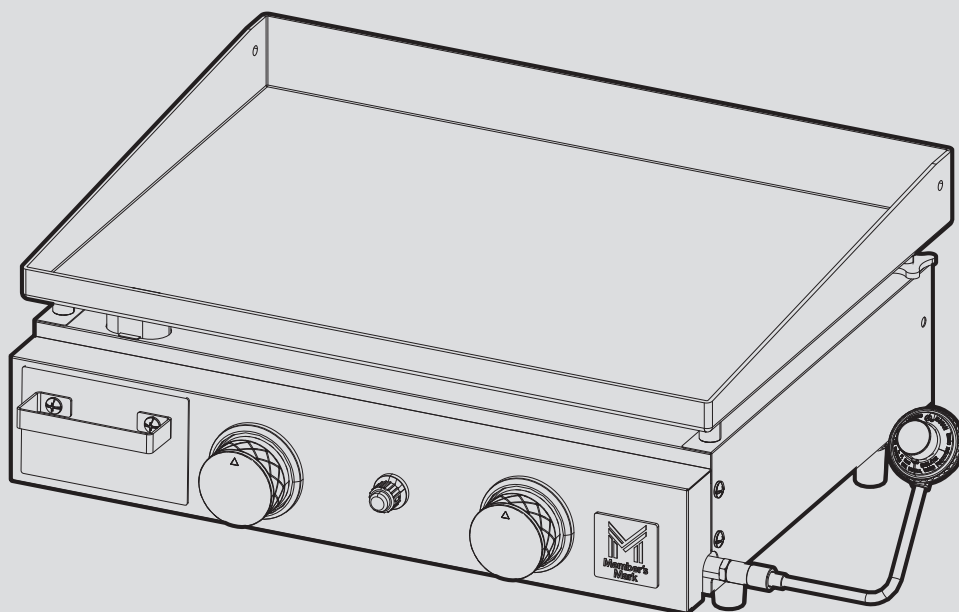




22" Tabletop GAS GRIDDLE



Assembly Instructions & User Manual

Model G32903



Quick Start Video
Scan this QR code.



DO NOT RETURN PRODUCT TO STORE

Technicians are available to assist with your product needs. For assembly assistance, technical questions, missing parts or general help, please contact us toll-free:

1-833-454-0864



Installer/ Assembler

The 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.

FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.
IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS.



IMPORTANT SAFETY WARNINGS

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.

DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft (7.5m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

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

DANGER

IF YOU SMELL GAS:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

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

⚠ CAUTION

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

⚠ WARNING

- This appliance is not intended for and should never be used as a heater.
- The cylinder must be disconnected when the appliance is not in use.
- The pressure regulator assembly supplied with the appliance must be used. Replacement pressure regulators assemblies shall be those specified by the appliance manufacturer.

⚠ CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use ONLY. Do not use for commercial cooking.

⚠ WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer for your model.

CALIFORNIA PROPOSITION 65 WARNING

⚠ WARNING: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

⚠ WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

TABLE OF CONTENTS:

Installation	5
Safety	6
Setting Up	7
Gas Hook-Ups And Warnings	7
Safety Hose And Regulator	8
Parts List & Exploded Diagram	11
Assembly Instructions	12
Leak Test Procedure	18
Leveling Your Griddle	19
Lighting Instructions	20
Shut Down Procedure	21
Prevention	23
Seasoning And Griddle Care	25
Care And Maintenance	27
Start Grilling	30
Troubleshooting	32
Warranty And Service	34

INSTALLATION

INSTALLATION

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 B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

SAFETY

General safety information is presented on this page and is also located throughout these instructions. Particular attention should be paid to information accompanied by the safety alert symbol **"DANGER"**, **"WARNING"**, **"CAUTION"**.

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.

 **CAUTION:** A major cause of fires are a result of poor maintenance and a failure to maintain required clearances to combustible materials. It is of utmost importance that this product be installed only in accordance with these instructions.

DANGER

- Never leave this product unattended while in operation.
- When cooking, always have a fire extinguisher ready and available.

CAUTION:

- Do not touch hot surfaces.
- Use-heat-resistant gloves, long handled tongs, or cooking mitts at all times, since the griddle will become very hot.
- Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.
- IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S SURFACES AND PARTS WILL BECOME VERY HOT. Wear protective gloves to avoid burns.
- Never leave griddle unattended when hot or in use.
- Keep out of reach of children and pets.
- Never use the griddle without the grease cup installed. Without the grease cup, hot grease and debris could leak downward and produce a fire hazard.

DANGER

IF YOU SMELL GAS:

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

WARNING

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

WARNING

Do not attempt to repair or alter the regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

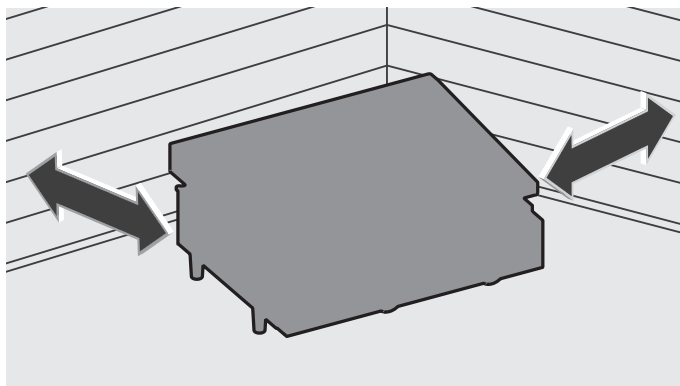
SAFETY

CARBON MONOXIDE HAZARD

-  This griddle is a combustion appliance. All combustion appliances produce carbon monoxide (CO) during the combustion process. This product is designed to produce extremely minute, non-hazardous amounts of CO if used and maintained in accordance with all warnings and instructions. Do not block air flow into or out of the griddle.
-  Carbon Monoxide (CO) poisoning produces flu-like symptoms, watery eyes, headaches, dizziness, fatigue and possibly death. You can't see it and you can't smell it. It's an invisible killer. If these symptoms are present during operation of this product get fresh air immediately!
-  Never use inside a house, camper, tent, vehicle or other unventilated or enclosed space. This stove consumes air (oxygen) and produces carbon monoxide (CO). Do not use in unventilated or enclosed areas to avoid endangering your life.
-  Never store propane near high heat, open flames, pilot lights, direct sunlight, other ignition sources or where temperatures exceed 120 °F (49 °C).
-  This product is fueled by propane gas. Propane gas is invisible, odorless, and flammable. An odorant is normally added to help detect leaks and can be described as a "rotten egg" smell. The odorant can fade over time so leaking gas is not always detectable by smell alone.
-  Propane is heavier than air and can accumulate in low places. If you smell gas, turn the griddle off and perform a leak test on the LP gas cylinder and connections to correct the leak.
-  During lighting and operation, this product can be a source of ignition. Never use the griddle in spaces that contain or may contain volatile or airborne combustibles, or products such as gasoline, solvents, paint thinner, dust particles or unknown chemicals.
-  Propane gas is heavier than air and leaking propane will sink to the lowest level possible. It can ignite by ignition sources including: matches, lighters, sparks or open flames of any kind many feet away from the original leak. Use only propane gas set up for vapor withdrawal.
-  Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
-  Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Immediately call the fire department. Use type BC or ABC fire extinguisher.

SETTING UP

Where to Setup Your Griddle



⚠ WARNING

- **For outdoor use only, in a well-ventilated area.**
- **Minimum clearance to adjacent combustible materials.**
- **MUST** have a clearance of 24" on all sides from a dwelling, walls, aluminum siding, windows, fencing, and any other combustible material. The appliance shall not be located or used under overhead unprotected combustible construction.

This appliance will be hot during and after use.

- **MUST NOT** be under any overhang, siding, or other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** in enclosed spaces such as a carport, garage, porch, or covered patio.
- **DO NOT** block ventilation holes on the sides or back of the unit.
- **AVOID** set-up in windy locations.
- **KEEP** your griddle in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

GAS HOOK-UP'S AND WARNINGS

(LP) Liquid Petroleum Gas

- LP gas cylinder is non-toxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Gas Cylinder Requirements:

- Use a LP gas cylinder only with these required measurements:
3.8" (9.65cm) (diameter) x 7.8" (19.81cm) (tall) with 16.4oz capacity.
- LP gas cylinder must be constructed and marked in accordance with the specifications for LP bottles, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.
- Only cylinders marked "propane" should be used.

NOTE: The regulator may make a humming or whistling noise during operation. This will not affect safety or use of griddle.

GAS HOOK-UP'S AND WARNINGS

⚠ DANGER

- NEVER store a spare LP gas cylinder/bottle near the appliance.
- DO NOT store a LP gas cylinder in an area where children play.
- LP gas cylinder should only be stored outside and in a cool dry place.
- NEVER expose the cylinder to direct sunlight or excessive heat.
- If you see, smell or hear gas escaping, immediately get away from the LP gas cylinder/appliance and call your fire department.

⚠ WARNING

If the information above is not completely adhered to, a fire/explosion causing death, serious injury, or property damage may occur.

SAFETY HOSE AND REGULATOR

- Your griddle is designed to operate on LP gas at a pressure of 3.5Kpa (14.07" water column). A pressure regulator pre-set to this pressure is supplied with your griddle.
- Any attempt to connect a regulator to any connections other than the included connector could result in fires, explosions, injuries, or property damage.

⚠ WARNING

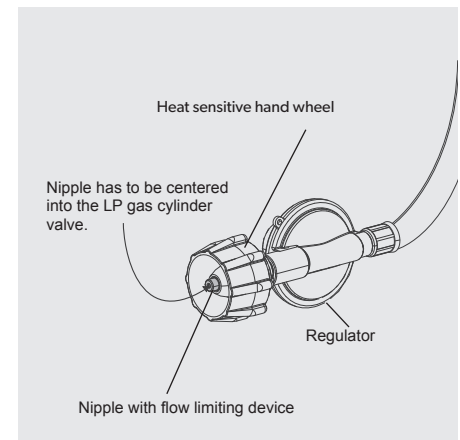
This Member's Mark Griddle is sold propane ready and is designed for use with a 1lb/16.04oz LP gas cylinder. Attempting to convert the griddle to natural gas or a larger LP gas cylinder without using the provided 20lb propane converter will void the manufacturer's warranty.

SAFETY FEATURES of QCC-1 Quick Closing Coupling.

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

The QCC-1 System Incorporates SAFETY FEATURES required by the Canadian Standards Steering Committee.

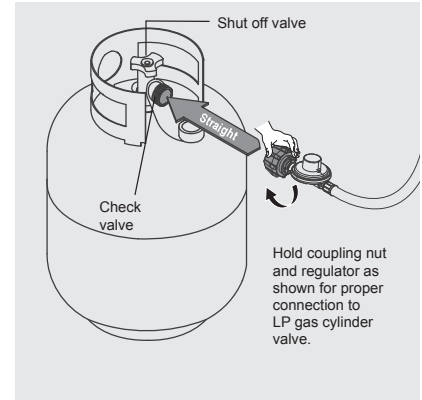
1. Gas will not flow until a positive connection has been made.
2. A thermal element will shut-off the flow of gas between 240 °F and 300°F. This may result in a melted regulator hose.
3. When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.



