

Commercial-Style Griddle

Designed for Use on TEC's Patio and Sterling Patio Grills



Our flat-top griddle is patterned after those found in restaurant kitchens with a grease trough built in to the front of the griddle. It is designed to fit directly on the grates of your grill but provides a space between the grates and the cooking surface to allow the griddle to be heated evenly for cooking.

Manufactured of heavy-duty 12 gauge stainless steel, the sheer weight of this appliance, 14 pounds, keeps temperatures steady and consistent.

IMPORTANT: Do not use the Commercial-Style Griddle on heat settings above medium. TEC grills can easily reach 900°F (and above!), and even the griddle's 12 gauge stainless steel will buckle under this intense heat. If the griddle buckles, turn the grill off and allow the griddle to cool. The griddle will regain its original form.



Basics On Your New Griddle

Instructions for Use

- (1) Lay griddle on top of the cooking grates and close the hood.
- (2) Preheat on medium heat for 10 minutes with the hood closed.
- (3) The griddle is designed to be used with the burner set from low to medium.
- (4) We recommend that you use cooking spray or canola or vegetable oil so that food easily comes off of the griddle, but this is entirely optional.

Eggs

- Preheat grill with griddle on medium heat for 10 minutes.
- Add a little oil to griddle.
- Cook egg 30 seconds to 1 minute on each side for over-easy.

Bacon

- Place bacon on griddle, and then place on grates.
- Preheat grill with griddle and bacon on medium heat for 10 minutes.
- Continue cooking bacon for another 10-15 minutes until desired crispiness.

Grilled Cheese

- Preheat grill with griddle on medium-low heat for 10 minutes.
- Butter bread, or oil griddle.
- Cook 3-5 minutes per side, until cheese is melted and bread is golden brown.

Griddled Onions

- Preheat grill with griddle on medium heat for 10 minutes.
- Add a little oil to griddle.
- Add sliced onions to griddle, and stir to coat with oil.
- Cook for about 10-12 minutes, stirring occasionally, until onions are softened and starting to brown.



Share with us how adventurous you get with your new accessory by using the hashtag #TECGrills on all your grilling pictures. Follow us on Facebook (www.facebook.com/TECInfraredGrills) or on Instagram (@tecgrills) for more cooking tips and recipes!