

Broiler Features

- Stainless steel construction
- Natural or Propane Gas
- Floor or Counter Models
- No Messy Grease Pan *
- All Ceramic Broiling Hearth *
- 1600 ° Hearth
- Self Cleaning Hearth *
- Zero Recovery time
- Opened, Closed or Mid Front
- Flame Control with **FLARETROL**® System *

* Feature not found on any other broiler

Helpful Hints for the best performance on your EmberGlo Char-Broiler:

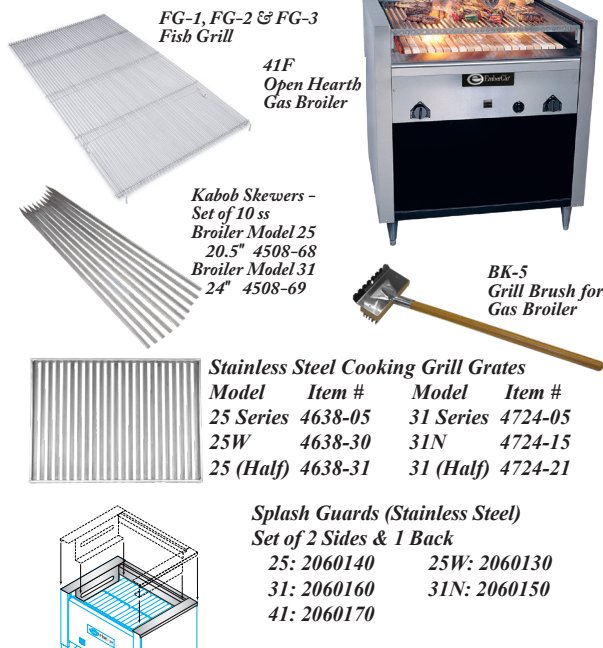
- 1) The temperature at the grill surface, as in all cooking processes, is most important to the quality of food it produces. By adjusting the knobs on our char broilers, it is possible to create various zones of temperature ranging from 450 to 900 degrees. Higher temperatures allow for rapid cooking times and marked surfaces that some customers prefer, while low temperatures are for thick cuts of meat that must cook longer without surface excessive charring. Extreme grill temperatures should be avoided.
- 2) Keeping your grates clean after every cook is important. Old food isn't seasoning - it's crud. A clean grate is less likely to be sticky and will last longer.
- 3) Use the **FLARETROL**® system on your Emberglo Broiler to control flame flare up. Fat on meat will create flames and flare-ups. Trim the side fat on steaks and excess fat from roasts and chickens.
- 4) Thick pieces of meat, whole fish, and half chickens should be broiled over lower heat to prevent undue surface charring while the center is being cooked. Use a cooler zone on the grill.
- 5) Use an instant read thermometer to ensure the internal temperature for ground meat is at least 160°F, 180°F for whole chicken, 170°F for bone-in parts and 160°F for boneless parts.
- 6) Lay a piece of aluminum foil on top of the fish grilling basket after placing on the cooking grates. This holds heat and captures any moisture, which also helps cook the fish.

EmberGlo® Char Broilers

Great Outdoor Flavors - Indoors!

Open hearth broiling on EmberGlo Gas Char Broilers has the advantage over other methods of cooking meats, fish, and poultry. First of all, it is fast. Second; it gives a great tasting char broiled sear to the surface of the food. Third; it looks great. And fourth; the taste is outstanding!

It gets better. There are even more reasons to choose an EmberGlo Gas Char Broiler. Save time with no messy grease to cleanup - due to the high temperatures everything left behind is incinerated, only a light vacuuming is required.



Accessories for Gas Char-Broilers

Increase your efficiency with accessories made just for your broiler. Our Fish Grill is great for broiling fish but it is also handy for broiling smaller cuts of meats and veggies. Make cleanup fast with our stainless steel brushes.



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EmberGlo®

Gas Char Broiler Cooking Guide

Great Chef's Secrets to Char Broiling...



EmberGlo®

www.emberglo.com

Quality Designed for Proven Performance

... Gas Char-Broiling Grilling Times ...

