



Owners Manual

**With Assembly Instructions, Tips,
Recipes and Warranty**



Congratulations on purchasing one of the finest ceramic Kamado style grills on the market. We are confident that you will find that foods you cook on your Gourmet Guru Grill will retain more moisture and more flavor, flavor that is often cooked out by conventional charcoal and gas grills.
- The Folks at Gourmet Guru Grill

Large Gourmet Guru Grill Assembly Instructions

1. Carefully unpack the grill components.

Caution: Be very careful not to drop ceramic components.

2. The carton should contain the following items:
 - a. 1 Grill lower section (Fig. 1)
 - b. 1 Grill upper section or lid (Fig. 2)
 - c. 1 Fire box (Fig. 3)
 - d. 1 Fire ring (Fig. 4)
 - e. 1 Fire grate (Fig. 5)
 - f. 1 Cooking grate (Fig. 6)
 - g. 2 Upper and lower bands, identical (Preinstalled on grill)
 - h. 1 Hinge assembly (Fig 7)
 - i. 1 Draft door (Preinstalled on Lower Section)
 - j. 1 Vent cap with handle (Fig 8)
 - k. 1 Vent Cover (Fig 9)
 - l. 1 Thermometer with retainer clip (Fig 10)
 - m. 1 Grill lid handle assembly (Fig. 11)
3. The following components are optional and not included in the carton:
 - a. Optional fire grate divider (Fig. 12)
 - b. Optional plate setter (Fig. 13)
 - c. Ceramic grill feet (Fig. 14 for use with grill table and cabinet)
4. The grill can be mounted in a roll around cart, table or cabinet system offered by Gourmet Guru Grill.
5. **SAFETY NOTICE:** The grill lower section and lid are heavy so getting help when handling these two sections during assembly is strongly advised.
6. Set the grill lower section (fig. 1) in the cart table or cabinet. In the case of the GGG cabinet or table, the four ceramic mounting feet supplied with them should be set equal distance around the grill base perimeter and then

set the lower grill section on the feet. Ceramic feet kits may also be purchased separately.

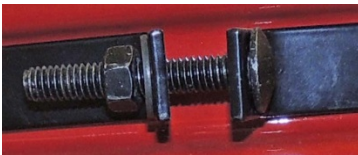
7. Align the lower section with the cabinet, table or cart as shown in the pictures below. The yellow indexing dot on the lower section can be used to center the grill.



8. Set the upper grill section on top of the lower grill section and align so that yellow indexing dot on the lid and lower section are aligned and the green hinge indexing dots on the rear of both sections are aligned.



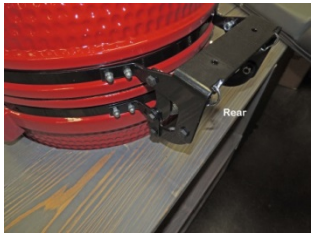
9. Loosen the tensioning bolts on the upper and lower section bands.



10. Remove the 8 acorn nuts from the both bands at the back of of the grill and install the hinge with open side of the hinge facing down (see picture below) on the lower band first and then the upper band. Only tighten the

acorn nuts enough to hold the hinge on the band at this time.

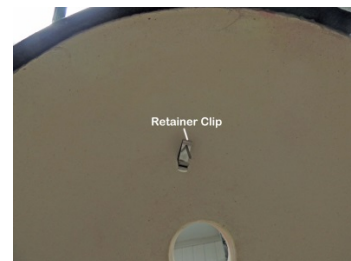
You may need to loosen the bolts holding the upper lower sections of the hinge together to make it easier to install the hinge. Tighten all 8 nuts on the hinge. Loosen the top band more if you have difficulty aligning holes.



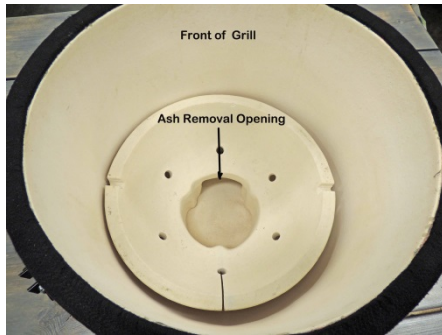
11. Check alignment of the upper and lower grill sections and rotate the upper section to align if need be. Tighten band tension bolts.
12. Remove the acorn nuts from the front of the upper band and install the handle assembly with logo on handle oriented correctly.



13. Raise and lower the lid to make sure that the lid operates freely and that the lid sits firmly on the lower section all the way around the perimeter of the grill. If there is a gap, close the lid. Loosen the band bolts slightly and retightened.
14. Open the lid, remove the retainer clip from the thermometer and insert the thermommeter through the opening towards the top front of the lid. Resinstall the retainer clip, open side down, as shown below.



15. Open the lid and install the firebox in the lower grill section orientating the ash removal opening in the firebox to match up with the draft door at the bottom of the lower section.