SAFETY HOSE AND REGULATOR

Connecting Regulator to the LP Gas Cylinder

1. Turn all control knobs to the **"OFF"** position.
2. Turn LP gas cylinder **"OFF"** by turning hand-wheel clockwise to a full stop.
3. Remove the protective cap from LP gas cylinder valve. Always use cap and strap supplied with valve.
4. Hold regulator and insert nipple into LP gas cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP gas cylinder valve so as not to cross-thread the connection.
5. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP gas cylinder valve, resulting in some resistance.



NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **DO NOT USE THIS REGULATOR!**

⚠ DANGER

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.

Regulator Flow Limiting Device

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
- Burners not staying lit

 Flow Limiting Device Video
Scan this QR code.



Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the **"OFF"** position.
2. Disconnect the hose and regulator from the LP gas cylinder.
3. Turn all control knobs to the **"HI"** position, and let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate.
4. Turn all control knobs to the **"OFF"** position.
5. Reconnect the hose and regulator to the LP gas cylinder - Do not cross thread the connection. Hand-tighten only.
6. Check all hose connections to ensure that a positive seal has been made.
7. Slowly turn **"ON"** the propane gas supply, 1/2 to a full turn.

SAFETY HOSE AND REGULATOR

8. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
9. Turn the ignition burner control knob, to the "**HI**" position.
10. Press the electronic ignition button, or use the match and match holder, or a grill lighter to ignite the burner.

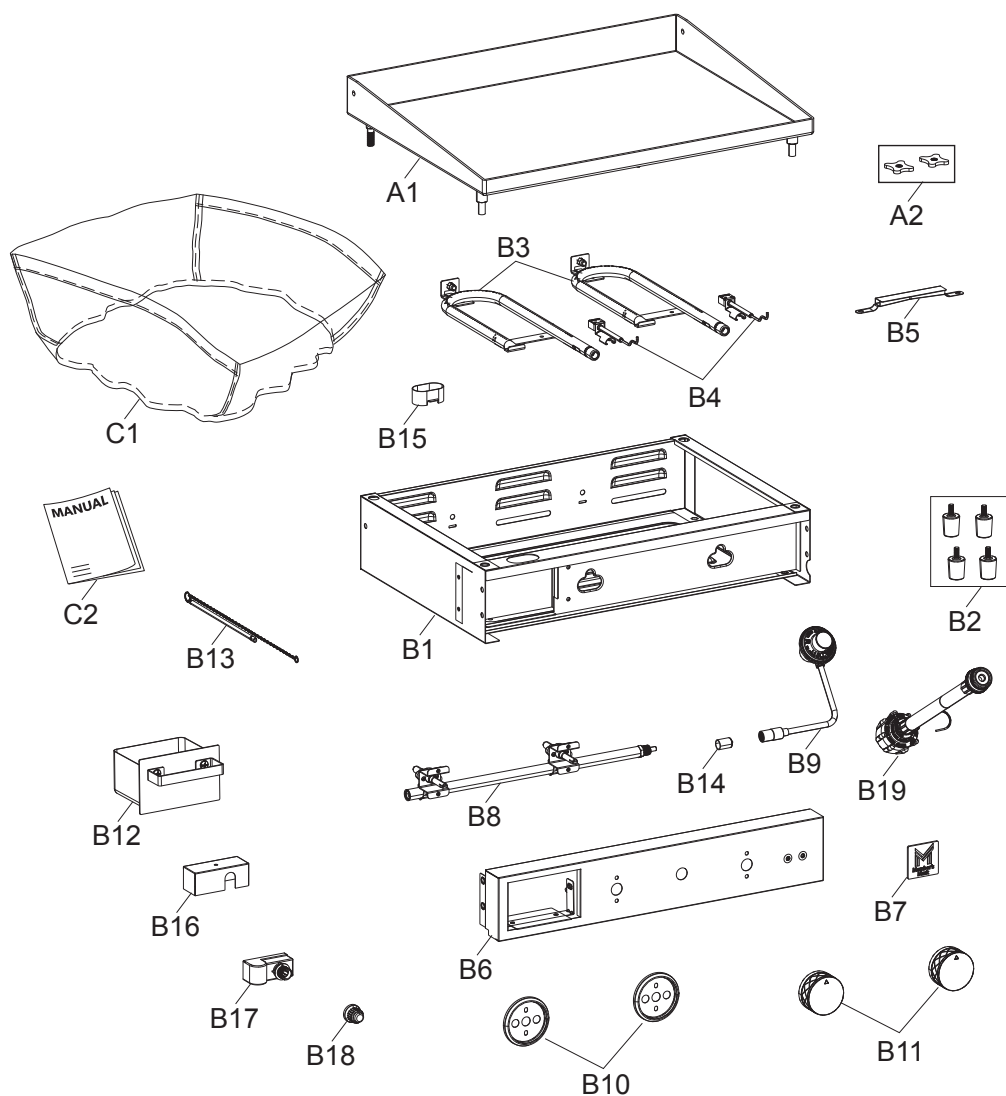
AVOID ACTIVATING THE FLOW LIMITING FEATURE by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.

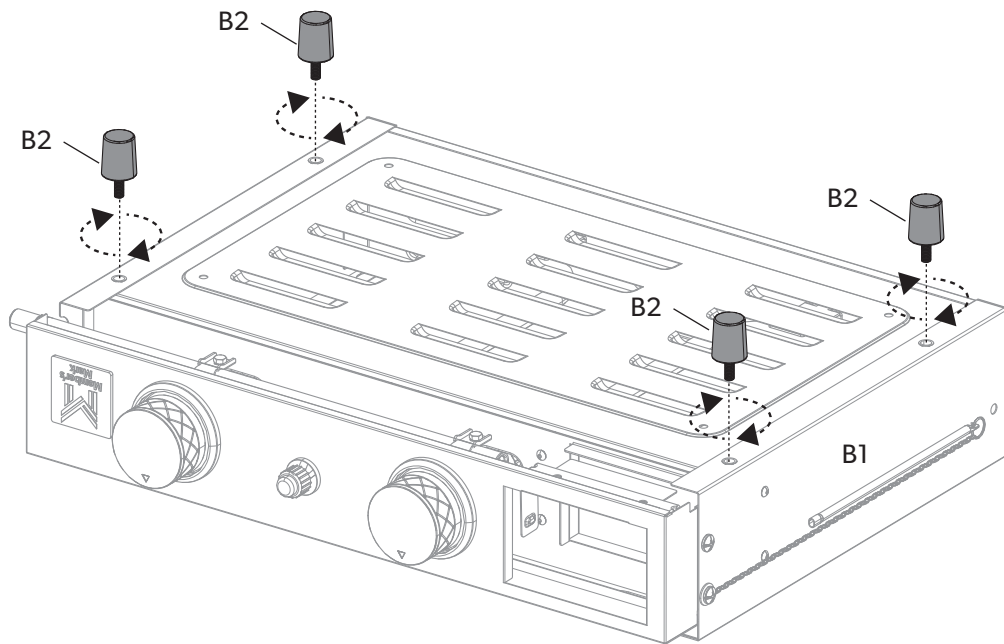
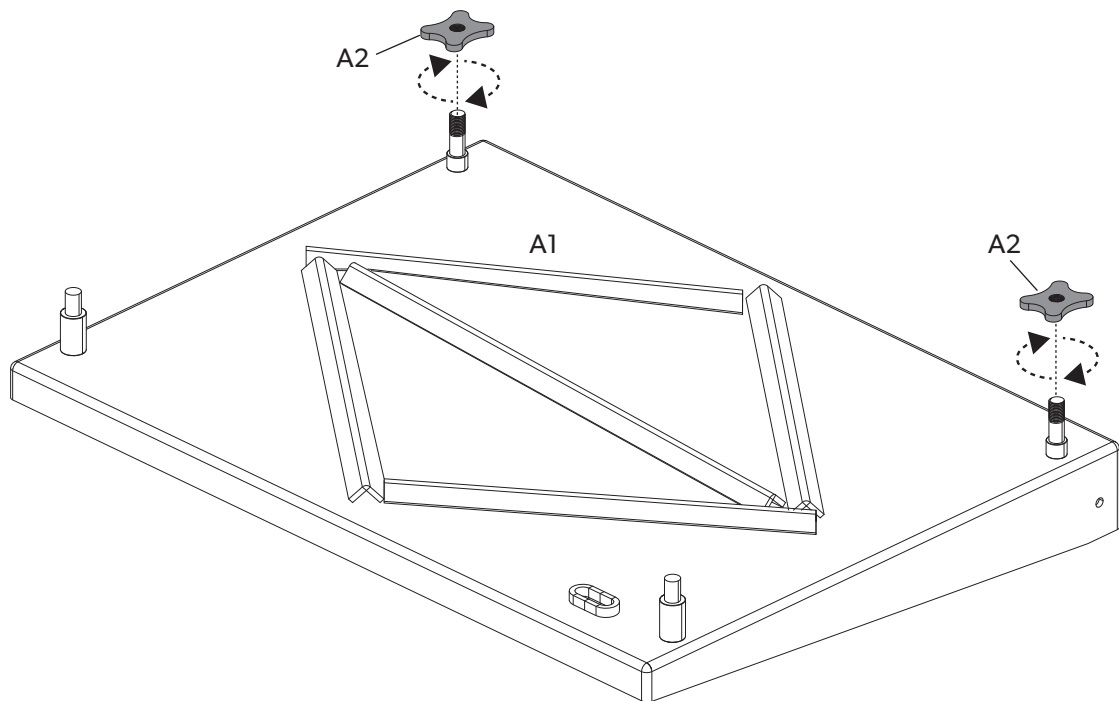
PARTS LIST

