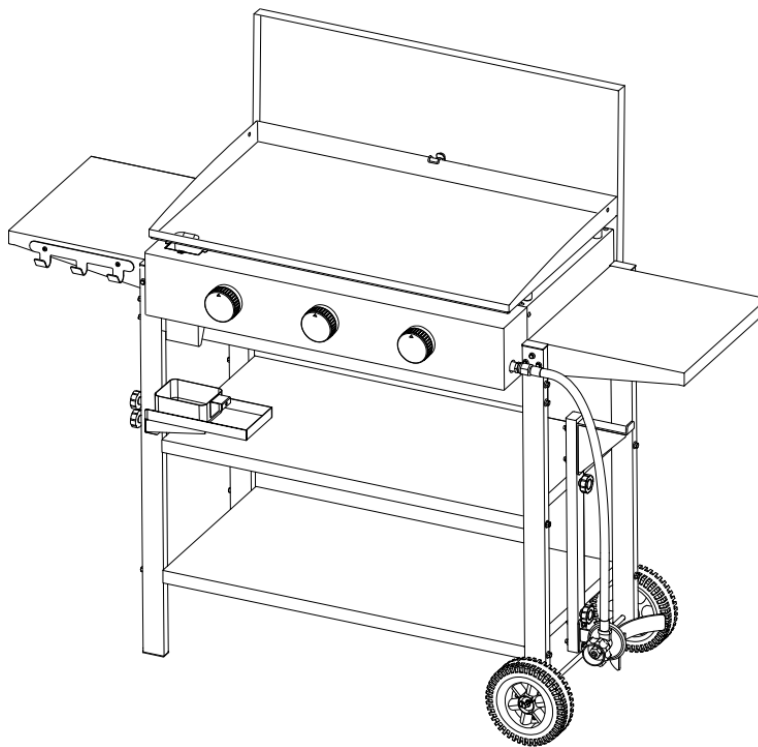




# OWNER'S MANUAL

27" GRIDDLE COOKING STATION

Model: G2138M



Conforms to ANSI Z 21.58-2018/  
Certified to CSA 1.6-2018 Outdoor  
Cooking Gas Appliances



**WARNING! Read the entire manual including all warnings prior to assembly and use of your griddle for your safety!**

*Failure to read all warnings, follow instructions in this manual and operate per the manual can result in a hazardous situation that can (a) cause severe injury or death, (b) result in or cause a fire or result in an explosion causing damage to property.*



## **DANGER**

Indicates an immediate hazardous situation that can result in serious injury, death and/or damage to property.

- This appliance is for outdoor use only. Do NOT operate in a garage, carport or any enclosed area. This appliance should NOT be used in or on recreational vehicles or boats.
- Never operate this appliance within 10 feet of any structure or combustible material.
- Do NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. Never store an LP (liquid propane) cylinder not connected for use within 20 feet of this appliance.
- Never operate this appliance within 20 feet of any flammable liquid.
- Always check for leaks as detailed in this manual prior to using appliance
- If you smell gas:
  - Shut off gas to appliance
  - Extinguish any open flame
  - Ventilate the area
  - Check for leaks as detailed in this manual
  - If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department
- Never operate this appliance unattended. Always keep children and pets away from the appliance at all times.
- Never use the appliance as a heater.
- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the installation, operation and maintenance instructions thoroughly prior to installing or servicing this appliance.

- Keep a type BC or ABC fire extinguisher readily available.
- Keep this manual for future reference.



## **WARNING**

**Indicates the possibility of serious bodily injury and/or property damage if the instructions are not followed**

- It is the consumer's responsibility to read and follow this owner's manual to ensure safe use of the appliance.
- It is the consumer's responsibility to ensure the appliance is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in serious injury, death and/or property damage.
- Read all instructions prior to assembly and while using the appliance
- The manufacturer has made every effort to eliminate any sharp edges; however, you should take care when handling assembly components to prevent accidental injury.
- When the appliance is NOT in use, turn the controls and the gas source off.
- During and after use of this appliance, the appliance will be hot and great care should be used to prevent injury. Never handle hot parts with unprotected hands.
- A clogged burner tube can lead to a fire beneath the appliance.
- For residential use only. Do NOT use for commercial cooking.
- Do NOT use Citrisol, abrasive cleaners, de-greasers or a concentrated cleaner on plastic parts.
- This griddle is for use with liquid propane (LP) gas only. Conversion to or attempted use of natural gas or any other fuel is dangerous and may cause bodily harm and will void your warranty.
- Apartments/Condos/Patios – Check with management to learn the requirements and fire codes for using a LP gas appliance. If allowed, use outside on the ground floor with a 10 foot clearance from any structure. Do NOT use on or under balconies.
- LP gas cylinders must be stored outdoors, out of reach of children, and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.
- Do NOT insert any tool or foreign object into the valve outlet or safety relief valve.
- When griddle is not in use, the LP gas must be turned off at the cylinder and disconnected.
- Always check connects and cylinder for leaks each time the appliance is used. Follow leak testing procedure in this manual.
- Do NOT operate if a gas leak is present. Gas leaks may cause a fire or

explosion.

- Minimum clearance from sides and back of appliance to combustible construction is 40 inches. Do NOT use this appliance under any type of overhang or roof.
- It is essential to keep the appliance's valve compartment, burners and circulating air passages clean.
- Inspect the appliance prior to EACH use.
- Do NOT alter the appliance in any manner. Any alteration will void your warranty.
- Do NOT use the appliance unless it is COMPLETELY assembled, and all parts are securely fastened and tightened.
- Do NOT build this model of appliance in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.
- Use only the regulator and hose assembly provided. Use only the replacement regulator and hose assembly specified in this manual.
- Use only Grillers Choice factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.
- Do NOT touch metal parts of appliance until they have completely cooled to avoid burns.
- Do NOT use appliance in high winds.
- Do NOT leave appliance unattended while preheating or burning off food residue on high.
- Storage of the appliance indoors is permissible ONLY if the cylinder is disconnected, removed from the appliance and properly stored outdoors.
- Do NOT attempt to disconnect the gas regulator from the cylinder or any gas fitting while the appliance is in use.
- Always place your griddle on a hard, non-combustible, level surface.



## **CALIFORNIA PROPOSITION 65 WARNING**

This appliance can expose you to chemicals, including carbon monoxide, soot, lead and lead components which are known to the State of California to cause cancer, birth defects, and other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov) .

Wash your hands after using this appliance.



## PRECAUTIONS

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
5. Do not store a spare LP-gas cylinder under or near this appliance.
6. Never fill the cylinder beyond 80 percent full.
7. Griddle 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, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192 and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

# TABLE OF CONTENTS

	<u>Page</u>
For Your Safety .....	2-5
LP Tank Information .....	7-8
Connecting Regulator to the LP Tank .....	9
Leak Testing, Valves, Hoses and Regulator....	10-11
Lighting the Appliance .....	12
Cleaning and Care .....	13-16
Parts List .....	17-18
Illustrated Parts List .....	19-21
Assembly Instructions .....	22-27
Trouble Shooting .....	28-29
Warranty Information .....	30
Frequently Asked Questions .....	31

# LP Tank Information

## DANGER

**NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.

- Never fill a cylinder beyond 80% full.
- If the information in the two points above is not followed exactly, a fire causing death or serious injury may occur.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder and appliance and call your fire department.

