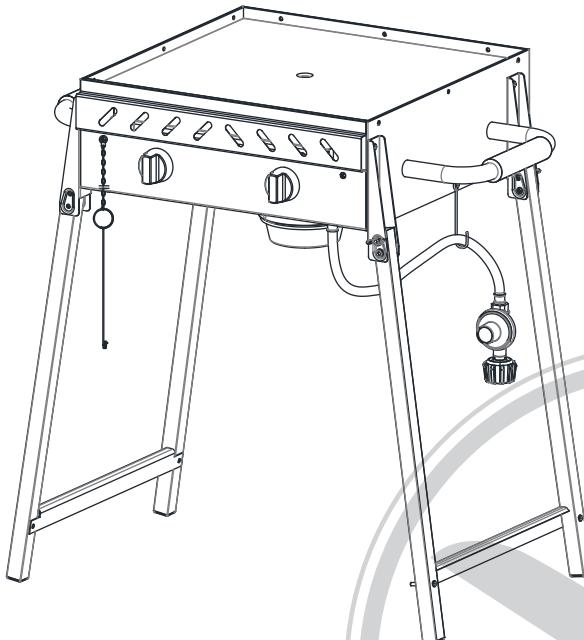


MASTER
Chef™

MC GRIDDLE 2B-PORTABLE

MODEL No. 399-5938



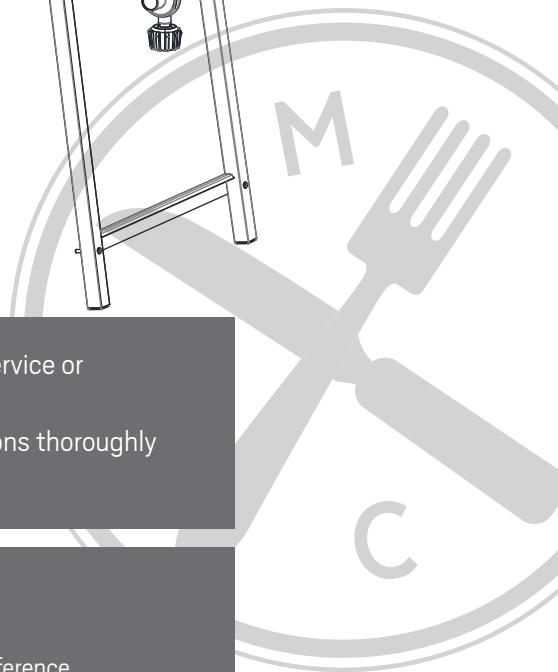
OWNER'S MANUAL

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

Toll-free: 1-855-803-9313

Read this manual thoroughly before using and save it for future reference.



Model No. 399-5938 | Contact us: 1-855-803-9313

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Barbecue Operation 1-2-3

Before Barbecuing

1. Keep your barbecue a safe distance away from buildings, fences and structures on your property.*
2. Always perform a leak test on all connections.*
3. Keep children away from the barbecue.

During Barbecuing (To avoid tripping safety valves, please follow these instructions carefully.)

1. First open lid and turn gas tank on slowly.
2. Turn only one knob on at a time when lighting the barbecue.
3. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surface or splatter from cooking liquids.

After Barbecuing

1. Always burn barbecue for 10-15 minutes to burn off food residues after use.
2. Wait until the barbecue is completely cooled before closing lid.
3. Clean up grease build-up to avoid grease fire, and cover your barbecue to prevent rust.

* Please refer to the instruction manual for details.



WARNING

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


DANGER

1. Never leave this appliance unattended while operating it.
2. Never operate this appliance within 10' (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25' (7.5 m) of any flammable liquid.
4. Do not fill the gas cylinder beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F (200°C). If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply off.
6. Heated liquids remain at scalding temperature long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

Failure to follow the instructions above could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

Always keep this instruction manual in a convenient location for future reference.

DANGER

DO NOT use gas barbecue for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.

DANGER

Chemicals known to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.


DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.


WARNING
FOR YOUR SAFETY:

**For outdoor use only
(Outside any enclosure)**



Made from 75% Bagasse
(environmentally friendly sugar cane
pulp by-product)



Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to save for future reference.

Model No. 399-5938 | Contact us: 1-855-803-9313



WARNING

- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
- Always open the barbecue lid carefully and slowly as heat and steam trapped within the barbecue could cause severe burns.
- Always place your barbecue on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
- Do not leave a lit barbecue unattended.
- Keep children and pets away from the barbecue at all times.
- Do not use the barbecue in high winds.
- This barbecue must be used with propane gas only (propane gas cylinder not included).
- Do not attempt to attach this barbecue to the self-contained propane system of a camper, trailer, motor home or house.
- Do not use charcoal or lighter fluid.
- Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
- Do not attempt to move the barbecue while it is lit.
- Do not use the barbecue unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- Keep combustible items and surfaces at least 21" (53 cm) away from the barbecue at all times. DO NOT use this gas barbecue or any gas product under any overhead enclosure or near any unprotected combustible constructions.
- Do not use in an explosive atmosphere. Keep barbecue area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.
- Storage of an appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.
- This appliance is not intended for and should never be used as a heater.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.

