

MASTERBUILT®

Griddle Instruction Sheet

1050 & 1150 GRIDDLE



- Always remove plug from outlet before servicing your grill.
- Make sure your grill and griddle have fully cooled before moving or handling to avoid burns.
- Some components may have sharp edges. Use caution to avoid injury.
- Do NOT use griddle without the heat shields.
- Do NOT add frozen food to hot griddle.
- Do NOT remove your griddle from your grill while hot.
- Use extreme caution when seasoning and cleaning your griddle. Griddle can be extremely hot.

ACTUAL GRILL MAY DIFFER FROM ILLUSTRATIONS SHOWN.

<p>Remove the warming racks and grates.</p>	<p>Place the front and back heat shields into the manifold. Install the shield support on the back heat shield. Pull together and attach the shield support to the front heat shield. Do one side at a time.</p>	<p>Position the heat shields so they are angled on opposite sides of the manifold. The shields angle is supported by the heat shield supports.</p>
<p>The griddle is supported by the grill grate supports.</p>	<p>Install the griddle by positioning it on top of the grate supports. Griddle locator tabs should contact the inner left wall.</p>	<p>Install is complete.</p>

GRIDDLE-SEASONING

It is recommended before your first use to season your griddle.

1. Wipe griddle top of all debris.
2. Ignite grill and set temperature to 250F (121C). Run for approximately 10–15 minutes until your griddle top becomes hot.
3. Pour a light amount of cooking oil on griddle top.
4. Spread the cooking oil over surface of griddle top using paper towels. Use spatula or heat resistant gloves to hold folded paper towels. Be sure to cover every part of griddle top.
5. Allow griddle to heat to 400F (204C). Smoking will occur as the oil begins to bond with the surface of griddle.
6. After smoke dissipates. Repeat steps 3–5 at 350F (177C)

Frequent seasoning prevents rusting. If rusting occurs, clean with a steel brush, apply vegetable shortening and heat as indicated above. Store your griddle in a clean dry location.

GRIDDLE-TIPS

- Your Gravity Series™ controller temperature display will read about 100F (38C) hotter than your griddle surface temperature.
- For best results allow your griddle to fully preheat with the lid closed. Note, it may take your griddle 15-20mins to preheat to the desired temperature.
- For best results, we recommend cooking with your lid closed as much as possible. This will allow your griddle to achieve optimum griddle temperatures.
- We recommend removing your heat deflectors from your Gravity Series™ 1050/1150 if you are not using your griddle. If you leave your heat deflectors in your Gravity Series™ 1050/1150 without the griddle, you will notice a hot spot in the center of your cooking grates. For optimum results, only use the heat deflectors when the griddle is installed.
- We recommend using a small disposable foil grease cup to catch any drippings or food from your griddle. This will improve the cleanup process. Place your disposable grease cup under the grease drain hole of the griddle. Do this before you ignite your grill.

GRIDDLE-DEEP CLEANING

- **Always clean your 1050/1150 Griddle by hand.**
- **Never soak your 1050/1150 Griddle in water.**
- **Frequent cleaning and seasoning of your griddle will prevent rusting.**
You are not required to deep clean your griddle after every use.
- **Use extreme caution when cleaning your griddle. Griddle will be extremely hot.**

1. Heat griddle to 300F (149C).
2. Cover griddle top with coarse salt.
3. Add a small amount of cooking oil to the salt on the griddle top.
4. Use a bench scraper or chainmail to scrub any residue from the griddle surface.
Use extreme caution. Griddle will be hot.
5. Use a bench scraper to remove the loose residue from the griddle top.
6. Apply a small amount of warm water to the griddle top.
7. Use chainmail or paper towels to rub water over griddle top. This will remove any remaining food particles. Be sure to use tongs and hot food gloves when scrubbing griddle top.
Griddle will be extremely hot
8. Dry griddle thoroughly.
9. Finish the cleaning process by seasoning your griddle.

LIMITED WARRANTY

Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year from the date of original retail purchase. The Masterbuilt® warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt® warranty does not cover rust. Masterbuilt® requires proof of purchase for warranty claim, such as a receipt.

EUROPEAN RESIDENTS ONLY: Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 2 years from the date of original retail purchase

WHEN DOES THE WARRANTY COVERAGE BEGIN?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill. If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Masterbuilt® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Masterbuilt® will pay all shipping charges on warranty parts.

AUSTRALIA AND NEW ZEALAND RESIDENTS ONLY:

Our goods come with guarantees that cannot be excluded under the Australian or New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

WHAT IS NOT COVERED?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance. Commercial use is not recommended with the use of Masterbuilt products, and this warranty does not apply to commercial use of any kind. This usage for example is for restaurateurs, caterers, butchers, rental companies, food trucks and other such commercial entities.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Masterbuilt be liable for any special, incidental or consequential damages.

This warranty is provided to you in addition to all rights and remedies conveyed to you by consumer protection laws and regulations. This warranty in no way affects your legal rights under statutory warranty regulations in your state or country of residence, including the EU. Depending on your state or country of residence limitations on the length of an implied warranty or the damages available to you may not be limited by this warranty.

WHAT WILL VOID THE WARRANTY?

Purchasing any Masterbuilt® product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as any retailer who has not been expressly granted permission by Masterbuilt® to sell Masterbuilt® products.

NEED ASSISTANCE? CONTACT US

Our warranty terms may change from time to time. For an updated version of our warranty, visit www.masterbuilt.com/pages/warranty. For assistance or to request an updated copy of our warranty, contact us at the below.

Masterbuilt®

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<https://www.masterbuilt.com/pages/customer-support>

Australia & New Zealand

Please contact your retailer for support.

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MASTERBUILT®

DO NOT RETURN TO RETAILER!

For assembly assistance, missing or damaged parts, please contact Masterbuilt® Customer Service.

Masterbuilt® Premier Specialty Brands, LLC, 5367 New Peachtree Road, Suite 150, Chamblee, GA 30341

www.masterbuilt.com/pages/customer-support

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