

Contact grill TX

Additional information and tips

In general, use as little fat as possible when grilling. If little fat is required then brush this onto the food itself or onto the part of the grill that the food rests on. If possible only brush the fat onto the German silver wire.

Grey iron has a very porous surface, which is visible under a microscope (similar to human skin). Thereby the grey iron section becomes so soaked with fat, that the fat is practically redundant. Use the Beer grill spray to spray the hot plates before the food is placed on the grill. Afterwards cook as normal, use the short break from barbecuing to scrap both grill plates and the grooves well (with the supplied implements). Afterwards immediately warm both plates and use the supplied brush to make the plates very wet. Then spray the hot plates again with the grill spray. Repeatedly carrying out this procedure will remove burnt in traces of fat and fat which accumulates in the drip tray.

Thanks to the 1.5 cm wide grey iron plates and the 4000/8000 Watt performance and with repeated cleaning the contact grill TX is a high performer and suffers from no loss of performance in the long term.

Tip: To simplify cleaning ensure that the hot plates are only folded together when clean.