Safe locations for use of this outdoor barbecue



DANGER

Never use this outdoor barbecue inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

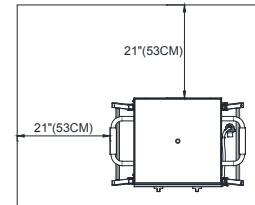


WARNINGS

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos). Always confirm that this barbecue is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this barbecue is positioned more than 21" (53 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this barbecue (see diagram to right).

The temperature of a grease fire or of the radiated heat might be sufficient to ignite nearby combustible or volatile substances.



Always place this barbecue where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air but never position it in the direct path of a strong wind. Never allow the barbecue to operate while unattended to prevent uncontrolled grease fires from erupting. Never attempt to move this barbecue while it is in operation or while it is still hot to prevent possible personal injury. Never store or use gasoline or other flammable or volatile substances in the vicinity of this barbecue or in the vicinity of any other heat-generating appliance because of the danger of starting a fire. Always confirm that the installation of this barbecue conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and the Recreational Vehicle Code, CSA Z240 RV series, as applicable.



DANGER-Gas Safety

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any propane product.

- Propane Characteristics: flammable, explosive under pressure, heavier than air and pools in low areas.
- In its natural state, propane has no odour. For your safety, an odourant has been added.
- Contact with propane could cause freeze burns to the skin.
- This barbecue is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.



CAUTION

It is essential to keep the barbecue's valve compartment, burners and circulating air passages clean. Inspect the barbecue before each use.

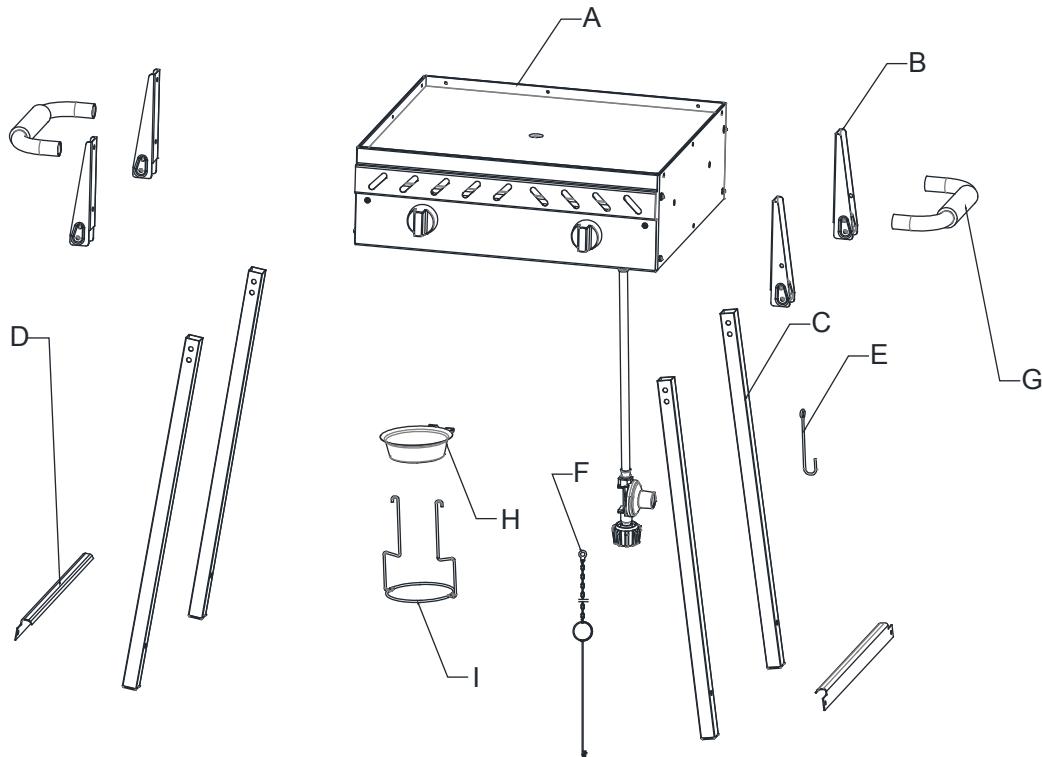
1. Inspect all connections and make certain they are secure.
2. Check and clean the burner tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear. A clogged tube can lead to a fire beneath the barbecue.
3. Ensure that the valve nozzle is pointing straight and completely inserted into the tube.