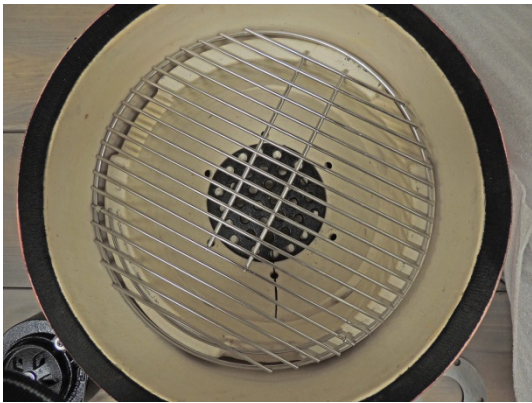
16. Install fire grate in the bottom of the firebox as shown below with the beveled side of the grate facing down. If you purchased the fire grate divider with your grill and want to use it now you can install as shown below. The divider allows you to use less charcoal for cooking smaller portions or create cooking and warming sections on the cooking grate.



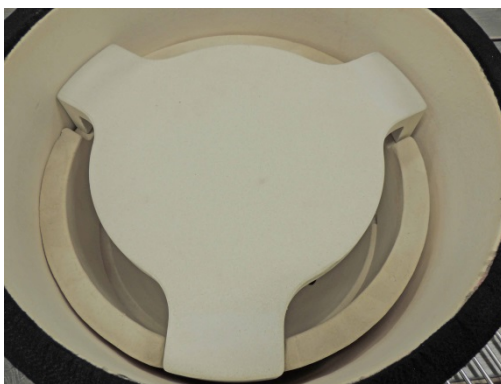
17. Install the fire ring on top of the firebox as shown below.



18. Install the cooking grate on top of the fire ring as shown below. The hinged section allows you to add more charcoal while cooking if necessary, suggest that it be positioned at the front of the grill.



19. Close the lid and install the metal top vent if you are going to use the grill now. The purpose of the ceramic vent cap is to prevent rain from entering the grill when not in use.
20. If you purchased the optional plate setter, it has multiple uses. It can be installed with the legs down for baking operation such as pizza with an optional pizza stone or with legs up with cooking grate on top of legs for indirect cooking or smoking as shown below.



Baking



Indirect Heating/Smoking

21. You're now ready to enjoy cooking on your Gourmet Guru Grill!



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



Fig. 6

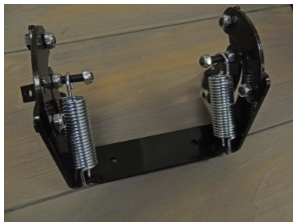


Fig. 7



Fig. 8



Fig. 9



Fig. 10



Fig. 11



Fig. 12

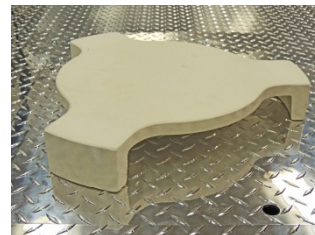


Fig. 13



Ceramic Feet For Table & Cabinet Only

Safe Operation (Read before using your grill)

- Some components of the grill can reach temperatures capable of causing burns including portions of the ceramic body. Always exercise caution when working around hot surfaces and wear heat resistant gloves when removing any hot cooking components such as a plate setters, baking plates or cooking grates. When removing hot cooking components, set them on surfaces that will not be damaged by heat or where someone or a pet might inadvertently contact them and be burned.
- Locate your grill on a level surface away from combustible materials such as plants, weeds, overhanging tree branches and flammable materials.
- It is recommended that you mount your grill in a GGG table cart, table or cabinet that is designed to provide stable support for the grill.
- Never move your grill while the charcoal is still hot.
- Move your grill, pull rather than push the table cart, table (if equipped with casters) or cabinet. **Caution: The grill is very heavy with high center of gravity, exercise caution.**
- Casters on the cart, table and cabinets are designed for hard surfaces and not meant for use on grass, gravel or sand surfaces. You may need to remove the grill from its support system and have assistance to move it across these types of terrain.
- When opening the grill lid when hot, always raise the lid slightly two or three times first to allow air to enter slowly to avoid backdrafts/flashbacks which could cause burns. Be careful when opening the lid after you have closed the vents with the charcoal still hot as the atmosphere inside the grill is oxygen poor and the inrush of air from opening the lid can cause a dangerous flare-up similar to throwing fuel on a fire. Heat resistant gloves are recommended when opening the lid.
- Never position you face over the top vent when the grill is in operation. The gases exiting the vent are very hot and can cause burns or singe your hair. Your eyes are especially vulnerable to the hot gases.
- Use a cooking grate removal tool especially designed for this purpose rather than trying to pick the grate up from the edge.
- Never remove charcoal from the firebox or attempt to adjust the firebox or fire ring while the charcoal is still hot. Do not clean ash out of the grill while the charcoal is hot.
- Do not cook without the having the draft door and metal vent open or with the chimney vent off the grill. The temperature is controlled by adjusting the draft and chimney vent

positions. The spark arrestor screen should always be closed during grill operation to prevent sparks from exiting the draft door possibly starting a fire.

