

OPERATION:

MAKE CERTAIN THAT THE BURNER CONTROL VALVE/KNOB IS IN THE OFF (POP UP) POSITION. REMOVE THE GRIDDLE PLATE. ATTACH A 14.1 OR 16.4 OZ DISPOSABLE PROPANE CYLINDER TO THE REGULATOR BY PUSHING UPWARD INTO THE REGULATOR INLET. CAREFULLY ENGAGE THE THREADS BY PUSHING THE CYLINDER STRAIGHT UP AND TURNING. TIGHTEN HAND TIGHT ONLY. DO NOT USE TOOLS OF ANY KIND. THE REGULATOR CAN BE ROTATED IN THE BURNER TUBE TO A CONVENIENT ANGLE TO MAKE INSTALLING THE GAS CYLINDER EASIER.

ROTATE THE CONTROL KNOB TO THE PUSH TO TURN ON POSITION, DEPRESS AND TURN TO THE LIGHTING POSITION. LIGHT ALL BURNER PORTS AND THEN TURN THE CONTROL KNOB TO THE HIGH POSITION. REPLACE THE GRIDDLE PLATE. CHECK TO MAKE CERTAIN THAT ALL BURNERS ARE LIGHTED BY LOOKING THROUGH THE OBSERVATION HOLES ON EITHER SIDE OF THE CONTROL VALVE. ALLOW THE GRIDDLE PLATE TO HEAT UP FOR 7 TO 10 MINUTES BEFORE COOKING. THEN ADJUST TO SUIT THE FOOD BEING COOKED.

TO TURN OFF:

ROTATE THE CONTROL KNOB TO THE PUSH TO TURN ON POSITION, AND ALLOW IT TO SPRING UPWARD. THEN ROTATE TO THE LOCK OFF POSITION. BE SURE TO TURN THE UNIT OFF BEFORE REPLACING AN EMPTY PROPANE CYLINDER. ALWAYS REMOVE THE PROPANE CYLINDER BEFORE STORING OR TRANSPORTING THE UNIT.

THE GRIDDLE UNIT 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 THE FLAMES ARE NOT VISABLE AT ALL BURNER PORTS, SHUT THE UNIT OFF, WAIT A FEW MINUTES FOR GAS TO DISSIPATE AND RELIGHT AS DESCRIBED 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 BEGINNING TO COOK. WHEN COOKING FOODS SUCH AS SAUSAGE OR BACON THAT FRY OUT-*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 WHEN 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, ECT.

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 IF ALL BURNER PORTS ARE IGNITED.

IF THE FLAME GOES OUT, SHUT OFF THE GAS VALVE IMMEDIATELY AND ALLOW GAS TO DISSIPATE FOR SEVERAL MINUTES BEFORE RELIGHTING.

DO NOT OPERATE A UNIT THAT HAS BEEN OBVIOUSLY DAMAGED OR IN POOR CONDITION.

USE ONLY 14.1 OR 16.4 OZ DISPOSABLE CYLINDERS.

REMOVE THE PROPANE CYLINDER WHENEVER THE UNIT IS MOVED OR IS NOT IN USE. STORE AND DISPOSE OF PROPANE CYLINDERS IN ACCORDANCE WITH THE MANUFACTURE'S INSTRUCTIONS.

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 SUITABLE CONTAINER.

DO NOT OPERATE THE GRIDDLE IN A CONFINED SPACE WITHOUT ADEQUATE VENTILATION. THE BURNERS CONSUME A GREAT DEAL OF OXYGEN AND MAY RELEASE DANGEROUS PRODUCTS 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 DOES NOT MOVE THROUGH THE AREA NATURALLY, USE A FAN TO EXHAUST AIR THROUGH A WINDOW OR OTHER OPENING.

*NOTE: GRIDDLE PRO GC MODEL CATCHES THE GREASE VIA THE HOLE IN THE GRIDDLE PLATE AND THE GREASE CATCHING PAN.