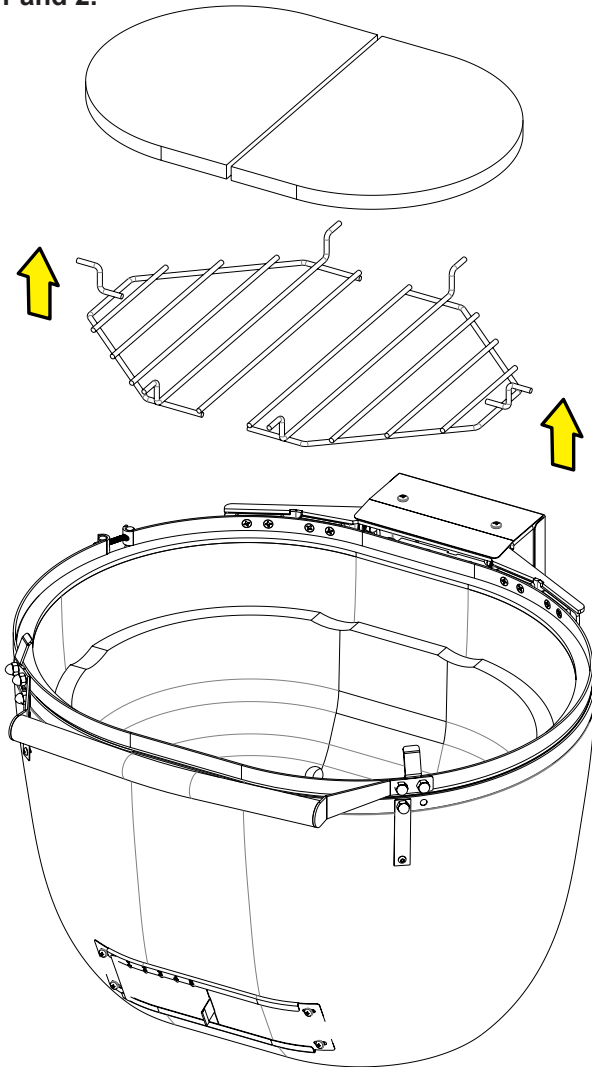


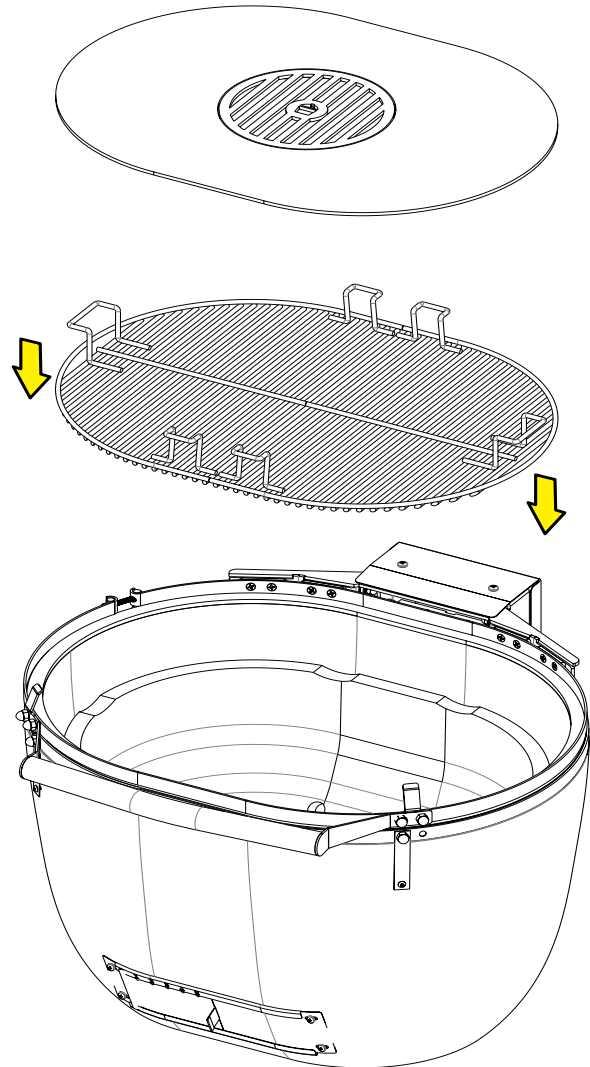
INSTRUCTIONS FOR PRIMO MODELS: PGXLG-1, PGLGG-1, PGJRG-1, AND PGRG-1

1. FOR OVAL PRIMO

With the deflector plates and racks removed, install your cooking grates upside down. You may now place your Primo griddle onto the cooking grates. **See Figures 1 and 2.**



