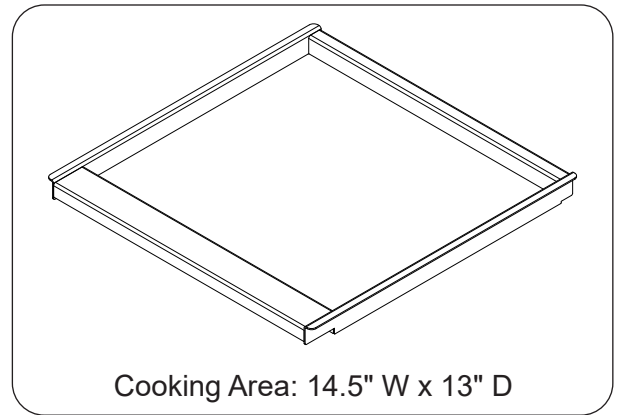




Stainless Steel Griddle

(for EL500 Electric Grills)

Model# 3522



INSTALLATION AND USE

CAUTION: The griddle will remain hot for some time after use. Allow time for it to cool before handling and/or cleaning.

This griddle is for installation on Fire Magic EL500 electric grills. To install, follow the steps below.

CAUTION: Ensure the appliance is OFF and completely cool.

INSTALLATION

1. Remove two cooking grids from the electric grill.
2. Install/hang the griddle inside the grill liner as shown in Fig. 1-1.

Important: The griddle MUST be centered over one heating element on either the far left or right side of the unit. See Fig. 1-2.

Note: It is recommended to use only one griddle on the electric grill.

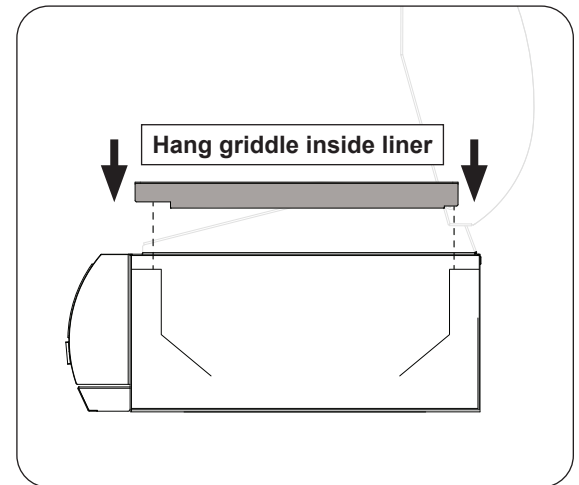


Fig. 1-1 Install griddle

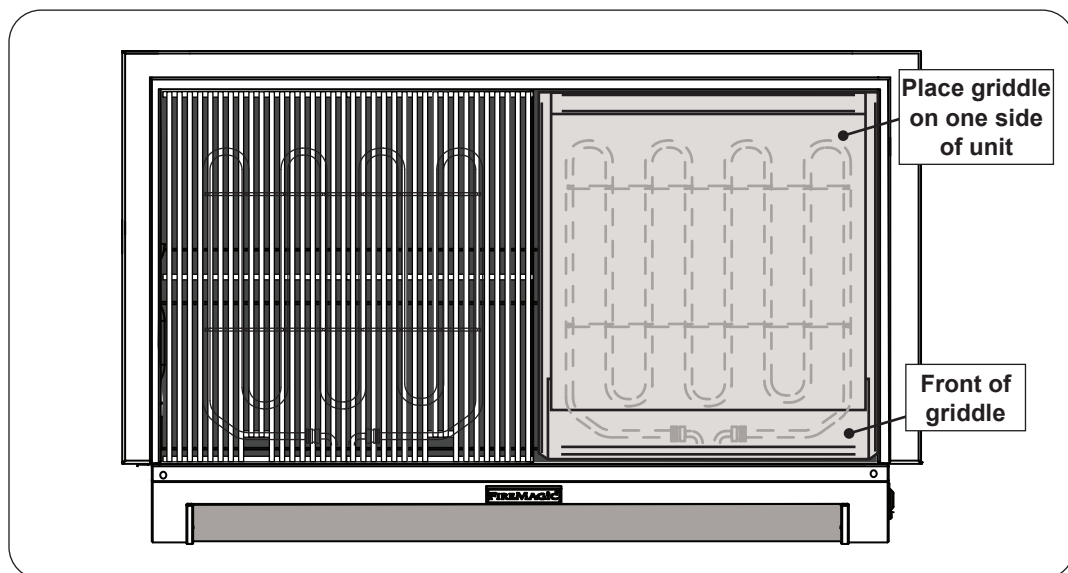


Fig. 1-2 Griddle location

USING THE GRIDDLE

BEFORE USE

Ensure that you have read and understand all of the information in this manual, and the electric grill owner's manual.

