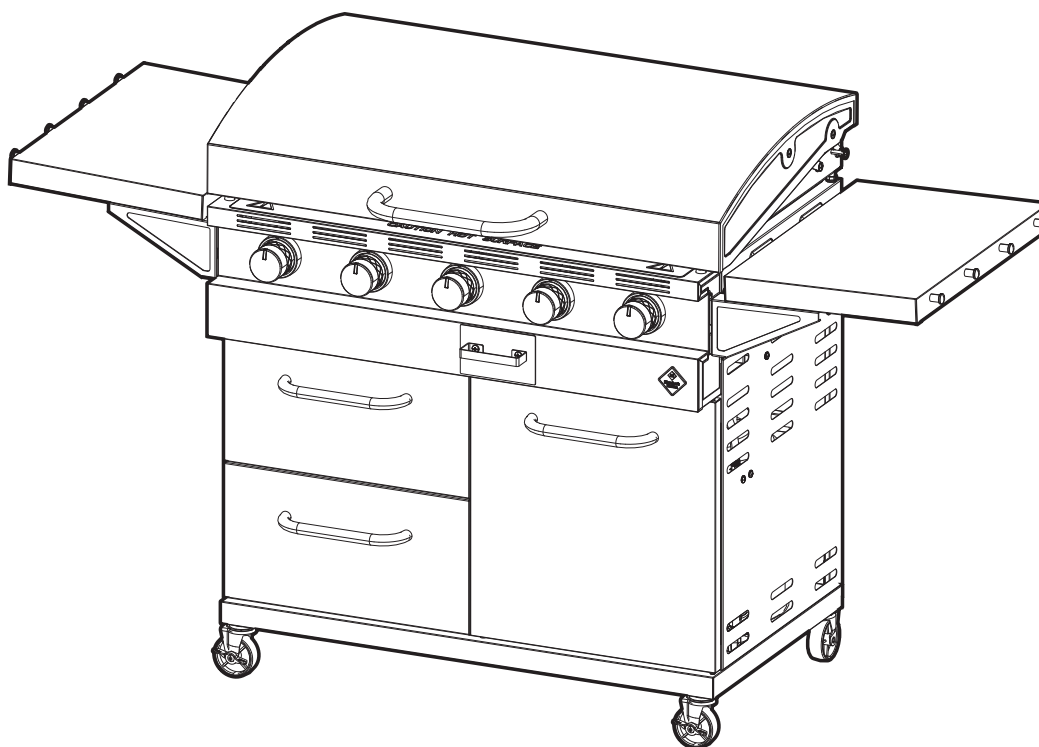




Member's Mark™

OUTDOOR 5 BURNER GAS GRIDDLE



Assembly Instructions & User Manual

Model G70301

Before you begin



3D-GUIDED INTERACTIVE ASSEMBLY
INSTRUCTIONS CAN BE FOUND IN BILT®
DOWNLOAD THE **FREE** APP



Do not return this product to the store. If you need help or require parts, call the Customer Care Hotline

1-833-454-0864

This manual must remain with the product at all times.

FOR OUTDOOR USE ONLY.

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.

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

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.

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 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.

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.

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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

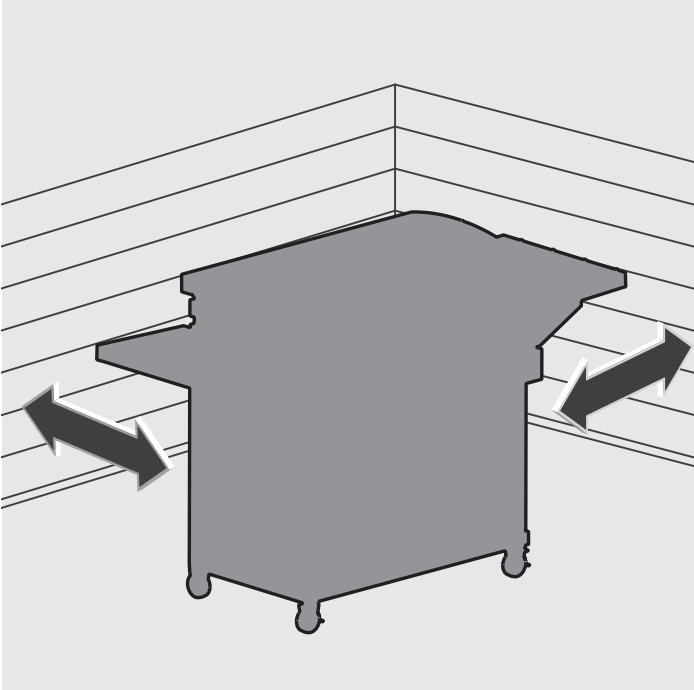
 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

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.

SETTING UP YOUR GRIDDLE

Where to Setup Your Griddle

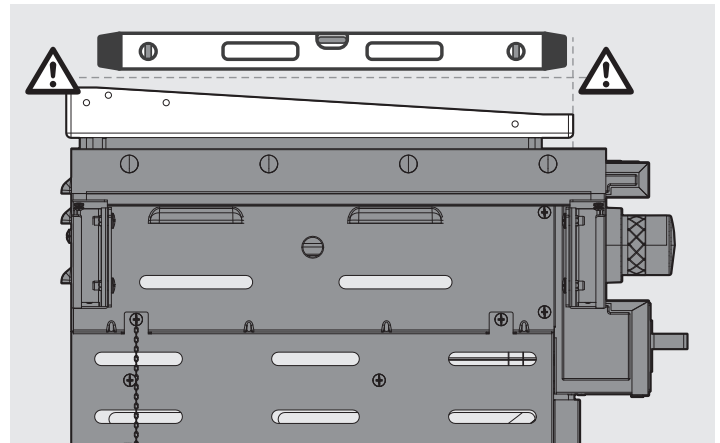
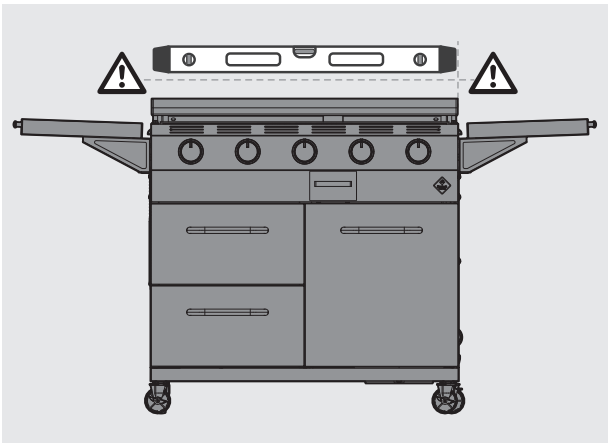


- **For Outdoor use only, in a well-ventilated area.**
- **Minimum clearance to adjacent combustible materials.**
- **MUST** have a clearance of 36" (91.44 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.
- **MUST NOT** be under any overhang, siding, or other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** block ventilation holes in the sides or back of barbecue.
- **AVOID** set-up in windy locations.

Leveling Your Griddle

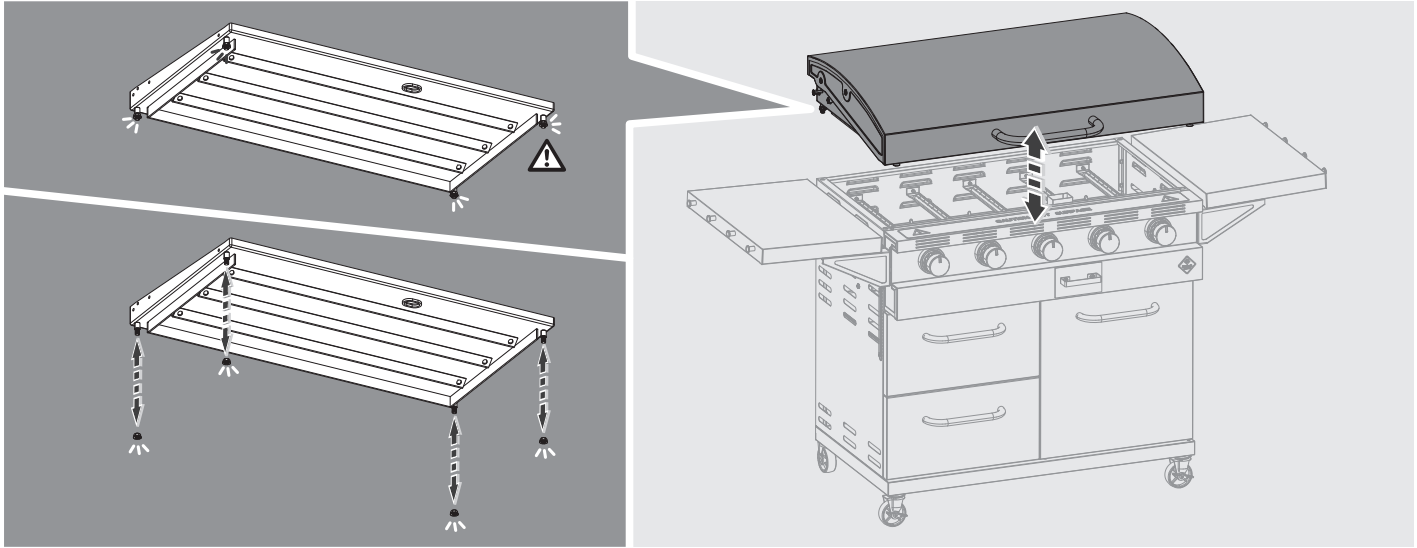
Leveling your griddle will ensure proper flow of grease on the griddle top, into the grease catch.

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



Leveling Your Griddle

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



GAS HOOK-UP'S AND WARNINGS

(LP) Liquid Petroleum Gas

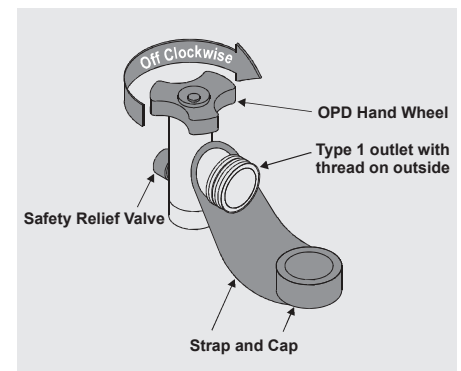
- LP gas is nontoxic, odorless and colorless when produced. For your safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Requirements:

- Use LP cylinder only with these required measurements:
12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP Cylinder Valve Must Have:

- Shut-off valve with a correct cylinder valve output as specified in current standards. ANSI Z21.58-2018 / CSA 1.6-2018 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapor 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 vapor withdrawal.
- A collar to protect the LP tank shut off valve.
- A ring on the bottom of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

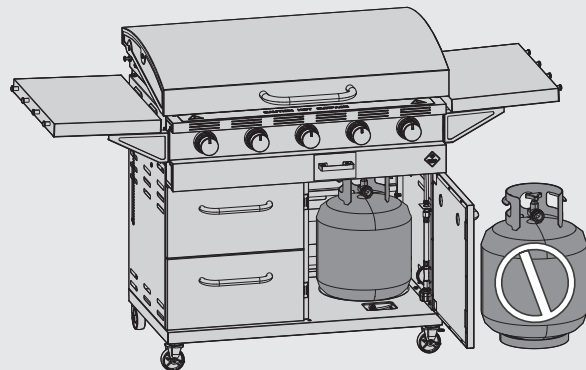
Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

⚠ DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Do not store objects or materials inside the griddle cart.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- Always turn cylinder valve off when the griddle is not in use.
- Always handle the tank valve with the utmost care.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, severe injuries or death.
- 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.



LP CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before Disconnecting the LP Cylinder:

1. Turn “OFF” all control knobs and close the LP cylinder valve.
 2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cart.
 3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.
- **FAILURE TO USE SAFETY CAP AS DIRECTED MAY RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE.**

⚠ 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.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the tank 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, contact an LP dealer or call a local fire department for assistance.

⚠ 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.

⚠ CAUTION

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

SAFETY HOSE AND REGULATOR

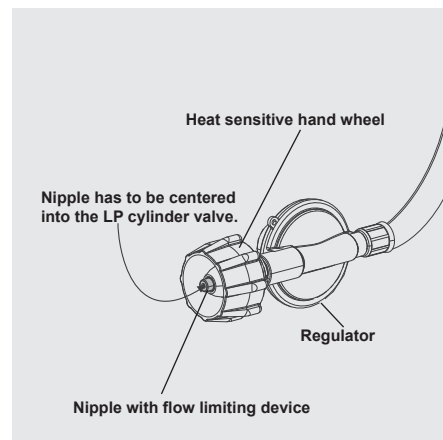
Your griddle is designed to operate on LP gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Griddle.

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.

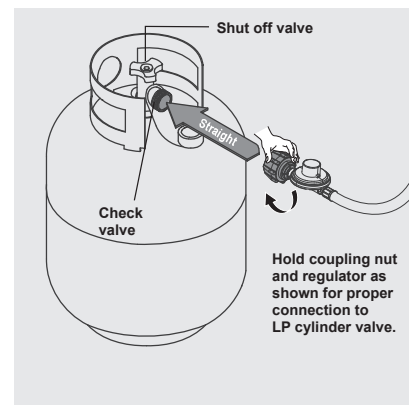
The QCC-1 System Incorporates SAFETY FEATURES required by the Canadian Standards Steering Committee.

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 degrees F and 300 degrees 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.



Connecting Regulator to the LP Cylinder

1. Turn all control knobs to the "OFF" position.
2. Turn LP cylinder "OFF" by turning hand-wheel clockwise to a full stop.
3. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
4. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP 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 cylinder valve, resulting in some resistance.



SAFETY HOSE AND REGULATOR

Connecting Regulator to the LP Cylinder

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

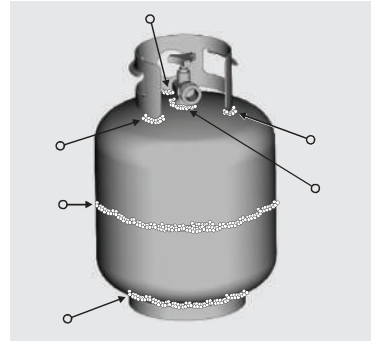
Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the **"OFF"** position.
2. Disconnect the hose and regulator from the propane tank.
3. Turn all control knobs to the **"MAX"** 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 propane tank - 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.
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 **"MAX"** position.
10. Press the electronic ignition button, or use the match and match holder, or a barbecue 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.

