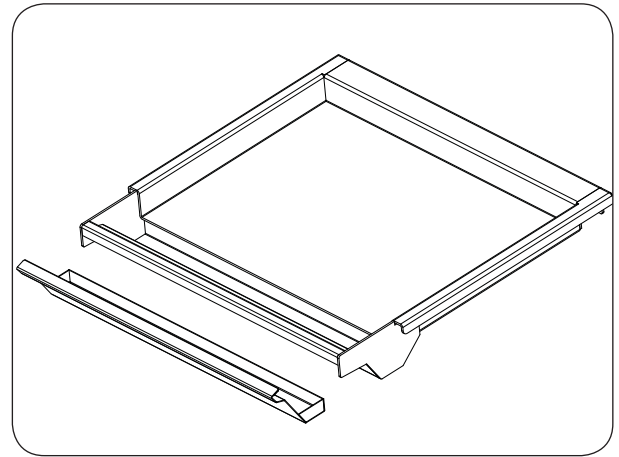




# Stainless Steel Griddle

Model# GR18



## INSTALLATION AND USE

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

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 ON A GRILL

1. Remove cooking grids (2 minimum).
2. Remove vaporizer panels as needed.
3. Remove zone separators (if applicable).
4. Install/hang the griddle inside the liner. See Fig. 1-1.
5. Place the griddle drip tray. See Fig. 1-2.

### Griddle Use

- Before each use, dry the griddle and coat it lightly with vegetable oil or apply a non-stick cooking spray.
- Refer to grill/accessory owner's manual for details on lighting the unit.
- Preheat on HI flame height to bring to temperature. Adjust heat to maintain desired cooking temperature.

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

Table 1 - Model available

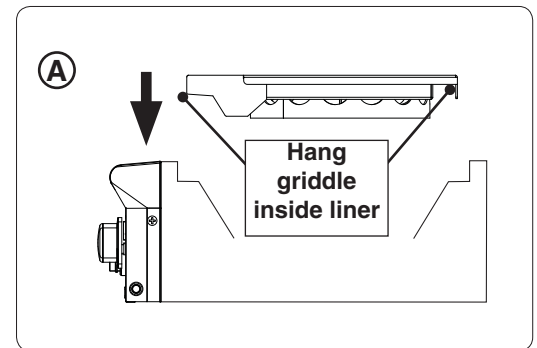


Fig. 1-1 Install griddle

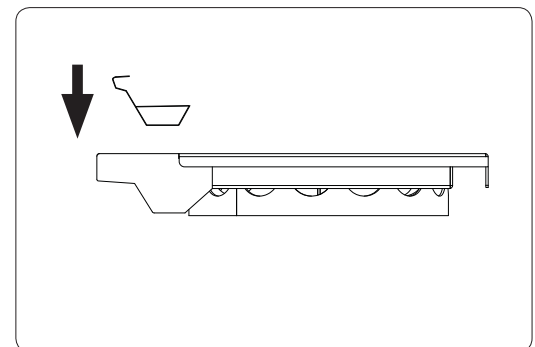


Fig. 1-2 Install griddle drip tray

## CARE AND CLEANING

Cleaning the griddle after each use will avoid accumulations of flammable grease, fats, and other debris. Some debris and residue may remain on the griddle.

**Note:** The griddle will discolor due to exposure to high temperatures (this is normal).

**CAUTION:** Allow for the griddle to completely cool prior to cleaning.

- Never flood a hot griddle with cold water. This can cause griddle warping.
- **DO NOT** allow grease to accumulate on the griddle or in the drip tray.
- After each use, clean the griddle:
  - wipe down with a cloth and remove all food residue
  - use a spatula to scrape any excess food into the drip tray
  - use a soapy water mixture and scrub with a scouring pad to help remove cooked-in food
- After each use, carefully remove the drip tray then empty and clean it.
- If any cleaning agents are used, they **MUST** be removed/cleaned with soap and water prior to future use.
- Store griddle inside grill cabinet or in another dry location.