

HOW TO GET THE BEST GRILL RESULT WITH YOUR NEW GRILL

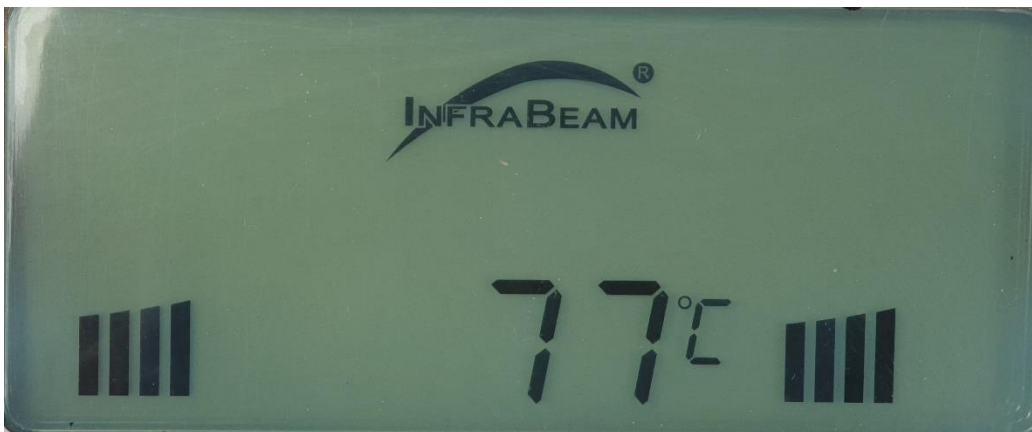
WE HOPE YOU ARE SATISFIED WITH YOUR NEW ELECTRIC INFRARED GRILL. WE HAVE PUT TOGETHER SOME TIPS ON HOW TO GET THE BEST POSSIBLE GRILL RESULT. JUICY MEAT WITH THE KNOWN GRILL SURFACE.

IT IS IMPORTANT TO GRILL WITH THE LID CLOSED. RECOMMENDED REGARDLESS OF THE GRILL TYPE (GASS OG CHARCOAL).

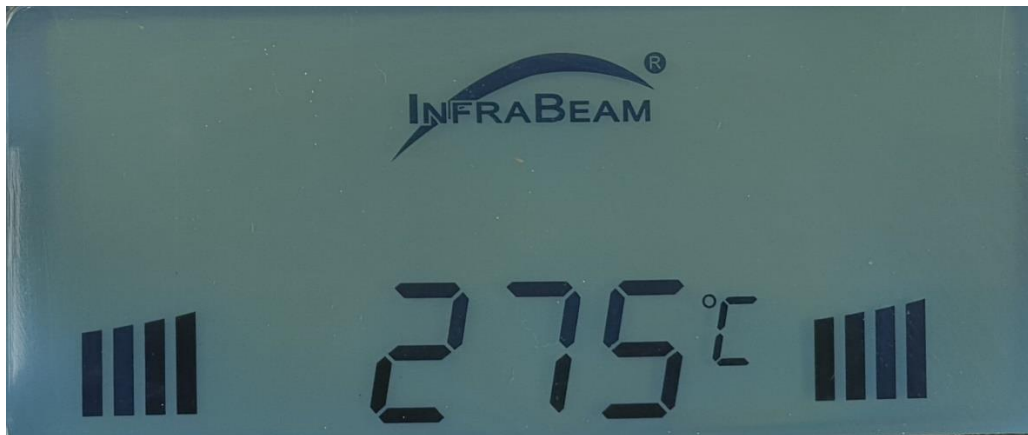
1. START THE GRILL AS DESCRIBED IN THE USER MANUAL. THE DISPLAY SHOWS THE ENVIRONMENTAL TEMPERATURE



2. REGULAR EACH ZONE UNTIL IT SHOWS 4 BARS ON EACH SIDE (FASTEST HEATING)



3. DEPENDENT ON THE ENVIRONMENTAL TEMPERATURE AND WIND IT WILL TAKE FROM 5 TO 10 MINUTES TO GET THE NECESSARY HEAT ON THE GRILL (ABOVE 250 DEGREES)



4. WHEN YOU HAVE REACHED THE DESIRED TEMPERATURE, ADJUST THE TEMPERATURE ON ONE OF THE ZONES TO THE MAXIMUM. THIS TO GET THE GRILL SURFACE ON YOUR MEAT. YOU THEN REGULATE THE ZONES AT YOUR OWN DESIRE. SEE TIPS AT THE END OF THIS GUIDANCE



HOW TO USE DIRECT AND INDIRECT HEAT:

FOR THE MOST TYPES OF MEAT, YOU NEED TWO DIFFERENT ZONES IN THE GRILL: ONE HOT ZONE FOR DIRECT HEATING OF THE MEAT AND A LESS HOT ZONE GIVING INDIRECT HEATING, SO THAT THE GRILL MEAT CAN GET THE CORRECT CORE TEMPERATURE. THE INFRABEAM GRILL HAS TWO INDEPENDENT ADJUSTABLE ZONES. SEE USER MANUAL. WHEN GRILLING ON INDIRECT HEAT, THE LID MUST BE CLOSED

HAPPY GRILLING