

Griddle Hack XL User's 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. The package contains nuts and bolts that could be a choking hazard. 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.

What's in the box

1. Four ¼" X 2" Leveling bolts and Eight ¼" Nuts
2. One ¼" X ¾" 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...

How to Season:

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

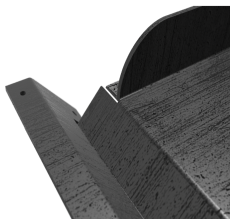
When: Season your griddle when it is new out of the box, or if it is inactive for a long time.

How: Take the Griddle Hack XL out of box, coat griddle surface, sides, and the outside of cone very lightly with a vegetable shortening (Crisco) or a high temperature oil such as canola oil or peanut oil. Remove the grates, drip tray, and heat shield from your pellet grill, and place the Griddle Hack XL inside (See Installation Instructions below). Start your grill and set it to the highest temperature. Once it is up to temperature, let the griddle bake for 2 hours. Then, shut off the grill and let the griddle cool down slowly in the grill 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 Griddle Hack XL from your grill until it has had time to cool.

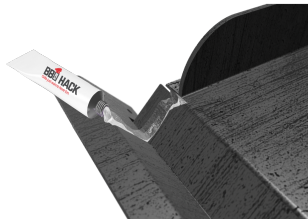
Install Grease Block

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

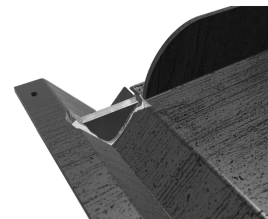
1. Wipe Surface Clean



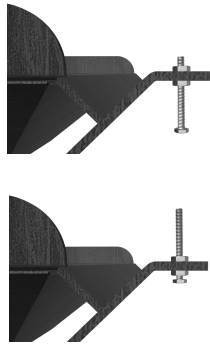
2. Apply a bead of silicone



3. Press Grease Block into silicone



You can use the Griddle Hack XL 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 Bolts

Use the included leveling bolts to ensure the griddle surface is level and to adjust grease flow (they are not required). You can also fine-tune your cooking temperature by raising or lowering your Griddle Hack XL. Some pellet grill models require the bolts to be installed to function properly.

1. First, thread one of the included nuts about halfway down the bolt.
2. Next, insert the bolt through the bottom of one of the four corner holes.
3. Finally, place a second nut on the top of the bolt.

Optional: Use a 10mm wrench to tighten the bolts once you've established your optimal height

Installation Instructions:

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

How to Use:

After griddle is correctly installed, turn the grill on. Once grill gets up to initial temperature, turn up to 300-400 degrees or to your desired griddle cook temp and let grill get up to temp before using griddle. 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 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. NOTE: Lower temps can be achieved by closing the lid and setting desired temperature.

Limited Lifetime Warranty:

The BBQ Hack Griddle Hack XL 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, customer is responsible for shipping. Please direct all claims to warranty@bbqhack.com

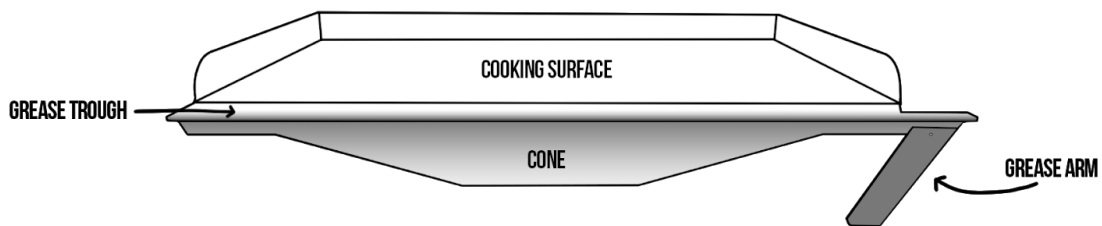
Our Story: Hi, we are Sam and Brian, the founders of BBQ Hack. We are just a couple of backyard BBQ enthusiasts who believe that cooking brings people together. We developed and sold our first product in 2018 and since then we have released multiple products geared towards other grilling enthusiasts.

We hope you enjoy your BBQ Hack product and that it serves you well for years to come. Please keep in touch by joining the BBQ Hackers' Facebook group or follow us on Facebook or Instagram @bbqhack for all of our new products and updates. We wish

you well on your BBQ journey and thank you for supporting and growing the BBQ Hackers' community.

Thanks,
Sam and Brian

GRIDDLE HACK XL



BBQ Hack

bbqhack.com

(316) 844-0112

contact@bbqhack.com