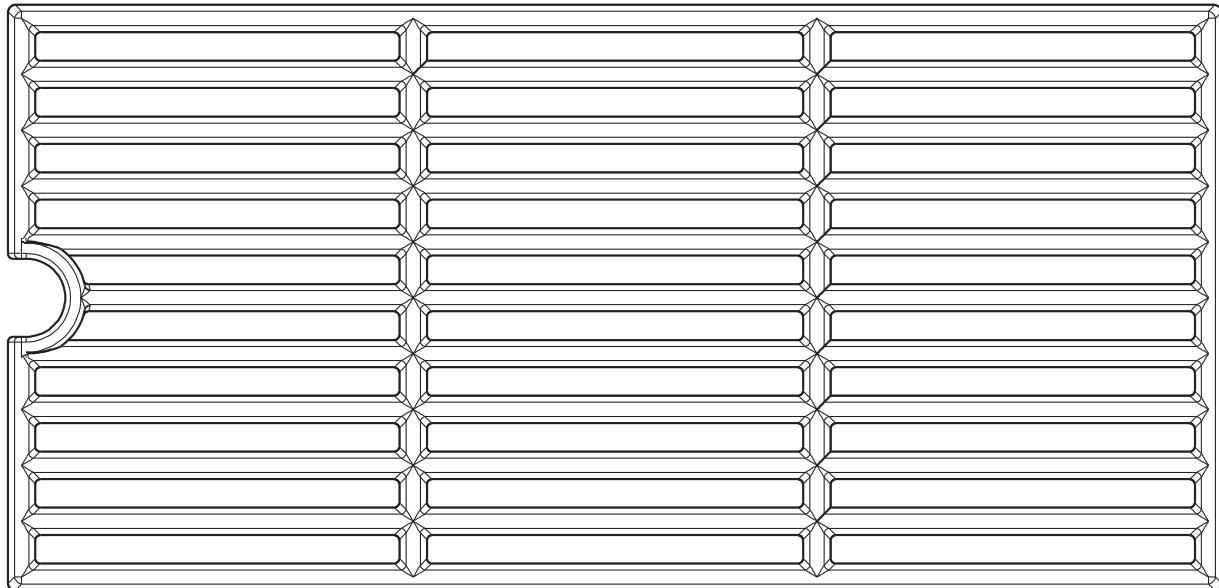


Cuisinart® CARE & SAFETY INSTRUCTIONS



Porcelain Cast-Iron Cooking Grate

85-1969 (G525-0016-02)

EXACT FIT FOR CUISINART® GOURMET MODELS:

85-3056-8 (G52501/G52505), 85-3057-6 (G52502/G52506),
85-3058-4 (G52503/07/09), 85-3059-2 (G52504/08/10), 85-3108-6 (G53501),
85-3109-4 (G53502), 85-3110-8 (G53503), 85-3111-6 (G53504),
85-3112-4 (G35801), 85-3113-2 (G35802), 85-3122-0 (G53505),
85-3123-8 (G53506), 85-3126-2 (G53507), and 85-3127-0 (G53508)

READ AND SAVE MANUAL FOR FUTURE REFERENCE.

The Cuisinart® Gourmet Porcelain Cast-Iron Cooking Grate is designed and intended for use with Cuisinart® Gourmet Barbecues only. This product will replace the original cooking grate sold with your Cuisinart® Gourmet Barbecue.

CARE AND MAINTENANCE

Please follow the care and maintenance tips provided below for optimal cooking performance, durability, and food safety.

- **With every use** you should brush off all build-up on the cooking grates, prior to lighting your grill.
- **Following every BBQ session**, always perform a burn off of your cooking grates by turning the temperature on HIGH, for 5 minutes.
- **Two-three times a season** fully season your porcelain cast iron cooking grates, especially following long storage periods.

How to Season Cuisinart® Gourmet Porcelain Cast Iron Cooking Grates

1. Remove cooking grates from BBQ and brush away all loose, or chipping porcelain and grease build-up, using a BBQ brush.
2. Wash cooking grates with soap and water.
3. Rinse and dry thoroughly with paper towels. **Important: Never soak or let soapy water sit on the grates for any length of time.**
4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. Place cooking grates in either your conventional oven, on a cookie sheet, or in your BBQ for up to 20 minutes at 250-300 to complete the seasoning process. Time may vary depending on cooking appliance.
6. Once completed, the cooking grates must be allowed to cool down before use.

Repeating this process several times throughout the season will create a stronger “seasoning” bond, improved performance and non-stick capabilities, just like an old cast iron pot or frying pan. In addition to seasoning your cooking grates several times throughout the season, it is recommended that you use a rag or dish towel coated in vegetable oil or shortening to coat the entire top surface of the grate. Avoid using paper towel as it tends to stick to the cooking grates.

**For more information
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