



# DPA115

## STAINLESS STEEL GRIDDLE

### INSTRUCTION SHEET

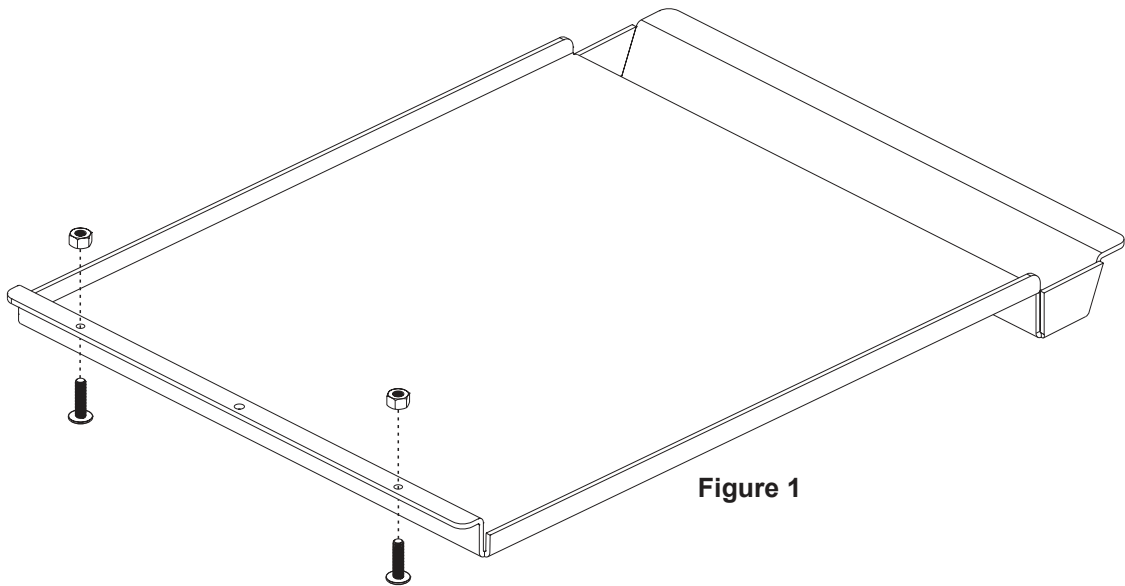


Figure 1

FOR USE WITH BROILMASTER®  
PREMIUM GAS GRILLS

**REMOVE PROTECTIVE COATING BEFORE INSTALLATION AND USE.**

**KEEP THIS SHEET  
FOR FUTURE REFERENCE.**

Visit [www.broilmaster.com](http://www.broilmaster.com) for additional grill accessories.

# Congratulations

We are glad that you have chosen to add our new stainless steel griddle to your collection of Broilmaster gourmet grilling accessories. Your new griddle has a smooth surface for foods such as eggs, pancakes or biscuits.

This griddle is made of high-grade 304 stainless steel.

Please read the following instructions for the installation, operation, and care of your griddle. Familiarize yourself with all important safety precautions before using your new griddle.

## Before You Begin Cooking

Wash your new griddle thoroughly to remove any packing residue. Use hot water and dish soap, and let the griddle air dry thoroughly. Do not clean stainless steel in a dishwasher, as this will make foods tend to stick to it.

Coat your griddle with vegetable oil. Peanut oil works best because it smokes only at higher temperatures. Spread the oil thoroughly around the griddle, including the grease container.

Heat the griddle – either on the grill or in an oven.

On the grill, heat the griddle at medium heat until the oil starts smoking.

Or, heat the griddle in the oven at 350 degrees Fahrenheit for about an hour.

Remove the griddle from the heat, and let it cool completely before wiping away any excess oil with a paper towel.

Your griddle will build up a patina from tan to brown, that serves as a natural non-stick surface. (A shiny stainless steel griddle may look nice, but makes a poor cooking surface.)

Once your griddle becomes well-seasoned, wash it in hot water only. If you must use soap, use a mild brand and re-season the griddle before cooking on it. Harsh dishwasher soap will remove the seasoning from your griddle and may even damage it.

## Installation

The DPA115 griddle fits all #3 size Broilmaster models.

**Caution:** To prevent your grill from over heating, never use more than one griddle at once. Using more than one can cause damage to your grill and personal injury.

**Caution:** Do not install the griddle over an infrared burner on R3B grills.

1. Two No. 10-32 x 3/4" leveling screws are provided. Install screws as shown in Figure 1. Adjust as needed to ensure proper flow of grease into grease trough.
2. Two 10-32 nuts are provided. Install nuts onto leveling screws as shown. Tighten nuts against griddle to lock leveling screws in place.
3. **Before installing griddle:** If your grill has two grids, remove one. If your grill has three grids, remove two.
4. Replace cooking grid(s) with your Broilmaster Griddle.

## Operation

**Warning:** Grill lid must be open at all times when using the stainless steel griddle.

**Caution:** Aerosol cooking sprays are flammable and when sprayed near a flame will flare up and cause severe burns to your face and arms. Never use flammable cooking sprays near the open flame of a grill. If you choose to use an aerosol cooking spray on the griddle, use it before the grill is lit.

1. Follow the instructions for lighting your Broilmaster® gas grill.
2. Allow an additional 5-10 minutes for the griddle to pre-heat.
3. Apply vegetable oil as needed just as you would when cooking in your kitchen.
4. When cooking fatty foods such as bacon or sausage, ensure the built in grease container is empty before starting. Excessive grease in the container could overflow and cause flare ups.

## After Cooking

Allow the griddle to cool.

Drain any grease from the grease container and wipe away any oil and food residue from the griddle.

Wash the griddle in hot water only – no soap – and allow to air dry.

Store your griddle in the box or wrapped in butcher paper between uses.

## Care

**NOTE:** NEVER use a metal object to scrub or scrape your griddle. This will damage the stainless steel finish and void the warranty.



**BROILMASTER®**

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