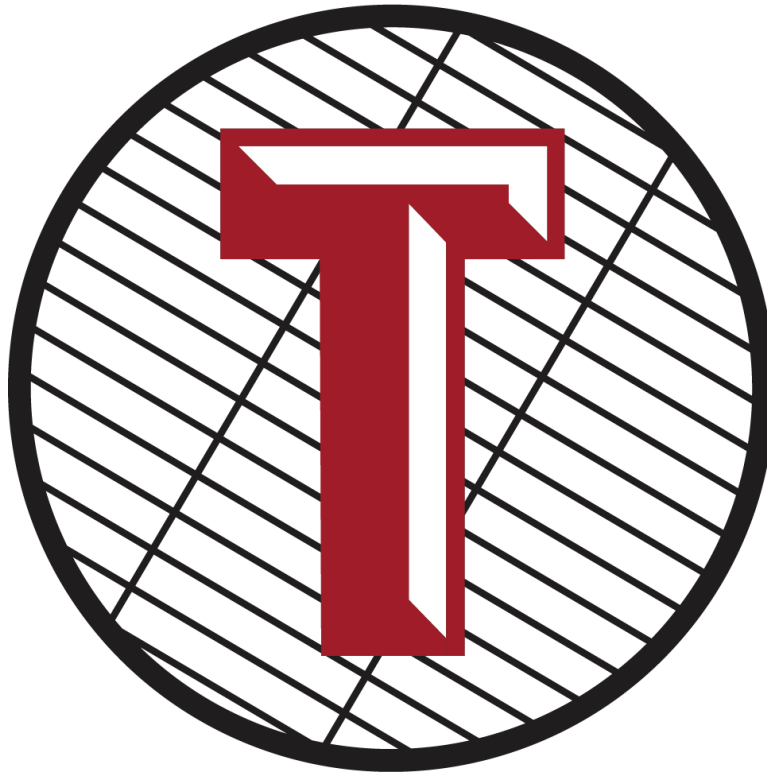


TYTUS Grills 16" by 14" Stainless Steel Griddle

Item # A10005



Warning

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.

Warning: For Outdoor Use Only.

Questions, problems, missing part?

Contact Customer Service via:

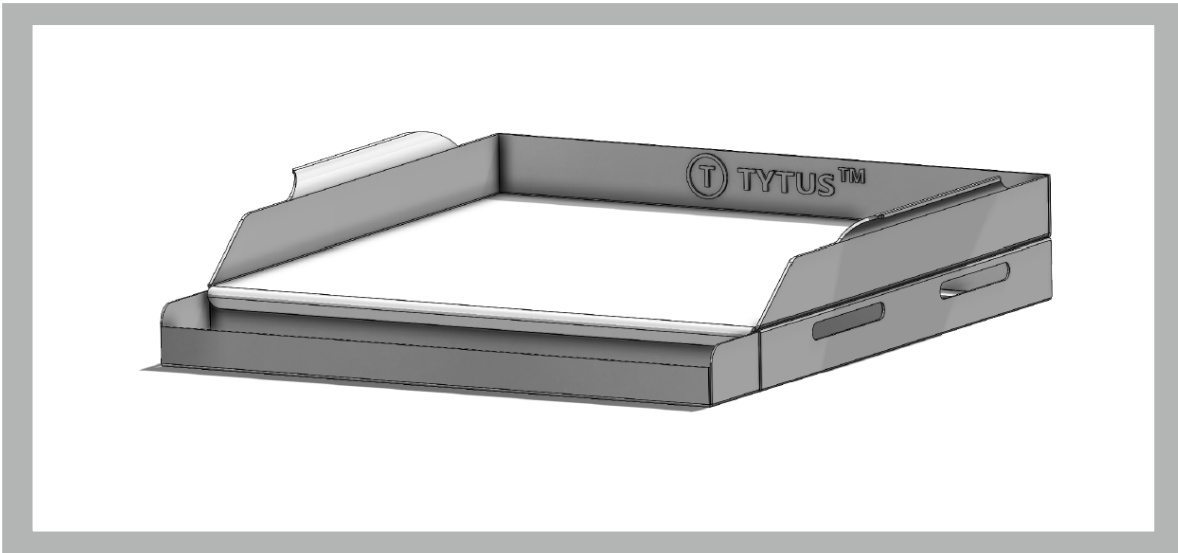
Phone: 855-969-5185

Email: support@TYTUSgrills.com

THIS IS MORE THAN A GRILL.

It's home-cooked meals. Summer afternoons and evenings enjoying fresh air and the savory smell of a tender steak. Laughter with your friends and family. Because grilling is about more than good food. It's about the time you spend with your favorite people.

TYTUS is proud to produce quality grills that transform your outdoor space. Thank you for your purchase.



Preparation:

Before cooking with your TYTUS Stainless Steel Griddle, wash with warm, soapy water and rinse clean. Ensure that your cooking surfaces are clean to prevent flare-ups from hot spots. Start your grill prior to placing your griddle into the grill to avoid potential gas build-up.

Cooking:

Place your griddle over or in place of one of your grill grates, and preheat at the LOW setting. Always use cooking oil when cooking with your griddle. Butter, olive oil, peanut oil, avocado oil, coconut oil and grape-seed oil are all great options. Place food on your griddle, starting at the LOW setting, and enjoy cooking delicious, homemade burgers, bacon and eggs, stir fry, and the rest of your backyard favorites.

After Cooking:

After your griddle cools, wipe any excess grease into the grease catch. Wash the cooking surface and grease catch with warm, soapy water and rinse clean. To prevent corrosion, our stainless griddles just need to be dried after use or any washing, and they should be stored in a dry location.