GENERAL INFORMATION

1. A propane gas cylinder is required for operation.
2. This gas barbecue is NOT intended for commercial use.

Model No. 399-5938 | Contact us: 1-855-803-9313

Illustrated Parts List



Part	Description	Qty.
A	Firebox assembly	1 Pcs
B	Leg brackets	4 Pcs
C	Leg	4 Pcs
D	Leg support brackets	2 Pcs
E	Regulator hose hook	1 Pcs
F	Ignition stick	1 Pcs
G	Handle	2 Pcs
H	Grease cup	1 Pcs
I	Grease cup hook	1 Pcs

Part No.	Description	Qty.
AA	M6x12mm bolt	9 Pcs
BB	M6 Steel Washers	13 Pcs
CC	M6 Nut	9 Pcs
DD	Wing Nut	4 Pcs
EE	M6x40mm bolt	12 Pcs
FF	M6x16mm bolt	4 Pcs

Tools Required for Assembly (Included)

#2 Cross-head Screwdriver		1 Pcs
M6-M10 Wrench		2 Pcs

Hardware listed above is not scaled to exact size.
 (A screwdriver is required for assembly and is included for your convenience.)

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Step 1

Do not return to place of purchase.

For assistance, call 1-855-200-8445 toll-free. Please have your owner's manual and model number available for reference.

Note: The model number is printed on a label which can be found on the side of the firebox.

Assembly Tips:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

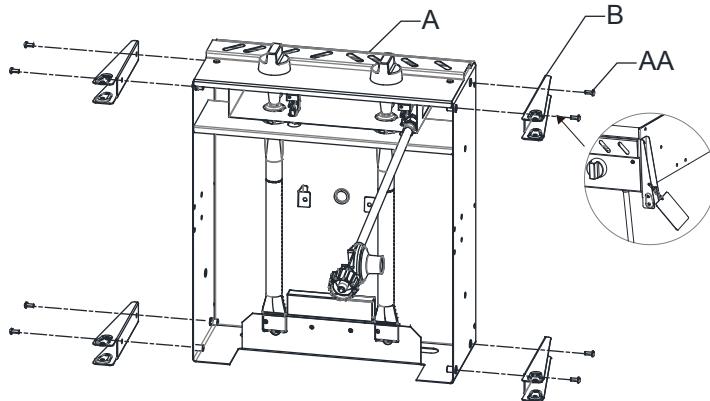
To complete assembly you will need:

- (1) Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual).
- (2) Precision-filled LP gas grill tank with Acme Type 1 external threaded valve connection.

Typical assembly is approximately one hour.

⚠ CAUTION: Two (2) people are required for assembly.

Step 2



Note: Steps 2 to 4 are best done with the barbecue carefully resting on its back as shown in Step 2.

Attach the leg support brackets (B) to the firebox using short screw(AA).

Eight of the nuts (closest to the hot plate) are pre installed for your convenience.

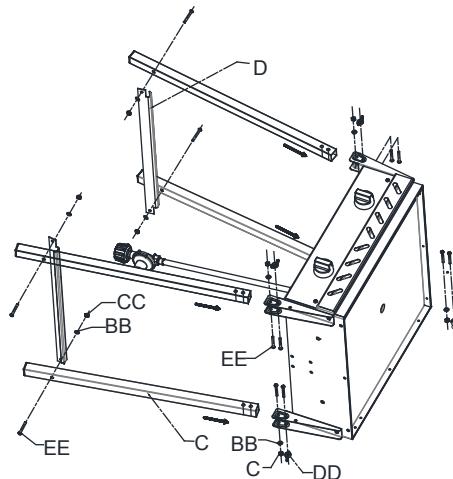
AA



8 Pcs

Step 3

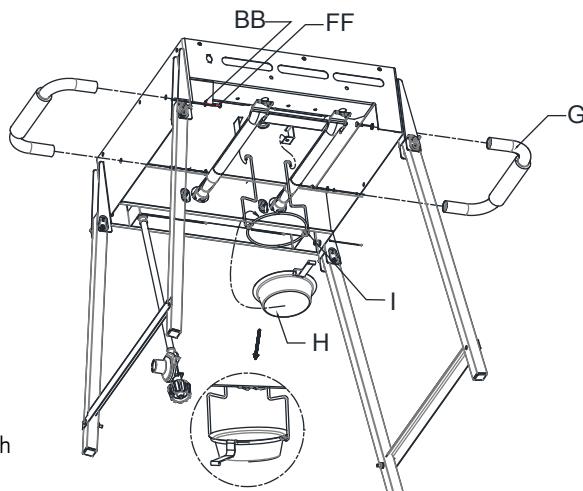
Attach the legs (C) to the leg support bracket (B) using long screws (EE), washers (BB), nuts (CC) and wingnuts (DD). Then attach the leg cross brace (D) using long screws (EE), washers (BB) and nuts (CC) on the left side. Continue another leg cross brace (D) on the right using long screws (EE), washers (BB) and nuts (CC).