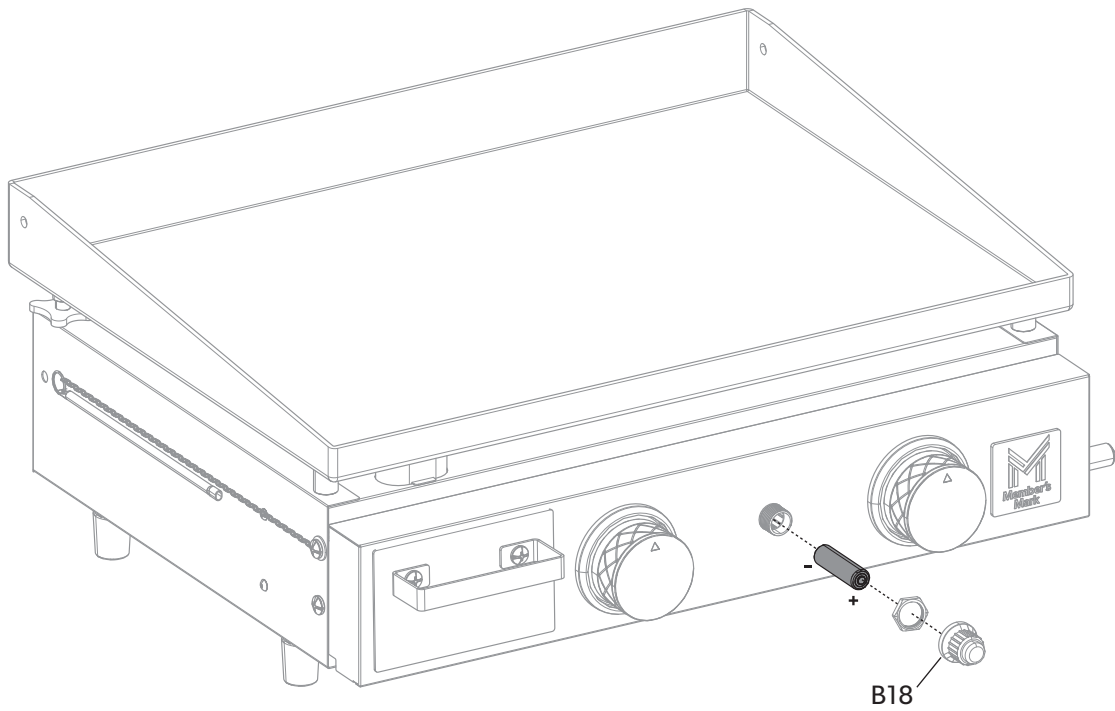
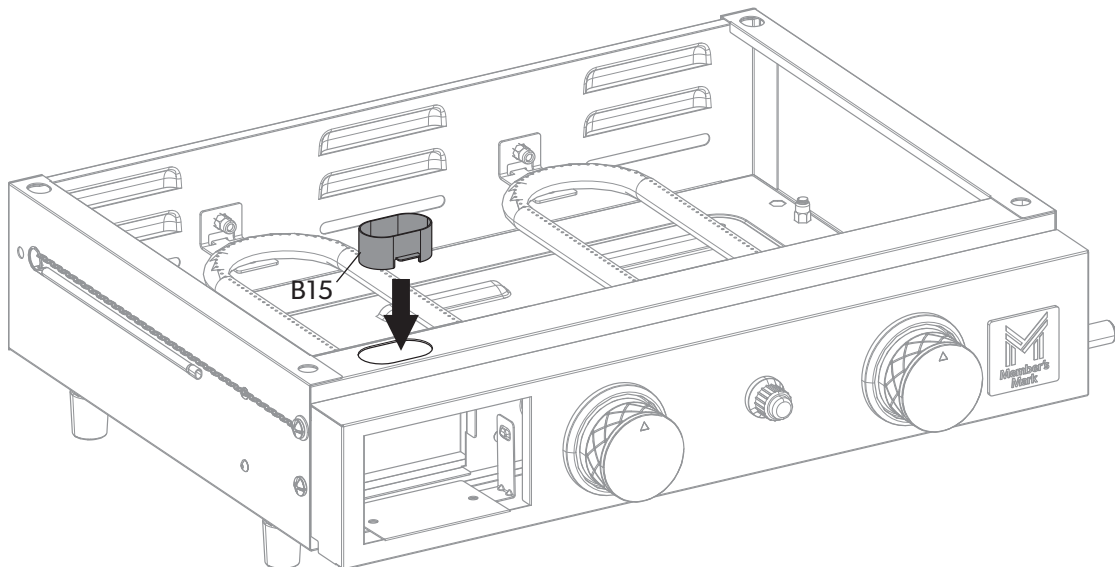
Key	Qty	Description	Part No.
A1	1	Griddle Top	G329-1200-C1
A2	2	Hex Nut, Griddle	G329-1101-C1
B1	1	Burner Box Assembly	G329-0200-C1
B2	4	Burner Box Feet	G329-0105-C1
B3	2	Burner	G329-5200-C1
B4	2	Electrode Set	G329-5101-C1
B5	1	Carryover Assembly	G329-5001-C1
B6	1	Control Panel	G329-5400-C1
B7	1	Logo Plate	G702-9402-C1
B8	1	Mainfold Assembly	G329-5500-C1
B9	1	Regulator	G329-0502-C1

Key	Qty	Description	Part No.
B10	2	Control Knob Bezel	G329-0503-C1
B11	2	Control Knob	G561-0007-C1
B12	1	Grease Cup	G329-0900-C1
B13	1	Match Holder	G329-0002-C1
B14	1	Safety Cover	G329-0501-C1
B15	1	Grease Channel	G329-0003-C1
B16	1	Shield, F/ Electronic Ignition Module	G470-5502-C1
B17	1	Electronic Ignition Module	G470-5503-C1
B18	1	Cap, F/ Ignition Module	G470-5503-C2
B19	1	20 LB Propane Converter	G329-0004-C1
C1	1	Griddle Top RPET Cover	G329-0017-C1
C2	1	Assembly and User Manual	G329-030801-C1

EXPLODED DIAGRAM

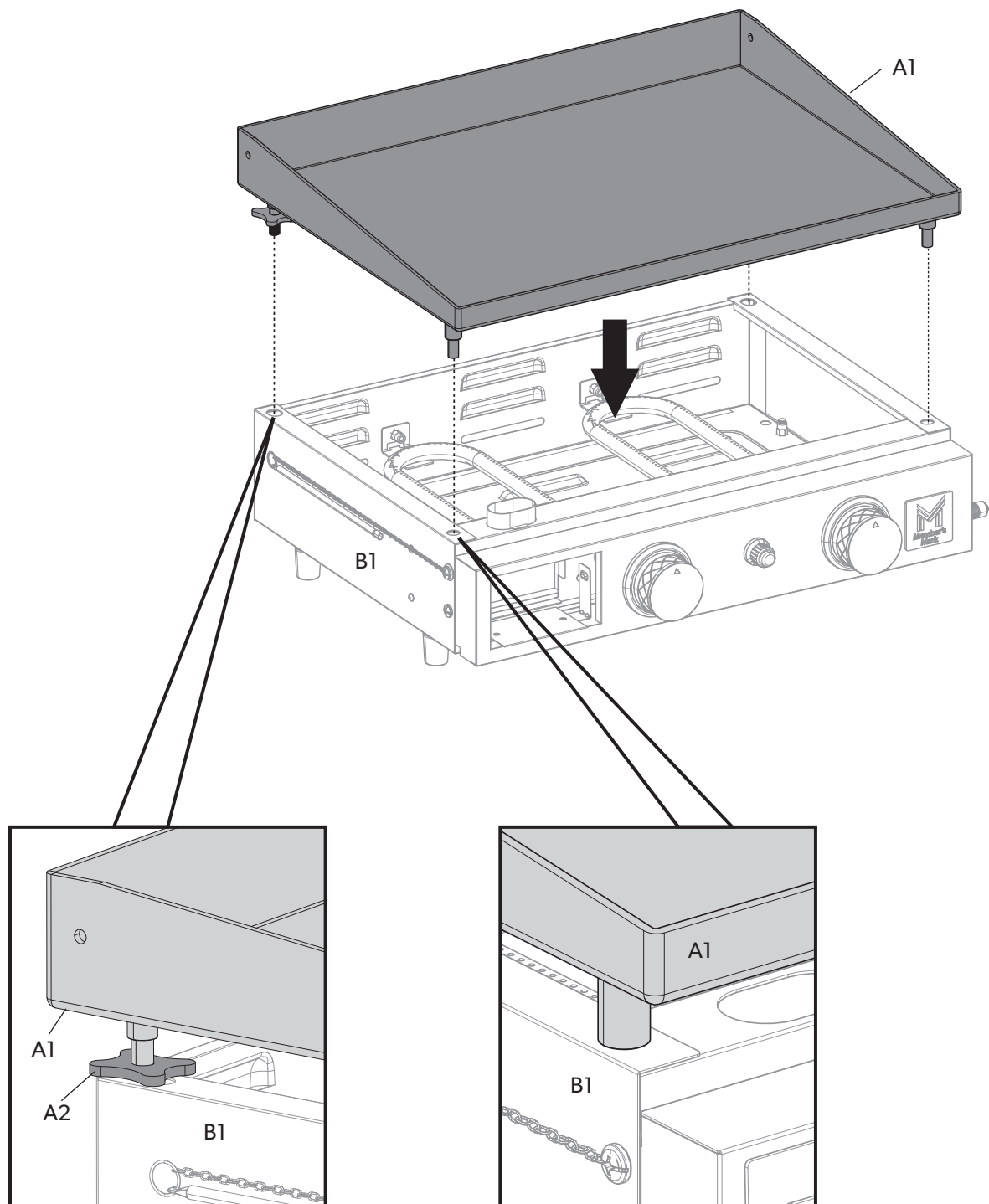


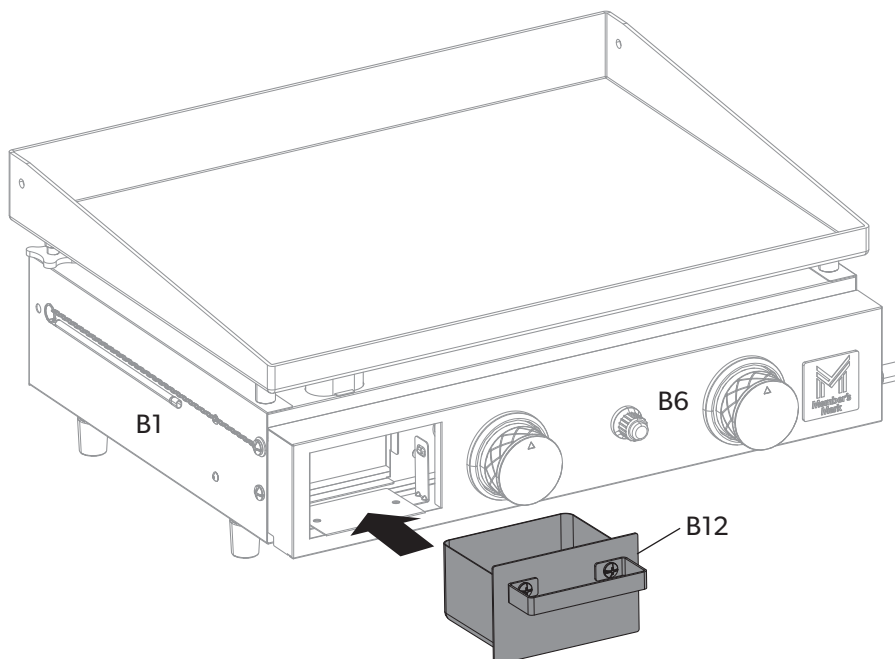
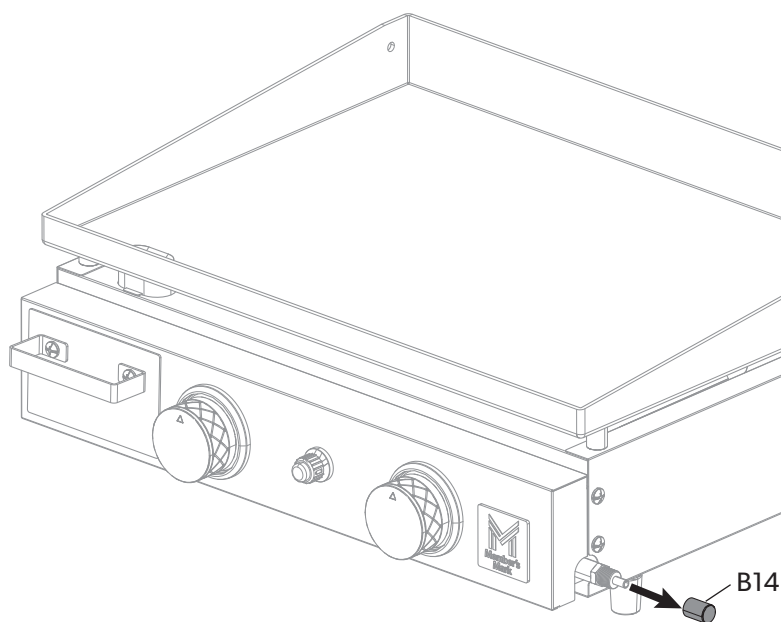
ASSEMBLY INSTRUCTIONS**1****2**

