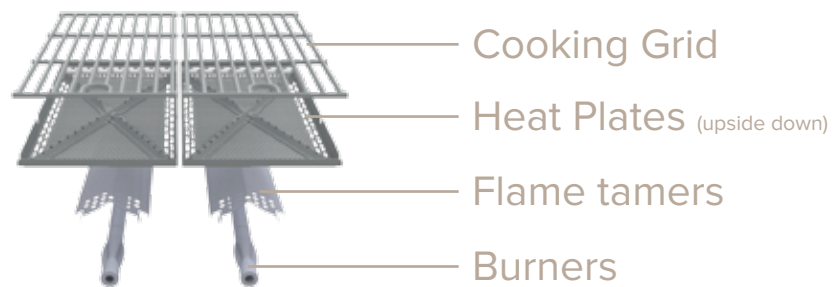
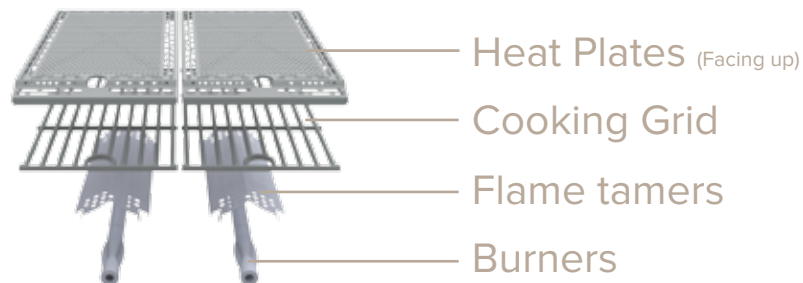


## DIRECT COOKING



## INDIRECT COOKING



## BAKING/ BROILING



## SMOKING

# INSIDE VIEW OF THE DIBS SYSTEM

### SEASONING YOUR BRAAI

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 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

## THE DIBS SYSTEM EXPLAINED

The **EVOLUTION Infrared PLUS™** Gas Braai is equipped with Patented Heat Plates that are specially designed for all culinary endeavors! These Heat Plates can be positioned in a variety of configurations, allowing you to customize your braai and cooking experiences.

[www.megamaster.co.za](http://www.megamaster.co.za)

**EVOLUTION**  
INFRARED PLUS™



**megamaster**  
TOGETHER, MADE BETTER



# WHAT IS THE **DIBS** SYSTEM?

**D**IRECT COOKING; **I**NDIRECT COOKING; **B**AKING/ BROILING; **S**MOKING



## DIRECT COOKING

- **COOKING DIRECTLY ON THE GRID**

This is the oldest method of cooking and great for braaing steak or hamburger patties. **It is the direct exposure, on the grid,** to the heat that cooks the food. Anything that needs high volumes of heat, needs to be cooked using Direct Heat, for example steaks.



## INDIRECT COOKING

- **HEAT PLATES UNDERNEATH COOKING GRID**

This Infrared PLUS™ Patented Technology that redistributes the rising heat by using the **Heat Plate upside down underneath the grid**. The heat plates also catch all the drippings from the food to help keep your braai clean. Foods like chicken or fish that need a bit more time on the braai will work great using Indirect Heat.



## BAKING/BROILING

- **HEAT PLATES ON TOP OF THE GRID**

Bake a pizza or Broil with Infrared heat for exceptionally juicy foods. Using the **Patented Heat Plates on top of the grid facing upwards**, the Infrared heat created under the heat plate allows for cooking foods that would normally fall through the standard cooking grids, for example prawns, veggies or rashers.



## SMOKING

- **HEAT PLATE UPSIDE DOWN UNDERNEATH THE GRID**

This cooking system is created by using the Patented **Heat Plate BELOW the cooking grid upside down**. Place soaked wood chips onto the Patented Heat Plate and close the hood to add another level of smoked flavour to your food. Smoking works great for foods like ribs, chicken or fish.