



INSTRUCTIONS GRIDDLE PLATE AGGP



INSTALLATION AND USE OF GRIDDLE PLATE ACCESSORY IN YOUR HESTAN GRILL

IMPORTANT - READ ALL INSTRUCTIONS BEFORE YOU BEGIN

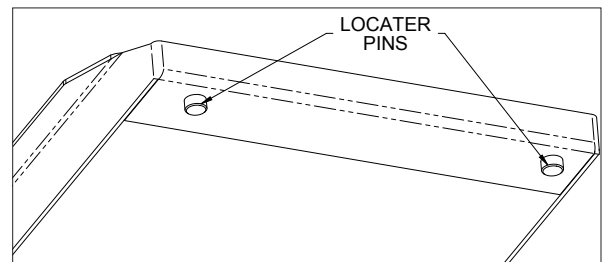
! WARNING: THIS ACCESSORY IS INTENDED FOR USE ON HESTAN GAS GRILLS ONLY. USE EXTREME CAUTION WHEN HANDLING THE HOT COOKING GRATES OR THE PLATE ITSELF.

DO NOT ATTEMPT TO REMOVE THE GRIDDLE PLATE FROM THE GRILL WHILE HOT. ALLOW THE ENTIRE GRILL AND PLATE TO COOL COMPLETELY BEFORE REMOVING THE PLATE.

MULTIPLE GRIDDLE PLATES IN A GRILL ARE NOT ALLOWED AND COULD DAMAGE THE GRILL.

ALL NORMAL SAFETY PRECAUTIONS SHOULD BE FOLLOWED WHEN COOKING WITH THE GRILL AND GRIDDLE PLATE ACCESSORY. PLEASE REFER TO THE GRILL USER MANUAL FOR ALL SAFETY PRECAUTIONS, WARNINGS, AND INSTRUCTIONS.

The Griddle Plate accessory is meant to be used directly on the cooking grates. There are two locator pins on the underside of the plate which engage in the slots in your Hestan cooking grates. The plate should rest completely flat against the cooking grates when done correctly. If for some reason the pins do not engage, re-orient your grates in the same direction and/or push them closer together.



DO NOT USE THE GRIDDLE PLATE OVER A SEAR BURNER!

Depending on the food you are preparing, you will need some practice in finding the ideal burner setting. For instance, if you are cooking pancakes, a burner setting of HIGH for 10 minutes (Lid Down) should bring the plate to a temperature of roughly 350°F [177°C]. Lower the burner to MED or LOW to continue cooking.

When cooking high-fat content foods such as bacon, be sure to monitor the amount of grease in the gutter area at the front of the plate - do not allow it to spill over.

WAIT UNTIL THE GRILL AND PLATE ACCESSORY ARE COMPLETELY COOL BEFORE ATTEMPTING TO REMOVE THE PLATE FOR CLEANING.