ASSEMBLY INSTRUCTIONS**3****4**

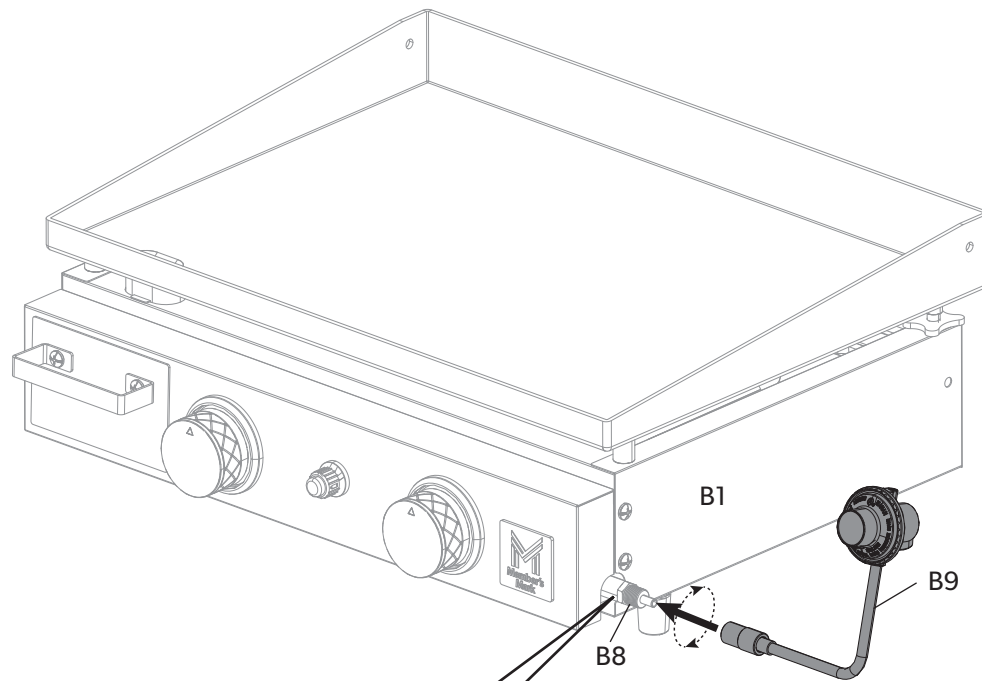
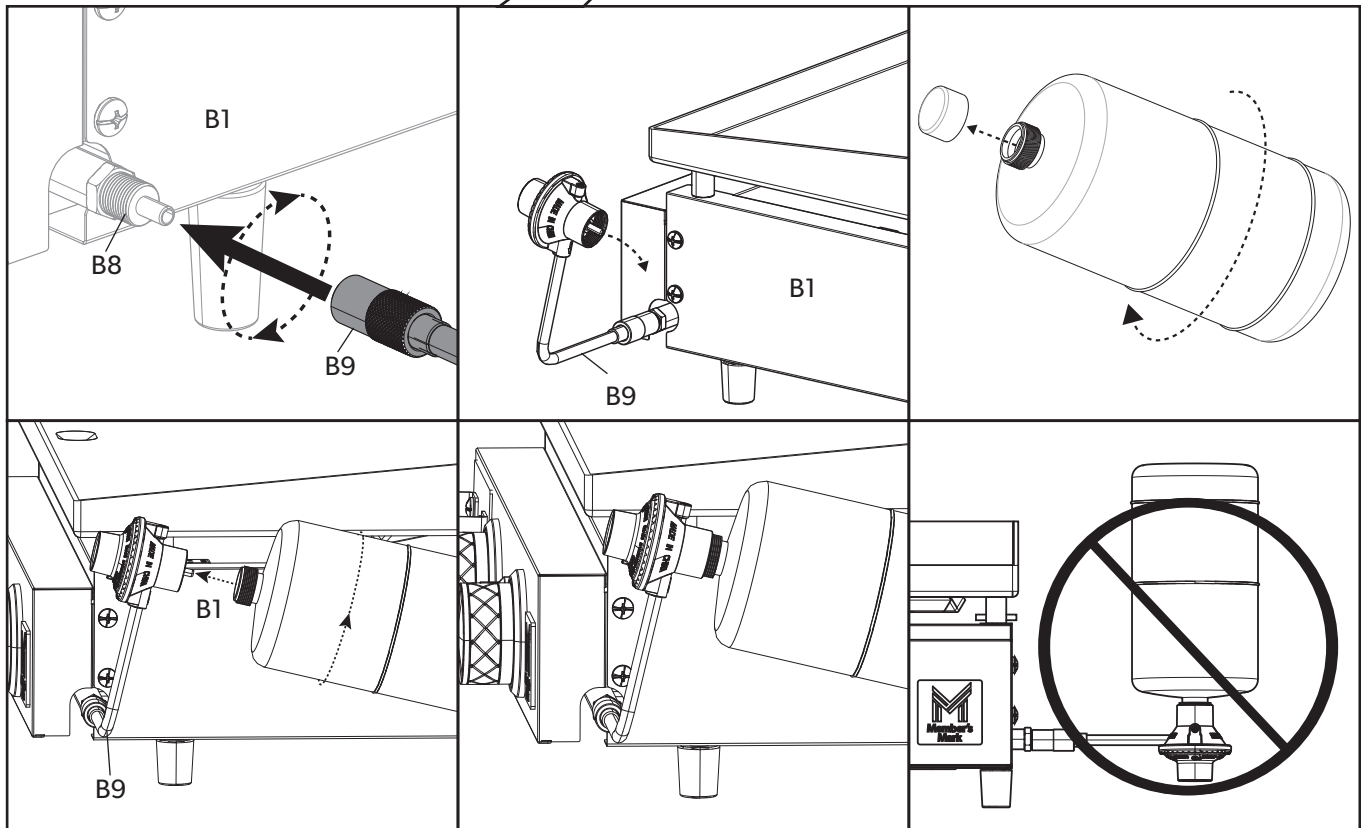
ASSEMBLY INSTRUCTIONS

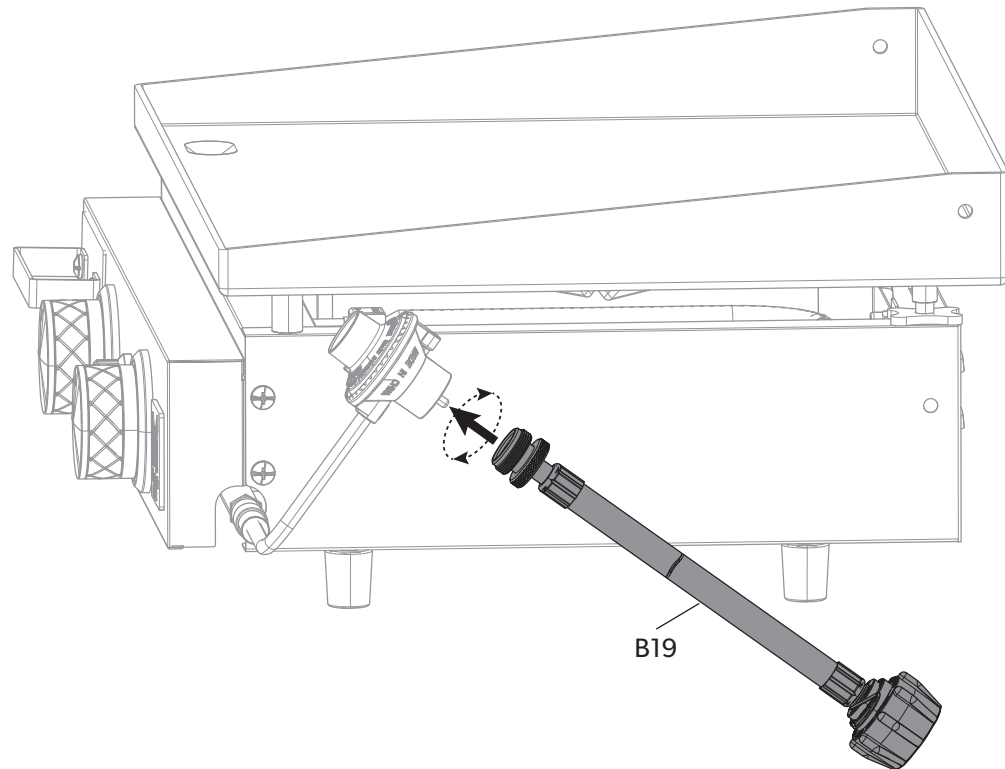
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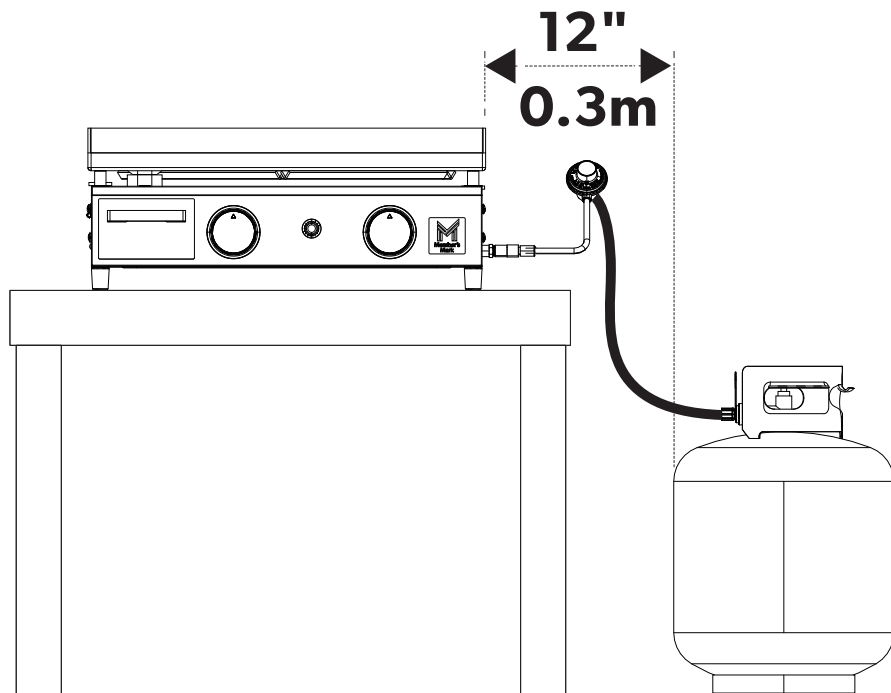
ASSEMBLY INSTRUCTIONS**6****7**

IMPORTANT: Do not discard the safety cover.

