

QUICK START GUIDE

Griddle


US CA




Keep this document handy for easy reference.

- For detailed information on the features of your Grill, see your 'User guide'.
- Before using your Grill, make sure you read the full 'User guide', with special attention to the 'Safety and warnings' section.
- For contact information or if you require service, assistance or replacement parts, see the end of this document or your 'Service & warranty' booklet.

SAFETY AND WARNINGS

⚠ WARNING!	
	Cut Hazard Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.

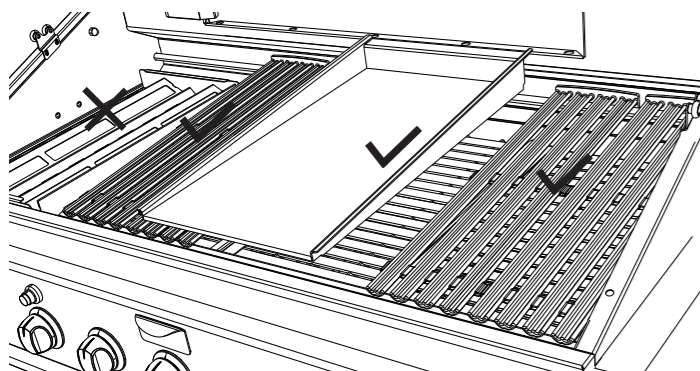
⚠ WARNING!	
	Crush hazard Caution: The griddle is heavy. Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- Follow installation instructions. The manufacturer is not responsible for any damage or defects arising from improper installation.
- Never leave the griddle unattended when in use.
- Do not use two griddles side by side.
- Do not place the griddle on the grates. Always remove the grates first.
- Do not install a griddle over the Infrared Hybrid Burner.
- Keep the area surrounding the griddle free from combustible materials, trash, or combustible fluids and vapors such as gasoline, charcoal or lighter fluid.
- Be sure all grill controls are turned off and the griddle is cool before using any type of aerosol cleaner on or around the griddle. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the griddle with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the griddle while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

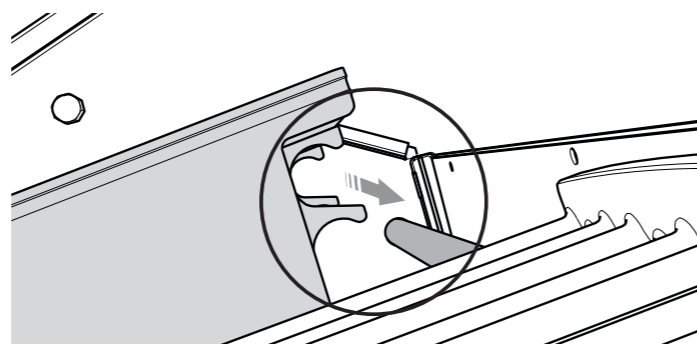
FITTING THE GRIDDLE

The griddle can be installed over any of the burners on the grill **EXCEPT** the left hand side (which is designed to only have the IR Hybrid installed there).

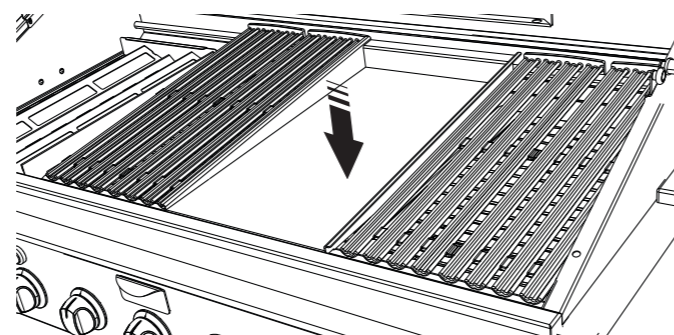


To Fit

- Ensure all the burner knobs are in the "OFF" position, and that the grates and griddle are cold.
- If the griddle is not pre-installed, you will need to fit it as follows:



- Unwrap the griddle from its packaging. Lower the griddle into position, fitting either the upper or lower rear hooks over the right hand side grate support. Use the upper hooks for a flatter griddle or the lower hooks to increase the angle of the griddle.



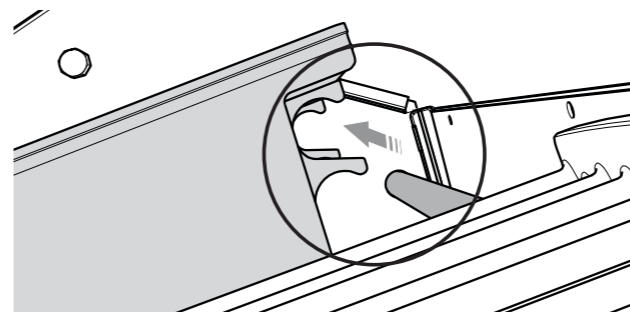
- Lower the front of the griddle onto the edge of the grease channel.

