

Assembly Details Grease Pan

Using the Water grease pan

The Grease pan has been designed to serve multiple uses. It can be rotated on the center point to achieve even cooking around the grill as well as catch any grease that is released during cooking. Periodic removal and discarding of the grease is required during use to prevent grease fires.

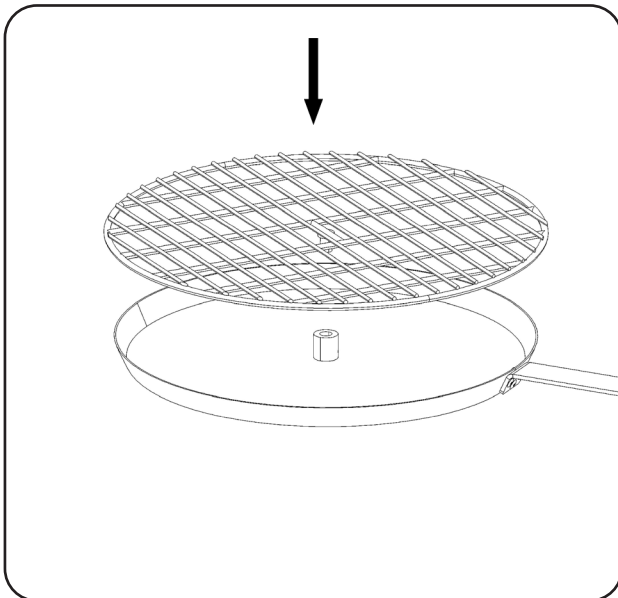
When using the front door vent, there is a slotted opening on the right side of the door that the handle of the pan will sit in to allow the door to close properly.

When using the pizza stone, place it on top of the wire rack for support. You can then rotate the pizza stone and wire rack at the same time for even pizza cooking.

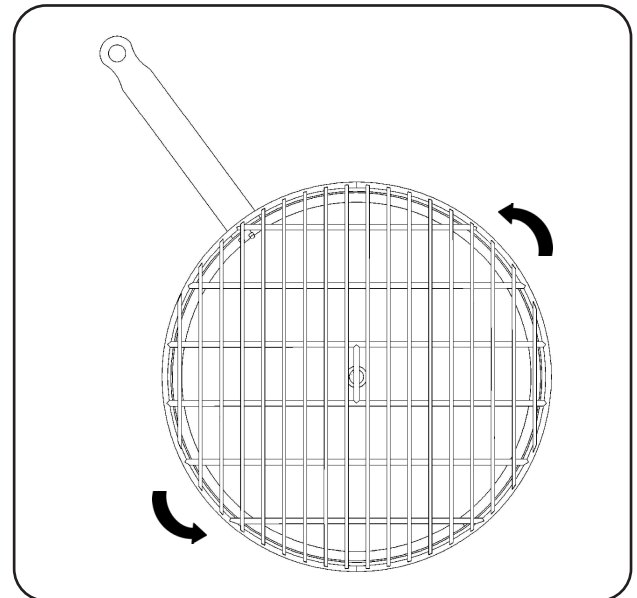
Grease Pan - Cleaning

The Grease pan is made of 304 Stainless Steel and is dishwasher safe. After use dispose of the grease from the pan into a safe container. Use a wire brush to remove any stuck on food or build-up. The rack and pan can be easily cleaned in the dishwasher for ease of cleaning.

Periodic grease disposal may be required during use depending on what is being cooked and how much food is being cooked. If not emptied as necessary grease fires could start. If a grease fire starts, leave the pan inside the grill and step back to allow it to put itself out, **DO NOT** use water to try to put out the grease fire.



When placing the lower cooking rack onto the grease pan, make sure the center pivot point is seated inside the center bushing on the grease pan.



The lower cooking rack can be rotated during use to make sure even cooking is achieved during use.