



VERMONT CASTINGSTM MC

2-BURNER PROPANE GRIDDLE
WITH TEMPASSURED TECHNOLOGYTM

USER MANUAL

YOUR FEEDBACK IS VALUABLE.
LEAVE US A REVIEW AT WWW.CANADIANANTIRE.CA

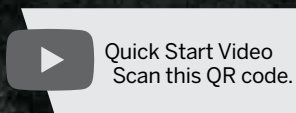


WELCOME TO VERMONT CASTINGS®

Founded in 1975, Vermont Castings® has always stood for uncompromising commitment to quality craftsmanship and meaningful design. Our wood stoves and hearth products deliver more than heat – they create a warmth that unites.

Lit with purpose, our line of Vermont Castings® griddles are designed to deliver your best grilling experience. With a durable, robust construction built to last through the years, thoughtfully constructed components that stand up to grilling in any season, and a simplified system to make maintaining your investment easier, Vermont Castings® continues the promise of unwavering quality and purposeful design.

Vermont Castings® griddles do more than just grill. They let you create enduring connections around food and flame.



CONTACT US: 1-844-586-4660
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PLEASE KEEP THIS MANUAL WITH YOUR
GRIDDLE FOR FUTURE REFERENCE

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THE VERMONT CASTINGS® PROMISE

Thoughtfully designed and constructed, the Vermont Castings® Grilling Promise is our commitment to delivering an exceptional outdoor cooking experience, every time.



BUILT TO LAST

1. Steel Frame
2. Folding Side Shelves
3. Integrated Hinged Lid for Heat Retention and Surface Protection
4. TempASSURED Control Knobs
5. 304 Stainless Steel Burners
6. 8mm Cold Rolled Steel Griddle
7. Castors
8. Front Grease Drain Tube
9. Grease Pan with Liner
10. 3" Backsplash and Side Splash



STATEMENTS ARE USED THROUGHOUT THIS OWNER'S MANUAL TO EMPHASIZE CRITICAL AND IMPORTANT INFORMATION. READ AND FOLLOW THESE STATEMENTS TO HELP ENSURE SAFETY AND PREVENT PROPERTY DAMAGE. THE STATEMENTS ARE DEFINED BELOW.

DANGER: INDICATES DEATH OR SERIOUS INJURY WILL RESULT IF PROPER PRECAUTIONS ARE NOT TAKEN.

WARNING: INDICATES DEATH, SERIOUS INJURY OR PROPERTY DAMAGE CAN RESULT IF PROPER PRECAUTIONS ARE NOT TAKEN.

CAUTION: INDICATES SOME INJURY OR PROPERTY DAMAGE MAY RESULT IF PROPER PRECAUTIONS ARE NOT TAKEN.

NEED-TO-KNOW SAFETY

GRIDDLE SAFETY CHECKLIST

FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:

- ☐ READ and UNDERSTAND the owner's manual and safety instructions.
- ☐ DO NOT position or operate griddle under overhang or unprotected construction, against a wall, near aluminum siding, windows, or fencing.
- ☐ CHECK that the regulator is correctly centred to the LP tank valve.
DO NOT cross thread this connection, as it may result in a gas leak, fire, or explosion.
- ☐ PERFORM LEAK TEST on all connections as specified in this user manual. Leak checks should be performed on all new griddles even if assembled by an assembler or gas technician.
- ☐ BEFORE OPENING THE GAS SUPPLY, ensure all control knobs are in "OFF" position.
Follow the PROPER LIGHTING PROCEDURE as outlined in this manual. Failure to perform proper lighting steps will result in the following: difficulty lighting, low or irregular flames and other performance issues.
- ☐ Beware of HOT SURFACES. Wear protective gloves while griddling.
- ☐ Remove and clean the grease tray to avoid grease fires and flare ups.
- ☐ Ensure that the griddle is levelled to ensure proper flow of grease.
- ☐ Use the lighting holes provided on the control panel to confirm that burners are lit.

THIS MANUAL MUST REMAIN WITH YOUR GRIDDLE AT ALL TIMES



THIS GRIDDLE IS FOR OUTDOOR USE ONLY

CAUTION: READ AND FOLLOW ALL SAFETY STATEMENTS, ASSEMBLY INSTRUCTIONS, USE AND CARE DIRECTIONS BEFORE ATTEMPTING TO ASSEMBLE AND COOK.

INSTALLER OR ASSEMBLER/CONSUMER: THIS MANUAL SHOULD BE KEPT WITH THE GRIDDLE AT ALL TIMES.

WARNING: FAILURE TO FOLLOW ALL OF THE MANUFACTURER'S INSTRUCTIONS COULD RESULT IN HAZARDOUS FIRES, EXPLOSIONS, PROPERTY DAMAGE, OR SERIOUS PERSONAL INJURY OR EVEN DEATH.

FOLLOW ALL LEAK CHECK PROCEDURES CAREFULLY PRIOR TO OPERATION OF GRIDDLE, EVEN IF THE GRIDDLE WAS DEALER ASSEMBLED. DO NOT TRY TO LIGHT THIS GRIDDLE WITHOUT READING THE LIGHTING INSTRUCTION SECTION OF THIS MANUAL. SEE OPERATION LIGHTING INSTRUCTIONS, PAGE 16.

DANGER:

IF YOU SMELL GAS:

- A. SHUT OFF GAS TO THE GRIDDLE.
- B. EXTINGUISH ANY OPEN FLAME.
- C. OPEN LID.
- D. IF ODOUR CONTINUES, STAY AWAY FROM THE GRIDDLE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.

WARNING: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPOURS IN THE VICINITY OF THIS OR ANY OTHER GRIDDLE.

WARNING: AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF ANY OTHER GRIDDLE.

CAUTION: IN DIRECT SUN, AND IN OPERATION, THE STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT. USE EXTREME CAUTION.

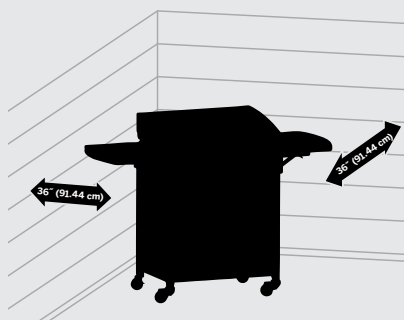
NEED-TO-KNOW SAFETY

GRIDDLE SAFETY CHECKLIST

DO's AND DON'T's

CHOOSING A LOCATION

- ☒ DO set up the griddle outdoors, in a well-ventilated area.
- ☒ DO position your griddle on a level surface.
- ☒ DO always keep the area around this griddle clean and clear of any and all combustible materials, such as: gasoline or other inflammable liquids, paper or oily rags.
- ☒ DO position the griddle at least 36" (91.44 cm) from any dwelling or building.



- ☐ DON'T use in enclosed spaces such as carport, garage, porch or covered patio.
- ☐ DON'T place griddle against a wall or other solid structure.
- ☐ DON'T use this griddle on a boat or recreational vehicle.

SAFE OPERATION

- ☒ DO complete a leak-test and safety check before use.
- ☒ DO check parts before lighting.
- ☒ DO keep this safety manual with your griddle for reference.
- ☒ DO always disconnect the regulator or gas hose before moving the griddle.
- ☒ DO turn off all burners if a grease fire occurs.
- ☒ DO turn off the gas source after use.
- ☐ DON'T leave your griddle unattended while in operation.
- ☐ DON'T obstruct the flow of combustion and ventilation air to the griddle.
- ☐ DON'T move the griddle during use.
- ☐ DON'T block ventilation holes in the sides or back of griddle.
- ☐ DON'T use while under the influence of drugs or alcohol.
- ☐ DON'T cover griddle with a cover while still hot or in operation.
- ☐ DON'T allow children or pets to play anywhere near the griddle.
- ☐ DON'T store any spare LP (propane) cylinder, full or empty, under or near your griddle.



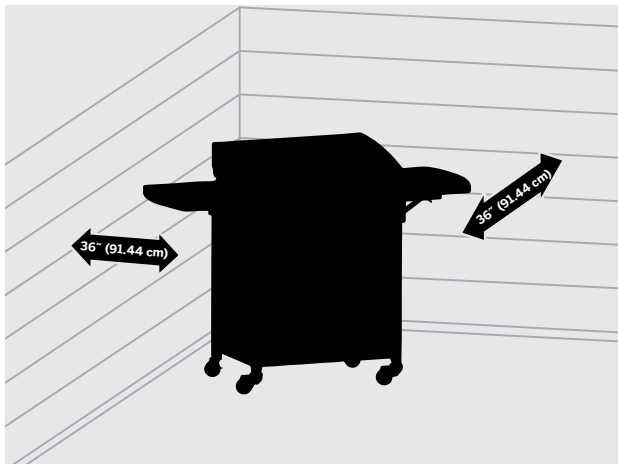
NOTE: INSTALLATION MUST CONFORM WITH LOCAL CODES OR, IN THE ABSENCE OF LOCAL CODES, WITH EITHER THE NATIONAL FUEL GAS CODE, ANSI Z223.1/NFPA 54, NATURAL GAS AND PROPANE INSTALLATION CODE, CSA B149.2, OR PROPANE STORAGE AND HANDLING CODE, ANSI A 119.2/NFPA 1192, AND CSA Z240 RV SERIES, RECREATIONAL VEHICLE CODE, AS APPLICABLE.

INSTALLATION

LEVELLING

LEVELLING YOUR GRIDDLE

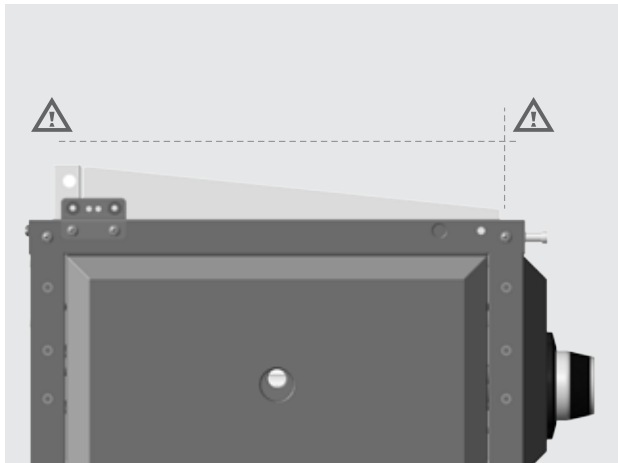
Levelling your griddle will ensure proper flow of grease from the griddle top into the grease catch.



a. Choose the griddle location.



b. Use a level to determine if any adjustments are required.



INSTALLATION

IMPORTANT INFORMATION ABOUT LP GAS & REGULATOR CONNECTIONS

WHAT IS LIQUID PETROLEUM (LP) GAS?

Liquefied petroleum gas, also called LP gas, liquid propane or propane is non toxic, odourless, and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be detected.

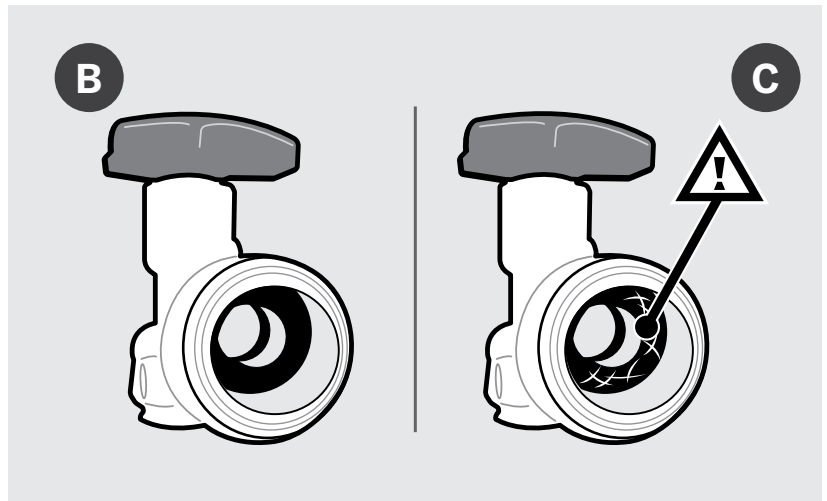
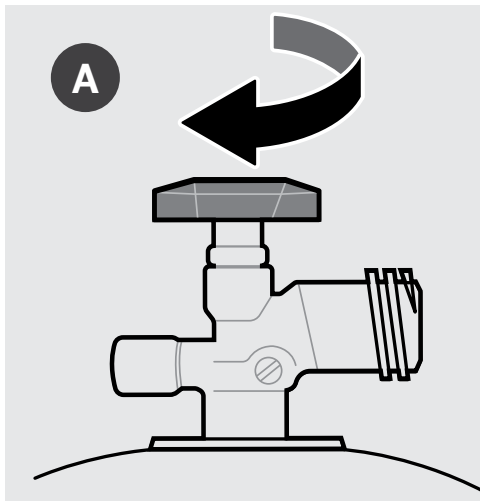
LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP CYLINDER VALVE REQUIREMENTS:

- LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the Canadian Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339; or LP gas Cylinders of the U.S. Department of Transportation (D.O.T), as applicable.
- Propane cylinder **must not exceed 20 lb (9.1 kg)** capacity, approximately 18 1/4" (46.35 cm) high and 12 1/4" (31.1 cm) in diameter. The LPG capacity is approximately 47 lb 10 oz (21.6 kg) water capacity, or as stated by the manufacturer.
- **Shut-off valve** with a correct cylinder valve output as specified in current standards: CSA/ANSI Z21.58-2022/CSA1.6-2022 Outdoor Cooking Gas Appliances.
- **Type 1 mating** (CGA 810) compatible with this griddle. The type 1 valve is easily recognized by the large ACME external threads on the outside of the **valve**.
- **Safety relief valve** with direct connection to the vapour space of the cylinder.
- UL listed **Overfill Protection Device (OPD)**. This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device for vapour withdrawal.
- A collar to protect the LP cylinder **shut-off valve**.
- A ring on the bottom of the LP cylinder to secure it to the support assembly.
- Equipped with a dust cap for the cylinder **valve** outlet, which must be used whenever the cylinder is not in use.
- Cylinders must have a **D.O.T. certification (A)**, and a testing date (B) that is within five years of current use.

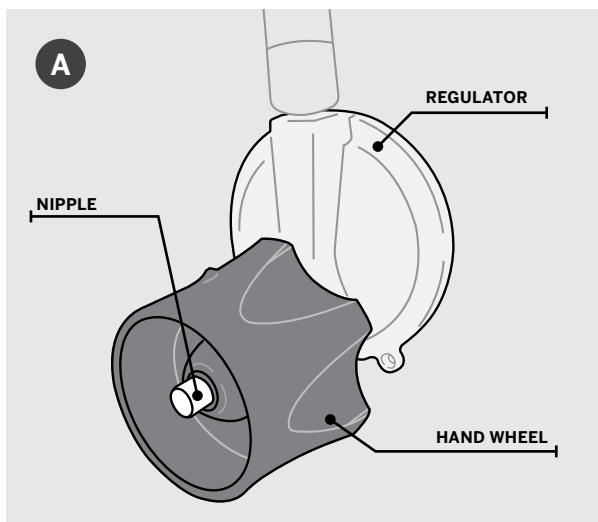
LP CYLINDER INSPECTION

1. Confirm that the cylinder shut-off valve is fully closed, by turning clockwise (see image A).
2. Confirm that the cylinder valve is the proper type 1 mating (see image B).
3. Inspect the cylinder valve, including the internal rubber seal for damage or debris (see image C).
If damaged, return cylinder to local retailer.



INSTALLATION

REGULATOR



PRESSURE REGULATOR (See image A)

This griddle is designed to operate on LP gas at a pressure of 2.74 kPa (11" water column). A regulator preset to this pressure is supplied with your griddle. Replacement regulators must be as specified by Vermont Castings® (UL-listed Type 1 (CGA 810) cylinder connection device as described in the latest edition of ANSI Z21.81).

SAFETY FEATURES

All Vermont Castings® griddles are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system, which includes the following safety features required by the Canadian Standards Steering Committee and the American National Standards Institute (ANSI):

- Gas will not flow until a positive connection has been made.
- A thermal element built into the regulator will shut the flow of gas between 240 – 300°F (115 – 149°C).
- When activated, a Flow Limiting Device will restrict the flow of gas to 10 cubic feet per hour. **See Regulator Flow Limiting Device Activated (PAGE 12).**

CAUTION: A FROSTY REGULATOR INDICATES GAS OVERFILL. IMMEDIATELY CLOSE LP CYLINDER VALVE AND CALL LOCAL LP GAS DEALER FOR ASSISTANCE.

WARNING: DO NOT SMOKE DURING LEAK TEST.

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

GRIDDLE MUST BE LEAK TESTED OUTDOORS IN A WELL-VENTILATED AREA, AWAY FROM IGNITION SOURCES. DURING LEAK TEST, KEEP YOUR GRIDDLE AWAY FROM OPEN FLAMES OR SPARKS.

CAUTION: IF IT IS EVIDENT THERE IS EXCESSIVE ABRASION OR WEAR, OR THE HOSE IS CUT, IT MUST BE REPLACED PRIOR TO THE GRIDDLE BEING PUT INTO OPERATION. THE REPLACEMENT HOSE ASSEMBLY SHALL BE THAT SPECIFIED BY THE MANUFACTURER.

OUTDOOR

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings;
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

INSTALLATION

CHECKING FOR GAS LEAKS

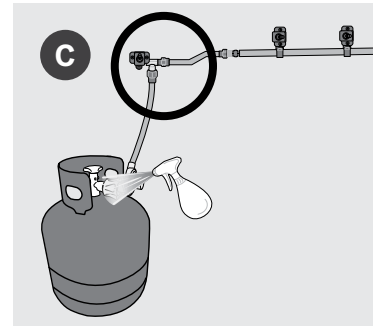
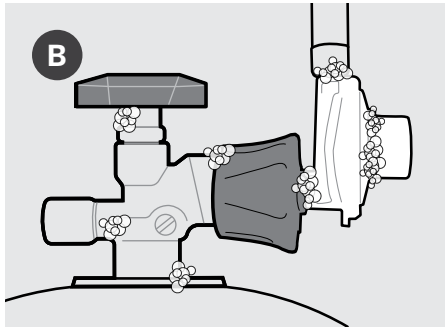
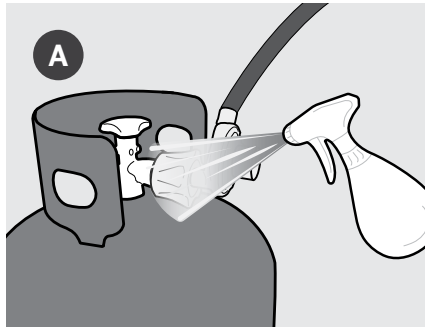
ATTENTION: LEAK TEST MUST BE REPEATED EACH TIME THE LP CYLINDER IS EXCHANGED OR REFILLED.

All factory assembled connections have been thoroughly checked for gas leaks and the burners checked for proper combustion and flame characteristics. Always perform a thorough leak check following assembly, installation of a new cylinder, and on an annual basis.

LEAK TESTING THE LP CYLINDER, HOSE & REGULATOR AND MANIFOLD CONNECTIONS

BEFORE YOU BEGIN:

1. You will need a paint brush OR spray bottle with a mild soap (20%) and water (80%) solution.
2. Turn all grill control knobs to "OFF".
3. Ensure that the regulator is tightly connected to LP cylinder.



LEAK TEST:

1. Brush or spray soapy solution onto all connections shown (see image A).
2. Slowly open LP cylinder shut-off valve by turning hand wheel counter-clockwise while checking for bubbles.

CAUTION: IF YOU HEAR A RUSHING SOUND, TURN GAS OFF IMMEDIATELY. THERE IS A LEAK AT THE CONNECTION. CORRECT BEFORE PROCEEDING.

3. If "growing" bubbles appear, there is a leak.
 - a. If the leak is at the cylinder (see image B), turn cylinder shut-off valve clockwise to the "CLOSED" position. DO NOT OPERATE THE GRIDDLE. Disconnect the cylinder and return the cylinder to your local retailer.
 - b. If the leak is at the regulator or manifold connections (see image C), turn cylinder shut-off valve clockwise to the "CLOSED" position. Re-tighten connections and repeat steps 1 and 2.
 - c. If leaks cannot be stopped, do not try to repair. Call for replacement parts. Order new parts by contacting Vermont Castings® Customer Care 1-844-586-4660.
4. If bubbles do not appear, leak check is complete. Turn the LP cylinder shut-off valve clockwise to close.

NOTE: SOME LEAK TEST SOLUTIONS MAY BE SLIGHTLY CORROSIVE. ALL CONNECTIONS SHOULD BE RINSED WITH WATER AFTER CHECKING FOR LEAKS.



Leak Test Video
Scan this QR code.



INSTALLATION

STORAGE & HANDLING LP CYLINDER

REMOVING THE CYLINDER:

Before disconnecting the LP cylinder:

1. Turn "OFF" all control knobs and close the LP cylinder shut-off valve.
 2. Turn the regulator coupling nut counter-clockwise by hand only—do not use tools to disconnect.
 3. Install safety cap onto LP cylinder check valve. Always use cap supplied with cylinder.
- Failure to use safety cap as directed may result in serious personal injury and/or property damage.

REFILLING THE LP CYLINDER:

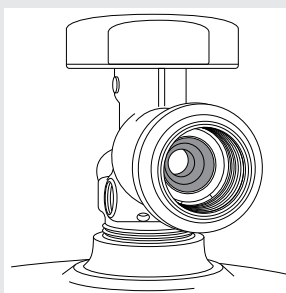
- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the cylinder for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, return to the licensed dealer.
- Never refill an expired or unregulated cylinder.
- Never connect an unregulated or expired cylinder to this griddle.

If you are experiencing any of the following performance issues, you may have activated the flow limiting feature in your regulator:

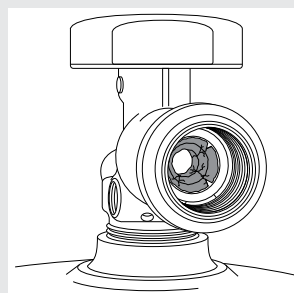
- Burners not getting hot enough.
- Low or incomplete burner flames.
- Low gas pressure.
- Difficulty lighting all burners or burners not staying lit.

LP CYLINDER WARNINGS:

- Inspect the LP cylinder valve rubber seal for cracks, wear, or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm.
- Inspection should be done each time the LP cylinder is connected to the grill, has been refilled, exchanged, or has not been used for more than 60 days.
- Do not use an LP cylinder with a damaged rubber seal. Exchange the LP cylinder or have the rubber seal replaced at a qualified propane filling station.



Good Rubber Seal



Damaged Rubber Seal

INSTALLATION

RESETTING THE REGULATOR FLOW LIMITING FEATURE (PROPANE GRIDDLES):

1. With all control knobs in the "CLOSED" position, and the cylinder shut-off valve in the "CLOSED" position, open the griddle lid.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the "HIGH" position, and let stand for 1-3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs back to the "OFF" position.
5. Reconnect the regulator to the LP cylinder. Do not cross thread the connection. Hand-tighten only.
6. Check all connections to ensure that a positive seal has been made.
7. **Slowly** open the LP cylinder shut-off valve.

NOTE: IF THE LP CYLINDER IS OPENED TOO QUICKLY, THE FLOW LIMITING DEVICE IN THE REGULATOR WILL ACTIVATE, LIMITING THE FLOW OF GAS FROM THE LP CYLINDER.

8. Wait approximately 30 seconds for the regulator pressure to stabilize.
9. Turn the first control knob to the "HIGH" position.

ATTENTION: IF THE SELECTED BURNER DOES NOT IGNITE, IMMEDIATELY TURN THE CONTROL KNOB BACK TO "OFF" POSITION AND TRY AGAIN.

NOTE: AVOID ACTIVATING THE FLOW LIMITING FEATURE IN THE REGULATOR BY FOLLOWING THE PROPER LIGHTING AND SHUT DOWN PROCEDURES AND PERFORMING A COMPLETE LEAK TEST AND SAFETY CHECK TO ENSURE THAT THERE ARE NO LEAKS IN THE SYSTEM.



Flow Limiting Device Video
Scan this QR code.



INSTALLATION

WARNINGS

WARNINGS:

- ALTHOUGH YOUR LIQUID PROPANE CYLINDER MAY APPEAR TO BE EMPTY, GAS MAY STILL BE PRESENT, AND THE CYLINDER SHOULD BE TRANSPORTED AND STORED ACCORDINGLY, WITH THE SHUT-OFF VALVE IN THE "CLOSED" POSITION.
- WHEN TRANSPORTING AND STORING THE CYLINDER, MAKE SURE IT IS IN AN UPRIGHT POSITION (NOT ON ITS SIDE) AND SECURE.
- NEVER EXPOSE THE CYLINDER TO DIRECT SUNLIGHT OR EXCESSIVE HEAT, WHERE TEMPERATURES CAN REACH 125°F (51.7°C).
- DO NOT SMOKE AROUND CYLINDER, ESPECIALLY WHEN TRANSPORTING IN A VEHICLE.
- A DENTED OR RUSTY CYLINDER MAY BE HAZARDOUS AND SHOULD BE CHECKED BY YOUR PROPANE SUPPLIER.
- LP CYLINDERS MUST ALWAYS BE HANDLED WITH EXTREME CARE.
- PLACE DUST CAP ON CYLINDER CHECK VALVE WHENEVER THE CYLINDER IS NOT IN USE.
- DO NOT STORE AN LP CYLINDER IN ENCLOSED SPACES SUCH AS A CARPORT, GARAGE, PORCH, COVERED PATIO OR OTHER BUILDING. MAKE SURE THE STORAGE AREA HAS A LOT OF VENTILATION.
- DO NOT STORE AN LP CYLINDER IN AN AREA WHERE CHILDREN PLAY.
- AN OVER FILLED OR IMPROPERLY STORED CYLINDER IS A HAZARD DUE TO POSSIBLE GAS RELEASE FROM THE SAFETY RELIEF VALVE. THIS COULD CAUSE AN INTENSE FIRE OR EXPLOSION WITH RISK OF PROPERTY DAMAGE, SERIOUS INJURY OR DEATH.

WARNING: IF THE ABOVE INSTRUCTIONS ARE NOT COMPLETELY ADHERED TO, IT COULD CAUSE A FIRE/EXPLOSION, RESULTING IN DEATH OR SERIOUS INJURY, OR PROPERTY DAMAGE.

DANGER: ALWAYS TURN THE LP CYLINDER SHUT-OFF VALVE TO "CLOSE" WHEN THE GRIDDLE IS NOT IN USE.

NEVER STORE A SPARE LP CYLINDER, EMPTY OR FULL, INSIDE THE GRIDDLE CART OR NEAR THE GRIDDLE.

IF YOU SEE, SMELL OR HEAR GAS ESCAPING, IMMEDIATELY GET AWAY FROM THE LP CYLINDER/GRIDDLE AND CALL YOUR FIRE DEPARTMENT.

DO NOT INSERT ANY TOOL OR FOREIGN OBJECT INTO THE VALVE OUTLET OR SAFETY RELIEF VALVE. YOU MAY DAMAGE THE VALVE AND CAUSE A LEAK. LEAKING PROPANE MAY RESULT IN EXPLOSION, FIRE, SEVERE PERSONAL INJURY, OR DEATH.

INSTALLATION

NATURAL GAS REQUIREMENTS



**CONVERTIBLE
VALVE SYSTEM™**



NATURAL GAS CONVERSION KIT REQUIRED
AVAILABLE AT CANADIAN TIRE, PRODUCT NUMBER: 085-2261-4

INSTALLATION

NATURAL GAS REQUIREMENTS

NATURAL GAS REQUIREMENTS

- Consult a Certified Gas Technician to ensure that the home supply line is suitable for a 3/8" natural gas supply line, capable of an input of up to 85,000 BTUs.
- All gas supply plumbing must be carried out by a Certified Gas Technician, in accordance with provincial authorities having jurisdiction, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements.
- A **shut-off valve** must be installed between the griddle and the natural gas supply line.
- When conducting pressure test always isolate the griddle from the gas supply piping system by disconnecting the griddle and closing its individual manual shutoff valve.
- The gas supply piping system should be tested at pressures which exceed 1/2 PSI (3.5 kPa).
- All gas supply plumbing must be able to supply 7" water column to the griddle WITH ALL BURNERS IN OPERATION.

