



Your Grill Guide to

EVOLUTION

INFRARED PLUS™



The **EVOLUTION** of Infrared Cooking starts **NOW!**

You are now the proud owner of the newest “wave” of Infrared PLUS™ Patented Technology and will soon be the envy of the neighborhood! Let us start by introducing you to the in’s and out’s and up’s and down’s (I’ll explain this later) of your **EVOLUTION Infrared PLUS™** gas grill.

For starters, please ensure that your grill is assembled correctly by following the Assembly Instructions included with your **EVOLUTION Infrared PLUS™** gas grill.

Ensure that all gas connection instructions are followed as instructed in the Operation Manual included prior to operating and enjoying your new grill!

In this book...

This book contains the following information for your better understanding of Infrared Cooking:

1. **What is EVOLUTION Infrared PLUS™?**
2. **Components**
3. **Cooking Tips and Tricks**
4. **Temperature Recommendations**
5. **Care and Maintenance**
6. **Additional Resources**

What is EVOLUTION Infrared PLUS™?

Your **EVOLUTION Infrared PLUS™** gas grill is equipped with Nexgrill's Patented Heat Plates that are specially designed for your culinary endeavors! Nexgrill's Patented Heat Plates can be positioned in a variety of configurations, allowing you to customize your grill and cooking experiences, as follows:

Direct Heat – The oldest method of cooking. It is the direct exposure to the heat that cooks the food. Anything that is less than 2 inches in thickness should be cooked by direct grilling.



Infrared Heat – This refers to the new Infrared PLUS™ Patented Technology that redistributes the rising heat and creates the space you need for Infrared grilling. The heat plates also catch all the drippings from the food and helps keep your grill clean.

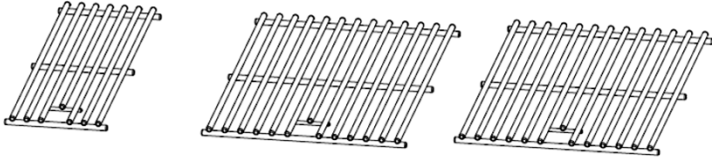
Broiling & Baking – Bake a pizza or Broil with Infrared heat for exceptionally juicy foods. Infrared heat created under a heat plate or grill topper allows for cooking foods that would normally fall through the standard cooking grids.



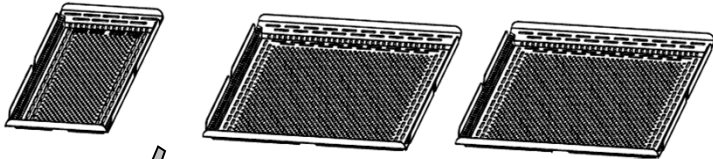
Smoking – This cooking system is created by using the Patented Heat Plate BELOW the cooking grid. Place soaked wood chips in the space created between the cooking grid and Patented Heat Plate to add that another level of flavor to your food.

EVOLUTION Infrared PLUS™ Cooking Components

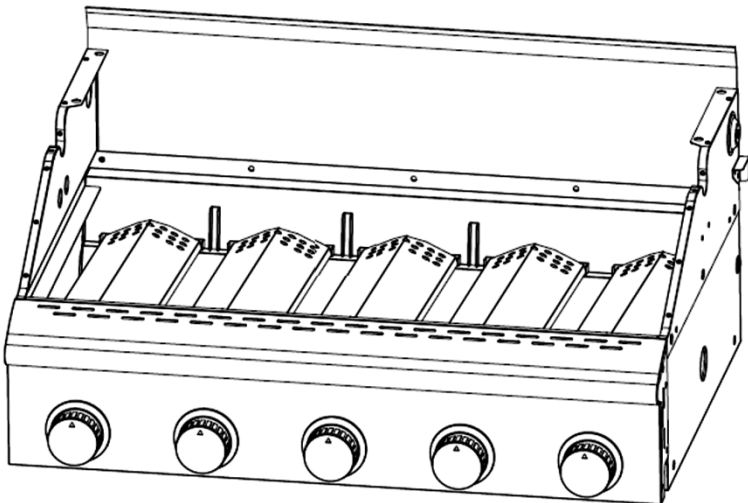
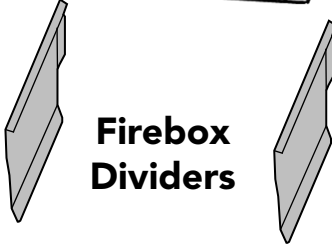
Cooking Grids