* Times will vary based upon load size and preference of finished product

Beef	Thickness	Rare	Med	Well
Beef	1"	6	8	10
T-Bone, Club, Rib	1-1/2"	9	10	13
Sirloin	2"	16	18	21
Strip Sirloin	3/4"	4	6	8
Hamburger, Grnd Chuck, Round 1/2"	2	4	8	
Kabobs	1"	--	--	15
Skirt Steak	1"	--	--	10

Fish

Filletts (One side without turning)	1/4"		5	
	1/2"		6	
	1"		8	
Fish Steaks	1/2"		3	
	1"		5	
	1-1/2"		8	
Fish, whole & dressed	3"		5	
Split (One side without turning)	1-1/2"		6	
	2"		9	

Lamb

Center Cut Loin, Rib	1"	--	10	15
Sirloin Chops, double Rib	1-1/2"	--	15	21
English Chops	2"	--	20	25
Shoulder Chops	1"	--	10	15
Lamb Riblets	1"	--	12	18
Mutton Chops	1"	--	12	18

Note: limes can be shortened by partial, pre, or post cooking

Poultry

Broiling Chickens (ready to broil weight for 1/2 chickens)	3/4 lb		9	
Chicken parts	--		15 to 20	
Wild Game	1 to 1-1/2"		10	

Pork

Spare Ribs	--	--	--	30-40
Single Chops	1/2"	--	--	15
Double Chops	1-1/2"	--	--	25
Pork Steaks	1"	--	--	12
Pork Tenderloin	1/2"	--	--	10

Continued ...



EmberGlo® Gas Char-Broiling Grilling Guide

Selecting, Preparing and Grilling Tips

Start broiling by placing food products on the center of the grill (hottest area) and finish on the outside (cooler areas).

- After searing a steak, chop, large piece of fish or even a burger remove the seared meat to a warm section of the grill and allow it to finish.
- Select a thick cut of meat for grilling and lightly season the dried surfaces with a pinch of quality salt, like kosher style or sea salt, about 1 hour prior to grilling. The salt will draw proteins and natural sugars to the surface with will become the tasty 'crust' we all like in a well prepared grilled steak.
- When grilling larger steak cuts of beef, pork, chicken and lamb try to allow them to come to room temperature prior to grilling. Check the internal temperature before cooking so you know what you have to do to bring it up to the desired level of 'done' while only searing the surface and not over cooking.
- Fillet Mignon and other lightly fatted meats may be brushed with butter or oil before broiling when first placed on the grill, preventing surface charring.
- Small cuts of beef, pork and lamb on the grill can be grilled right from the cooler or fridge, seared on the surface sides and then pulled to finish off of direct heat. That way they don't overcook and dry out.
- Raw pork must be cooked throughout. Slow broil at lower temperatures.
- Dark meat of poultry needs more time to cook than white meat.
- Remove skin on chicken after cooking.
- Poultry should be salted to prevent charred surfaces.
- Fish should not be salted before broiling in order to prevent the rapid loss of natural juices. Fish requires basting two or three times during the broiling period. Butter, margarine, and salad oils may be used.
- Brush salmon skin with some teriyaki sauce and flip it a couple of times to make it all crispy. When fish is fresh the crispy skin is like potato chips.
- Lay a piece of aluminum foil on top of the fish grill after placing on the cooking grates. This holds heat and cap-

... Gas Char-Broiling Grilling Times ...

* Times will vary based upon load size and preference of finished product

	Thickness	Rare	Med	Well
Shellfish				
Shrimp		(Large 12-15/lb)		7
Shrimp Kabobs		(Large 12-15/lb)		10
Vegetables				
Eggplant sliced	1/2"			6 to 8
Corn in husk, silk removed				5 to 6
New Red Potatoes	(par boiled)			5
Sweet Potatoes Large (foiled wrapped)				45
Zucchini sliced	1/2"			3

Note: Items can be shortened by partial, pre, or post cooking

- tures any moisture, which also helps cook the fish.
- When cooking fish fillets like salmon, grouper, tuna, halibut, etc. trim the thin part of the belly from the thicker section of the fish and cook them separately to prevent overcooking the thin belly section while potentially under cooking the thicker part of the fillet.
- Consider cutting the whole fish into smaller pieces to make it easier to grill and manage on the grill.
- The best oils to use when grilling meat with direct high heat are high-temperature (smoke-point) oils like peanut, canola, safflower and cottonseed. These oils will better withstand the high heat required for searing while butter, olive oil and other unprocessed or cold processed oils will burn and turn bitter.
- Wet meat steams and dry meat browns. Remember to dry off steaks, chops and other meat prior to placing it on the grates.
- Lean cuts require quick searing and are generally marinated prior to cooking while cuts with more internal fat will grill nicely with nothing more than a little bit of salt and pepper and a quick spritz of high temp oil to keep them from sticking.
- Veal is seldom broiled due to the lack of fat which makes the meat dry and rubbery. Connective tissue in veal usually requires a longer cooking time than is desired when broiling.



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