

# Gas Griddle User Guide

**Warning:** *Wipe down product before use, beware of any loose metal shards on surface. Do not touch any part of the griddle with bare hands while the grill is turned on. After the grill has been shut down, do not touch the griddle for an additional 30 minutes to allow the griddle time to cool down. Be aware of sharp edges on this product. BBQ Hack, LLC is not responsible for any damage done to your pellet grill or any voided warranties because of this product. This product may cause flare ups. Keep out of reach of children. If you use this product efficiently, you may experience an influx in houseguests due to a bunch of moochers wanting your delicious food. Proceed with caution.*

## **How to Season:**

**Why:** Seasoning your Gas Griddle prevents rust and creates a natural, non-stick cooking surface.

**When:** Season your griddle when it is new out of the box, or if it is inactive for a long time.

**How:** Take the Gas Griddle out of the box. Coat griddle surface, sides, and the outside of the cone very lightly with a vegetable shortening (Crisco) or a high temperature oil such as canola oil or peanut oil. Simply place your Gas Griddle in the oven upside down on the oven rack. Turn the oven on bake to high, then let the oven get up to temp and bake the griddle for 1 hour. Then, shut off the oven and let the griddle cool down slowly in the oven for at least 4 hours before removing to allow the oil to set properly. For initial use, repeat these steps at least once more to allow a good layer of seasoning to be baked on the griddle. You can add more layers if you would like. The more you add, the better the cooking surface will be. Be careful not to put too much oil on at one time, which could result in an uneven cooking surface. Do not remove the Gas Griddle from your oven until it has had time to cool.

## **How to Use:**

Set Griddle directly on the Grill Grates. After the griddle is correctly installed, turn the grill on. For initial use on griddle, use any type of vegetable oil, olive oil, peanut oil, or lard to coat griddle top lightly to help the seasoning before use. Once the griddle top is lightly coated you may start cooking. After you finish cooking and the grill has been shut down, allow the griddle time to cool off. Then wipe down the griddle top lightly with any type of cooking oil to add a protective coat on the griddle surface. Do not remove griddle from grill until the griddle has had time to cool off.

## **Limited Lifetime Warranty:**

The BBQ Hack Gas Griddle has a Limited Lifetime Warranty that covers any manufacturer's defects. Any damage occurring due to improper use or neglect will not be covered. The griddle is covered under warranty if the griddle surface bows over ¼ inch up or down AFTER the griddle has cooled down (There may be a small amount of bowing during cooking, this is completely normal). This warranty does not cover rust, as it should be seasoned properly following the previous instructions. Approved warranties will result in the replacement of the defective item, and the customer is responsible for shipping. Please direct all claims to [warranty@bbqhack.com](mailto:warranty@bbqhack.com)

**Our Story:** Hi, we are Sam and Brian, the founders of BBQ Hack. We are just a couple of backyard BBQ enthusiasts who believe that cooking brings people together. We developed and sold our first product in 2018 and since then we have released multiple products geared towards other grilling enthusiasts.



## **BBQ Hack**

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