Heat Plates



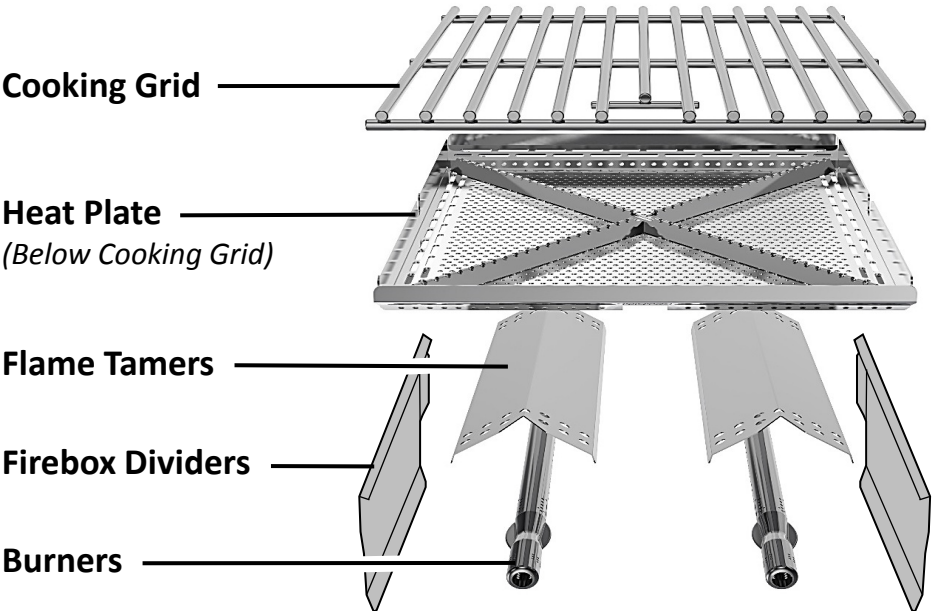
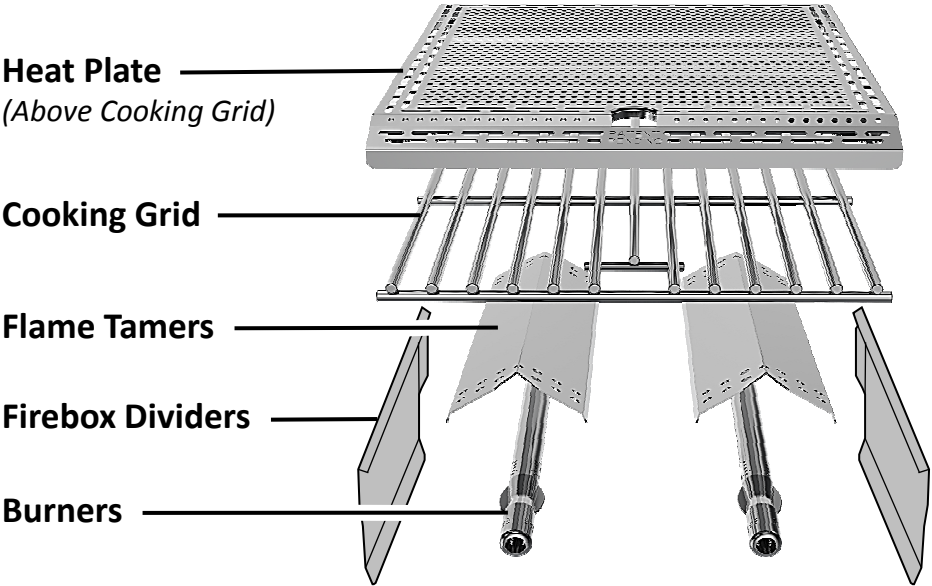
Firebox Dividers



Firebox
(Cart Not Shown)

EVOLUTION Infrared PLUS™

Placement Options for Heat Plates



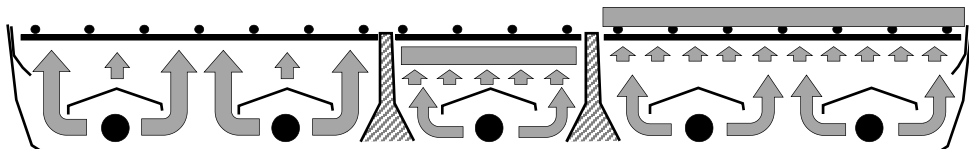
EVOLUTION Infrared PLUS™

Created for Versatility

Here are a few examples of the MANY unique configurations for your **EVOLUTION Infrared PLUS™** gas grill. This is your opportunity to explore and create the best cooking zones with Nexgrill's Patented Heat Plate.

Please visit us at www.nexgrill.com/evolution for suggestions and see what others are doing to explore the endless possibilities of segmenting cooking zones for your grill!

