

USING YOUR GRILL- Types of Cooking

Cooking Zones

Your Sunstone Grill is divided into three to five individual cooking zones, depending on the number of burners you have. Burners are numbered starting at one (1) on the right, going to as much as five (5) on the left, and the last cooking zone is above for either the warming rack, or rotisserie unit. Each cooking zone is designed to be controlled individually by the burner control knob. Specific zones are better suited to specific types cooking



Heat Distribution

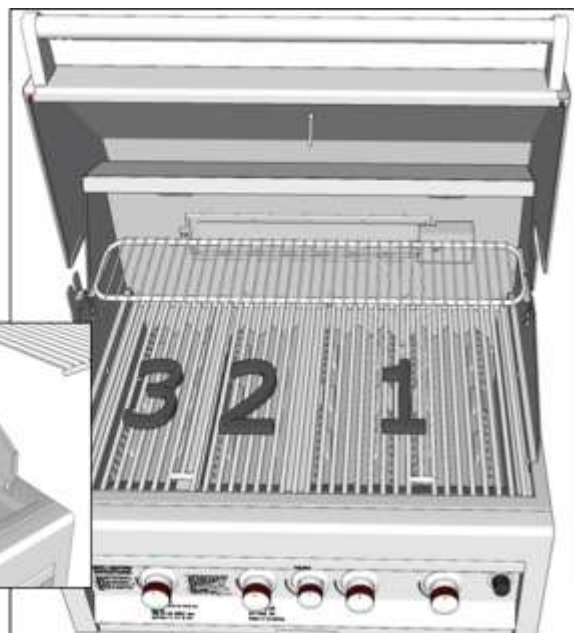
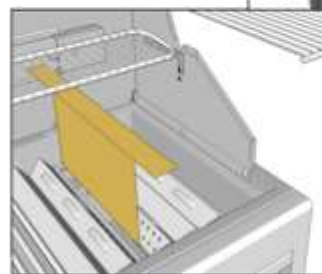
The heat level at each part of the grill has been engineered for specific purposes. Knowing the heat distribution for each burner will allow you the very best possible food positioning when grilling. The front of the grill is designed, for safety reasons, to be the coolest part of the grill. From the front of the grill and moving back, the heat rises gradually until just above the burner's front edge, where it rises rapidly to a medium to high temperature. The heat continues to rise to searing heat amount towards the back of grill burners.



Flame Directors

Your Sunstone Grill is designed for an exquisite cooking experience with the use of flame directors, which are wall dividers that fit between each burner compartment. The flame directors help to insulate each cooking zone to give maximum heat isolation so that you are able to achieve separate heat zones, with very little impact on

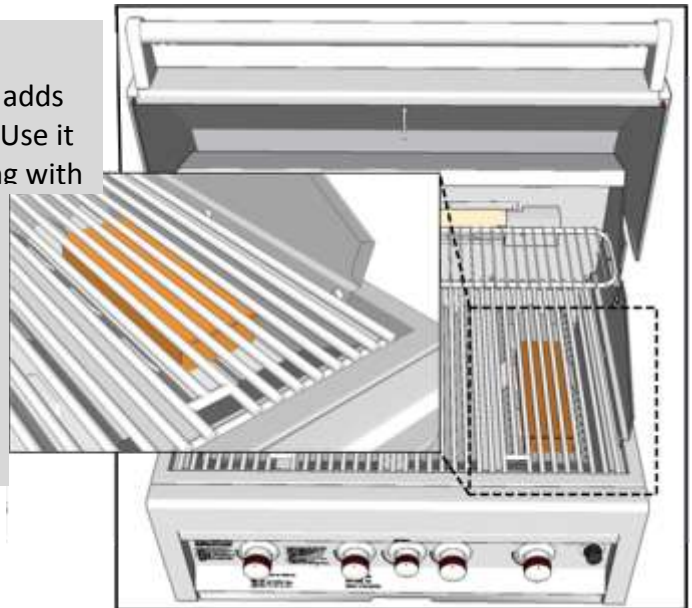
other zones used for low heat cooking while others for high heat searing. Simply lift grate up and pull divider up and out of position. You can customize your cooking experience to your own preference and zone configuration either large or small.



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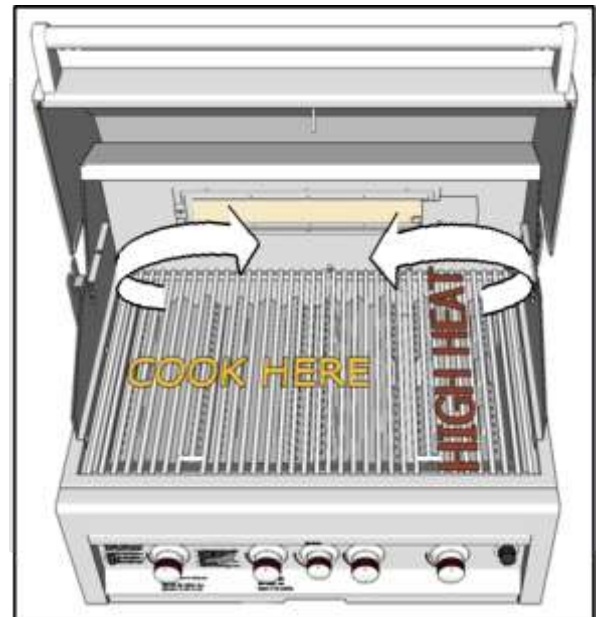
Smoker/Steamer Box

Adding the smoker box to your cooking experience adds unique flavor to your food, you will come to enjoy. Use it for either a smoker box with wood chips, or by filling with Water it becomes a steamer box. While in use, remember to close the hood, with the knobs set to LOW, for maximum results. There are many different wood chips available on the market, the most common are mesquite and hickory. Just remember to soak the chips for 30 minutes prior, for best results.



Indirect Cooking

Indirect cooking is the process of cooking your food without the heat source directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking on the other side of the grill. It is like cooking in a oven and is generally used for larger cuts of meats, but can also be used for cooking foods that are prone to flare ups. Indirect Cooking will result in tender foods every time you grill. BE SURE TO REMOVE FLAME DIRECTORS FOR HEAT TO PROPERLY FLOW.



Sear Cooking

Sear cooking is the process of cooking your food directly on top of burner on HIGH heat. It is best associated with Searing your food with High Heat. Sear cooking is recommended for most grilling applications, and the best place to sear is in the back of burner. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside. (see Page 60 Fig. B)