OPERATION

- **The griddle and electric grill become HOT during use. NEVER touch any part of the griddle, cooking area, or surrounding hot surfaces with bare hands. Use long-handled insulated BBQ tools and wear an insulated glove / oven mitt.**
- **Always keep your face and body as far from the grill as possible during use. Avoid wearing loose-fitting clothing as they could ignite.**
- **After each use, turn off the electric grill and cut from electrical supply once cooled.**

After reading and understanding all bullets above, follow these steps to use your griddle:

1. Wipe the griddle with a damp clean cloth to remove dust/grime.
2. Coat the cooking surface with a cooking oil or a non-stick cooking spray (high smoking point and low-sugar content is recommended).
3. Heat the griddle per the DIGITAL THERMOMETER/THERMOSTAT section or the ANALOG THERMOSTAT OPERATION INSTRUCTIONS section of the electric grill owner's manual (as applicable).
4. Set the electric grill to a desired temperature and allow the griddle to preheat for 15 minutes or as needed (verify cooking temperatures with a surface thermometer). Setting to the highest temperature setting is recommended for quickest preheating time.
5. Place the food on the cooking surface and cook as desired. Monitor the temperature and adjust the heat setting if necessary.

Note: Add cooking oil frequently as you cook to ensure the surface remains stick-resistant.

6. The griddle features openings on the front section designed to direct grease and oils into the electric grill inner liner, where they are collected in the drip trays.

CARE AND CLEANING

Your griddle requires regular cleaning. Refer to these instructions for details. Performing these procedures will ensure proper operation, appearance, and safety.

WARNINGS

- Prior to cleaning make sure the griddle and electric grill are completely cool, and the grill is disconnected from electrical power.
- Wear appropriate gloves and safety glasses during cleaning.
- The griddle **MUST** be cleaned regularly to prevent grease build-up and other food deposits. A clean and well maintained griddle prevents the risk of grease build-up and grease fires.

Before Each Use

1. **Inspect and clean the cooking surface:** With a cool griddle, clean any dust, grease, splatter, or spills as needed with a damp clean cloth.

After Each Use

1. **Clean the cooking surface:** With the griddle in place, operate the grill on high until hot. Then turn OFF the grill and follow the steps below to clean. Wear an insulated glove / mitt.

- a. Lightly pour water on the cooking surface (or use a non-toxic griddle cleaning solution, highly recommended - not included). Then scrub using a heavy duty non-scratch scrub pad on the end of a long-handled insulated tool/tongs/etc.

DO NOT flood the griddle with cold water or any liquid. This will cause damage to the griddle, and cause the drip tray to overflow.

CAUTION: Steam will be hot.

- b. Use a fire magic griddle scraper, long-handled insulated stainless steel spatula or heat-resistant squeegee to scrape the grime from back to front and into the drip tray.

Note: Fire magic griddle scrapers are available in a stainless steel or wood material. Contact your local dealer for ordering information.

- c. Wipe down with a damp, clean, heavy-duty rag. Remove all cleaning solution if used.

- d. Lightly coat the cooking surface with cooking oil to preserve it until the next cook.

2. **Clean the electric grill drip tray:** Once the griddle has cooled, carefully pull the electric grill drip tray open and remove the liner (located on the left or right side, depending on the griddle's installation) and properly dispose of its contents. Clean in a soapy water solution. For tough deposits, a copper pad can be used. Rinse and dry completely, then replace the drip tray.

3. **Store your griddle:** Once the griddle is dry and cool, store the griddle inside a grill cabinet or other dry location.

Deep Clean (as needed)

With a cool griddle, clean the entire griddle in a soapy water solution. For tough deposits, a copper pad can be used. Rinse and dry completely.

Note: Due to the nature of stainless steel, temperatures produced by the cooking process will cause discoloration. This can be reduced by routine cleaning.

Please use this page to record any information about your unit that you may want to have at hand.