Charbroil 1446552R04

Char-Broil 1446552R04 Carbon-Steel Griddle Stone Instruction Manual

Model: 1446552R04 | Brand: Charbroil

Introduction

The Char-Broil Carbon-Steel Griddle Stone is designed to expand the cooking capabilities of your grill. Constructed from heavy-duty carbon steel, this griddle stone provides a versatile cooking surface for a wide range of foods, from breakfast items to stir-fries and fajitas. Measuring 18 inches by 15 inches, it offers 270 square inches of cooking area, suitable for pizzas up to 15 inches in diameter. With proper care and seasoning, the steel finish will develop enhanced flavor over time, similar to a well-maintained cast iron griddle. Its carbon-steel construction ensures durability and resistance to cracking or breaking.

Setup

1. Initial Cleaning

Before first use, wash the griddle stone thoroughly with warm water and a mild dish soap. Rinse completely and dry immediately to prevent rust. A light coating of cooking oil can be applied after drying.

2. Seasoning the Griddle Stone

Seasoning is crucial for carbon steel to create a natural non-stick surface and prevent rust. Follow these steps:

1. **Clean:** Ensure the griddle is clean and dry.
2. **Apply Oil:** Apply a very thin, even layer of high smoke point cooking oil (such as flaxseed, grapeseed, or vegetable oil) to all surfaces of the griddle stone, including the underside. Wipe off any excess oil with a paper towel until the surface appears dry.
3. **Heat:** Place the griddle stone on your grill. Heat the grill to a high temperature (around 400-450°F or 200-230°C) for 1 to 2 hours. The griddle will smoke, which is normal. Ensure adequate ventilation.
4. **Cool:** Turn off the grill and allow the griddle stone to cool completely.
5. **Repeat:** Repeat the oil application and heating process 3-5 times to build a robust seasoning layer. The griddle will darken in color with each seasoning cycle.

3. Placement on Grill

The griddle stone is designed to sit directly on the cooking grates of your grill. It is recommended for use on 3-burner grills or larger to ensure adequate heat distribution across its surface.



The griddle stone positioned on a grill grate, ready for use.

Operating Instructions

1. Preheating

Place the seasoned griddle stone on your grill grates. Turn on your grill burners to the desired cooking temperature and allow the griddle to preheat for 10-15 minutes. A properly preheated griddle ensures even cooking and prevents food from sticking.

2. Cooking

Apply a small amount of cooking oil to the hot griddle surface before adding food. The griddle is suitable for cooking a variety of items:

- **Breakfast:** Eggs, bacon, pancakes, hash browns.
- **Lunch/Dinner:** Smash burgers, grilled cheese sandwiches, stir-fries, fajitas, quesadillas.
- **Pizza:** The 270 square inch surface can accommodate pizzas up to 15 inches in diameter.



Cooking a full breakfast of bacon, eggs, and hash browns on the griddle stone.



Grilled cheese sandwiches cooking on the griddle, with a press for even browning.



A pepperoni pizza being baked directly on the griddle stone.

Maintenance and Cleaning

1. Cleaning After Use

After cooking, allow the griddle stone to cool slightly but remain warm. Scrape off any food residue with a metal spatula or scraper. Wash with warm water and a mild dish soap. Rinse thoroughly and dry immediately with a towel or by placing it back on a warm grill for a few minutes to evaporate moisture. Do not allow the griddle to air dry, as this can lead to rust. The griddle stone is **not dishwasher safe**.

2. Re-seasoning

If food begins to stick, or if you notice any rust spots, the griddle may need to be re-seasoned. Follow the seasoning steps outlined in the Setup section. Regular use and proper cleaning will maintain the seasoning over time.

3. Storage

Once clean and dry, apply a very thin layer of cooking oil to all surfaces of the griddle stone before storing. Store in a dry place to prevent rust.

Troubleshooting

Issue: Griddle stone warps during use.

Solution: Carbon steel can temporarily warp when exposed to extreme temperature changes, such as placing cold food on a very hot griddle. This is often temporary, and the griddle should return to its original flat shape as it cools down. To minimize warping, allow the griddle to preheat gradually and avoid sudden temperature shocks.

Issue: Food sticks to the griddle surface.

Solution: This indicates insufficient seasoning. Ensure the griddle is properly seasoned before use. Re-season the griddle by following the steps in the Setup section. Also, ensure the griddle is adequately preheated and a small amount of cooking oil is applied before adding food.

Issue: Rust appears on the griddle stone.

Solution: Rust occurs when carbon steel is exposed to moisture without a protective seasoning layer. To remove rust, scrub the affected area with steel wool or a stiff brush until the rust is gone. Clean, dry thoroughly, and then immediately re-season the entire griddle stone as described in the Setup section. Always ensure the griddle is completely dry and lightly oiled before storage.

