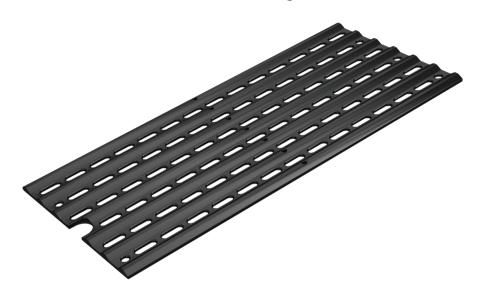


# DUAL SURFACE CAST IRON COOKING GRATE

Includes: 1X Cooking Grate



## CARE AND SAFETY INSTRUCTIONS

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

EXACT FIT FOR COLEMAN® EVEN HEAT™ MODELS:	
2010	85-3026-0 (G52201), 85-3027-8 (G52202), 85-3028-6 (G52203), 85-3029-4 (G52204)
2011/ 2012	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)
2013	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)
2014	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)
2015	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)
2016	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.

### 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

- 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.

#### Join the conversation