Oval Shown
Figure 1



Oval Shown
Figure 2

REMOVING SURFACE RUST FROM GRIDDLE COOKING SURFACES

Griddle cooking surface and griddle inserts leave the factory with a light coating of oil. However, due to transportation and humidity, surface rust can form. This is nothing to be concerned with. Normal seasoning process will remove surface rust.

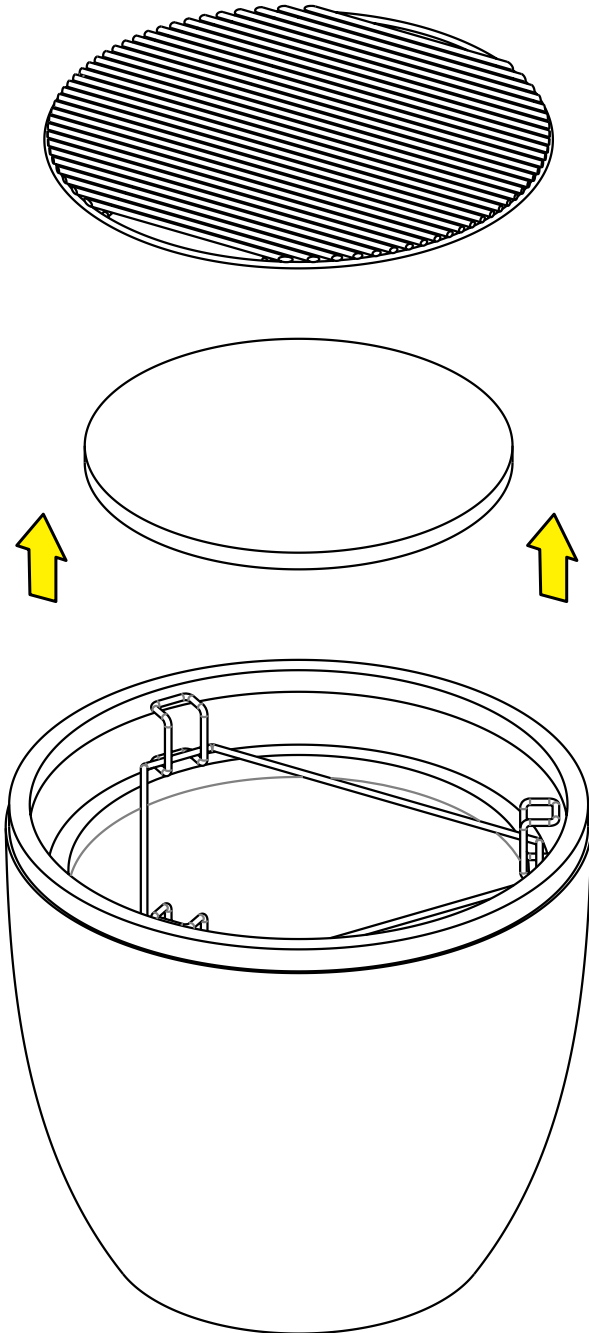
NOTICE

Rapid changes in temperatures may cause the griddle to warp. This is expected and the griddle will return to normal shape after the temperature stabilizes.