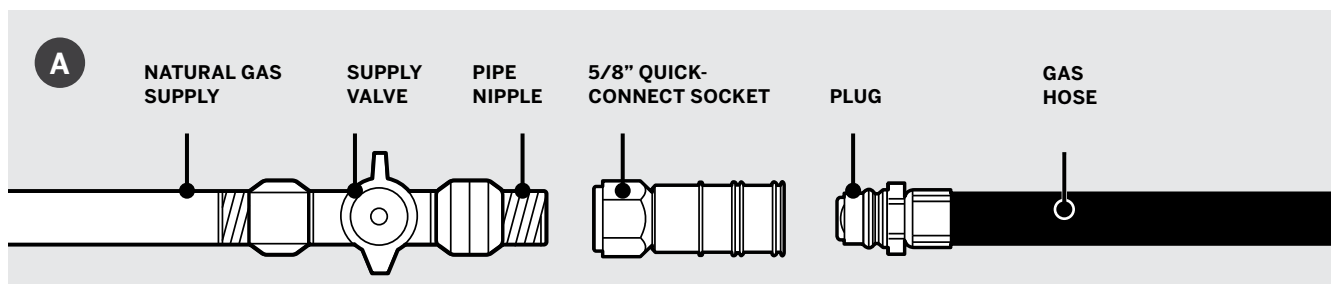


For your convenience all Vermont Castings® Models include the Convertible Valve System™, which makes converting your griddle from Propane to Natural Gas simple. **NOTE: YOU WILL NEED A CONVERTIBLE VALVE SYSTEM KIT—Sold Separately (Model 085-2261-4).**

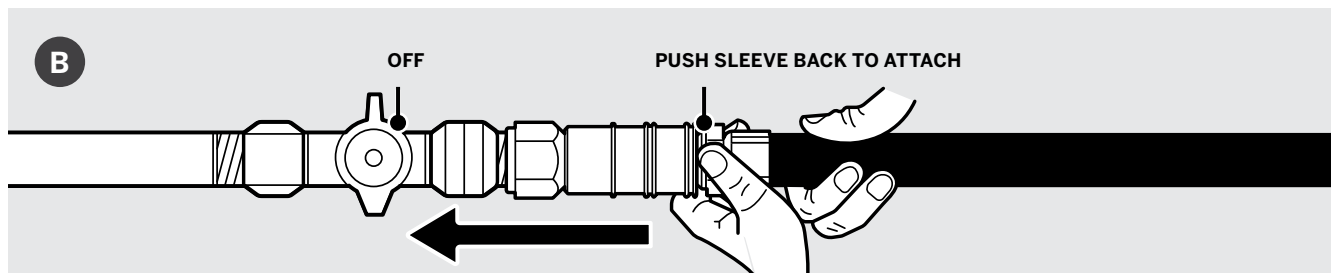
CONNECTING YOUR GRIDDLE TO THE NATURAL GAS SOURCE.

Coat pipe nipple with gas-resistant teflon tape or pipe dope.

Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (see image A).



With the natural gas supply valve "OFF", connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (see image B) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Be sure to leak test these connections prior to use.



FIRE HAZARD: DO NOT ROUTE THE NATURAL GAS HOSE INSIDE OF THE GRIDDLE CART.

OPERATION

LIGHTING INSTRUCTIONS

ATTENTION:

BEFORE YOU LIGHT THIS GRIDDLE, TURN ALL CONTROL KNOBS AND TEMPASSURED KNOB TO THE OFF POSITION AND CLOSE THE LP CYLINDER.

FAILURE TO FOLLOW PROPER LIGHTING SEQUENCE WILL ACTIVATE THE REGULATORS "FLOW LIMITING DEVICE" FEATURE AND REQUIRE A RESET (SEE PAGE 12).



LIGHT THE GRIDDLE

Each burner is equipped with its own control knob and ignites independently.

1. Open the lid and check that all burner control knobs are in the "OFF" position by pushing in and turn all knobs clockwise (see image A).

ATTENTION: ALL BURNER CONTROL KNOBS MUST BE IN THE "OFF" POSITION BEFORE OPENING THE LP CYLINDER SHUT-OFF VALVE. IF ALL CONTROL KNOBS ARE NOT "OFF" THE FLOW LIMITING DEVICE IN THE REGULATOR WILL BE ACTIVATED, LIMITING THE FLOW OF GAS TO THE GRILL.



2. SLOWLY, turn the LP cylinder shut-off valve counter-clockwise. Wait 30 seconds for pressure to stabilize.

ATTENTION: IF THE LP CYLINDER SHUT-OFF VALVE IS OPENED TOO QUICKLY, THE FLOW LIMITING DEVICE IN THE REGULATOR MAY BE ACTIVATED, LIMITING THE FLOW OF GAS TO THE GRILL.

3. Push in and turn the control knob counter-clockwise to the "MAX" position. You will hear a clicking sound when the ignitor is engaged.

4. Check that the burner is lit by looking through the the two viewing holes, located on the control panel.
5. If the burner lights correctly, repeat step 3 to light the remaining burner.
6. If the burner does not light, turn the burner control knob to the "OFF" position and wait 5 minutes to allow the gas to clear before attempting to light again.

WARNING: NEVER STAND WITH YOUR HEAD DIRECTLY OVER THE GRIDDLE WHEN PREPARING TO LIGHT THE MAIN BURNERS TO PREVENT POSSIBLE BODILY INJURY.

ATTENTION: ALWAYS PREHEAT GRIDDLE BEFORE STARTING TO COOK. LIGHT ALL BURNERS AND ADJUST THEM TO THE "MAX" POSITION FOR 20 MINUTES. FOLLOWING PREHEAT, ADJUST THE CONTROLS TO APPROPRIATE SETTING.



Lighting Instructions Video
Scan this QR code.



OPERATION

HOW TO USE TEMPASSURED TECHNOLOGY™



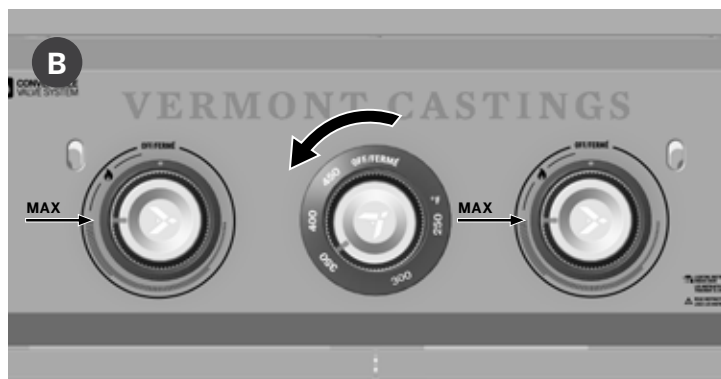
TempASSURED Technology™
Video Scan this QR code.



The Vermont Castings 2-Burner Griddle includes a temperature control system that can be turned on and off as needed.

TempASSURED Technology™ offers a unique griddle cooking experience. This system offers the user the flexibility to have manual control of both main burners, or set a temperature on the TempASSURED control dial for precision temperature control like a commercial griddle.

For the most precise cook surface temperature across your griddle surface, follow these instructions for setting an accurate cook surface temperature.



USING TEMPASSURED TECHNOLOGY™

To use the TempASSURED Technology™, at anytime, set both main burner control knobs to the "MAX" setting for best performance. This ensures that the TempASSURED Technology™ system has the full range of temperatures available and total control of both main burners.

1. Push in and turn both main burner control knobs to "MAX" setting (see image A).
2. Push-in and turn the TempASSURED control knob counter-clockwise to the desired temperature setting (see image B).
3. Preheat the griddle at set temperature, allowing 20 minutes for temperatures to stabilize.

TIPS: BEFORE YOU SET THE TEMPASSURED CONTROL KNOB, ENSURE THAT YOUR BURNER CONTROL KNOBS ARE SET TO "MAX" POSITION, FOR BEST PERFORMANCE (SEE IMAGE B).

TempASSURED Technology™ has preset temperatures between 250°F to 450°F (121.1°C to 232.2°C).

PREHEAT

Much like an oven or barbecue, preheating is required to ready the griddle for cooking.

Always preheat at the target temperature for 20 minutes before positioning food on the griddle.

In cold and windy conditions, longer preheat times may be required. Ensure your griddle is positioned away from direct wind and other elements. Use the griddle lid when needed to assist with preheating the griddle.

REMEMBER: With TempASSURED Technology™ in operation, both main burner control knobs will be non-functioning.

HOW TO CHANGE YOUR TEMPASSURED SETTING:

ATTENTION: ALWAYS ALLOW 20 MINUTES FOR TEMPERATURES TO STABILIZE, OR FOR THE GRIDDLE TO PREHEAT. LIKE AN OVEN, CHANGING BETWEEN TEMPERATURES REQUIRES TIME.

To change the TempASSURED setting, Push in and turn to the desired temperature. When the knob is released, the temperature is locked.

HOW TO SWITCH TO MANUAL TEMPERATURE CONTROL

To manually control burners, turn the TempASSURED control knob to the "OFF" position.

ATTENTION: WHEN THE TEMPASSURED CONTROLLER IS ENGAGED AND A TEMPERATURE SET, ALLOW 20 MINUTES FOR TEMPERATURES TO STABILIZE.

OPERATION

HOW TO USE TEMPASSURED TECHNOLOGY™

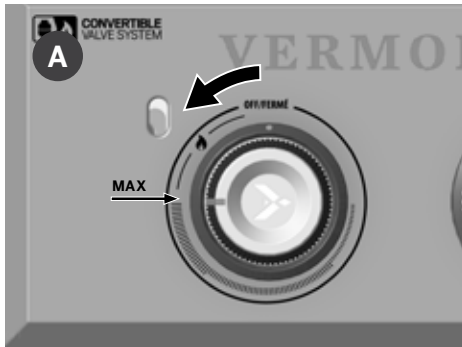


HOW TO CHANGE THE TEMPASSURED SETTING

PUSH IN AND TURN THE CONTROL KNOB, TO SET THE DESIRED TEMPERATURE. WHEN THE KNOB IS RELEASED THE TEMPERATURE IS LOCKED.

OPERATION

MATCH LIGHTING INSTRUCTIONS



LIGHTING WITH A MATCH OR BARBECUE LIGHTER

1. Open the lid, check that all burner control knobs are in the "OFF" position by pushing in and turn all knobs clockwise.

ATTENTION: ALL BURNER CONTROL KNOBS MUST BE IN THE "OFF" POSITION BEFORE OPENING THE LP CYLINDER SHUT-OFF VALVE. IF ALL CONTROL KNOBS ARE NOT "OFF" THE FLOW LIMITING DEVICE IN THE REGULATOR WILL BE ACTIVATED, LIMITING THE FLOW OF GAS TO THE GRILL.

2. SLOWLY, open the LP cylinder shut-off valve counter-clockwise. Wait 30 seconds for pressure to stabilize.

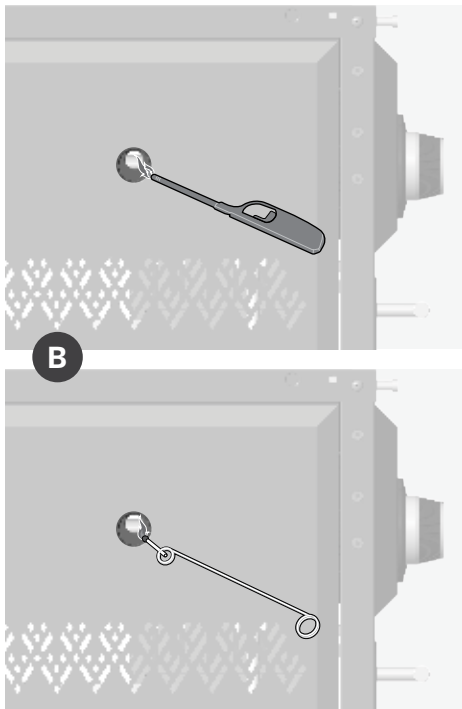
3. To match light the far-left burner first, push in and turn the control knob counter-clockwise to the "MAX" position (see image A).

4. Position a barbecue lighter or a match inserted into the match holder provided with your griddle, through the lighting hole on the left side of the burner box (see image B). Check to ensure the burner is lit.

5. Repeat steps 3 and 4 for the remaining burner.

WARNING: IF THE IGNITION DOES NOT OCCUR IN 5 SECONDS, TURN THE CONTROL KNOBS OFF, WAIT 5 MINUTES AND REPEAT THE LIGHTING PROCEDURE. IF THE BURNER DOES NOT IGNITE WITH THE CONTROLS ON, GAS WILL CONTINUE TO FLOW OUT OF THE BURNER AND COULD ACCIDENTALLY IGNITE WITH RISK OF INJURY. TURN CONTROL KNOBS AND GAS SOURCE "OFF" BEFORE ATTEMPTING TO RE-LIGHT.

ATTENTION: ALWAYS PREHEAT GRIDDLE BEFORE STARTING TO COOK. LIGHT ALL BURNERS AND ADJUST THEM TO THE "MAX" POSITION FOR 10 MINUTES. FOLLOWING PREHEAT, ADJUST THE CONTROLS TO APPROPRIATE SETTING.



6. TempASSURED MODE ONLY: Push in and turn the TempASSURED control knob counter-clockwise to the desired temperature: 250 to 450°F (121.1 to 232.2°C).

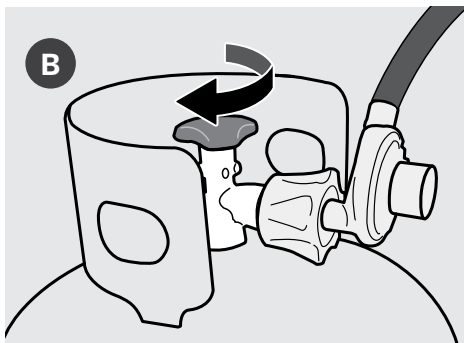
OPERATION

SHUT DOWN PROCEDURE



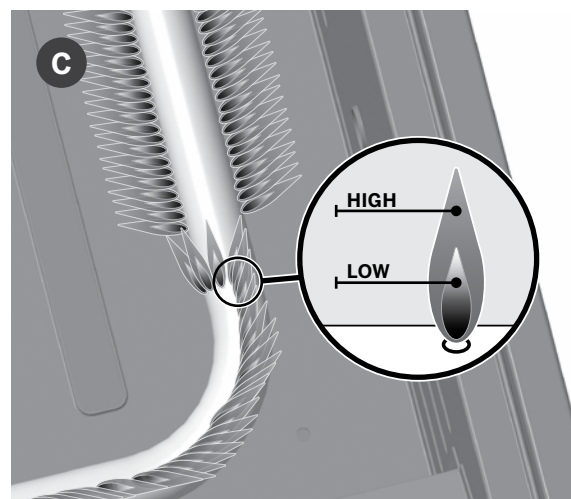
SHUT DOWN PROCEDURE

1. Push in and turn each control knob clockwise to the "OFF" position (see image A).



2. Turn LP cylinder shut-off valve clockwise to close (see image B).

PERFORMANCE



PROPER BURNER FLAME PATTERN

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HIGH" with orange tips, light blue centre, with a darker blue flame at the base of the burner port (see image C).

Refer to the Troubleshooting section on pages 27–28 if you experience any of the following issues:

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

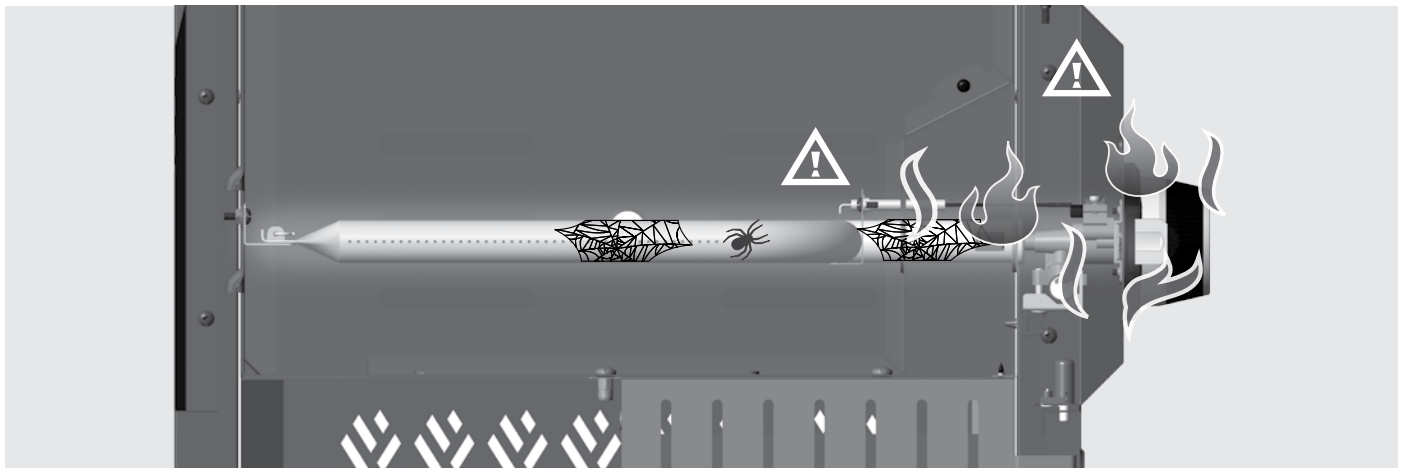
FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE MAINTENANCE SECTION (PAGE 23) OF THIS MANUAL OR FOLLOW THE REGULATOR FLOW LIMITING DEVICE RESET (PAGE 12).

PERFORMANCE

BLOCKED BURNER VENTURI

Blockages in the burner venturi caused by spiders, insects and nests can cause a FLASHBACK FIRE.

A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. **IF YOU EXPERIENCE ANY OF THE CHARACTERISTICS OF A FLASHBACK FIRE, CLOSE THE LP CYLINDER SHUT-OFF IMMEDIATELY. FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE MAINTENANCE SECTION OF THIS MANUAL.**



CHARACTERISTICS OF A FLASHBACK FIRE

- A fire burning outside of the cookbox, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly, or partially lighting.

PREVENT FLASHBACK FIRE

1. After lighting, check for normal burner flames.
2. If irregular flames are found, shut down immediately and perform maintenance on burners to remove blockages.
3. If knobs appear hot, shut down immediately and performance maintenance on burners to remove blockages.
4. Clean tip of valve gas jet to remove any build-up or blockages.

WARNING: AT FIRST SIGHT OF YELLOW, UNRULY FLAMES, OR POORLY LIT BURNERS, SHUT DOWN YOUR GRIDDLE AND REMOVE AND CLEAR OBSTRUCTIONS (I.E., INSECTS, SPIDER WEBS) FROM YOUR BURNERS AND VALVE GAS JET.

FOR YOUR SAFETY

- **DO NOT** throw water on a fire.
- **DO** keep baking soda handy to extinguish a fire.
- **DO** follow all warnings and safety checks outlined in this manual.
- **DO** protect your family and home by performing the cleaning and maintenance steps outlined in this manual.

SEASONING AND GRIDDLE CARE

WHAT IS SEASONING?

SEASONING IS THE PROCESS OF APPLYING MULTIPLE COATINGS OF OIL TO THE GRIDDLE SURFACE AND HEATING TO A HIGH TEMPERATURE TO BAKE THE OIL INTO THE GRIDDLE TOP. THIS WILL CREATE A SLICK, NON-STICK SURFACE THAT IS BLACKENED AND PROTECTED FROM RUST AND OXIDIZATION.



Seasoning Video
Scan this QR code.

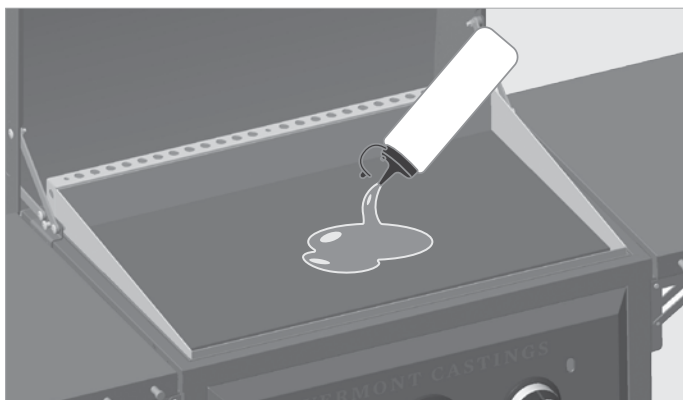


SEASONING YOUR GRIDDLE

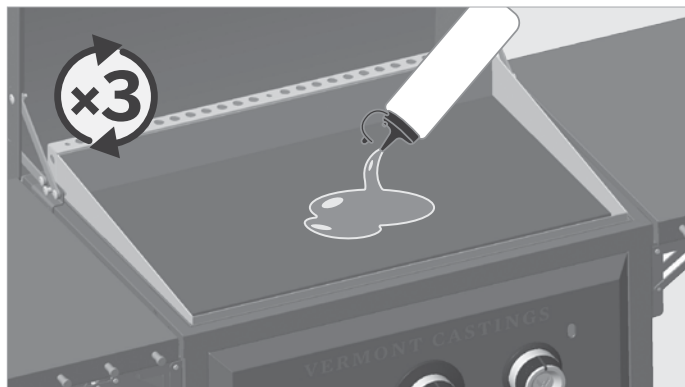
Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

HOW TO SEASON

1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.



3. Light the griddle and set control knobs to the "MAX" position.
4. Heat the oil to its smoke point. You will notice the griddle top changing colour.
5. When the oil stops smoking, repeat steps 2 and 4, about 3 times, until the griddle surface becomes dark.



SEASONING AND GRIDDLE CARE

OILS FOR SEASONING

- a. Vegetable oil
- b. Vegetable shortening
- c. Canola oil
- d. Flax oil
- e. Olive oil—Not ideal. Burns off at lower temperatures than the other options above.

ATTENTION: DO NOT USE SOAP ON THE GRIDDLE SURFACE. THIS WILL DESTROY THE SEASONING.

CARE AND MAINTENANCE

NOTE: WITH CONTINUED USE OF YOUR GRIDDLE, THE SEASONING BOND WILL GET BETTER AND BETTER. APPLYING A COATING OF OIL AT THE START AND FINISH OF EACH COOK WILL HELP TO MAINTAIN SEASONING. NEVER USE SOAP TO CLEAN THE GRIDDLE. THIS WILL DESTROY THE SEASONING. NEVER POUR COLD WATER ON HOT SURFACE AS THIS CAN CAUSE THERMAL SHOCK AND CAN WARP THE SURFACE.

GRIDDLE CLEANING TOOLS

YOU WILL NEED

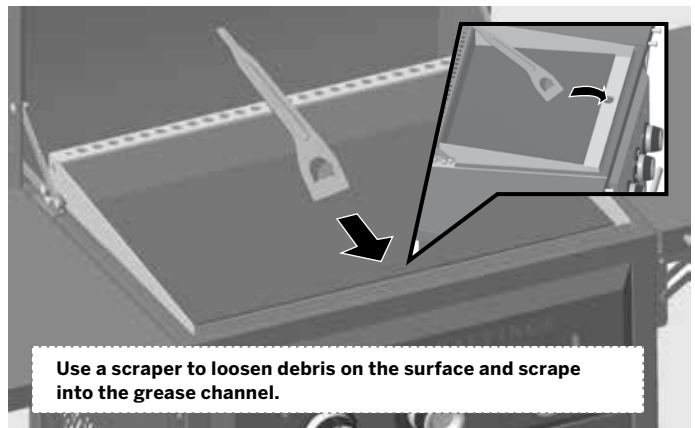
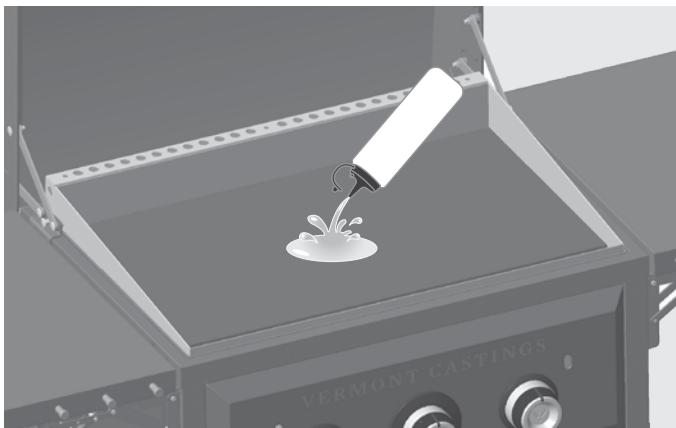
- Protective gloves
- Cloth/paper towels
- Scraper
- Steel wool
- Squeeze bottle of water
- Squeeze bottle of oil

CLEANING YOUR GRIDDLE

A well maintained griddle will require very little effort to clean and prep for cooking.

- Preheat the griddle. Use a scraper to loosen debris on the surface and scrape into the grease channel. Most impurities will burn off during preheat.
- For tougher, baked on grease, apply warm water, and loosen the debris using a scraper. Be careful not to use too much water, as the grease catch can overflow.
- Once the griddle top is reasonable clean, scraped and the water has dried up, apply a thin coat of oil to maintain the seasoning bond and prevent rust.

CAUTION: WATER AND OIL DO NOT MIX. IF WATER IS USED, MAKE SURE IT IS FULLY EVAPORATED BEFORE ADDING COOKING OIL TO THE GRIDDLE SURFACE. ADDING OIL TO THE GRIDDLE SURFACE WHEN THE WATER HAS NOT SUFFICIENTLY EVAPORATED OR BURNED AWAY, CAN CAUSE OIL AND WATER PELLETS TO SPLATTER AND MAY COME IN CONTACT WITH YOUR SKIN.



Use a scraper to loosen debris on the surface and scrape into the grease channel.

CARE AND MAINTENANCE

CLEANING YOUR GRIDDLE

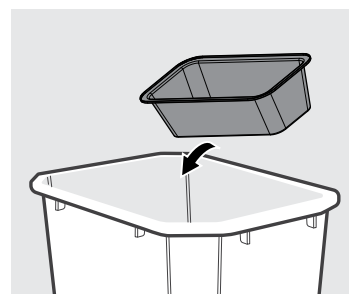
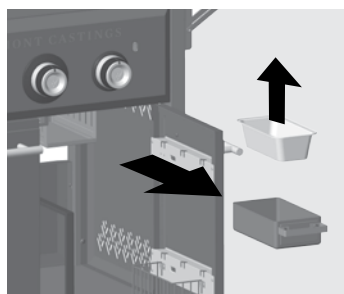
Griddle Surface Rust:

The appearance of rust spots on the griddle top is an indication that the protective seasoning has worn off and must be repeated. Begin by dampening the surface with water. With protective gloves and steel wool or a pumice stone, scrub the areas of concern until the rust has been lifted from the surface. Rinse the surface thoroughly. Be careful not to overflow the grease catch. Wipe the griddle surface with a cloth or paper towel if needed. Re-season 3–5X. For seasoning steps, follow the Seasoning and Griddle Care Instructions on pages 21-22.

Grease Catch:

Remove and clean the grease catch AFTER EVERY USE to prevent possible spillage, grease fires and hot grease splatters. When the griddle top and grease catch have FULLY COOLED, remove the grease catch and dump the contents into a disposable container, and then into the trash. Alternatively, you can place the disposable container into the fridge for the oil to solidify, before putting into the trash.

Replacement grease catch liners are available at Canadian Tire, product number: 085-0211-6.



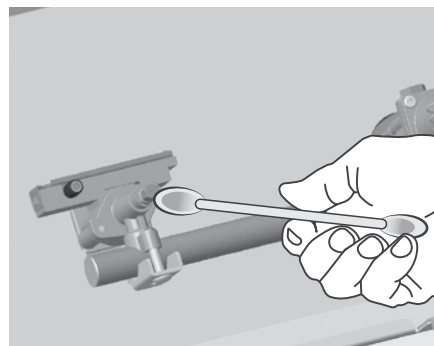
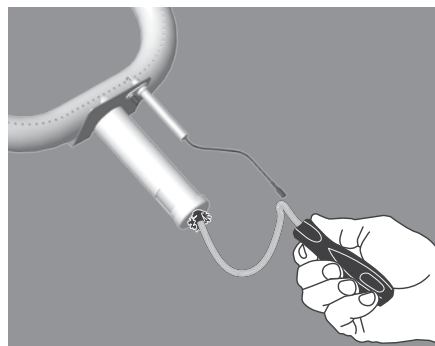
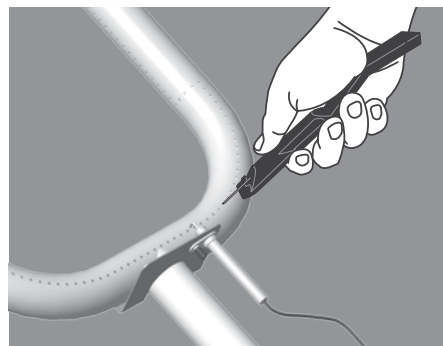
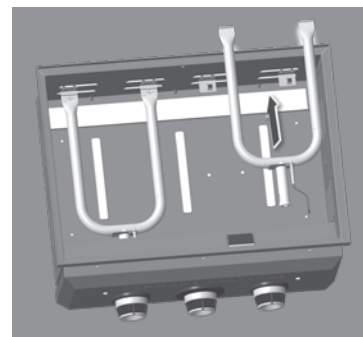
BURNERS AND BURNER BOX MAINTENANCE

Although your griddle's burner box is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition electrode are still required to ensure proper performance, safety and longevity of your parts.

BURNERS

Because the burners are covered by the griddle top, it is not as easy to identify poor performance and premature aging of parts. For this reason, we recommend that once a season the griddle top is removed and burner maintenance is conducted.

1. Remove griddle top. Place on the ground, right side up.
2. Remove hitch pins/screws to free the burners. Use a lubricating spray and a screwdriver/pliers to make this removal easier.
3. Remove the burners.
4. Use a flexible venturi brush (Canadian Tire product number 085-3777-2) to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.
5. Use a wire or paper clip to clean any blocked burner ports.
6. Brush away any rust or corrosion from the burner surfaces and wipe clean with a damp cloth. Dry the burners.
7. Re-install the burners. Ensure that the burners are properly seated on the valve gas jet before assembling hardware.



NOTE: BEFORE REINSTALLING BURNERS, USE A COTTON SWAB TO CLEAN THE VALVE GAS JET.

CARE AND MAINTENANCE

CLEANING EXTERIOR PARTS AND SURFACES

ALL MATERIALS including stainless steel, porcelain, and painted steel parts can become stained, soiled and corroded by dirt, pollution, deposits from inappropriate cleaners and grease. Routine cleaning of exterior surfaces is necessary to remove contaminants, rust and avoid permanent damage.

