

For Gas, Charcoal, Kamado & Pellet Grills



THE GRILLGRATE

QUICKSTART GUIDE



SCAN TO REGISTER YOUR GRATES

Registering your GrillGrates helps us better serve you. Tell us about your grilling self so we can provide the **tips, recipes, and news** that's right for you.



Getting started with
GRILLGRATES

Setup

GAS GRILLS



Reduce Flare Ups | Increase surface temperature up to 250°F

1

Prepare Grill:

- Clean grease trap
- Inspect burners and flame tents
- Remove debris from the bottom of the grill.

2

Placement:

- Grates should be on as the grill heats up.
- Keep space on the left and right of your grill. This allows heat to escape from beneath the GrillGrates.
- For replacement grates, remove old grates, and replace with correctly fitted GrillGrates.
- For use of GrillGrates on top of existing grates, place the GrillGrates over the hottest section. The GrillGrates will slide less as they are used.

CHARCOAL & KAMADO GRILLS



Controlled High Heat Grilling | Increase surface temperature up to 250°F

1

Prepare Grill:

Remove debris from the bottom of the grill. This will prevent flames from igniting grease and debris in the bottom of your grill.

2

Placement:

Place GrillGrates on top of existing grates when coals are no longer flaming and allow to warm up for ten minutes.

PELLET GRILLS



High Temp Sear Station | Increase surface temperature up to 200°F

1

Note:

Pellet Grill sear stations do not provide full grill coverage in order to allow ample airflow. In testing, we have found that with too many GrillGrate panels, heat can get trapped. When this happens, the fan in the pellet grill turns off, which ultimately turns off the grill.

2

Placement:

Grates should be on as the grill heats up.

If you have a smoke stack, place your GrillGrates on the same side and preheat with the grill. If you don't have a smokestack, place in the middle of your grill and preheat with grill. Sliding will reduce over time as the grates become more and more seasoned.



Getting started with
GRILLGRATES

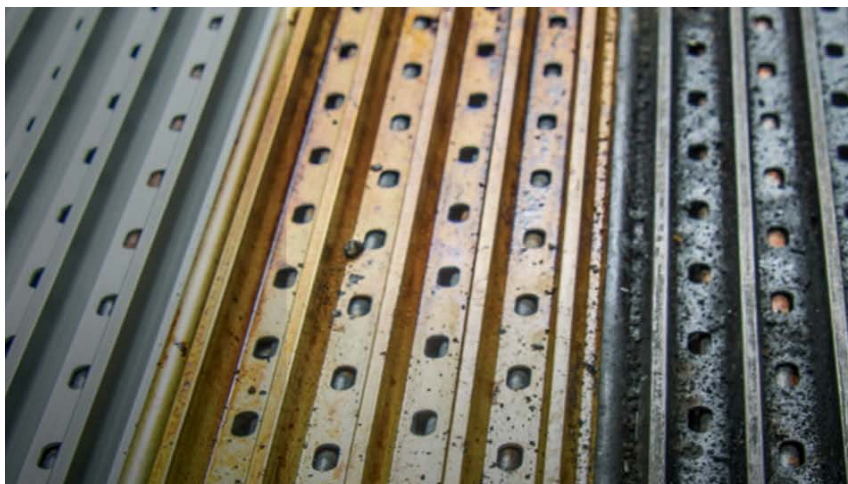
Care



PREPARE GRILLGRATE SURFACE

Don't use extra virgin olive oil since it smokes at 400°F and gets sticky.

Cut an onion in half and rub the tops of clean rails when hot. Until the GrillGrates are seasoned, sparingly use grill spray or high smoke-point oil such as canola on them.



ALLOW YOUR GRATES TO SEASON

Grates change color as they season from grey to light brown to black.

Just like a cast iron pan, GrillGrates will season and develop a non-stick coating.



CLEANING YOUR GRATES

No dishwasher, oven cleaner or harsh caustic cleaner.

Clean rails during warmup. Use the GrateTool to keep debris out of the valleys. Occasionally soak GrillGrates in hot soapy water and scrub with a sponge or steel wool.