BB	○	8 Pcs
CC	○	8 Pcs
DD	○	4 Pcs
EE	—	12 Pcs

Step 4

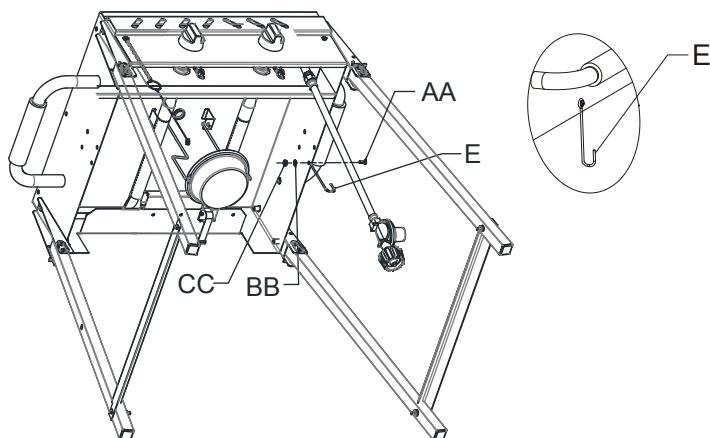
Attach the handles (G) to the both side of the firebox using screws (FF) and washers (BB). Attach the grease cup hook (I) underneath the firebox and insert the grease cup (H) onto the grease cup hook.



FF	—	4 Pcs
BB	○	4 Pcs

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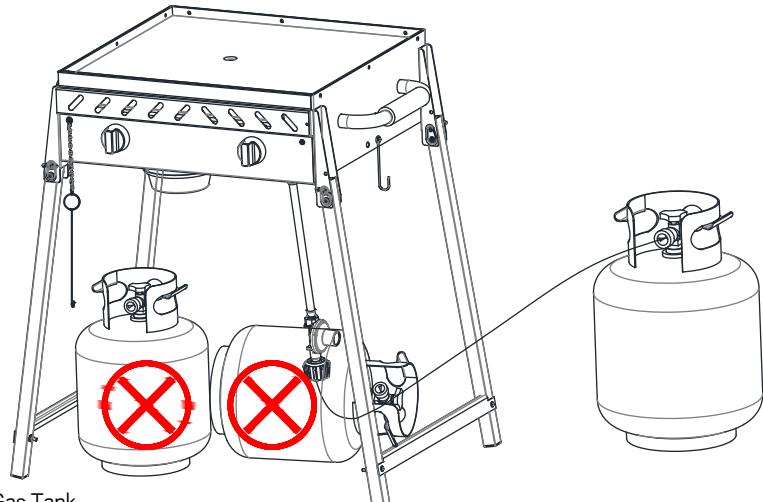
Step 5



Attach regulator hose hook (E) using short screws (AA) one washer (BB) and one nut (CC) as shown below.

AA		1 Pc
BB		1 Pc
CC		1 Pc

Step 6



Inserting and Securing LP Gas Tank.

so the tank valve is facing the gas line connection as shown below.

WARNING: Never put or lay down the LP Gas Tank underneath the BBQ as shown below, which may result in an explosion, fire, severe personal injury or death.

Step 7

- Fold the legs.
- Unfold the legs.

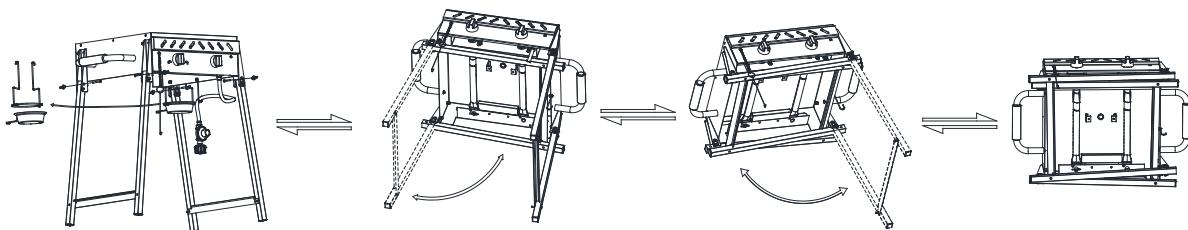
Warning: After cooking, wait for the BBQ to completely cool down, then empty the oil from the grease cup before folding the legs.