- **DO** remove dirt and contamination immediately to avoid permanent damage to porcelain or painted surfaces.
- **DO** wipe down all surfaces frequently with a basic vinegar and water solution, or warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfibre cloth.
- **DO NOT** use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

CLEANING THE LID

Over time you may notice "paint-like" peeling on the inside of the griddle lid. During use, grease and smoke vapour turn into carbon deposits, which eventually begin to peel. These deposits are non-toxic but should be cleaned off to avoid flakes falling onto food. Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

Because of the high temperature capabilities of this griddle, cooking on high temperatures with the lid closed will cause the stainless steel to discolour. This will have no impact on the performance of the lid.

STORING YOUR GRIDDLE

- If possible, always store in a cool, dry location.
- If storing with the LP cylinder, store outdoors in a well-ventilated area.
- If storing for long periods of time, make sure that the griddle top is fully seasoned and protected.
- Always cover your griddle with a full-length, all-weather grill cover, to protect from all elements.

CAUTION: ONLY COVER THE GRIDDLE AND GRIDDLE TOP WHEN FULLY COOLED.



Vermont Castings® Griddle Cover
available at Canadian Tire.

Product Number: 185-0319-4

CARE AND MAINTENANCE

GENERAL GRIDDLE SAFETY TIPS

1. ALWAYS turn control knobs and gas source or tank "OFF" when not in use.
2. Do not leave griddle unattended at any time while in operation.
3. If the griddle surface and components have not been regularly maintained or safety checked, take extreme caution at first lighting, during preheat, and when cooking at high temperatures.
4. Never move the griddle while in operation or still hot.
5. All surfaces in and around the griddle can become HOT to the touch. Keep children and pets away. Do not allow people to congregate around the griddle. Always use long-handled barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
6. Do not overload side shelf (load capacity 10 lb/4.5 kg).
7. The grease catch must be in position before cooking.
8. Always empty the grease catch after every cook. Do not remove the grease catch until it has completely cooled.
9. Clean griddle often, preferably after each cookout.
10. If you notice grease dripping from the griddle, wait until cool and adjust the level of your griddle top to ensure that grease flows correctly into the grease catch.
11. Perform a leak test every time you change your LP cylinder.
12. Inspect your griddle's hose and regulator for any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your family's safety.
13. If the regulator frosts, turn off the griddle and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Call Vermont Castings® customer service at 1-844-586-4660.
14. Never position any flammable or temperature-sensitive items on the side shelf or close to the griddle surface, as they may overheat and result in an explosion, fire, severe personal injury, or death.
15. Do not use water on a fire. If a fire develops, and it is safe to do so, turn the LP cylinder "OFF" and disconnect it. Wait for the fire to go out before turning the control knobs to the "OFF" position.

GRIDDLING GUIDE

GRIDDLING TIPS

COOKING TIMES AND TEMPERATURES

Not one gas griddle is like the other. That includes the Vermont Castings® TempASSURED Technology™ cook system. Finding the correct mix of food, time and temperature will take some experimenting. The key is to monitor your food closely and make small adjustments as you are tracking progress. Using a meat probe throughout the cook will ensure the correct doneness.

1. No frozen foods.
2. Always thaw foods in advance of cooking.
3. Allow foods to sit at room temperature for a minimum of 20 minutes before cooking.
4. Avoid placing frozen and chilled foods on the griddle.
5. Always apply sauces at the end of the cook to avoid sauces from burning or creating a messy griddle surface.
6. For best results, always use a meat probe to track internal temperatures for doneness. Get familiar with the safe internal temperature chart on page 26.

GRIDDLING GUIDE

GRIDDLING TIPS

FOOD PREPARATION

- Avoid cross-contamination when preparing food. Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food. Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Sanitize counters, equipment and utensils after handling raw meat, seafood or poultry.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator 30 minutes before you are ready to start cooking. Always dispose of the excess marinade, and never reuse it.
- Trim excess fat from meats and slit the remaining fat at two-inch increments to avoid flare-ups and curling.
- Meats must be adequately thawed before placing onto the grills cook surface.



⚠ WARNING ⚠

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.



AAFC* SAFE MINIMUM INTERNAL TEMPERATURES

Fish	145° F (63° C)
Pork	160° F (71° C)
Egg Dishes	160° F (71° C)
Steaks and Roasts of Beef, Veal or Lamb	145° F (63° C)
Ground Beef, Veal or Lamb	160° F (71° C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F (74° C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F (74° C)



* Agriculture and Agri-Food Canada



WARNING: TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE ABOVE.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match).	<ul style="list-style-type: none"> • Positive connection has not been made between the tank and the regulator. • Low or out of propane. • Gas supply valve is turned off. • Burners are not properly seated over valve orifices. • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device on page 12.
Burners will not light with the igniter (no spark).	<ul style="list-style-type: none"> • Loose electrode wires. • Broken electrode – ceramic casing around electrode damaged. • Faulty Ignition button.
Hot or melting control knobs or flash-back fire.	<ul style="list-style-type: none"> • Burner is improperly seated over gas jet. • Burner have blockage.
Yellow smokey flames/gas odour can be smelled.	<ul style="list-style-type: none"> • Burner(s) have a blockage that needs to be cleared.
Flame blows out on LOW.	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated due to either a leak or improper lighting. • Low or out of propane. • High wind condition – Adjust griddle to shield from wind. • Burner is improperly seated on gas jet.
Low heat.	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated due to either a leak or improper lighting. • Make certain the problem is isolated to only one burner. If it appears so, burner(s) have a blockage that needs to be cleared. • Check for a bent or kinked fuel hose. • In colder temperatures preheat for longer periods.
Low or incomplete flame (assuming burners and venturi tubes are free and clear of blockages).	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated.
Too much heat/Excessive flare up.	<ul style="list-style-type: none"> • Cooking on the MAX setting, without adjusting temperature control. • Grease catch needs to be cleaned. • Covering more than 70% of the cooking surface may cause the griddle to overheat. • Excessive fat on meat and cooking on high temperatures.
Griddle top is rusting.	The griddle top is made of steel and will RUST when seasoning has worn off or has not been applied, or when the griddle has been stored for long periods. Follow the “Seasoning and Griddle Care” instructions in this manual, to remove rust and re-season the griddle.
Food is sticking to the griddle top.	The seasoning has worn off of the griddle top. Repeat the steps outlined in the “Seasoning And Griddle Care” section of this manual, to create a slick, non-stick, seasoned griddle surface.
Decreasing heat, “popping sound”.	<ul style="list-style-type: none"> • Out of propane. • Burner and/or burner tubes are blocked.
Humming noise from regulator.	<ul style="list-style-type: none"> • Cylinder valve opened too quickly.
Melting gas supply hose.	<ul style="list-style-type: none"> • Your griddle’s gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240° and 300°F (116° and 149°C), by melting the supply hose and essentially disconnecting from the LP cylinder. • Leak or poor connection between the tank and griddle. • Poor ventilation caused by inappropriate clearance at the sides and rear of the griddle. • Overheating caused by high cooking temperatures and grease fire.
Grease is not flowing into the grease catch.	The griddle is not leveled correctly. Follow the steps outlined in the “Setting Up Your Griddle” section of this manual on page 7.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Grease fires.	Cooking with excess oil or grease on the cook surface can cause a grease fire on the griddle surface, which can also ignite excess grease within the grease catch.
Griddle surface has a brown sticky surface.	IMPORTANT: The Vermont Castings® griddle is pre-treated with soy oil as a protective coating following manufacturing. This coating may leave a discolouration on the griddle top. This is normal and will not affect the seasoning process or performance. Follow the seasoning instructions on pages 21-22.
Griddle surface has warped. ATTENTION: MINOR WARPAGE IS A NATURAL PHENOMENON AS SMALL VARIATIONS IN MANUFACTURING AND RAW MATERIALS CAN CAUSE SOME GRIDDLES TO BE SLIGHTLY WARPED. THIS IS GENERALLY TEMPORARY AND SHOULD NOT AFFECT THE PERFORMANCE OF YOUR GRIDDLE. THE GRIDDLE SHOULD FLATTEN OUT WITH MORE USE.	Tips to avoid temporary warping: 1) Always use all available burners. 2) Preheat at lower temperatures and for a shorter period. 3) Using pots or pans on the griddle can act like a heat sink pulling tremendous amount of heat from the griddle and possibly warping the steel temporarily. 4) Avoid wild temperature differences. Never add frozen food or cold water to a hot griddle.
Fire within cabinet.	<ul style="list-style-type: none">• A gas leak between the tank and the regulator. Leak tests must be performed every time a tank is refilled.• Gas tank and control knobs left on while griddle is not in use.
TempASSURED Technology™ mode cannot get to higher temperatures.	Ensure that the burner control knobs are set to the "MAX" position when using TempASSURED mode.

WARNING: ALWAYS ALLOW SUFFICIENT TIME FOR THE GRIDDLE TO COOL FULLY BEFORE HANDLING OR CLEANING ANY OF ITS PARTS.

WARNING: READ THE WARNINGS IN THIS MANUAL. ALWAYS PERFORM A LEAK TEST, EVERY TIME YOU REFILL OR CHANGE YOUR GAS TANK. NEVER LEAVE YOUR PROPANE TANK OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS ON WHILE NOT IN USE.



WARNING HOT SURFACES



WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE GRIDDLE MITTS WHEN WORKING AT THE GRIDDLE.

- KEEP AWAY FROM COMBUSTIBLE MATERIALS.
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED GRIDDLE.
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR GRIDDLE UNATTENDED WHILE IN OPERATION.

SERVICE

HOW TO CONNECT WITH US

BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number can be found on the side of the griddle carton, the cover page of the assembly manual, and on the rating label located on the inside of the cart door.
2. **Model number:** The model number is located on the cover page of the assembly manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

IF YOUR PRODUCT IS DAMAGED

Do not return to the store for replacement of damaged or defective parts. Vermont Castings® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.

Concealed Damage: If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Vermont Castings® Customer Care immediately. Missing or damaged parts should be claimed **within 30 days of purchase**.

LOCATE YOUR GRIDDLE MODEL AND SERIAL NUMBER

Fill out your griddle details below.

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

Call our Vermont Castings®
Customer Support
1-844-586-4660



WARRANTY

WARRANTY RESPONSIBILITIES AND LIMITATIONS

WE WARRANT THIS GRIDDLE (THE “PRODUCT”) ONLY TO YOU, THE ORIGINAL PURCHASER.

- If this product was a gift or a promotional item, we warrant only to the person for whom it was purchased, or received it as promotional item and warranty is not transferable to subsequent owners.
- We warrant the product to be free from defects in material and workmanship for the durations indicated when operated in accordance with the accompanying owner's manual.
- We agree to repair or replace the part that is defective in material or workmanship subject to the limitations and exclusions.

VERMONT CASTINGS® LIMITED 10 YEARS WARRANTY*

Stainless Steel Burners (Excluding Scratches, Rust, Discolouration)	Ten (10) years
All Other Parts & Paint (Excluding Scratches, Rust, Discolouration)	Two (2) years

*Subject to limitations.

OWNER'S RESPONSIBILITIES AND LIMITATIONS:

- You must provide us with the original sales receipt and/or invoice for the product when making any claim under this warranty.
- Warranty only applies if you take reasonable care of the product by following all assembly instructions, local/national building and fire codes, usage instructions, and preventative maintenance as outlined in the accompanying owner's manual.
- If you live in a coastal area, or you have your product located near a pool, maintenance includes regular washing and rinsing of the exterior surfaces as outlined in the owner's manual.
- To submit a warranty claim or receive support for your product, please call the Vermont Castings® customer care hotline (1-844-586-4660) or visit us online (VermontCastingsBBQ.com/En/Warranty).

EXCLUSIONS:

The warranty lapses if there are damages, deteriorations, discolourations, and/or rust for which we are not responsible, caused by:

- **Normal Wear and Tear:** Wear and Tear, includes cosmetic and other immaterial deterioration that may come with ownership of your griddle over time, such as dents/scratches, chipping, discolouration caused by environment or heat, **surface corrosion, rust or rust perforation**, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by us.
- This warranty applies only when the product is used in Canada.
- **Accidental damage** (not caused by a material defect), abuse, tampering or misuse, alteration, modification, misapplication, vandalism, neglect, careless handling, damages caused by improper assembly or installation, alterations, and clearance to combustible materials.
- Failure to properly perform **regular maintenance**, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- Use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- Insects (such as spiders) and rodents (such as squirrels), including but not limited to damage to burners and/or gas hoses.
- Exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas.
- Severe weather conditions such as hail, hurricanes, earthquakes, tsunamis or surges, tornadoes or severe storms.
- Acid rain and other environmental factors.
- Use of non-genuine manufacturer parts voids this warranty, and any damages that result hereby are not covered by this warranty.
- Any damages related to improper assembly and conversion of the Product will void this warranty.
- We will not be responsible for the installation, labour or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.
- When converting to natural gas, you must only use the **Convertible Valve System Conversion Kit (Model 085-2261-4)**—sold separately on this griddle. Any alterations to the griddle, including applying a different regulator will void the warranty. Any use of aftermarket parts will void the warranty.
- Shipping and handling charges, export duties and any labour costs are your responsibility, including all part orders that are in/out of warranty.

WARRANTY

DISCLAIMERS AND PROCESSING/REPLACEMENT PARTS

DISCLAIMERS:

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.

- No warranties shall apply after the applicable period of this warranty.
- No other warranties given by any person, including a dealer or retailer, with respect to any product (such as any “extended warranties”), shall bind us.
- Upon investigation, we may repair or replace (at our option) a defective part that is covered by this warranty.
- In no event under this voluntary warranty shall recovery of any kind be greater than the amount of the original purchase price of the product.
- **You acknowledge the inherent risks of use of a gas fired appliance and you assume the risk and liability for loss, damage, or injury to you and your property and/or to others and their property arising out of the misuse or abuse of the Product or failure to follow instructions provided in the accompanying owner's manual.**
- Parts replaced under this warranty are warranted only for the remaining balance of the above mentioned warranty period.
- This warranty applies to personal/recreational outside use only and does not apply to the Product being used in commercial, communal or multi-unit settings such as restaurants, hotels, resorts, or rental properties.
- We may from time to time change the design of our product(s). Nothing contained in this warranty shall be construed as obligating us to incorporate such design changes into previously manufactured product(s), nor shall such changes be construed as an admission that previous designs were defective.
- We do not authorize any person or company to assume for it any other obligation or liability in connection with the installation, use, removal, return, or replacement of its equipment; and no such representations are binding on us.
- This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury (wherever permissible by law) or property damage.
- We shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
- We shall not be responsible for any legal fees or expenses incurred by you in connection with this warranty.

WARRANTY PROCESSING/REPLACEMENT PARTS

- The **original receipt** and/or invoice will be required together with a serial number and a model number when making any warranty claims.
- We reserve the right to have our representative inspect any product or part prior to honouring any warranty claim. The manufacturer may ask you to send parts or images for inspection.

To submit a warranty claim or receive support for your product, please call the Vermont Castings® customer care hotline: 1-844-586-4660 or visit us online (VermontCastingsBBQ.com/En/Warranty).

NOTES

NOTES

NOTES



VERMONT
CASTINGSTM_{MC}



CONTACT US: 1-844-586-4660
WWW.VERMONTCASTINGSBBQ.COM

SERIAL NO./ N° DE SÉRIE



VERMONT CASTINGSTM MC

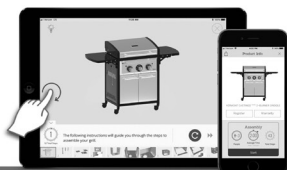
2-BURNER PROPANE GRIDDLE WITH TEMPASSURED TECHNOLOGYTM

G49101/085-0201-0
ASSEMBLY MANUAL

YOUR FEEDBACK IS VALUABLE.
LEAVE US A REVIEW AT

WWW.CANADIANTIRE.CA

Before you begin



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WELCOME TO VERMONT CASTINGS®

Founded in 1975, Vermont Castings® has always stood for uncompromising commitment to quality craftsmanship and meaningful design. Our wood stoves and hearth products deliver more than heat – they create a warmth that unites.

Lit with purpose, our line of Vermont Castings® griddles are designed to deliver your best grilling experience. With a durable, robust construction built to last through the years, thoughtfully constructed components that stand up to grilling in any season, and a simplified system to make maintaining your investment easier, Vermont Castings® continues the promise of unwavering quality and purposeful design.

Vermont Castings® griddles do more than just grill. They let you create enduring connections around food and flame.



CSA/ANSI Z21.58-2022 / CSA1.6-2022
Outdoor Cooking Gas Appliances



CSA/ANSI Z21.58-2022 / CSA1.6-2022
Outdoor Cooking Gas Appliances

Master No. 211648

CONTACT US: 1-844-586-4660
WWW.VERMONTCASTINGSBBQ.COM

PLEASE KEEP THIS MANUAL WITH YOUR
GRIDDLE FOR FUTURE REFERENCE



HEAVY ARTICLE NEEDS 2 TO LIFT

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories,
please visit us on the web at www.vermontcastingbbq.com

⚠ CAUTION

Sharp edges. Wear gloves when assembling your griddle.

⚠ CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

⚠ INSTALLER OR ASSEMBLER/ CONSUMER

This manual should be kept with the griddle at all times.

⚠ WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of griddle, even if griddle was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

⚠ DANGER

1. If you smell gas:
 - a. Shut off gas to the appliance.
 - b. Extinguish any open flame.
 - c. Open lid.
 - d. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.
2. Requires two people to complete the assembly process.
3. Beware of sharp edges.

⚠ WARNING

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

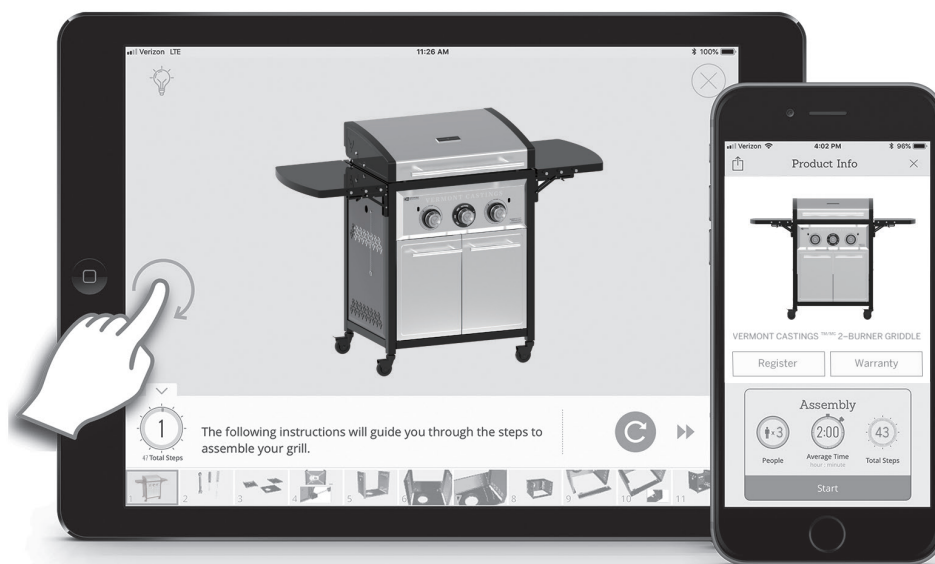
⚠ WARNING

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

THIS GRIDDLE IS FOR OUTDOOR USE ONLY
CONTACT CALL CENTRE IF ANY PARTS ARE MISSING
1-844-586-4660

IMPORTANT

Easy step-by-step
interactive 3D instructions
for this product can be found in



BILT[®] INTELLIGENT INSTRUCTIONS



Available on most iOS and Android Devices

SCAN FOR BILT 3D INSTRUCTIONS



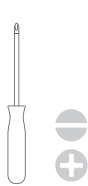
POWERED BY BILT INTELLIGENT INSTRUCTIONS[®]

DOWNLOAD THE **FREE** APP

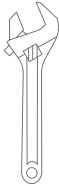


VERMONT
CASTINGS

TOOLS REQUIRED



Screwdrivers



Wrench



3 People



Average Time

HARDWARE PACK

PART NO.	DESCRIPTION	PHOTO	QTY
1	1/4" - 20UNC x 50 Screw		4
2	1/4" - 20UNC x 38 Screw		3
3	1/4" - 20UNC x 18 Screw		6
4	1/4" - 20UNC x 13 Screw		22
5	NO.10 - 24UNC x 13 Screw		28
6	NO.8 - 32UNC x 10 Screw		2
7	ST4.2 x 10 Tapping Screw		6
8	Hitch Pin , Burner		4
9	Wrench		1
10	φ8.5 WASHER		12
11	Top Lid Screw		4
12	1/4" - 20UNC Locking Nut		4
13	NO.10 - 24UNC x 18 Screw		4

SYMBOLS



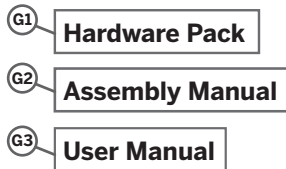
SYMBOLS: THESE SYMBOLS ARE USED THROUGHOUT THIS ASSEMBLY MANUAL TO EMPHASIZE CRITICAL AND IMPORTANT PART INFORMATION.

PARTS

ITEM NO.	QTY.	DESCRIPTION	PART NO.
AA	1	Top Lid Assembly	G491-4000-01
AB	1	Lid Handle (installed)	G539-0023-01A
AC	1	Lid Hinge, Left	G491-1500-01
AD	1	Lid Hinge, Right	G491-1600-01
AE	2	Lid Bumper (installed)	G527-0002-02
BA	1	Burner Box Assembly	G491-0600-01
BB	4	Burner Support (installed)	G491-0012-01
BC	1	Top Frame	G491-0200-01
BD	1	8mm Griddle	G491-1000-01
BE	1	Rear Exhaust	G491-0015-01
BF	1	Burner Box Heat Shield	G491-0010-01
BG	1	Grease Drain Tube	G491-0014-01
BH	1	Grease Pan Support	G491-0013-01
BI	1	Grease Pan Assembly	G491-5000-01
BJ	1	Probe Cover	G478-0012-02
BK	3	Foil Insert	G703-0607-01
CA	2	Main Burner	G491-0700-01
CB	2	Electrode Set, Main Burner	G491-0008-01
CC	1	Control Panel	G491-0300-01
CD	1	Door Magnet (installed)	G527-0037-01
CE	1	Heat Shield, Control Panel	G491-0009-01
CF	3	Control Knob	G366-1500-01
CG	2	Control Knob Bezel (installed)	G491-0006-01
CH	1	TempASSURED Technology™ Control Bezel (installed)	G491-0007-01
CI	1	Manifold Assembly (installed)	G491-2400-01
CL	1	Regulator (installed)	G312-1004-01

ITEM NO.	QTY.	DESCRIPTION	PART NO.
DA	2	Side Shelf Table	G491-0028-01
DB	6	Tool Hooks	G366-0041-01
DC	4	Side Shelf Support Brace	G366-2600-02
EA	1	Cart Side Panel, Left	G491-2100-01
EB	1	Cart Side Panel, Right	G491-2200-01
EC	2	Match Holder (installed)	G608-0019-01
ED	1	Upper Back Panel	G539-0005-01
EE	1	Lower Back Panel	G539-0004-01
EF	1	Door Assembly, Left	G491-6100-01
EG	1	Door Assembly, Right	G491-6200-01
EH	2	Door Handle	G539-0010-02
EI	2	Wire Door Basket	G401-0057-01
EJ	1	Scraping Tool	G491-0029-01
EK	1	Bottom Panel	G491-2000-01
EL	1	Tank Screw (installed)	G505-0047-01
EM	1	Tank Exclusion Brace	G491-0011-01
FA	2	Castor	G491-0003-01
FB	2	Locking Castor	G491-0002-01
G1	1	Hardware Pack	G491-B001-01
G2	1	Assembly Manual	G491-M001-01
G3	1	User Manual	G491-M001-02

PARTS



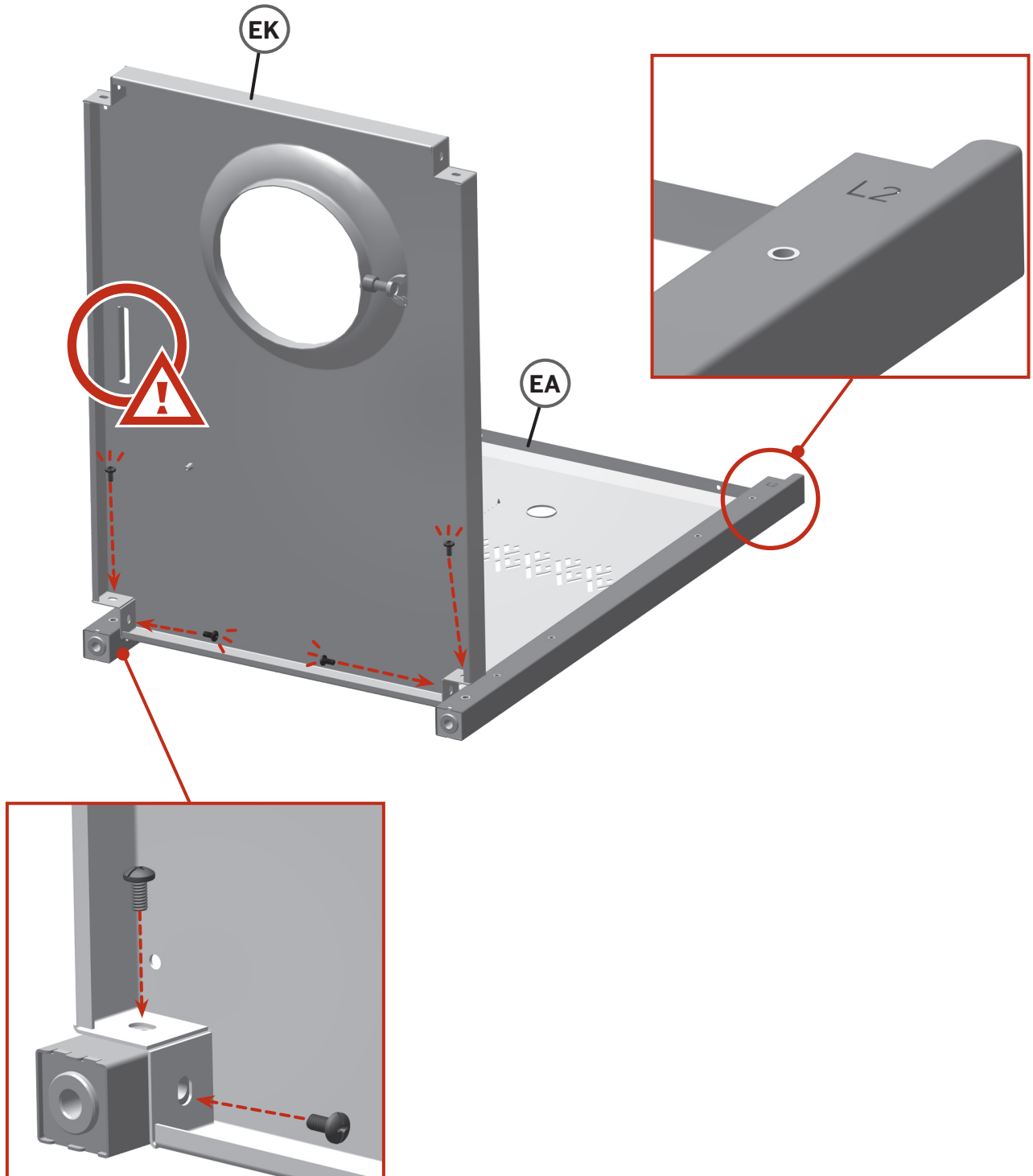
BUILD IT

STEP 1A

4 x4



Assemble on a **FLAT** surface or tarp to avoid damage.



