriately. Clean in a soapy water solution. For tough deposits, a copper pad can be used. Rinse and dry completely, then replace the drip tray.

3. **Store your griddle:** Once the griddle is dry and cool, store the griddle inside a grill cabinet or other dry location.

Deep Clean (as needed)

With a cool griddle, clean the entire griddle and its drip tray in a soapy water solution. For tough deposits, a copper pad can be used. Rinse and dry completely.

Note: Due to the nature of stainless steel, temperatures produced by the cooking process will cause discoloration. This can be reduced by routine cleaning.

NOTES PAGE

Please use this page to record any information about your unit that you may want to have at hand.