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## Broil King 11343

# Broil King Exact Fit Cast Iron Plancha

MODEL: 11343

## INTRODUCTION

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The Broil King Exact Fit Cast Iron Plancha is designed to enhance the cooking capabilities of your Baron or Crown series grill. This versatile accessory provides a flat-top cooking surface, perfect for a wide range of foods from smash burgers to sautéed vegetables. It is engineered to precisely fit the space of three standard Baron or Crown cooking grids, offering seamless integration with your existing grill setup.

Key features of the Broil King Exact Fit Cast Iron Plancha include:

- Exact fit design, occupying the space of three Baron/Crown cooking grids.
- Durable matte porcelain-coated finish for easy food release and simplified cleanup.
- Integrated grease trough to efficiently channel fats and juices away from the cooking surface.
- Compatibility with Baron series, Crown pellet grills, Baron pellet grills (prior to 2021), and Crown series (2016 and newer).

## SETUP & INSTALLATION

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Before first use, ensure the plancha is clean and free of any packaging materials. The Broil King Exact Fit Cast Iron Plancha is designed for straightforward installation into compatible Broil King grills.

1. Ensure your grill is cool and turned off before beginning installation.
2. Remove three standard cooking grids from your Broil King Baron or Crown series grill.
3. Carefully place the Broil King Exact Fit Cast Iron Plancha into the vacant space. Ensure it sits securely and evenly on the grill supports.



Installation of the Broil King Exact Fit Cast Iron Plancha involves placing it directly onto the grill grates, fitting precisely into the space of three standard cooking grids.

### Installation Overview Video

This official video provides an overview of the Broil King Exact Fit Griddle, demonstrating its features, installation, and versatile cooking capabilities on both flat and ribbed surfaces.

## OPERATING INSTRUCTIONS

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The Broil King Exact Fit Cast Iron Plancha features two distinct cooking surfaces to maximize your grilling versatility:

- **Flat Side:** Ideal for cooking delicate items or foods that require a solid surface, such as eggs, pancakes, smash burgers, and sautéed onions or peppers. This side ensures even heat distribution and prevents smaller items from falling through the grates.
- **Ribbed Side:** Designed to create classic grill marks on foods like vegetables, bacon, and grilled sandwiches. The raised ribs allow excess grease to drain away, while still providing direct heat for searing.

### Preheating

Always preheat the plancha with your grill lid closed for 10-15 minutes on medium heat to ensure an even cooking temperature across the entire surface. A properly preheated plancha will prevent food from sticking and ensure optimal cooking results.

### Cooking Examples



The flat side of the Broil King Exact Fit Cast Iron Plancha is ideal for cooking breakfast items such as fried eggs, crispy bacon, sausages, and French toast, providing a versatile cooking surface.



The ribbed surface of the plancha is suitable for items like grilled cheese sandwiches, providing classic grill marks and even heating.

## MAINTENANCE & CARE

Proper care will extend the life and performance of your Broil King Exact Fit Cast Iron Plancha. The matte porcelain-coated finish aids in easy food release and cleanup.

- **After Each Use:** Allow the plancha to cool down. Scrape off any food residue with a plastic or wooden scraper.
- **Cleaning:** Wash with warm, soapy water. For stubborn residue, a non-abrasive scrubber can be

used. Rinse thoroughly.

- **Drying:** Immediately dry the plancha completely after washing to prevent rust. You can place it back on a warm grill for a few minutes to ensure all moisture evaporates.
- **Seasoning (Optional):** While the porcelain coating reduces the need for traditional cast iron seasoning, a light coat of cooking oil can be applied after drying to maintain the surface and enhance its non-stick properties over time.
- **Storage:** Store in a dry place.
- **Dishwasher Safe:** Yes, this plancha is dishwasher safe for convenience.

## TROUBLESHOOTING

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Most issues with the Broil King Exact Fit Cast Iron Plancha can be resolved with proper cleaning and usage techniques. If you encounter problems, consider the following:

- **Food Sticking:** Ensure the plancha is adequately preheated before adding food. A small amount of cooking oil can also help prevent sticking.
- **Uneven Heating:** Verify that your grill burners are functioning correctly and that the plancha is seated evenly on the grill grates.
- **Rust:** Rust typically occurs if the cast iron is not dried thoroughly after washing or is stored in a humid environment. Follow the drying instructions in the Maintenance section. Light rust can often be removed with a stiff brush and then re-seasoned with cooking oil.

For further assistance, please refer to the Warranty & Support section.

## SPECIFICATIONS

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<b>Brand</b>	Broil King
<b>Model Number</b>	11343
<b>Material</b>	Cast Iron with Matte Porcelain Coating
<b>Colour</b>	Black
<b>Product Dimensions</b>	17L x 18.8W x 1.8Th Centimetres
<b>Item Weight</b>	8.12 kg
<b>Shape</b>	Rectangular
<b>Has Nonstick Coating</b>	No (features a matte porcelain-coated finish for easy food release)
<b>Is Dishwasher Safe</b>	Yes

## WARRANTY & SUPPORT

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For warranty information, product support, or to inquire about replacement parts, please contact Broil King customer service directly. Refer to the official Broil King website or your product packaging for the most current contact details and warranty terms.

Always ensure you have your product model number (11343) and proof of purchase available when contacting support.