ASSEMBLY INSTRUCTIONS**8****CONNECTING A 1 LB LP GAS CYLINDER****NOTE:** The 1 lb LP gas cylinder is sold separately.

ASSEMBLY INSTRUCTIONS**9****CONNECTING TO A 20LB LP GAS CYLINDER**

WARNING: Always perform a leak test before lighting the griddle.

⚠ WARNING ⚠

LEAK TEST PROCEDURE

A leak test is used to determine the integrity of a seal. Before using your gas griddle, perform a leak test on the connection between the regulator and the gas cylinder to reduce the risk of serious bodily injury or death from fire or explosion.

A leak test should be performed:

- Before starting your griddle for the first time.
- Every time the gas cylinder has been changed.
- After travel, especially over rough or bumpy roads.
- After a prolonged period of storage or non-use.



Leaking Test Video
Scan this QR code

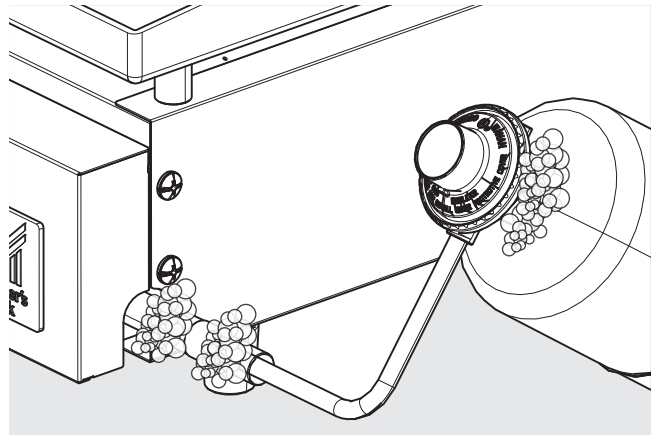
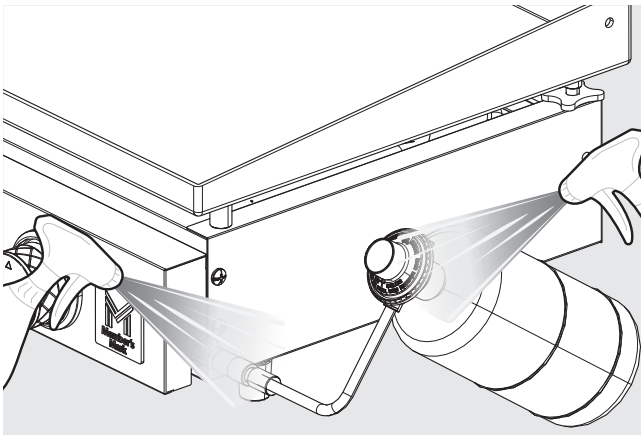


⚠ ATTENTION

- Always perform and leak test outdoors in a well-ventilated area, away from ignition sources.
- Ensure the griddle is cool to the touch and not in use.
- Do not smoke during a leak test.
- Do not use an open flame to check for gas leaks.

HOW TO PERFORM A LEAK TEST

1. Mix a solution of one part water, one part dish soap, in a spray bottle. The solution will be concentrated to make bubbles.
2. Spray the solution onto the connection between the regulator and the gas cylinder and look for bubbles to form, which will indicate a gas leak, defect or damage connection.



⚠ ATTENTION

If you detect a leak, re-tighten and inspect the connections. Do not use the griddle if the leaks cannot be stopped. Contact Customer Care at 1-833-454-0864.

⚠ ATTENTION

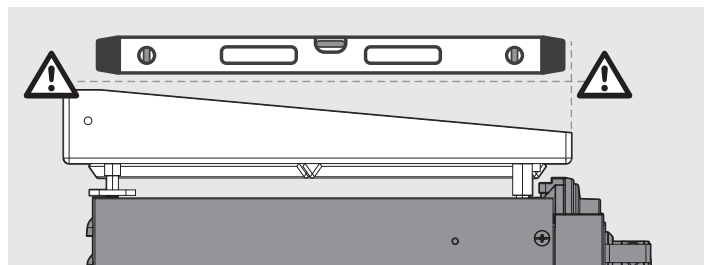
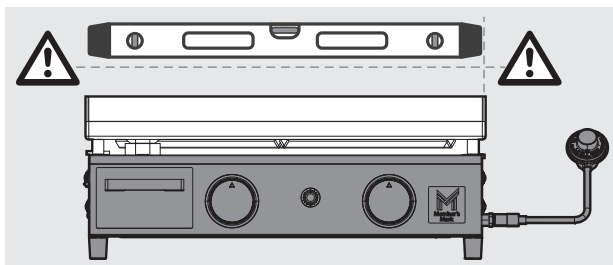
Follow the same leak test procedure for both 1 lb or 20 lb LP gas cylinders.

LEVELING YOUR GRIDDLE

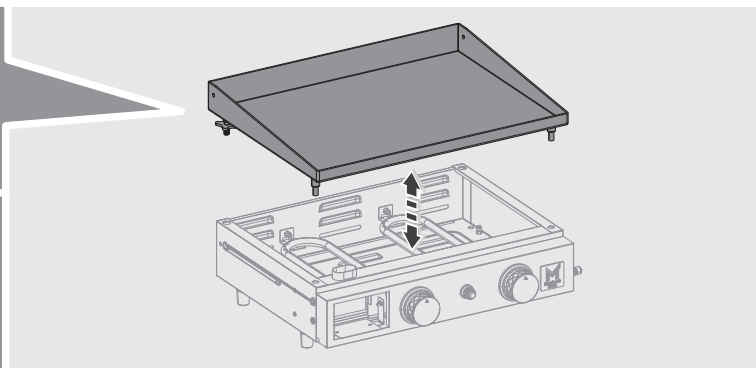
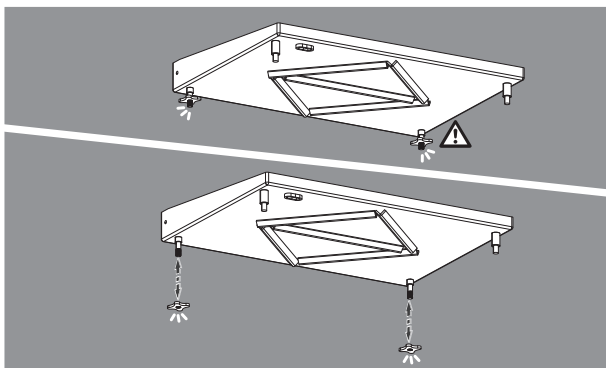
Leveling Your Griddle

Leveling your griddle will ensure proper flow of grease on the griddle top, into the grease cup.

- Choose the griddle location.
- Use a level to determine if any adjustments are required.



- Adjust the griddle top height by turning the leveling nut on the griddle feet, to ensure positive flow of grease to the grease cup.

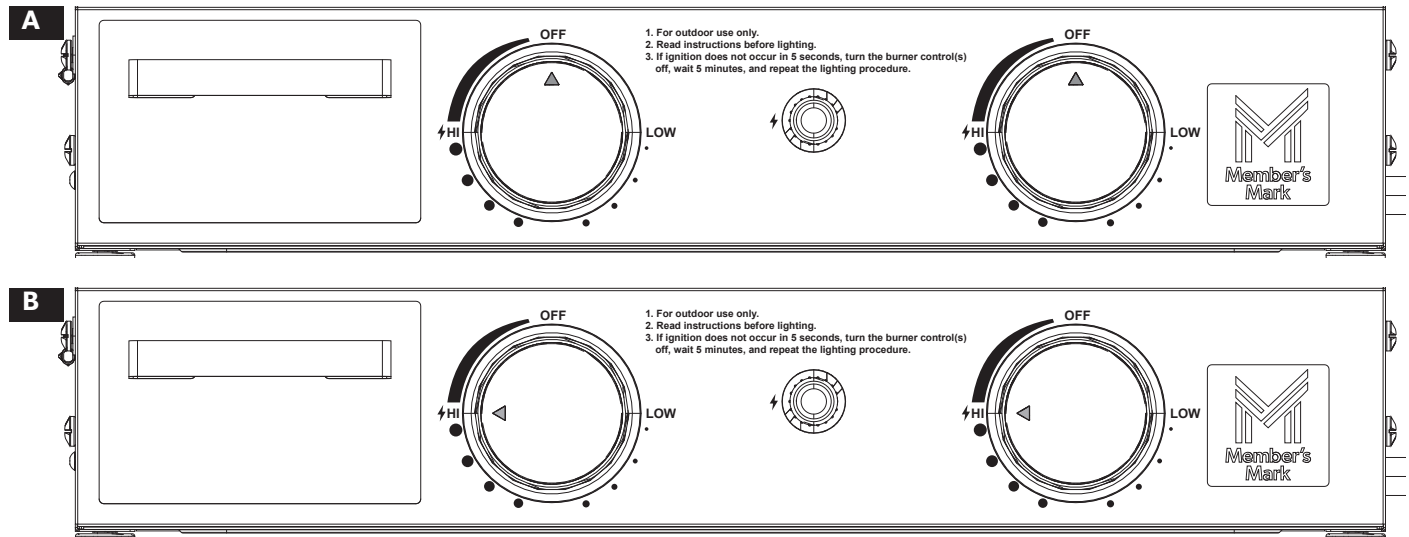


LIGHTING INSTRUCTIONS

LIGHTING INSTRUCTIONS: 1 LB LP GAS CYLINDER

1. Set your griddle on a sturdy flat surface and confirm that all control knobs are in the "OFF" position. For outdoor use only.
2. Select a burner control knob. Push in and turn the control knob counter-clockwise to the "HI" position. Press the ignition button for 3 to 5 seconds. You will hear a clicking sound. Confirm that the burner is lit before continuing.
3. Repeat step 2 to light the second burner. Confirm that the burner is lit before performing a burn-off.

NOTE: If you do not hear a clicking sound, replace your ignition battery.



4. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
5. Repeat step 3 to light the second burner. Confirm that the burner is lit before performing a burn-off.

