

Griddle Hack Care & Use Guide

Warning: *Inspect product for loose debris before use. 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 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. The package contains nuts and bolts that could be a choking hazard. Final warning: If you use this product efficiently, you may experience an influx of houseguests due to a bunch of moochers wanting your delicious food. Proceed with caution.*

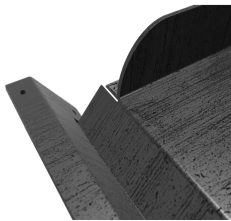
What's in the box

1. Four ¼" X 1 3/4" bolts, four ¼" Slip Nuts, and four ¼" threaded feet.
2. One ¼" X 3/4" Grease arm bolt and One ¼" Wingnut
3. One Grease Arm
4. One Grease Block and One Silicone tube
5. One Griddle Hack
6. This paper...

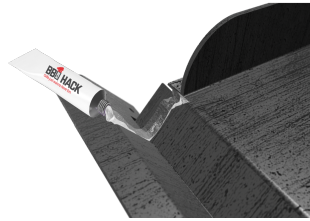
Install Grease Block

Not all pellet grills drain the same direction. The Grease Block allows you to set up your Griddle Hack to drain to the right or the left. Install the Grease Block on the side opposite of your grills grease disposal system.

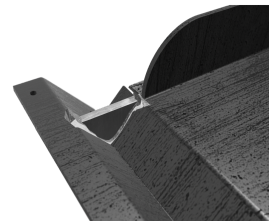
1. Wipe Surface Clean



2. Apply a bead of silicone



3. Press Grease Block into silicone



You can use the Griddle Hack as soon as 20 minutes after applying silicone. Complete curing takes 24 hours, so be careful not to bump the Grease Block until then (I mean, don't bump it then either...)

Attach Leveling Legs

Use the included leveling legs to ensure the griddle surface is level and to adjust grease flow. You can also fine-tune your cooking temperature by raising or lowering your Griddle Hack. Some pellet grill models require the legs to be installed to function properly.

1. First, slide slip nuts on all four corners.
2. Next, screw the bolt through the top of each slip nut.
3. Finally, screw the foot on the bottom side of the bolt and adjust accordingly from the top.



Connect Grease Arm

Attach the Adjustable Grease Arm to the other end of the Griddle Hack's grease trough to connect it to your pellet grill's existing grease disposal system.

Install Assembled Griddle Hack

Take the grill grates, drip tray and heat shield out of your grill. Place the Griddle Hack into the center of your grill with the grease trough facing towards the front. The front and rear brackets should set on the ledges that the grill grates normally sit on.

Usage

After the Griddle Hack is correctly installed, close your lid and turn the grill on. Set your target temp to 250 degrees. (In general, set your target temp about 20-50 degrees HIGHER than your actual grill temp when cooking with the lid open). For initial use on the griddle, use any type of vegetable oil, olive oil, peanut oil, or lard to lightly coat the cooking surface. The Griddle Hack has already been seasoned twice and coated with food-safe Palm Oil, so it is ready to cook on right out of the box, but this extra layer of oil will help keep food from sticking to the cooking surface on the initial cook. Once the griddle top is lightly coated you may start cooking. **NOTE:** *Lower temps can be achieved by closing the lid and setting the desired temperature.*

After you finish cooking, shut the grill down, apply a small amount of water to the cooking surface while it's still hot, and scrape clean. Then add a thin layer of cooking oil to protect from rust. Frequent seasoning of the cooking surface protects your Griddle Hack against rust and creates a natural non-stick cooking surface.

Storage

Store your Griddle Hack in a dry place. Any access to moisture could result in surface rust, which may have a damaging effect on the product. You may store your Griddle Hack upside down inside your grill as long as it is sealed from morning dew, heavy rain, snow, etc. For best results, remove your Griddle Hack after each use and store in an enclosed area such as a garage or shed.

Warranty and Returns

The Griddle Hack 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 1/4 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 is already seasoned and should be stored properly following the previous instructions. Approved warranty claims will result in the replacement of the defective item, the customer is responsible for shipping. Please direct all claims to warranty@bbqhack.com. For a complete list of our Returns and Refunds Policy, please visit bbqhack.com/returns.

Traeger Timberline 1300

The Traeger Timberline 1300 **will not** support the Griddle Hack as is. Visit buybbqhack.com to purchase the necessary brackets.