REMOVING THE GRIDDLE

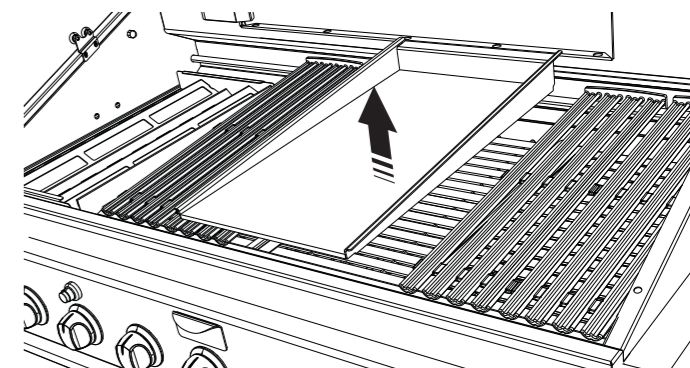
To remove griddle

IMPORTANT!

Only remove the griddle when it has completely cooled.



- Lift front edge of griddle and lift the rear hooks clear of the grate support.



- Grip both sides and carefully lift out.

USING THE GRIDDLE

Note:

When cooking foods with a high fat content, position the griddle on the lower hooks. This increases the angle of the griddle and will help the drain the grease away.

Season the griddle

Before using the griddle we recommend that you season it.

- Clean the griddle thoroughly with hot soapy water to remove any protective coating.
- Rinse with a mixture of 4 cups of water and ¼ cup of white vinegar. Dry thoroughly.
- Pour 1 teaspoon of vegetable oil onto the center of the griddle (do not use corn oil as it gets sticky). Rub the oil over the entire surface of the griddle using a heavy cloth.
- Place the griddle on the grill rack. Lite the burner and turn the control knob to a medium setting. Turn the heat off when the oil begins to smoke. Allow griddle to cool.
- Repeat step three (be sure to cover the entire surface with oil) and step four.
- Once the griddle has cooled again, apply a thin layer of vegetable oil. The griddle is now ready to use.

If the griddle will not be used for a period of time, reseason it to avoid rusting.

To cook using the Griddle

- Light the burner:
Push in and turn the selected burner knob to "SEAR". Release the knob when the burner lights. If the burner does not light in 4 to 5 seconds, turn the knob to "OFF" and wait 5 minutes before trying again so any accumulated gas may dissipate.
- Leave the knob on "SEAR" lower the lid for 5-10 minutes to allow the Griddle to pre-heat.
- Place the food on the griddle. Adjust the dial between SEAR and LOW to cook the food to the desired doneness.
- When you have cooked the food turn the dial to "OFF".
- Allow the grill to cool, and clean the griddle and grease tray after every use.

CARE AND CLEANING

Griddle

Turn the burner to "SEAR" for 15-20 minutes to burn any remaining food particles. After turning the grill "OFF", use a bristle barbecue brush to remove any remaining food particles or ash. Alternatively you may clean by taking about 1 foot of aluminum foil, crumpled up in a ball and rub it over cooled griddle to release food particles.

Drip Pan and Grease tray

See your User guide for details on how to clean these parts.

QUICK START GUIDE

Infrared Hybrid Gas Burner (Model code: 71161 BGC-IR)



US CA


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SAFETY AND WARNINGS

⚠ WARNING!

Hot Surface Hazard
The Infrared Hybrid Burner will be hot during and after use. Use insulated mitts or gloves for protection from hot surfaces. Do not let clothing, pot holders or other flammable materials come in contact with or get too close to the grates, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury. Failure to follow this advice could result in burns and scalds.



⚠ WARNING!

Cut Hazard
Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.



