



**BIG JOHN GRILLS & ROTISSERIES**  
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## **PORTABLE FLAT TOP GRIDDLE**

**PLEASE, PLEASE READ PRIOR TO USE!**  
**THIS PRODUCT IS FOR OUTDOOR USE ONLY!**

### **ASSEMBLY**

This should make you real happy! All you need to do is attach the hose and regulator to the side with a wrench. Test all connections with a soapy water solution for gas leaks. Bolt on the drip pan holders, drop in the 1/6" Drip Pans, and your griddle is completely assembled and ready to operate.

### **SET-UP**

Open up the stand and place it on a level surface. Models purchased without a stand should be placed on sturdy, level, non combustible surface. Place the griddle on the stand, making sure the legs of the griddle fit down inside the stand. Place propane tank on the ground on the right side of griddle and connect to the hose/regulator provided on griddle.

### **OPERATION**

Before lighting griddle make sure all valves are in the closed (horizontal) position before turning the propane tank. Hold a lit match or butane spark gun next to the front burner and turn on the valves. Once all the burners are lit, you can adjust then down to desired temperature.

### **SEASONING**

Bacon is a very good first meal to break in your griddle. As you cook on your griddle you will build up a carbon seasoning which is black and will provide you with a very slick cooking surface.

### **CARE**

Your griddle will last a lifetime with proper care. Since it is steel, it will rust if not protected from moisture. A light coat of cooking oil will help prevent rusting. Your griddle is designed to just that, it is not a stove to heat other pots and pans. Your griddle should only be heated hot enough to cook the foods intended. It should not be heated to extreme temperatures as a method of cleaning.

### **CLEANING**

A good griddle scraper is essential to clean up and can be purchased from any restaurant supply store. Most meals can be cleaned up simply by scraping and wiping down with a paper towel and cooking oil. Scrubbing with a paper towel and 1/4 cup table salt is also a good method of cleaning up. Periodically your griddle should be cleaned with a griddle brick which can also be purchased from a restaurant supplier.

### **HINTS**

- a. Your griddle is designed to provide a large food warming area under the burners. If the warming oven is too warm, place aluminum foil over the food.
- b. Try things, i.e. - stir fry, grilled cheese sandwiches, cheese steaks, hot dogs, hamburgers, etc.

### **CAUTION**

**Griddle top and frame will get very hot during operation!! KEEP CHILDREN AND HANDS AWAY FROM UNIT.**