



**DURABILITY • POWER • PERFORMANCE**

# DUAL SURFACE CAST IRON COOKING GRATE

Includes: 1X Cooking Grate



## CARE AND SAFETY INSTRUCTIONS

**PART NUMBER: 85-1977 (G522-0097-02)**

### EXACT FIT FOR COLEMAN® EVEN HEAT™ MODELS:

<b>2010</b>	85-3026-0 (G52201), 85-3027-8 (G52202), 85-3028-6 (G52203), 85-3029-4 (G52204)
<b>2011/ 2012</b>	85-3046-2 (G35301), 85-3047-0 (G35302), 85-3026-0 (G52205), 85-3027-8 (G52206), 85-3028-6 (G52207), 85-3029-4 (G52208), 85-3046-2 (G35303), 85-3047-0 (G35304), 85-3026-0 (G52209), 85-3027-8 (G52210), 85-3028-6 (G52211), 85-3029-4 (G52212)
<b>2013</b>	85-3066-4 (G35305), 85-3067-2 (G35306), 85-3068-0 (G52215), 85-3069-8 (G52216), 85-3074-4 (G52217), 85-3075-2 (G52218), 85-3076-0 (G53101), 85-3077-8 (G53102)
<b>2014</b>	85-3066-4 (G35305), 85-3067-2 (G35306), 85-3068-0 (G52220), 85-3069-8 (G52221), 85-3092 (G52222), 85-3093-8 (G52223), 85-3076-0 (G53103), 85-3077-8 (G53104)
<b>2015</b>	85-3066-4 (G35308), 85-3067-2 (G35309), 85-3068-0 (G52227), 85-3069-8 (G52228), 85-3092-0 (G52229), 85-3093 (G52230), 85-3076 (G53103), 85-3077 (G53104)
<b>2016</b>	85-3066 (G35308), 85-3067 (G35309), 85-3076 (G53103), 85-3077 (G53104)

### READ AND SAVE MANUAL FOR FUTURE REFERENCE.

The Coleman® Dual Surface Cast Iron Cooking Grate is designed and intended for use with Coleman® Even Heat™ Barbecues only. This product will replace the cooking grate sold with your Coleman® Even Heat™ Barbecue.

[www.colemanbbqs.com](http://www.colemanbbqs.com)

Manual Revision #: 01022018 PD

## CARE AND MAINTENANCE

Seasoning Coleman® Dual Surface Cast Iron cooking grates with vegetable shortening improves cooking performance and heat retention, prevents damage and deterioration due to moisture and humidity, creates a non-stick surface for cooking, and extends the life of your cooking grates.

### Tips:

- Always season your cooking grates before first use, a few times in season, and at first sign of corrosion or deterioration.
- Prior to preheating the barbecue, remove all build up from cooking grates using a barbecue grill brush.
- Always prep cooking grates with a light coating of vegetable shortening or vegetable oil.
- Following every barbecue session operate barbecue on “HI” for an additional 5 minutes to burn off any build-up.

### How to season your COLEMAN® DUAL SURFACE CAST IRON COOKING GRATES

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1. Brush away build-up with a barbecue grill brush.
2. Wash cooking grates with soap and water. Do not immerse grates in water.
3. Rinse and dry thoroughly with a towel. If cleaning on a very hot day, allow grates to dry in the sun.  
**Important: Never allow cooking grates to soak in water or stay wet.**
4. Coat entire cooking grate, top, bottom, sides and each rod with vegetable shortening. DO NOT use salted fat such as margarine, butter, or any non-stick cooking spray. Do not use olive oil as it burns off at high temperatures.
5. **Conventional Oven Instructions:** Place your COLEMAN® Dual Surface Cast Iron Cooking Grates in your conventional oven on top of aluminum foil or a cookie sheet, for up to 20 minutes, at 250-300°F.  
**Barbecue Instructions:** Place your COLEMAN® Dual Surface Cast Iron Cooking Grates in your barbecue for up to 20 minutes, with your controls set to medium heat.
6. Following seasoning, the cooking grates must be allowed to cool down completely before use.

When you season your Coleman® Dual Surface Cast Iron cooking grates with vegetable shortening, you are permeating the pores of your cooking grates, to create an improved non-stick surface, better performance and optimal protection against moisture and water damage. With continued care and seasoning your cooking grates will offer years of excellent performance.



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