a) Folding the legs.:

Unscrew the top wingnuts and screws

Fold up the legs on the left side

Fold up the legs on the right side

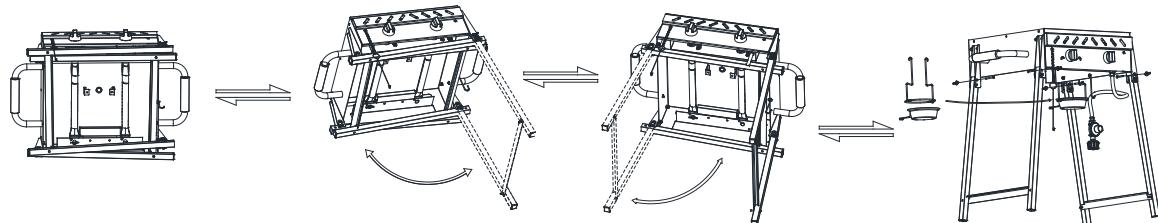


b) Unfolding the legs.:

Unfold up the legs on the right side

Unfold up the left legs on the left side

Tighten the wingnuts and screws



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Step 8

Seasoning Griddle

Important: season your griddle every time you use it.

Griddle chefs at Japanese steakhouses and short-order restaurants do it all the time, and it is critical for you to do it too. Seasoning helps prolong the life of your griddle, makes the cooking surface non-stick and helps prevent rust.

Tools needed for seasoning:

- Metal scraper or metal spatula
- Cooking oil, such as vegetable oil or extra virgin olive oil
- Paper towels
- BBQ stone or steel wool
- Finishing oil such as flaxseed oil

CAUTION: Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

- 1) While the griddle is off and cold, scrap off all excess food or rust using a metal scraper or metal spatula if any. If there is excess rust, use a BBQ stone and some cooking oil to scrap the rust out.
- 2) Clean up the griddle with paper towels.
- 3) Season the griddle by applying a small amount of oil onto the top of griddle and spread it around evenly using paper towel. We recommend using flax oil if available.
- 4) Turn the burner to medium high heat and after awhile, the oil will start to smoke and the top of the griddle will start to discolour. Let it continue to burn until the surface becomes dark brown, matte grey or bronze, which takes about 30 mins and is ready to cook.
- 5) Once cooking has finished, let the griddle cool down.
- 6) Once the griddle has cooled, apply another even layer of cooking oil. This will help prevent rusting.

To operate, you will need a precision-filled standard barbecue grill LP gas tank with external valve threads



CAUTION: LP gas tank must be properly disconnected and removed prior to moving this griddle

The installation must comply with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and propane installation Code, CSA B 149.1; Propane Storage and Handling, CSA B 149.2;

Connecting LP Gas Tank

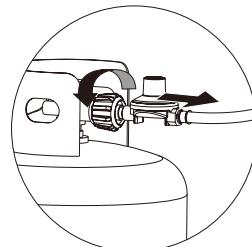
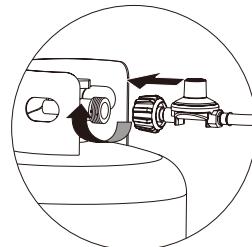
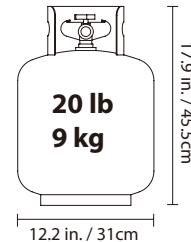
1. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
2. Connect regulator/hose assembly to tank by turning knob clockwise until it stops.

Disconnecting LP Gas Tank

1. Before disconnecting, make sure the LP gas tank valve is "CLOSED."
2. Disconnect regulator/hose assembly from LP gas tank by turning knob counterclockwise until it is loose.
3. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.



CAUTION: LP gas tank must be properly disconnected and removed prior to moving this griddle.



OPERATING INSTRUCTIONS

Burner Connections

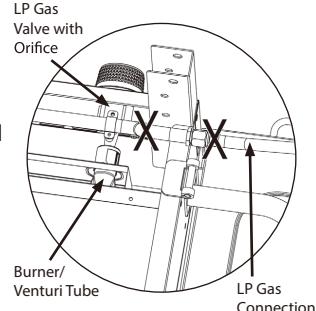
1. Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.
2. Visually check the connection between the burner/venturi tube and orifice.
3. Make sure the burner/venturi fits over the orifice.



WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.

4. Please refer to diagram for proper installation (Figure 1).
5. If the burner/venturi tube does not rest flush to the orifice, as shown, please contact Trileaf Distribution for assistance.

