

# Lays on Top of Any Grill

## 1. Interlock Panels and Preheat Grill with GrillGrates in Place

*Your grill will run hotter with GrillGrates – adjust your grill temps down!* There is no need to turn your grill into a blast furnace to burn off your last meal. Warm the grill up to desired temperature. **Gas Grills:** Before using GrillGrates, empty grease tray and check for excessive grease in the grill. This will prevent “blocked flare-ups” from igniting grease in the bottom of your grill. GrillGrates eliminate hot and cold spots and improve efficiency of gas grills.

**Charcoal Grills:** Place GrillGrates on existing grid when coals are no longer flaming and allow to warm-up for 10 mins. ***You can grill more directly with GrillGrates and use more grill surface.***

## 2. Raised Rails Clean More Easily Over Time

*The first few times you grill, use grill spray (PAM or Weber) or Canola oil on the raised rails. Don't use olive oil as it smokes at 400F and gets sticky.*

This will become unnecessary as GrillGrates season with use. Avoid over cleaning in the beginning to allow for seasoning.

## 3. Use a Grill Pad/Brush to Wipe the Rails Clean During Warm-Up

Less is more. The technique is more wiping than aggressive brushing. Use The GrateTool™ to keep debris out of the valleys. Sink cleaning or in a bucket is OK with dish soap and a scrubby or brillo. Focus on the raised rails. ***Do not put in dishwasher, use oven cleaner, or harsh caustic cleaners.***



**Control your flames and keep your food juicy!  
Lift up delicate foods with GrateTool™**



## Flare-up Protection

*Flare-ups are prevented by the bottom plate. Fat and grease drip through the holes and burn onto the bottom of the grate instead of on the food. Juices & marinades sizzle below the food not feeding the flames.*

### Grill Grate Meat — In a word JUICIER

Flare-up control along with the “Sizzle Effect” keeps good juices sizzling just below the food, while fatty juices drip through fat draining holes in the bottom of the grate. Even lean meats and burgers are juicier and don't dry out. Find grate recipes for skinless chicken, pork chops, turkey burgers and videos at [www.grillgrate.com](http://www.grillgrate.com)

## Pizza Lovers Rejoice

GrillGrates transform any grill into a pizza oven. Grill perfect pizza fast, easy and crispy. We highly recommend *MamaMary's Gourmet Pizza Crusts*. Find them in the deli section of your supermarket. [www.mamamarys.com](http://www.mamamarys.com).

## Seafood Lovers Never Wrap Fish in Foil Again

The GrateTool™ coupled with the raised rail design makes grilling even the most delicate fish possible. No flare-ups when you baste with butter and bring on the marinade with salmon. Find grate fish and seafood recipes at [www.grillgrate.com](http://www.grillgrate.com)

## Grill Grate Vegetables

Never pre-cook or use foil to grill vegetables. Brush or mist with olive oil for a healthy way to eat your greens.



**Allow the sides and valleys to blacken for maximum seasoning and minimum cleaning**





# Prepare to Grill Grate!

## 1. The Original Raised Rail Design™

Protection against charring flare-ups that dry out and burn grilled food.

- Juices sizzle just below the food, not feed the flames.
- Fats drain through holes and burn up on the back of the grate and not on the food.
- Be confident with marinades, rubs and sauces- they will not start fires.

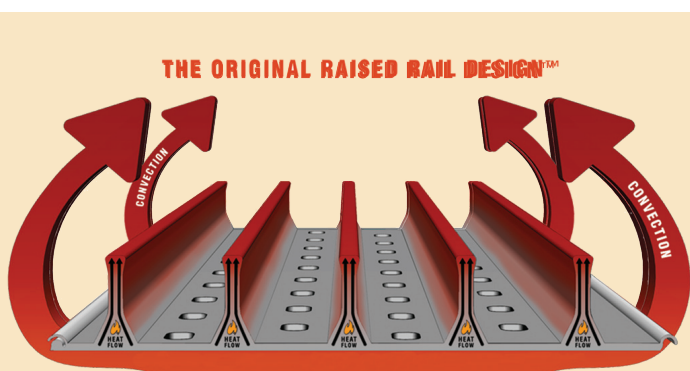
## 2. Hard Anodized Finish

The raised rails clean easily and the hardness prevents grilling debris from sticking. Use a bit of water and lightly wipe or brush the raised rails clean during warm-up of the GrillGrates.

## 3. The GrateTool™

You'll quickly see why it's named The GrateTool! Part fork, part spatula, the GrateTool reaches below the raised rail to lift rather than scrape. Easily turn and handle delicate fish, vegetables and lean burgers.

## An Improved Grill Surface



The Formula is Simple and the Improvement Is Dramatic  
**SEARS + SIZZLES + RADIATES + PROTECTS = GrillGrate**

## I love my GrillGrates. A Lot!

This is the best new product I have tested in years. The concept is so very clever on so many levels: The base blocks flare-ups and helps prevent burning. As a result, meats brown beautifully, and you get really crispy chicken skin without scorching. Juices drip into the valleys between the rails where they are vaporized and the vapors penetrate the meat enhancing flavor. The holes in the base allow some juices down and smoke and combustion gases up to reach the food adding more superb flavors. I have made my best steaks and burgers ever with GrillGrates."

Craig "Meathead" Goldwyn, [www.amazingribs.com](http://www.amazingribs.com)

## Join the GrillGrate Conversation!



Find dozens of Grate Grilling recipes  
Submit your own Grate Creation  
Learn more about grilling with GrillGrate  
[www.grillgrate.com](http://www.grillgrate.com)

GrillGrate, LLC, P.O. Box 1674, Cartersville, GA 30120

1-877.380.2527, [info@grillgrate.com](mailto:info@grillgrate.com)

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Culinary Development by Julianne Hillyer

Graphic Design by Françoise H. Evans

## Grill Grate, Eat Well!



Watch 90 sec video



GrillGrates Made in USA  
GrateTool™ made in China. Patent pending.



## Prepare To GRILL GRATE An Improved Grill Surface



**SEARS + SIZZLES + RADIATES + PROTECTS = GRILL GRATE**

**Flare Up Protection • Juicier & More Tender Meats  
Perfect Sear Marks Every Time  
Great for Fish, Pizza & Vegetables • Easy Clean Up**

**Lays on top of any grill!**