LEAK TESTING

1. Turn all control knobs to “**OFF**”.
2. Ensure that the regulator is securely connected to LP cylinder.
3. Spray a water and soap solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
4. Open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a leak at the connection.
CORRECT BEFORE PROCEEDING.
5. If “**growing**” bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a **MEMBERS MARK BARBECUE CUSTOMER CARE AGENT 1-833-454-0864.**
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



⚠ **ATTENTION**

Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- The Griddle must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances.

⚠ **ATTENTION**

If there is excessive abrasion or wear, or the hose is cut, the hose and regulator must be replaced. Prior to operation.

⚠ **WARNING**

This Members Mark Griddle is sold propane ready, and is not convertible to natural gas. Any attempt to convert this griddle to natural gas will void the manufacturers warranty.

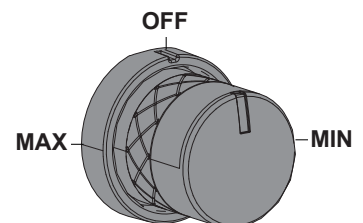
LIGHTING INSTRUCTIONS

⚠ **WARNING**

Before you light this griddle, turn all control knobs 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 8).

Lighting Burners

1. Turn all burner control knobs “**OFF**”. (Push in and turn the knobs clockwise to confirm “**OFF**” position.)
2. Open LP tank **SLOWLY**. Turn counter clockwise to open. Wait 5 seconds for pressure to stabilize.

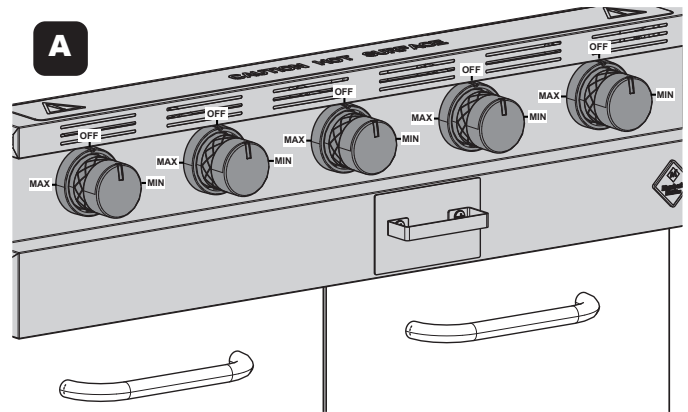


LIGHTING INSTRUCTIONS

Lighting Burners

1. Open lid during lighting.
2. Select burner to be lit. Push and hold down the control knob and turn **SLOWLY** (2 to 3 seconds) to “**MAX**”. You should hear the ignitor click.
3. If ignition does not occur in 5 seconds, turn control knob to “**OFF**”, wait 5 minutes and repeat lighting procedure.
4. Repeat steps 2 and 3 to light other main burners.

If the burners fails to light properly within 3-5 seconds, turn the burner control knob off. Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.



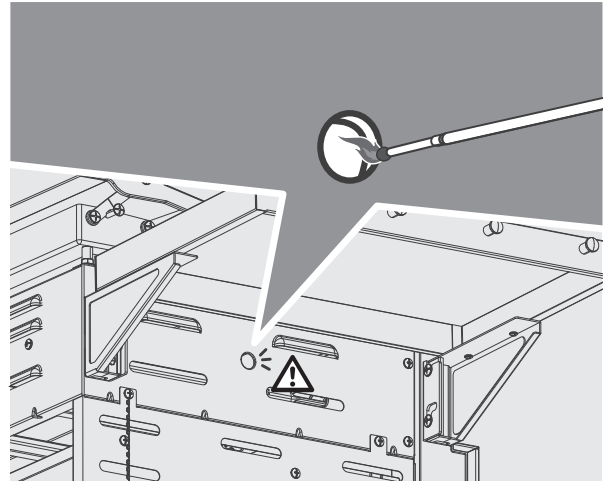
⚠ WARNING

Never stand with your head directly over the griddle when preparing to light the main burners, to prevent possible bodily injury.

Match-Lighting — Burners

Repeat **STEPS 1-2 “Lighting Burners”** above.

3. To match light: push in and turn the far right control knob counter clockwise to the “**MAX**” position.
4. Immediately strike a match or use a butane lighter, and position through the lighting hole on the left or right side of the burner box. Check to ensure that the burner is lit.
5. Repeat steps 3 and 4 to light the other burners.



⚠ CAUTION

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.

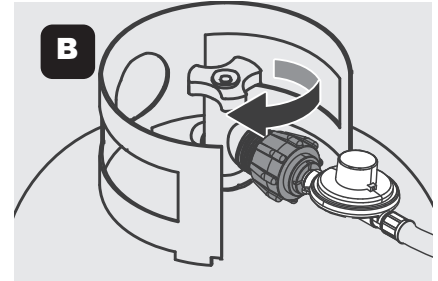
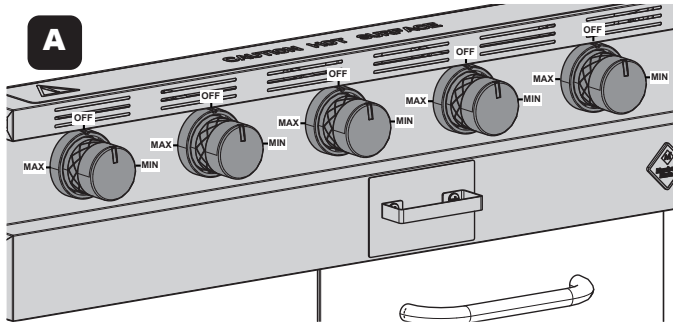
⚠ ATTENTION

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.

LIGHTING INSTRUCTIONS

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).



RESOLVING BURNER ISSUES

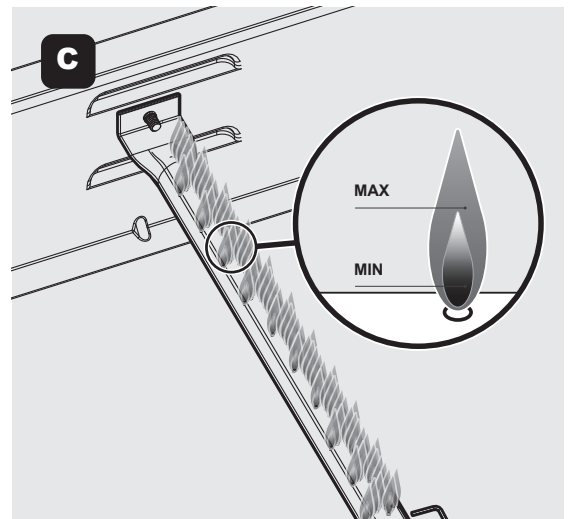
⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Burner Flame Check

The burner flame pattern is the key indicator of proper or improper function within the firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1" flame on “**MAX**” with orange tips, light blue center, with dark blue flame at the base of the burner port (See image C). Refer to the troubleshooting steps.

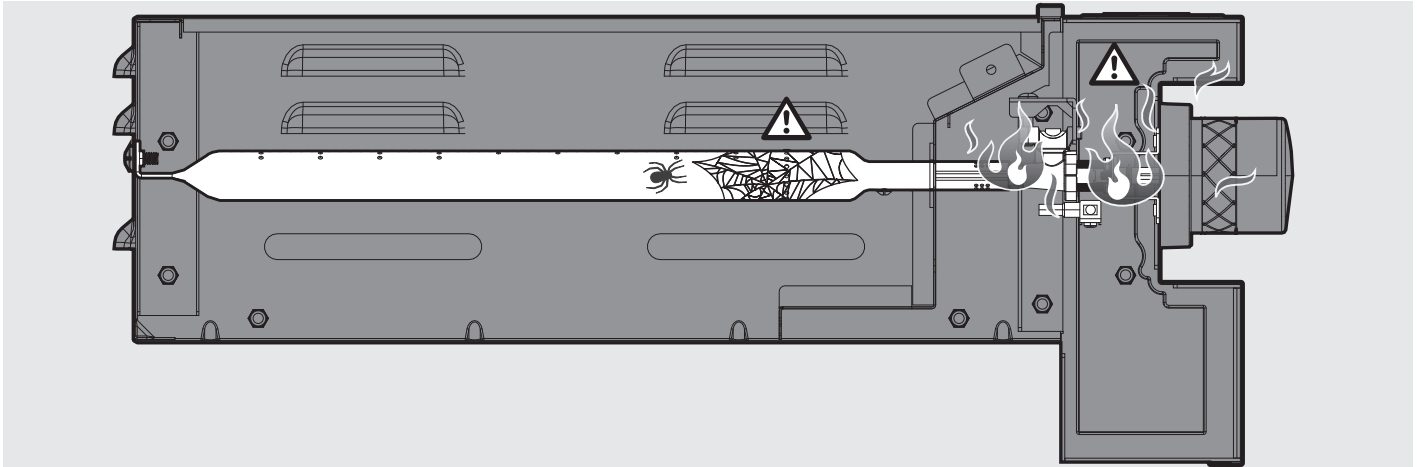
Light the burners and rotate the knobs from “**MAX**” to “**MIN**”. You should see a smaller flame in low position than seen on high. Perform burner flame check by looking below the griddle top on the side of the unit to view the burners below. Always check the flame before each use. If there is a sudden drop or low flame issue, please refer to the troubleshooting section.



RESOLVING BURNER ISSUES

Flash-Back Fires

A flash-back fire occurs when a blockage in the venturi tubes caused by spiders, insects, and nests block 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 flash-back fire, close the LP cylinder shut-off immediately. Follow the burner cleaning procedure outlined in the maintenance section of this manual.**



Characteristics of A Flash-Back Fire

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

Prevent 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 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.

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 the **SAFETY & CARE MANUAL**.
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

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. |
| 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- Flash-Back Fire | <ul style="list-style-type: none"> • Burner is improperly seated over gas jet. |
| Yellow smokey flames/ gas odor 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 either due to 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 either due to 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"> • Grease build up around burner system causing dangerous and over-heating. • Cooking on the “MAX” setting, without adjusting temperature control. • Grease catch need 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, 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°F and 300 °F, by melting the supply hose and essentially disconnecting from the LP cylinder. • Poor ventilation caused by in-appropriate 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 4. |

TROUBLESHOOTING

| PROBLEM | IDENTIFYING THE CAUSE: |
|--|--|
| Grease fires | <p>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.</p> <p>Prevent Grease Fires:</p> <ul style="list-style-type: none"> • Ensure the griddle is leveled correctly to ensure a positive flow of grease into the grease catch. • If flare-ups occur, adjust the cooking temperatures to low. |
| Griddle surface has a brown sticky surface | <p>IMPORTANT: The Members Mark Griddle is pre-treated with soy oil as a protective coating following manufacturing. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process. Follow the seasoning instructions on page 15.</p> |
| Griddle surface has warped Attention: Small variations in manufacturing and raw materials can cause some griddles to be slightly warped. | <p>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 griddles temperature, which if preheated too hot, will take a long time to cool, 3) Don't overheat. You might get the urge to turn your burners up to full blast the first time you use the Griddle, but don't! Most only need to be set to "MED" to heat to over 500 degrees F, 4) 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, 5) Avoid wild temperature differences- 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 one side heated on "MAX", while the opposite is set to "MIN".</p> |
| 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. |

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 CHANGE YOUR GAS TANK. NEVER LEAVE YOUR PROPANE TANK OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS ON WHILE NOT IN USE. ALWAYS OPEN YOUR GRIDDLE LID BEFORE ATTEMPTING TO LIGHT YOUR GRIDDLE.

SEASONING AND GRIDDLE CARE

? What is seasoning?

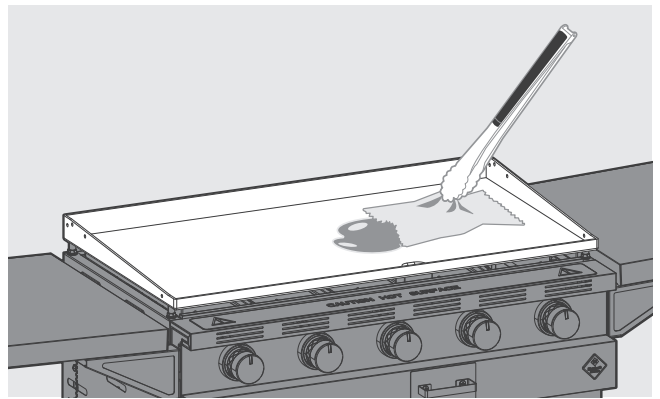
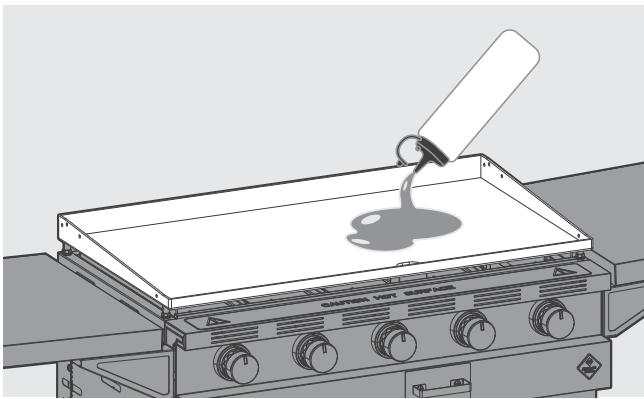
Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top, creating a slick, non-stick surface, that is blackened and protected from rust and oxidization.

