



INTRODUCING

SEAR'N SIZZLE™



The #1 Outdoor Grill Surface Meets Top Selling Multi-Cookers

The results are grilling magic! The Sear'NSizzle™ Grate by GrillGrate adds steakhouse searing and sizzles juices that create unmistakable grilled flavors right in your kitchen.

Precision Grilling Two Ways

The sky is the only limit to cooking on the Sear'NSizzle™ Grate by GrillGrate. Whether grilling rails up or rails down, preparing food becomes an adventure and a feast you will want to share.

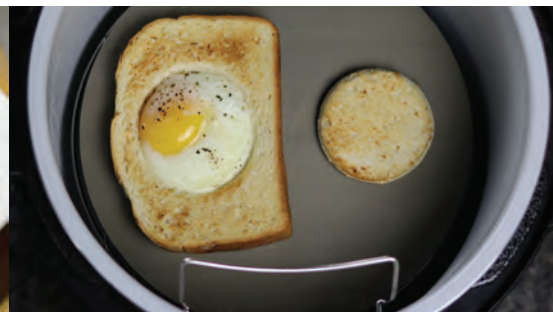
Rails Up

Steaks
Chicken
Quesadillas
Corn On The Cob
Burgers
Seafood
Asparagus
Portabellas
Pizza



Rails Down

Eggs
Bacon
Hashbrowns
Pancakes
Grilled Cheese
Grilled Onions
Veggies
Stir Fry
Sliced meat





GRATE SEAR'N SIZZLE™ RECIPES

We are assembling tasty recipes for you and from you, which you can find by visiting recipes.grillgrate.com/indoor



Looking For More Sear'NSizzle™ Recipes?

Check out these communities for recipe ideas on  YouTube



The Salted Pepper



Foodi Daddi



Cooking With Doug

The Science Of GrillGrates

Precision Grilling Meets Smart Technology

The Sear'NSizzle™ Grate has married with today's smart kitchen technology and the result is old fashioned outdoor grilled flavor. Add to that the ease of preparing mouthwatering meals right in your kitchen, and the result is a match made in heaven.

When cooking rails up, heat is transferred fast and efficiently to the food via the raised rails while the valleys vaporize drippings for added flavor and moisture. The wide rails make perfect sear marks, which is the signature of grate grilled food.



The GrillGrate Difference

REVERSIBLE PANELS

Use the Sear'NSizzle Grate rails up for traditional grilling or flip them over for a griddle surface

MORE FLAVOR

Drippings sizzle in the valleys and back onto the food for more flavor

PERFECT SEAR MARKS

Heat is concentrated up the raised rails leaving beautiful sear marks

FAST EVEN HEAT

Hard anodized aluminum heats food evenly for more tender food

JUICIER FOOD

Moisture vaporizes in the valleys, surrounding food in a flavorful steam bath

The Sear'NSizzle™ Grate Gets Even Better As It Seasons

The Sear'NSizzle™ Grate is made of hard anodized aluminum. It is not coated with a non-stick surface that loses effectiveness over time and can scratch and peel. The smooth hard surface is naturally non-stick, and like a cast iron skillet, it gets better with use.

Cleaning & Safety

Cleaning Your Grate

1. Clean after every use.
2. Aggressive cleaning after your first couple of cooks will set you up for easier cleaning in the future.
3. Do not put grates in the dishwasher. They will pit from harsh dishwasher detergents.
4. Soak in the sink or in the air-fryer pot with dish soap. Use a sponge or scraper for stubborn debris. You can also pressure cook the soaking grates in your cooker for a minute or two. Heavy debris just wipes right off!



Safety Comes First



- Be careful of sharp edges.
- Do not handle hot grate without oven mitts or heat gloves. Allow to cool while enjoying your meal.
- Use caution when pouring marinades on hot grates. Hot steam can scald you.

Grate Tips



PREHEAT the Sear'NSizzle Grate for a minimum of ten minutes in your Foodi or Instant Pot.

OIL THE GRATE for the first few uses with Canola Oil, Pam Spray or Duck Fat Spray.

RECOMMENDED SETTINGS are air crisp and broil.

CARRY-OVER COOKING We've learned that carryover cooking happens more in these cookers than outdoor grills. Avoid over cooking by pulling food a bit early and under your target temps. For example, perfect chicken at 165F, pull at 155-160F. Use an instant read thermometer for best results when grilling meat and poultry.




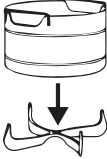












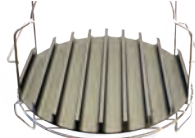
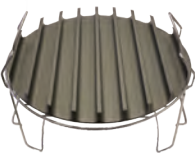


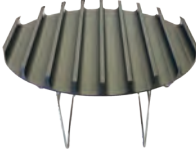





WE HAVE ALL YOU NEED FOR PRECISION
OUTDOOR GRILLING TOO!

GRILLGRATE.COM



Setup Guide For Cooking

The Sear'NSizzle™ Grate fits almost all air fryers and the Instant Pot Duo Crisp. The Sear'NSizzle™ Grate also works with older Instant Pots upgraded with an air frying lid.

		STOCK GRATE	LOW	MEDIUM	HIGH
	FOODI 5 QT				
	FOODI 6.5 QT				
	FOODI 8 QT				
	FOODI DELUXE				
	INSTANT POT DUO CRISP 8 QT				
	FOODI GRILL				
	FOODI XL GRILL				



Go From Good To GRATE Grilling With Accessories

We have a full line of grilling accessories including thermometers and cleaning products.



GrillGrate Scraper, Scrubber, Cleaner



GrillGrate Temp & Time Instant Read Thermometer



GrillGrate Tongs



GrillGrate Laser Thermometer



GrillGrate Digital Probe Thermometer

Visit **Grillgrate.com**
for how-to videos, recipes and more



877.380.2527

GrillGrate, LLC
P.O. Box 1674, Cartersville, GA 30120
770.334.2529, FAX 678.331.4629
info@grillgrate.com