- Always cook with the lid closed. Controlling the cooking temperature will be nearly impossible with the lid open.
- Do not use water to extinguish burning charcoal. Just close the draft door and top vent and let the fire starve out.
- **Never use lighter fluid or any other flammable liquids in the grill.** Either use an electric charcoal starter or paraffin/sawdust starter blocks especially made for this service.
Always use lump type charcoal, do not use charcoal briquettes made for metal grills. Doing so will void the grill warranty.
- It is recommended that the grill be supported only in Gourmet Guru Grill table carts, tables or cabinets that are designed to hold the grill. Never set a grill directly on or close to a combustible surfaces such as wood. Clear combustible debris such as leaves and grass away from your grill. Never leave the grill unattended with the lid open as dead leaves from trees or other combustible material could find their way into the grill and it presents a burn hazard to young children and pets.
- Never use your grill in a confined space where toxic gasses or oxygen depletion can occur such as a closed garage without proper ventilation. Consult local fire codes regarding use of charcoal cookers inside of structures.
- Always have a fire extinguisher close by in case an unforeseen accident should occur.

Don't let a cooking accident spoil your cookout. Safety First, Last, Always!

Let's Get Started

Preparation

- Complete assembly of your grill and whichever support system (cart/table, table or cabinet) you are using.
- Inspect the gaskets on lid and lower section to make sure they are not damaged.
- Remove the vent cover from the chimney and install the metal vent cap. Open the vent louvers fully.
- Open the draft door fully, leave the spark arrestor fully in the closed position.

Charging and lighting the grill

- Remove the cooking grid and fill the fire box with 100% American oak and hickory premium select hardwood lump charcoal.
- If you are using paraffin/sawdust charcoal lighter blocks, place one or two blocks in the center of the charcoal and light it. Reinstall the cooking grate and close the lid once it is apparent the charcoal has lit.

If you are using a charcoal lighter, bury the lighter in the charcoal and plug it in to a GFI outlet. Unplug and remove the lighter once it is apparent the charcoal has lit and set the lighter aside to cool where it will not contact combustible surfaces or someone or pets may accidentally touch the hot surface. Reinstall the cooking grid and close the lid.

- **NOTE: Use heat resistant gloves for this step.** Adjust the open area of the draft door and top vent to reduce air flow to hold the desired cooking temperature once your desired cooking temperature has been reached. Experience will teach you how much to adjust the draft door and top vent openings over time.
- If you are cooking or smoking for a very long time and need to add charcoal you can do so by either using a grate removal tool to remove the cooking grate and then add more charcoal or you can move the food enough to clear the door on the cooking grate then raise the grate door and add charcoal. **Remember to burp the lid by raising and lowering it slightly two or three times when opening the lid to avoid potential flashbacks.**
- When you are done cooking, **using gloves once again**, close the draft door and top vents. The charcoal will self-extinguish once all the oxygen is used up in the grill.

Restarting the grill.

- You will likely need to add additional charcoal before igniting the charcoal. Remove the cooking grid and use the ash rake tool accessory to rake the coals back and forth on the fire grate allowing the ash to fall through the fire grate into the grill plenum.
- **Make sure charcoal is extinguished.** Open the draft door and spark suppressor fully and use the ash rake to remove ash through the draft door opening onto an ash pan which in turn can be dumped in a ash can. Close the spark suppressor screen immediately when done.
- Repeat the same grill charging and lighting process as you used the first time you used your grill.

Maintaining Your Grill

Interior Components

- The interior walls, firebox and fire ring will darken with use and should rarely require any kind of cleaning. Most cooking splatter will be burned off and ash will fall into the grill plenum.
- The firebox and fire ring also do not normally require cleaning; removing them may expose them to damage if you should drop them which is not covered by the grill warranty.
- The fire grate is heavy duty and should last for many grilling sessions. Replacement grates as well as other components are available from your GGG dealer or online at www.gourmetgurugrill.com.

Exterior Components

- The grill exterior can be washed with soapy water.
- Applying a drop or two of oil to the hinge pivot bolts occasionally will keep the lid easy to lift.
- Occasionally check all hardware fasteners to make sure that they are tight. One exception are the hinge pivot bolts which should be adjusted so that the lid has good side to side stability yet not tight enough to hinder raising the lid.
- Replacement components such as thermometer, handle assembly, hinge, draft door, top vent and top vent cover are available from your GGG dealer or online at www.gourmetgurugrill.com.
- A GGG grill cover (available from dealers or at www.gourmetgurugrill.com) is recommended to extend the life and finish of your GGG grill.

GGG Carts, Table and Cabinets

- Soapy water is recommended to clean the surface of your GGG cart, table or cabinet.