Seasoning Your Griddle

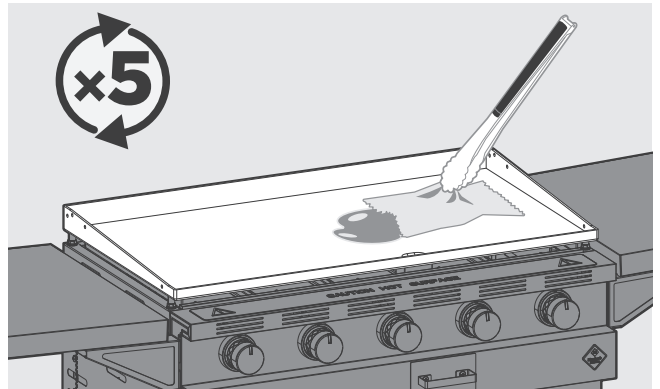
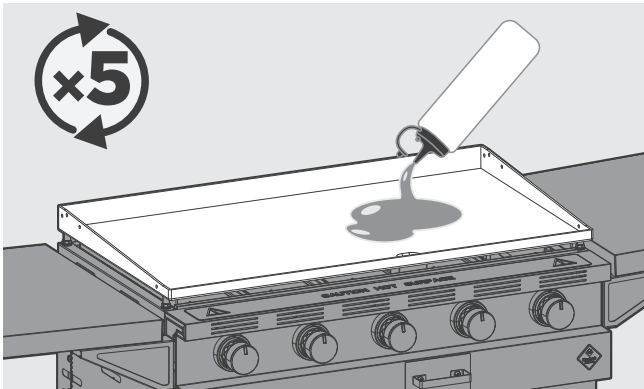
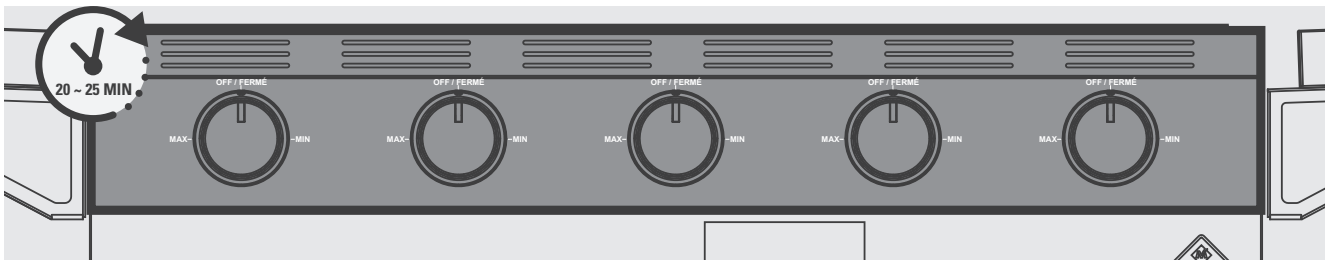
Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

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” setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing color.
5. When the oil stops smoking, repeat steps 2 to 4, about 5 times, until the griddle surface becomes dark.



SEASONING AND GRIDDLE CARE

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 temperatures than the other options above.

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 surface, as this can cause the surface to warp.

Griddle Cleaning Tools

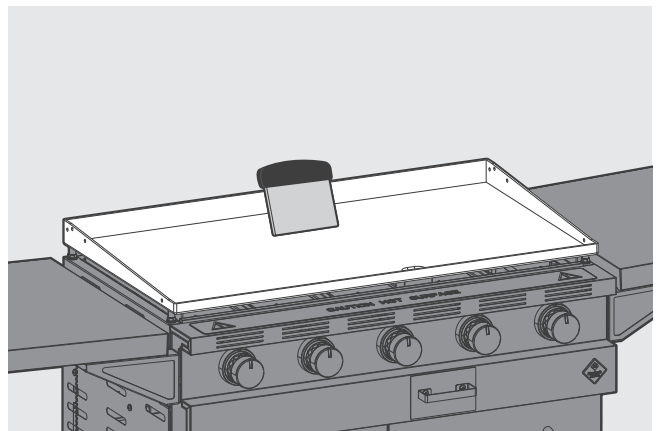
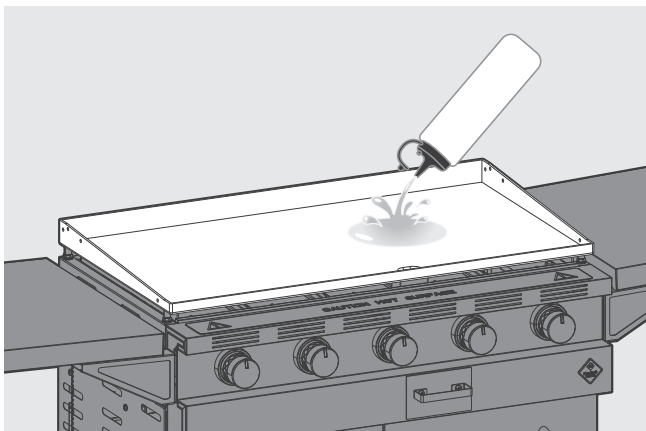
You will need:

- PROTECTIVE GLOVES
- CLOTH/ PAPER TOWELS
- SCRAPER
- STEEL WOOL
- WATER BOTTLE
- OIL BOTTLE

Cleaning Your Griddle

Griddle Surface:

Preheat your griddle. Use a water bottle to squirt the griddle surface. Use a griddle scraper to loosen any debris on the surface. Apply more water if needed. Be careful not to use too much water, as you may overflow the grease catch. Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.



CARE AND MAINTENANCE

Burners & Firebox Maintenance

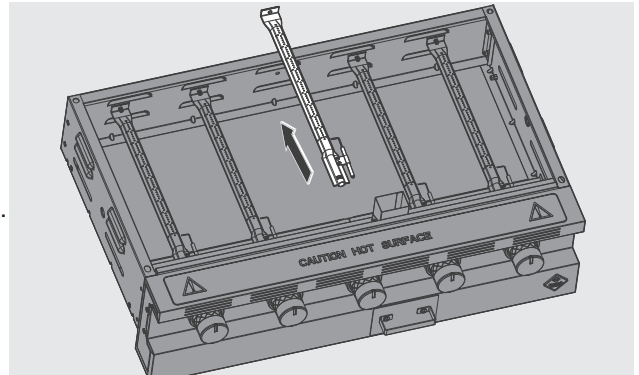
Although your griddle's firebox is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition electrode are still required to ensure proper performance, safety and a longevity of your parts.

Burners

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

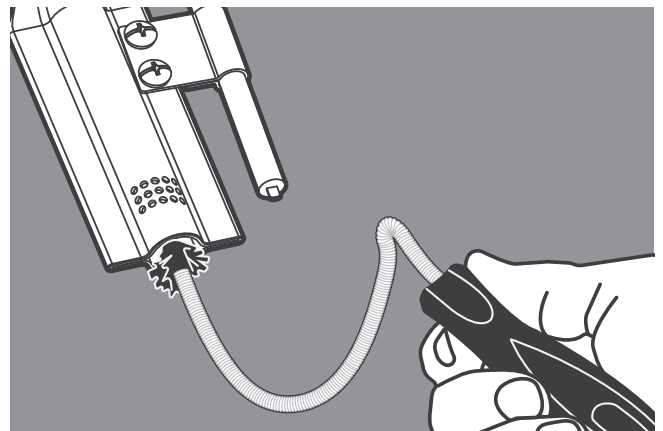
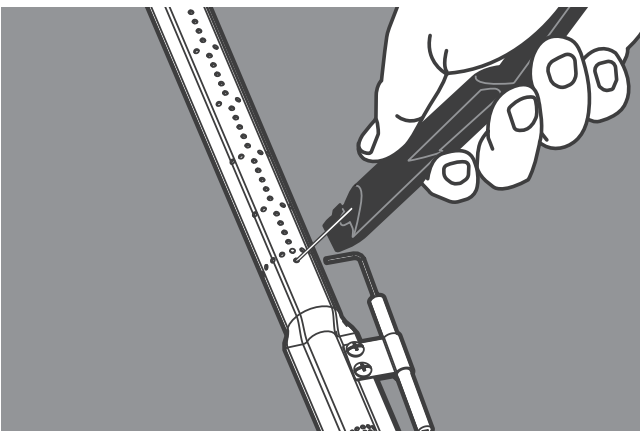
For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted.

1. Remove griddle top. Place on the ground, right side up.
2. Remove hitch pins/screws to free the burners. Use WD40 and a screwdriver/pliers to make this removal easier.
3. Remove burners
4. 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 any blocked burner ports.
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

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's :

- **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 basic warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfiber 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 vapor’s 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.

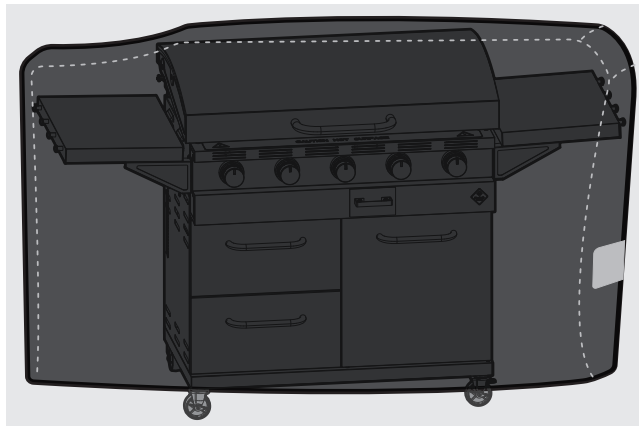
Storing Your Griddle

- 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.



⚠️ 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 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 barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
6. Do not overload side shelf (Load capacity 10 lbs.)
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 or any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your families 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. Return to supplier!
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 “OFF”.

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.

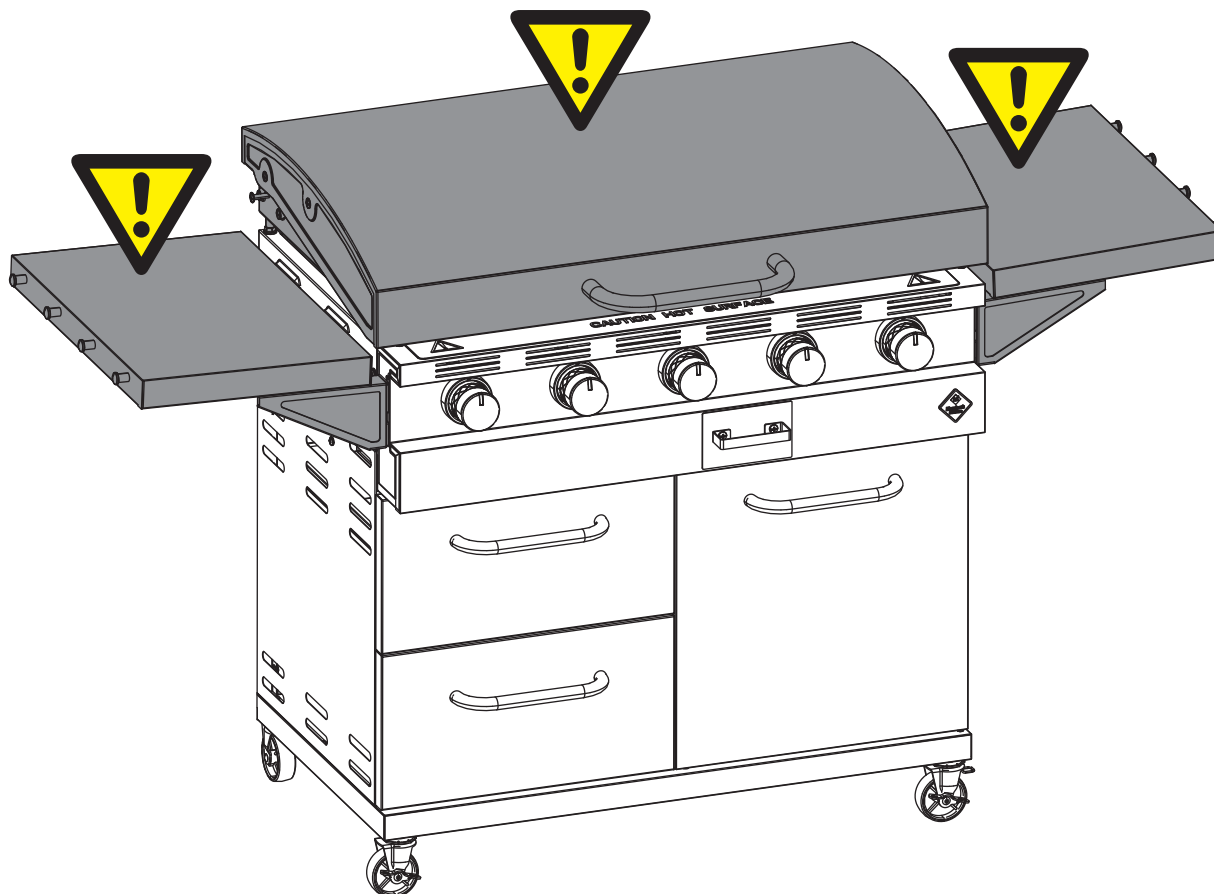
| USDA Safe Minimum Internal Temperatures | |
|---|--------|
| Fish | 145° F |
| Pork | 160° F |
| Egg Dishes | 160° F |
| Steaks and Roasts of Beef, Veal or Lamb | 145° F |
| Ground Beef, Veal or Lamb | 160° F |
| Whole Poultry (Turkey, Chicken, Duck, etc.) | 165° F |
| Ground or Pieces Poultry (Chicken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

USDA Food Safety and Inspection Service



WARNING:

HOT SURFACES



WARNING

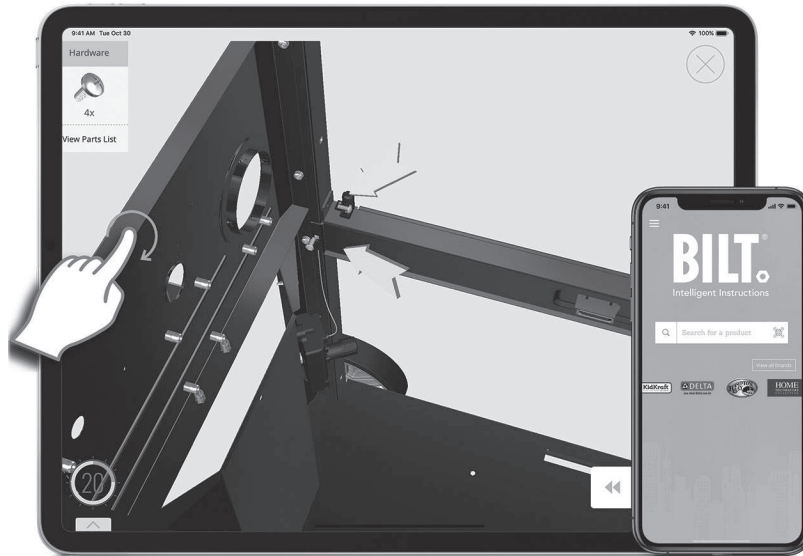
EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS,
ALWAYS WEAR INSULATED PROTECTIVE GRILLING MITTS WHEN
WORKING AT THE GRIDDLE.