CAN/CSA-B339, tanks, spheres and tubes for Transportation of dangerous goods. Transport Canada (TC). See LP Tank collar for marking.

LP Tank valve must have:

- Type 1 outlet compatible with regulator or grill.
- Safety relief valve.
- UL listed Overfill Protection Device(OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP Tanks equipped with this type of valve.
- LP Tank must be arranged for vapor withdrawal and include collar to protect LP Tank valve. Always keep LP Tanks in upright position during use, transit or storage.
- LP Tank in upright position for vapor withdrawal.

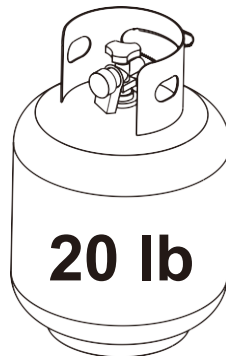
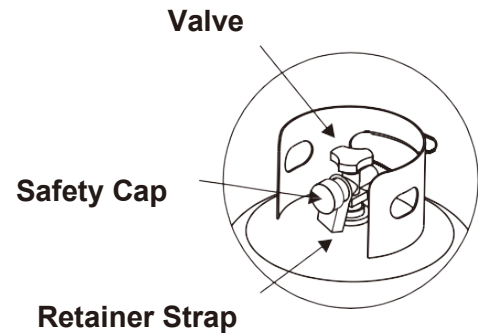
## LP Tank Removal, Transport and Storage LP Tank

Turn OFF all control knobs and LP tank valve.  
Turn coupling nut counterclockwise by hand only  
-do not use tools to disconnect.

Lift LP tank wire upward off of LP tank collar,  
then lift LP tank up and off of support bracket.  
Install safety cap on to LP tank valve.  
Always use cap and strap supplied with valve.

Failure to use safety cap as directed may result  
in serious personal injury and/or property  
damage.

Store outdoors.



## **LP Tank**

- The LP tank used with your grill must meet the following requirements:
  - LP Tanks must be constructed and marked in accordance with specifications for LP tanks of the U.S. Department of Transportation (DOT) or for Canada.
- A disconnected LP tank in storage or being transported must have a safety cap installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP tank inside a vehicle which may become overheated by the sun.
- Do not store an LP tank in an area where children play.

## **LP (Liquefied Propane Gas)**

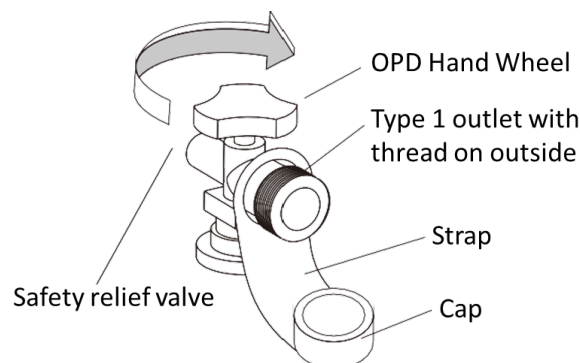
- LP gas is nontoxic, odor less and colorless when produced.
- For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.
- Static electricity and/or electronics (including phones) of any type can ignite LP and cause a fire and/or explosion

## **LP Tank Filling**

- Use only licensed and experienced dealers.
- LP dealer must purge new tank before filling.
- Dealer should NEVER fill LP Tank more than 80% of LP Tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas over fill. Immediately close LP Tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP Tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

## **LP Tank Exchange**

- Many retailers offer you the option of replacing your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the "LP Tank" section of this manual.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage.
- Leak test new and exchanged LP tanks BEFORE connecting to grill.
- 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.





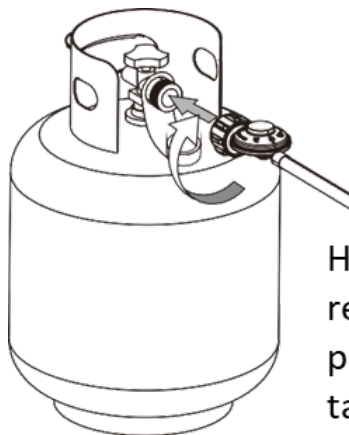
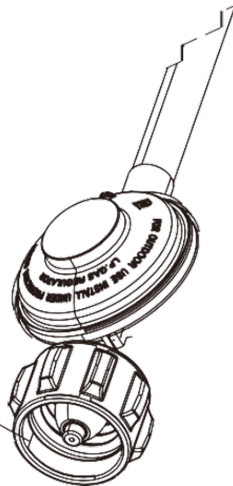
# Connecting Regulator to the LP Tank

1. LP tank must be properly secured onto griddle. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP tanks OFF by turning OPD hand wheel clockwise to a full stop.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
5. Hold regulator and insert nipple into LP tank valve.
6. Hand-tighten the coupling nut, holding regulator in a straight line with LP tank valve so as not to cross thread the connection.
7. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only-do not use tools.**

## NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 6 and 7. If you are still unable to complete the connection, do not use this regulator!

Nipple has to be centered into LP valve



Hold coupling nut and regulator as shown for proper connection to LP tank valve.

# Leak Testing Valves, Hose and Regulator

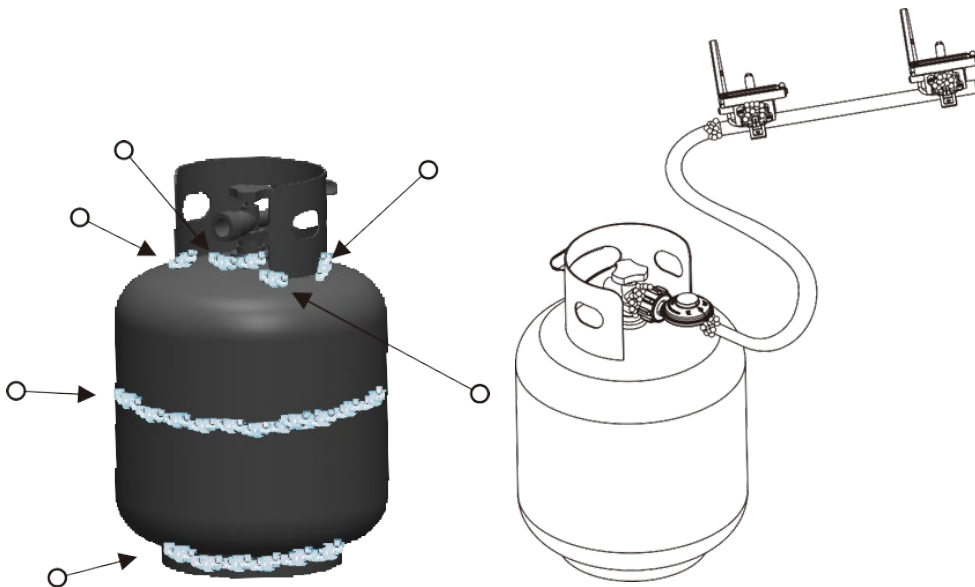


## WARNING

If "growing bubbles" appear do not use or move the LP tank. Contact an LP gas supplier or your fire department!

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Griddle must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances (including phones). During leak test, keep griddle away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below. Leaks are indicated by growing bubbles.

