

# USING THE GRILL

## Before Using The Grill:

- Make sure that the grill has been tested for leaks and properly located
- Remove all packaging material
- Read and understand the instructions provided in this manual

## Using The Grill:

Grilling requires high heat for searing and proper browning. Most food are cooked when dial is on "Hi" heat for the entire cooking time - lid staying open during this time. However, when grilling large pieces of meat and poultry, it may be necessary to turn the heat to a lower setting after the initial browning This allows your meat to cook throughout without burning the outside. Note that food cooked for a long time or basted with sweet or sugar-based marinade may need a lower heat setting near the end of the cooking period.

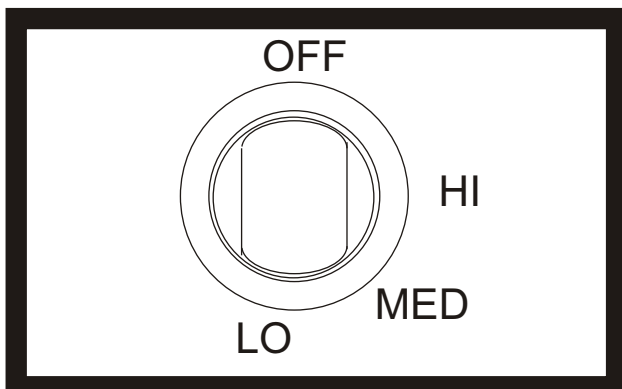
## Indirect Cooking

This type of cooking is referred to the process of placing the food on one side of the grill. The burner below the food must be on "OFF" and the adjacent grill burner should be placed on "HI". Place a drip pan on top of the burner that is switched off and not in use. This way the pan prevents any dripping from clogging up the unused burner. Then...

- Check to be sure that the drip tray is in place and does not contain debris
- Light the burner (see section labeled: Lighting Instructions )
- Turn the control button to "HI" and preheat the grill for 5 -15 minutes. During this preheat time, the top cover must be kept closed and opened during high heat grilling.
- Place your food on the grill and cook to your desired wellness. Adjust heat settings when required.
- The control button may rest at any position between "HI" and "LO".
- The drip tray must be cleaned after each use. To do this, always allow the grill to cool first.

## Hood Position

The burner system generates an intense amount of heat that must be controlled while cooking with a CLOSED HOOD. The Heat Setting button must be kept on "MED" indicating the highest safe setting when cooking with a closed hood (see figure below).



## **WARNING**

Hood must be open when lighting grill burners. While grilling with control knob should be set in the range between "MED" and "HI".

Hood may be closed when all control knobs are set below "MED" or when the grill is not in use