- 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



IMPORTANT

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









BILT® INTELLIGENT
INSTRUCTIONS



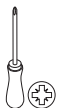
Available on most iOS and Android Devices

DOWNLOAD THE **FREE** APP

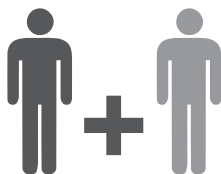
HARDWARE PACK

| Key | Description | Picture | Qty |
|-----|----------------------------|---|-----|
| A | Caster Pin |  | 1 |
| B | 1/4"-20UNC x 13 Screw |  | 31 |
| C | NO.10-24UNC x13 Screw |  | 11 |
| D | Shoulder Screw |  | 4 |
| E | NO.10-24UNC x13 Screw_Assy |  | 30 |
| F | Fixed Pin |  | 1 |

TOOLS REQUIRED

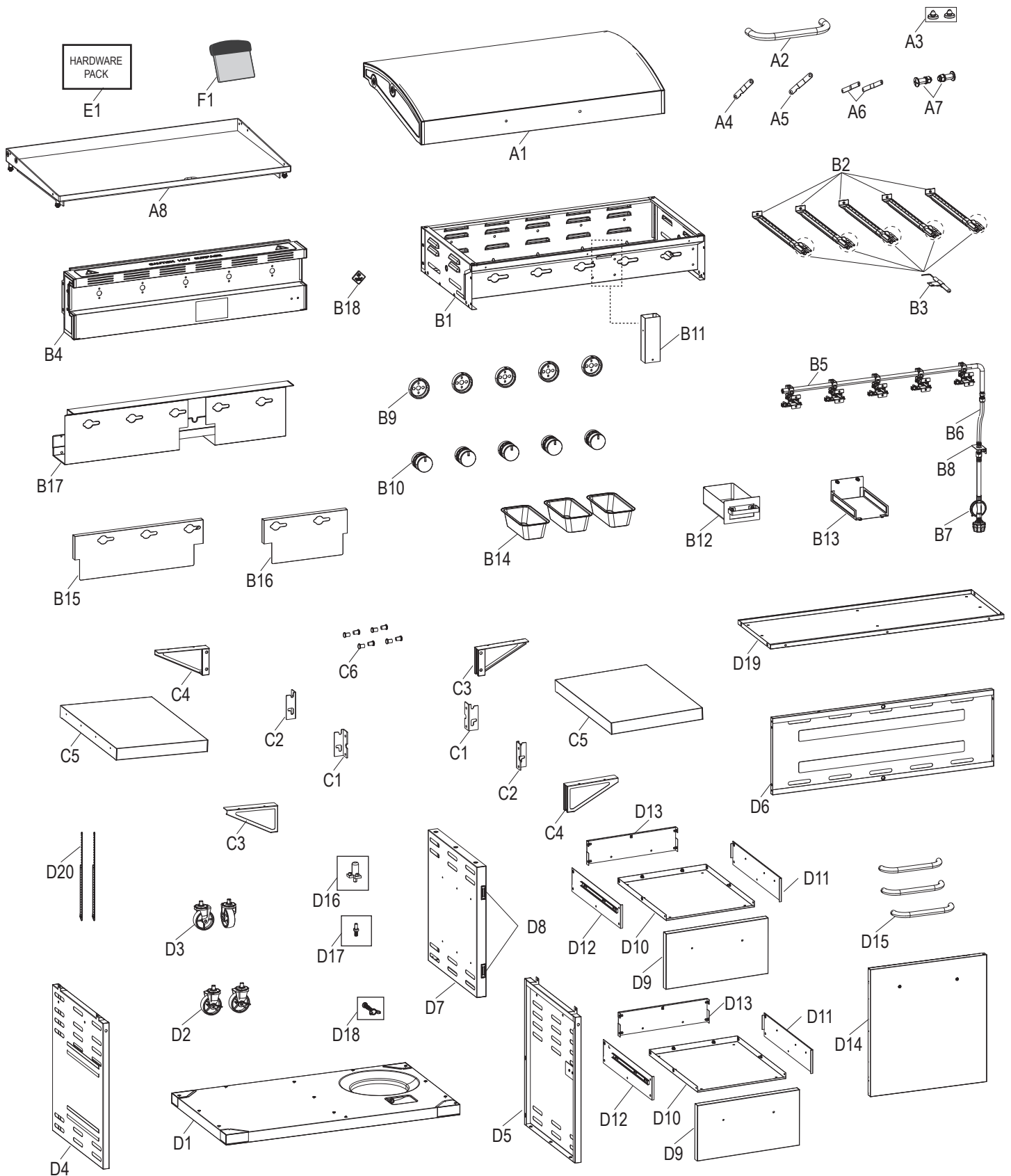


Screwdriver
(Not Included)



2 people

EXPLODED DIAGRAM FOR G70301



PARTS LIST FOR G70301

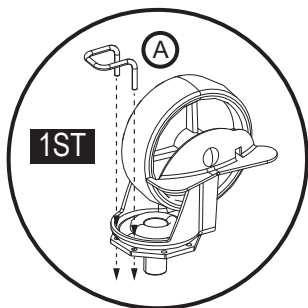
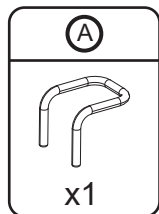
| Key | Qty | Description | Part No. |
|-----|-----|----------------------------|--------------|
| A1 | 1 | LID | G703-2300-C1 |
| A2 | 1 | LID HANDLE | G703-0004-C1 |
| A3 | 1 | LID BUMPER | G501-0066-C1 |
| A4 | 1 | LID HINGE A | G703-0005-C1 |
| A5 | 1 | LID HINGE B | G703-0006-C1 |
| A6 | 2 | LID HINGE C | G703-0007-C1 |
| A7 | 2 | LID STOPPING SCREW | G703-0011-C1 |
| A8 | 1 | GRIDDLE TOP | G703-2100-C1 |
| | | | |
| B1 | 1 | FIREBOX | G703-0700-C1 |
| B2 | 5 | BURNER | G703-0901-C1 |
| B3 | 5 | ELECTRODE | G703-0902-C1 |
| B4 | 1 | CONTROL PANEL | G703-1100-C1 |
| B5 | 1 | MANIFOLD ASSEMBLY | G703-1400-C1 |
| B6 | 1 | METAL HOSE | G432-1102-C1 |
| B7 | 1 | REGULATOR | G703-1302-C1 |
| B8 | 1 | REGULATOR RETAINER BRACKET | G703-2600-C1 |
| B9 | 5 | BEZEL | G525-0012-C1 |
| B10 | 5 | CONTROL KNOB | G618-0014-C1 |
| B11 | 1 | GREASE DRAIN TUBE | G703-1002-C1 |
| B12 | 1 | GREASE CATCH | G703-1500-C1 |
| B13 | 1 | GREASE CATCH SUPPORT | G703-0606-C1 |
| B14 | 3 | FOIL INSERT | G703-0607-C1 |
| B15 | 1 | FASCIA HEAT SHIELD, LEFT | G703-0601-C1 |
| B16 | 1 | FASCIA HEAT SHIELD, RIGHT | G703-0602-C1 |
| B17 | 1 | CONTROL PANEL HEAT SHIELD | G703-0608-C1 |
| B18 | 1 | LOGO PLATE | G703-1001-C1 |
| | | | |
| C1 | 2 | SIDE SHELF BRACKET, RIGHT | G703-0001-C1 |
| C2 | 2 | SIDE SHELF BRACKET, LEFT | G703-0002-C1 |
| C3 | 2 | SIDE SHELF SUPPORT A | G703-1601-C1 |
| C4 | 2 | SIDE SHELF SUPPORT B | G703-1602-C1 |
| C5 | 2 | SIDE SHELF | G703-1603-C1 |
| C6 | 8 | TOOL HOOK | G474-0029-C1 |
| | | | |
| D1 | 1 | BOTTOM SHELF | G703-0300-C1 |
| D2 | 2 | CASTER, LOCKING | G703-0114-C1 |
| D3 | 2 | CASTER | G703-0115-C1 |
| D4 | 1 | CART SIDE PANEL, LEFT | G703-0400-C1 |
| D5 | 1 | CART SIDE PANEL, RIGHT | G703-2900-C1 |
| D6 | 1 | CART BACK PANEL | G703-0102-C1 |

| Key | Qty | Description | Part No. |
|-----|-----|---------------------|----------------|
| D7 | 1 | CART DIVIDER | G703-0103-C1 |
| D8 | 2 | DOOR MAGNET | G527-0037-C1 |
| D9 | 2 | FRONT PANEL, DRAWER | G703-0106-C1 |
| D10 | 2 | BOTTOM, DRAWER | G703-3101-C1 |
| D11 | 2 | RIGHT PANEL, DRAWER | G703-3102-C1 |
| D12 | 2 | LEFT PANEL, DRAWER | G703-3103-C1 |
| D13 | 2 | BACK PANEL, DRAWER | G703-3104-C1 |
| D14 | 1 | DOOR | G703-0108-C1 |
| D15 | 3 | DOOR/DRAWER HANDLE | G517-0011-C1 |
| D16 | 1 | SPRING PIN, DOOR | G439-0036-C1 |
| D17 | 1 | FIXED PIN, DOOR | G703-0111-C1 |
| D18 | 1 | TANK SCREW | G703-0112-C1 |
| D19 | 1 | HEAT SHIELD, TANK | G703-0110-C1 |
| D20 | 2 | MATCH HOLDER | G703-0015-C1 |
| | | | |
| E1 | 1 | HARDWARE PACK | G70301-B001-C1 |
| | | | |
| F1 | 1 | SCRAPER | G703-0016-C1 |

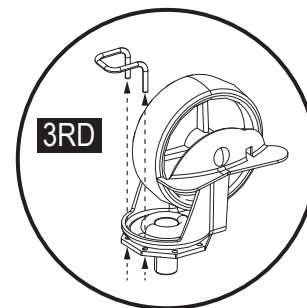
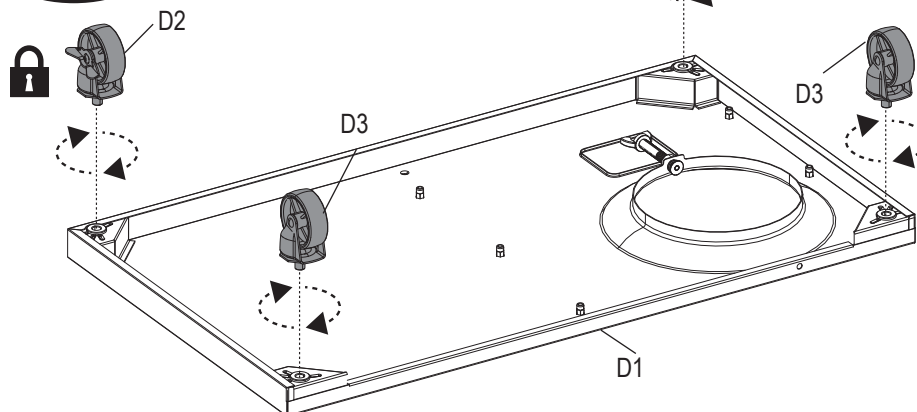
ASSEMBLY INSTRUCTIONS

NOTE: Use this pin as a tool to lock all 4 casters during assembly.

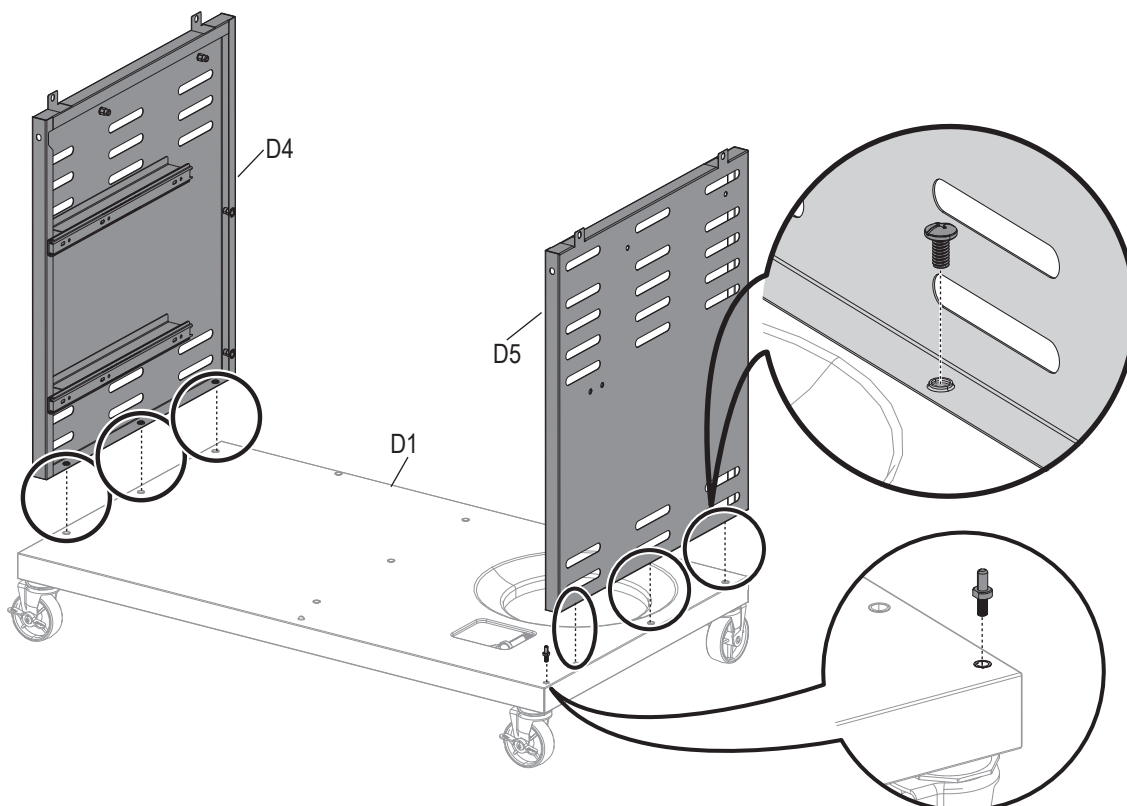
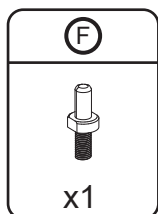
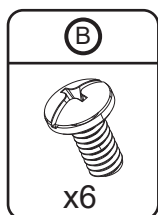
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2ND