Figure 1



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Tank/Gas Line Connection

1. Make 2-3 oz. of leak detection solution by mixing one part liquid dish washing soap with three parts water.
2. Make sure control knobs are in the "OFF" position (Figure 2).
3. Connect LP gas tank per "Installing LP Gas Tank" section.
4. Turn LP gas tank valve to "OPEN."
5. Spoon several drops of solution, or use a squirt bottle, at all "X" locations (Figures 1 and 3).
 - a. If any bubbles appear, turn LP gas tank valve to "CLOSED," reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank, per "Disconnecting LP Gas Tank" section. Contact Trileaf Distribution for assistance.
 - c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED," wipe away solution and proceed.

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the griddle.
2. Light griddle per "Lighting" section.
3. Remove manufacturing oils before cooking on this griddle for the first time.
4. Season your griddle per "Seasoning Griddle" section.

Lighting

- ⚠ CAUTION:** Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ⚠ CAUTION:** Do NOT obstruct the flow of combustion and ventilation air.
- ⚠ CAUTION:** Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.
- ⚠ CAUTION:** Do NOT use non-stick cooking sprays because they contain a lot of water and can burn onto the griddle, damaging the surface.
- ⚠ CAUTION:** Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.

1. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
2. All control knobs must be in the "OFF" position (Figure 2).
3. Connect LP gas tank per "Installing LP Gas Tank" section.

Figure 2

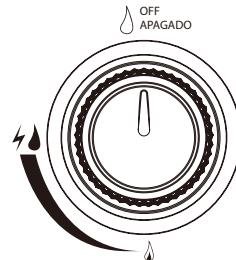


Figure 3

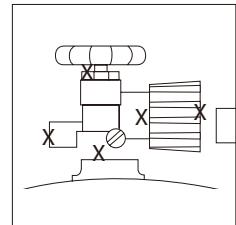


Figure 4

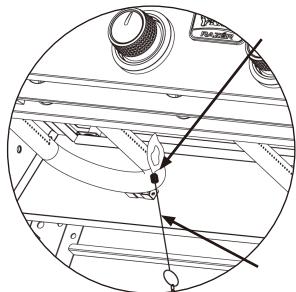


Figure 5

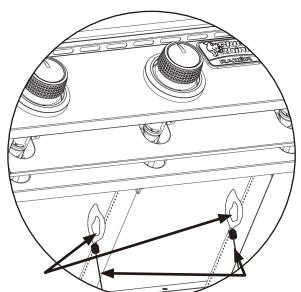
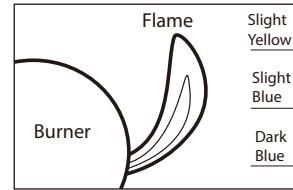


Figure 6

4. Turn LP gas tank valve to "OPEN".
5. Push and turn any control knob to HIGH (HIGH). The burner should light. If it does not, repeat up to three times.
6. If ignition does not occur in 5 seconds, turn burner control knob " OFF ", wait 5 minutes, and repeat lighting procedure.
7. If igniter does not light burner, use a lit match secured with the Lighting Hook (included with the griddle) to light burners. Access the burners from under the griddle. Position lit match near side of burner (Figures 4 and 5).
- Important:** Always use the lighting Hook (included) when lighting burners with a match.
8. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

Note: Each burner lights independently—repeat steps 5–9 for the other burners.

! **CAUTION:** If burner flame goes out during operation, immediately turn the control knobs to the " OFF " position, turn the LP gas tank valve to "CLOSED" and

Controlling Flare

let the gas clear for 5 minutes before relighting.

CAUTION:

1. If a grease fire develops, turn control knobs to the " OFF " position and LP gas tank valve to "CLOSED". Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.
2. Do NOT leave griddle unattended while preheating or burning off food residue on " HIGH " or " HIGH HIGH (HIGH). If griddle has not been cleaned, a grease fire can occur.

WARNING: When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.

Do NOT attempt to extinguish with water.

Flare-ups are a part of cooking meats on a griddle and add to the unique flavour of grilling.

Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the grease cup.

If a grease fire occurs, turn the control knob(s) to " OFF " until the grease burns out.

If excessive flare-ups occur, **do NOT** pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meat on LOW (LOW) setting or indirectly.
3. Ensure that your griddle is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.

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**CAUTION:**

1. All cleaning and maintenance should be done when griddle is cool and with the fuel supply disconnected.
2. Do NOT clean any griddle part in self-cleaning oven. The extreme heat will damage the finish.
3. Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners.

Notices

1. This griddle should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of griddle.

Before Each Use:

1. Keep the griddle area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your griddle is working properly (Figure 7).
5. See sections below for proper cleaning and seasoning instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.