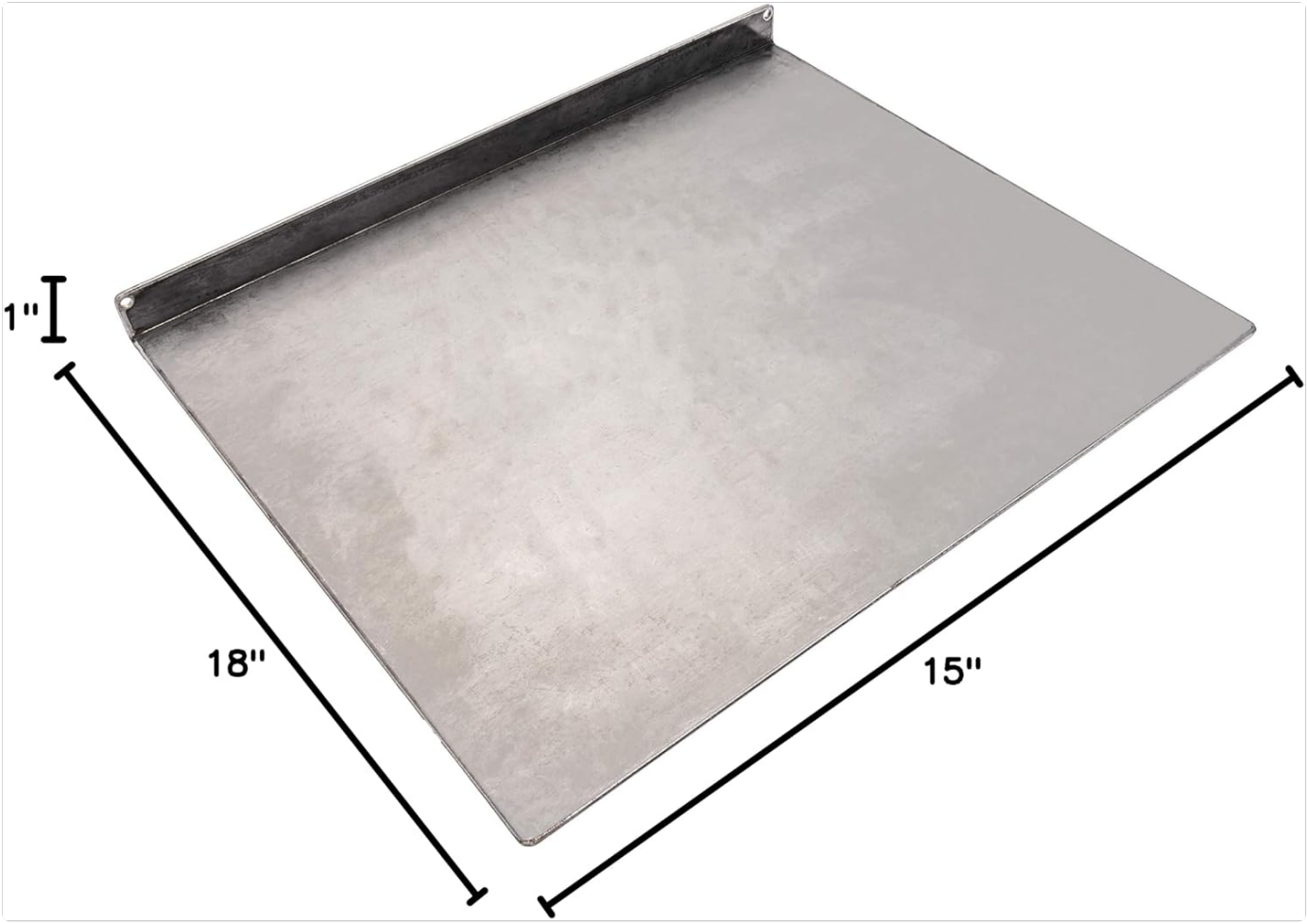
Issue: Surface erosion or chipping.

Solution: While carbon steel is durable, improper care or aggressive scraping can damage the seasoning layer. Ensure you are using appropriate tools for cleaning and cooking. If significant erosion occurs, thoroughly clean the surface, remove any loose material, and re-season multiple times to build a new protective layer.

Specifications

Model Number	1446552R04
Material	Carbon Steel
Dimensions (L x W x Thickness)	15"L x 15"W x 1.8"Th (18"L including handle/lip)
Cooking Surface Area	270 square inches
Item Weight	9.5 Pounds

Shape	Square
Dishwasher Safe	No
Recommended Uses	Grill, Griddles
Included Components	Carbon-Steel Griddle Stone



Visual representation of the griddle stone's dimensions.

Warranty Information

Specific warranty details for the Char-Broil 1446552R04 Carbon-Steel Griddle Stone are not explicitly provided in the product information. Carbon steel products, especially those requiring user seasoning and maintenance, may have limited or no direct warranty against issues arising from improper care. For any warranty-related inquiries or concerns, please contact Charbroil customer service directly.

Customer Support

For further assistance, questions, or to report any issues with your Char-Broil Carbon-Steel Griddle Stone, please contact Charbroil customer support through their official website or the contact information provided with your purchase. Always refer to your product's specific documentation for the most accurate and up-to-date support details.

Ask a question about this manual

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

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