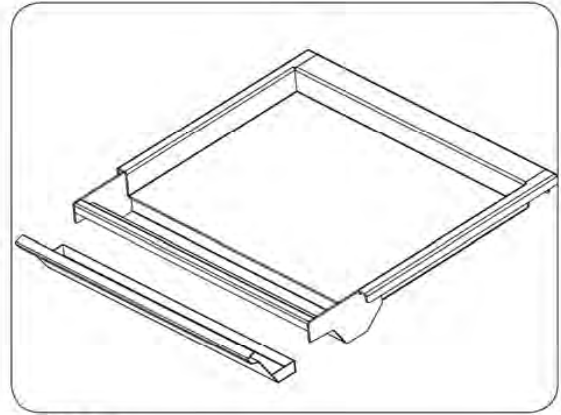




Stainless Steel Griddle

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

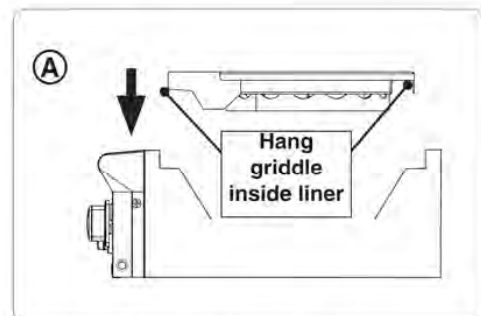


Fig. 1-1 Install griddle

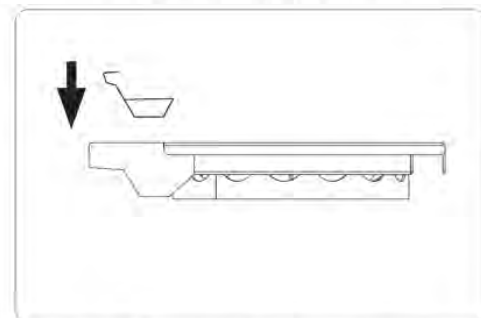


Fig. 1-2 Install griddle drip tray

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.