2



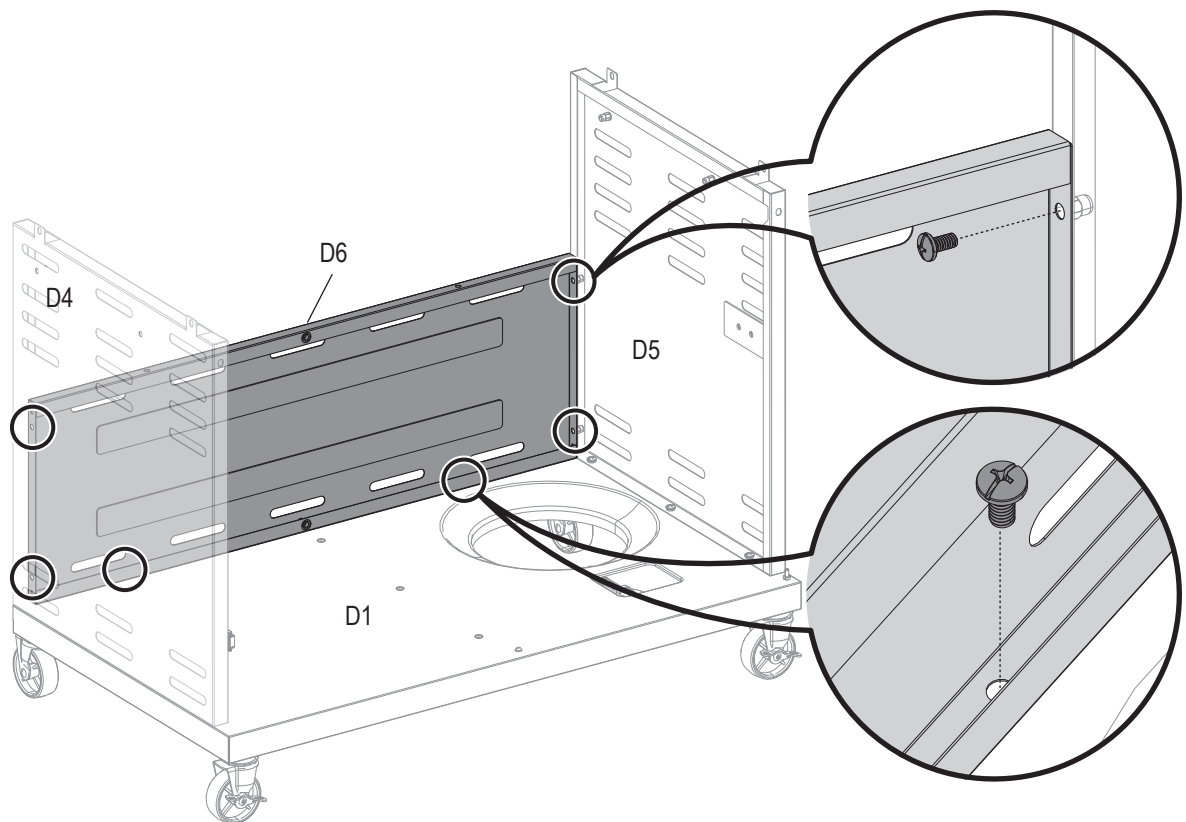
ASSEMBLY INSTRUCTIONS

3

(B)



x6

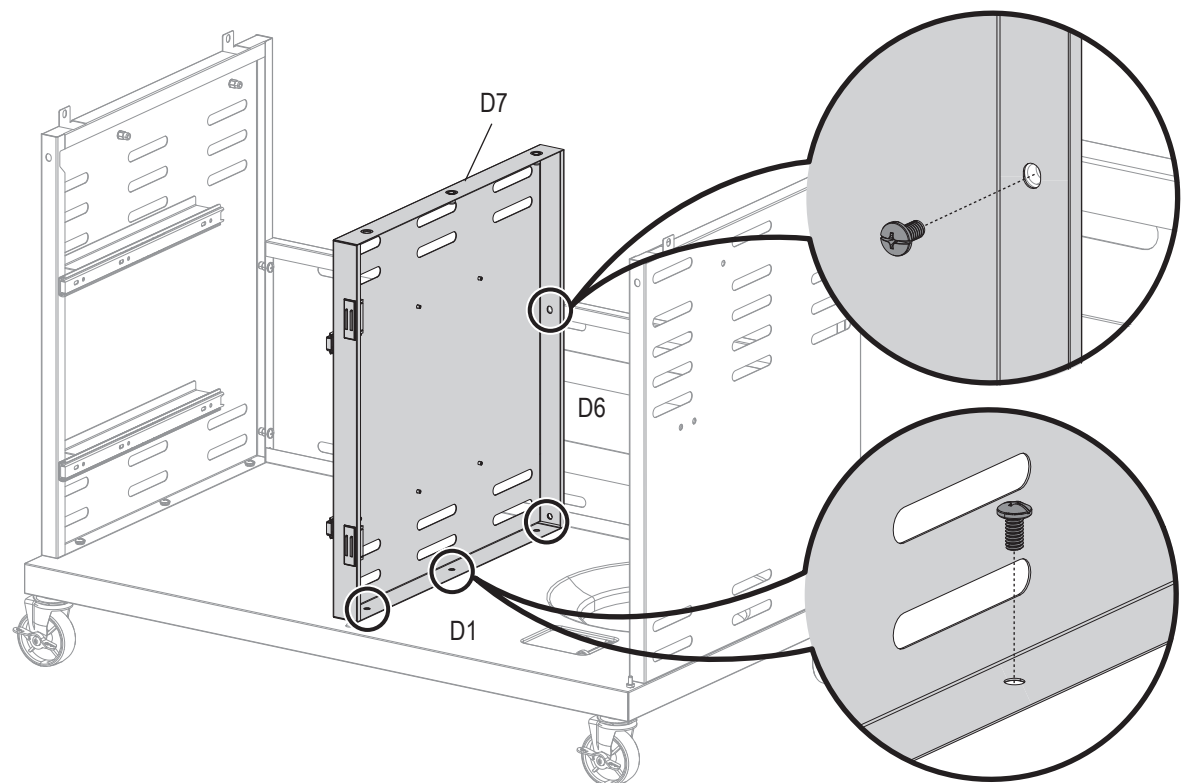


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(B)



x5



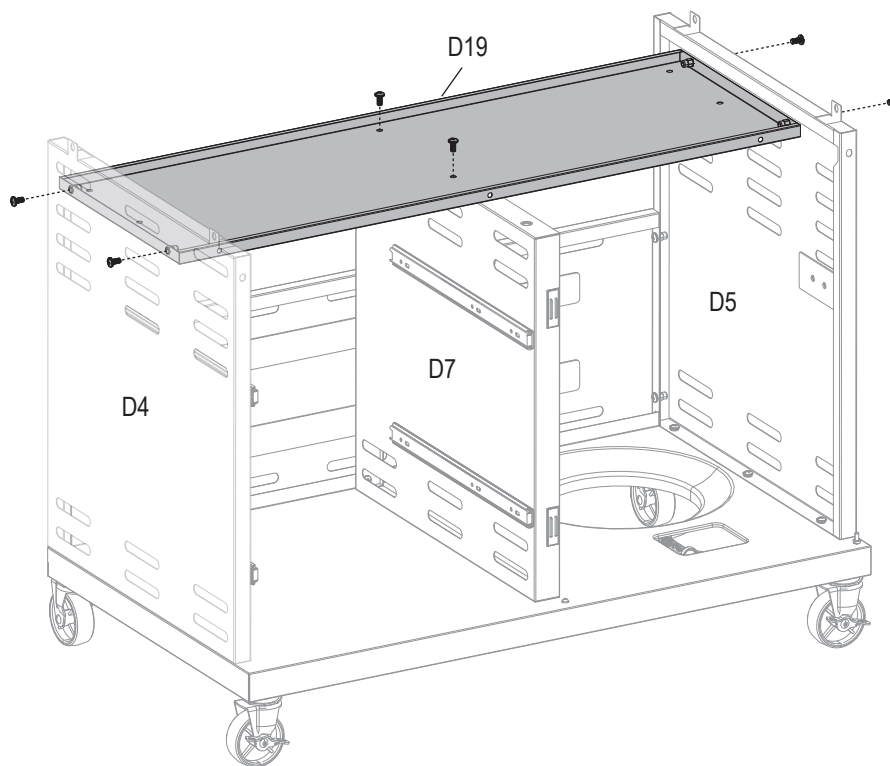
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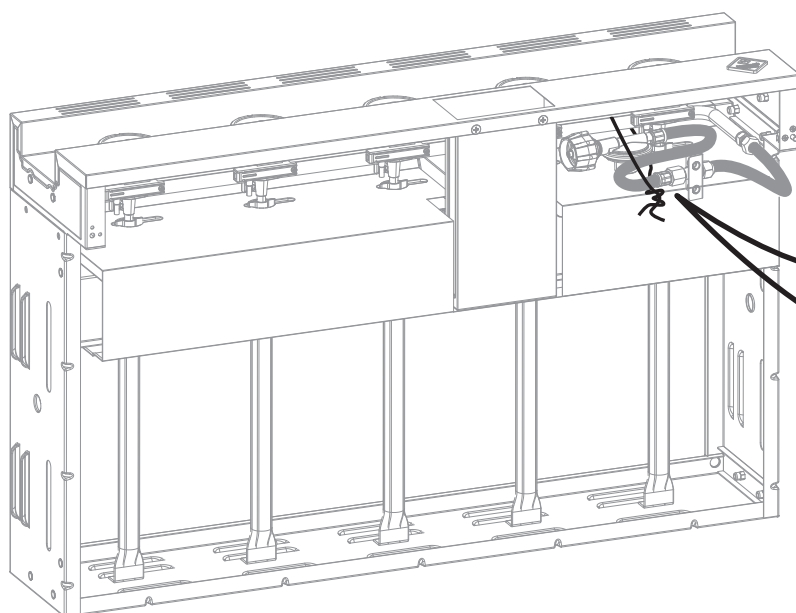
(B)



x6



6



! Remove the wrap!

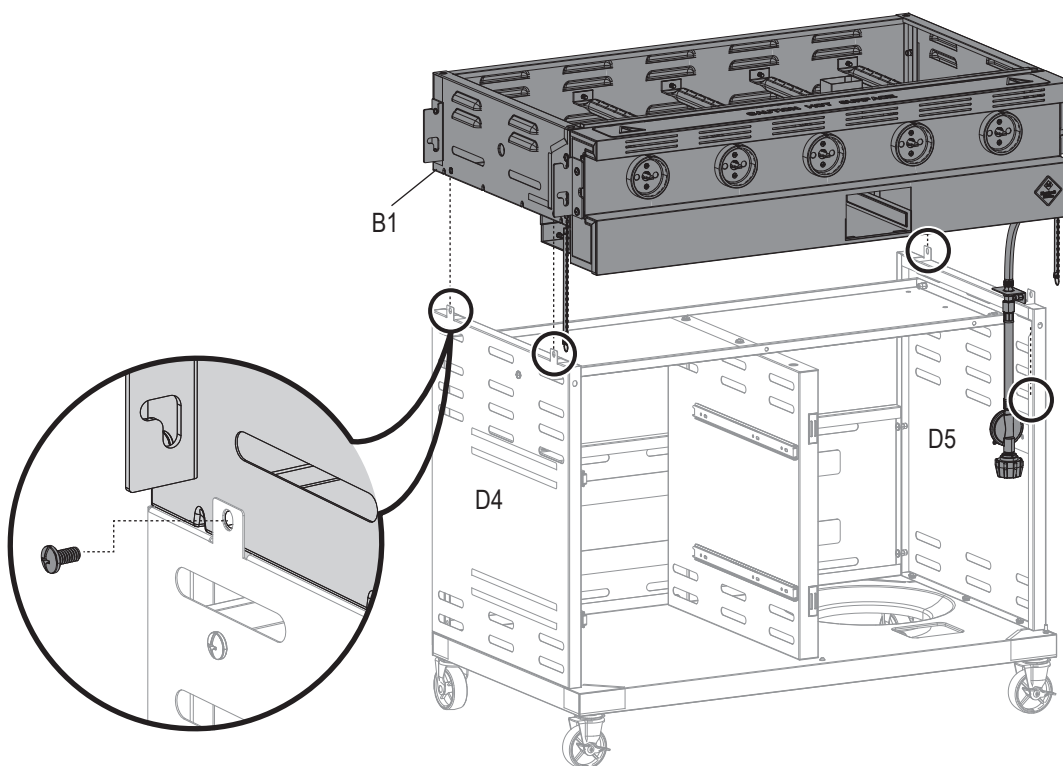
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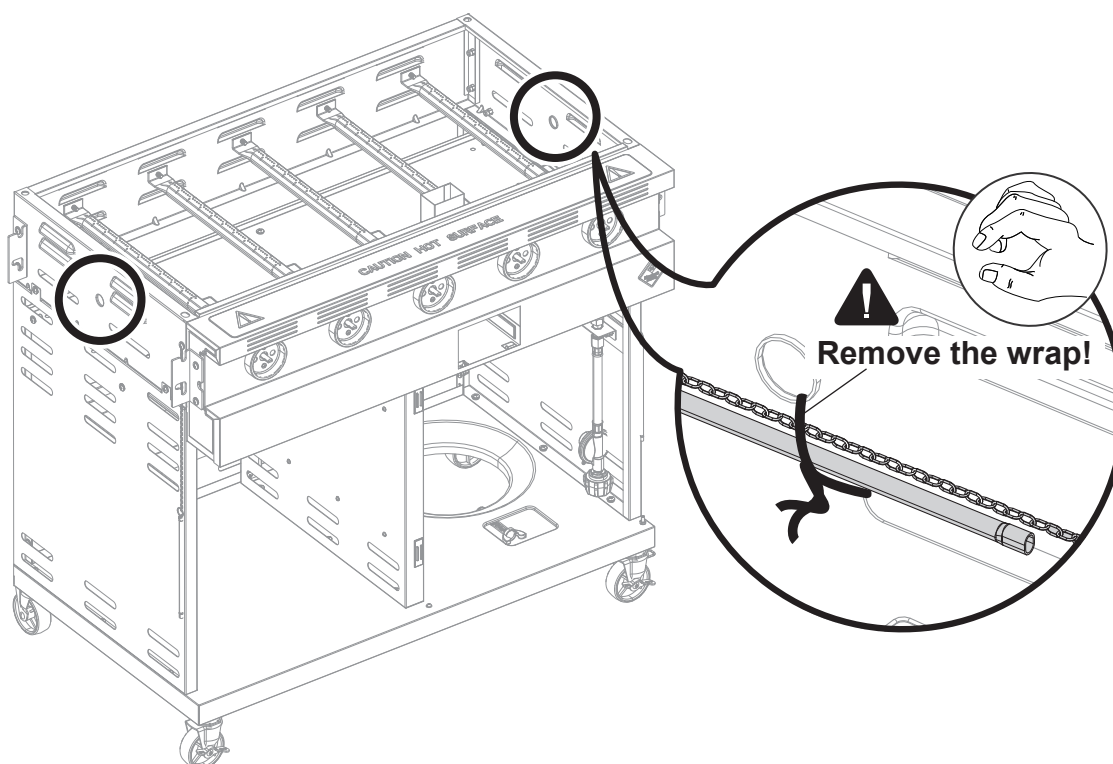
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x4