**Do not use household cleaning agents.** Damage to gas valve/hose/regulator components can result.



## Procedure:

1. Turn all griddle control knobs to OFF.
2. Be sure regulator is tightly connected to LP tank.
3. Completely open LP tank valve by turning OPD hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
4. Brush soapy solution onto areas where bubbles are shown in picture above.
5. If **“growing”** bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.**
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

# Safety Tips

1. Before opening LP cylinder valve, check the coupling nut for tightness.
2. When griddle is not in use, turn off all control knobs and LP cylinder valve.
3. Never move griddle while in operation or still hot.
4. Use Griller's Choice utensils and oven mitts to avoid burns and splatters.
5. Maximum weight on side shelf is 9 lbs.
6. The grease tray must be inserted into griddle and emptied after each use. Do not remove grease tray until grill has completely cooled.
7. Clean griddle often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.
8. If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
9. The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
10. If you have a griddle problem, see the "Troubleshooting Section"
11. If the regulator frosts, turn off 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!

## CAUTION

- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

# Lighting the Appliance

**Caution:** Read all the steps prior to lighting the appliance to familiarize yourself with the proper lighting sequence. Do not lean over appliance while lighting.

1. Make sure gas burner control valves on appliance are in the OFF position.
2. Turn on the gas from the LP tank. Wait 5 seconds.
3. To ignite, press and turn the **far right gas burner control valve** anti-clockwise to MAX (“large flame”). Hold it in this position. **(NOTE: Do NOT turn ALL the gas burner control valves on at once when lighting the appliance!)**
4. If ignition does NOT occur in 5 seconds, turn the gas burner control valve to OFF, wait 2 minutes and repeat step 3 of the lighting procedure. This process allows the LP propane gas to fill the gas lines from the LP tank to the burner. This is normal procedure and may have to be repeated a couple of times to allow gas to fill the line.
5. To ignite remaining burners: Start with the burner closest to the ignited burner and follow step 3 in the lighting procedure (middle burner). Once the middle burner is lit, ignite the remaining, far left burner following step 3 of the lighting procedure.
6. Once each burner has ignited, turn knobs to desired setting.



## CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 2 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

# Match Lighting Appliance

- Make sure burner control switches are on OFF.
- Connect 20lb cylinder to appliance.
- Remove griddle top (may require two (2) people).
- Use a long lighter and place the flame on the right side of the burner near the burner holes.
- Push in and turn the knob to high.
- Ensures burner lights and stays lit.

# Turning Appliance Off

- Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
- Turn all knobs to the OFF position.
- Disconnect LP gas tank from appliance.
- Season your appliance per “Seasoning Appliance” section.

# Cleaning and Care



## CAUTION

1. Do NOT clean any appliance part in a self-cleaning oven. Extreme heat will damage the part and void the warranty.
2. All cleaning and maintenance should be done when the appliance is cool and with the fuel supply disconnected.
3. Do NOT enlarge valve orifices or burner ports. Modifying any part of the appliance can cause fires, explosions and/or result in bodily harm, death and/or property damage and void your warranty.
4. Never use oven cleaner to clean any part of the appliance. Only use mild dish soap and warm water on any part but griddle top.
5. This appliance should be cleaned and inspected on a regular basis.

## General Appliance Cleaning

*Clean your appliance on a regular basis and especially after extended periods of storage.*

- Ensure that the appliance and its components are cool prior to cleaning.
- Never handle hot parts with unprotected hands.
- In order to extend and maintain the life and condition of your grill, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a griddle cleaner with scrub brush on insides of griddle lid and bottom. Rinse and allow to completely air dry. Do not apply a caustic griddle/oven cleaner to painted surfaces.
- **Shelves and appliance frame (everywhere BUT griddle top):** Wash with warm soapy water and wipe dry or air dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated griddle cleaner on any part. Damage to and failure of parts can result and void your warranty.

## What is seasoning your appliance mean?

Seasoning is the preparation of steel or cast-iron cookware for use. There are two reasons for seasoning:

- To coat the griddle top to prevent rust.
- To create a natural, permanent non-stick cooking surface.

Seasoning is an easy and important process to ensure a great cooking experience and help your appliance last a long time. Unlike synthetically coated appliances, steel and cast iron can be seasoned repeatedly, constantly restoring the cooking surface. When you season your appliance, you are preventing rust and providing the griddle top with a natural, permanent non-stick surface.

**Note:** Seasoning is an ongoing process that takes time and repeated use before your griddle top develops a shiny, black surface. The more often you cook on and season your griddle, the more non-stick the surface will become.

# Cooking surface (griddle top):

\* You will need tongs, paper towels and either vegetable or canola oil for this process.

## **\* IMPORTANTNOTE:**

***If you use more water than a couple of tablespoons on a **HOT** griddle, the griddle may be damaged and possibly warp.***

### • First Use:

1. Light appliance on per 'Lighting the Appliance' section.
2. Turn burners to High for 10 minutes until the griddle top starts to discolor.
3. Turn appliance off per 'Turning Appliance Off' section.
4. Allow appliance to cool.
5. Wipe off appliance surface with paper towels until towels are clean. Steps 1-5 removes the protective coating we put on the griddle at the factory.
6. Apply a light coat of vegetable or canola oil (approximately 2-3 Tbsp) to griddle surface.
7. Roll up paper towel and hold with tongs to evenly spread oil across griddle top and sides (inside and outside). Make sure you cover every area of the metal griddle including all sides, corners, etc.
8. Turn on appliance per the 'Lighting the Appliance' section and turn all burners to high for 10 minutes. The oil on the griddle surface will smoke which is an indicator the oil is bonding with the metal of the griddle to result in a stick-resistant surface.
9. When the griddle stops smoking and there is a nice sheen, repeat steps 6-9 about four times.
10. Notice that the very front of the griddle will not discolor like the rest of the griddle. This area is still seasoned and can be used as a lower temperature portion of the griddle to keep food warm. Turning off one burner section can also create a 'warming' area for food.
11. The griddle top will darken over time after resulting in a dark seasoned stick resistant surface.
12. Follow all procedures to ensure your griddle surface maintains it seasoned cooking surface over time.

### **After Each Use:**

- Turn appliance off per the 'Turning Appliance Off' section.
- While the appliance is still warm, use your Griller's Choice scraper to scrap off any excess food residue. You can use a small amount of water (a couple of tablespoons) to help remove debris and food residue. **NOTE: If you use more water than a couple of tablespoons on a HOT griddle, the griddle may be damaged and possibly warp.**
- Wipe down the griddle surface and griddle sides (inside and outside) with paper towels until clean. Repeat process until the griddle top is clean.
- Apply a light coat of vegetable or canola oil to griddle surface and walls and wipe with paper towel. Ensure all metal surfaces of the griddle surface are coated lightly and evenly with oil.