Maintaining Your Grill (continued)

Replacing The Lid Gaskets

- The lid gaskets on your grill are designed for long life under normal operating conditions. If the gaskets are showing signs of extensive wear or deterioration you can order a GGG Replacement Gasket Kit from your local GGG dealer or online at www.gourmetgurugrill.com.
- To replace the gaskets, first make sure the grill is completely cooled down with no live charcoal since you will be using a flammable solvent to remove the old gasket. **Never attempt to replace a gasket on a grill that still has hot charcoal in it.**
- Be sure the grill is in a dry, cool well ventilated area.
- **Don a pair of rubber gloves and eye protection.** Soak the old gaskets with acetone or isopropyl alcohol to loosen the adhesive. Avoid smoking or use open flames near your work area.
- Use a putty knife or flat edge scraper to completely remove the old gasket.
- Clean the mounting surface with the solvent to make sure any remaining gasket and adhesive residue is gone.
- Wait at least 30 minutes for the gasket mounting surfaces to dry.
- Apply 3M high temp double sided tape to the sealing surfaces by peeling the backing off one side. Trim the tape so that the two ends barely contact each other.
- Remove the backing material from the 3M tape and apply the gasket material by starting about a half of an inch from the tape seam and carefully walking it around the surface while bending it slightly to fit the curvature of the grill. Do not stretch the gasket material. Trim off the excess gasket so that the ends butt against each other tightly to minimize leakage.
- Close the lid and allow the tape adhesive to cure for about twenty four hours in a cool (not in direct sun) dry environment.

Tips For Extending The Life Of Your Grill

- The grill can handle rain, snow and washing on the exterior and in fact it can be used during rain and snow since the exterior is glazed. Water

- getting on the interior surfaces which are not glazed can get into pores and micro fissures in the ceramic and freeze during cold weather causing damage. Note: Micro cracking of the exterior glazing and interior is normal and will not affect the life of your grill.
- Never use water or chemicals to clean the inside of your grill. Your GGG grill is essentially self-cleaning.
 - Store your lump charcoal in a dry place. Left over lump charcoal from your last cook may absorb moisture making it difficult to relight but adding more dry charcoal will overcome that problem.
 - Cooking at lower temperatures, under 350F, for your first few cooks when the grill is new or after replacing the lid gaskets allows gasket adhesive to cure and will drive off absorbed moisture.
 - It is a good idea to use lower cook temperatures for the first cook if your grill is stored outside and unused for an extended length of time to drive off moisture and burn off residue.
 - Always use high grade natural hardwood organic lump charcoal. Inferior products may not produce optimal cook temperatures and may contain undesirable fillers or chemicals.
 - There is no need to adjust the charcoal position during cooking; the grill design is optimized for even burning of the charcoal.
 - Always extinguish remaining charcoal when finished with cooking. Close the lid, the draft door and top vent and the charcoal will extinguish in a short time. Never leave your lid open and unattended and don't be tempted to use water spray to put out the coals, damage could occur.
 - Periodically check fasteners on the grill bands and hinge and your support system (table cart, table, cabinet) to make sure they are tight. Inspect the surfaces of your support system for damage or deterioration. Especially inspect the area around the circumference of the grill to make sure the grill is centered in the hole in wood tops and not touching the wood sides. Look for signs of deterioration in those areas.

Food Preparation Tips

- If you are using wood chips to enhance the flavor of food cooked on your grill, soak the chips in water first for a more intense flavor.

- For direct grilling (of steaks, chops, burgers, etc.), have all the coals lit, open the bottom and top vents wide, and preheat the grill to 600 to 700 degrees. Sear the steak on the grate for 2 minutes per side (giving a quarter turn after 1 minute), then lower the lid. Here's where the genius of the grill comes in: The juices drip on the coals, sending fragrant smoke up to the steak. The lowered lid traps the smoke and seals in the moisture. It also speeds up the cooking time—7 minutes in all should do it.
- For direct grilling of meat such steaks, pork chops, burgers, etc., load a generous amount of charcoal and light the coals. Leave the draft door and chimney vent fully open and allow the grill to reach 600-700 °. Put your meat of choice on the cooking grid and sear the meat for about two minutes on each side. Then close the lid and allow the meat to finish cooking for 6-8 minutes. The meat will remain moist and the flavor will be locked in.
- To slow cook,, add a normal amount of charcoal and then add about 2 cups of American hardwood chips. Distribute the chips over the surface of the charcoal and then work them into the voids between the charcoal using the ash removal or similar tool. Light the charcoal in the center, close the lid and adjust the draft door and chimney vent opening to reach 230-250°F. The charcoal burn will gradually spread from the center to the rest of the charcoal which will usually give you over 15 hours of grilling time. Add more wood chips if you want a stronger smoke flavor.
- Slow smoking is accomplished by heating the grill to around 200°F, installing the plate setter and setting a large pan of ice on it. Install the cooking grate and set your food on the grate over the ice pan.
- Approximate cook times for a GGG grill heated to approximately 230°F are:
 - Brisket, 5-6#) = 12 to 14 hours
 - Wings = 1-1/4 to 1-1/2 hours
 - Spare or baby back ribs = 3.5- 4.5 hours
 - Shoulder, 5-7 lb. = 9 to 12 hours
- Enjoy trying some of the recipes on the following pages.

GRILLED BABY BACK RIBS

Ingredients:

- Rack Baby Back Ribs with membrane removed.
- Yellow Mustard
- Crushed Peppercorns
- Cayenne Pepper (Optional)
- Salt

Instructions:

1. Prepare the rub using:
 - 2 T Crushed Peppercorns
 - ½ t Cayenne Pepper (Optional)
 - 1 t Paprika
 - ½ t Salt
2. Prepare grill for indirect cooking (plate setter with legs up) and bring temperature to 350°.
3. Rub ribs with yellow mustard and sprinkle on rub.
4. Place ribs on rack and grill for 1-1/2 hours.
5. Wrap ribs in foil and cook an additional 2 hours or until meat shrinks from edge of bones 1/4-1/2 inch.
6. Remove from grill and let rest for 10 minutes.

