

GrillGrates & GriddleGrates in Commercial Food Service Settings



IMPORTANT THINGS TO KEEP IN MIND

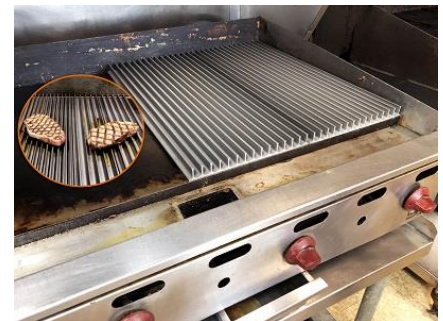
- GrillGrates run hotter than conventional grates
- They trap more of a grill's heat
- More efficient and responsive

USING GRILLGRATES IN COMMERCIAL SETTINGS

Chargrillers: Commercial GrillGrates or traditional GrillGrates can be used either on top of the old cast iron surface or as a replacement. GrillGrates are most efficient when used as a replacement but they will run significantly hotter. Going on top of old cast iron grates has proven to run less hot. We suggest the use of an infrared laser thermometer (useful all around the kitchen) to measure GrillGrate temperatures. Ideal running temps range from 550F- 700F at the GrillGrate surface. GrillGrates run hotter! **It is important to determine if less heat is required on your equipment. Running full hot is likely not necessary with GrillGrates and may damage the grates.**



Flat Tops: GriddleGrates have proven to effectively convert a flat top to a grill. The new commercial version of GriddleGrate runs hotter, faster with more mass and tighter rail design for food contact. Heat the flat top first, then place GriddleGrates. **Cold starts with GriddleGrates are not suggested as they can take a long time as GriddleGrate is efficiently pulling heat off the flat top as it is warming up.**



Event Grills: GrillGrates significantly reduce gas consumption, tame flare-ups and evens out hot spots. This allows you to fill the grill and maximize grill surface usage. Most event grills do not have lids which allows a lot of heat to escape. **Ideally replace the existing surface with GrillGrates for maximum energy savings and responsiveness. Turn gas down by 30-50% for same heat.**



Wood Burning Grills: The most challenging equipment for GrillGrate because heat is highest and control most variable. Re-stoking the fire box can create heat in excess of 1000F and cause warping and ultimately melting. Santa Maria style grills which allow the raising and lowering of the grilling surface have proven effective with GrillGrates. **Place GrillGrates after coals are glowing, not flaming hot.**

OTHER USES

Stove Tops: We have customers using GrillGrates & GriddleGrates directly over stove top burners. Exercise care with drippings at the edges.

Ovens: Preheat GrillGrates on a sheet pan in the middle of the oven to create an impromptu grill.

CARE & CLEANING OF GRILLGRATES

- **Avoid caustic de-greasers and dishwasher detergents.**
- **Do not use oven cleaners.**
- **Do not cover with sheet pans or foil to clean.**
- **Do not use excessive moisture on hot GrillGrates.**
- **Keep GrillGrate temps below 850°F / 454°C.**

GUIDELINES & PRECAUTIONS



MAX HEAT
850°F / 454°C



NO
DISHWASHER



NO
CAUSTIC CLEANERS

Seasoning: We suggest using a halved onion on hot GrillGrates to lay down a hard patina that is stable to 1000°F, or use high heat cooking oil sparingly on the raised rails to aid in the seasoning process. GrillGrates will season over time for improved non-stick and ease of cleaning. Re-season when cooking rails are dry (from extreme heat) or after sink / deep cleaning. This restores the patina for nonstick and easy cleaning.

Daily Use:

- **Brush raised grills with standard grill brush.** Finer bristles are better than large stiff bristles.
- **Keep valley holes clear.** This is important for proper convection and to prevent overheating. Use the GrillGrate scraper tool or paint scraper (or similar) to remove burned on debris and clear clogged holes.
- **Use Grill & Grate Cleaner Spray** on raised rails during warm up to remove grease and build-up. Use in conjunction with Commercial Grade Grill Brush to clean and sweep debris and grease. The brush can withstand grill temps up to 550F.
- **You can also use a green pad or a damp towel to steam clean the raised rails during warm-up.** (CAUTION steam is hot – do this at low temps and use tongs or a brush)
- **Use high heat cooking oil to lightly oil raised rail only when they appear dry.**



Periodic Deep Cleaning:

- **Flip GrillGrates over and run at low heat to burn-off food build up.** This can be done on a CharGriller OR a stove top. **CAUTION:** Do not use high heat as this can damage grates and cause them to warp. Do not cover with sheet pans.
- **Soak GrillGrates in a pot sink in a non-caustic de-greaser.** Mild Degreasers (the kind that do not require goggle and gloves) work well with aluminum cookware.
- **Suggested Degreasers:** Ecolab GreaseLift, Ecolab Pot and Pan Soak and Simple Green
- **Chemxworks D-Carbonator Soak Tank** has also proven effective with GrillGrates.
- **Use the Scraper Tool to remove remaining carbon build up.**
- **Apply degreaser again just to raised cooking rails** and let sit for a few minutes before using a scrubby to get stubborn build-up.
- **Rinse and dry to go back on the grill.**

Questions, Suggestions? We are very interested in your feedback and experiences.