### **Removal of Stubborn Food Residue:**

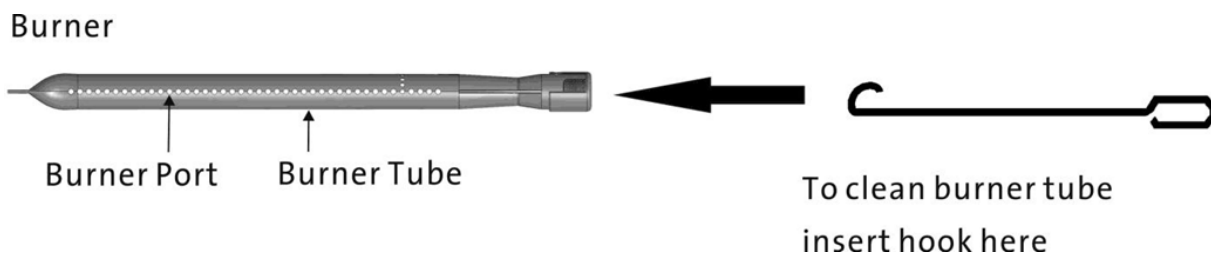
- Follow the procedure for the 'After Each Use' section.
- Light appliance per 'Lighting Appliance' section.
- Apply vegetable or canola oil to griddle surface.
- Allow oil to burn food residue off.
- Add additional oil if necessary and allow to burn off.
- If necessary, use a Griller's Choice cleaning stone and scrub the food residue off.
- Re-season the griddle surface.

### **Refurbishing the Griddle Surface:**

- Light appliance per the 'Lighting Appliance' section.
- Turn control knobs to high for 10 minutes.
- Turn appliance off.
- While the appliance is still warm, use your Griller's Choice scraper to remove as much food and rust as possible on all griddle surfaces (top, sides).
- Apply a liberal amount of vegetable or canola oil on surface and use your Griller's Choice cleaning stone to remove rust and food residue. Add additional oil if necessary.
- Wipe with paper towels until towels are clean. Repeat above steps until all rust and food residue have been removed.
- Apply oil to all griddle surface areas with paper towels to coat all metal surfaces (top and sides).
- Follow 'First Use' seasoning section. Repeat 3-5 times.

# Cleaning Burners

1. Turn LP gas off.
2. Turn all control knobs on front panel to off.
3. Disconnect the LP gas tank from the appliance.
4. Remove griddle top. Griddle top is heavy and will require two (2) people to remove. Just lift it off and set it to the side.
5. Remove burner by removing the fastener which secures the burner to the back panel.
6. Lift burner up and away from the gas valve orifice.
7. Clean venturi of each burner with small bottle brush (not a wire brush) or a lightweight coat hanger (see diagram below for bending and making a burner cleaning hook) or compressed air (if you use compressed air, wear goggles to protect your eyes). Do several times to make sure all debris is removed.
8. Remove all dirt and residue from the burner surface.
9. Clean any clogged pores with a stiff wire (open paper clip works well).
10. Inspect burners for any damage like cracks or holes. If damage is found, replace with manufacturer supplied parts.
11. Re-install burner(s). Make sure the gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark electrode.
12. Replace griddle top
13. Follow 'Lighting Appliance' section including performing a leak test per the 'Leaks Testing' section.



## Storing Your Appliance

- Close LP gas tank valve.
- Turn all control knobs to OFF.
- Disconnect LP gas tank from appliance. Do NOT store LP gas tank indoors. Appliance can be stored indoors if not connected to LP gas tank.
- Store in dry location. Use cover to keep appliance dry if not storing indoors.
- When an LP cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- Cover griddle if stored outdoors.
- When removing griddle from storage, follow "Cleaning the Burner Assembly" instructions before starting griddle.



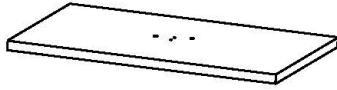
## PARTS LIST

No.	Part Name	QTY.
1	Tray cover	1
2	Griddle Plate	1
3	Body	1
4	Front Frame Crossbar	1
5	Back Frame Crossbar	1
6	Side Table	2
7	M4*35 Flange Bolts	12
8	M6*50 Flange Bolts	8
9	Right leg	2
10	M6*70 Flange Bolts	12
11	Oil Tank Support	1
12	Wheel	2
13	R Pin	2
14	Axle	1
15	M6*35 Flange Bolts	4
16	lower Fastener	1
17	Knob	4
18	Upper Hanger Mounting Bracket	1
19	M6 Flange Nut	6
20	Middle Plate	1
21	Rubber Foot	4
22	Upper Hanger	1
23	Oil Cup	1

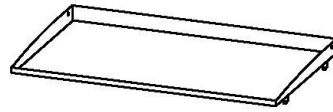
24	Left Leg	2
25	M4*8 Screw	4
26	Hook	1
27	M4 Hex Nut	4
28	Lid Handle	1
29	Left Front Leg	1
30	Guide Oil Group	1
31	Buckles	1
32	Bottom Tray	1

