



GAS GRILL "START UP SHEET"

Congratulations on your purchase of a quality gas grill from Cunningham Gas Products. We are sure that you will enjoy your gas grill for many years to come. Here are some steps you may want to follow before using your grill for the first time.

1. Light all of the lower burners setting the control knobs on HIGH. Shut the lid of the grill and let it heat up for about 15 minutes. Then open the lid of the grill and let it heat for another 15 minutes.
2. If you have a gas grill with a rotisserie, take out the spit rod four prong forks and handle then wash with hot, soapy water the spit rod and four prong forks before using them.
3. If your grill has a rear rotisserie burner, using the ignitor light it and set the control knob on HIGH and let it heat up during the last 15 minutes while the grill lid is open.

The reason for performing these steps is to "burn off" any factory oils that are still on the burners, heat plates and interior body of the gas grill. Please make sure that you perform this process BEFORE using your new gas grill for the first time only. You are now ready to start cooking.

Before you cook each time.....Some foods occasionally stick to the cooking grids. To help eliminate this, rub with Olive oil or spray with Canola oil to help reduce sticking.

Preheating.....Set a control knob on HIGH/LIGHT and using the ignitor light up the burner. Following the same procedure light up all of the lower burners and set on HIGH. Close the grill lid and preheat the grill for about 10 – 15 minutes. Open the Grill lid and place food on the cooking grid over one burner.

Cooking.....With most beef, chicken and pork products it usually works better to sear them on high, to seal in the juices and then relocate to a different burner with the heat turned down to MEDIUM or turn down the burner that the food is currently over to MEDIUM. You should sear both sides of whatever you are cooking before reducing the heat. Continue cooking over the MEDIUM heat until food reaches desired doneness.

It is also possible, on most gas grills, to cook using the indirect heat method. The indirect method is popular when cooking "thicker" pieces of meat or when you just want to cook slower. This can be achieved by placing the food on one end of the grill with the burner under the food "off". The burner at the other end of the grill is on and usually set in the HIGH setting.

If you like pizza it is one of the best things to cook using a combination of direct and indirect cooking methods. Using a grill stone pizza set, (part #06131P), available at Cunningham Gas Products you can make the best pizza you have ever eaten. The grill stone pizza set has a 15" diameter ceramic pizza stone and a 9 1/2" x 10" spatula. Make your pizza using whatever ingredients you like. Preheat your grill by setting one end of the grill on HIGH and the other end of the grill on MEDIUM.



Place your pizza on the pizza stone and set the pizza stone over the MEDIUM heat burner, this will help cook the crust on the pizza. Shut the lid of the grill and check the pizza about every 10 minutes by using the big spatula to look at the bottom of the crust and rotate the pizza stone about 90 degrees. Depending on thickness of your pizza and the actual internal temperatures of your grill it will take 30 – 40 minutes to bake your pizza.

Cleaning.....After removing the food from the grill turn the control knobs back up to HIGH and let burn for another 10 – 15 minutes and then brush the cooking grids with a grill brush. This helps to burn off cooking debris and makes it much easier to clean the cooking grids with the grill brush. DON'T FORGET TO TURN OFF YOUR GRILL!

The type of cooking grids your grill has will help determine the type of grill brush that you should use. Any porcelain coated cooking grid should use a grill brush that has brass bristles. Since brass is a soft metal it will not "scratch" off the porcelain coating as easily as a steel bristle brush will. On a stainless steel cooking grid you can basically use any type of brush you want. If you have plain cast iron cooking grids you will have to keep them "seasoned" like a cast iron skillet.

Whether your grill is totally exposed to the elements or under an eave, you should always keep a grill cover on it when you are not using it. Your grill will simply last longer, look better and require less maintenance.

Cleaning/Maintaining Stainless Steel.....If your grill has a stainless steel housing, it may occasionally need to be cleaned. Do not use steel wool to do so. This will permanently scratch the finish. We offer several types of cleaners/polishes that are specially formulated to remove smoke and stains. When you do apply them, always rub "with" the grain, not across it. Make sure your stainless steel grill is not exposed to pool chemicals. This will void the warranty.

Rollers/Hinges, etcDrawers, hinges, etc all need to be oiled occasionally. Your grill as well as some of the other stainless accessories do occasionally need a drop or two of lubricating oil (WD40, etc) in order to maintain their smooth operation.

Be sure to visit our website WWW.CunninghamLiving.com from time to time for exciting new products, recipes and cooking tips. Thanks you for your purchase we hope you enjoy your new grill for many years to come!