Cleaning Cart Surfaces

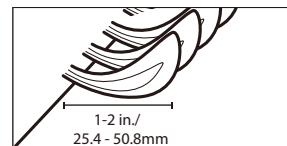
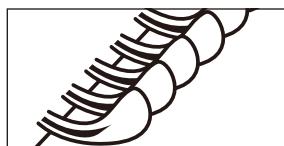
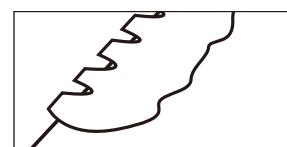
1. Wipe surfaces clean with mild dish washing detergent or baking soda mixed with water.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burners

1. Turn LP gas tank valve to "CLOSED."
2. Turn all control knobs clockwise to the "OFF" position.
- Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section
4. Remove griddle by lifting it off the cart.
5. Remove burners by removing the fasteners, which secure the burners to the frame bottom.
6. Lift burners up and away from gas valve orifice.
7. Disconnect wire from spark electrode.
8. Clean venturi of each burner with small bottle brush or compressed air.
9. Remove all residue and dirt from burner surface.
10. Clean any clogged ports with a stiff wire (such as an opened paper clip).
11. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from manufacturer.
12. Re-install burner(s). Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark electrode.
13. Connect wire to spark electrode.
14. Replace griddle.

Figure 7**Burner Flame Conditions**

Use this chart to see if your burners need to be cleaned

**Normal:** Soft blue flames with yellow tips between 1 in- 2 in. height**Needs cleaning:** Noisy with hard blue flames**Has to be replaced:** Wavy with yellow flames

15. Connect LP gas tank per "Installing LP Gas Tank" section.

16. Perform leak test per "Checking for Leaks" section.

Before Storing

1. Turn LP gas tank valve to "CLOSED."

2. Turn all control knobs clockwise to the "OFF" position.

Note: A "poof" sound is normal as the last of the gas is burned.

3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.

4. Clean all surfaces.

5. Lightly coat the burner(s) with cooking oil to prevent excess rusting.

6. Season your griddle per "Seasoning Griddle" section.

7. If storing the griddle indoors, disconnect the LP tank per "Disconnecting LP Gas Tank" section.

8. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.

9. If storing the griddle indoors, cover the griddle and store in a cool dry place.

10. If storing the griddle outdoors, cover the griddle with a griddle cover for protection from the weather.

Seasoning Griddle

Important: season your griddle every time you use it.

Griddle chefs at Japanese steakhouses and short-order restaurants do it all the time, and it is critical for you to do it too.

Seasoning helps prolong the life of your griddle, makes the cooking surface non-stick and helps prevent rust.

Tools needed for seasoning:

- Metal scraper or metal spatula
- Cooking oil, such as vegetable oil or extra virgin olive oil
- Paper towels
- BBQ stone or steel wool
- Finishing oil such as flaxseed oil

 **CAUTION: Do NOT use corn oil as it contains a high level of sugar, which can caramelize and burn onto the surface.**

First Use

1. Light griddle per "Lighting" section.

2. Keep burners on  and  (HIGH) for 15 minutes.

3. Turn griddle off per "Turning Off" section.

4. Allow griddle to cool, but still be slightly warm.

5. Wipe off griddle surface, inner and outer walls with paper towels until clean.

Note: While drying you may notice the towel has some discolouration. This is normal.

6. Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.

7. Repeat this process at least twice.

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After Each Use

1. Turn griddle off per "Turning Off" section.
2. While the griddle is still warm, gently scrape off all food residue with a scraper.
3. Wipe down griddle surface, inner and outer walls with a towel or paper towels.
4. For stubborn food residue:
 - a. Light griddle per "Lighting" section.
 - b. Apply cooking oil onto griddle surface.
 - c. Allow oil to "boil" food residue off.
 - d. Repeat steps 1 through 3.
 - e. If necessary, use a BBQ stone and scrub the food residue off.
 - f. Continue with "Seasoning Griddle" instructions.
5. Wipe off griddle surface, inner and outer walls paper towels until clean.
Note: While drying, you may notice the towel has some discolouration. This is normal.
6. Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.
7. Light griddle per "Lighting" section.
8. Keep burners on and (HIGH) for 15 minutes or until finishing oil starts to smoke.
9. Turn griddle off per "Turning Off" section.
10. Repeat steps 6-9 at least 2 more times.
11. Follow "Before Storing" section.