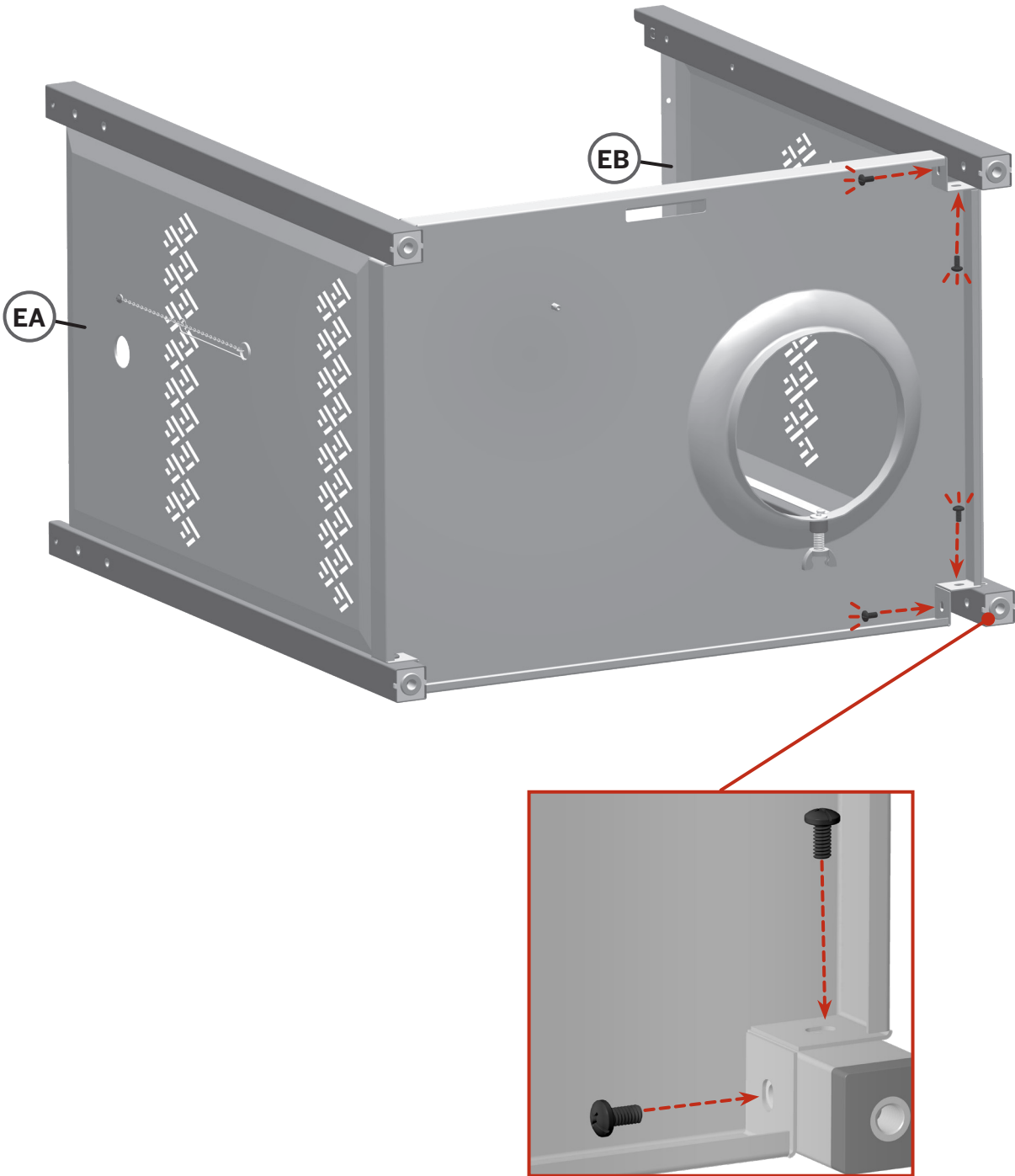
BUILD IT

STEP 1B

4

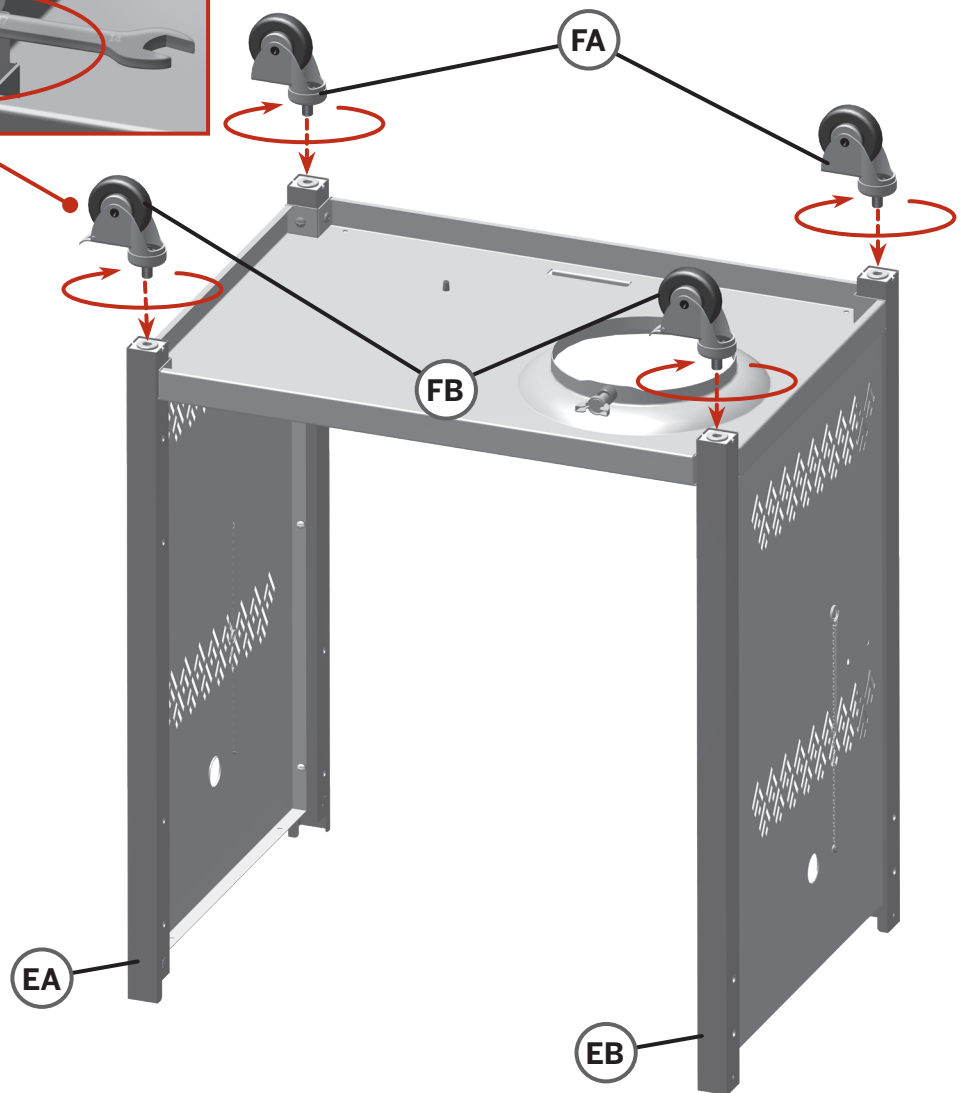
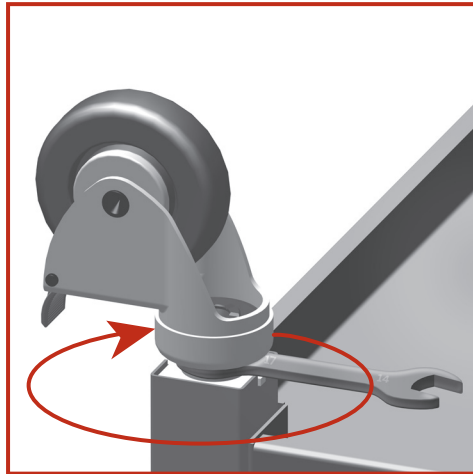
x4





BUILD IT

STEP 2

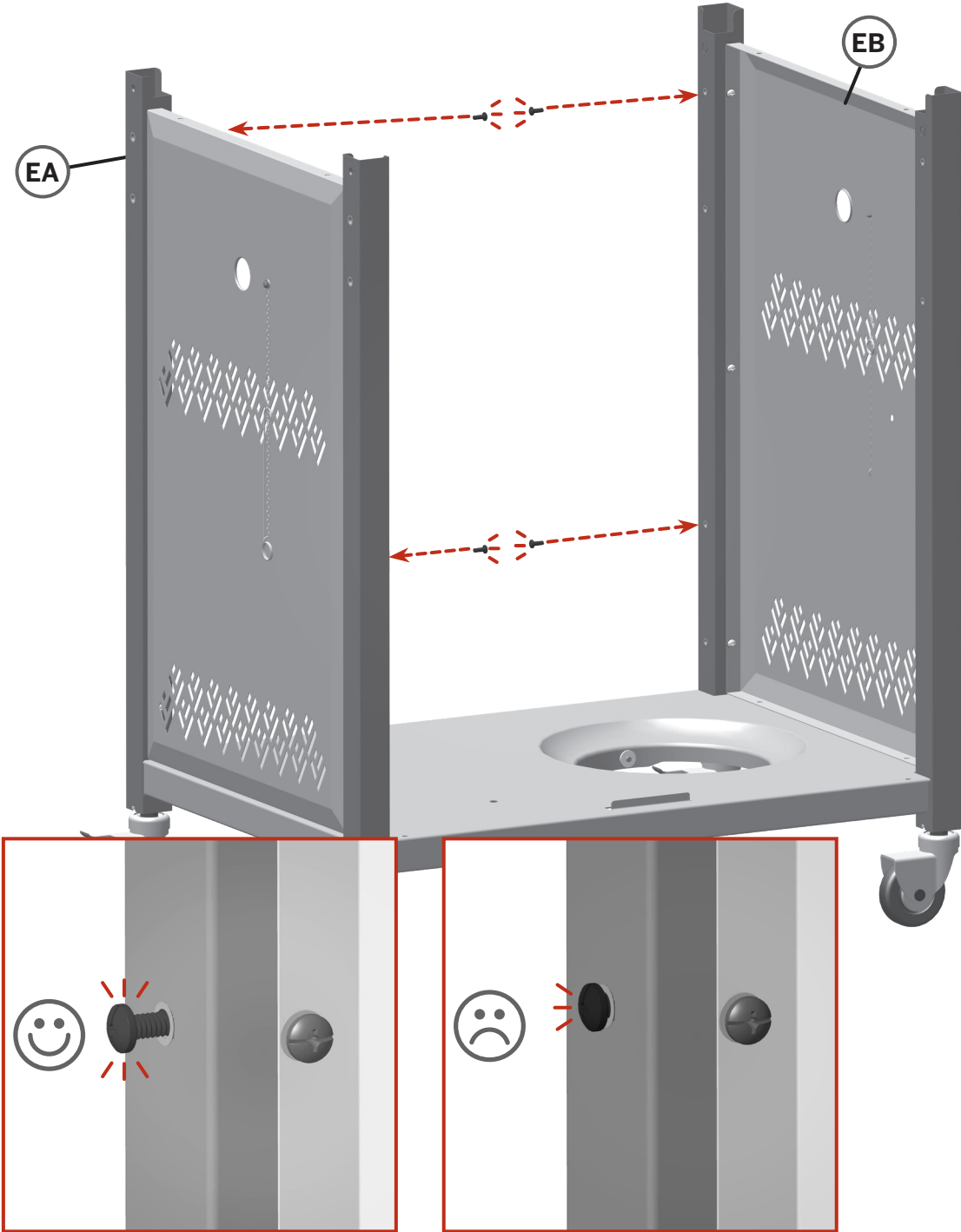


BUILD IT

STEP 3A



BACK PANEL ASSEMBLY

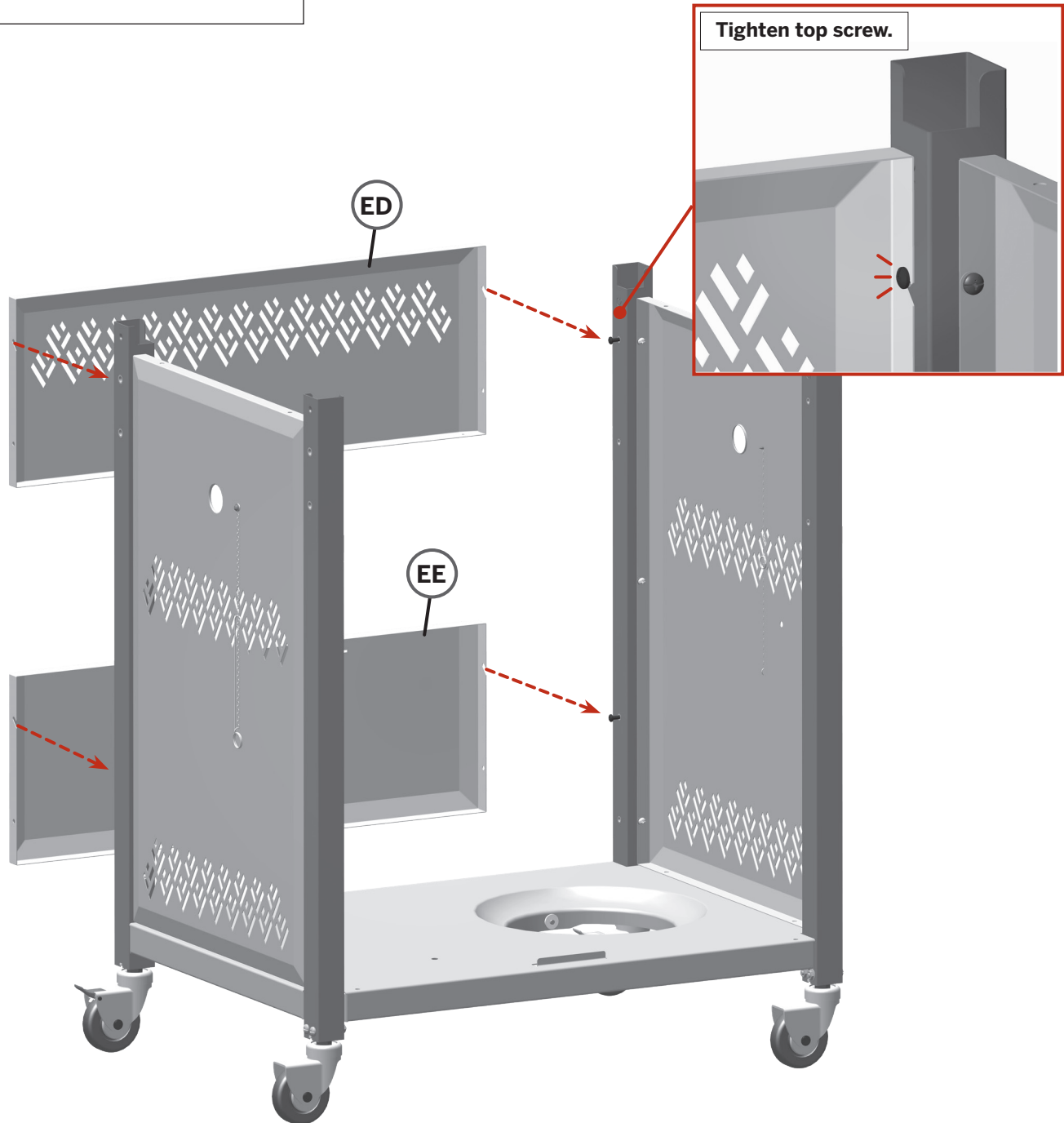


BUILD IT

BUILD IT

STEP 3B

BACK PANEL ASSEMBLY



BUILD IT

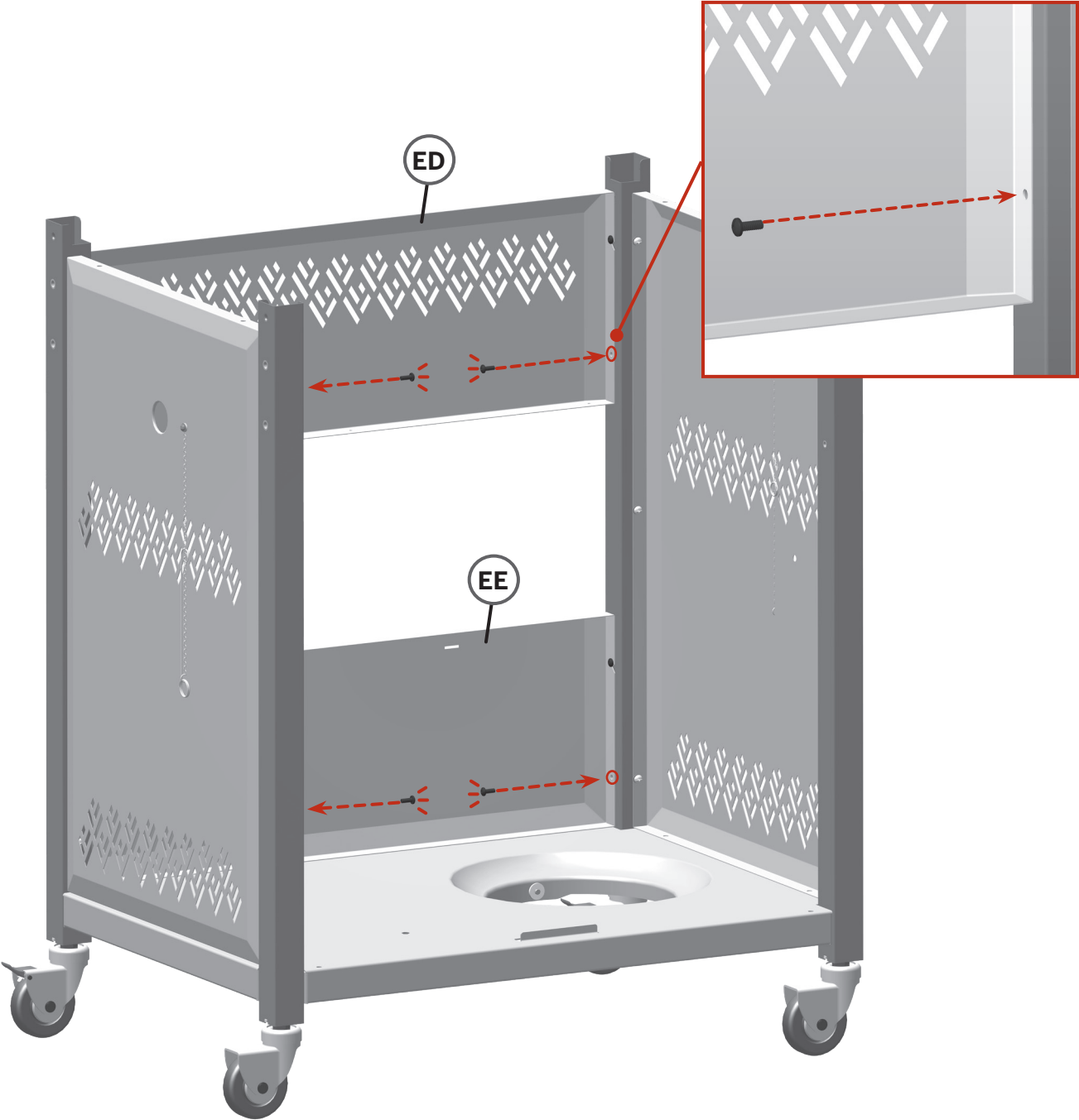
STEP 3C

5

x4



BACK PANEL ASSEMBLY



BUILD IT

BUILD IT

STEP 4A

PROPANE CUSTOMERS PROCEED TO STEP 4B

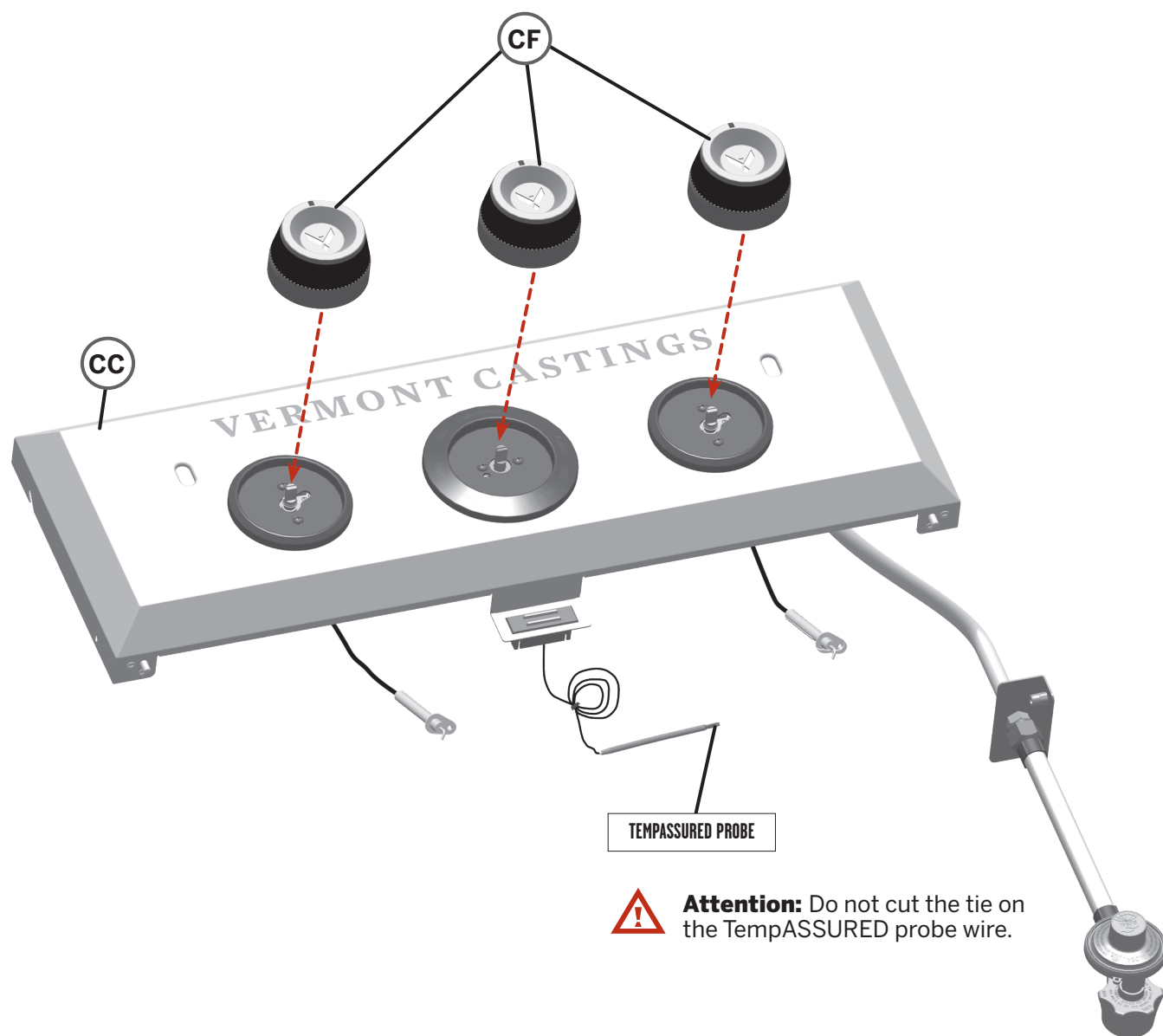
FOR NATURAL GAS CONVERSION CUSTOMERS ONLY

You will need a **Convertible Valve System Kit (Model 085-2261-4)** in this step.



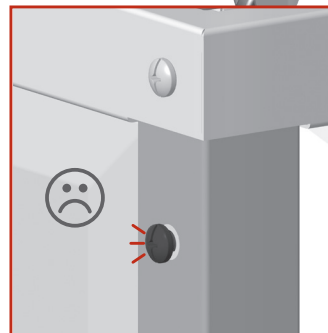
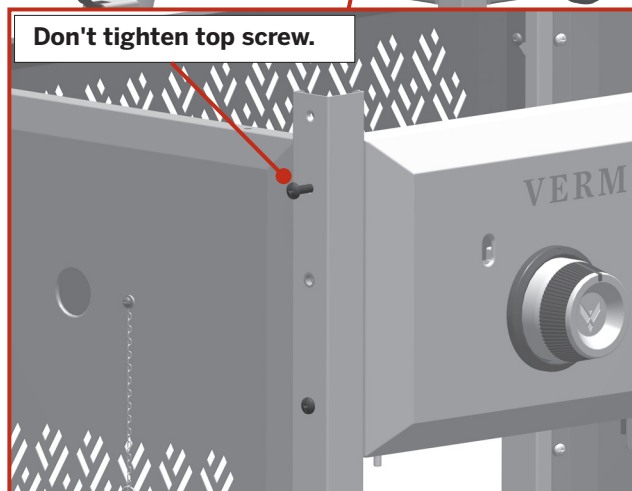
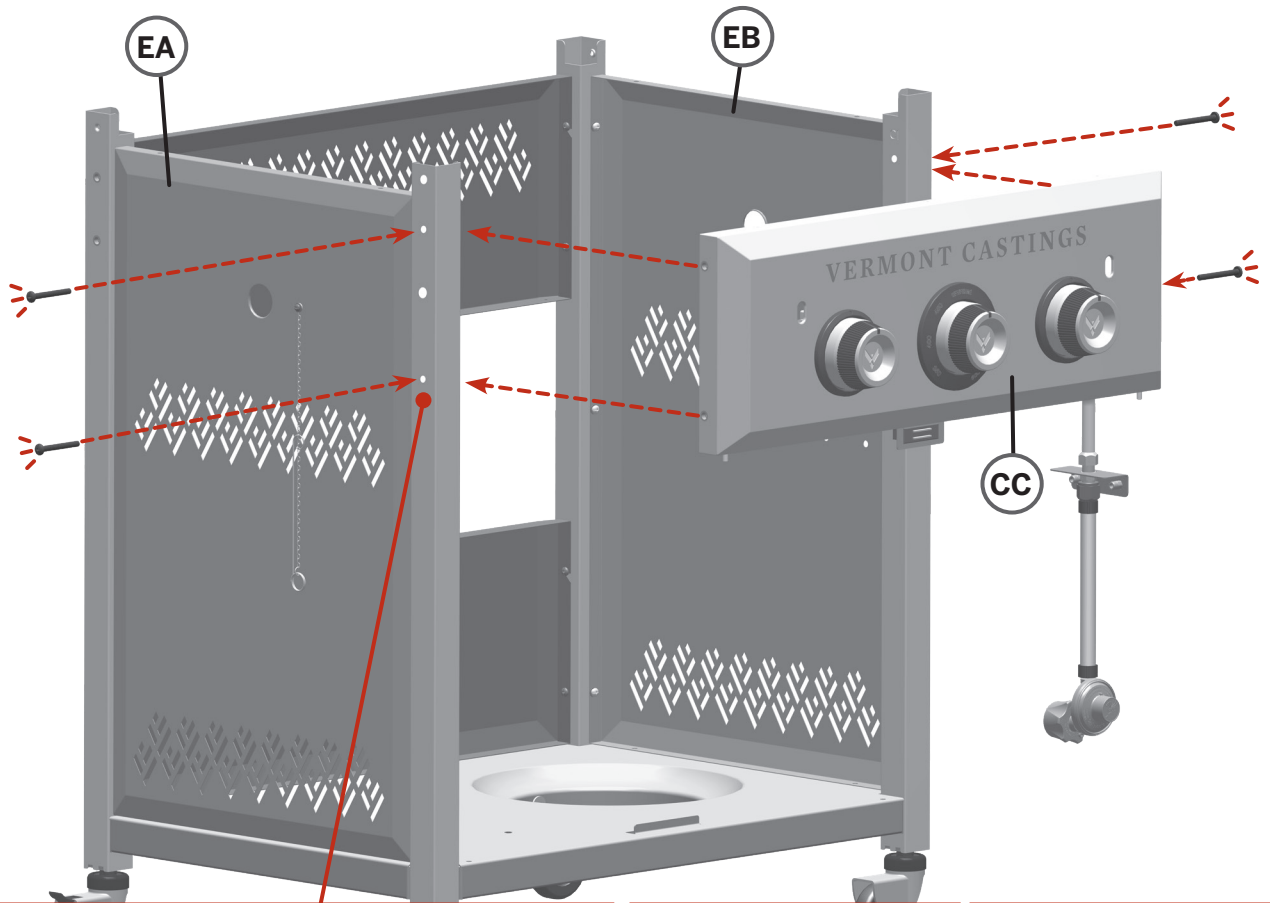
BUILD IT

STEP 4B



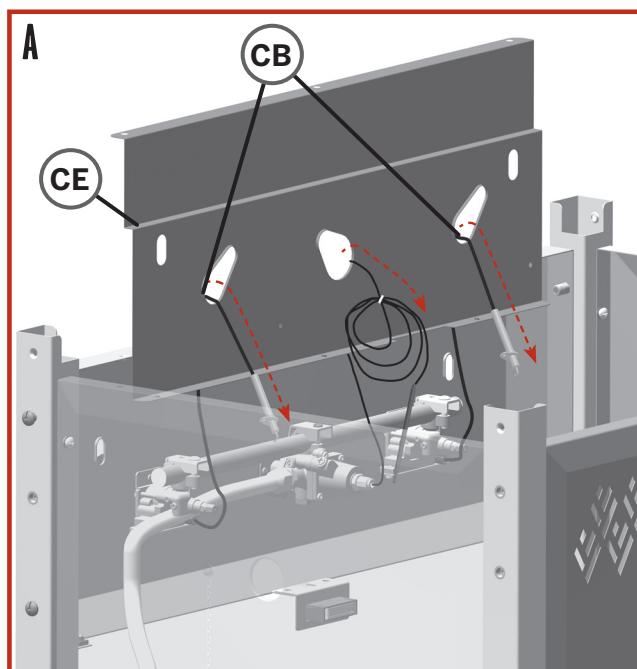
BUILD IT

STEP 4C

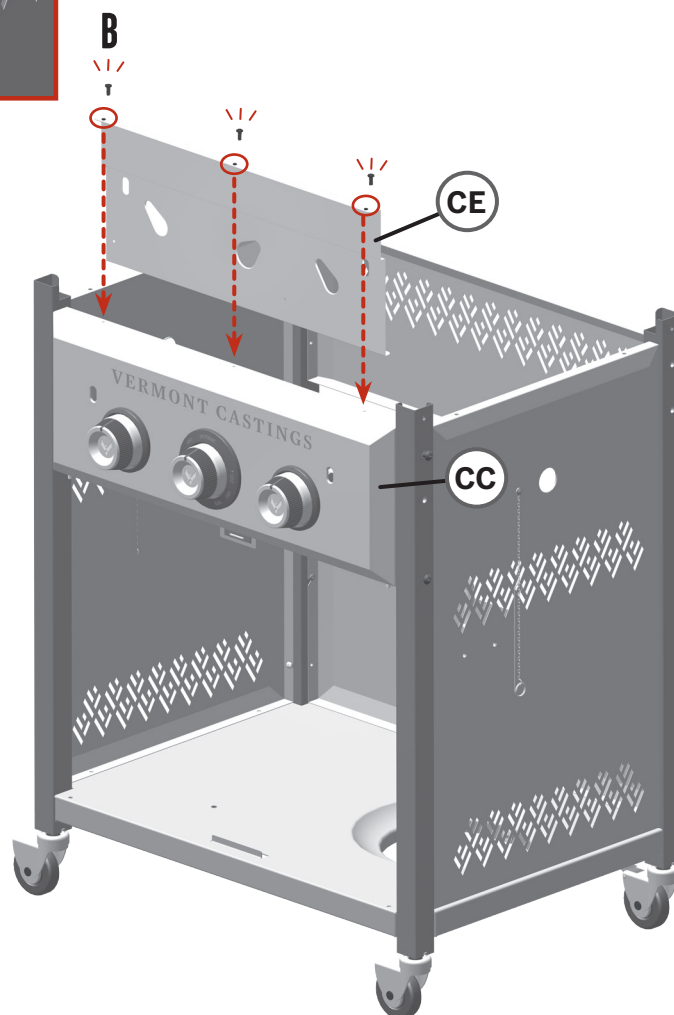


BUILD IT

STEP 4D



Attention: Electrode set wires (CB) and the TempASSURED probe must be fed through the control panel heat shield (CE) before assembling in step B.