8



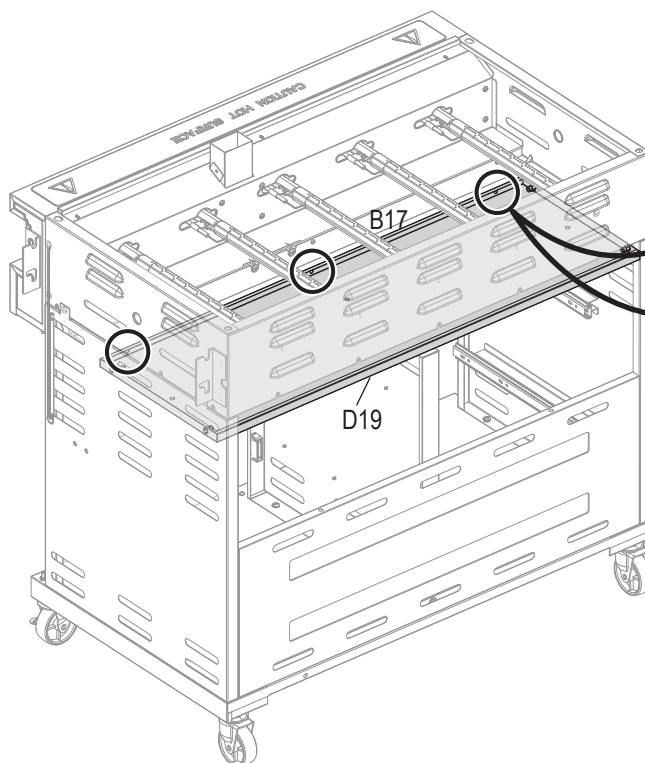
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9

Ⓒ



x3

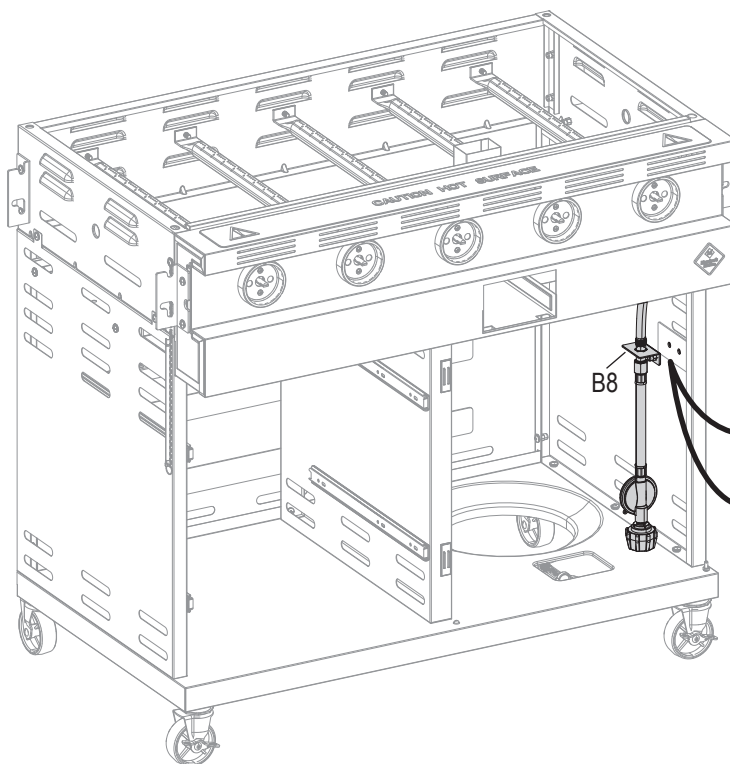


10

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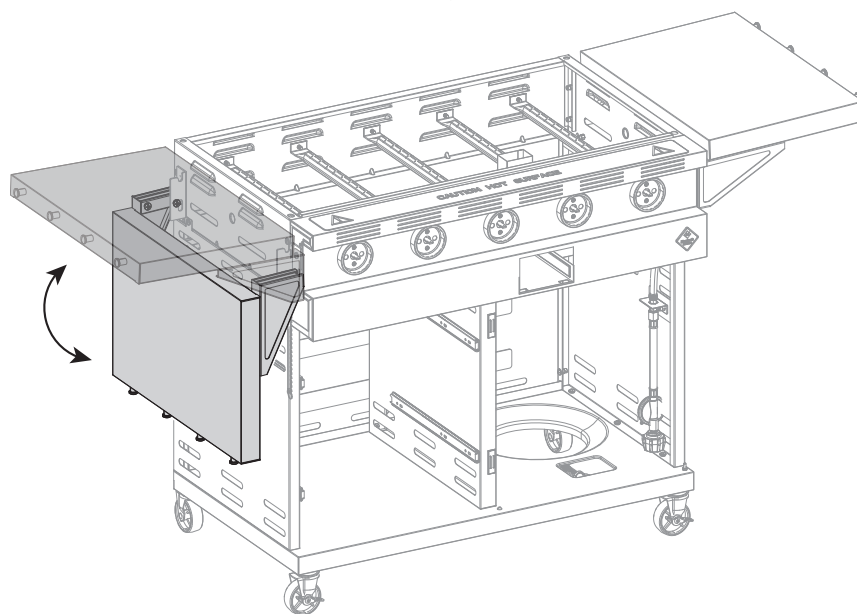
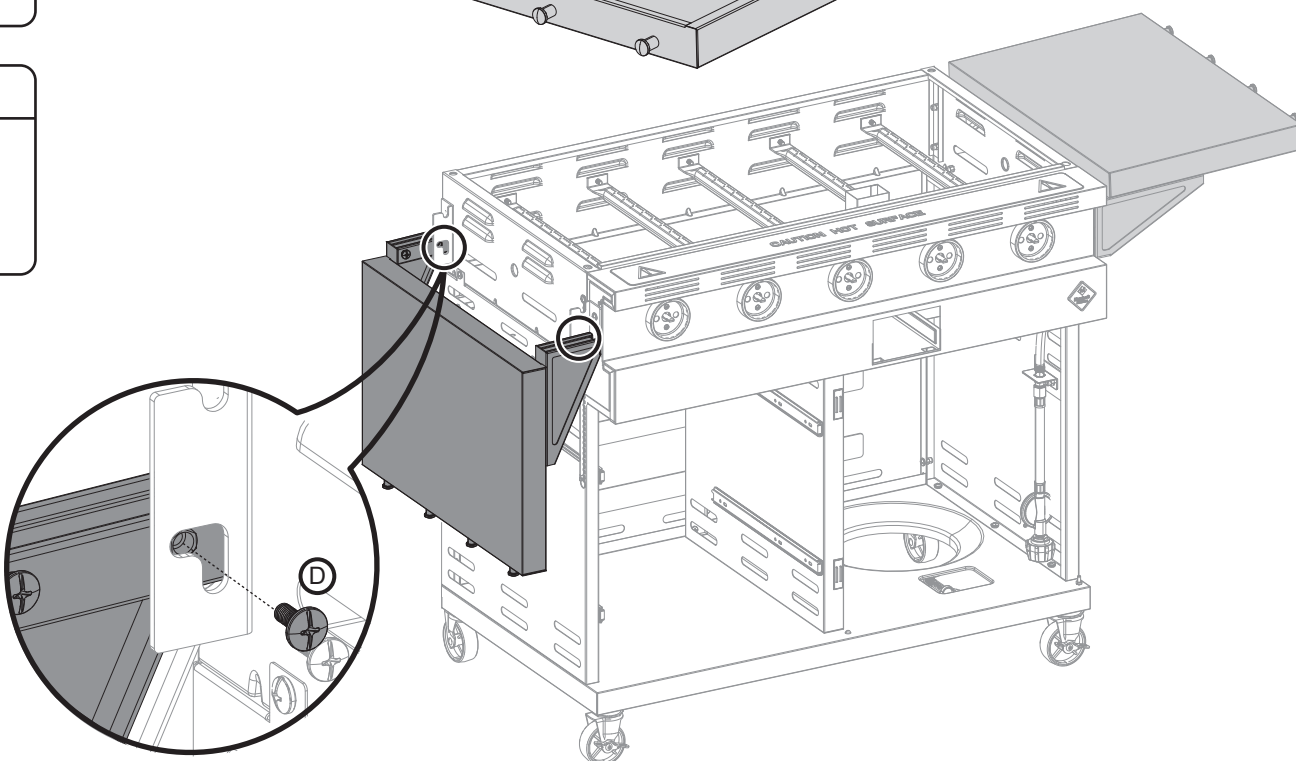
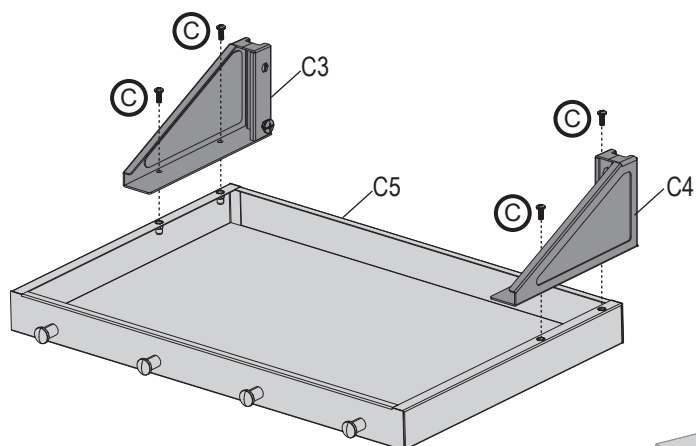
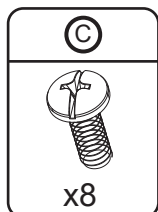
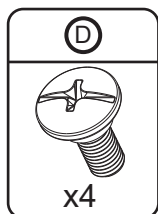


x2



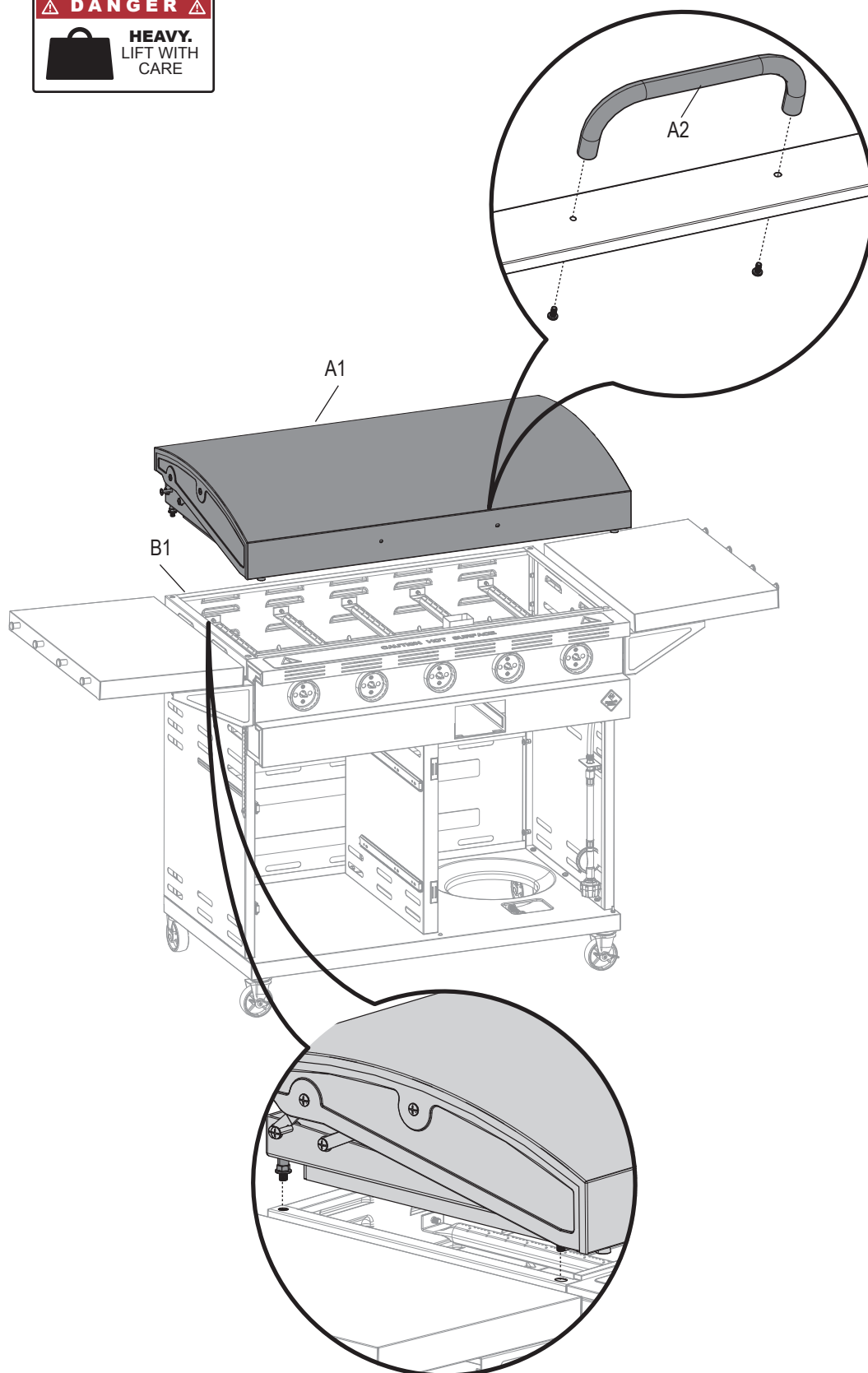
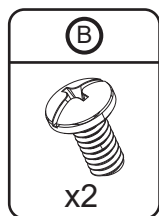
ASSEMBLY INSTRUCTIONS

