

GRIDDLE OPERATING INSTRUCTIONS

Make certain that the burner control valve/knob is in the Lock Off position. Remove the griddle plate. Attach a 14.1 or 16.4 oz propane cylinder to the regulator by sliding upward into the regulator inlet. Carefully engage the threads by pushing cylinder straight up and turning. Tighten hand tight only. Do not use tools of any kind.

Rotate control knob to the Off position, depress and turn to the High position. Light all four corners of the burner. Replace griddle plate. Check to make certain all four corners of the burner are lighted by looking through the observation hole to the left of the control valve. Allow the griddle plate to heat up for 7-10 minutes before cooking, then adjust to suit the food being cooked.

To turn off: Rotate control knob to the Off position, allow it to spring upward, then rotate to the Lock Off position. Be sure to turn off before replacing an empty propane cylinder. Always remove propane cylinder before storing or transporting the unit.

The griddle must be protected from brisk winds. If a shelter area is not available, use temporary wind screens. Periodically, while cooking, check the burner flames. If flames are not visible at all four corners of the burner, shut off the unit, wait a few minutes for gas to dissipate and relight as above.

A frost accumulation on the propane cylinder is normal and does not indicate a malfunction.

For best results use a good brand of no-stick cooking spray on the griddle surface before starting to cook. Pour excess grease into a suitable container by carefully lifting the griddle plate off the unit and tilting to drain at one of the corners. Do not wet the griddle plate or immerse it in water while hot.

SAFETY PRECAUTIONS

Use caution in handling and using propane gas. Gas allowed to escape can result in a fire or explosion. It is heavier than air and may settle in the fire box, on floors, etc.

Do not permit the unit to be operated without competent adult supervision.

Do not leave the griddle unit unattended while operating. Check periodically to see that all four corners of the burner are ignited.

If the flame goes out- shut off the gas valve immediately and allow gas to dissipate several minutes before relighting.

Do Not operate a unit that is obviously damaged.

Use only 14.1 or 16.4 oz disposable cylinders. Do not use adaptors to connect the units to a larger refillable cylinder.

Remove the propane cylinders whenever the unit is moved or is not being used.

Store and dispose of propane cylinders in accordance with the manufacturer's instructions.

The griddle is designed to burn with a mostly blue flame approx. ½" to 1" high. If it does not burn as described, shut off the gas valve, remove the cylinder and have it checked by a competent gas appliance serviceman or consult the manufacturer.

Do not allow more than a thin coating of grease or cooking oil to accumulate on the griddle plate. Hot grease is extremely flammable and should be drained into a suitable container.

Do not operate the griddle in confined space without adequate ventilation.

The burners consume a great deal of oxygen and may release dangerous product of combustion to the surrounding air. A single small opening in a room, tent or building is not adequate.

Provide for circulation of air or cross ventilation. If air doesn't move through the area naturally, use a fan to exhaust air through a window or other opening.

CLEANING

Clean the griddle plate by scouring with plastic or steel wool scouring pads. Never immerse the burner, base or regulator in any solution. Clean by wiping with a damp cloth.