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› Burly Grill 7599 Cast Iron Griddle Instruction Manual for Weber Genesis II 300 & 600 Series Gas Grills

Burly grill 7599

Burly Grill 7599 Cast Iron Griddle Instruction Manual

For Weber Genesis II 300 & 600 Series Gas Grills

1. PRODUCT OVERVIEW

The Burly Grill 7599 Cast Iron Griddle is designed as a replacement and enhancement for specific Weber Genesis II gas grill models. This griddle allows for versatile cooking options, transforming a portion of your grill into a flat-top cooking surface. Constructed from durable cast iron, it features a specialized design for efficient cooking and easy maintenance.

Size



Figure 1: Burly Grill 7599 Cast Iron Griddle

2. COMPATIBILITY

This 7599 cast iron griddle is compatible with the following Weber Genesis II gas grill series:

- **Weber Genesis II 300 Series:** E-310, E-315, E-325, E-330, E-335, S-310, S-335, S-345, SE-310, SE-330, SE-335, CE-330
- **Weber Genesis II LX 300 Series:** E-340, S-340, CSE-340
- **Weber Genesis II 600 Series:** E-610
- **Weber Genesis II LX 600 Series:** E-640, S-640
- **Weber Genesis II CSS Series:** CSS-315, CSS-335, CSS-340
- **Weber Genesis II CSE Series:** CSE-315, CSE-335

Note: This griddle is NOT compatible with Weber Genesis 300 Series grills manufactured between 2007-2016.

Fit:



Fits WEBER Genesis II and II LX300 Series
Fits WEBER Genesis II and II LX600 Series



✓ **Weber Genesis II E-610**
GBS Black



NOT FITS:
WEBER GENESIS 300 SERIES
(2007-2016)

Figure 2: Compatible Weber Genesis II Grill Models

3. SETUP AND INSTALLATION

The Burly Grill 7599 Cast Iron Griddle is designed for straightforward installation.

1. **Preparation:** Ensure your grill is cool and turned off before installation. Remove any existing grill grates from the desired section of your Weber Genesis II grill.
2. **Placement:** Carefully place the cast iron griddle into the empty section of your grill. The griddle is designed to fit securely in place of one or more standard grill grates.
3. **Multiple Griddles (Optional):** For larger cooking surfaces, two 7599 griddles can be installed side-by-side, replacing two grill grates.

2 PCS 7599 Griddles Can Fit



Figure 3: Two griddles installed in a grill

The griddle is ready for use once properly seated.

4. OPERATING INSTRUCTIONS

Before first use, it is recommended to season the cast iron griddle. Refer to general cast iron seasoning guidelines for best results. This typically involves applying a thin layer of cooking oil and heating the griddle.

- **Preheating:** Turn on your grill and allow the griddle to preheat to the desired cooking temperature. Cast iron retains heat effectively, providing an even cooking surface.
- **Cooking:** Use the griddle for cooking a variety of foods such as eggs, pancakes, bacon, vegetables, or searing meats.
- **Oil Drain Hole:** The griddle features an integrated oil drain hole. During cooking, excess oil and moisture can be directed towards this hole for easier management and cleaner cooking. Use a heat-resistant brush or scraper to guide liquids if necessary.

DRIP HOLE

Easy to cook food and clean oil in time



Figure 4: Detail of the oil drain hole



Figure 5: Griddle in use for cooking various foods

Your browser does not support the video tag.

Video 1: Overview of the Burly Grill 7599 Cast Iron Griddle, demonstrating its design and features.

5. MAINTENANCE AND CLEANING

Proper care of your cast iron griddle will ensure its longevity and performance.

- **Cleaning After Use:** Allow the griddle to cool down sufficiently before cleaning. Hand wash with warm soapy water and a damp cloth. Avoid harsh abrasives or metal scouring pads that can damage the seasoning.
- **Drying:** Thoroughly dry the griddle immediately after washing to prevent rust. You can place it back on a warm grill for a few minutes to ensure complete drying.
- **Re-seasoning:** Periodically re-season the griddle, especially if food starts to stick or if rust spots appear. Apply a thin layer of cooking oil and heat until it smokes, then let it cool.
- **Storage:** Store the griddle in a dry place.

Important: The cast iron griddle is NOT dishwasher safe.