11 X2



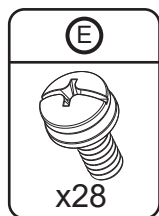
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12

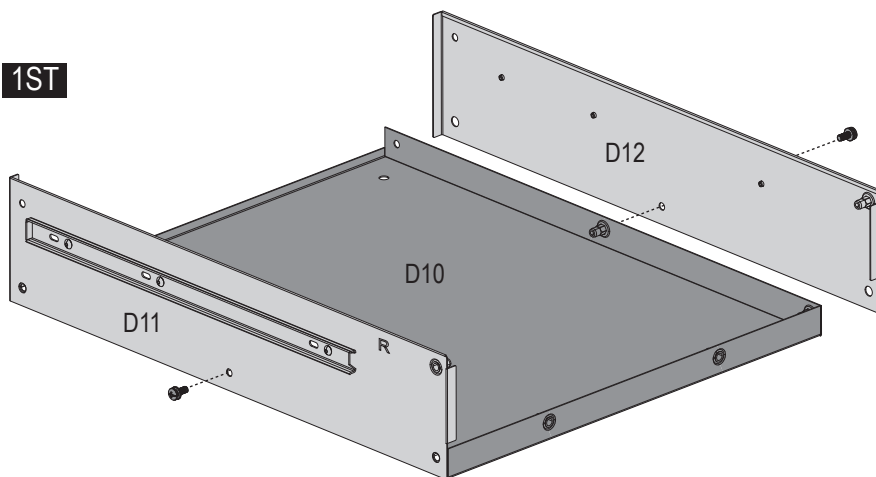


ASSEMBLY INSTRUCTIONS

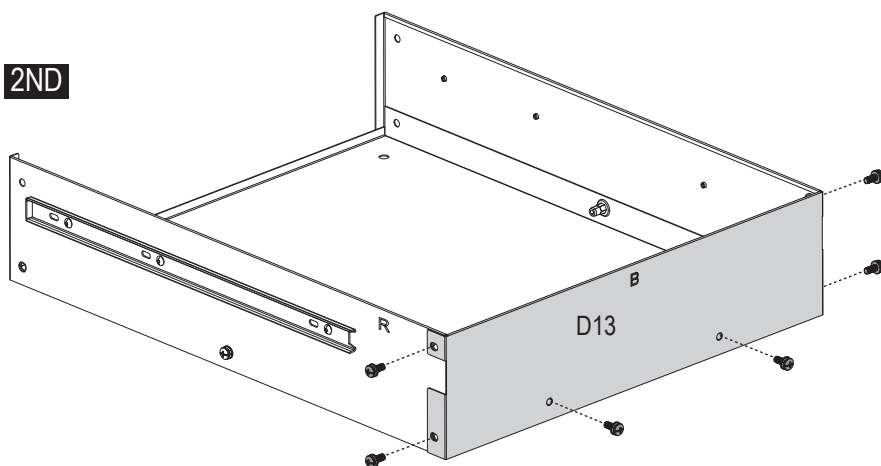
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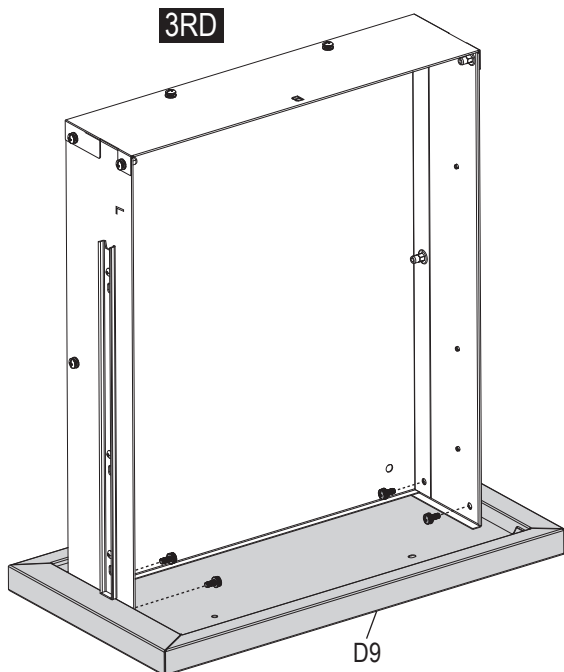
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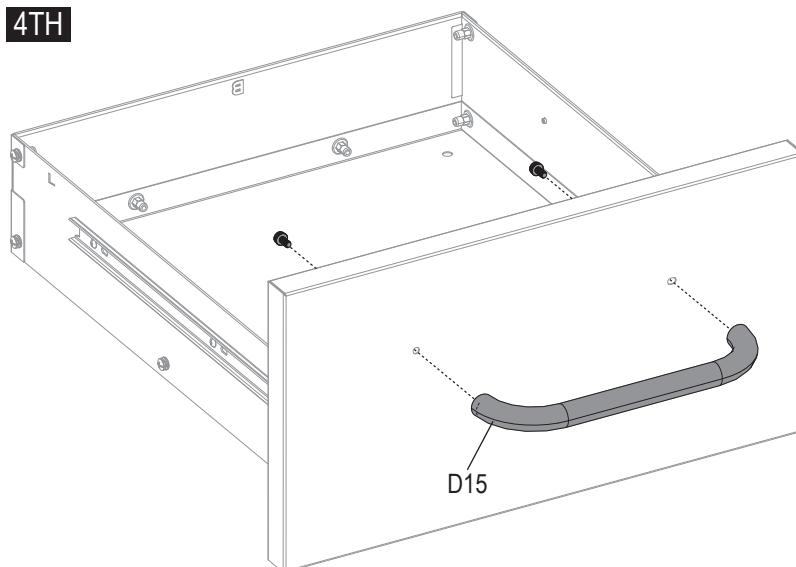
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3RD

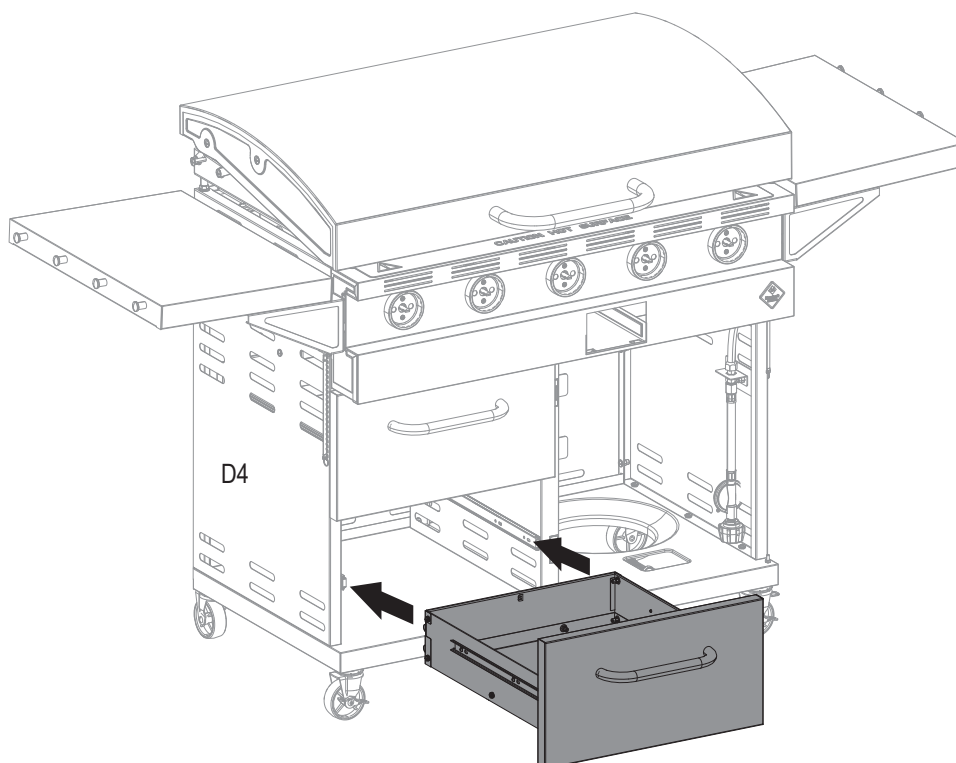
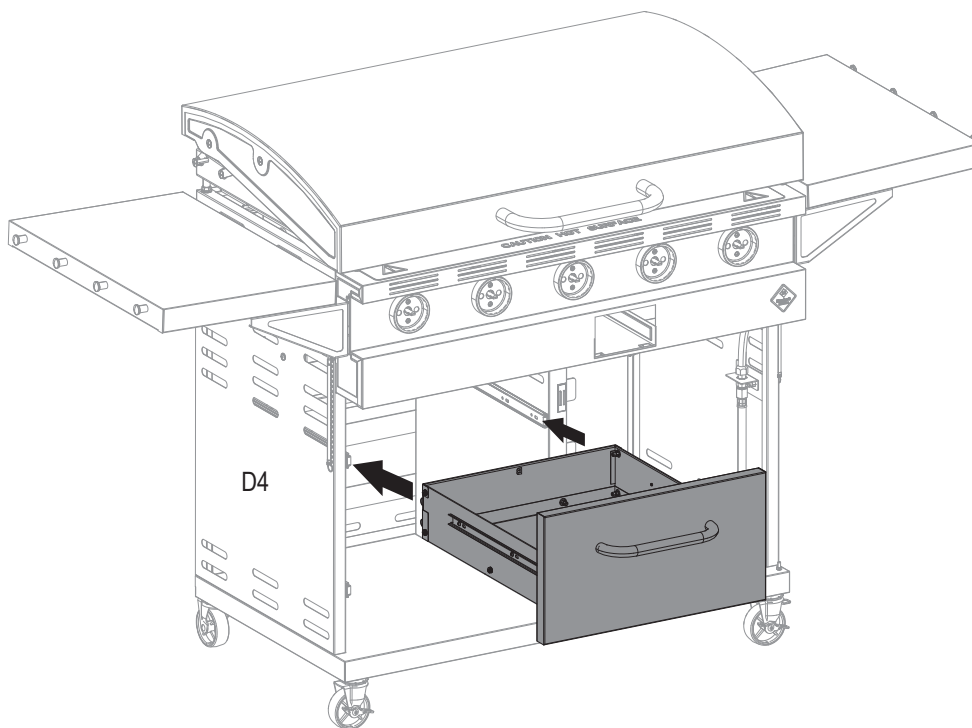


4TH



ASSEMBLY INSTRUCTIONS

14



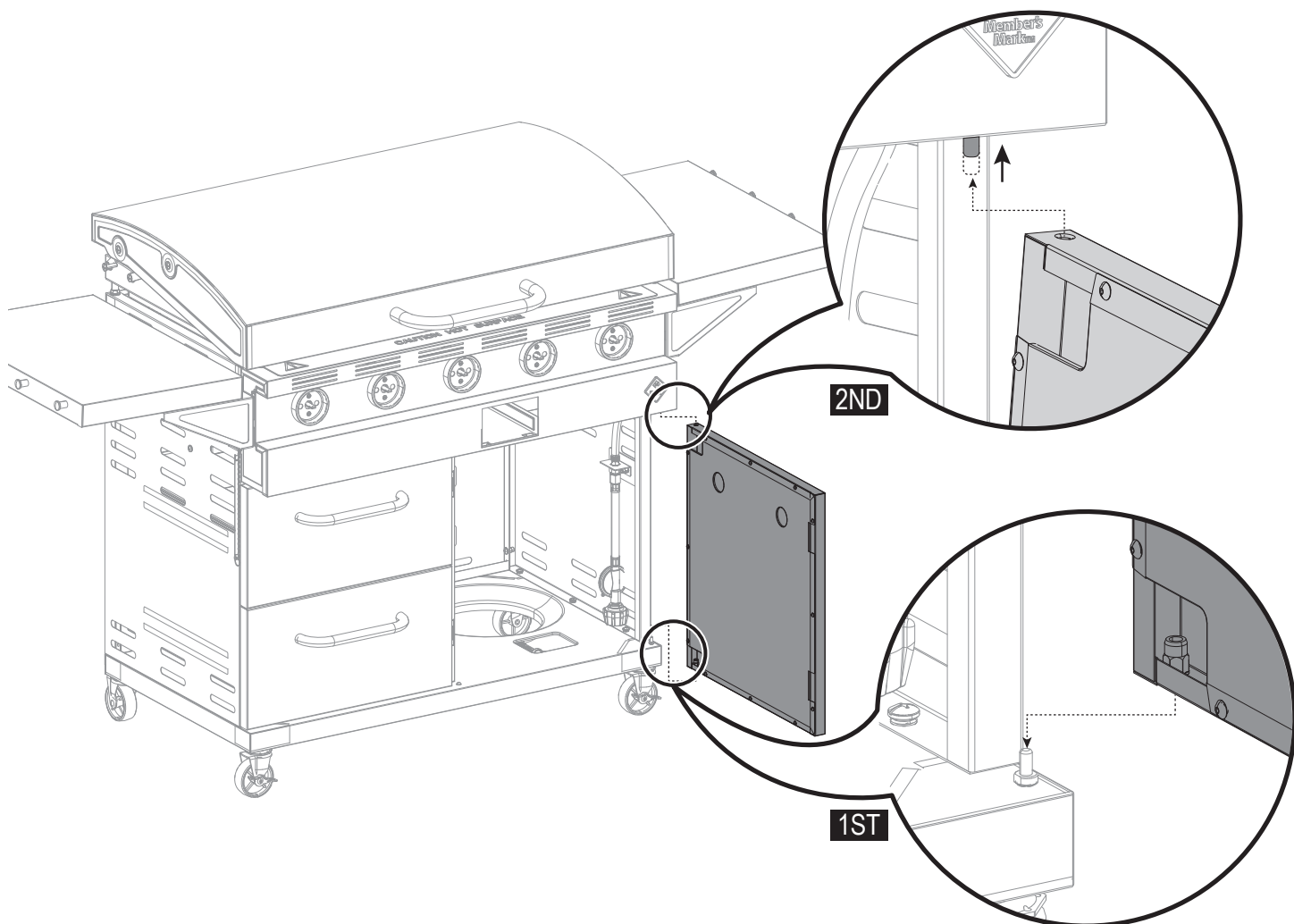
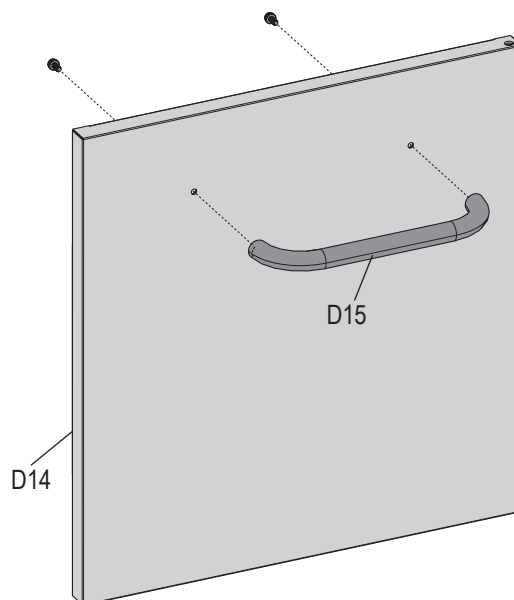
ASSEMBLY INSTRUCTIONS