Getting started with
GRILLGRATES

Configuration

TWO GRILL SURFACES IN ONE



Rails Up (Grill)

Use rails up for steaks, chicken, quesadillas, corn on the cob, burgers, seafood, asparagus, portabella mushrooms and pizza.



Rails Down (Griddle)

Use rails down for eggs, bacon, hash browns, pancakes, grilled cheese, grilled onions, stir fry, sliced meat - even cinnamon rolls.

INTERLOCKING PANELS



Grates are designed to interlock with each other using distinct sides that fit together. Make sure to connect the grates that you want to keep in place.

HEAT ZONES



Create custom heat zones by leaving a space between the panels.
Flip the panels over as needed to self-clean.



Getting started with
GRILLGRATES

Tools, Recipes & Techniques

PRECISION GRILLING TOOLS



Grate Valley Brush



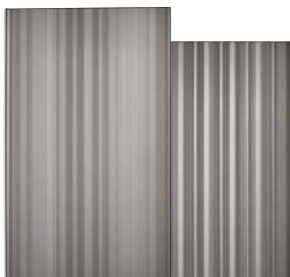
GrillGrate Gloves



The ComboTongs



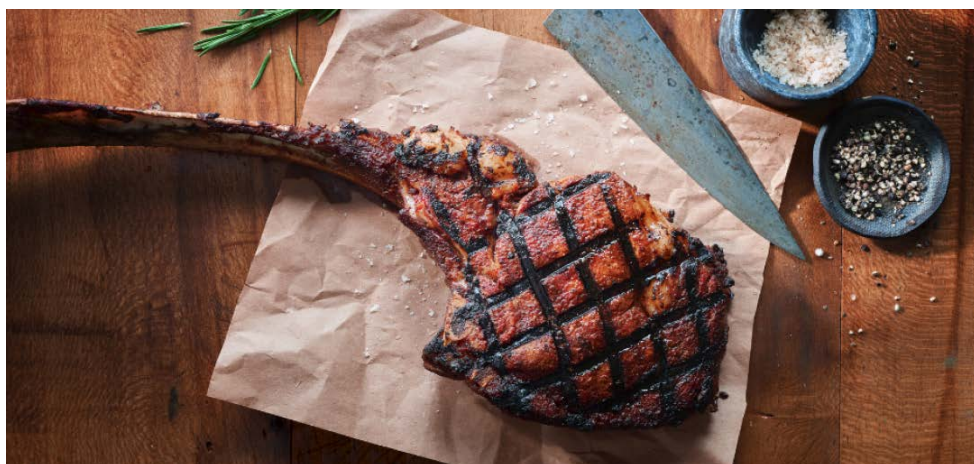
The GrateTongs



The Griddle & Defrost Plate



Laser Thermometer



**BECOME A
#GRILLMASTER**



SCAN TO SEE
OUR RECIPES
& TECHNIQUES

Tag us @GrillGrates





Getting started with
GRILLGRATES

Safety

GRILLGRATE SAFETY INFORMATION



Max Heat 850°F



No Dishwasher



No Oven Cleaner



Keep hood temp under 700°F/371°C

GrillGrate surface runs 150-300°F / 65-149°C hotter than the temp reads on the hood. Prevent warping/burning by keeping the temp down.



No high heat burn-off

High heat burn off can remove the seasoning and damage both the grill and the grates. Often, unattended high heat burn offs result in a grill fire.



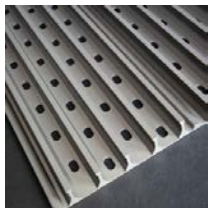
No aluminum foil, skillets, or stones on top of GrillGrates

Heat gets trapped and can result in warping grates.



Important: In Case of Grease Fire

Should a grease fire occur turn off the burners, close down all vents, and leave the lid closed until the fire is out. **Do not attempt to put out a grease fire with water!**



Watch for sharp edges

Especially on round GrillGrates. Take precaution when handling and cleaning.

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