

GrillPardner

User Guide

Congratulations! You now own the most versatile, durable, and attractive serving piece in the world. GrillPardner can be used for the widest range of applications imaginable. Hot, warm, ambient, cool, cold-- regardless of your serving needs, GrillPardner will make your event a hit.

This guide is designed to help you get started. What follows are the basics. But here's the thing, because this product is so versatile (and practically indestructible) you are limited only by your imagination.

We've got a ton of great photos and video of serving ideas on our website. If you're looking for inspiration just visit www.GrillPardner.com.

A quick note on food safety: What follows is a guideline for how to safely prepare, use, and clean your GrillPardner. It is your responsibility to make sure you are meeting food safety requirements to keep your guests safe. Please visit (USA) <http://www.fsis.usda.gov> or (Canada) <http://www.hc-sc.gc.ca> for more information.

Ok. Let's get started.

First time use:

- 1) Gently clean the top surface with warm, soapy water. Rinse thoroughly. Dry completely with an absorbent cloth.
- 2) Next you need to prepare the surface for food. This is also known as 'seasoning'. You have 2 options: The easiest is to apply a fine mist of non-stick cooking spray over the surface. You may also pour 1 tablespoon of vegetable oil onto the center of the surface and, with a paper towel, spread the oil evenly over the surface. If you are using GrillPardner for a warm or hot application you're ready to go. If you're using for cold/cool/ambient application (for example sushi, fruit, cheese) take extra care to completely wipe as much oil off the surface as possible.
- 3) You'll repeat this process every time you use GrillPardner.

Using GrillPardner for Hot Applications (cooking):

- 1) Let's talk a little bit about what the 'power source' is for GrillPardner. We recommend wick-type chafing fuel. You can use any type of chafing fuel, however, we recommend the use of wick-type chafing fuels for the following reasons: the can stays cool when lit, there's no odor, and wick-type chafing fuels are easy to extinguish and reuse.
- 2) Always light the chafing fuel before you place it in the GrillPardner fire box (the fire box is the bottom piece with the opening that the surface of GrillPardner rests on).
- 3) For a cooking (hot) application the size of your GrillPardner will determine the number of cans of chafing fuel you will need. For a small GrillPardner we recommend 3 cans of wick type chafing fuel evenly spaced in the fire box. For a medium, 5 cans of wick-type chafing fuel evenly spaced. For a large, 6 cans of wick-type chafing fuel evenly spaced.
- 4) You may need to experiment a bit to get the right amount of heat for what you're cooking. If you need more heat, add an additional can of chafing fuel. If you need less heat, carefully remove a can of chafing fuel (using tongs) and extinguish.
- 5) **It is NOT advisable to cook raw protein (beef, shrimp, chicken, etc) on the same surface that you intend to hold and serve it from. If you intend to use the GrillPardner for a cooking application please follow all food safety and serving procedures. Please visit (USA) <http://www.fsis.usda.gov> or (Canada) <http://www.hc-sc.gc.ca> for more information.**

Using GrillPardner for Warm Applications:

- 1) We recommend wick-type chafing fuel. You can use any type of chafing fuel, however, we recommend the use of wick-type chafing fuels for the following reasons: the can stays cool when lit, there's no odor, and wick-type chafing fuels are easy to extinguish and reuse.
- 2) Always light the chafing fuel before you place it in the GrillPardner fire box (the fire box is the bottom piece with the opening that the surface of GrillPardner rests on).
- 3) The size of your GrillPardner will determine the number of cans of chafing fuel you will need. For a small GrillPardner we recommend 1 can of wick type chafing fuel placed in the center of the fire box. For a medium, 2 cans of wick type chafing fuel evenly spaced. For a large, 3 cans of wick-type chafing fuel evenly spaced.
- 4) You may need to experiment a bit to get the right amount of heat for what you're warming. If you need more heat, add an additional can of chafing fuel. If you need less heat, carefully remove a can of chafing fuel (using tongs) and extinguish.

Using GrillPardner for Combo (cooking & warming) Applications:

It is *NOT* advisable to cook raw protein (beef, shrimp, chicken, etc) on the same surface that you intend to hold and serve it from. If you intend to use the GrillPardner for a 'Combo' application (cooking & warming) use protein products that are already cooked. Please visit (USA) <http://www.fsis.usda.gov> or (Canada) <http://www.hc-sc.gc.ca> for more information.

- 1) We recommend wick-type chafing fuel. You can use any type of chafing fuel, however, we recommend the use of wick-type chafing fuels for the following reasons: the can stays cool when lit, there's no odor, and wick-type chafing fuels are easy to extinguish and reuse.
- 2) Always light the chafing fuel before you place it in the GrillPardner fire box (the fire box is the bottom piece with the opening that the surface of GrillPardner rests on).
- 3) For this type of application you will need to position the cans in such a way that one side of the GrillPardner is hot enough to cook and the other side is used for warming and serving. The size of your GrillPardner will determine the number of cans of chafing fuel you will need. For a small GrillPardner we recommend 2 cans of wick type chafing fuel positioned to one side of the firebox; the heat will radiate over to the other side to keep your food warm and ready for serving. For the medium, follow the same procedure using 4 cans. For the large, 5.
- 4) The idea is you will get your food quickly to serving temperature on the hot side and then move it to the warm side for holding and serving.
- 5) You may need to experiment a bit to get the right amount of heat for what you're cooking. If you need more heat, add an additional can of wick-based chafing fuel. If you need less heat, carefully remove a can of chafing fuel (using tongs) and extinguish.

Using GrillPardner for Cold Applications (sushi, fruit, cheese, and/or desserts):

- 1) For cold applications we recommend (whenever possible) chilling the GrillPardner in a walk-in cooler or freezer prior to food placement. If this is not an option, you can place dry ice on the top plate of the GrillPardner prior to placing your food to chill the top plate. When your food is ready for placement, simply move dry ice from the top plate and insert into the fire box.
- 2) Assuming you have access, you can assemble your food display in advance on the GrillPardner and keep chilled in a walk-in cooler until service time.
- 3) For service we recommend placing dry ice in the fire box.
- 4) For a small GrillPardner 2 lbs/1 kg dry ice. For a medium, 5 lbs-2 kg. For a large, 8 lbs-3kg.
- 5) You may need to experiment a bit to get the right amount of cold for what you're serving. Add or remove dry ice as needed
- 6) For tips on handling dry ice, please visit <http://www.dryiceideas.com>
- 7) If you wish to use 'wet' ice, make sure you place it in a container prior to placing in the fire box.

Cleaning your GrillPardner

- 1) If using chafing fuel, carefully remove the cans with tongs and extinguish. Allow GrillPardner to cool.
- 2) If using dry ice, remove and dispose of properly. For tips on handling dry ice, please visit <http://www.dryiceideas.com>
- 3) Rinse with warm, soapy water, removing debris as you clean.
- 4) Dry with an absorbent cloth. Remove all water.
- 5) Store in a dry area.

We'd love to know the exciting ways you are using your GrillPardner. Please send us your photos/videos and we'll post them on all our social media channels. And if you have questions beyond what this guide answers and would like to chat please call us. We'd be happy to help in any way we can.

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