# ILLUSTRATED PARTS LIST

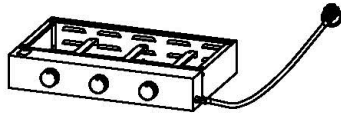
1. Tray cover.....1 PC



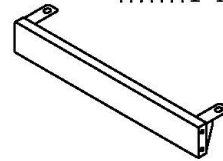
2. Griddle plate.....1 PC



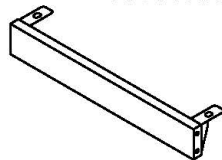
3. Body.....1 PC



4. Front Frame Crossbar  
.....1 PC



5. Back Frame Crossbar  
.....1 PC



6. Side Table.....2 PCS



9. Right Leg.....2 PCS



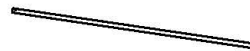
12. Wheel.....2 PCS



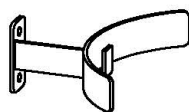
11. Oil Tank Support  
Group.....1 PC



14. Axle.....1 PC



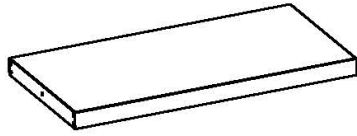
16. Lower Fastener  
.....1 PC



18. Upper Hanger Mounting  
Bracket.....1 PC



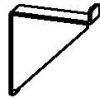
20. Bottom Tray... 1 PCS



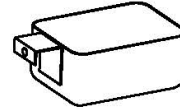
21. Rubber Foot.... 4 PCS



22. Upper Hanger  
..... 1 PC



23. Oil Cup ..... 1 PC



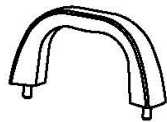
24. Left Rear Leg  
..... 1 PC



26. Hook..... 1 PC



28. Lid Handle .... 1 PC



29. Left Front Leg  
..... 1 PC



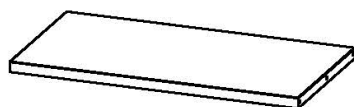
30. Guide Oil Group  
..... 1 PC



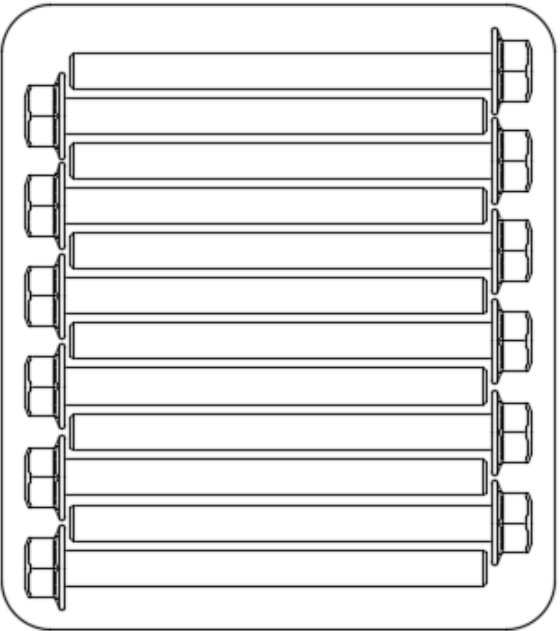
31. Buckles..... 1 PC



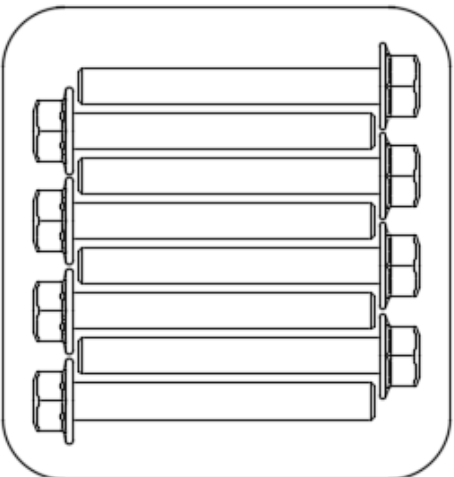
32. Middle Plate... 1 PCS



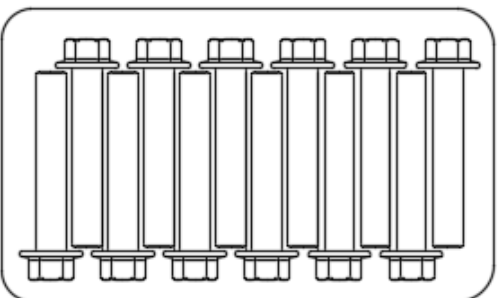
# G2138M



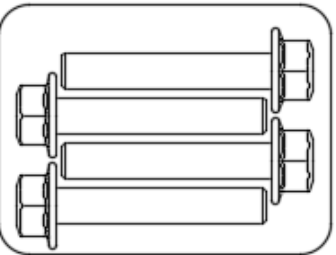
10 M6\*70, 12PCS



8 M6\*50, 8PCS



7 M4\*30, 12PCS



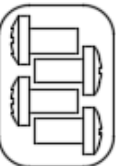
15 M6\*35, 4PCS



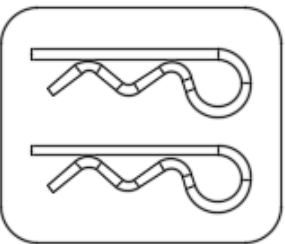
27 M4, 4PCS



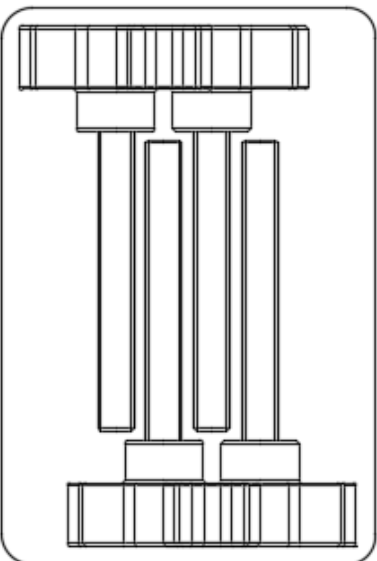
19 M6, 6PCS



25 M4\*8, 4PCS

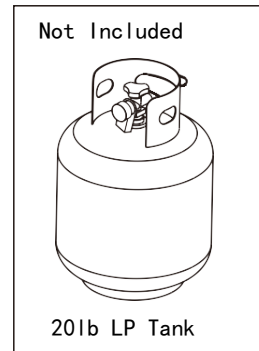
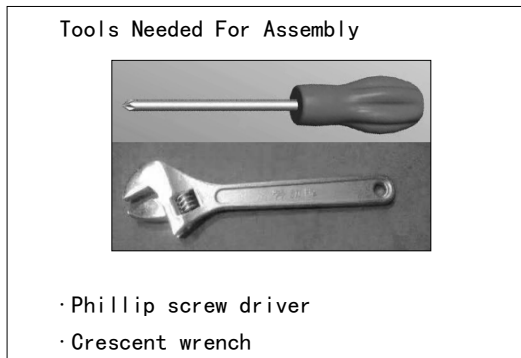


13 2PCS



17 M6\*50, 4PCS

# Assembly Instructions



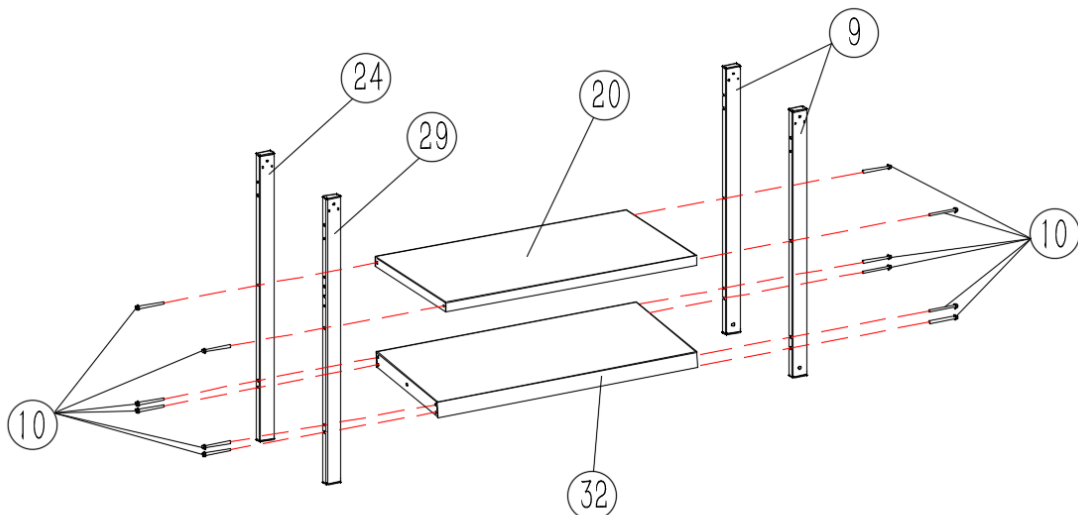
**WARNING:** The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury.

## ASSEMBLY:

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your grill. Please refer to the parts list and assembly diagram as necessary. Grill assembly involves large components; therefore, it is advised to have two people set up the unit.

