

PROPANE GRIDDLE GRILL

INSTRUCTION MANUAL



INSTRUCTIONS:

1. Ensure all control valves are CLOSED (parallel to the work shelf turned left).
2. Connect the regulator to the propane cylinder.
3. Open cylinder valve completely and allow system to pressurize (about 1 min.)
4. Light the grill through the cooking grate next to a burner and OPEN the control valve. The burner will ignite instantly with a *POOF* sound. Remove lighter and open 2nd control valve (it'll light instantly from the 1st). Repeat for each section you plan to use.
5. Adjust the control knobs to set desired temperature. Grill will reach ~800 degrees in ~5-8 minutes.



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(cont.)

INSTRUCTIONS:

6. To TURN OFF grill - Turn all control knobs to the CLOSED position, then close main cylinder valve, and disconnect the propane cylinder. NEVER turn grill off by closing cylinder valve first.
7. Wait approx. 10-15 min. before attempting to clean or coat grates to avoid flare-ups.

QUESTIONS?

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