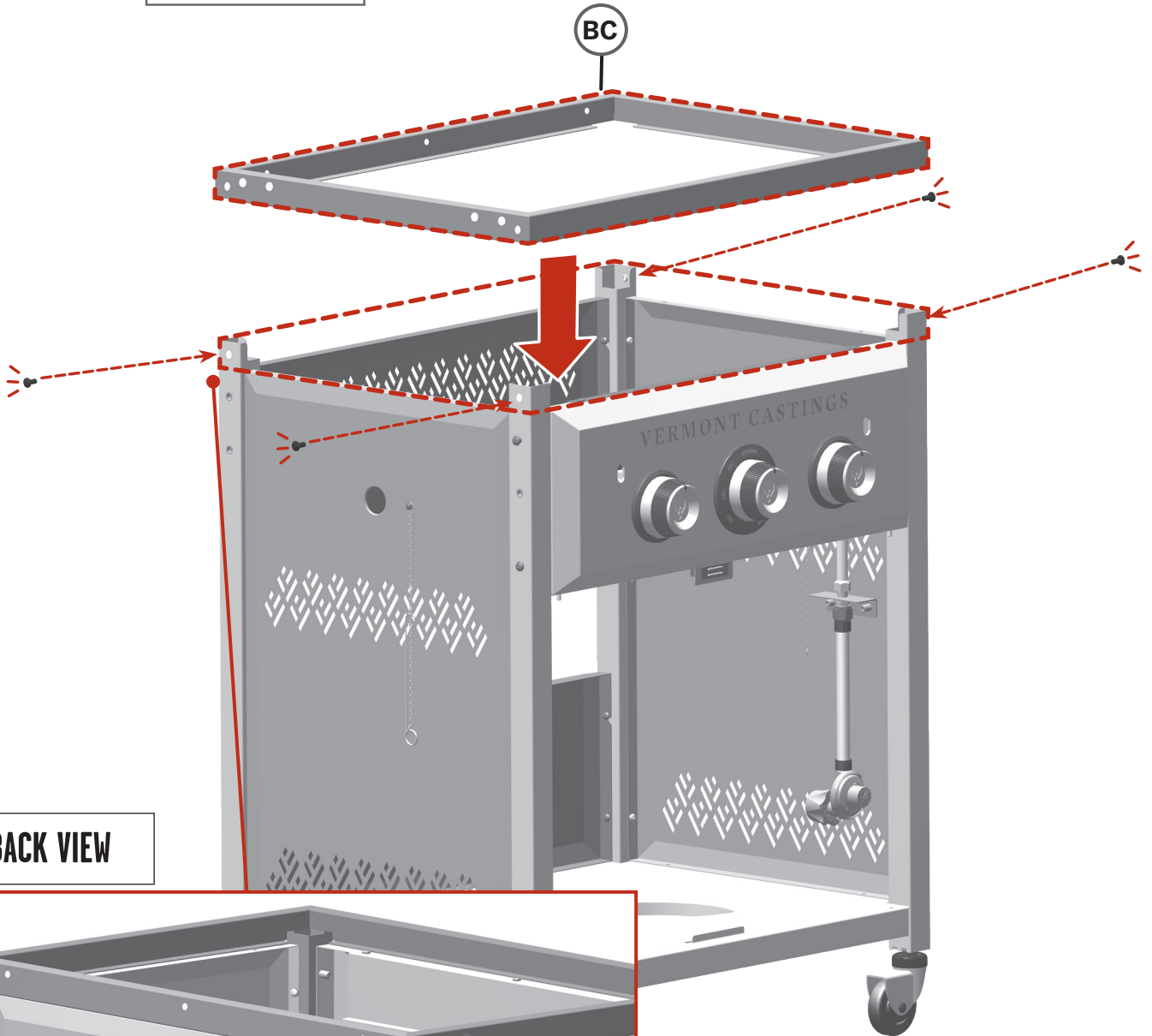


BUILD IT

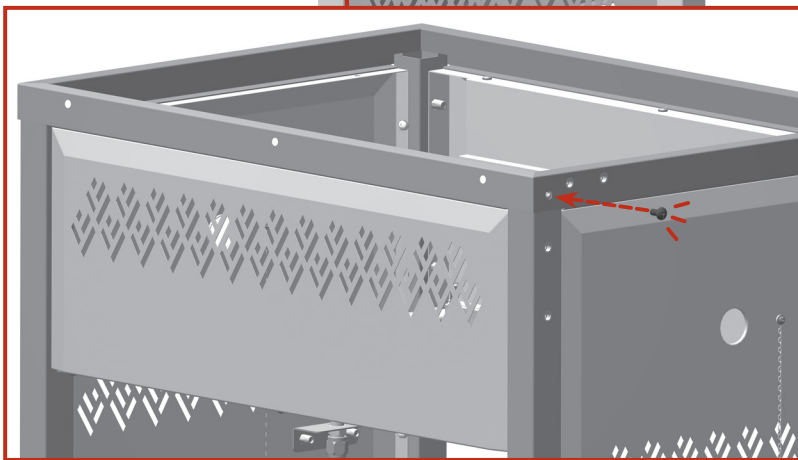
STEP 5

4 x4 

BC



BACK VIEW



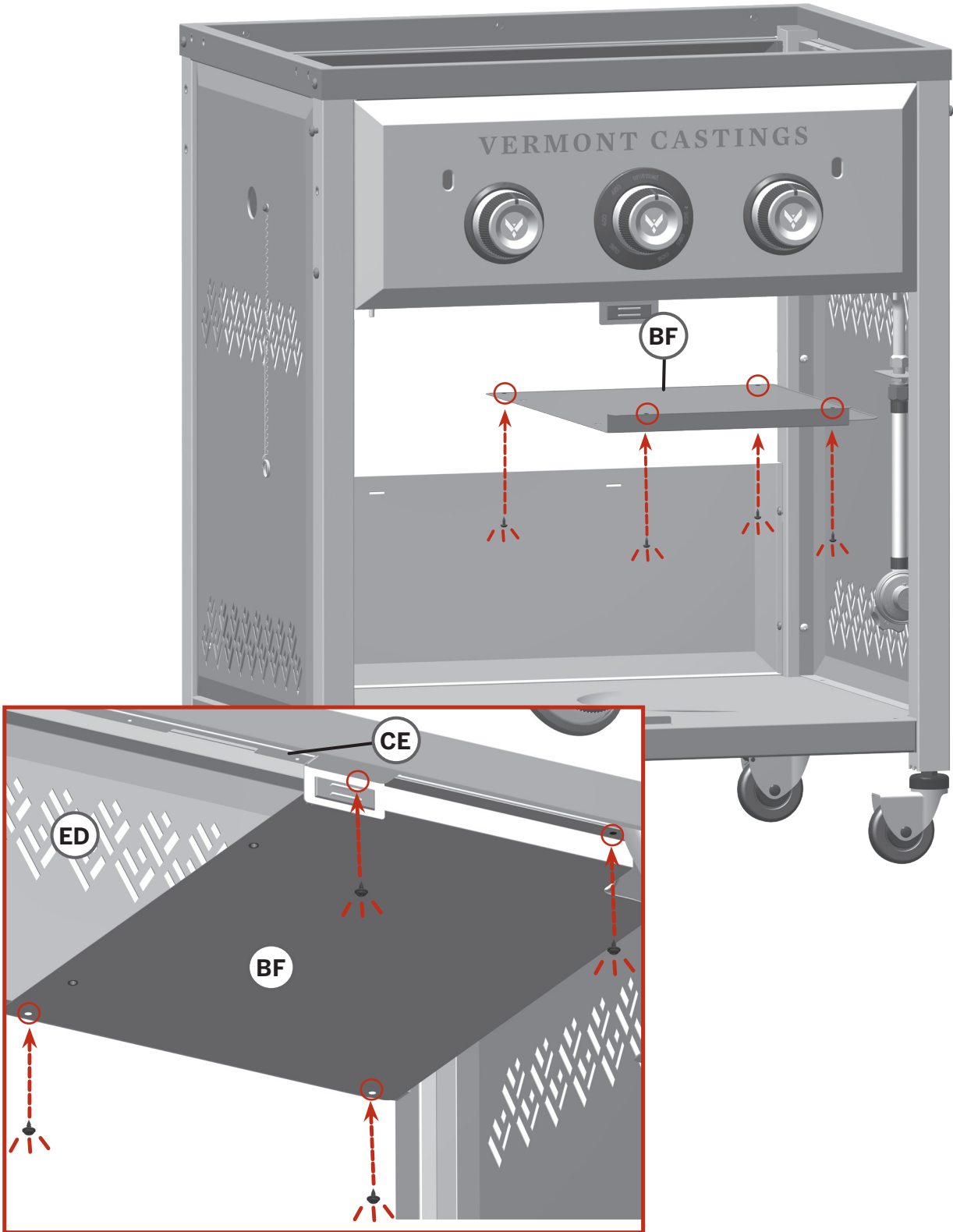
BUILD IT

STEP 6

7

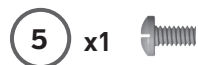
x4



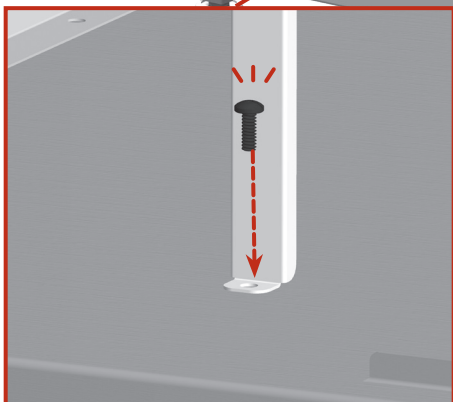
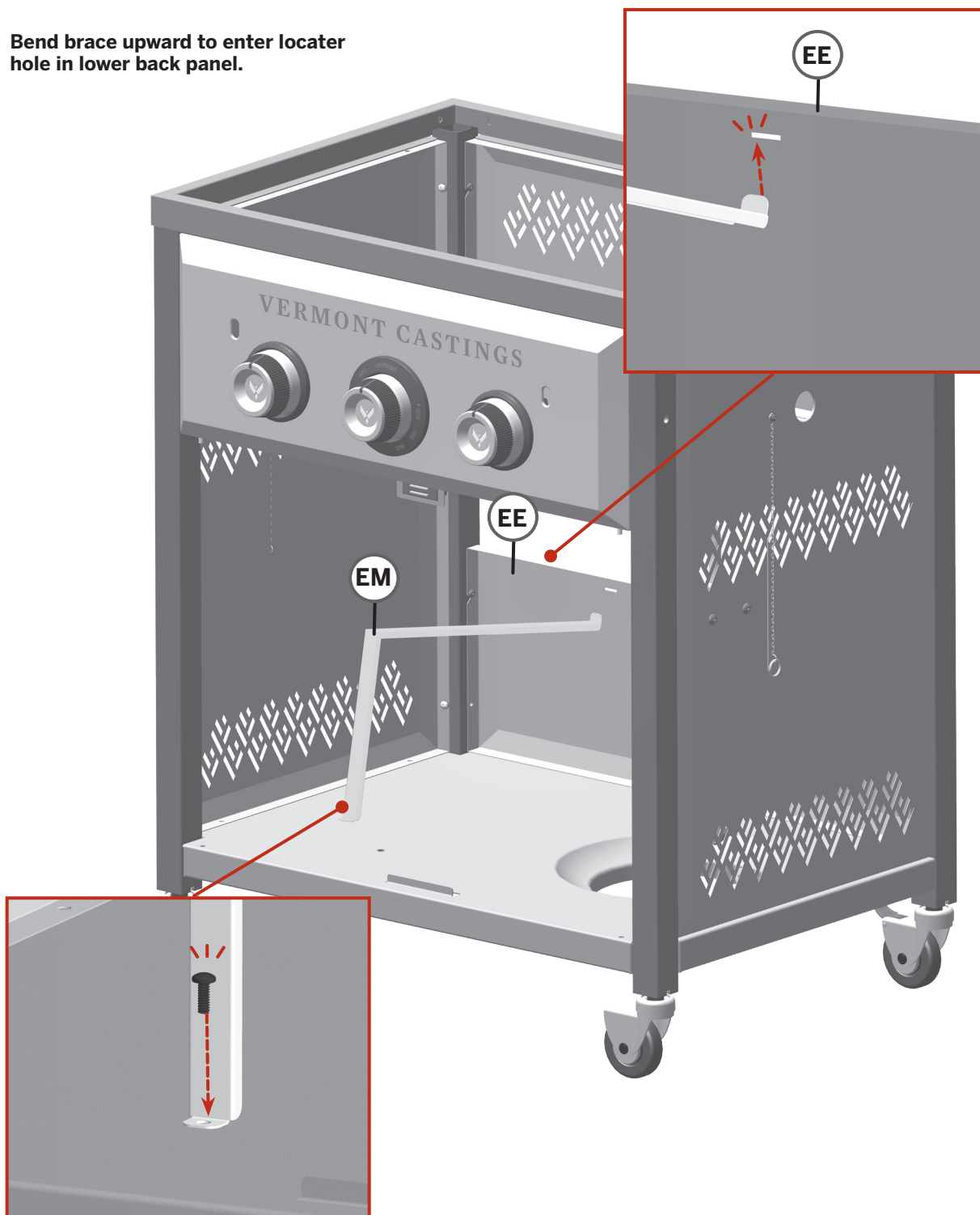


BUILD IT

STEP 7

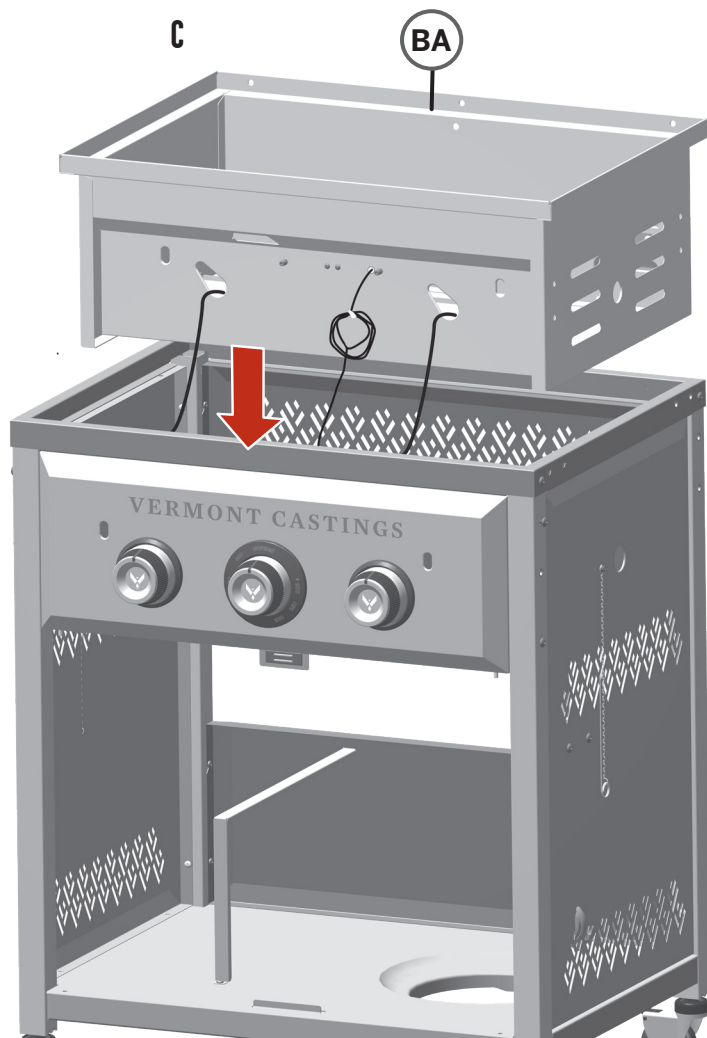


Bend brace upward to enter locator hole in lower back panel.



BUILD IT

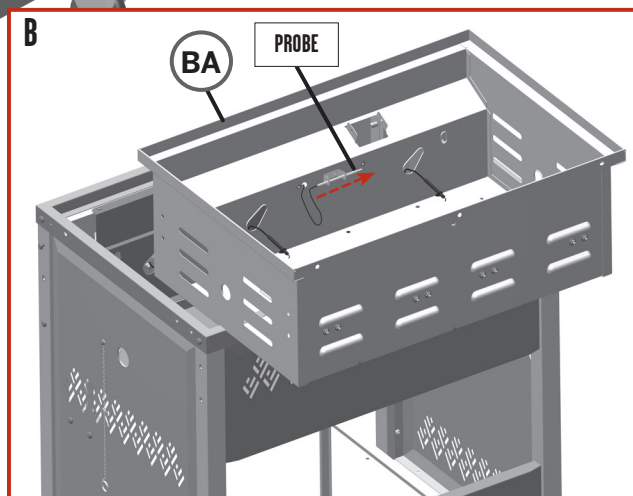
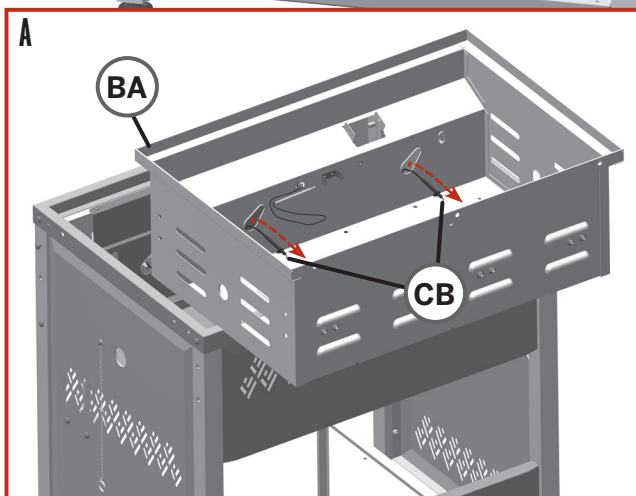
STEP 8



a. Feed the **Electrode Set Wires (CB)** and **TempASSURED Technology™ Probe** through the openings in the front of the **Burner Box (BA)**, as shown.

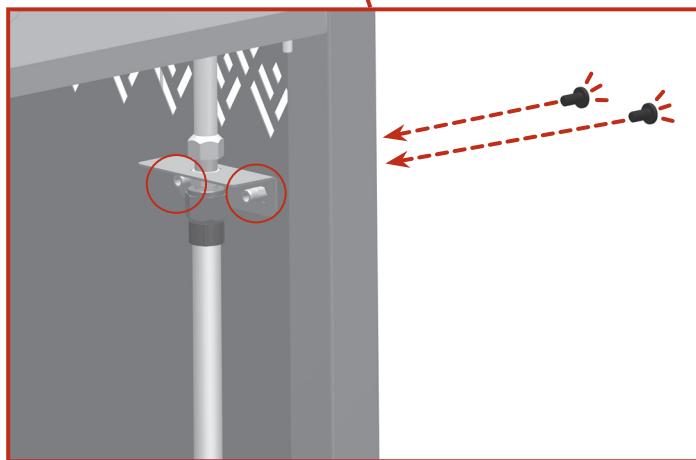
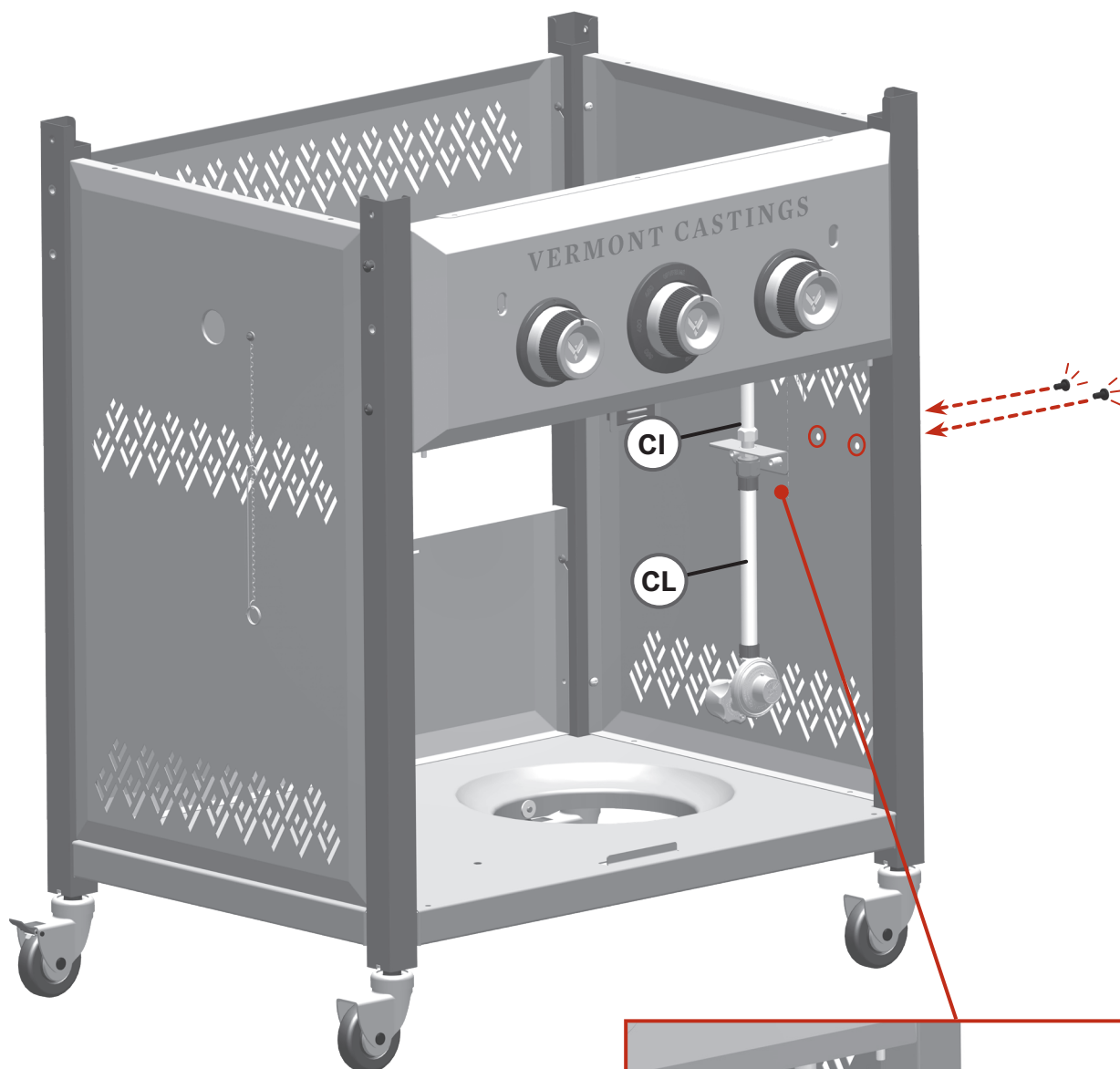
b. Feed the **TempASSURED Technology™ Probe** through the clip inside **Burner Box (BA)**, as shown.

c. Pull the wires to the right, and place the **Burner Box (BA)** into the cart assembly.