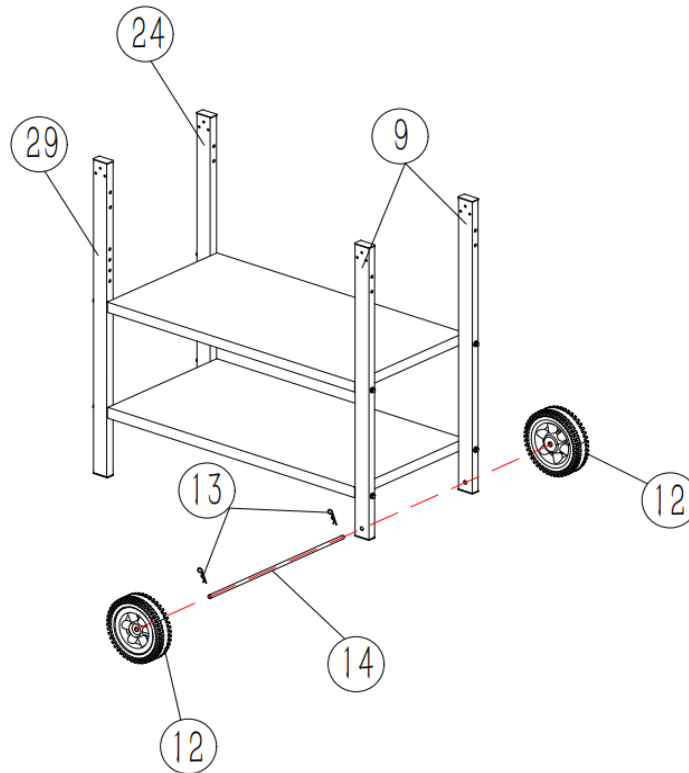
**NOTICE:** *MAKE sure all the plastic protection is removed before assembling.*

## STEP 1



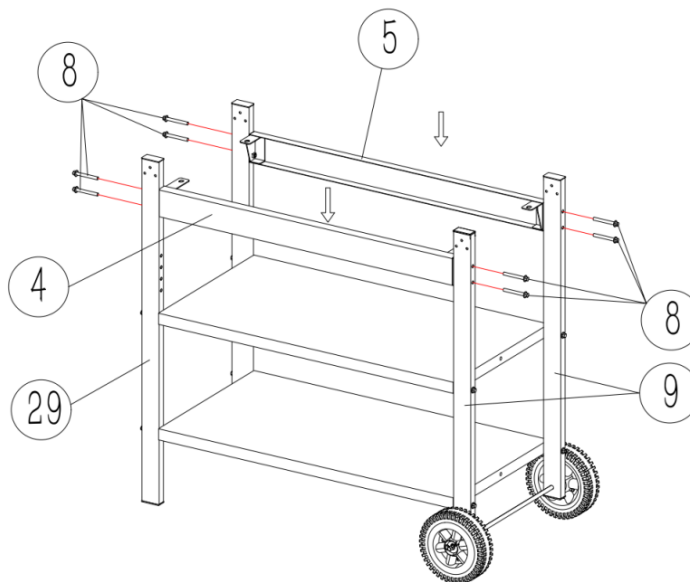
Use 12pcs M6\*70 bolts (10) to fix the left and right legs (24, 29, 9) on the shelf (20)(32). Note: The plane of the shelf is facing up! Do not tighten all bolts first!

## STEP 2



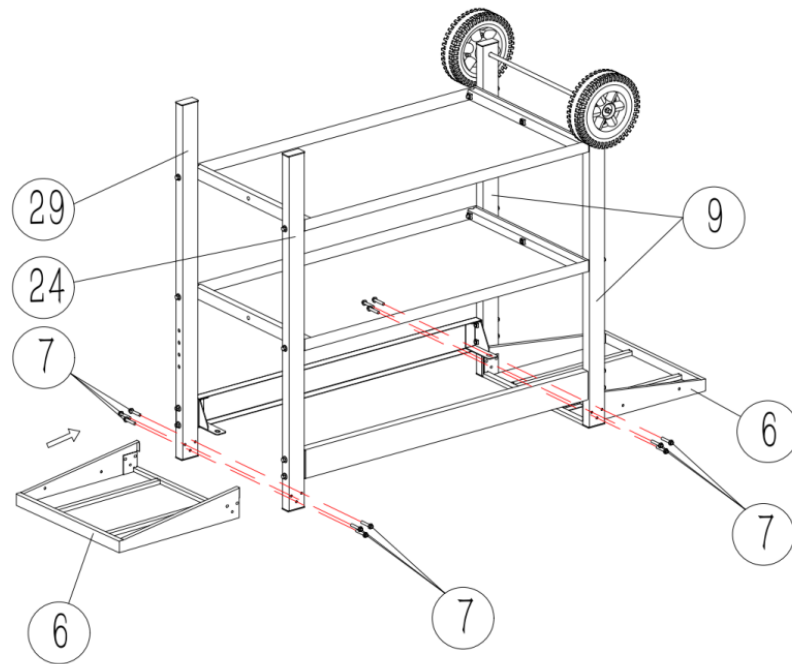
Pass the axle through the corresponding holes of the two right leg tubes (9), then assemble the wheel (12), pass the 2pcs R pin (13) through the hole on the axle (14).

## STEP 3



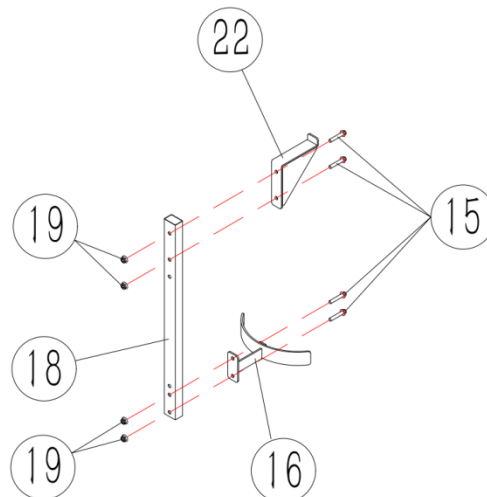
Place the frame as shown (make sure the side with wheels is on the right). Clamp the front and rear frame bars (4, 5) between the left and right leg tubes, and fix them with 8pcs M6\*50 bolts (8). **Note: Do not tighten the bolts first!**

## STEP4



Turn the frame upside down (as shown in the figure). Place the two side tables (6) between the left and right leg pipes (24, 29,9), and fix the side tables with 12pcs M4\*30 bolts (7). At this time, you can tighten all the bolts that have just been installed to ensure that the frame does not shake. Finally, turn the frame over and straighten it.

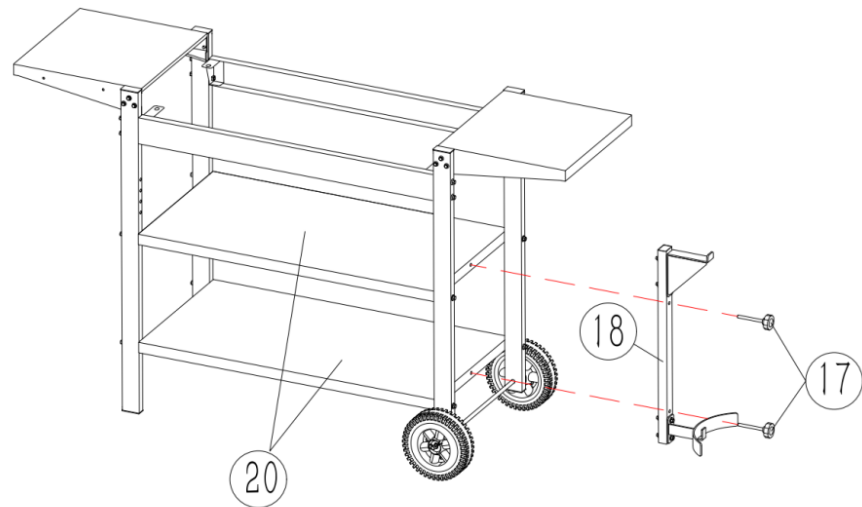
## STEP 5



Assemble the cylinder bracket, find the cylinder upper hook (22) and its bottom support (16), connect the support bar (18), and use 4pcs M6\*35 bolts (15) and nuts to tighten them all.

