

SWITCH GRID

CHICAGO 4



Item no. 7794

EN

INSTRUCTIONS:

ABOUT THIS PRODUCT

Congratulations on purchasing this Enders product!

Before using the product, read and observe these user instructions and only use the product as described in these instructions in order to prevent accidental injury or damage. Keep these instructions for future reference. If the product is given to someone else, please include these instructions.

The SWITCH GRID turns your grill into a multifunction appliance. The solid, enamel coated cast grate with easy to remove round element allows various grill options using the respective inserts from Enders. The sear grate is ideal for searing steaks and other specialities quickly and at high temperatures. The enamelled cast iron will leave a unique branding on your grilled food.

Have fun with your Enders product.

USING THE SEAR GRATE



- Always wear grill gloves when handling the Enders SWITCH GRID and its inserts.
- The sear grate can get very hot.
- The sear grate should not be dropped, as it may break.
- Please note that the enamelled surface of the sear grate holder can be damaged when using metal grill cutlery.
- Please do not bring the enamelled cast parts into contact with highly acidic food.

Before first use

Before using the sear grate for the first time, it should be thoroughly cleaned with mild, warm soapy water. Dry the sear grate with a paper towel or a soft cloth.

Inserting the sear grate

For optimal use, we recommend positioning the sear grate over the TURBO ZONE of your barbecue. Insert the sear grate into the designated recesses in the SWITCH GRID with its lugs located on the edge. Place the enamelled castings gently one inside the other to avoid damaging the surface.

Preheating the sear grate

The sear grate must be preheated sufficiently with the hood closed. Only then does the solid, enamelled cast iron demonstrate its material advantages of very good heat absorption and retention as well as even heat distribution. After 15-20 minutes, preheating is complete. The sear grate is now ready for your grilling pleasure.

Burning in the sear grate

It goes without saying that you can grill on the sear grate without hesitation without the need to burn it in. However, we still recommend burning in the enamelled cast iron to take advantage of the natural non-stick effect of a patina.

1. Rub/brush the sear grate with a high heat frying oil and heat it until the oil starts to smoke.

2. When the sear grate has cooled down a little, wipe it with a paper towel. You can repeat this process as required. This gives the sear grate the desired non-stick effect. This makes it easier to turn the food and clean it later.

CLEANING

Large pieces of dirt on the sear grate can be removed with a soft brush. For thorough cleaning, remove the sear grate from your grill. Please note that the cast-iron insert should not be put in the dishwasher. We recommend using our Enders cooking grate cleaner. Alternatively, the sear grate can be cleaned with mild, warm soapy water. We recommend first soaking it to clean baked on particles. Then rinse the sear grate with clean water. If a patina has been applied, however, we advise against cleaning with soapy water to avoid damaging this layer. With the right care and use, barbecue food prepared on the sear grate tastes particularly aromatic and the non-stick effect of the patina makes grilling easier.

DISPOSAL

The product packaging is made of recyclable materials. Please dispose of packaging according to material type in the designated collection containers.

If you no longer wish to keep the article, do not throw it in the household waste. Please contact your local disposal company or your municipality about eco-friendly, resource-conserving disposal.

WARRANTY

We grant a **2-year warranty** on the functioning of the product. Prerequisite for this warranty is the proper handling of the product and official proof of the date of purchase.

The warranty expires at the end of the warranty period or immediately if you make any modifications to the product yourself.

If, despite our quality checks, your product should be defective, please do not bring it back to the retailer but contact Enders directly. By doing so, we can ensure a quick processing of your complaint.

Service:

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Subject to colour variations and technical modifications for the purpose of product improvement.