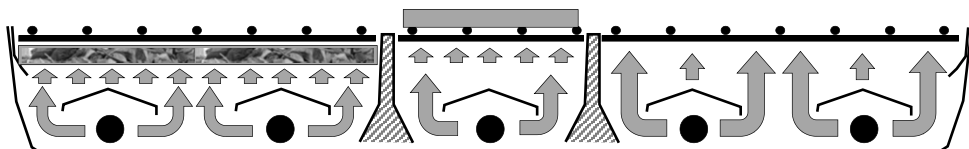
Here are just a few examples of the endless combinations:



Direct Heat
(Traditional Grilling)

Infrared Heat
(Sear Steaks)

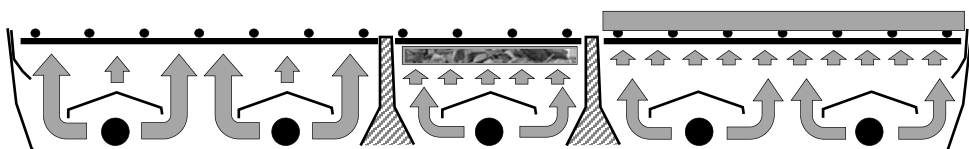
Broiling or Baking
(Cook Fish, Veggies, or even bake a pizza)



Smoking Feature
(Add flavor to your food)

Broiling
(Cook Fish and Veggies)

Direct Heat
(Traditional Grilling)



Direct Heat
(Traditional Grilling)

Smoking
(Add flavor to your food)

Broiling or Baking
(Cook Fish, Veggies, or even bake a pizza)

EVOLUTION Infrared PLUS™ Temperature Recommendations

USDA Internal Meat Temperature Guide						
Beef and Lamb	Med. Rare	145°F	Med.	160°F	Med. Well	170°F
Poultry	Whole	165°F	Parts	165°F	Stuffed	165°F
Pork	Med.	160°F	Med. Well	170°F		

Getting the Proper Temperature Reading

Looking for the right tools to get the job done? Well, let me tell you that we also have that covered!

You can find the Nexgrill® 4 Piece Meat Thermometer Set or the Nexgrill® Digital Thermometer at your local retailer or by visiting www.nexgrill.com/products to find a wide range of tools and accessories to aide the grilling experience.

**Part No.
530-0029**



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530-0029**



EVOLUTION Infrared PLUS™

Cooking Tips and Tricks

The new Infrared PLUS™ Patented Technology requires a few tips and tricks in order to better understand how the cooking options can work in your favor.

Seasoning Your Grill

We've done the homework for you! In order to keep the cooking grids and heat plates in optimal condition, it is best to season them with high temperature cooking oil. This can be applied through spray-on method or by using a well-oiled towel. This should also make cleaning the heat plates a breeze!

Smoking

Make sure to presoak the wood chips per the instructions that come with the product. Place wood chips into the space **BETWEEN** the heat plate and cooking grid. Do not overload. It is recommended to smoke on **LOW** heat setting and monitor the wood chips so they do not catch fire. Spray water on wood chips as necessary to help ensure a good smoke output.

Marinated Meats

When cooking with meat cuts that have been marinated, you must tend to the food and flip the meats periodically. A coating of non-stick high temperature cooking spray is recommended, especially when using the Patented Heat Plate as a broiler. It is also recommended to cook on **MED** or **LOW** heat settings to prevent sticking and burning of sauces, glazes, or marinades.

Searing

If you are looking for a good sear, it is recommended to place the Patented Heat Plates **BELOW** the cooking grid, with those burners on **HIGH** heat setting. This will ensure an even heat distribution, lock in the juices, and achieve desired sear marks.

EVOLUTION Infrared PLUS™ Care and Maintenance

The new Infrared PLUS™ Patented Technology requires special care and maintenance. Here are a few considerations to help you maintain components clean after each use and extend the life of the grill for many years of enjoyment!

Cleaning your Grids and Patented Heat Plates

In order to help remove stains from sauces, grease, baked on particles, or other stubborn stains, restore your **EVOLUTION Infrared PLUS™** heat plates by using a heavy duty oven cleaner that are recommended to use on the appropriate cooking surfaces of your grill.

Maintaining your Grids and Patented Heat Plates

It is recommended to apply a coat of high temperature peanut or canola oil after cleaning your heat plates. This will help prevent possible corrosion to the stainless steel when you store your **EVOLUTION Infrared PLUS™** gas grill.

Cover Your Grill

We all know that cleaning and maintaining your Patented Heat Plates is only part of the job. Keeping your entire grill in tip top shape also plays a big part in ensuring your **EVOLUTION Infrared PLUS™** gas grill performs each and every time. That is why we always recommend to cover up your grill when not in use. Visit us at www.nexgrill.com/products to see which Grill Cover is right for you.

Additional Resources

In addition to this **Grill Guide to EVOLUTION Infrared PLUS™** there are additional resources available to you by visiting us at www.nexgrill.com/evolution. There you will be able to find recipes, cooking tips, videos, and much more! See what others are doing for an **EVOLUTIONARY** grilling experience!

EVOLUTION **INFRARED PLUS™**

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