15

(E)

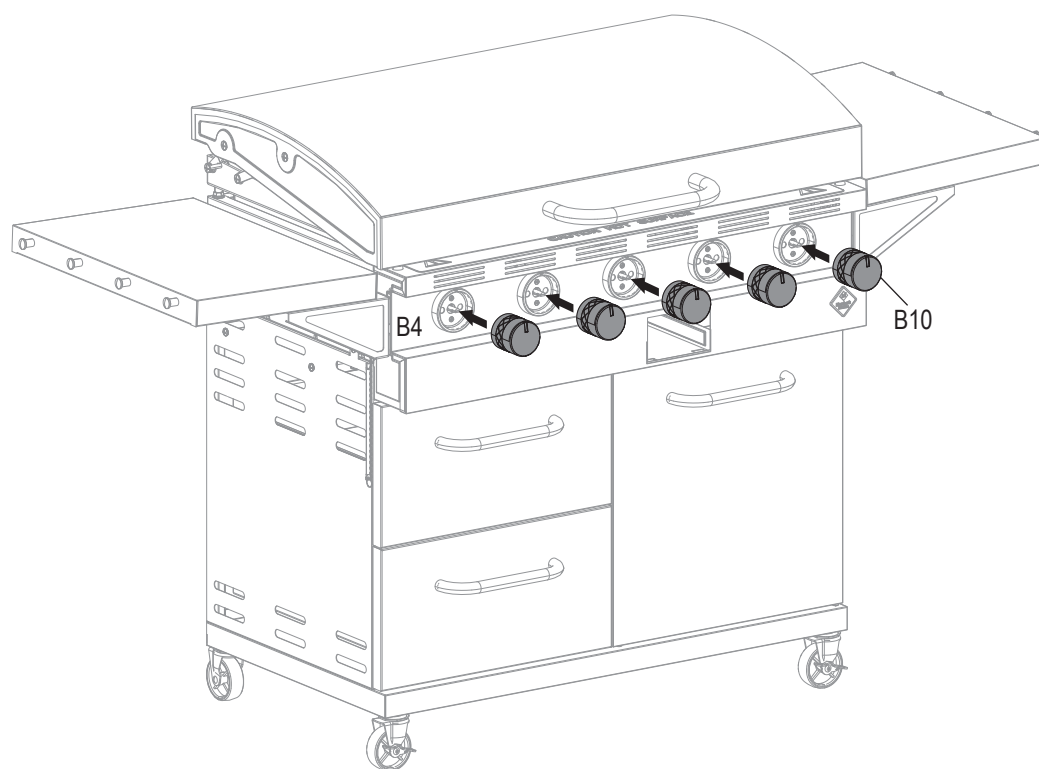


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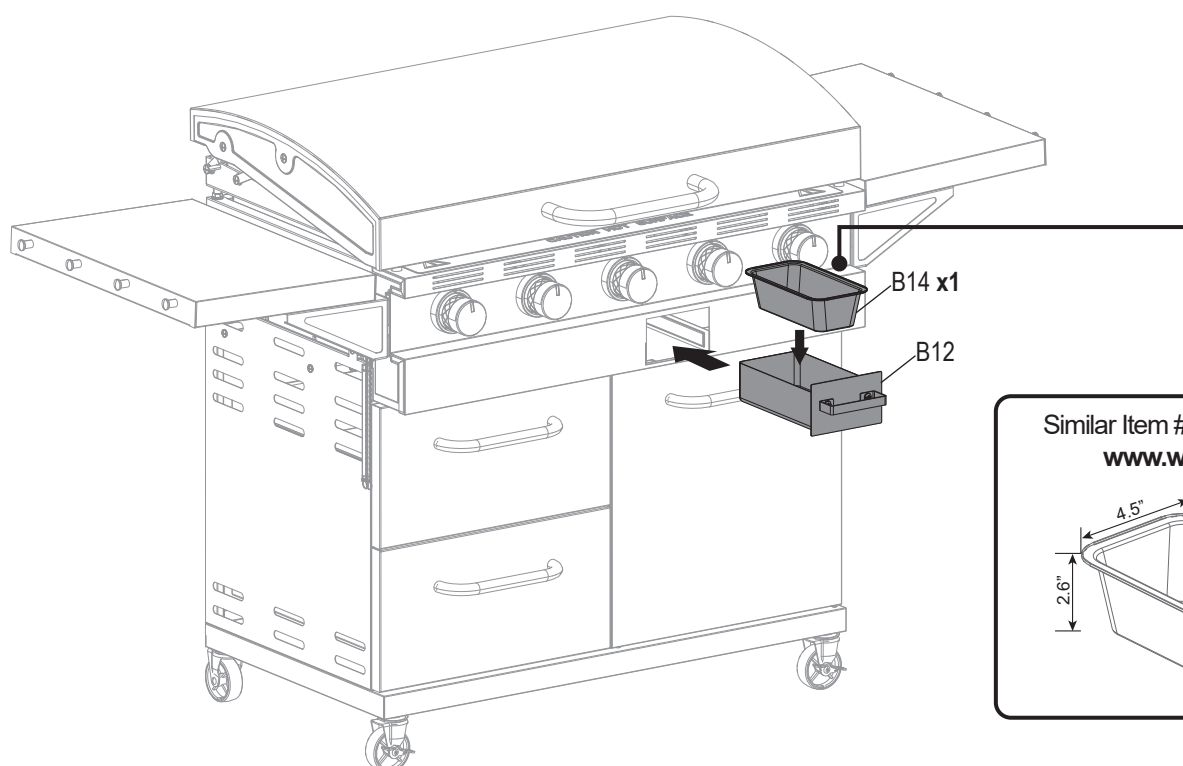


ASSEMBLY INSTRUCTIONS

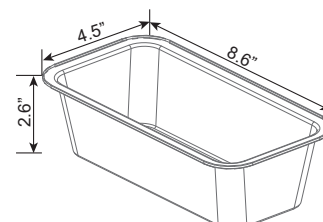
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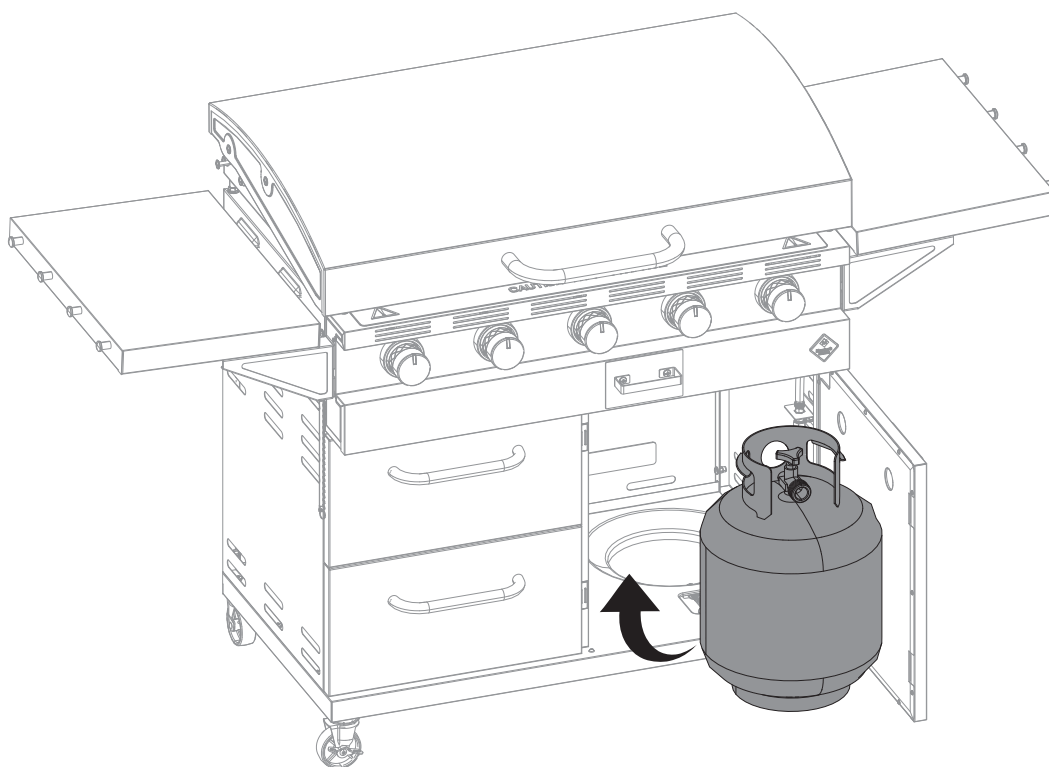


Similar Item # 615265512962 at
www.walmart.com

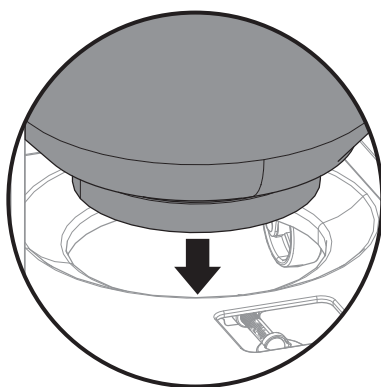


ASSEMBLY INSTRUCTIONS

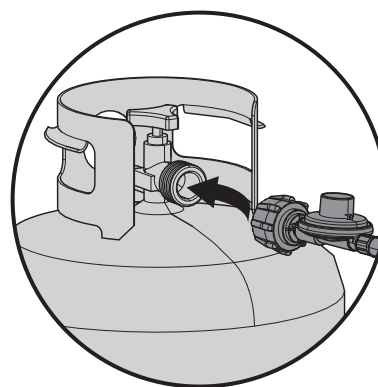
18



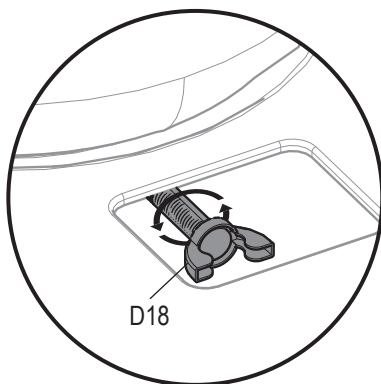
1ST



2ND



3RD



PERFORM A LEAK TEST.

4TH

PROCEED TO PAGE 9,
FOR INSTRUCTIONS

WARRANTY WARRANTY AND SERVICE

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, and on the rating label located on the Griddle bottom shelf.
2. **MODEL NUMBER:** The model number is located on the front cover of the user manual, the rating label and also on your cash register receipt.
3. **PROOF OF PURCHASE** by the original owner.

Call the Members MarkBarbecue Customer Care Hotline 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Members Mark Barbecue Customer Care Hotline 1-833-454-0864.
2. Do not return to the store for replacement of damaged or defective parts. Members Mark Barbecue 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 unpacked, resolve issue by contacting Members Mark Barbecue Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

LIMITED Warranty:

Winners Products, hereby warrants to the ORIGINAL PURCHASER of this Members Mark Griddle that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

Please see Limitations and Exclusions section on the following page.

Members Mark warrants that components in your new Gas Griddle will be free of defects in material and workmanship from the date of purchase, for the following period:

Stainless Steel Burners.....5 years
All other components.....1 years

CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary. **For residential use ONLY. Do not use for commercial cooking.**

WARNING

Do not attempt to repair or alter the hose/ valve/ 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.

WARRANTY WARRANTY AND SERVICE

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.
2. This warranty applies only when barbecue is used in 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 its barbecue products.
4. Winners Products Engineering Ltd. shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
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 you for the cost of any inconvenience, food, personal injury 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.

Winners Products **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 flash-back 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 and are otherwise uncontrollable by the manufacturer.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- e. Damages caused by improper assembly or installation, alteration, clearance to combustible materials, and failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

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.



Winners Products Engineering Ltd
25/F., Cofco Tower, 262 Gloucester Road
Causeway Bay, Hong Kong



CONTACT US: 1-833-454-0864

Questions or Comments?

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