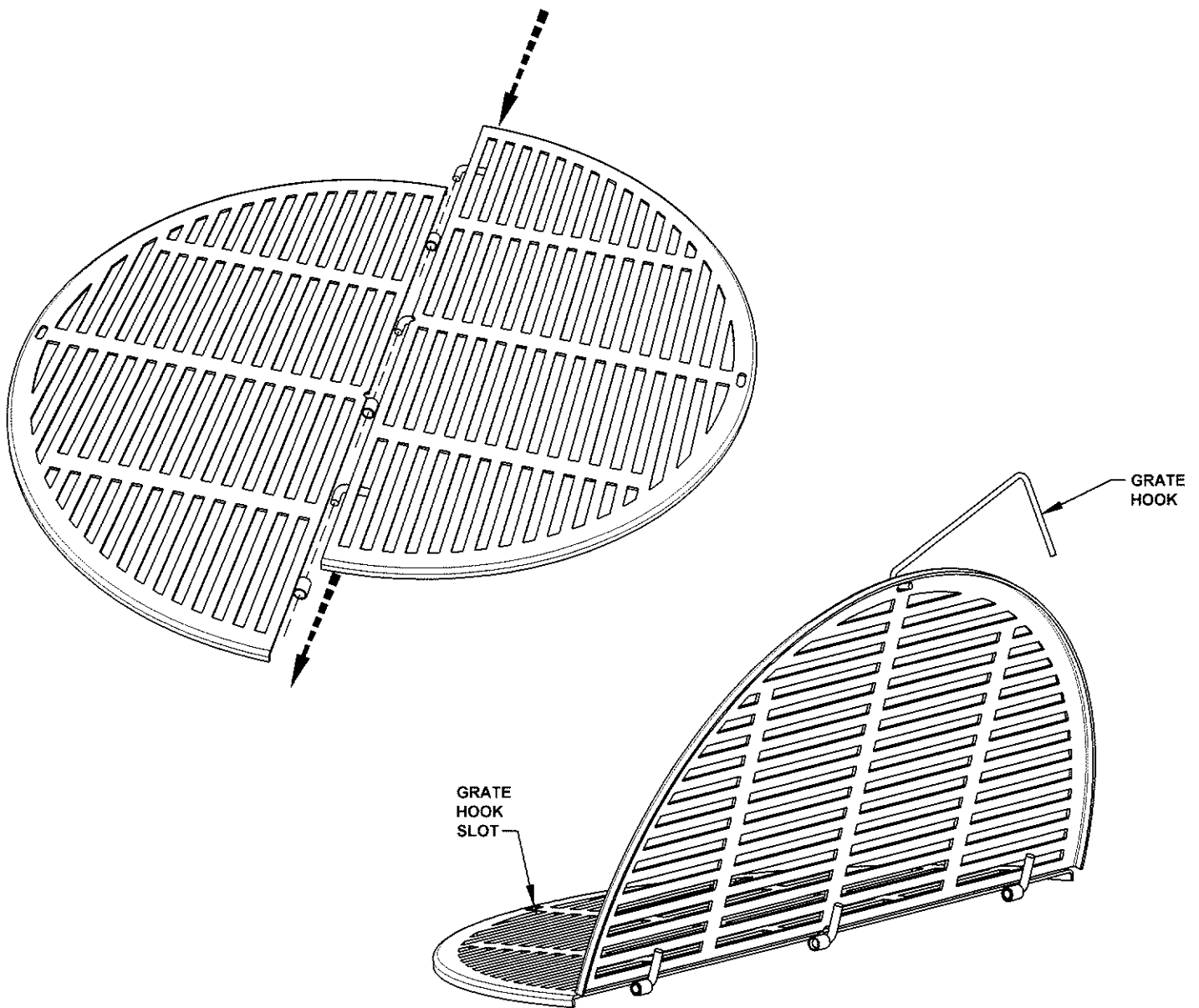


# Model DIG-R35 FLIP-UP COOKING GRATE



## GRATE MAINTENANCE:

The cooking grate should be seasoned before grilling directly on the steel grate. Season the grate by gradually burning the high heat, non toxic paint off the grate bars as the grill is used. As the grate is heated, use a wire brush to both clean the grate and remove any paint chips. Until the grate is seasoned use aluminum foil to cover the grate bars, or use a pan or pot to cook food.

Once the grate is seasoned use a wire brush to remove rust and left over food particles before each use. Heat the grate before use and then scrape it clean. The best seasoned grate has the original finish burned off and has a good coating of grease on the steel grate bars.

Do not re-paint the cooking grate. Grease from cooking meat will usually keep rust at bay and a good wire brushing after the grate is hot also helps. If there is still rust on the grate, use aluminum foil between your food and the grate. Additionally, a cooking oil may be applied before each use. **CAUTION:** Be sure to apply this cooking oil **BEFORE** starting the fire!

If the cooking grate is not used for extended periods, occasionally lift the grate halves to break any rust bond that might be forming. At the end of the grilling season store the grate indoors to keep it out of the weather.

**Warning:** This product can expose you to chemicals including carbon monoxide which are known to the State of California to cause cancer, or birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).