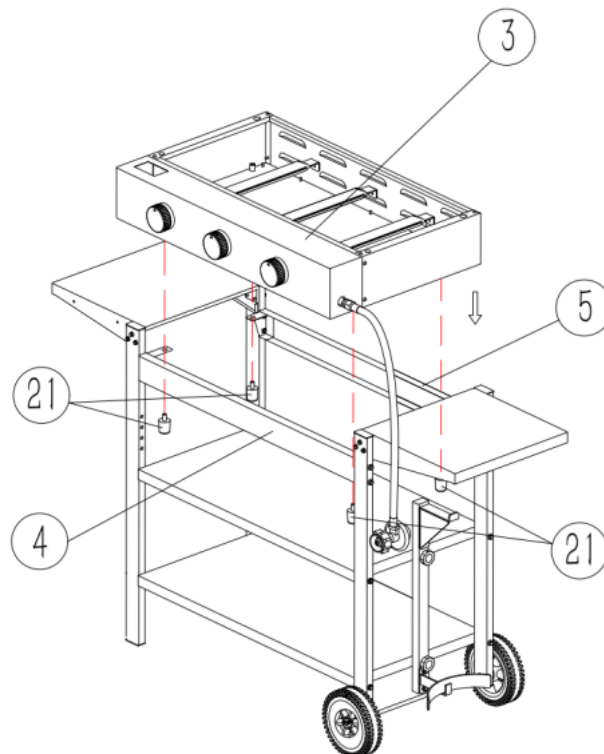


## STEP 6



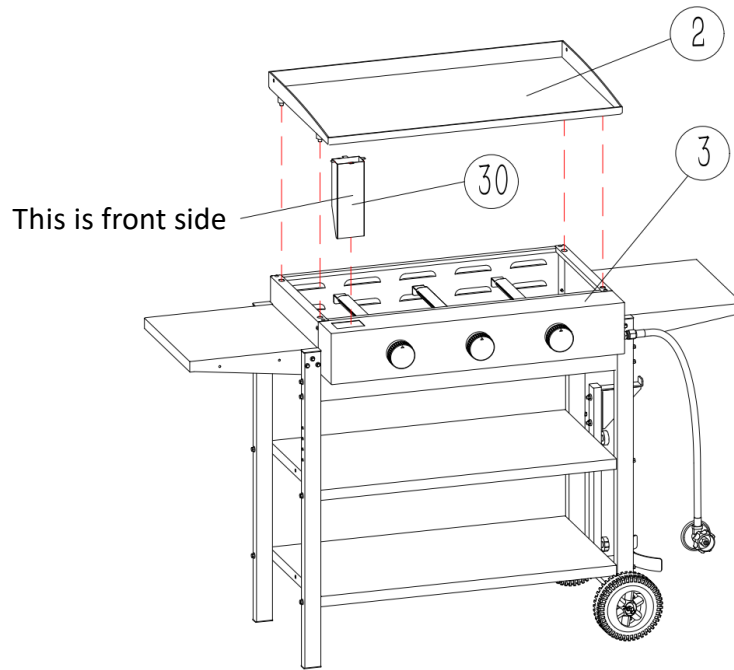
Find the 2 knobs M6\*50 bolts (17), fix the bracket assembled in step 5 on the shelf (20) of the frame, and tighten the knob to ensure that the cylinder bracket will not shake.

## STEP 7



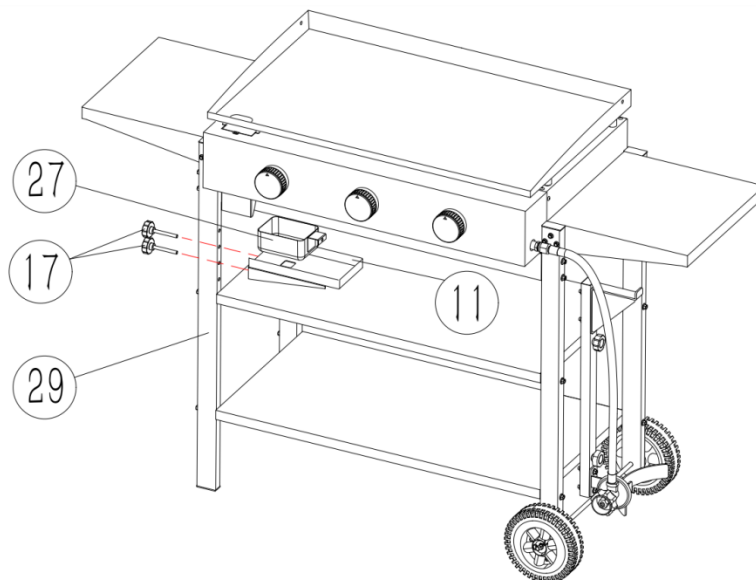
Clamp the body (3) into the frame assembled in step 6, and fix the body on the crossbars with 4 pegs (21). Tighten all pegs.

## STEP 8



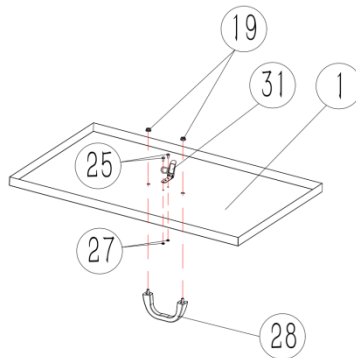
First, insert the oil guide chute (30) into the slot on the control panel as seen in the diagram. Place the griddle plate (2) on top of the body (3). Make sure all the support legs on the griddle pan fall into the corresponding holes on the surface of the body.

## STEP 9



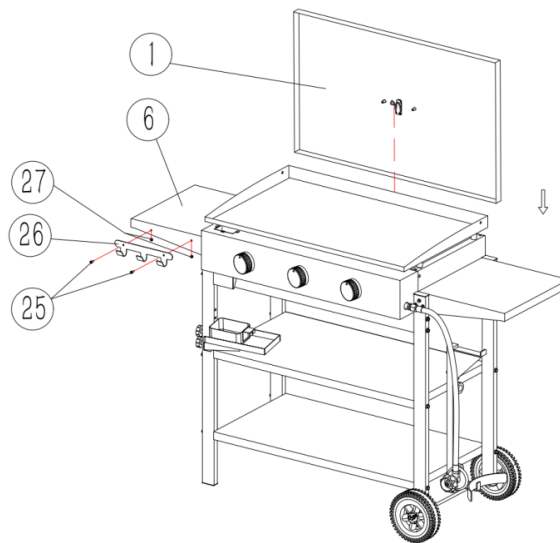
Use 2 knobs M6\*50 bolts (17) to attach the grease cup holder (32) on the left front leg(29) and tighten the knob. Clamp the oil cup (27) into the square groove of the grease cup holder (11) or use disposable grease cups for no mess clean-ups.