LIGHTING INSTRUCTIONS: 20 LB LP GAS CYLINDER

1. Set the griddle on a steady, flat, non-combustible surface.
2. Turn off all control knobs and close the LP gas cylinder valve.
3. Slowly open the LP gas cylinder valve and wait for pressure to stabilize.
4. Push and turn a control knob counter-clockwise to "HI."
5. Press the electronic ignition button and confirm the burner is lit before continuing.
6. If not lit in 5 seconds, turn off the control knob, wait 5 minutes for gas to disperse, then try again.
7. Repeat step 4 for the second burner; it should light automatically using the carryover assembly.

 Lighting Instruction Video
Scan this QR code.



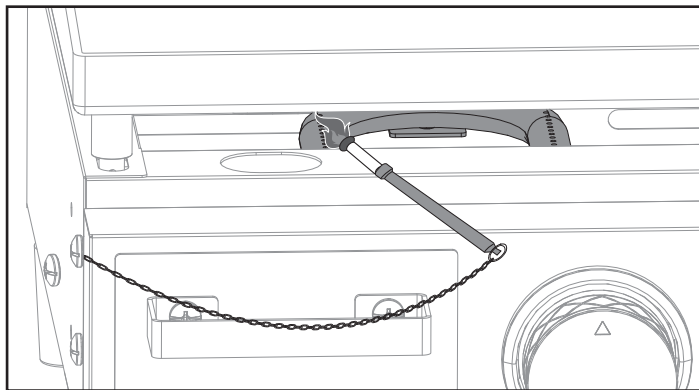
ATTENTION

If ignition fails, insert a grill lighter through the space between griddle and burner box assembly, as shown.

LIGHTING INSTRUCTIONS

⚠ WARNING

Never stand with your head directly over the griddle during lighting to prevent bodily injury. Multiple attempts at lighting burners could result in a build-up of gas causing flash flames. If you are having trouble lighting the burners, refer to the troubleshooting section of this manual (Pages 32 and 33).



⚠ ATTENTION

Following preheat, adjust control knobs for desired cooking temperature.

PERFORM A BURN-OFF

Start the griddle and set control knobs to **"HI"** for 15 minutes to perform a **"burn-off"**. This will **"heat clean"** the internal components, dissipate odors and rid the unit of any foreign matter.

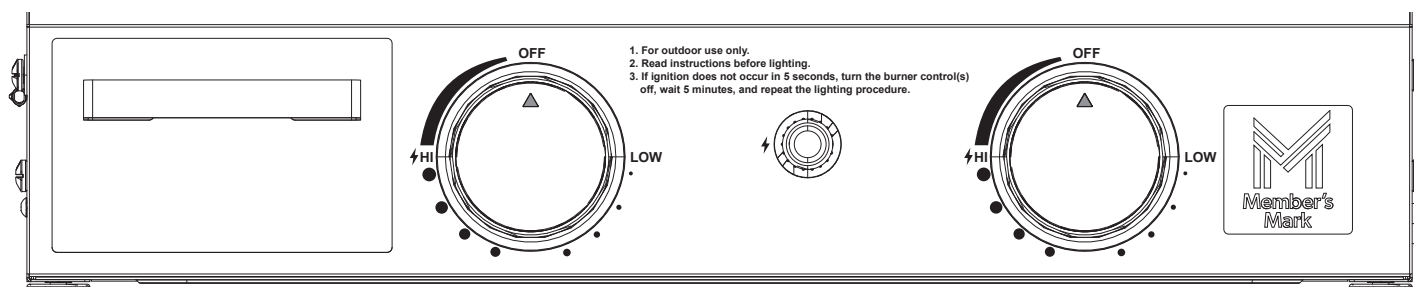
⚠ WARNING

Never use gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids for lighting or at any other time during cooking.

SHUT DOWN PROCEDURE

SHUT DOWN: 1 LB LP GAS CYLINDER

1. Push in and turn control knobs, clockwise to the **"OFF"** position.



⚠ CAUTION

THE GRIDDLE WILL REMAIN HOT FOR SOME TIME. DO NOT ATTEMPT TO RELOCATE OR STORE THE GRIDDLE UNTIL IT IS COMPLETELY COOLED.

2. Remove the LP gas cylinder from pressure regulator and replace protective cap on cylinder.
3. Disconnect the pressure regulator.

LIGHTING INSTRUCTIONS

SHUT DOWN PROCEDURE: 20 LB LP GAS CYLINDER

1. Push in and turn control knobs to the “OFF” position.
2. Close the LP gas cylinder shut-off valve.
3. Disconnect the pressure regulator.

WARNING

If 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. Return cylinder to supplier!

WARNING

Do not transport griddle with gas cylinder attached. The cylinder may loosen off the valve, and cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm. Disconnect gas cylinder first before travel or storage. If storing the griddle indoors, leave the gas cylinder outdoors.

WARNING

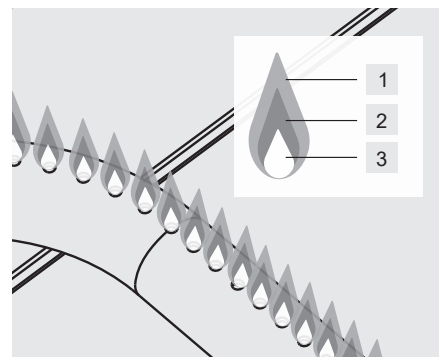
When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

PREVENTION

BURNER FLAME PATTERN

Your griddle's burners are designed to mix oxygen and propane at a rate that allows for optimal flames. Should the burner holes, air shutter, or venturi get blocked, it will affect the propane and air mixture, causing low or inconsistent flames, or flames coming from the air gate.

Healthy flames might have a few flickers of yellow color #1, then a dark blue color #2, followed by a vibrant blue #3 by the burner tube.



GREASE FIRE

Grease fires or excessive flare-ups can occur on the griddle surface, within the burner box or in the grease cup. Do not throw water on a grease fire. Do not try to smother the fire. Baking soda, much like salt will quickly cut the oxygen to the fire, smothering the flame. Keeping a couple of boxes of baking soda and/or a fire extinguisher in close proximity to your griddle is highly recommended.

PREVENTION

- Removing grease build-up on the griddle surface and inside the burner box.
- Clean out the grease cup after every use.
- Always reduce cooking temperature to medium setting, following PREHEAT.

For Your Safety

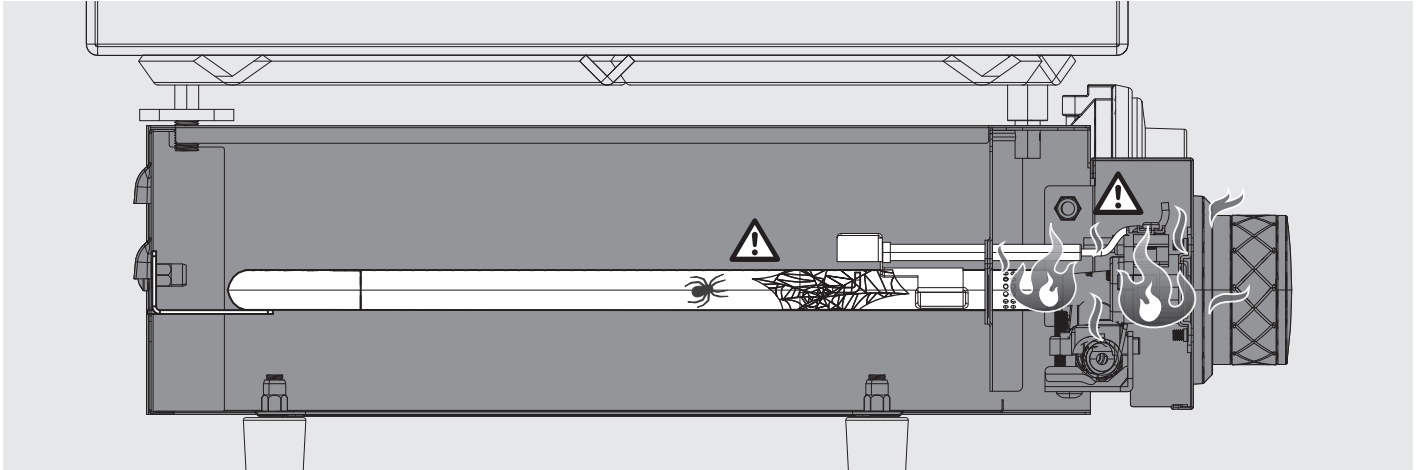
- DO NOT throw water on a fire.
- DO keep baking soda handy to extinguish a fire.
- DO follow all warnings and safety checks outlined in this manual.
- DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual (Pages 27 and 28).

PREVENTION

Flash-Back Fires

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 control knobs and disconnect the LP gas cylinder. Follow the burner cleaning procedure outlined in the maintenance section of this manual (Page 28).



CHARACTERISTICS OF A FLASH-BACK FIRE

- A fire burning between the burner box and control panel, usually accompanied by HOT OR MELTING CONTROL KNOBS.
- Burners may burn with LARGE YELLOW FLAMES.
- Burners may not light.

PREVENTING FLASH-BACK 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 control knobs appear hot, shut down immediately, and perform 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, like insect webs, from your burners and valve gas jet.

⚠ CAUTION

Always allow sufficient time for the griddle to cool fully before handling or cleaning any of its parts.

⚠ WARNING

Never apply cold water or frozen foods to the surface of a hot griddle. This will cause warping.

DO NOT USE SOAP ON THE GRIDDLE COOKING SURFACE. This will destroy the griddle's seasoning.

SEASONING AND GRIDDLE CARE

What is seasoning?

Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top. Seasoning your griddle top improves the cooking performance, create a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

NOTE

The Members Mark 22" Tabletop Griddle is pre-treated with soy oil as a protective coating. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process.

FIRST-USE

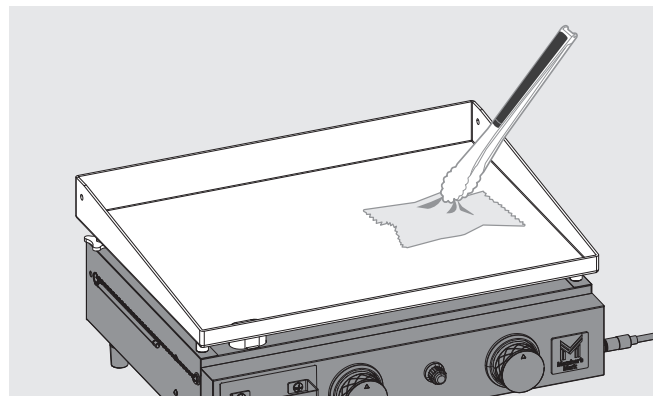
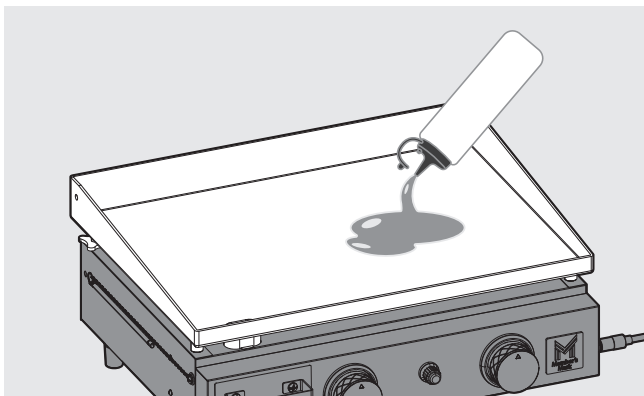
Before using your griddle for the first time, complete a burn-off. Start the griddle and operate for 15 minutes on **"HI"**. This will heat clean the internal components, griddle surface, dissipate odors and rid the surface of any foreign matter.