BUILD IT

STEP 9



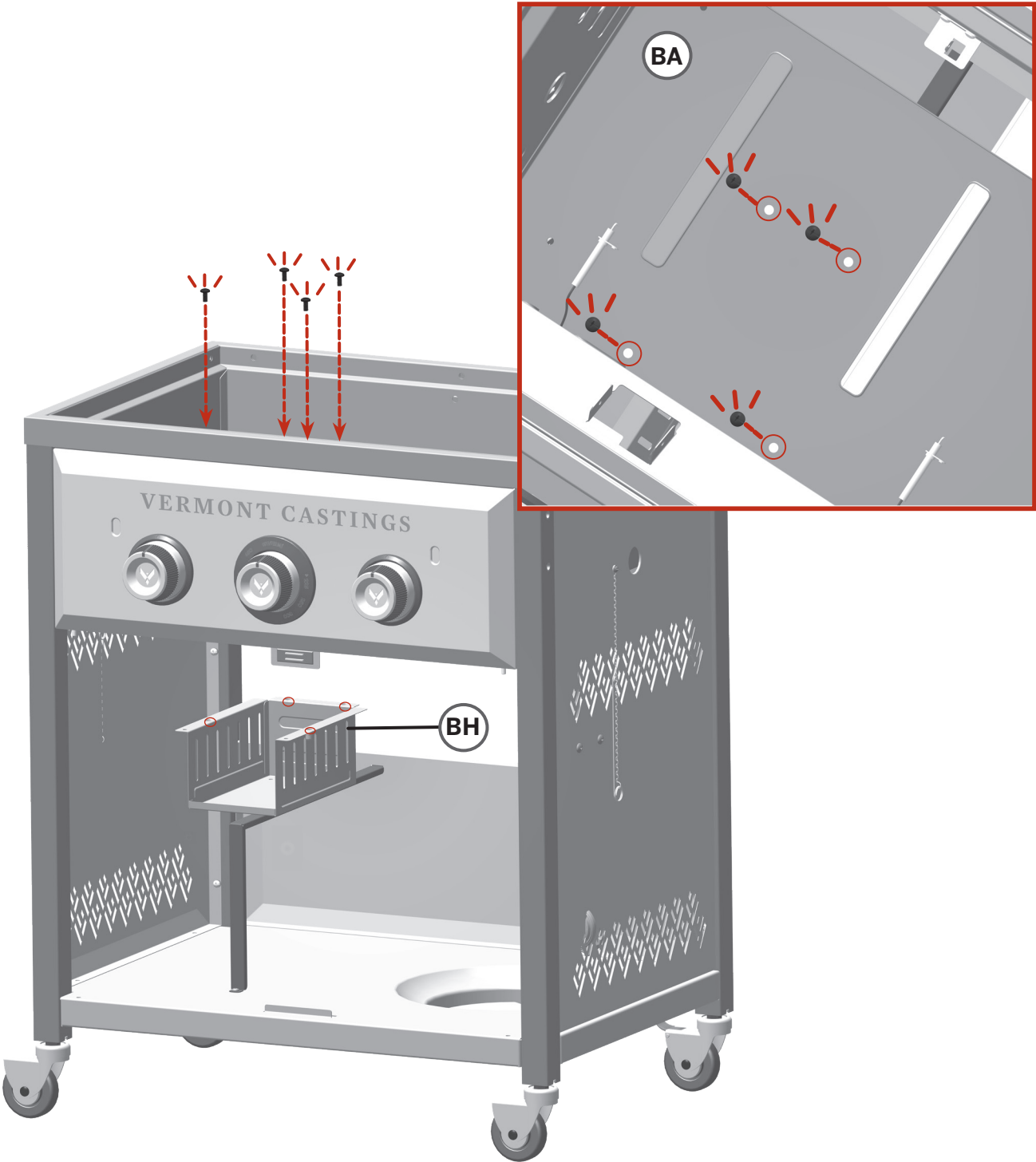
BUILD IT

STEP 10

4

x4

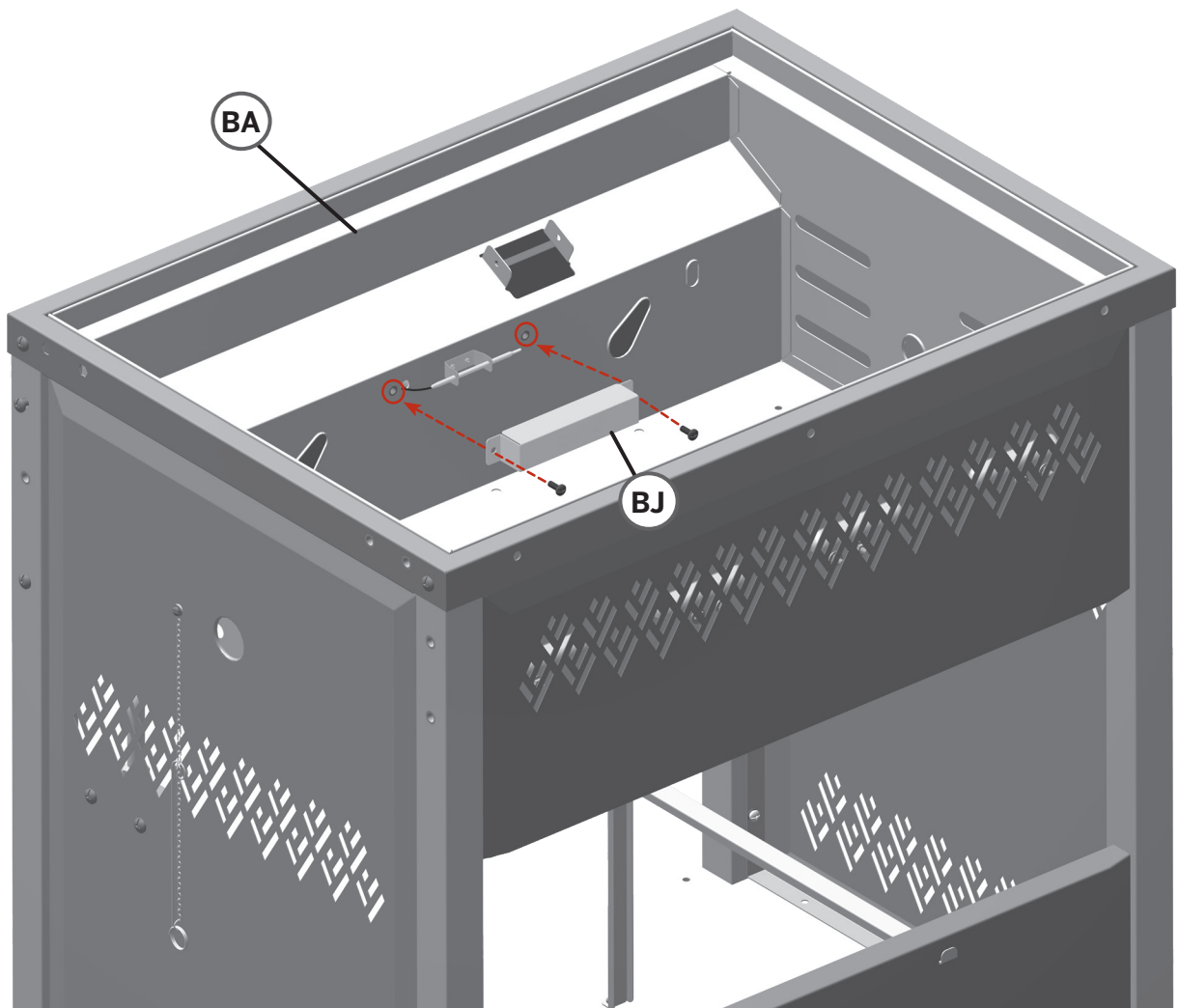




BUILD IT

STEP 11

5 x2 



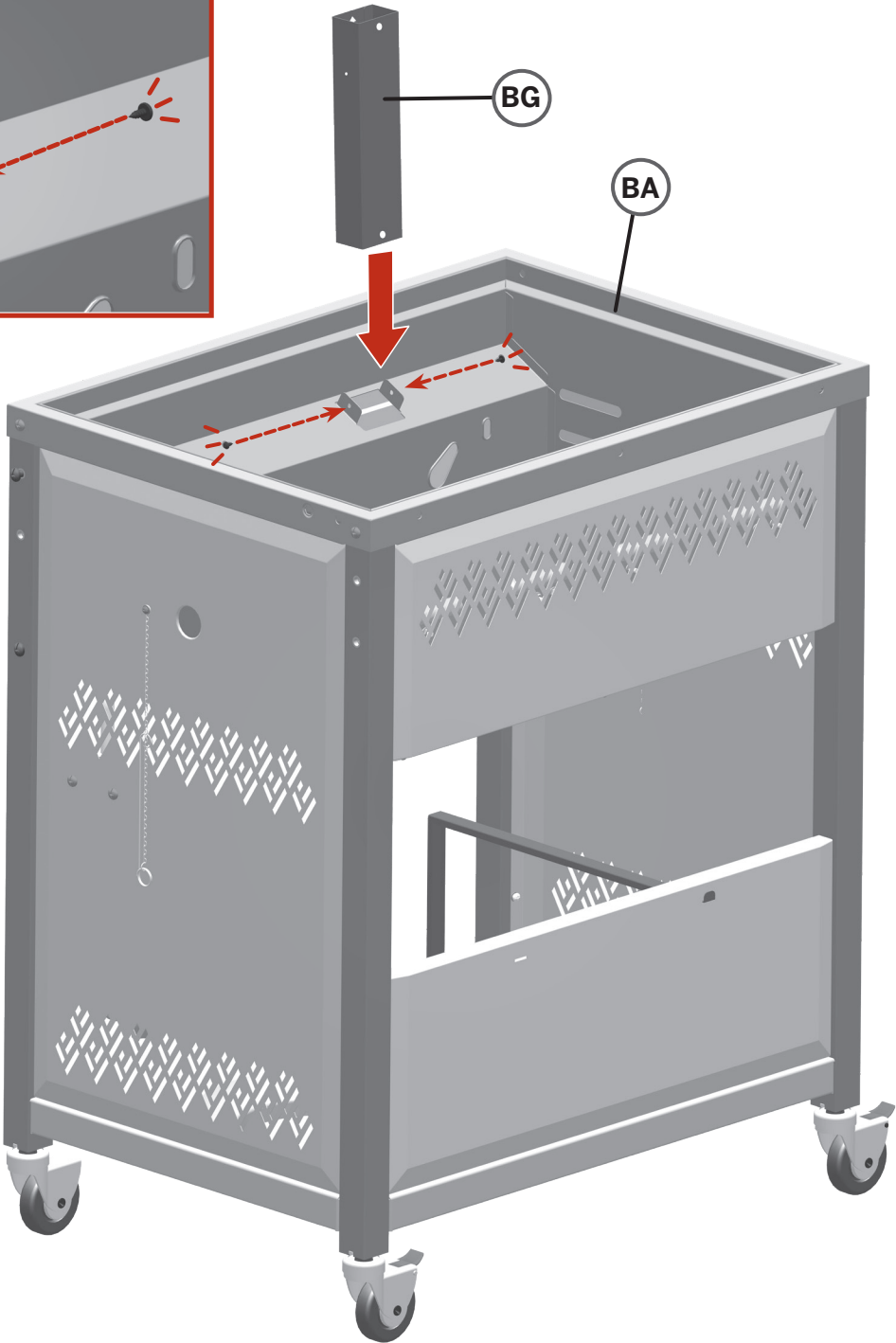
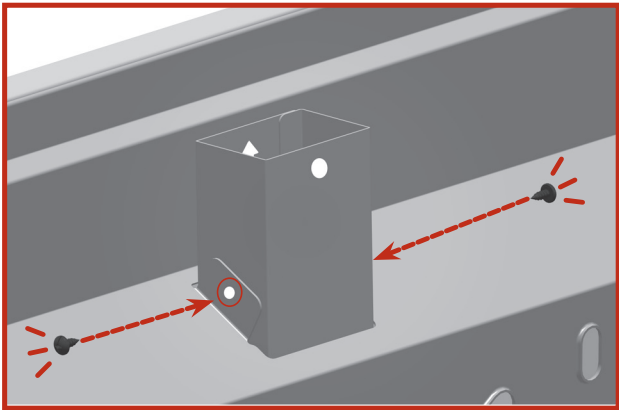
BUILD IT

STEP 12

7

x2

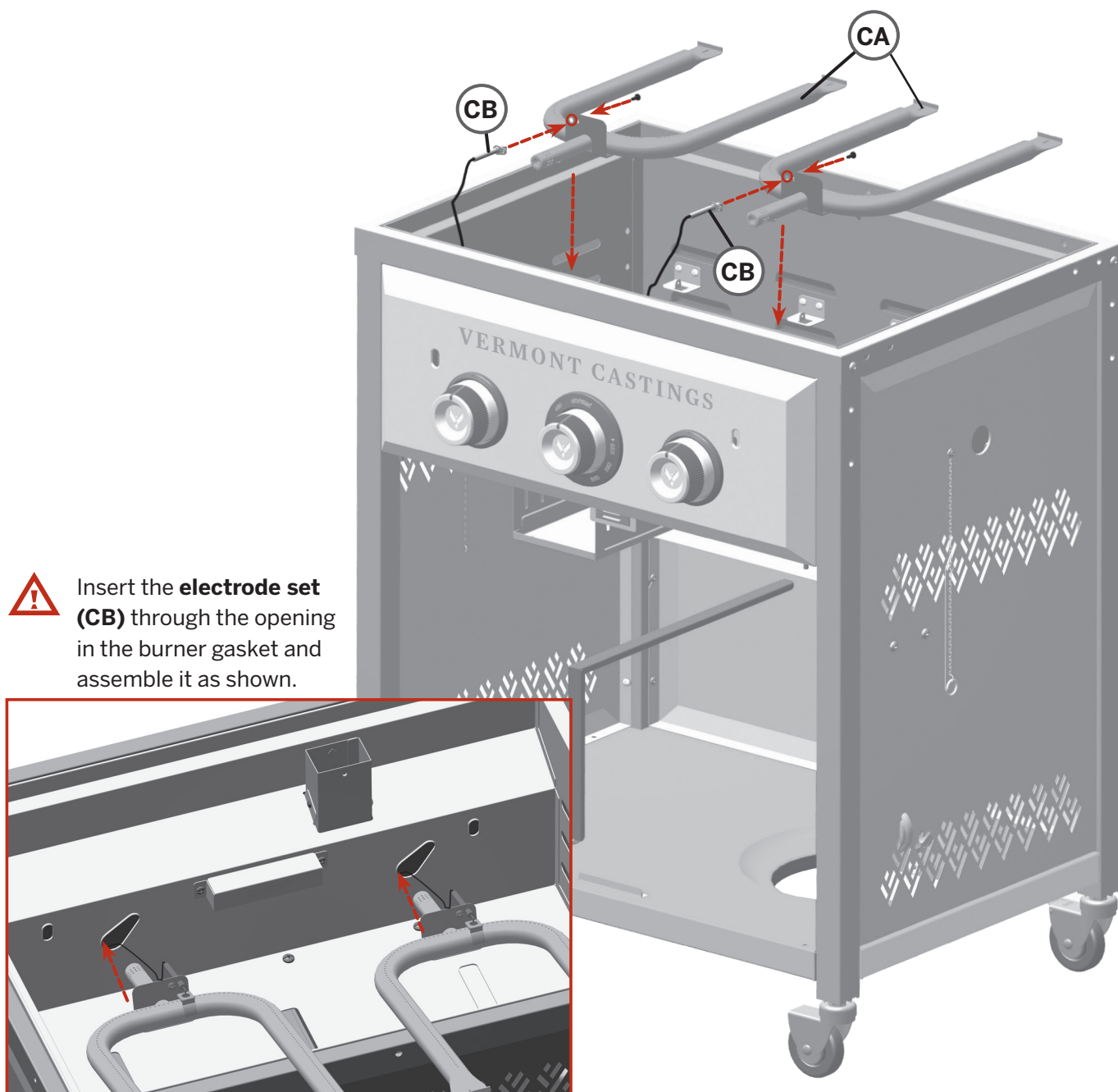




BUILD IT

STEP 13A

6 x2

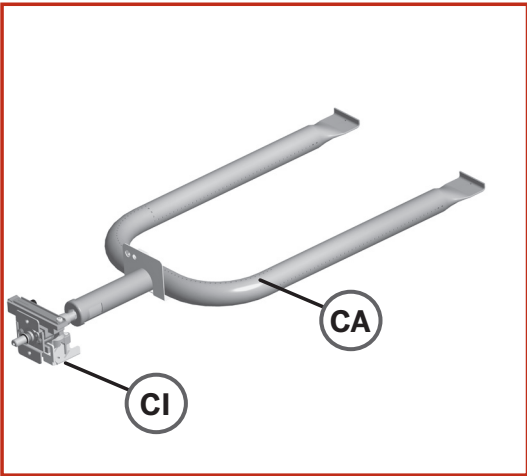
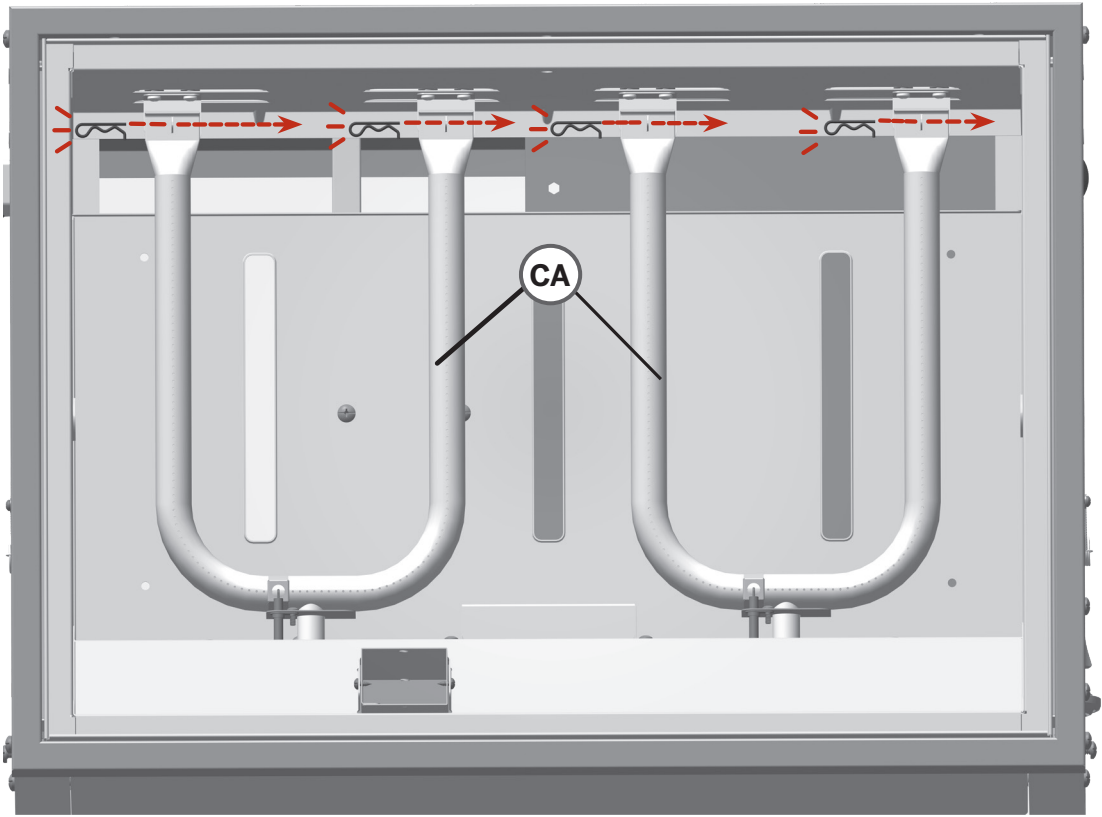



BUILD IT


STEP 13B

8

x4

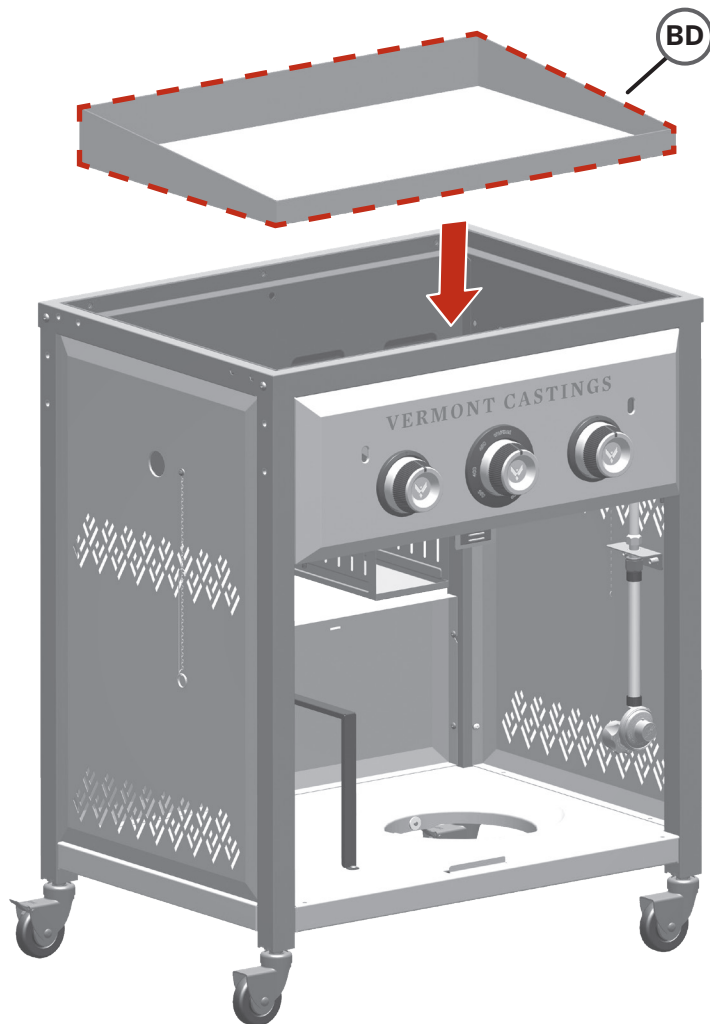


 Ensure the burner is seated on the **manifold (CI) valve** as shown.

 Positive connection between **manifold valve (CI)** and **burner (CA)**.

BUILD IT

STEP 14

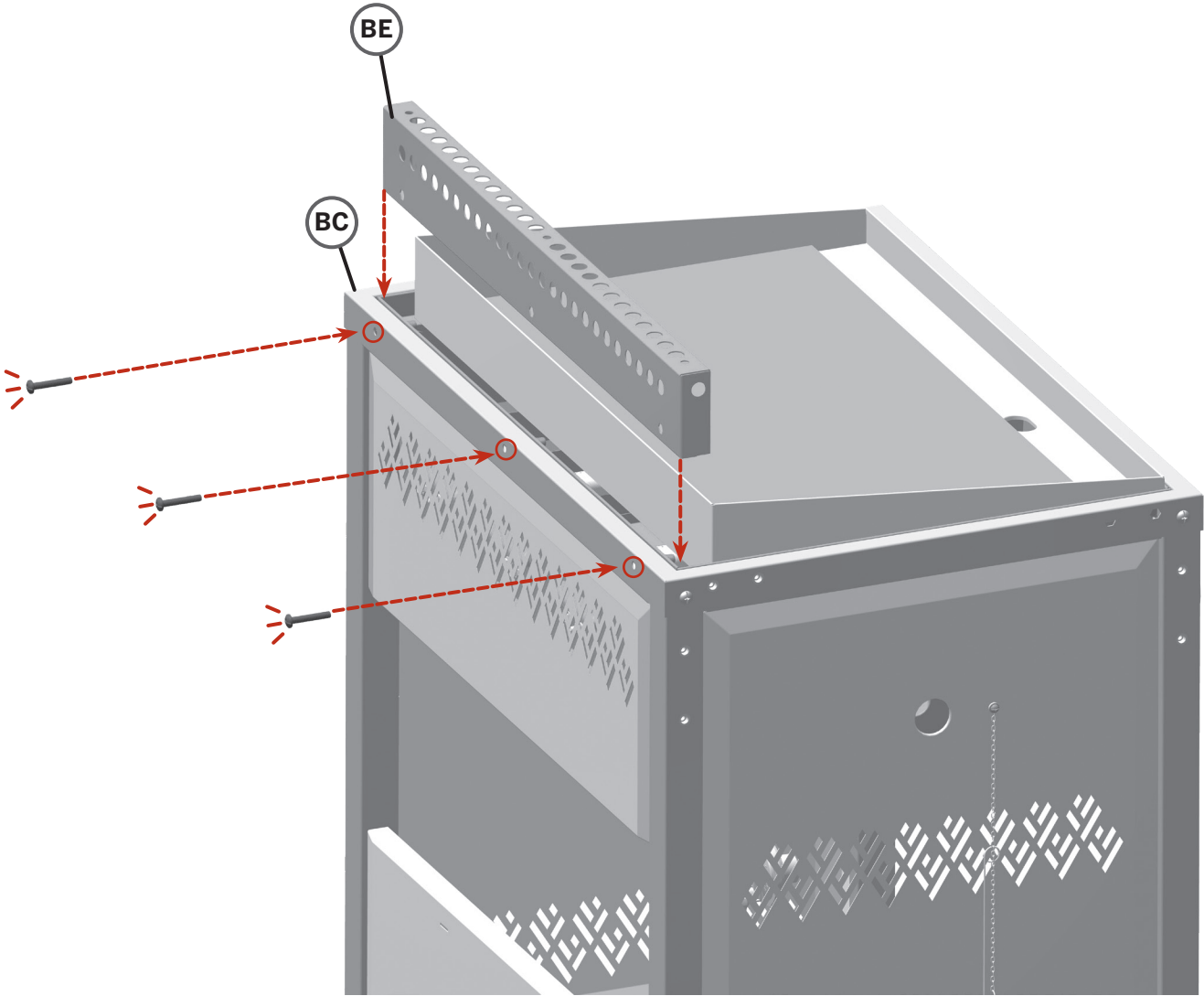


BUILD IT

STEP 15



BACK VIEW



BUILD IT

STEP 16A

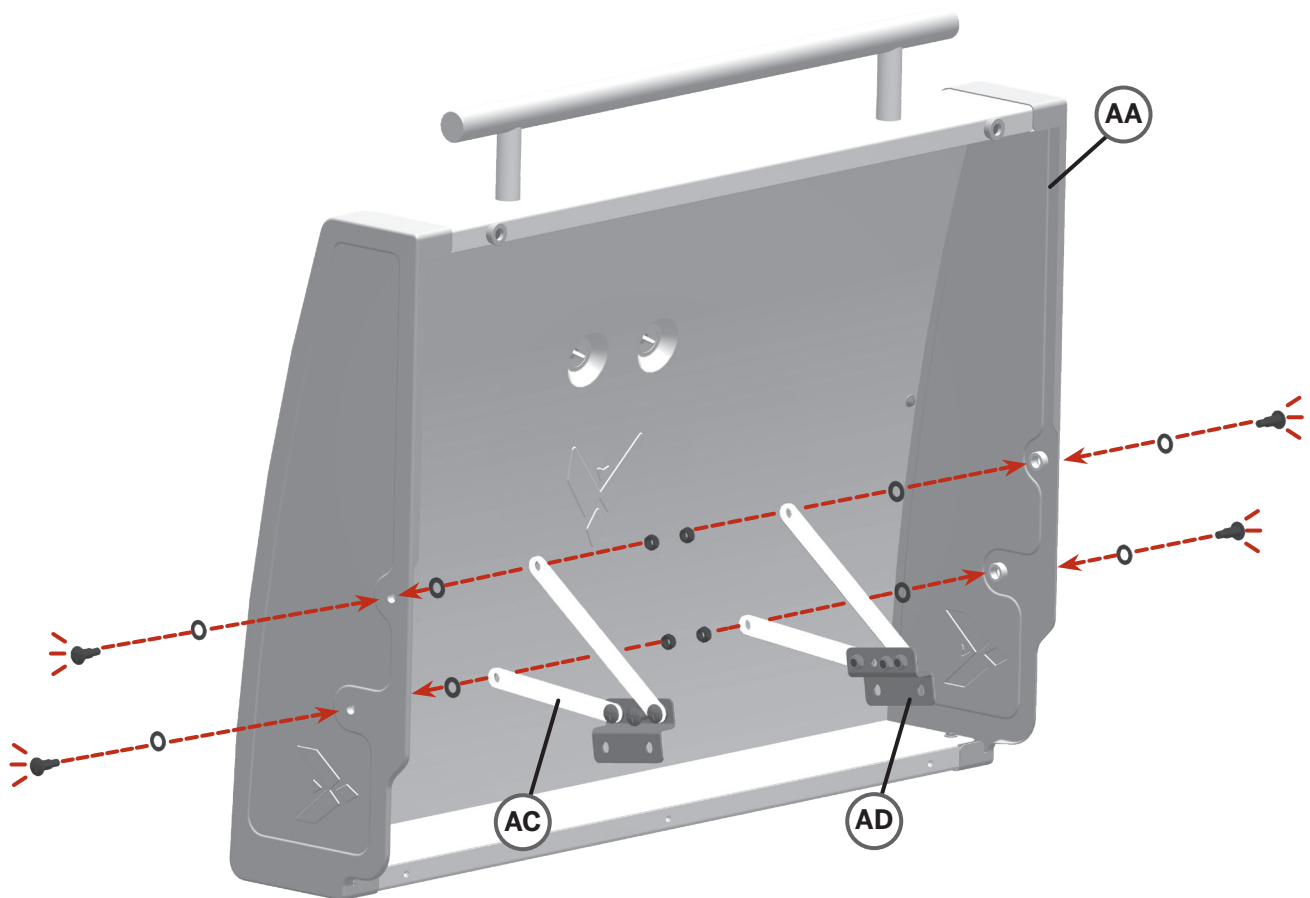
10 x8



11 x4

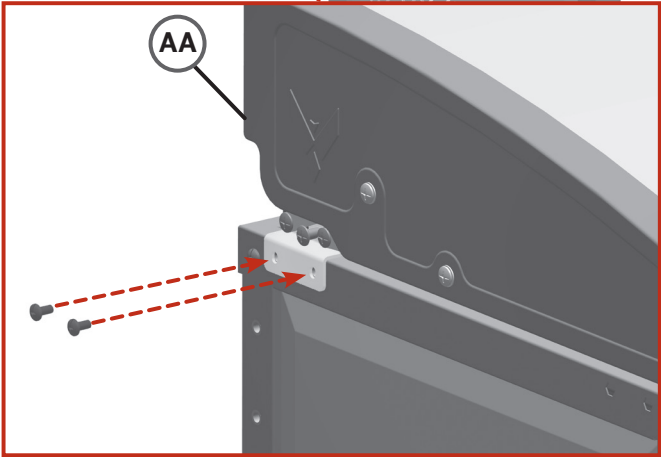
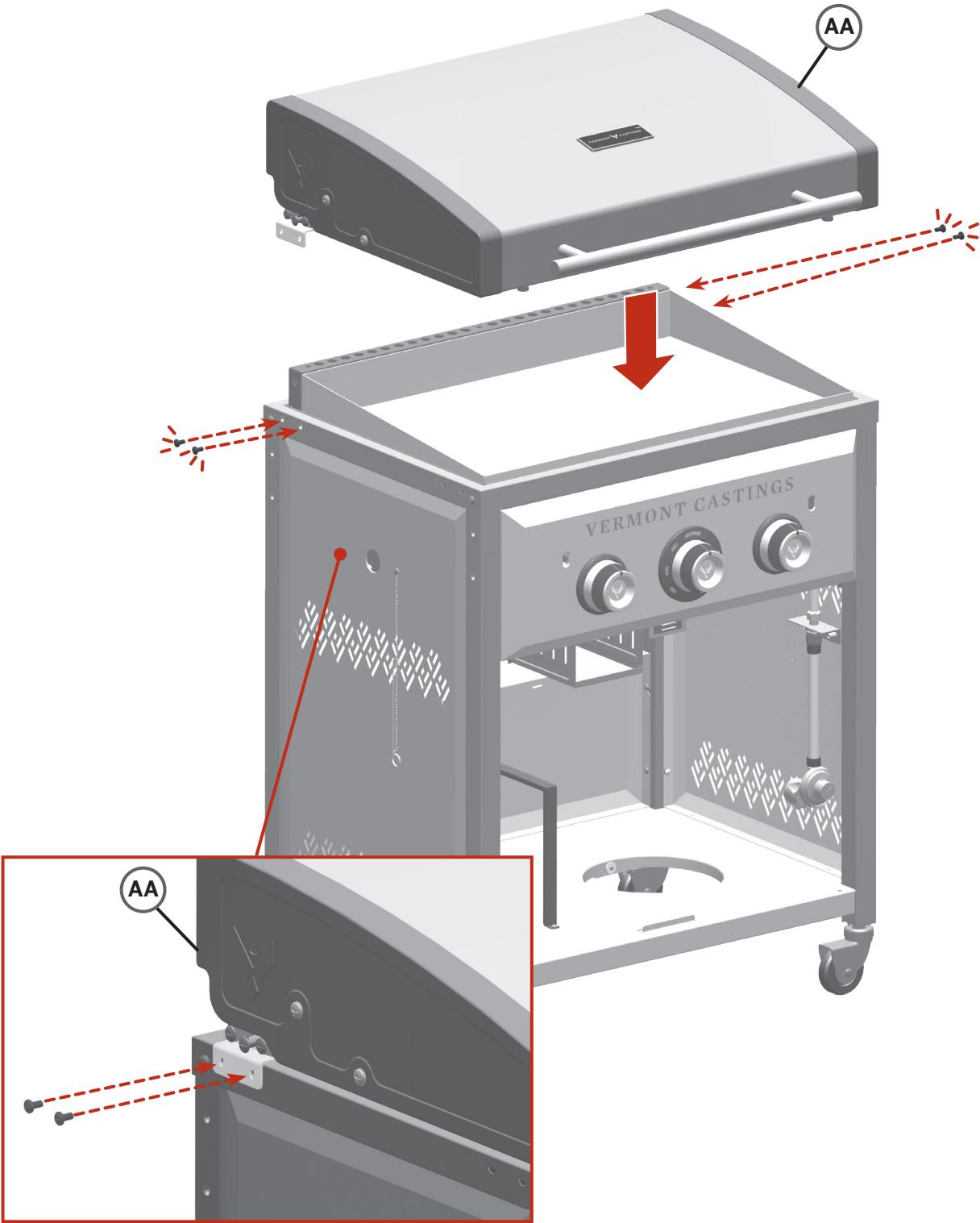