## STEP 10



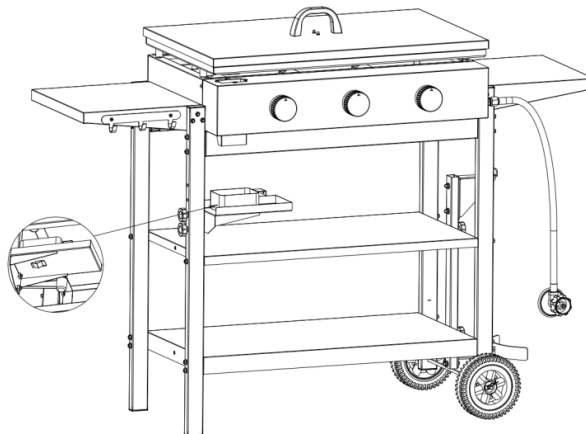
Use 2pcs M4\*8 bolts (25) and 2pcs M4 nuts (27) to fix the buckles (31) on the tray cover (1). Fix the handle (28) on the tray cover (1) with 2pcs M6 nuts (19). Note: The handle is assembled on the side opposite the buckle.

## STEP 11



Use 2pcs M4\*8 bolts (25) and 2pcs M4 nuts (27) to fix the hook (26) on the left side table (6) and tighten the bolts and nuts. You can hang the tray cover assembled in step 9 behind the griddle top with a buckle.

## STEP 12



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the ignition system.	<ol style="list-style-type: none"> <li>1. LP gas cylinder is empty or low.</li> <li>2. LP gas tank valve is closed</li> <li>3. LP Gas</li> <li>4. Gas has not filled the tubes to the burner.</li> <li>5. Faulty regulator.</li> <li>6. Obstructions in the burner,</li> <li>7. Electrode wire is loose or disconnected on electrode or ignition unit.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder.</li> <li>2. Make sure regulator is securely attached and the valve is open.</li> <li>3. Turn LP gas valve to closed, wait 3 minutes, follow 'Checking for Leaks' steps</li> <li>4. Follow light instructions again, step-by-step</li> <li>5. Have the regulator checked or replaced.</li> <li>6. Clean burner.</li> <li>7. Reconnect wire.</li> </ol>
Burner will not light with a match.	<ol style="list-style-type: none"> <li>1. LG gas cylinder is empty or low</li> <li>2. LP gas tank valve is closed</li> <li>3. LP Gas</li> <li>4. Faulty regulator.</li> <li>5. Obstructions in burner.</li> <li>6. Obstructions in gas ports</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder.</li> <li>2. Make sure regulator is securely attached and the valve is open.</li> <li>3. Turn LP gas valve to closed, wait 3 minutes, follow "Checking for Leaks" steps</li> <li>4. Have the regulator checked or replaced.</li> <li>5. Clean burner.</li> <li>6. Clean gas ports.</li> </ol>
Fire in burner tube has a low flame or flashback (a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> <li>1. LP gas cylinder is empty or low.</li> <li>2. Obstructions in burner.</li> <li>3. Obstructions in gas ports</li> <li>4. Windy conditions.</li> <li>5. Overfill prevention device (OPD) may have been activated</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace with full cylinder.</li> <li>2. Clean burner.</li> <li>3. Clean gas ports.</li> <li>4. Use grill in a more sheltered position.</li> <li>5. Turn gas control knobs to OFF, turn LP gas tank valve to CLOSED, turn gas control knobs to high for 1 minute. Close gas control knobs, wait 1 minute and follow lighting instructions.</li> </ol>
Irregular flame pattern or flame does not run the full length of the burner	Burner ports are clogged or blocked	Clean burner and ports
Flame is orange or yellow	<ol style="list-style-type: none"> <li>1. New burner may have residual manufacturing oils</li> <li>2. Insect or pest nest in venturi tube or burner</li> <li>3. Misalignment of valve to burner/venture tube</li> </ol>	<ol style="list-style-type: none"> <li>1. Should go away after 30 minutes of use</li> <li>2. Clean venture and burner</li> <li>3. Ensure burner and venture tube is properly aligned and engaged.</li> </ol>

Flame goes out	<ol style="list-style-type: none"> <li>1. High or gusting winds</li> <li>2. LP gas tank is low or empty</li> </ol>	<ol style="list-style-type: none"> <li>1. Do not use in high winds</li> <li>2. Replace with full cylinder</li> </ol>
Griddle Surface	Rust or looks dull	Refurbish griddle top per instructions in this manual and follow all seasoning instructions and storage guidance.

## **Replacement Parts**

Please visit [www.grillerschoicebrands.com](http://www.grillerschoicebrands.com) for replacement parts. Any questions, please contact us at [support@grillerschoicebrands.com](mailto:support@grillerschoicebrands.com).

## **Product Registration**

For faster warranty service, please register your product immediately at [www.grillerschoicebrands.com](http://www.grillerschoicebrands.com).

## **Need Help?**

Please contact us at [support@grillerschoicebrands.com](mailto:support@grillerschoicebrands.com) .

**Do NOT return to place of purchase!**

# **MAG Brands, LLC**

## **1 – Year Limited Warranty**

MAG Brands, LLC (manufacturer) warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled, maintained and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of documented purchase, all parts in such product shall be free from defects in material and workmanship. Manufacturer requires proof of purchase including date of purchase. Under no circumstances is the manufacturer responsible for damages from the failure to operate this product properly and in accordance with the owner's manual.

This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under the normal use and service and which manufacturer shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact manufacturer's Support Department using the contact information below. If manufacturer confirms, after examination, a defect covered by this Limited Warranty in any returned part and, if the manufacturer approves the claim, manufacturer will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Manufacturer will return replacement parts to the original purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, negligence, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage. This Limited Warranty covers only home use and does not cover private or public clubs, institutional or commercial purposes.

Manufacturer does not warrant this equipment to meet the requirements of any safety code of any state, municipality or other jurisdiction, and the original purchaser assumes all risk and liability whatsoever resulting from the use thereof, whether use in accordance with Manufacturer instructions or otherwise.

This Limited Warranty is in lieu of all other express warranties. Manufacturer disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. MANUFACTURER ALSO DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. MANUFACTURER SHALL HAVE NO LIABILITY TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Manufacturer further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

This Limited Warranty gives the purchaser specific legal rights; a purchaser may have other rights depending upon where he or she lives. Some jurisdictions do not allow the exclusion or limitation of special, incidental or consequential damages, or limitations on how long a warranty lasts, so the above exclusion and limitations may not apply to everyone. Manufacturer 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 manufacturer.

MAG Brands, LLC  
Support Department: [support@magbrandsllc.com](mailto:support@magbrandsllc.com)

## Frequently Asked Questions

Q. What if my griddle starts to rust?

A. If rust appears on the griddle surface, rub it off with steel wool or low grain sandpaper and re-season the surface. Take care to always completely dry your griddle before storing and keep away from rain and sprinklers.

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

Q. What types of cooking oils can I use to season my griddle?

A. We recommend the following oils for seasoning purposes: olive oil, vegetable oil, canola oil, coconut oil and sesame oil. Lard can also be used to season the griddle top.

Q. Can I use dish detergent to clean my griddle?

A. Grease cutting dish detergents will erase the seasoning on the griddle. For tough spots use table salt and hot water.

Q. Why does my griddle surface look dull and dry instead of shiny and black?

A. Season is a continuous process. Over time and the more often you season your griddle top, the more shiny, black and non-stick it will become.

**Thank you for your purchase!**

If you need help, have missing or damaged parts, or have any questions, please email us at

[support@grillerschoicebrands.com](mailto:support@grillerschoicebrands.com) .