RECOMMENDED OIL'S FOR SEASONING

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

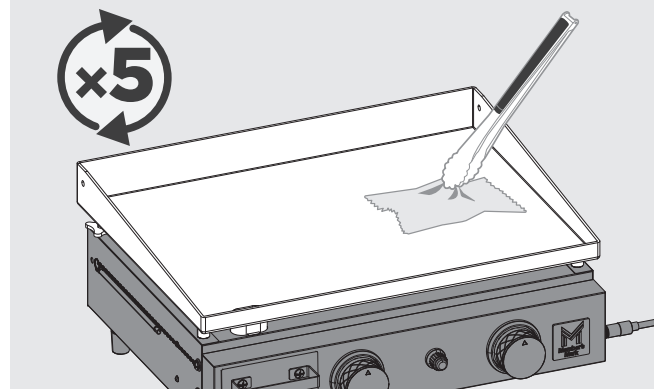
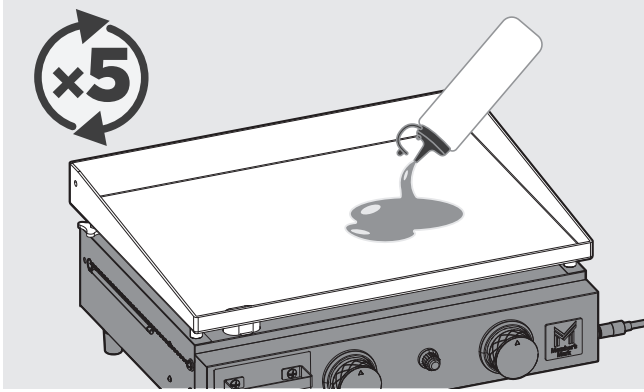
SEASONING

1. Light the griddle and set controls to the **"HI"** position.
2. Apply oil to the griddle top, sides and corners, using long handle tongs and paper towels to spread the oil and coat the entire surface thoroughly.



3. Heat the oil to its smoke point. You will notice the griddle top changing color.
4. When the oil stops smoking, repeat steps 2 to 4, until there is a noticeable sheen on the surface. About 3-5 times, until the griddle surface becomes dark.

SEASONING AND GRIDDLE CARE



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 the surface, as this can cause the griddle top surface to warp.

⚠ ATTENTION

CUSTOMERS IN HUMID OR COASTAL CLIMATES MAY REQUIRE MORE FREQUENT SEASONINGS AND THE USE OF HEAVIER COOKING OILS TO AVOID RUSTING AND CORROSION.

WARPING

Small variations in manufacturing and raw materials can cause some griddles to warp slightly during preheat, when applying water to the surface or placing cold foods directly on the cook surface. Warping will correct itself after the first 10-15 uses.

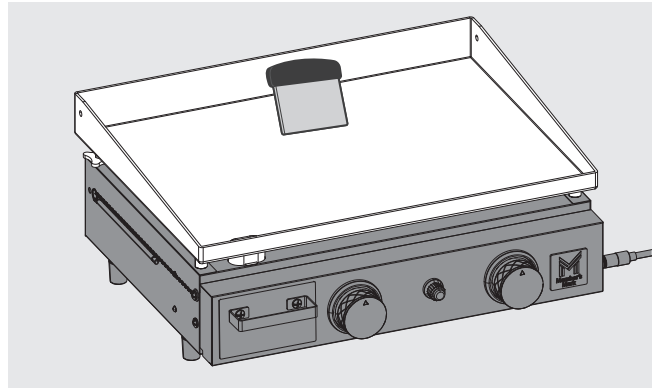
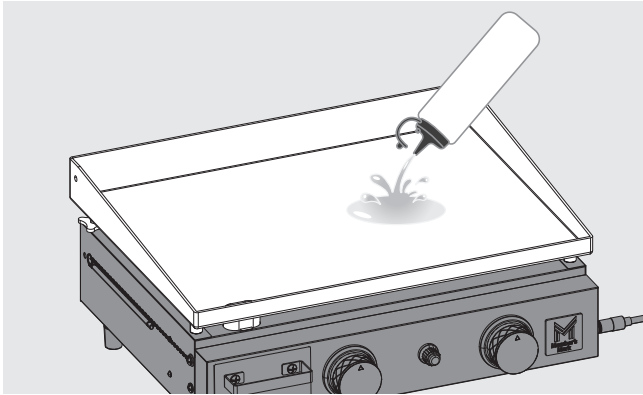
Tips to avoid temporary warping:

1. Always use all available burners.
2. Preheat at lower temperatures and for a shorter period. This will also give you greater control of your griddle temperature. If preheated too hot, it will take a long time to cool.
3. Don't overheat. While you might be tempted to turn your burners up to full blast the first time you use the griddle, avoid doing so. Most griddles only need to be set to medium to reach temperatures over 500 degrees °F.
4. Using pots or pans on the griddle can act like a heat sink, pulling a tremendous amount of heat from the griddle and possibly causing temporary warping.
5. Avoid wild temperature differences. Never add a large amount of frozen food or cold water to a hot griddle. It's perfectly fine to use "zones" of different temperatures on the griddle for cooking different kinds of foods at the same time. However, extreme differences such as having one side heated on "HI" while the opposite side is set to "LOW" can cause warping.

CARE AND MAINTENANCE

CLEANING YOUR GRIDDLE

1. At the end of every cook and before storing your griddle, cool griddle below 300°F (150°C). Scrape any food debris using a spatula or straight metal scraper.
2. Wipe griddle surface with paper towel.
3. For hard-to-remove grease, you can use a tablespoon of water and your scraper to loosen debris and scrape into the grease cup.
4. Apply thin coat of cooking oil to maintain seasoning and protect the griddle top.



STORING YOUR GRIDDLE:

- Always store in a cool, dry location.
- Remove the LP gas cylinder when storing your griddle. Store appliance indoors **ONLY** if gas supply is turned off, LP gas cylinder is disconnected and removed from appliance. Store LP gas cylinder outdoors.
- If storing for long periods of time, make sure that the griddle top is fully seasoned and protected.
- Only cover the griddle when the unit is fully cooled.
- Always cover your griddle with supplied grill cover, to protect from dust, debris and insects.

GRIDDLE SURFACE RUST

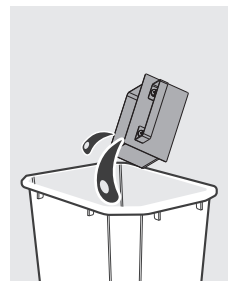
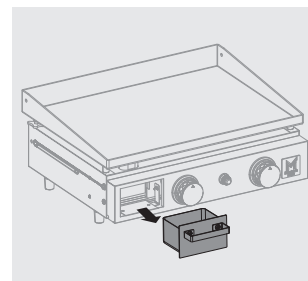
The appearance of rust spots on the griddle top, is an indication that the protective seasoning has worn off and must be repeated.

Begin by removing the griddle from the burner box, dampen the surface with water. With protective gloves and steel wool, scrub the areas of concern until the rust has been lifted from the surface. Rinse the surface thoroughly. Do not allow griddle to stand in water. Dry thoroughly. Follow the full seasoning steps outlined on page 25-26.

GREASE CUP

Remove and clean the grease cup **AFTER EVERY USE** to prevent possible spillage, grease fires and hot grease splatters.

When the griddle top and grease cup have **FULLY COOLED**, remove the grease cup 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 throwing into the trash.



CARE AND MAINTENANCE

BURNERS & 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 a longevity of your griddle.

BURNER MAINTENANCE

Because the burners are covered by the griddle top, it is not as easy to identify poor performance and premature aging of parts.

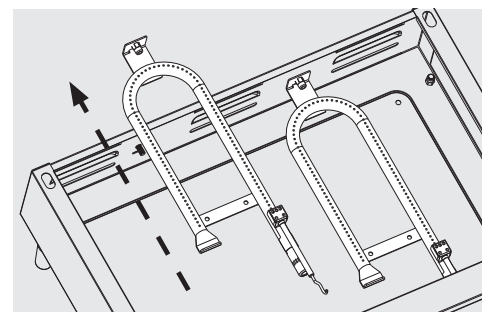
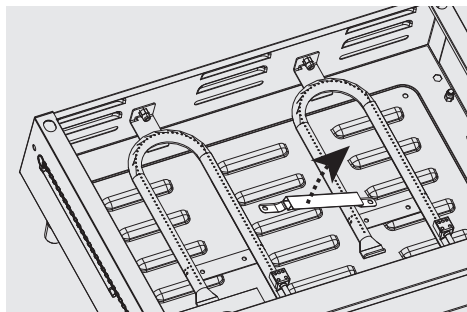
For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted:

1. Remove the griddle top and place it on a flat surface with it right side up.

2. Remove screws to free the carry over tube.

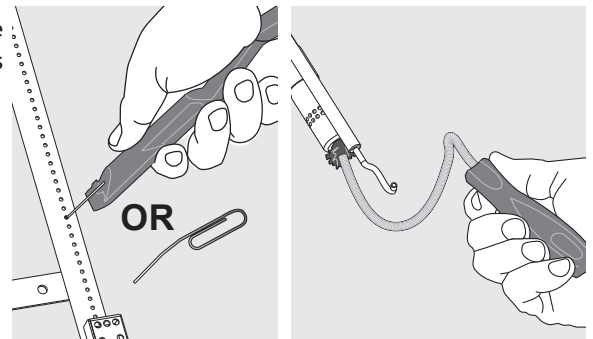
3. Remove hitch pins/screws to free the burners. Use WD40 and a screwdriver/pliers to make this removal easier.

4. Remove burners.



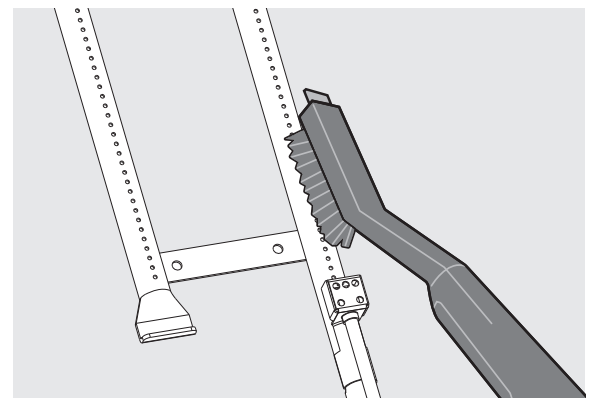
5. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.

