



CUSTOM SLIDE OUT GRATE SET

Some rust and scale may appear on the grates. We do clean them, however, it is not uncommon for a little bit of rust to appear from normal handling and storage prior to first use.

1

CAUTION

Expanded metal may be sharp. Be careful in handling the grates. The more you use them, the more the edges will soften. Some rust and scale may appear on the grates. We do clean them, however, it is not uncommon for a little bit of rust to appear from normal handling and storage prior to first use.

2

SUPPORTS INSTALLATION

Simply place each support to the respective side (The Rotisserie support goes to the left side of the grill) and hand tighten the bolts. Use a wrench to snug the bolt tight, it does not take much... Too much force and the support will walk out of place. Once installed you are ready to season!

3

SEASONING

We recommend using the grates in your grill for a minimum of a half-hour at 350 degrees to burn off oils from manufacturing, then coating in cooking spray and running them again at 350 degrees for a half-hour minimum. Over more time and use, they will begin to season like cast iron. If they do develop rust, simply brush off the rust and season again.

IF YOU HAVE ANY QUESTIONS, DON'T HESITATE TO REACH OUT TO US. WE GREATLY APPRECIATE YOUR BUSINESS AND LOOK FORWARD TO SEEING YOUR AWESOME COOKS!

THEBBQHQ.COM