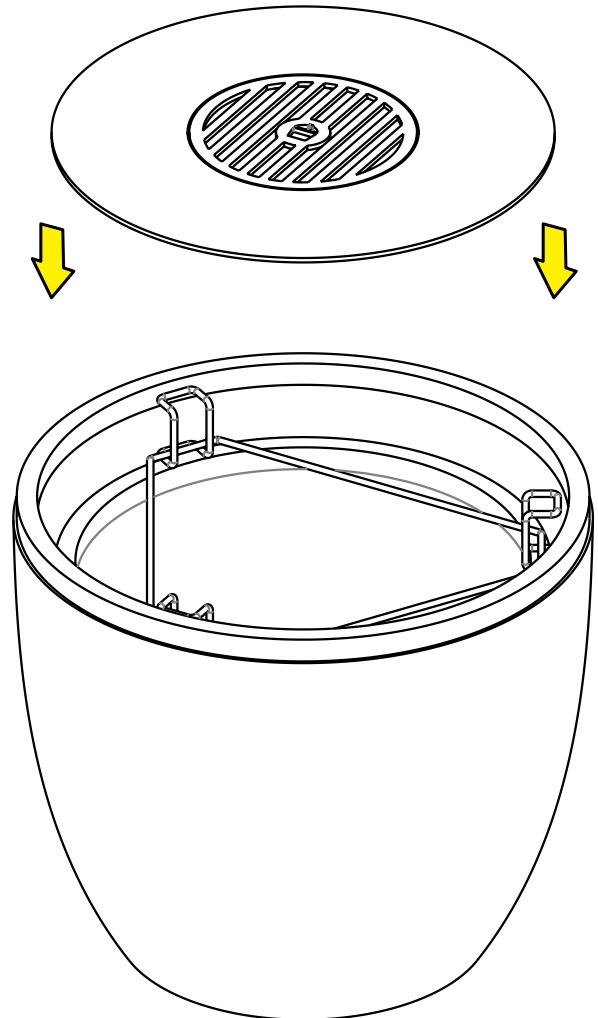
ROUND PRIMO GRIDDLES

2. FOR ROUND PRIMO

You will need to leave the deflector rack installed but remove the deflector plate. You may now place your Primo griddle onto the cooking grates. See Figures 3 and 4.



Round Shown
Figure 3



Round Shown
Figure 4

SEASONING PRIMO GRIDDLES

SEASONING YOUR NEW PRIMO GRIDDLE

1. Clean The Griddle

Before you use your new Primo griddle, clean with soap and water. This is to remove any dust or debris from manufacturing and shipping. Using a small amount of dish soap, rinse the griddle off.

2. Pre-Heat

After your Primo griddle is clean, it is time to pre-heat. This is where we transform the griddle top into a blackened, stick resistant cooking surface. Fire up your Primo grill with bottom door and the lid fully open. After 10-15 minutes, you'll notice the griddle top will start to brown. Once you see the color change, remove the griddle from your Primo grill and move on to the next step.

3. Oil Application

When you season a griddle, you create a natural stick-resistant surface that is incredibly durable. What you are actually doing is burning off the organic compounds in the oil and leaving a polymer that bonds to your griddle plate. The one secret to remember is to only use a very thin layer of oil for each coat. A thick coat of oil during the seasoning process will lead to future chipping and cause a build-up of sticky gunk on your griddle plate.

You may use any oil of your choosing, see below for suggestions.

- Canola Oil
- Vegetable Oil
- Olive Oil
- Flax Oil
- Shortening

Use tongs or heat-resistant gloves to avoid burning yourself. Use paper towels to spread the oil evenly on the surface. Make sure there is no thick oil puddles or dry spots. Use the paper towel as if you are trying to wipe all the oil off of the griddle surface. That is how thin your oil layer should be. Allow to fully cool before you move to the next step.

4. Heat It Back Up

Place griddle back on your Primo grill until the griddle plate blackens. The griddle will billow with smoke. That's called "smoke point" and it takes about 30 minutes for your griddle to get there. When all the smoke is gone, remove the griddle and move to the next step.

5. Cool And Repeat

To make the best non-sticking surface, you will have to repeat this process. Repeat steps 3 and 4 until the griddle plate is dark brown, it will take 3 to 4 times.

6. Final Touches

Once you have completed the initial seasoning, let your griddle cool slightly and wipe it down with a final layer of oil. This protects the griddle against oxidation. Now you are done and your griddle is freshly seasoned!



918 Freeburg Avenue
Belleville, IL 62220
618.233.7420
www.primogrill.com