AMD Direct

IMPORTANT SAFETY INSTRUCTIONS

Before using your griddle plate, make sure to read and understand all information in this manual as well as in the grill manual.

SAFETY WHEN USING YOUR GRIDDLE

- The griddle plate can get extremely hot during use. Never touch any part of the cooking area or surrounding hot surfaces without long-handled BBQ tools and remember to always wear an insulated glove or oven mitt.
- Always keep your face and body as far away from the grill as possible during use and avoid wearing loose-fitting clothing.
- After each use, turn the control knobs to the OFF position and turn off the gas supply to the grill.

FIRST USE / USING YOUR GRIDDLE

To use your griddle, follow these steps:

1. Wipe your new (cool) griddle with a damp cloth.
2. Place the griddle on top of the grates, over the burners of your grill.
3. Light your grill following the lighting instructions in the grill manual.
4. **START ON A LOW HEAT**, preheating the griddle for 5 minutes before moving to a medium-high heat. After 10 minutes on a medium-high heat, coat the cooking surface with a cooking oil (we recommend one with high smoking point and low-sugar content).
5. Place food on the cooking surface and cook as desired. Monitor the temperature and adjust the heat setting if necessary.

NOTE: The griddle will warp slightly, but after cooling it will return to its original shape.

CARE AND CLEANING

Your griddle requires regular cleaning to ensure proper operation, appearance, and safety.
Follow these instructions:

WARNINGS

Make sure the griddle plate and grill are completely cool and in the OFF position prior to cleaning.
Wear appropriate gloves and safety glasses while cleaning.
Regular cleaning is necessary to prevent grease build-up. A clean and well-maintained griddle prevents the risk of grease fires.

Before each use:

1. Inspect and clean the cooking surface: Clean any dust, grease, splatter, or spills with a damp cloth.

After each use:

2. Clean the cooking surface: Operate the grill on medium-high heat until hot. Then, turn off the grill and follow these steps to clean (be sure to wear an insulated glove/mitt):

- **a.** Lightly pour water (or ice cubes) on the cooking surface. Then, scrub using a heavy-duty non-scratch scrub pad on the end of a long-handled insulated tool or tongs. Do not flood the griddle with water or any liquid. Caution: Steam will be hot.
- **b.** Use a long-handled, insulated stainless-steel spatula or heat-resistant scouring pad 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.

3. Clean the drip tray/trough: When the griddle is cool, carefully wipe the drip tray and dispose of contents appropriately. For tough deposits, a copper pad can be used. Rinse and dry completely.
4. Store your griddle: Once the griddle is dry and cool, store it inside a grill cabinet or other dry location.