5. Use a wire or paper clip to clean burner port holes. Do not use anything that can damage or enlarge port holes.



6. Brush away any rust or corrosion from the burners surface, 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

GENERAL GRIDDLE SAFETY TIPS

1. ALWAYS turn the control knobs and LP gas cylinder "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 safely 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 grill utensils and grilling gloves to avoid burns and protect from grease splatters.
6. The grease cup must be in position before cooking.
7. Always empty the grease cup after every cook. Do not remove grease cup until unit has completely cooled.
8. Clean griddle often, preferably after each cookout.
9. 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 cup.
10. Perform a leak test every time you change your LP gas cylinder.
11. Inspect your griddle's hose and regulator for any cracks, tears or damage. If unsure, perform a leak test (Page 18) to ensure your family's safety.
12. If the regulator frosts, turn "**OFF**" the griddle and LP gas cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!
13. Never position any flammable, or temperature sensitive item close to the griddle surface, as they may overheat and result in an explosion, fire, severe personal injury or death.
14. Do not use water on a fire. If a fire develops and it is safe to do so, turn the LP gas cylinder off and disconnect it. Wait for the fire to go out before turning the control knobs "**OFF**".

WARNING

Do not attempt to repair or alter the hose, valve or regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer for your model.

START GRILLING**⚠ WARNING**

Always observe safe food handling and safe food preparation practices when using this griddle, to prevent food-borne illnesses.

⚠ WARNING ⚠

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

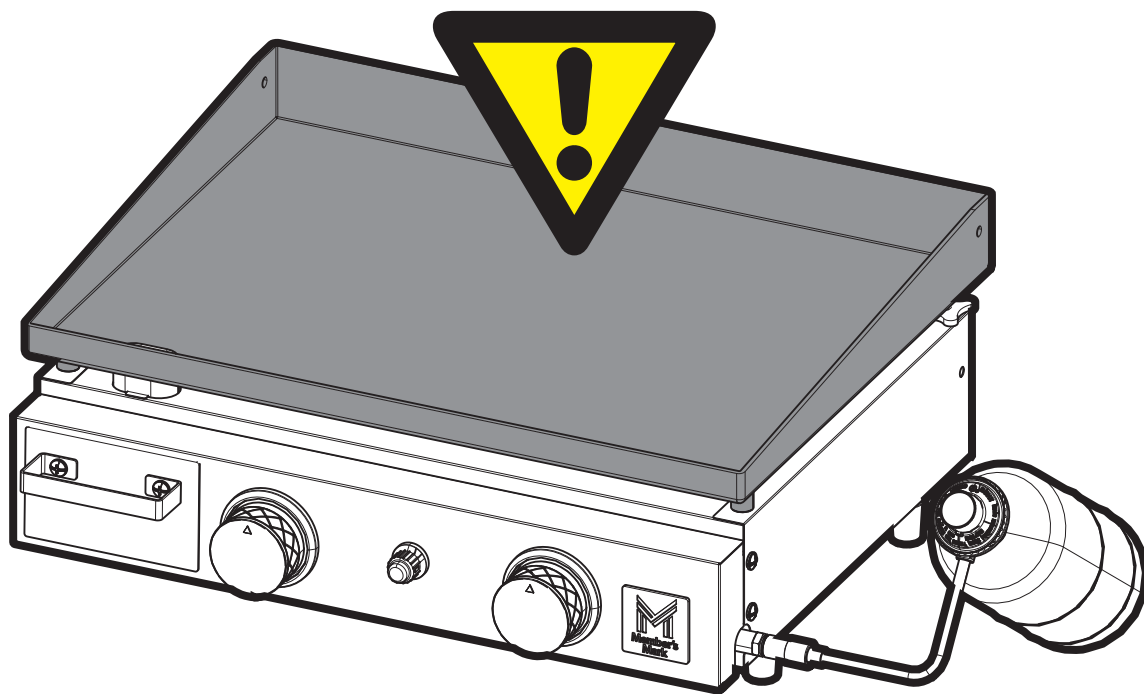
USDA Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

USDA Food Safety and Inspection Service
For more information visit foodsafety.gov



WARNING:

HOT SURFACES



WARNING

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

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

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Burner will not light (can ignite with a match)	Electrode misaligned.	Electrode should be positioned 1/8" to 1/4" away from the burner tube.
	Electrode ceramic piece is damaged.	Replace electrode.
	Faulty Ignition.	Contact Customer Support: 1-833-454-0864
Burner will not light (cannot ignite with a match)	Burners are not properly seated over valve orifices. Gas not safely entering burner tube.	Check burners to ensure that they are seated on the valves correctly.
	Positive connection not made between Regulator and the LP gas cylinder.	Check all connections between the regulator and LP gas cylinder. Ensure a proper seal before retrying.
	Low or out of propane.	Change LP gas cylinder and try again.
Burner flames are yellow or irregular	Blockage in the burner venturi, disrupting the air/gas mixture in the burner.	Clean the burner to remove any obstructions, including but not limited to spider webs. If your burners have bug shields, clean any spider webs, soot, or debris off the bug shield.
Fire behind control panel- Hot or melting control knobs	Blockage in the Burner venturi, not allowing propane to flow through the burner, forcing flame back towards the control panel. (Flash-back fire).	Clean the burner to remove any obstructions including spider webs.
	Burner is improperly seated on gas valve.	Check burners to ensure that they are seated on the valves correctly.
Low heat, Low flame or incomplete flame and difficulty lighting both burners (assuming burners and venturi tubes are free and clear of blockages)	All griddle regulators contain a flow limiting device for consumer safety. This device measures the amount of propane going through the regulator to ensure the levels are safe. If the flow rate through the regulator is too high (a symptom of a large leak), the flow limiting device will be triggered, restricting the flow of propane to reduce the chance of a dangerous fire. This safety system can accidentally be tripped by opening a control knob too quickly or connecting the LP gas cylinder when a burner control knob has been left open.	This safety system can be reset by moving the burner knobs to the off position and disconnecting the LP gas cylinder from the regulator. Wait five minutes to allow the pressure to dissipate. Ensure control knobs are OFF before reconnecting the LP gas cylinder to the regulator. Follow proper lighting procedure (Pages 20 - 22).
	LP gas cylinder is empty or low.	Refill or replace the LP gas cylinder.
	Regulator stuck in safety position.	Reset the safety by closing both control knobs, removing the LP gas cylinder and pressure regulator. Check connections for damages, before reconnecting the pressure regulator and LP gas cylinder. Follow proper lighting procedure (Pages 20 - 22).
Flame blows out on "LOW"	Flow limiting device in regulator has been activated either due to a leak or improper lighting.	Perform a leak test before resetting the pressure regulator (Page 18).
	Low or out of propane.	Replace LP gas cylinder.
	High wind condition.	Adjust griddle to shield from wind.
	Burner is improperly seated on gas jet.	Ensure burners are correctly assembled and seated on the gas valves.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
Decreasing heat, "popping sound"	Out of propane.	Replace LP gas cylinder.
	Burner and/or burner tubes are blocked.	Clean burners.
	Regulator flow limiting device activated either by improper lighting, opening control knobs too quickly, or a poor connection between the griddle and the LP gas cylinder.	Reset the pressure regulator.
Humming noise coming from regulator	Cylinder valve opened too quickly.	N/A
	This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas griddle.	

CAUTION

Always allow sufficient time for the griddle to cool fully before handling or cleaning any of its parts.

WARNING:

Heed the warnings in this manual. Always perform a leak test every time you refill or replace your LP gas cylinder. Never leave the control knobs on when not in use.

WARRANTY AND SERVICE

This product is covered by the **Sam's Club Member Satisfaction Guarantee**.

Please visit [**samsclub.com**](https://samsclub.com) for more information.

BEFORE YOU CALL FOR SERVICE, have the following information available:

1. **Serial Number:** Located on the CSA rating label.
2. **Model Number:** The model number is located on the front cover of this manual and on the CSA rating label.
3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Member's Mark Customer Care Hotline: **1-833-454-0864**.
2. **DO NOT return to the store for replacement of damaged or defective parts:** Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

LIMITED WARRANTY:

Winners Products, hereby warrants to the Original Purchaser of this Member's Mark 22" Tabletop Griddle that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

All Parts.....1 year

Please see Limitations and Exclusions section below.

LIMITATION AND EXCLUSIONS

Winners Products has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty is valid only when the griddle is used within the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of the griddle products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

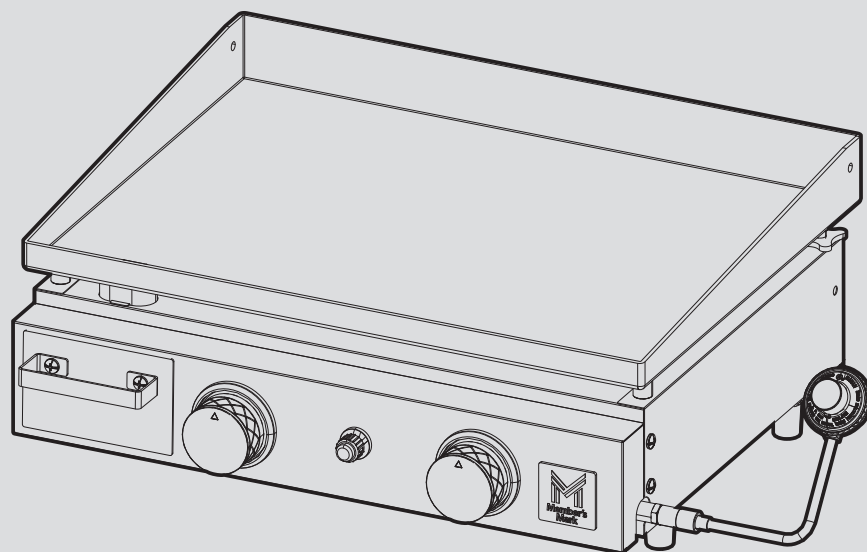
WARRANTY AND SERVICE

EXCLUSIONS

Winners Products Engineering Ltd. excludes from its warranty, the following:

- a. Failure to 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.
- b. Part failure due to lack of cleaning and maintenance, part failure due to 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.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel or stainless-steel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.
- f. Warping griddle top: It is very common for griddles to expand and contract during heating and cooling, and in some cases with thermal shock the griddle can warp or pop-up temporarily, but will correct itself. This is likely to occur in the first couple months of use but will correct itself with continued use. You can reduce the impact by only placing room temperature foods on the griddle, never placing food right from the fridge or freezer onto the surface, and also not pouring water on the surface for cleaning.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.



sam's club 

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Winners Products Engineering Ltd

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Causeway Bay, Hong Kong

QUESTIONS OR COMMENTS?

We would love to hear about your Member's
Mark experience! Visit us at:
samsclub.com/membersmarkhelp

linktr.ee/member's.mark



CONTACT US: 1-833-454-0864