

### SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burner of this and any other Griddle, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire behind the valve panel, damaging the Griddle and making the Griddle unsafe to operate. Inspect the burners once a year or if the Griddle has not been used for more than one month or if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Griddle does not reach temperature.
3. The Griddle heats unevenly.
4. The Griddle makes popping noises.

### STAINLESS STEEL MAINTENANCE

The Griddle is made of stainless steel construction.

Never clean the stainless steel when it is hot. After the initial cooking use, certain areas of the Griddle may discolor. This is a normal discoloration caused by the internal heat given off by the burner. Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad (like Scotch Brite) with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain.

Do not use steel wool to clean the Griddle.

Do not use abrasives on the polished highlights.

Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

### GRIDDLE COOKING SURFACE MAINTENANCE

The easiest way to clean your cooking surface is to have the following items: Metal Spatula, Ice Cubes, Scour Pads, & one oven/BBQ Glove.

After using your griddle, shut off all gas. While the unit is still hot, protect your hand with a oven/BBQ glove. Pour ice cubes directly on the cooking surface and use the scour pad with spatula scraping any residue into the grease catch. Once the cooking surface has fully cooled, use a scour pad with a safe cleaning solution to finish.

### BURNERS CLEANING & MAINTENANCE

Burners are made of heavy gauge stainless steel and can be cleaned using a bristle brush, warm water and soap. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the Griddle.

### DRIP PAN

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the Griddle. It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire. DO NOT use the Griddle without the drip pan pushed all the way to the back of the Griddle unit.