



## GRILL

To fire up the grill, turn on the propane tank. The grill is an electric start and should light when you turn on the temperature gauges. Spray the top with cooking spray.

Flip up the side trays and line the grease trap with foil. Once grill is warmed up, you will want to keep only 3 burners on and temp no higher than medium.....it cooks fast! There are extra propane tanks in Shack if needed.

There are silver "domes" you can use to cover burgers to help with cooking time and melting cheese.

**\*\*Be sure to wear an apron to avoid grease splattering you clothes. \*\***

To clean – turn grill to high and scrape off residue or you can also use water to scap off residue (**BE CAREFUL OF HOT STEAM**). Once top surface is clean, turn off temperature gauges and shut of propane tank. Once cool, dispose of grease in trash.....do not dump down drain. Wipe off side trays and fold down. Cover grill only if it's completely cool by the time you leave. Otherwise, leave uncovered.