Refurbish the Griddle Surface

1. If griddle is off, light per "Lighting" section for 10 minutes. Then turn griddle off per "Turning Off" section.
2. If griddle is on, turn griddle off per "Turning Off" section.
3. While the griddle is still warm, use a scraper or metal spatula to remove as much rust and food residue as you can from the griddle surface, inner and outer walls.
4. Apply a liberal amount of cooking oil onto the griddle surface.
5. Using a BBQ stone, scrub the griddle surface. Apply additional cooking oil as need.
6. Wipe off griddle surface, inner and outer walls with paper towels.
7. Repeat steps 3-5 until paper towels no longer show any rust.
8. Apply finishing oil onto griddle surface, inner and outer walls and evenly coat with rolled up paper towels.
9. Light griddle per "Lighting" section.
10. Keep burners on L1 and L2 (HIGH) for 15 minutes or until finishing oil starts to smoke.
11. Turn griddle off per "Turning Off" section.
12. Repeat steps 7-10 until the surface has a nice dark colour.
13. Follow "Before Storing" section.

Problem	Possible Cause	Prevention/Resolution
Burner will not light using igniter	LP gas tank valve is closed LP gas tank low or empty LP gas Wires or electrode covered with cooking residue Electrode and burners are wet Electrode cracked/broken - sparks at crack Wire loose or disconnected Wire is shorting (sparking) between igniter and electrode Bad igniter	Make sure regulator is securely attached to the LP gas tank per "Installing LP Gas Tank," then turn LP gas tank valve to "OPEN" Exchange, refill or replace LP gas tank 1.Turn LP gas tank valve to "CLOSED" 2.Wait 5 minutes for gas to clear 3.Follow "Checking for Leaks" section Clean wire and/or electrode with rubbing alcohol Wipe dry with cloth Replacement part(s) may be needed - contact Customer Care Reconnect wire or replacement part(s) may be needed - contact Customer Care Replacement part(s) may be needed - contact Customer Care Replacement part(s) may be needed - contact Customer Care
Burner will not light with match	No gas flow LP gas tank is low or empty LP gas Coupling nut and regulator not fully connected Obstruction of gas flow Disengagement of burner to valve Spider webs or insect in venturi Burner ports clogged or blocked	Check if LP gas tank is empty A.If empty, exchange, refill or replace LP gas tank B.If LP gas tank is not empty, refer to "Sudden drop in gas flow or reduced flame height" (see below) Exchange, refill or replace LP gas tank 1.Turn LP gas tank valve to "CLOSED" 2.Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section Turn the coupling nut about one-half to three-quarters additional turn until solid stop. Tighten by hand only - do NOT use tools 1.Clear burner/venturi tube 2.Check for bent or kinked hose Re-engage burner and valve Clean burner/venturi tube Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas Overfilling prevention device may have been activated Burner ports are clogged or blocked	Exchange, refill or replace LP gas tank 1.Turn control knob to "OFF". 2.Wait 30 seconds and light griddle 3.If flames are still too low, reset the overfilling prevention device: a.Turn control knob(s) " OFF" b.Turn LP gas tank valve to "CLOSED" c.Disconnect regulator d.Turn control knobs to $\frac{1}{4}$ and $\frac{3}{4}$ (HIGH) e.Wait 1 minute f.Turn control knobs to "OFF" g.Reconnect regulator and leak check connections, being careful not to fully open valve h.Light griddle per "Lighting" section Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils Spider webs or insect nest in venturi Food residue, grease, etc. on burners Poor alignment of valve to burner/venturi tube	Burn griddle for 15 minutes on $\frac{1}{4}$ and $\frac{3}{4}$ (HIGH) Clean venturi Clean burner Ensure burner/venturi tube is properly engaged with valve
Flame goes out	High or gusting winds Low on LP Gas Overfilling prevention device may have been activated	Do not use griddle in high wind Exchange, refill or replace LP gas tank Refer to "Sudden drop in gas flow or reduced flame height" (see above)
Flare-up	Grease buildup Excess fat in meat Excessive cooking temperature	Remove and clean griddle parts per "Cleaning and Care" Section Trim fat from meat before cooking Adjust to lower cooking temperature
Persistent grease fire	Excessive cooking temperature	1.Turn control knobs to "OFF" 2.Turn LP gas tank valve to "CLOSED" 3.Let fire burn out 4.After griddle cools, remove and clean all parts per "Cleaning and Care" section
Flashback (fire in burner tube(s))	Burner and/or burner/venturi tube are blocked Griddle has started to rust Griddle surface looks dull	Adjust to lower cooking temperature With use the griddle surface will rust, this is normal. Follow the "Refurbish the Griddle Surface" instructions in the "Seasoning Griddle" section to season your griddle surface. The cooking surface has gotten too hot, and is no longer seasoned. Season grill per "Seasoning Griddle" section

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Warranty

This product carries a one (1) year warranty against defects in workmanship and materials. Master Chef agrees to replace a defective product, within the stated warranty period, when returned to the place of purchase with proof of purchase. This product is not guaranteed against wear or breakage due to misuse and/or abuse.