IMPORTANT SAFETY INSTRUCTIONS

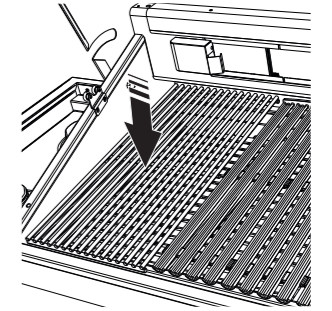
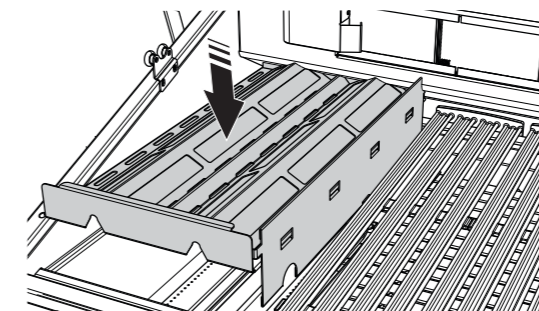
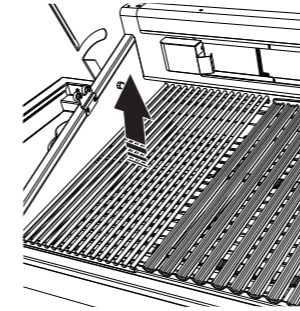
- Follow installation instructions. The manufacturer is not responsible for any damage or defects arising from improper installation.
- Never leave the Infrared Hybrid Burner unattended when in use.
- The Infrared Hybrid Burner fits onto the left hand side of your outdoor grill. To avoid hazard do not attempt to fit it to any other position.
- Do not put a griddle plate on the Infrared Hybrid Burner.
- Do not use when using the rotisserie.
- Do not try lighting this appliance without reading the lighting instructions.
- Do not store items of interest to children around or below the grill, in the cart or masonry enclosure. Never allow children to crawl inside a cart or enclosure.
- Do not use aluminum foil to line drip pans or grill grates or radiant assembly. This can severely upset combustion air flow or trap excessive heat in the control area. This may result in melted knobs or damaged ignition components.
- Do not use an outdoor cooking appliance for purposes other than intended.
- Do not operate the Infrared Hybrid Burner under overhead combustible construction.
- For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.
- Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline, charcoal or lighter fluid. Do not obstruct the flow of combustion and ventilation air to the Infrared Hybrid Burner.
- Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- Do not use the burner for cooking excessively fatty meats or products which promote flare-ups.
- Do not remove the Infrared Hybrid Burner for storage until it is cool to touch.

FITTING THE INFRARED HYBRID BURNER

The Infrared Hybrid Burner consists of an Infrared Hybrid Burner tray and stainless steel grates.

To Install

- ① Ensure all the burner knobs are in the "OFF" position, and that the grill parts are cold. Remove the tray from the packaging.



- ② Lift and remove the two stainless steel grates from the left hand burner and set aside.
- ③ Insert the Infrared Burner Tray
 - The windshield (high side) goes to the right.
 - When seated correctly the tray lies flat and level.
- ④ Refit the supplied grates. Rest the grates on the supports as shown.

USING THE INFRARED HYBRID BURNER

The Infrared Hybrid Burner has been designed to provide precision sear with variable temperature control.

Season the grates

Before using the Infrared Hybrid Burner we recommend that you season the grates.

To season the grates, pour a tablespoon of vegetable oil on a soft cloth and rub on both sides of the grates. Only a light coating is needed and some smoke may be visible during the preheating.

To cook using the Infrared Hybrid Burner

- ① Light the burner:
Push in and turn the control knob to "SEAR". Release the knob when the burner lights. If the burner does not light in 4 to 5 seconds, turn the knob to "OFF" and wait 5 minutes before trying again so any accumulated gas may dissipate.
- ② Leave the knob on "SEAR" lower the lid for 5-10 minutes to allow the Infrared Hybrid Burner pre-heat.
- ③ Place the food on the grill to sear, turning it as it browns, then adjust the dial between SEAR and LOW to cook the food to the desired doneness.
- ④ When you have cooked the food turn the dial to "OFF".
- ⑤ Allow the grill to cool, and clean the grates and grease tray after every use.

Note: Do not close the grill lid when using the Infrared Hybrid burner. It is designed for use with the grill lid fully open.

Caution: If cooking fatty food, there is an increased risk of 'flare-up' when using the grates supplied with the Infrared Hybrid Burner.

CARE AND CLEANING

Grates

Turn the burner to "SEAR" for 15-20 minutes to burn any remaining food particles. After turning the grill "OFF", use a bristle barbecue brush to remove any remaining food particles or ash. Alternatively you may clean by taking about 1 foot of aluminum foil, crumpled up in a ball and rub it over cooled grates to release food particles.

Drip Pan and Grease tray

See your User guide for details on how to clean these parts.

FOR MORE INFORMATION

For detailed information on the features of your Grill



see your 'User guide'

If you...

- have any questions or comments
- need a DCS by Fisher & Paykel authorized technician to service your product
- need replacement parts or accessories
- want to register your product



see your 'Service and warranty' booklet or contact us

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