GRILLED HASSELLBACK POTATOES

Ingredients:

- 4-6 Medium Potatoes
- 3-4 Slices Bacon - Cooked Crisp and Crumbled
- 1 Stick Margarine - Melted
- 4 Small Cloves of Garlic - Diced
- Salt & Pepper to taste
- ½ C Cheddar Cheese
- 1-2 Green Onions, chopped (optional)

Instructions:

1. Prepare grill for indirect cooking (plate setter with legs up) at 350°.
2. Wash and make slices in potatoes 1/4 inch thick (don't slice all the way through).
Microwave potatoes until almost done.
3. Place potatoes in grill safe pan (we use a cast iron skillet) and spread open.
4. Mix melted butter and garlic together and pour over potatoes and season with salt and pepper.
5. Place potatoes on grill and cook for 1-2 hours.
6. Before removing from grill, sprinkle with green onions, bacon and cheese. Return to grill until cheese is melted.

SMOTHERED SKIRT STEAK

Ingredients:

- Skirt Steak (marinated for 1 hour minimum) See Marinade recipe below
- Onion (sliced)
- 8 oz. Mushrooms (sliced)
- Cheddar Cheese Sauce (may use cheese soup)
- Vegetable Oil
- White Vinegar
- Chili Powder
- Black Pepper
- Salt
- Paprika

Instructions:

- 1 Make up marinade using:
 - a. 1/4 C Water
 - b. 4 T Vegetable Oil
 - c. 3 T White Vinegar
 - d. 1 t Chili Powder
 - e. 1 t Black Pepper
 - f. 1/2 t Salt
 - g. 1 t Paprika
- 2 Prepare grill for indirect cooking (plate setter with legs up) at 400°.
- 3 Place onions and mushrooms in a foil packet and grill until tender. Mix with cheese sauce and keep warm.
- 4 Place steak on rack and grill 10 minutes on each side.
- 5 When steak is done, pour sauce mixture over steak and serve.

GRILLED SALSA MEAT LOAF

Ingredients:

- 2 lbs. Ground Chuck
- 1 Egg
- 1 16 oz. Jar of Chunky Salsa (your choice)
- 1 t Garlic Powder
- ½ C Quick Oats
- 2 Slices Texas Toast*

Instructions:

1. Prepare grill for indirect cooking (plate setter with legs up) at 400°. Combine all ingredients (except for bread), mix thoroughly and shape into loaves.
2. Place Texas Toast in bottom of grill safe pan and place loaf on top of bread. If your pans are smaller, you may need to use 2 pans.
3. Grill for 1 hour and check for doneness.
4. Pour additional warmed salsa over slices when served.

*The Texas Toast creates a barrier between the loaf and bottom of pan and absorbs any grease from the meat.

GRILLED SALMON AND ASPARAGUS

Ingredients:

- 2 Salmon Fillets
- Asparagus Stalks
- Stick Butter or margarine, melted
- 1 t Black Pepper
- 1 t Garlic Salt
- 1 T Garlic Flakes
- 1 T Parsley Flakes
- Lemon (optional)

Instructions:

- 1 Prepare grill for indirect cooking (plate setter with legs up) at 350-375°.
- 2 Place salmon in shallow aluminum pan, place asparagus around salmon.
- 3 Brush melted butter or margarine over entire dish. Sprinkle on pepper, garlic salt, and garlic flakes. May squeeze lemon over salmon if desired.
- 4 Place on grill rack and grill for 25 minutes or until salmon is slightly golden on outside and asparagus is tender.
- 5 Sprinkle salmon with Parsley.

STUFFED PORK CHOPS

Ingredients:

- 4 Bone-in Pork Chops (2 in. thick)
- 4 Thin Slices Bacon (or prosciutto)
- 4 Thin Slices Provolone Cheese (or preferred cheese)
- Olive Oil
- Rosemary Leaves, chopped
- Oregano Leaves
- Thyme Leaves
- Lemon Zest, grated
- Kosher (or Sea) Salt

Instructions:

- 1 In food processor, blender, or by hand, combine the paste ingredients until it forms a thick paste using:
 - a. 1/4 C Olive Oil
 - b. 2 T Rosemary Leaves, chopped
 - c. 2 T Oregano Leaves
 - d. 1 T Thyme Leaves
 - e. 1 T Lemon Zest, grated
 - f. 1 t Kosher (or Sea) Salt
- 2 Prepare grill for direct cooking (no plate setter) at 350°.
- 3 Using a sharp knife, make a slit in the side of each chop opposite the bone. Enlarge the slit to create an opening that extends through the chop to within 1/2 inch of the bone. Stuff each chop with one slice of cheese and one slice of bacon or prosciutto, folding them in half, if necessary, so they fit. Spread the paste all over chops and marinate at room temperature for 30 min.
- 4 Place chops on grill rack and grill for 30 minutes, turning occasionally. Remove from grill and let rest for 5 minutes.

