

REQUIREMENTS



HOW TO OPERATE

1. Make sure ALL temperature controls are in the OFF position. Connect propane tank to griddle.
2. Hold an ignitor next to burner and turn burner knob to "OPEN". Front burner should ignite instantly. If burner does not light immediately repeat first two steps.
3. To light second and third burner, just turn on. Once burners are lit, adjust control knobs to desired temperatures.
4. As you cook on the griddle, a black carbon seasoning will build up. This will provide a non-stick cooking surface and should not be scrubbed off.
5. The griddle is designed with a large food-warming compartment under the burners. Standard food pans (rented separately) will fit in this compartment. Cover pans with aluminum foil to prevent food from drying out of from changing the texture and/or presentation.
6. Please remember to empty the drip tray frequently to prevent any overflow into base of griddle.
7. DO NOT use your griddle as a stove to heat other pots and pans.

TROUBLESHOOTING

PROBLEM	QUICK FIX
<i>Burner won't ignite</i>	<ul style="list-style-type: none"> • Check to make sure propane tank is full. • Turn burner knob to OPEN and wait for few seconds. If it will not ignite instantly repeat a few times.
<i>Uneven heating/hot spots</i>	<ul style="list-style-type: none"> • The burners may be clogged from drippings. Use a wire brush to remove particles from burners. Do not use oven cleaner or harsh detergents on the burners.
<i>Low flame/temperature</i>	<ul style="list-style-type: none"> • Check to make sure propane tank is full. • Turn off the gas at the propane tank and disconnect the hose. Turn all control valves on high for 1 minute and then turn off. Reconnect the propane tank and hose. Slowly turn on the gas and light grill normally.

PROPANE USE & SAFETY

CONNECTING TANK

- Remove the main tank's valve plug. Thread the POL connector snugly into the main tank by turning the tank valve counter-clockwise.
- Always position the propane tank so that the connecting hose is not bent.

GENERAL USE & DISCONNECTING

- Use soapy water to test all fittings and connections for leaks before operating the appliance.
- NEVER use propane tanks indoors.
- Propane tanks are designed to be used with the valve completely open. Never leave the valve partially open or closed.
- When not in use, turn off all temperature controls and completely close the main valve on the propane tank.

STORAGE & TRANSPORTING

- All propane tanks must be secured in an upright position.
- To prevent the propane tank from being overturned, place in a box or crate.
- Never store propane tanks in a building or a hot vehicle. Heat may cause the relief valve to discharge propane and create a dangerous situation.

FOOD VENUE FIRE CODE SAFETY

- All food venues must be equipped with a portable multi-purpose dry chemical fire extinguisher. Please follow provincial and municipal guidelines in regards to fire extinguishers.
- Cooking appliances must be at least 1m away from combustible material, structure or tent or separated using fire rated wall board, tile or stainless steel to reduce spatial requirements.
- All open flames and hot surfaces must be out of reach of the public (at least 1m away).

BEFORE RETURNING

- A \$37.50 cleaning charge will apply to each griddle if units are not returned in the same condition they were received.
- To avoid cleaning charges, empty drip pans. Scrape surface free of food and charred particles with a wire brush. Wipe interior and exterior with hot soapy water including: stand, hose, drip pan, propane tank and underside of grates.