

SWITCH GRID

BROOKLYN NEXT 2 SERIES



Item no. 7808

EN

INSTRUCTIONS FOR USE



www.enders-germany.com

Enders®

INFORMATION REGARDING THIS SWITCH GRID

Congratulations on purchasing this Enders product!

Please read and observe these instructions for use before using the product and only use the product as described in these instructions, to prevent accidental injuries or damages.

Keep these instructions for future reference. If the product is given to someone else, please include these instructions.

Your grill turns into a multifunctional appliance with the SWITCH GRID. The solid, enamelled cast iron grate with the easily removable round element offers numerous options for grilling using suitable inserts from Enders. In addition to a combination with various inserts, the SWITCH GRID can also be used as a classic cooking grate. At the same time, benefit from the special characteristics of cast iron. The even distribution of heat provides for ideal results on your Enders gas grill.

Have fun with your Enders product.

USING THE SWITCH GRID

- Avoiding grease fires: Dab away excess grease/marinade from the grill items before placing them on the grill. This does not reduce the flavour of the grill items but solely serves the purpose of preventing grease fires.
- To avoid overheating, do not cover the entire grill surface with aluminium foil.
- Always wear grilling gloves when you are handling the Enders SWITCH GRID and the respective inserts.
- The SWITCH GRID can get extremely hot.
- Do not allow the SWITCH GRID to fall down. It can break.
- Please observe that the enamelled surface of the SWITCH GRID can be damaged when using metal BBQ tools and utensils.
- Enamelled cast iron grates cannot come into contact with highly acidic foods.

Before being used for the first time

After being unpacked, the SWITCH GRID should be cleaned thoroughly using mild, warm soapy water. Dry the iron cast grate with paper towels or a soft cloth. Heat up the grate for 30 min. before using it for the first time, to remove possible manufacturing residues.

Preheating the SWITCH GRID

The SWITCH GRID must be sufficiently preheated with the lid closed. That is how the solid enamelled cast iron develops the advantages of its materials, which are very good heat absorption and storage as well as an even distribution of heat. The preheating process is finished after 15-20 minutes, so that there is no longer anything standing in the way of pure grilling pleasure with the SWITCH GRID.

Seasoning the SWITCH GRID

Of course you can grill on the SWITCH GRID without any hesitation without having to season it. However, we do recommend seasoning the enamelled cast iron, to be able to use the natural non-stick effect of a patina.

1. Rub/brush a high heat cooking oil onto the SWITCH GRID and heat it until the oil starts smoking.
2. As soon as the SWITCH GRID has cooled off a bit, simply wipe it off with paper towels.

You can repeat this process as needed. In doing so, the SWITCH GRID gets the desired non-stick effect. This makes turning over the grill items easier and helps with the cleaning process later on.

Using the inserts

In order to be able to use the numerous options for grilling with the SWITCH GRID, simply remove the round element on the enamelled cast iron grate and replace it with one of the convenient inserts. You can choose between the sear grate, pan, pizza stone and poultry roaster. All inserts are available as accessories.

CLEANING

Do not rinse the hot SWITCH GRID off with cold water. Larger pieces of residue on the enamelled cast iron grate can be removed with the help of a soft brush.

For thorough cleaning, remove the grate from your grill. Please observe that the cooking grate cannot be placed in the dishwasher. We recommend cleaning with our Enders Cooking Grate Cleaner. As an alternative, the cooking grate can be cleaned using mild, warm soapy water. To remove burnt on particles, it is recommended to soak the grate first. The grate should then be rinsed using clean water. However, if a patina was created, using soapy water is not recommended because this may damage the coating.

With the appropriate care and use, meals prepared on the cast iron cooking grate taste particularly aromatic and grilling is facilitated by the non-stick effect of the patina. Cooking oil should be brushed onto the SWITCH GRID if it is not going to be used for a while.

DISPOSAL

The product packaging is made of recyclable materials, which can be used for recycling. Dispose of this packaging correctly sorted in the collection bins provided.

If you want to dispose of the product, do not do so with household waste. Ask your local waste management company or your municipal administration about the possibilities of an environmentally-friendly disposal, which preserves resources.

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 form:

<http://www.enders-germany.com>

ACCESSORIES



SWITCH GRID SEAR GRATE

item no. 7791

- for quick searing
- magically creates a unique branding on the grill item
- solid, enamelled cast iron



SWITCH GRID PIZZA STONE

item no. 7790

- to conveniently prepare a crisp and crunchy pizza or sweet pastries
- ceramic pizza stone
- enamelled cast iron handles



SWITCH GRID PAN

item no. 7792

- to make fried potatoes or fry vegetables
- extra high sides (4 cm) to conveniently turn over the grill items in the pan
- solid, enameled cast iron



SWITCH GRID POULTRY ROASTER

item no. 7793

- to prepare poultry vegetables at the same time
- stainless steel body with sturdy enameled cast iron handles
- removable poultry holder for easy cleaning

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