

Owner's Manual

for Assembly, Operating & Maintenance of
Model PG-36S Fixed Base Gas Griddle



YOU MUST READ THIS OWNER'S MANUAL BEFORE OPERATING YOUR GAS GRIDDLE.

DANGER

IF YOU SMELL GAS:

1. SHUT OFF GAS TO APPLIANCE
2. EXTINGUISH OPEN FLAMES
3. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

LEAKING GAS MAY CAUSE FIRE, EXPLOSION, PERSONAL INJURY, DAMAGE TO PROPERTY, AND DEATH.

WARNING: Follow all leak-check procedures listed in this manual carefully prior to operation of this unit. Do this even if the griddle was assembled by a professional.

WARNING: Do not ignite this griddle without reading the **LIGHTING INSTRUCTIONS** first.

WARNING: **DO NOT** store or use gasoline or other flammable liquids/vapors in the vicinity of this griddle.

An LP Cylinder not connected for use should not be stored in the vicinity of this unit.

THIS GAS GRIDDLE IS DESIGNED FOR OUTDOOR USE ONLY.

526 EAST ROLLING RIDGE DRIVE, BELLEFONTE, PA 16823

P: 814-359-2755

F: 814-359-2621

sales@bigjohngrills.com

SET-UP INSTRUCTIONS

1. Place griddle on a level area clear of any combustible materials. THIS UNIT IS BUILT FOR OUTDOOR USE ONLY and should be operated in a well ventilated area.
2. Ensure all control valves are in the CLOSED position (parallel to the manifold).
3. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
 - A. QCC Connection: The bright green QCC connector on a regulator threads snugly and easily onto the external threads of the propane cylinder valve by turning the QCC clockwise (to the right) only.
 - B. POL Connection: The POL connector on a regulator is inserted into the propane cylinder valve and screws in by turning counter clockwise (to the left) only using the black plastic hand wheel or wrench.
4. Your griddle comes cured with a layer of vegetable oil. We recommend burning the griddle for approximately 20 minutes prior to using them for the 1st time. This will burn off any dust that accumulated during transportation. Simply wipe griddle plate down with a damp cloth and then follow lighting instructions below. Bacon is a great first meal to break in your griddle. You will build up a black carbon seasoning which provides a non-stick cooking surface that should not be scrubbed off. **CAUTION: GRIDDLE WILL BE EXTREMELY HOT.**
6. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
7. **TO LIGHT THE GRIDDLE:** Make sure all control knobs are CLOSED - knobs are parallel to manifold. Open propane cylinder control valve and let system pressurize for 1 minute. Hold a lit long handled butane lighter gun next to the front burner and open the control valve (push in turn the knob to OPEN - so it is straight up and down - perpendicular to the manifold). The front burner will ignite instantly with a *POOF* sound. Remove lighter and open 2nd control valve - it will light instantly from the 1st. Repeat for back burner until all are lit. If for some reason the first burner does not light, turn off gas source, wait 5 minutes for gas to dissipate, and restart lighting instructions. **CAUTION: GRIDDLE WILL BE EXTREMELY HOT.**
8. Your griddle is designed to provide a large warming area under the burners. Standard food pans (not included) can be placed in this warming area. Cover the food pans with aluminum foil to prevent drying out/changing texture or presentation.
9. **TO TURN OFF GRIDDLE:** Simply turn all of the control knobs to the CLOSED position (parallel to the manifold), close main cylinder valve, and disconnect the propane cylinder. **CAUTION: GRIDDLE WILL BE EXTREMELY HOT! LET COOL COMPLETELY BEFORE STORING OR TRANSPORTING.**



Knobs are "Push to Turn"

ON
Position

OFF
Position

OPERATING INSTRUCTIONS

1. Place griddle on a level area clear of any combustible materials. **THIS UNIT IS BUILT FOR OUTDOOR USE ONLY** and should be operated in a well ventilated area.
2. Ensure all control valves are in the CLOSED position (parallel to the manifold).
3. Securely connect the regulator to the propane cylinder and test for leaks according to the instructions found on PAGE 5 & 6 of this manual.
4. Generously coat griddle plate with vegetable oil or oil-based cooking spray.
5. Open cylinder valve completely and allow system to pressurize - takes about 1 minute.
6. **TO LIGHT THE GRIDDLE:** Hold a lit long handled butane lighter gun or fireplace match next to the front burner and open the control valve (push in turn the knob to OPEN - so it is straight up and down - perpendicular to the manifold). The front burner will ignite instantly with a *POOF* sound.
7. Remove lighter or match and push to turn 2nd control valve to the open position- it will light instantly from the 1st. Do the same for the 3rd burner.
8. If for some reason the first burner does not light, turn off gas source, wait 5 minutes for gas to dissipate, and restart lighting instructions.
9. Once burners are lit, adjust the control knobs to set desired temperature.
10. Your griddle is designed to provide a large warming area under the burners. Standard food pans (not included) can be placed in this warming area. Cover the food pans with aluminum foil to prevent drying out/changing texture or presentation.
11. **TO TURN OFF GRIDDLE:** Simply turn all of the control knobs to the CLOSED position (parallel to the manifold), close main cylinder valve, and disconnect the propane cylinder. **CAUTION: GRIDDLE WILL BE EXTREMELY HOT! LET COOL COMPLETELY BEFORE STORING OR TRANSPORTING.**
12. Wait approximately 10 minutes before attempting to clean or coat the griddle plate with vegetable oil.