STUFFED PORK LOIN

Ingredients:

- Pork Loin (3-4 lb)
- 1-2 Frozen Cheddar Smoked Sausage (it is essential that they be frozen)
- Olive Oil
- ½ t Black Pepper
- 1 t Garlic Powder
- 2 t Paprika
- 1 t Salt

Instructions:

- 1 Prepare a rub using:
 - ½ t Black Pepper
 - 1 t Garlic Powder
 - 2 t Paprika
 - 1 t Salt
- 2 Prepare grill for indirect cooking (plate setter with legs up) at 375-400°.
- 3 Using a long, sharp knife, make a cavity in center of pork loin all the way through from end to end. Stuff frozen sausage into cavity. Plug each hole of cavity with aluminum foil.
- 4 Brush entire pork loin with olive oil and sprinkle on rub.
- 5 Place on grill rack and cook until internal temperature reaches 145°.
- 6 Remove from grill, tent with foil, and let rest for 15 minutes.

STUFFED FLANK STEAK

Ingredients:

- Flank Steak - 1-1/2 to 1-3/4 lbs About 3/4 inch thick
- 4 oz Low Moisture Mozzarella, cut into long thin strips
- 1 T Olive Oil
- Salt and Pepper
- Fresh Baby Spinach, roughly chopped
- Dried Seasoned Bread Crumbs
- Red Wine Vinegar
- Olive Oil
- Garlic Cloves, minced

Instructions:

1. Prepare stuffing using:
 - 1-1/2C Fresh Baby Spinach, roughly chopped
 - ½ C Dried Seasoned Bread Crumbs
 - 1 T Red Wine Vinegar
 - 1 T Olive Oil
 - 2 Garlic Cloves, minced
 - Salt/Pepper to taste.
 - Mix all stuffing ingredients and set aside.
2. Prepare steak:
 - a. Lay steak out on cutting surface and cut through edge of steak from top to bottom until ½ inch from edge.
 - b. Fold open and place stuffing on meat, keeping 3 inches away from edge of meat. Place strips of cheese on top of stuffing.
 - c. Gently roll steak into a tight roll. Using butcher twine, tie the roll in place. Rub surface with oil and season with salt and pepper.
3. Prepare grill for indirect cooking (plate setter with legs up) at 350-375°.
4. Place roll on grill rack and cook for 35-45 minutes, or to desired doneness.

OLD FASHIONED PEACH COBLER

Ingredients:

- 1 C Plain Flour
- 1 C Self Rising Flour
- ½ C Shortening
- 2/3 C Buttermilk
- 1 C Sugar, divided
- 21 oz. Can Peach Pie Filling
- 15 oz. Can Peach Slices, non-drained
- Stick Butter

Instructions:

- 1 Prepare grill for indirect cooking (plate setter with legs up) at 350°.
- 2 Spray metal loaf pan with Pam and set aside.
- 3 Mix flours together and cut in shortening. Add buttermilk and mix until dough forms. Set aside approximately 1/3 of dough for top crust. Roll out 2/3 of the dough on floured surface until approximately 1/4 inch thick. Place dough in pan and trim top edges to fit. Save trimmings for later.
- 4 Mix pie filling, undrained peach slices and 3/4 cup sugar and pour into crust.
- 5 Take the excess dough trimmings and rolls into small balls and place into pie filling, pushing them down.
- 6 Slice ½ the butter into thin slices and place on top of pie filling.
- 7 Roll out remaining dough on floured surface until approximately 1/4 inch thick and place on top of pie filling. Seal top crust to edge of bottom crust.
- 8 Melt remaining butter and brush GENEROUSLY over top of crust. Cut approximately 8 small slits in top of crust and sprinkle with remaining sugar.
- 9 Place on grill rack and cook for 30 min. Brush top of crust with remaining melted butter. Cook an additional 30 minutes

GOURMET GURU GRILL LIMITED LIFETIME WARRANTY

QUALITY STATEMENT

Gourmet Guru Grill (GGG) uses high quality materials in the fabrication of our ceramic grill products. We are so confident in the quality of our grill products that we offer a limited lifetime warranty on them. Gourmet Guru Grill also strives to offer world class customer and warranty support.

TERMS and CONDITIONS OF THE GOURMET GURU LIMITED LIFETIME WARRANTY

1. **The Gourmet Guru Grill:** The Gourmet Guru Grill ceramic cooker (all sizes) carries a Limited Lifetime Warranty on materials and workmanship on all ceramic components including the lower and upper grill sections, firebox, fire ring and vent cap to the original purchaser or owner who purchased the product from an Authorized Dealer and has registered their Warranty with Gourmet Guru Grill. This Warranty is valid for as long as the original person owns the Gourmet Guru Grill or covered component product except for other ceramic, metal and wood components which are covered as detailed below. This Warranty is in addition to and does not affect your statutory rights which otherwise may apply.
2. **Other Ceramic Products:** The Gourmet Guru Grill brand of ceramic plate setter, baking stones and other future products developed by us are covered by a Limited Three (3) Year Limited Warranty to the original purchaser. These components are not covered for breakage from dropping, incorrect storage, misuse or abuse.
3. **Metal Components:** Metal, stainless steel, and cast iron components of the Gourmet Guru Grill systems including the metal bands, hinge assembly, metal vent top, cooking grid, fire grate, draft door and metal components of Gourmet Guru Grill Brand carts, tables and cabinets are covered by a Limited Five (5) Year Warranty to the original purchaser.

