



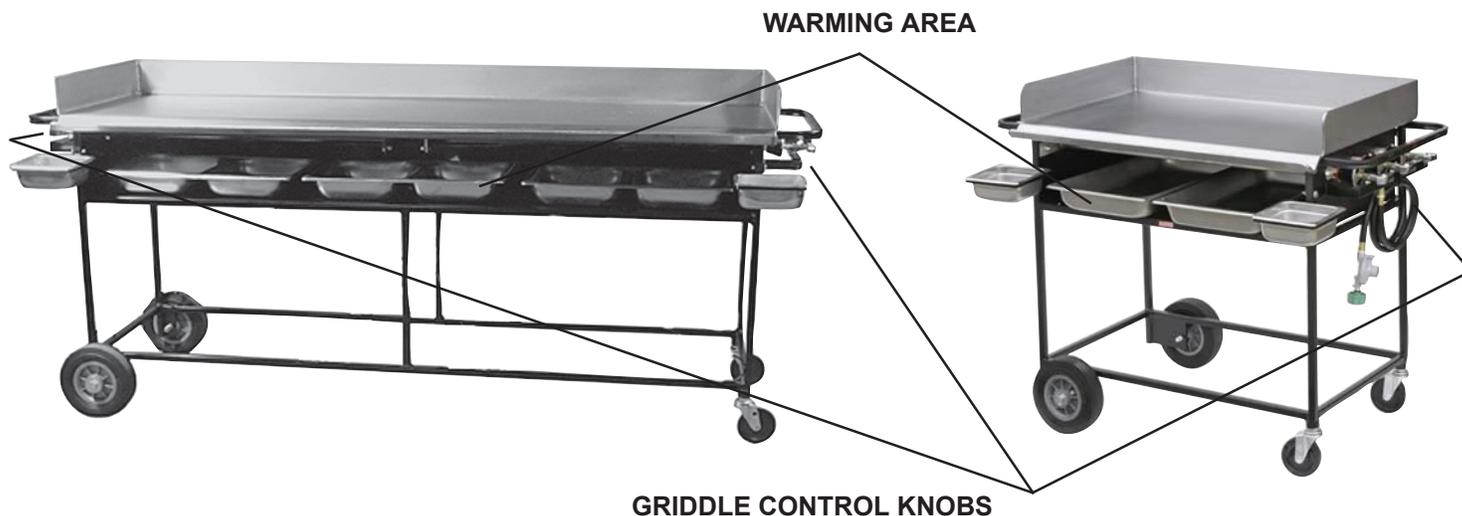
Customer Instructions Propane Griddle

Important: There is a charge for equipment returned uncleaned or damaged.

CAUTION: Griddle components get very hot in use - use care & wear gloves - keep children away. Use griddle **ONLY** outdoors.

Operating Instructions

1. Connect fuel tanks or fuel, making sure that all connections are tight, and the valves are closed at the tanks. (units are sent out with fuel tanks, images for purposes of representation only)
2. Before lighting, be sure all griddle control knobs are in the CLOSED position.
3. Open the valve on your fuel. Hold the lighter next to the front burner & turn the burner knob to OPEN. The burner will light. The second burner will light automatically when it's turned on. Adjust knobs to desired flame level.
4. The griddle should be turned up only hot enough to cook the intended food. It is NOT meant to be turned up to extreme temperatures to heat pans of food. Do not turn to extremely hot temperatures in an attempt to clean it--you could damage the cooktop.
5. The griddle has a warming area under the burners as shown below. Place your food pans in that area, being sure to cover the food with foil to keep it from drying out.
6. The grill can be cleaned by simply wiping it with a paper towel. Scrubbing the grill with paper towel and 1/4 cup of salt can work for harder to clean areas. DO NOT use oven cleaners or abrasive cleaners or scraping tools on the griddle.



A to Z Equipment Rentals & Sales - 4 locations in the Phoenix Arizona Metro Area
If you like this piece of equipment, inquire about purchasing it !

- If equipment does not work properly, notify office at once -

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