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› Barbecook Universal Enameled Cast Iron Griddle Plate Instruction Manual

Barbecook 2232011000

Barbecook Universal Enameled Cast Iron Griddle Plate

Model: 2232011000

INTRODUCTION

The Barbecook Universal Enameled Cast Iron Griddle Plate is designed to enhance your grilling experience on gas barbecues. Crafted from enameled cast iron, this versatile accessory features two distinct cooking surfaces: a ribbed side for searing and creating grill marks, and a flat side ideal for plancha-style cooking of delicate ingredients. Its specific composition ensures rapid heating and excellent heat retention, making it perfect for a wide range of dishes from seafood to vegetables and meats. This manual provides essential information for the proper setup, operation, maintenance, and care of your griddle plate.

1. PRODUCT OVERVIEW

The Barbecook griddle plate is a robust and durable cooking surface. It measures 43x35cm and is made of enameled cast iron, which provides excellent heat distribution and retention. The dual-sided design offers flexibility for various cooking methods.



The Barbecue griddle plate, showcasing its ribbed and flat cooking surfaces.



The griddle plate positioned on a gas barbecue, ready for use.

Flat side



Delicate ingredients like mussels and vegetables can be cooked on the flat side for plancha-style results.



Ribbed side

The ribbed side is ideal for searing meats like burgers and creating distinct grill marks.

2. SETUP

Before first use, ensure the griddle plate is clean.

1. **Placement:** Carefully place the griddle plate onto the grates of your gas barbecue. Ensure it sits securely and is level.
2. **Gas Connection:** Open your gas bottle and ensure the gas supply to your barbecue is active.
3. **Preheating:** Turn all burners to full power. Allow the griddle plate to preheat for approximately ten minutes. This ensures the cast iron reaches an optimal cooking temperature for even heat distribution.
4. **Initial Oiling:** Once the griddle is sufficiently hot, spread a small amount of olive oil or other high-smoke-point cooking oil evenly over the cooking surface using a heat-resistant brush or paper towel.



Proper placement of the griddle plate on your gas barbecue for stable and efficient cooking.

3. OPERATING INSTRUCTIONS

The Barbecook griddle plate offers two distinct cooking surfaces for varied culinary applications.

Using the Flat Side (Plancha Style)

The flat side is ideal for cooking smaller, delicate items that might fall through traditional grill grates, or for achieving a uniform sear.

- **Recommended Foods:** Seafood (shrimp, scallops, calamari), chopped vegetables, eggs, pancakes, and delicate fish fillets.
- **Cooking Method:** Apply a thin layer of oil to the preheated flat surface. Place food directly onto the griddle. The consistent heat allows for even cooking and browning.



Shrimp being cooked on the flat side, demonstrating its suitability for smaller items.

Using the Ribbed Side (Grill Marks)

The ribbed side is designed to mimic traditional grilling, providing attractive sear marks and allowing excess fat to drain away.

- **Recommended Foods:** Steaks, burgers, chicken breasts, and larger vegetables like bell peppers or zucchini.
- **Cooking Method:** Lightly oil the ribbed surface. Place food on the ribs to achieve characteristic grill marks. The raised ridges help separate food from rendered fats.



The ribbed side creates appealing grill marks on foods such as these large shrimp.

4. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Barbecue griddle plate and ensure optimal performance.

- 1. **Cleaning While Warm:** For easiest cleaning, pour a small amount of water onto the griddle plate while it is still warm (but not scorching hot). The water will help loosen any stuck-on food residues.
- 2. **Scraping:** Use a grill scraper or a non-abrasive spatula to gently remove any loosened debris.
- 3. **Wiping:** Once the griddle has cooled down, use a soft sponge or cloth to wipe away any remaining residues. Avoid abrasive cleaners or steel wool, as these can damage the enamel coating.
- 4. **Drying:** It is crucial to thoroughly dry the griddle plate before storing it. Any residual moisture can lead to rust, especially on exposed cast iron areas.
- 5. **Storage:** Store the griddle plate in a dry place.

Important: This griddle plate is *not* dishwasher safe. Hand washing is required.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticks to the griddle.	Insufficient preheating; not enough oil; griddle not seasoned properly (if applicable, though enameled).	Ensure the griddle is fully preheated for 10 minutes. Apply a thin, even layer of high-smoke-point oil before adding food.
Uneven cooking.	Uneven heat distribution from the barbecue burners; griddle not fully preheated.	Allow sufficient preheating time for the cast iron to absorb and distribute heat evenly. Check your barbecue burners for consistent flame.
Rust spots appear.	Griddle not dried thoroughly after cleaning; stored in a humid environment.	Always dry the griddle completely after washing. Store in a dry place. For minor rust, gently scrub with a non-abrasive pad and re-oil.

6. SPECIFICATIONS

Attribute	Detail
Brand	Barbecue
Model Number	2232011000
Color	Black
Product Dimensions (L x W x H)	43 x 35 x 2 cm (16.9 x 13.8 x 0.8 inches)
Item Weight	3.15 Kilograms (6.94 lbs)
Material	Enameled Cast Iron
Non-stick Coating	No
Dishwasher Safe	No

Attribute	Detail
Recommended Use	Barbecue
Country of Origin	China
International Article Code (EAN/UPC)	05400269240530



Product packaging illustrating the dimensions of the griddle plate.

7. WARRANTY AND SUPPORT

For specific warranty information and details regarding product support, please refer to the documentation provided with your purchase or visit the official Barbecuecook website. Barbecuecook products are designed for durability and performance, and their customer service team can assist with any inquiries regarding your griddle plate.

Manufacturer: Livwise NV

Contact: Please refer to the official Barbecuecook website for contact information and support resources.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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