

## Memphis Grills Safety Guide

### Warning: Read all Safety Information Prior to Operating Grill

- For outdoor use only. Do not use in any enclosed area.
- Keep grill 24" or more from any combustible surface.
- To prevent Grease Fires, clean your grill on a regular basis. This includes the flavorizer and grease tray. *Should a grease fire occur, turn off the grill, unplug the grill and leave lid closed until the fire is out. When cooking exceptionally greasy foods, put a foil pan below the food to catch the grease.*
- Do not put anything flammable in the storage area under the grill.
- Never operate the grill without the rear panel on and fastened. The rear panel must be fastened to ensure proper cooling of the pellet hopper and mechanical cabinet.
- Keep rear panel louvers clear of obstructions.
- Before each use, your Memphis Grill should be checked for burn grate obstructions to make sure proper air flow is maintained. See cleaning instructions in this manual for correct procedures.
- Accessible parts of the grill are very hot. Keep young children away while in use.
- Exercise reasonable care when operating your grill. It will be hot during cooking or cleaning and should be attended if children are present.
- Do not use lava rocks or charcoal in your grill.
- To avoid the chance of serious burns, never lean over an open grill or place hands or fingers on the front edge of the cooking box.
- Use heat-resistant barbecue mitts or gloves when operating this unit.
- Do not move your Memphis Wood Fired Grill while operating or while the grill is hot. Make sure the fire is completely out and that the grill is completely cold before transporting the grill.

## **Read Prior to Lighting!**

### **Initial Burn Off**

Before cooking for the first time, we recommend that you "burn off" the grill to rid it of any foreign matter used in the manufacturing process. Remove the stainless steel cooking grates and wash with a mild soap and detergent. With the grates removed, light and set the grill to 450F (in "cook mode") with the lid down for 20 minutes. After burn off, turn the grill OFF and replace the grates. **Prior to "burn-off" completely remove the plastic film on all Stainless Steel Surfaces. Failure to do so will cause the film to melt to the metal and it will be extremely difficult to remove.**

### **Lighting your Grill**

It is recommended practice to go through the INITIAL SET UP procedures after every 10 uses. This will ensure proper ignition of the pellets and is part of the normal maintenance procedure. Light as per instructions found in detail in this manual. If the cooking center fails to light, this is most likely due to a dirty or plugged burn pot and/or a burn pot obstruction blocking the auto igniter air passages. (refer to **Using Your Memphis Wood Fired Convection Grill** for cleaning instructions.) Should your auto igniter refuse to ignite the wood pellets, it is easy to light your grill manually with a match and lighting agent. (Refer to **Manual Lighting Instructions** for instructions)

### **Pre-Heating**

It is extremely important to ALWAYS allow your grill to preheat for 15 minutes at 550°+ before cooking. This allows the grill and grates to heat up and maintain proper temperature once your food is introduced. If you don't allow the grill to preheat, you'll find that it takes a longer period of time to bring both the grill and the food to cooking temperatures.

### **Lid Position**

Always cook with the lid closed. An open lid negates the convection air and lengthens cooking times. Cooking with the lid closed keeps the temperature even, cooking the food faster while using less fuel. A closed lid also helps to create a smokier flavor.