Gourmet Guru Grill strives to utilize materials that are corrosion resistant and uses high temperature powder coat finishes on metal surfaces. These coatings, however, may be compromised by surface scratches and dings or exposure to chemicals and conditions beyond our control. Substances that can damage component surfaces include but are not limited to chemicals such as chlorine, fertilizers, extremely high humidity or submersion, pesticides, industrial fumes and salt spray. Due to this, this Metal Component Warranty does not cover damage from rust, oxidation, fading or blemishing unless accompanied by a loss of structural integrity or component failure.

4. **Wood and Composite Components:** Wood components of Gourmet Guru Grill brand carts, tables and cabinets are covered by a Limited One (1) Year Warranty to the original purchaser. Only genuine Gourmet Guru Grill carts, tables and cabinets are covered under this Warranty. Third party carts, table, cabinets or other mounting systems and customer

fabricated mounting systems are not covered under this Warranty.

Gourmet Guru Grill carts, tables and cabinets are not covered under this warranty for cosmetic blemishing, color changes, weathering and cracking unless accompanied by a loss of structural integrity of component failure. Please follow product care guidelines included with these products.

CAUTION

Do not use mounting systems that are designated as free standing and do not incorporate a method of restraining the grill from being accidentally knocked over resulting in damage and possible injury. See the Gourmet Guru Grill getting started and safety tips at www.gourmetgurugrill.com.

Do not set a Gourmet Guru Grill directly on a combustible surface such as a deck, table, homemade mounting system or other combustible surface without some sort of fireproof barrier such as a concrete or stone block.

Do not use the Gourmet Guru Grill in an improperly ventilated area such as a home or garage which could result in carbon monoxide affixation or respiratory illness.

Damage or injury resulting from failure to properly support, isolate the grill from combustible surfaces or use in improperly ventilated areas will void this Warranty. GOURMET GURU GRILL EXPRESSLY DISCLAIMS ANY LIABILITY FOR ANY DIRECT, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGE OR INJURY THAT MAY RESULT.

5. Temperature Gauge & Gaskets: The temperature gauge and grill section gaskets are covered by a Limited One (1) Year Warranty to the original purchaser.
6. Accessories: Gourmet Guru Grill accessories are covered by warranties specific to that accessory.
7. Things That Are Not Covered Under This Warranty
 - a. Commercial use, only normal and reasonable residential use is covered.
 - b. Incidental losses or accidental damage and breakage or any damage caused by transportation, dropping, improper assembly, improper support, or support by any means other than a Gourmet Guru Grill support system or on a non-combustible surface under the grill base with proper vertical support.
 - c. Modifications, alterations, negligence, abuse or improper care.
 - d. Road hazards during transport.
 - e. Normal, reasonable wear and tear.
 - f. Floods, storms and natural disasters.
 - g. Scratches, dents, chips, crazing, fading, appearances or minor cosmetic spider cracks of the exterior glazing that do not affect grill performance.

- h. Purchase of the Gourmet Guru Grill from unauthorized resellers, unauthorized third parties or unauthorized retail outlets.
 - i. Consumer Beware; Purchases from an unauthorized source or reseller even though the seller appears to be a legitimate business offering new products in a sealed box with unfilled out warranty card, you are by legal definition buying a “used product”. These are almost always resold items purchased from an authorized seller without manufacturers warranties despite reseller claims to the contrary. This policy is shared by many manufacturers in addition to Gourmet Guru Grill. Check www.gourmetgurugrill.com for a list of authorized Gourmet Guru Grill dealers.
- 8. Start of Warranty Coverage: This warranty goes into effect on the date that the Gourmet Guru Grill is purchased from an authorized dealer and is registered by the original purchaser or owner as required by this Warranty. Your authorized dealer can provide you with a mail-in registration form if you are unable to register on-line at the www.gourmetgurugrill.com website.
- 9. Your Coverage Under the Warranty: Original Gourmet Guru Grill components that have been found to have defects in materials or workmanship and are covered under a valid and registered warranty, will be replaced or repaired at the sole discretion of Gourmet Guru Grill at no cost for the warranted component or accessory, subject to the terms and conditions of this Warranty. A valid warranty claim must include an accurate description of the problem or visual evidence of the defective part.
- 10. Warranty Claim Procedure: A valid Authorized Dealer purchase receipt is required to submit a Warranty claim. For a Warranty support, contact the Authorized Dealer from whom you purchased the item or any Authorized Dealer in the United States.

For non-U.S. claims, please contact the Authorized International Distributor in the original country of purchase.

Please do not ship or mail any components for a Warranty claim before contacting an Authorized Dealer or Distributor.