Easy to clean

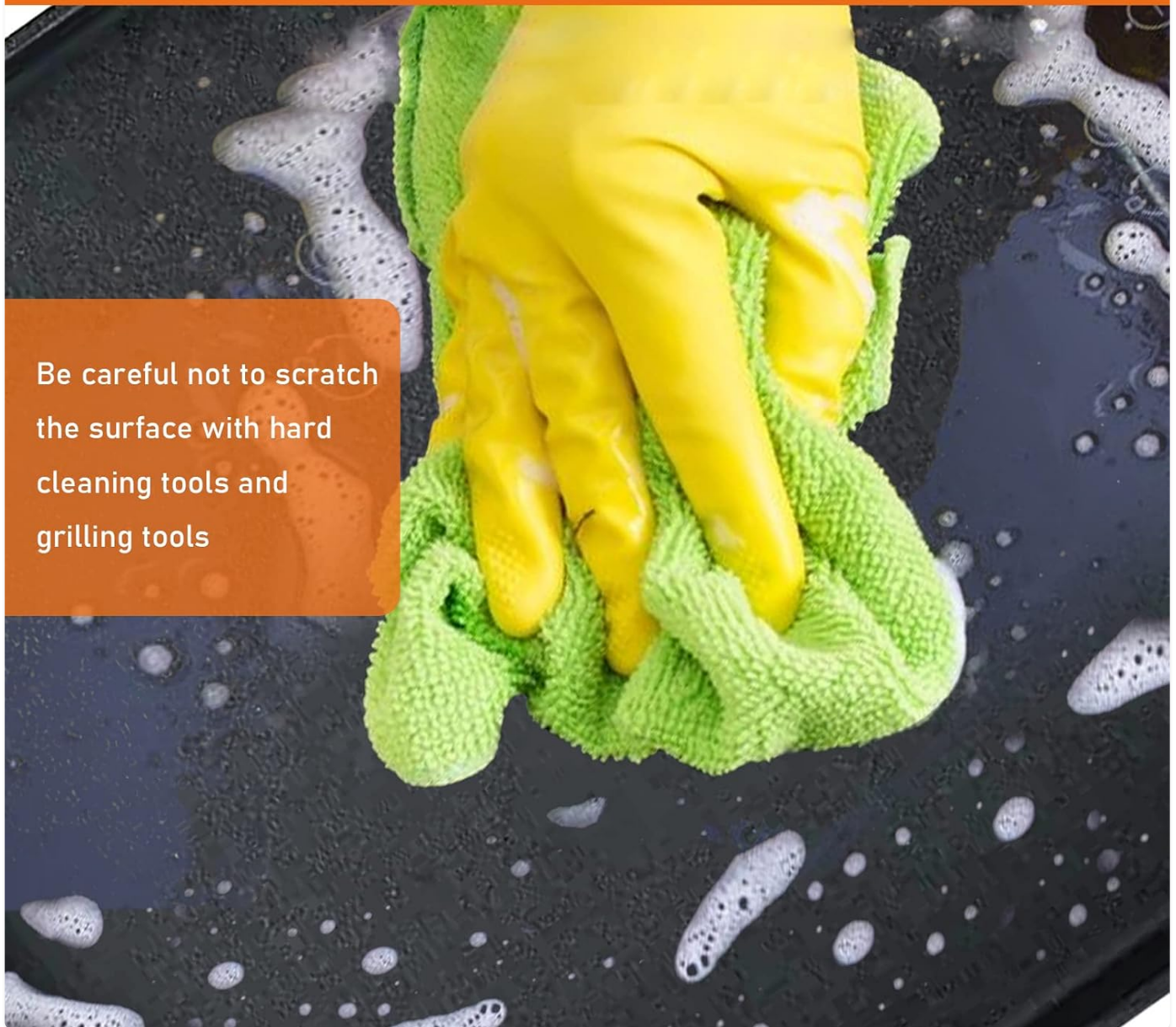


Figure 6: Recommended hand cleaning method

6. TROUBLESHOOTING

- **Food Sticking:** If food consistently sticks, the griddle may need re-seasoning. Ensure it is properly seasoned before each use and that sufficient cooking oil or fat is used.
- **Uneven Heating:** Verify that your grill's burners are functioning correctly and providing even heat. Cast iron generally distributes heat well, but external factors can affect it.
- **Rust Spots:** Rust indicates improper drying or storage. Clean the rust with a stiff brush, then wash, dry thoroughly, and re-season the griddle immediately.
- **Griddle Does Not Fit:** Double-check the compatibility section (Section 2) to ensure your grill model is listed. Measure your grill's grate area to confirm dimensions match the griddle specifications.

7. SPECIFICATIONS

Feature	Detail
Model Number	7599
Material	Cast Iron
Dimensions (L x W x H)	18.9" x 13.2" x 1.5" (approximate, based on image and feature bullets)
Weight	13.07 pounds (5.94 Kilograms)
Color	Black
Drain Hole	Yes
Dishwasher Safe	No



Figure 7: Product Dimensions

8. WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please refer to the manufacturer's official website or contact Burly Grill customer service directly. Keep your purchase receipt as proof of purchase.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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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.

Submit question