12 x4



BUILD IT

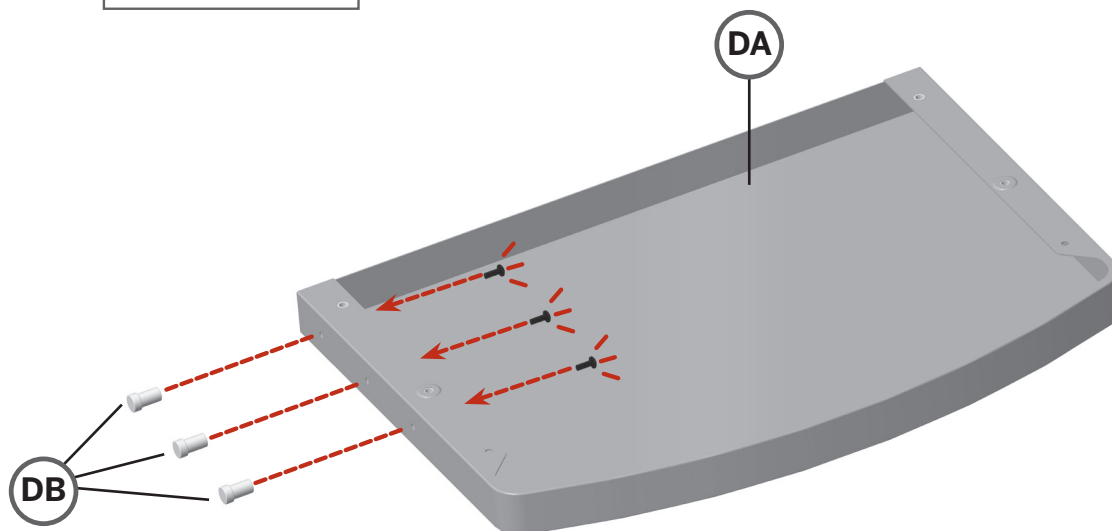
STEP 16B



BUILD IT

STEP 17A

5 x3

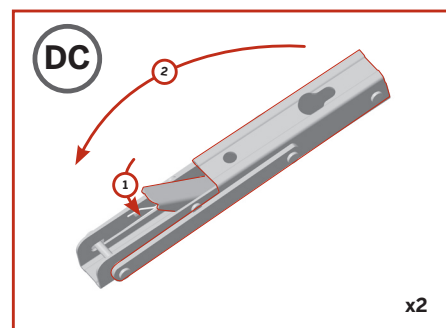
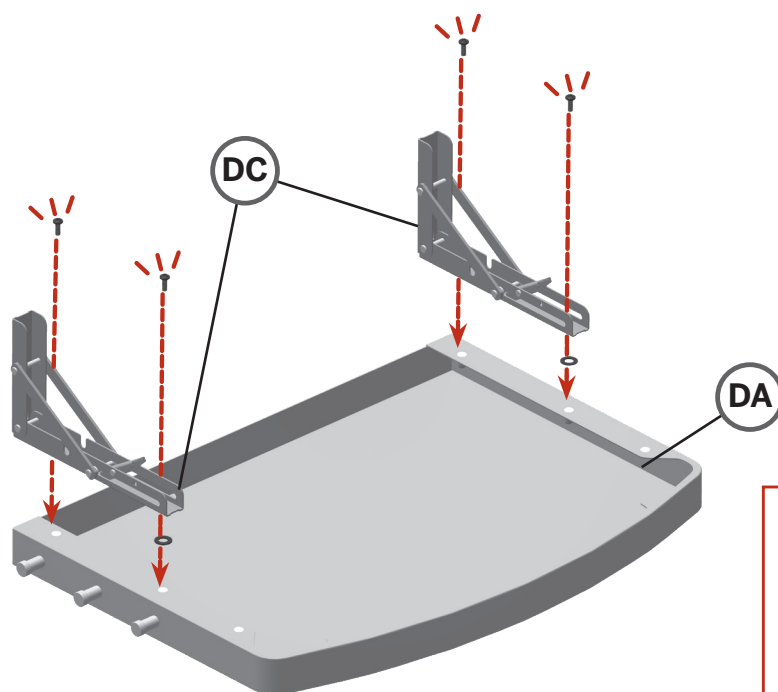


STEP 17B

5 x4

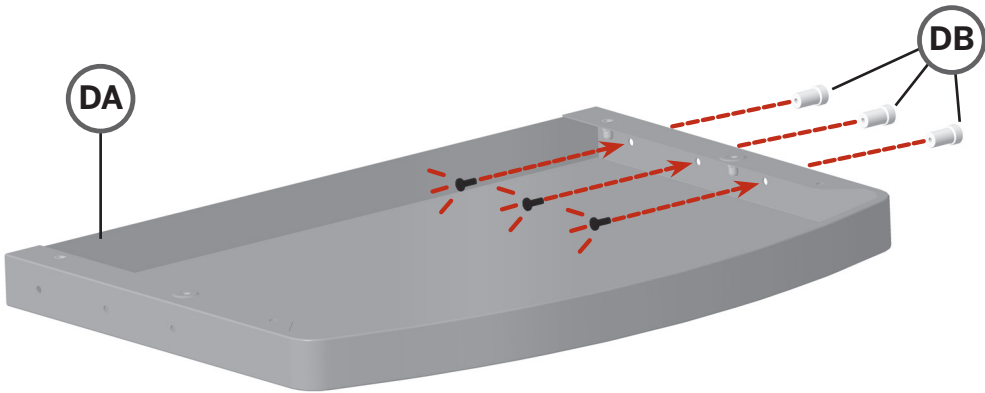


10 x2

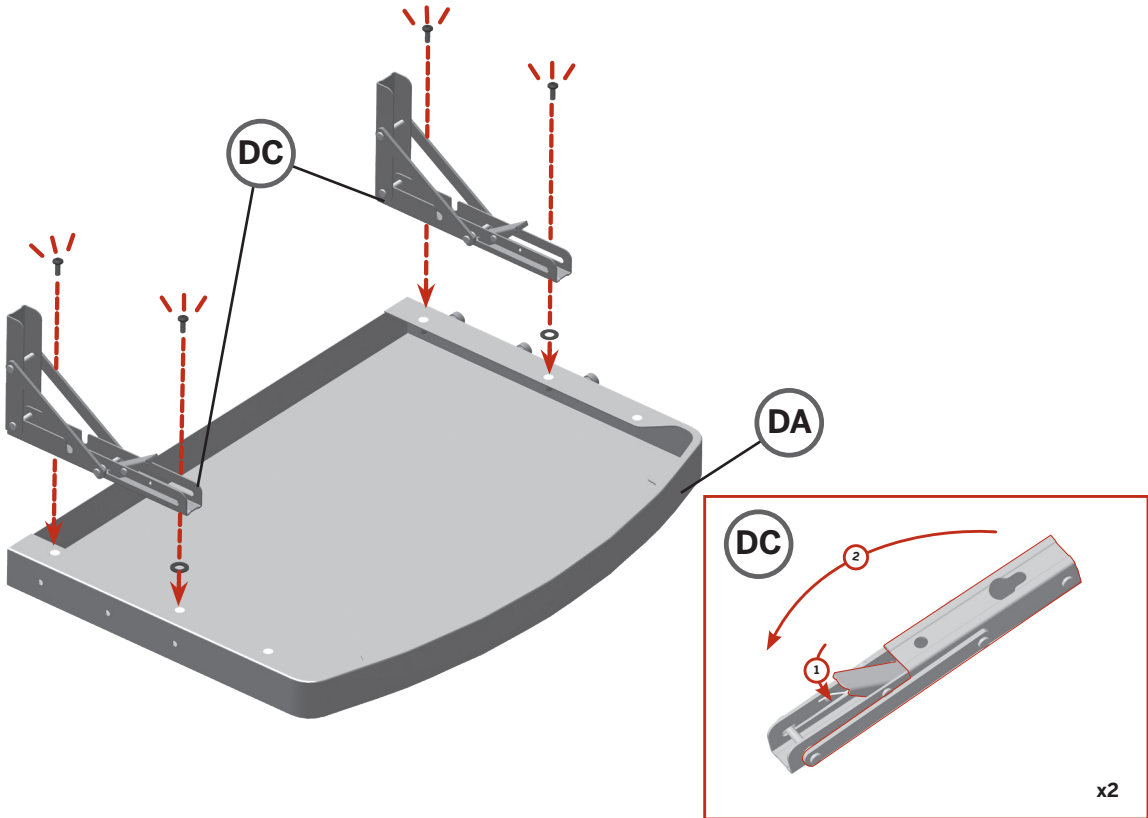


BUILD IT

STEP 18A



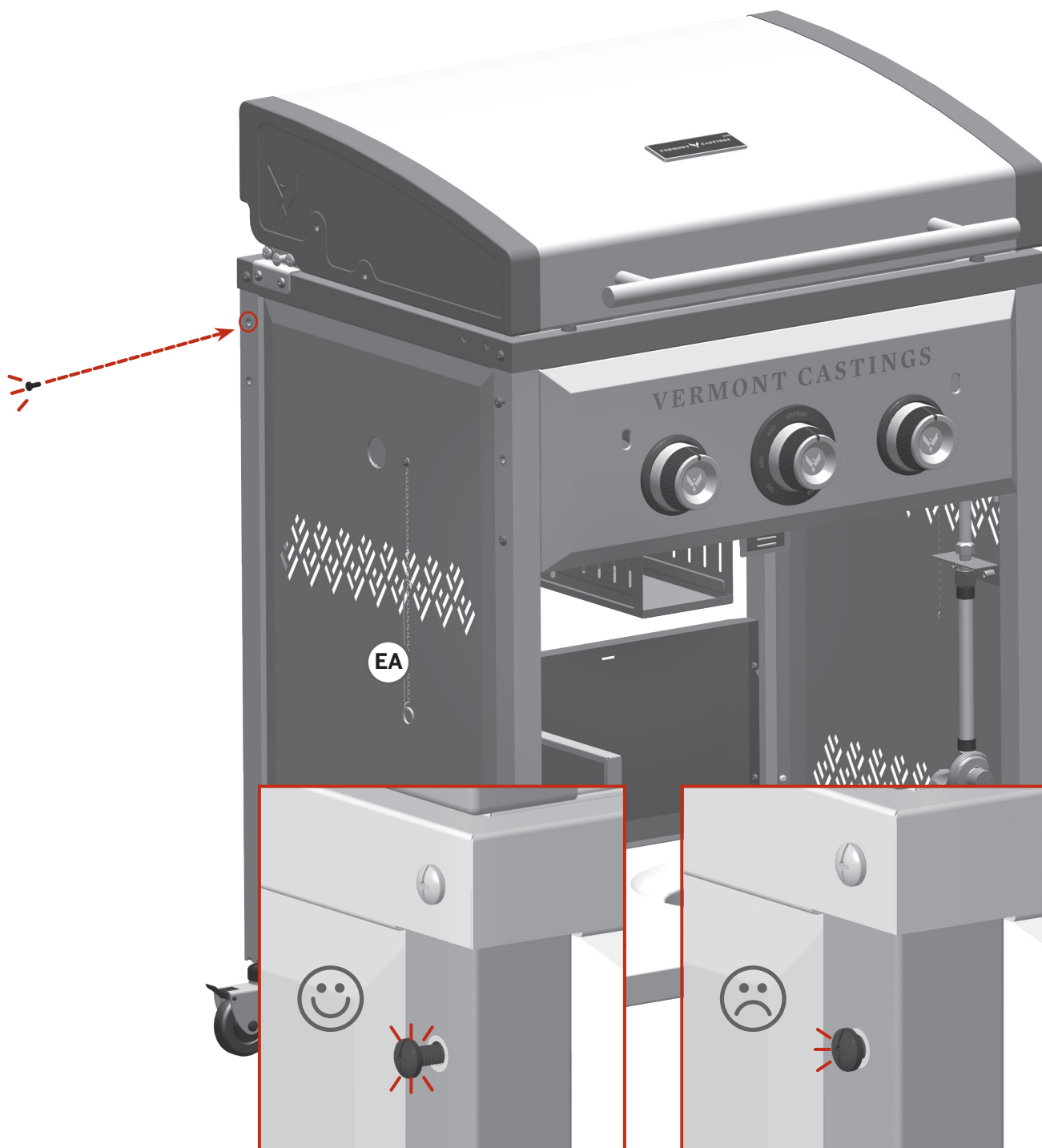
STEP 18B



BUILD IT

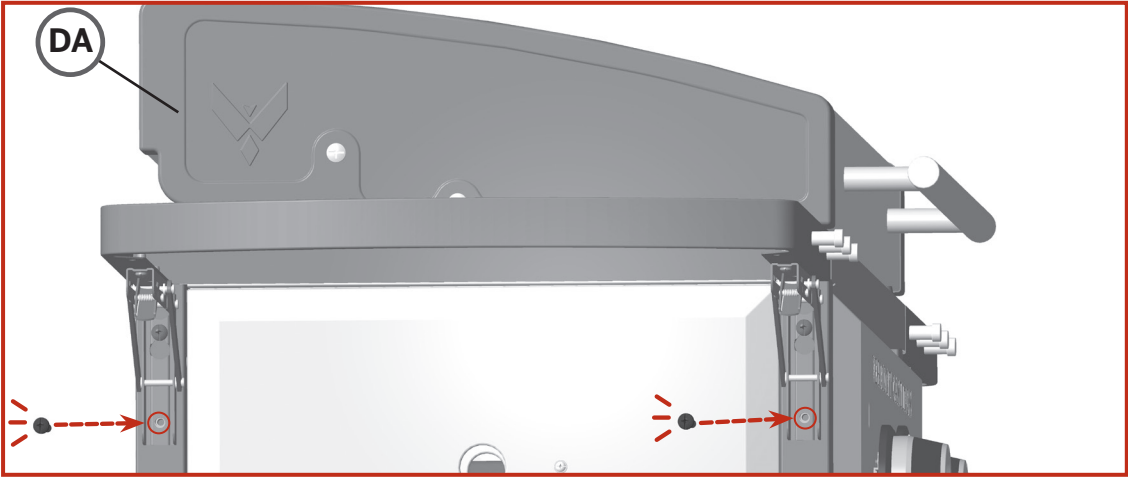
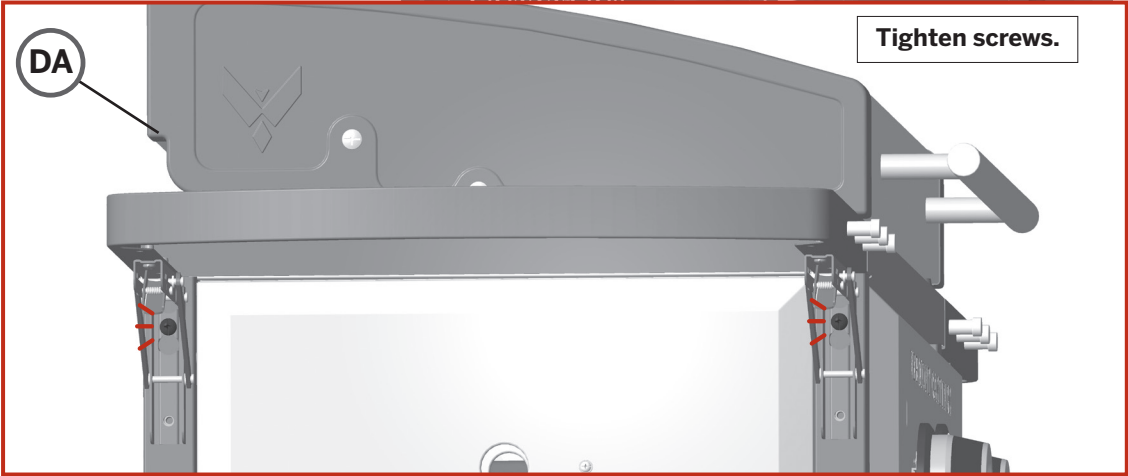
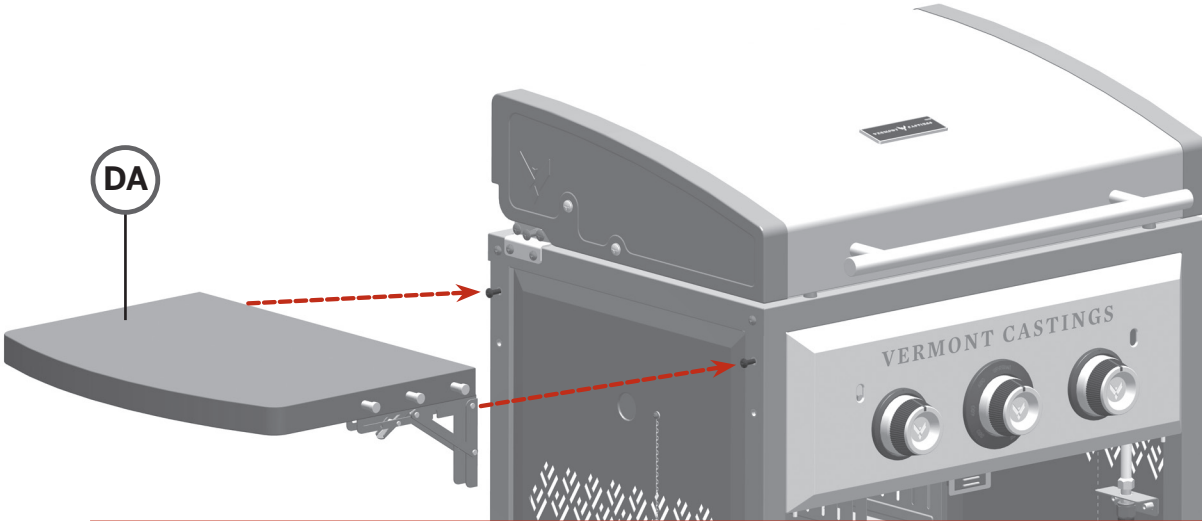
STEP 19A

