

EPIC *event rental*

Griddle

Operation:

1. Make sure the burner control valve/knob is in the “Lock Off” position. Remove the griddle plate. Attach the propane cylinder to the regulator by sliding upwards into the regulator inlet. Carefully engage the threads by pushing the cylinder straight up and turning until tight. Do not use any tools to tighten the cylinder to the regulator.
2. Rotate the control knob to the “off” position, depress and turn to the “high” position. Light all four corners of the burner. Replace the griddle plate. Check to make sure all four corners are lit by looking through the observation hole to the left of the control valve.
3. Allow the griddle plate to preheat for 7–10 minutes before cooking. Then adjust to desired cooking temperature.
4. The griddle unit must be protected from brisk winds
5. Periodically, while cooking, check the burner flames. If flames are not visible at all four corners, shut the unit off, wait a few minutes for the gas to dissipate and re-light as above.
6. A frost accumulation on the propane cylinder is normal and does not indicate a malfunction.
7. For best results, use a non-stick cooking spray such as Pam on the griddle surface before cooking.
8. 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 griddle or immerse in water while hot.



To Turn Off:

Rotate the control knob to the “off” position and allow the knob to spring upwards. 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.

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 firebox, on floors, etc.
- Do not permit the unit to be operated without adult supervision.
- Do not leave unattended while in operation.
- If the flame goes out, shut off gas valve immediately and allow gas to dissipate for several minutes before relighting.
- Use only 14.1 or 16.4 oz disposable cylinders.
- Remove the propane cylinders whenever the unit is not in use.
- 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 a suitable container.
- Do not operate the griddle in a confined space without adequate ventilation. The burners consume oxygen and may release dangerous products of combustion to the surrounding air. 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.