- 11. Supporting Information is Required for a Claim: A valid proof of purchase receipt showing the date of purchase, purchaser’s name and name of the Authorized Gourmet Guru Grill Dealer or Distributor. For Warranty purposes, the original purchaser is the person whose name appears on the receipt or the person who is in possession of the receipt and who registered the product Warranty such as when one person purchases the product and gifts it to another.
- 12. Shipping and Delivery: Gourmet Guru Grill is not responsible for shipping, delivery charges, labor, packaging costs, export/import duties, VAT or any levied taxes resulting

from any Warranty claim, service, repair or return unless advance authorization is obtained from Gourmet Guru Grill.

13. **Voiding The Warranty:** Any unauthorized modification or alterations to a Gourmet Guru Grill will automatically void the Warranty. This includes use of any non-authentic GGG components, drilling holes, tampering with components or use of internal components in a way unintended by GGG. Modifying or substituting any internal components including the fire grate and fire ring will void the Warranty and GGG expressly disclaims any liability for any direct, indirect, incidental or consequential damage which may result. THE POURING OF CHARCOAL LIGHTER FLUIDS OR ANY FLAMMABLE MIXTURE INTO OR ONTO A GGG WILL VOID THE WARRANTY. THIS PRACTICE IS DANGEROUS AND DAMAGE AND INJURY COULD OCCUR. See the Gourmet Guru Grill Safety Tips for safe operating practices for the grill.
14. **Delay or Default:** Gourmet Guru Grill shall not be held liable for any delay or default in GGG's performance under the Warranty caused by any event or contingency beyond GGG's control including but not limited to acts of God, war, government restrictions or restrictions, strikes, fire, flooding, transportation delays or limitation of material supplies.
15. **Limitations:** This Limited Warranty is non-transferrable. There are no other warranties express or implied, except as specifically stated within this Warranty or otherwise provided for under statutory rights which vary from state to state and country to country. Gourmet Guru Grill does not authorize any person or representative to make or assume for GGG any obligation or liability in connection with the sale of any GGG product.
Warranties, whether written, oral, expressed or implied are not extended to persons obtaining the GGG product from any source other than Gourmet Guru Grill or an authorized GGG Dealer or Distributor or through a authorized GGG promotion. Purchasing and/or accepting delivery of any Gourmet Guru Grill product from unauthorized dealers or online resellers will void the Warranty associated with that product.
16. **Gourmet Guru Obligations:** The repair or replacement of parts per the manner and period of time established in this Warranty shall constitute fulfillment of all Warranty obligations and/or any direct derivative liabilities of Gourmet Guru Grill. A purchaser's exclusive remedy for any breach of this Warranty or under any implied Warranty is limited as outlined herein to replacement or repair of the component, shipped to the purchaser at the purchaser's expense.
17. **Limitations: To the maximum extent allowed by law, all statutory, expressed or implied warranties, including the implied warranties of merchantability and fitness for any particular purpose, shall not extend beyond this warranty. Liability for incidental, special and consequential damages is excluded.**

Certain states and/or countries do not allow exclusion or limitation of incidental or consequential damage, so the above limitations or exclusions may not apply to you.

18. Registering Your Warranty: Warranty registration is available at the gourmetgurugrill.com website or you can mail in the attached form. Failure to register your grill on the website or register your purchase by other means that may be available by GGG will invalidate your warranty. If you do not have internet access, you may request a printed form from your GGG dealer or distributor.
19. Headings: Headings used in this Warranty are for convenience only, and do not alter the terms of the Warranty.
20. International Distribution: International Distributors of GGG products may provide translations of this Warranty or portions of this Warranty in other languages for convenience but only the English version is considered valid. In the Event of any dispute or question regarding coverage, only the English version will be considered.
21. Please see Safety and First Timer Tips at gourmetgurugrill.com website if you are a first time GGG user.

Thank you from all of us at Gourmet Guru Grill for choosing GGG. We are sure that you will thoroughly enjoy your cooking experience with the Gourmet Guru Grill, The Grill That Makes You The Guru. Both GGG and our Authorized Dealer Network stand ready to assist you with customer and warranty service should you ever require it.

The Gourmet Guru Grill Team

Effective October 2014

WARRANTY REGISTRATION FORM

(Please Print)					
Today's date:			Purchase Date:		
Customer Information					
Last name:	First:	MI:	<input type="checkbox"/> Mr.	<input type="checkbox"/> Miss	Marital status (circle one)
			<input type="checkbox"/> Mrs.	<input type="checkbox"/> Ms.	Single / Married
Street address:			Home phone no.:		

		()	
P.O. box:	City:	State:	ZIP Code:
Authorized Dealer Name	City:	State	Zip Code:
Where did you learn about our products?			
<input type="checkbox"/> Family	<input type="checkbox"/> Friend	<input type="checkbox"/> Dealer Internet	<input type="checkbox"/> Yellow Pages <input type="checkbox"/> Other

It is important that you complete and mail this warranty registration form to:

Gourmet Guru Grill
Warranty Registration
1 Bad Boy Blvd.
Batesville, AR 72501

You may also submit a warranty registration online at www.gourmetgurugrill.com. Warranty claims will not be processed without having a warranty registration on file.