3 x1



BUILD IT

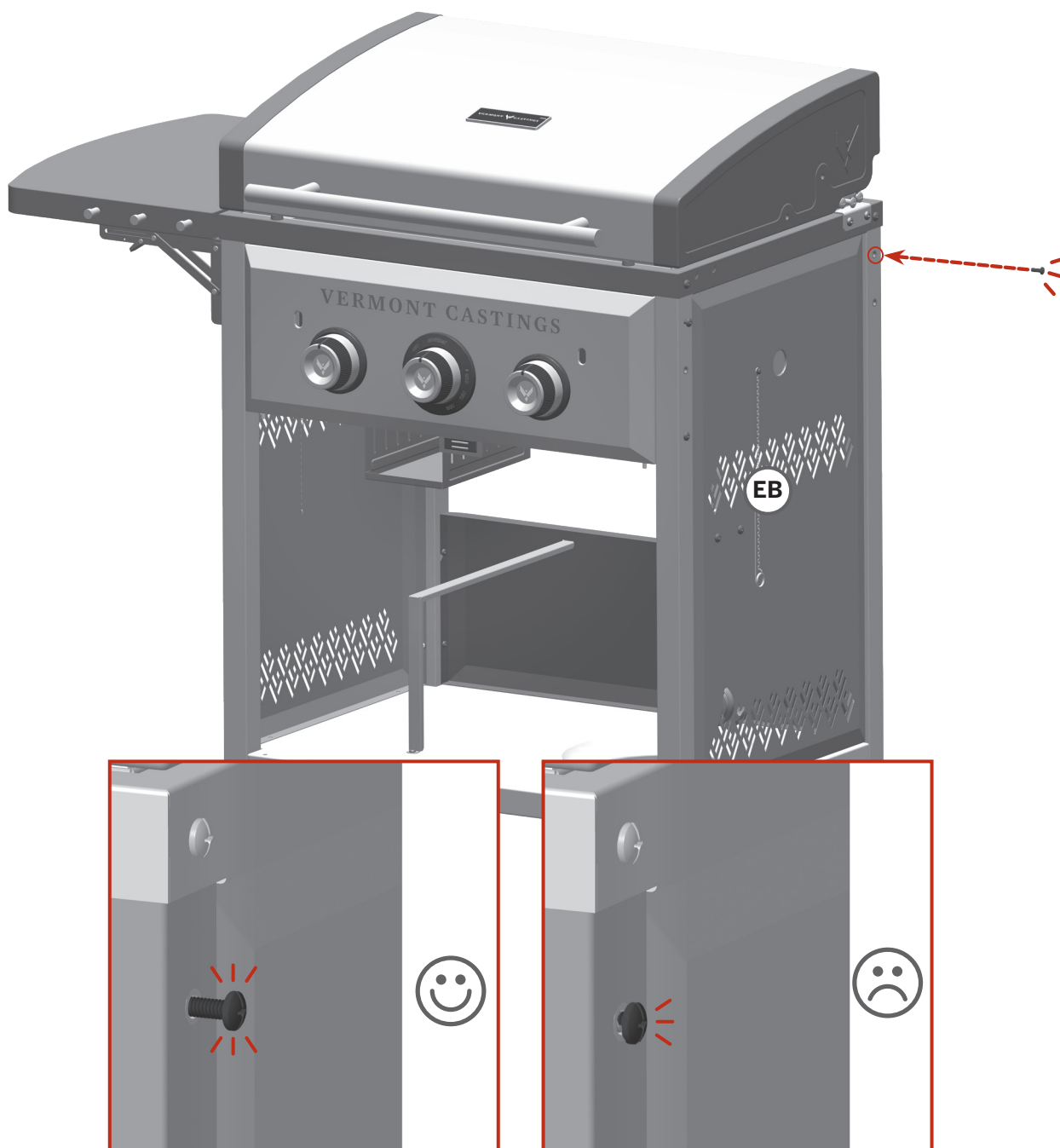
STEP 19B



BUILD IT

STEP 20A

3 x1



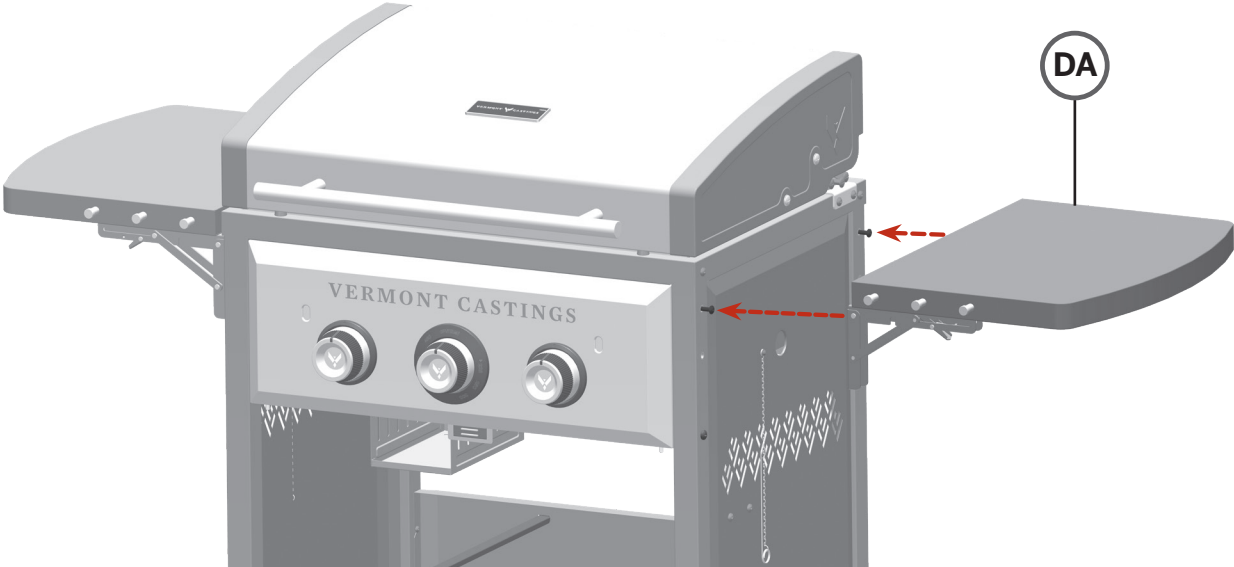
BUILD IT

STEP 20B

3

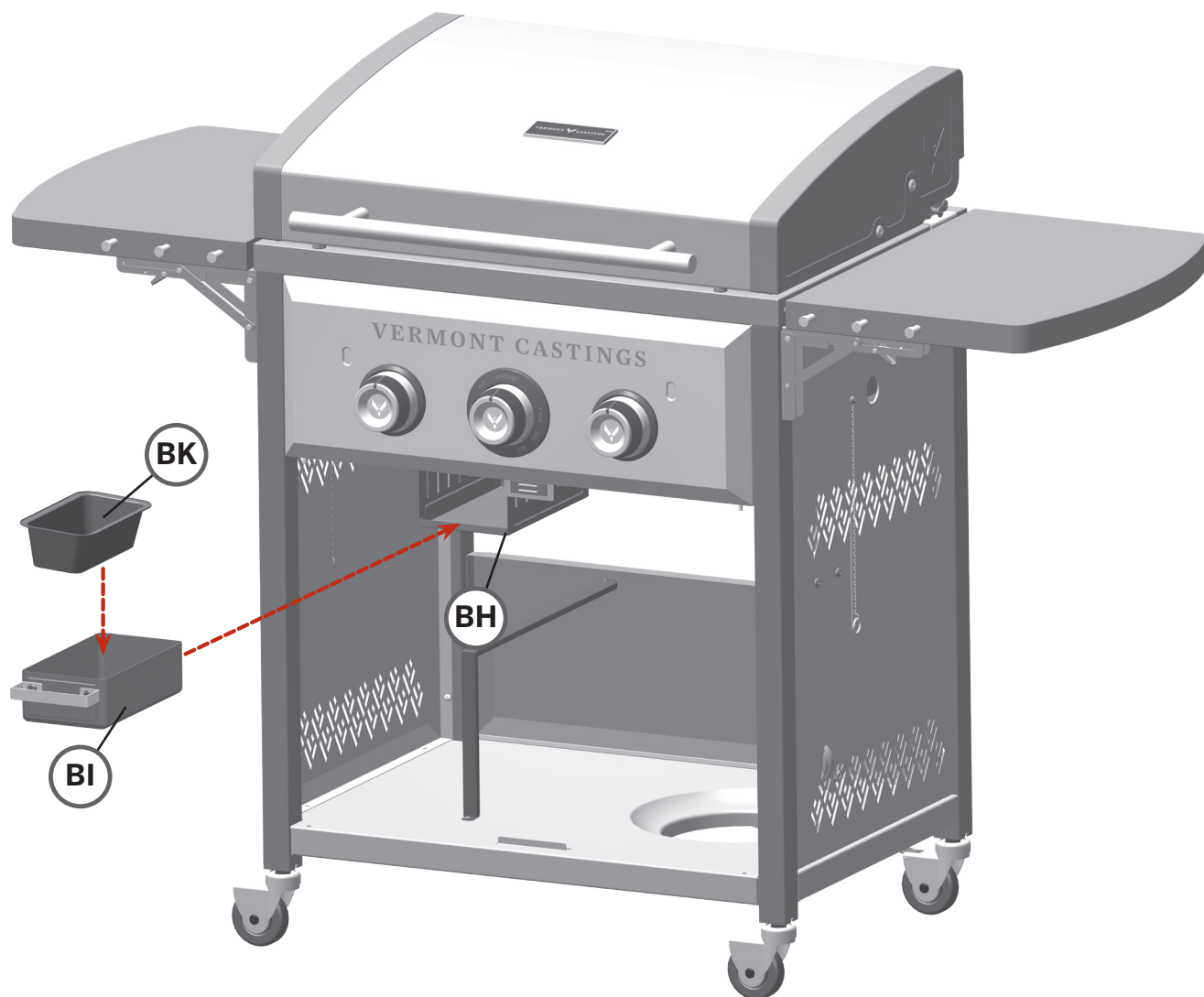
x2





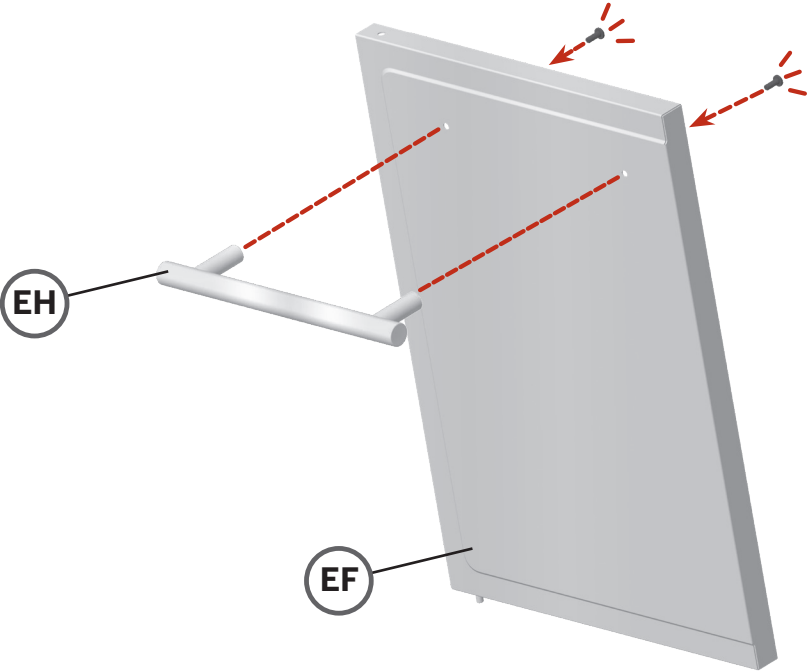
BUILD IT

STEP 21

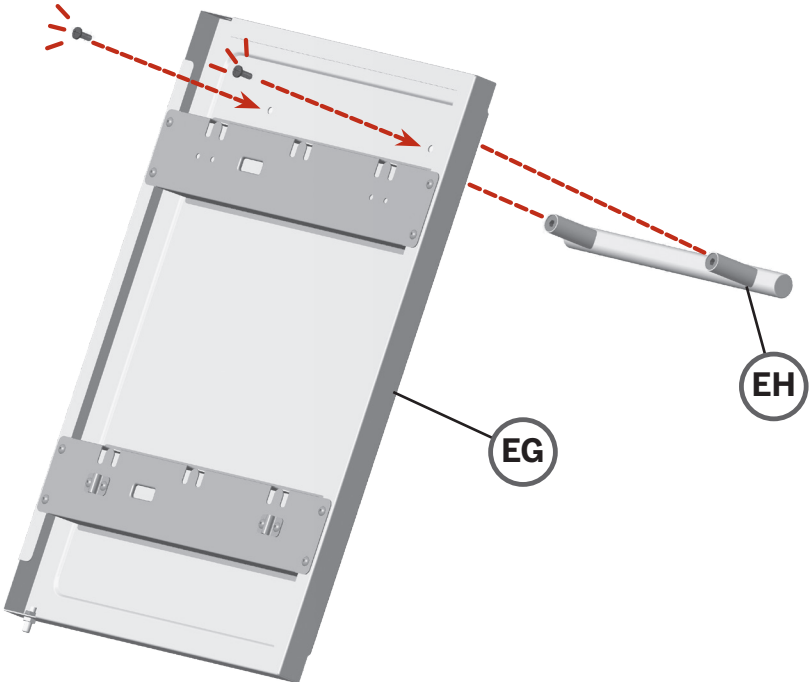


BUILD IT

STEP 22A

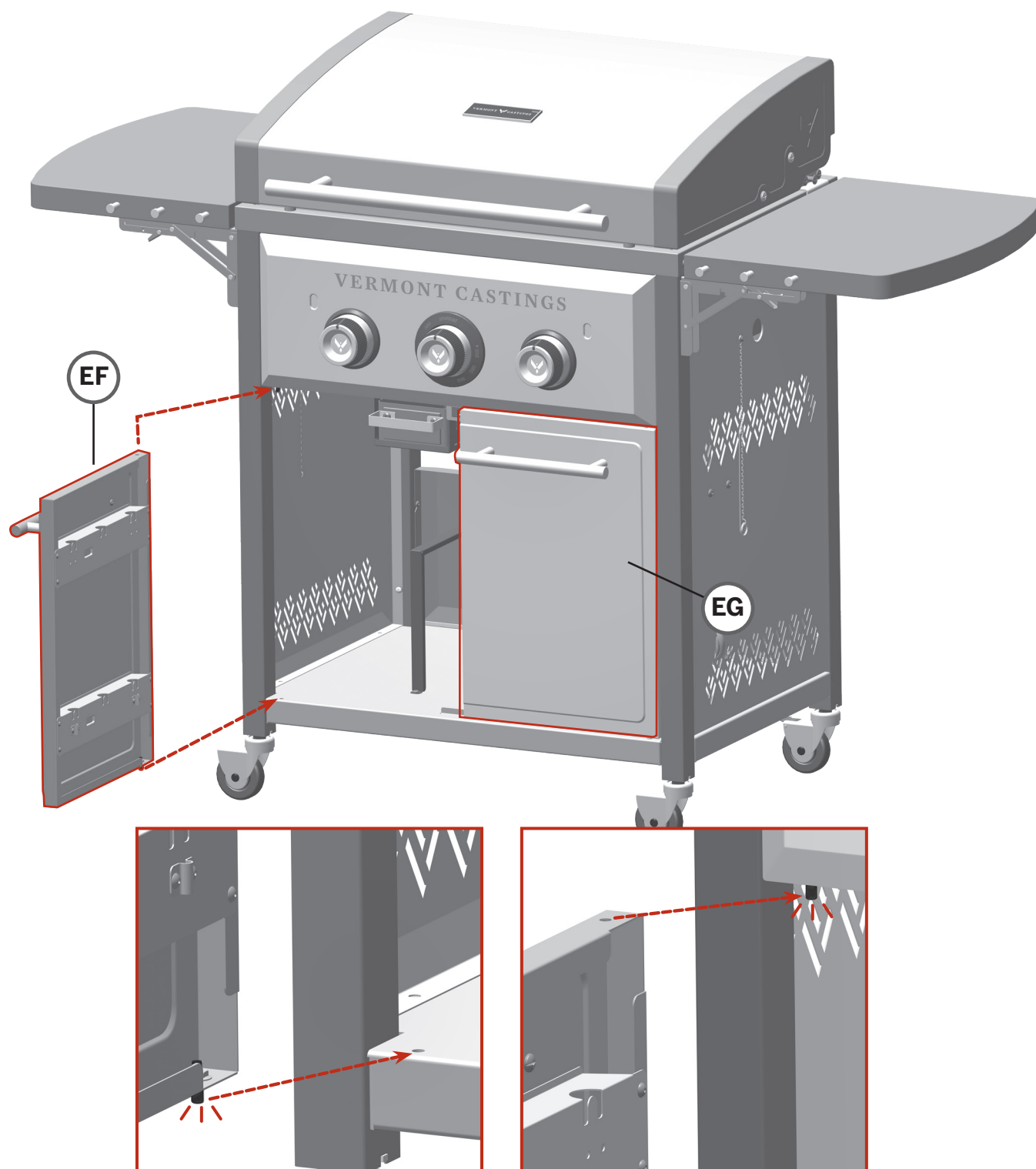


STEP 22B



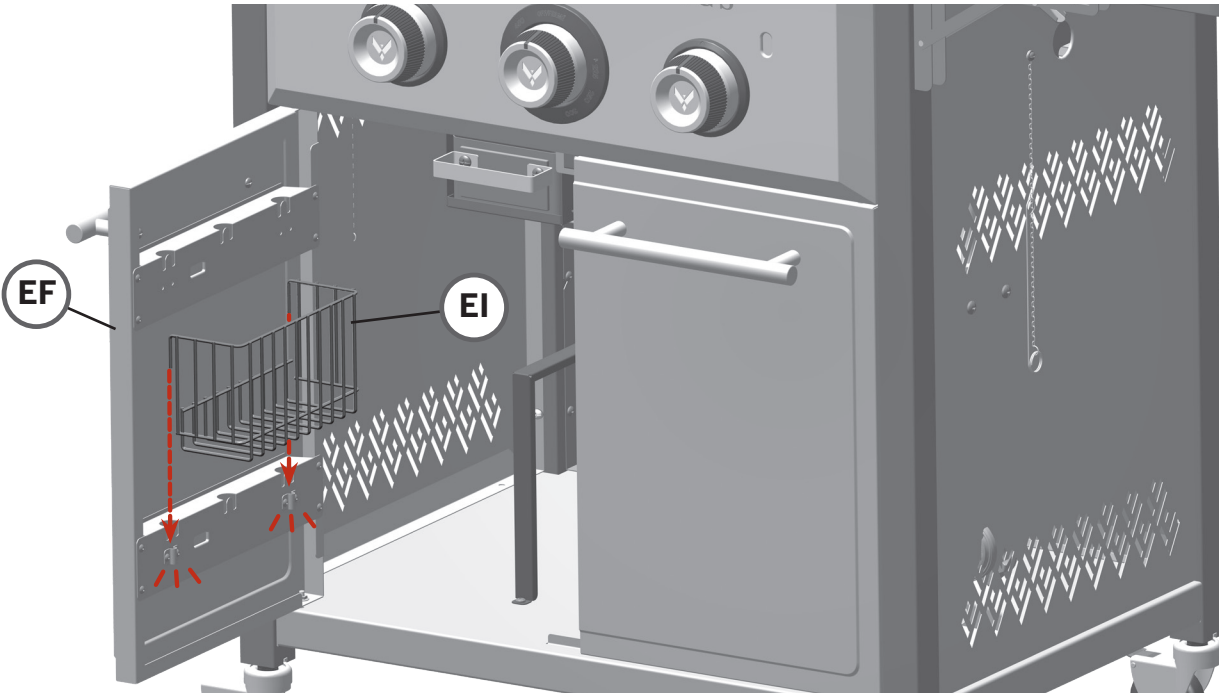
BUILD IT

STEP 22C

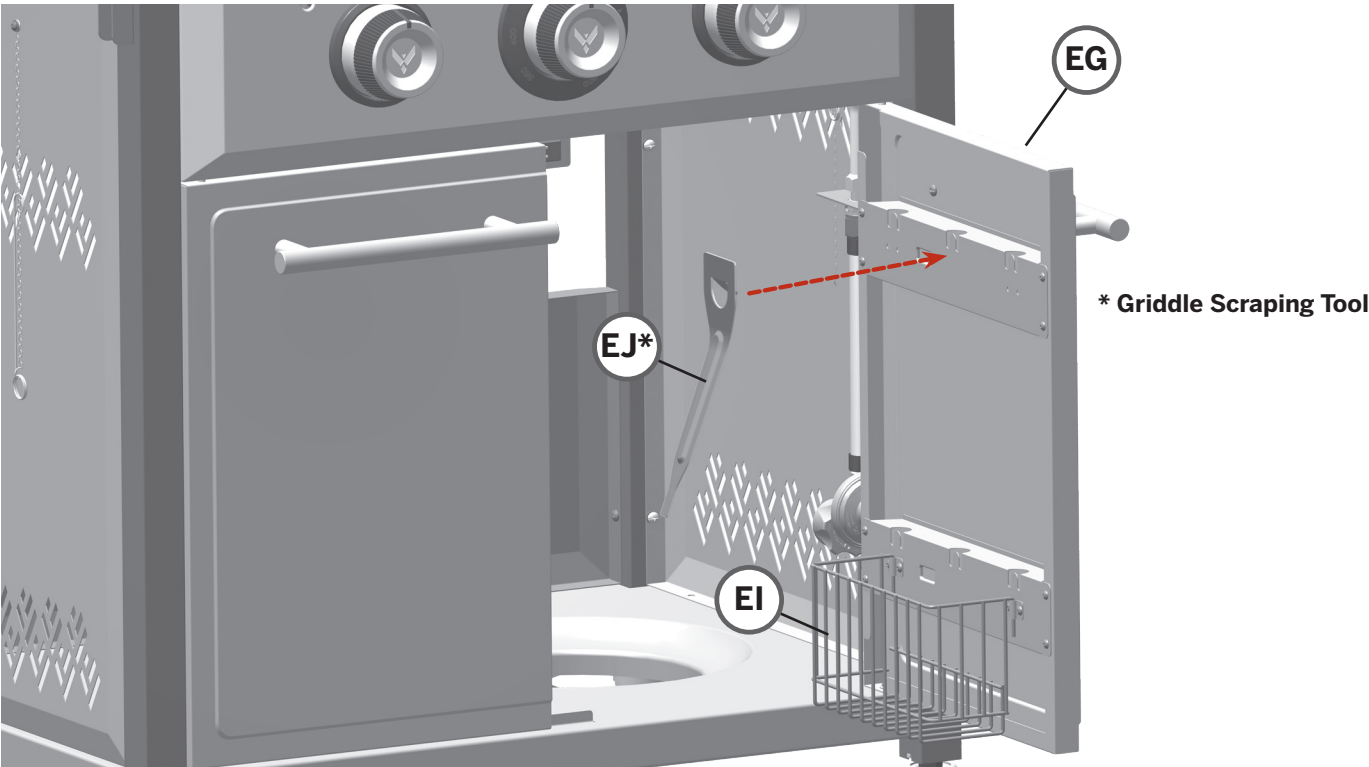


BUILD IT

STEP 23A



STEP 23B

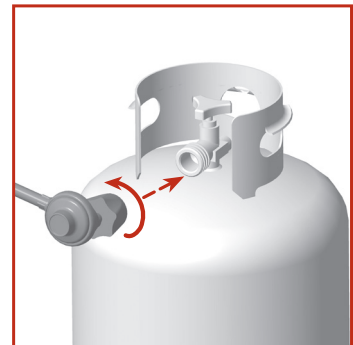
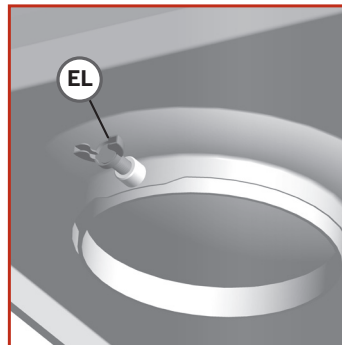
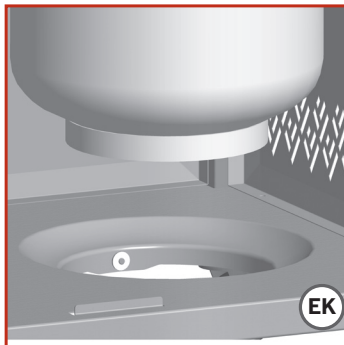
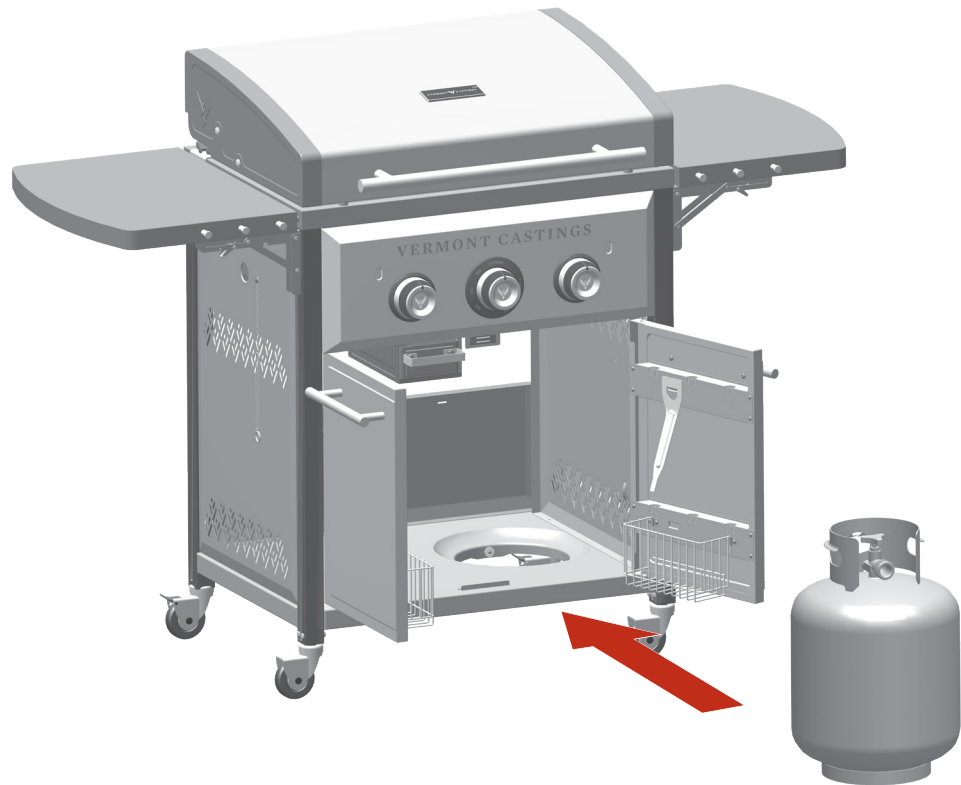


BUILD IT

STEP 24



NATURAL GAS CONVERSION CUSTOMERS
PROCEED TO STEP 25.

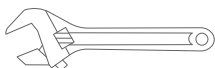


Leak Test Video
Scan this QR code.



BUILD IT

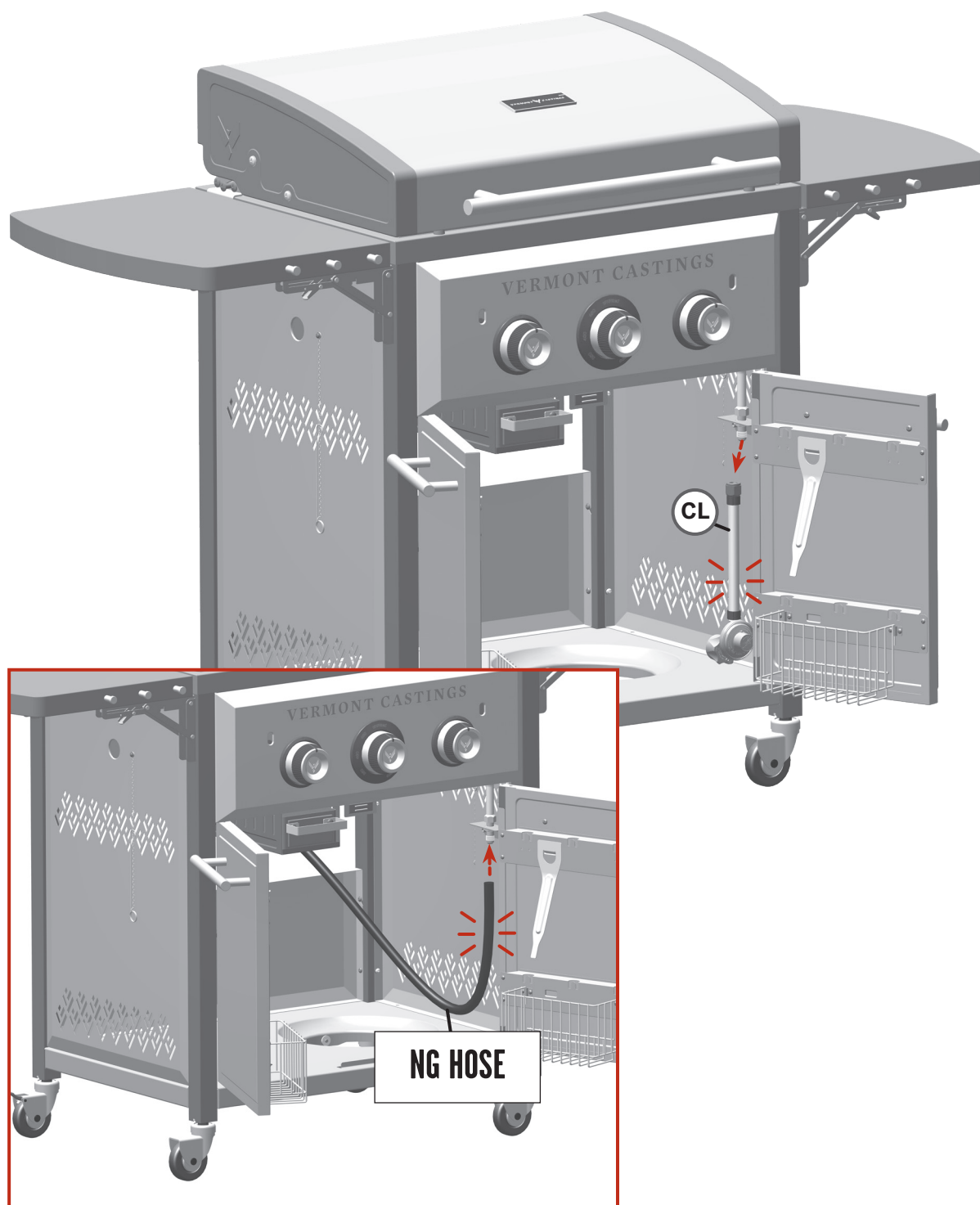
STEP 25



Wrench

NATURAL GAS CONVERSION CUSTOMERS ONLY.

You will need the natural gas hose included with the **Convertible Valve System Kit (Model 085-2261-4)** in this step. See **Step 4A** in manual included with this kit.

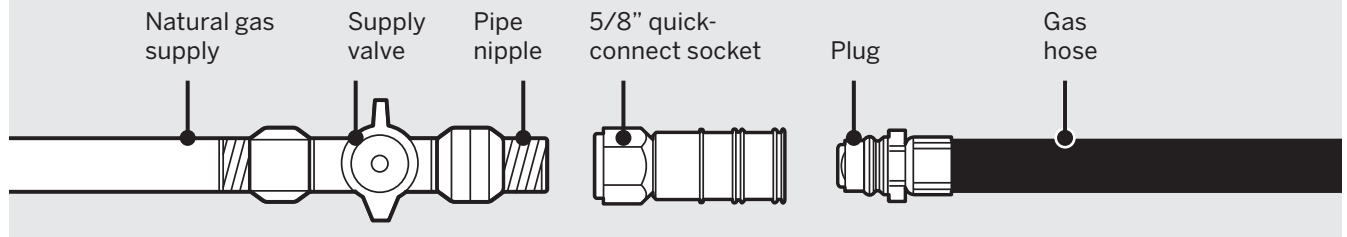


BUILD IT

STEP 26 CONNECTING YOUR GRIDDLE. TO THE NATURAL GAS SOURCE.

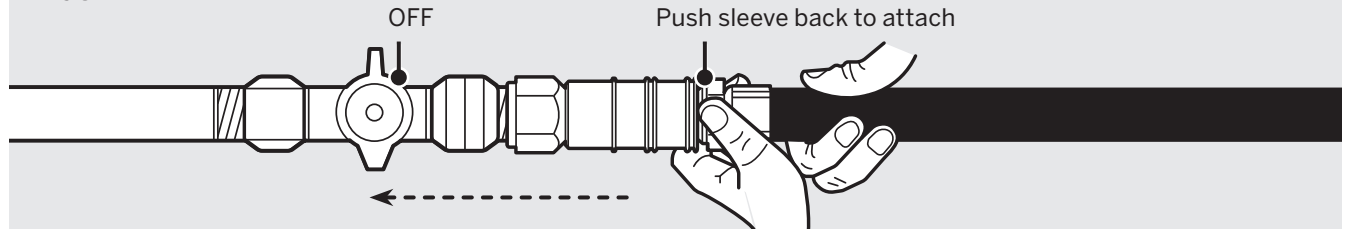
Coat pipe nipple with gas-resistant teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (**FIGURE A**).

FIGURE A



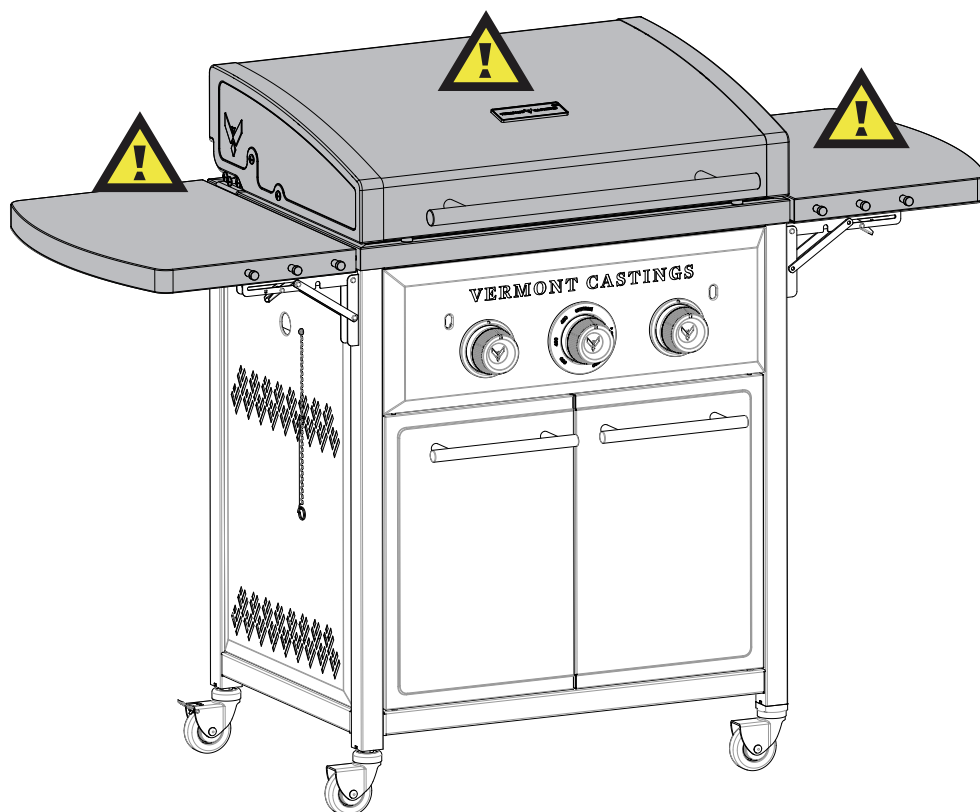
With the natural gas supply valve "OFF", connect the natural gas hose to the quick-connect socket. Push the sleeve back on the quick-connect socket (**FIGURE B**) and insert the plug until the sleeve snaps forward, locking the plug into the quick-connect socket. Be sure to leak test these connections prior to use.

FIGURE B



BUILD IT

 **WARNING!**
HOT SURFACES.

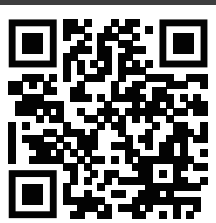


WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE GRIDDLE GLOVES WHEN USING THE GRIDDLE.

- KEEP AWAY FROM COMBUSTIBLE MATERIALS.
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED GRIDDLE.
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR GRIDDLE UNATTENDED WHILE IN OPERATION.



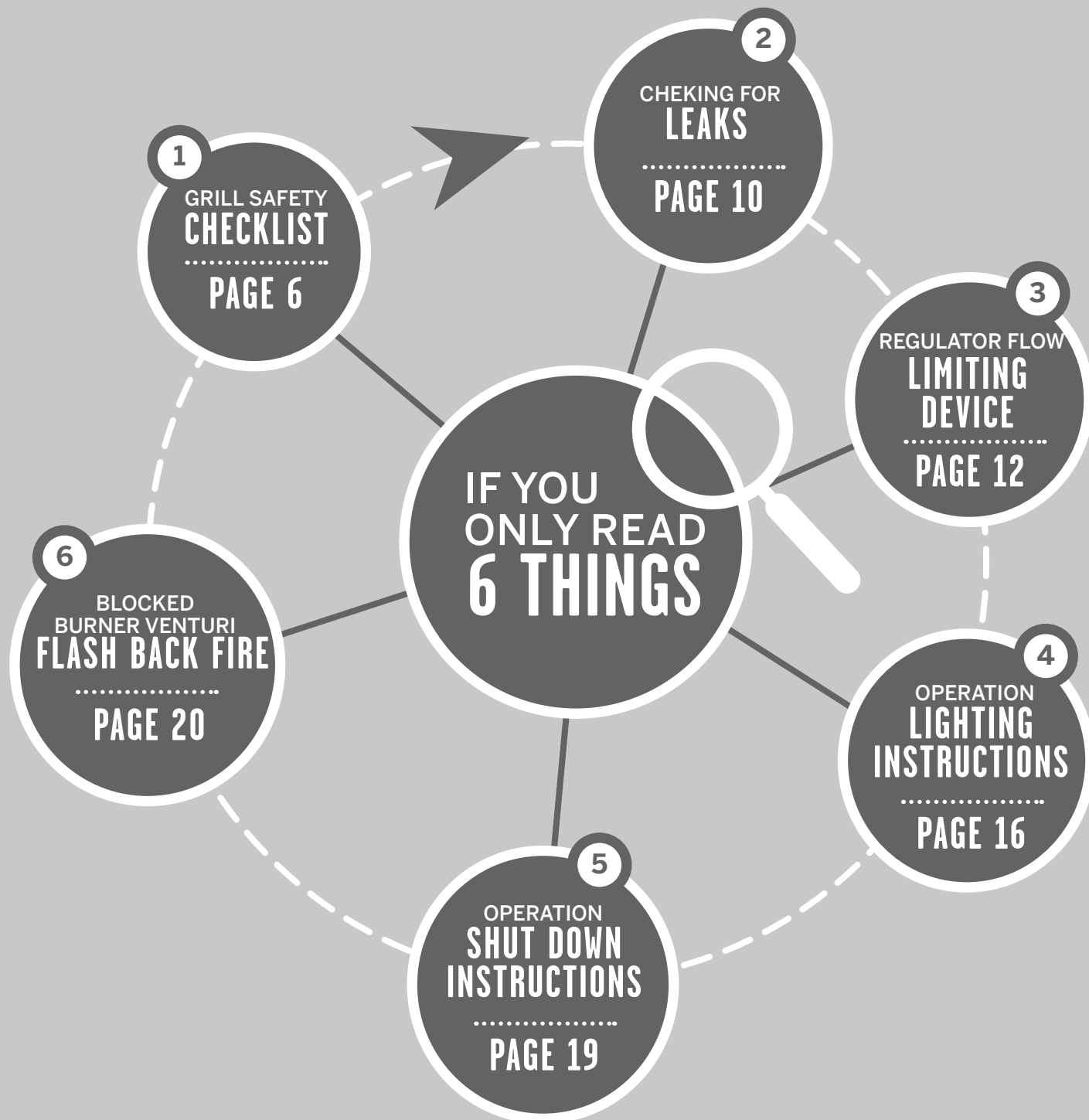
Quick Start Video
Scan this QR code.



BEFORE YOU BEGIN

**DON'T TAKE RISKS, READ THE USER MANUAL.
KNOWING HOW YOUR GRIDDLE WORKS IS KEY TO USING IT SAFELY.**

BEFORE YOU BEGIN





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CONTACT US 1-844-586-4660
WWW.VERMONTCASTINGSBBQ.COM