

**PROUDLY**  
**DESIGNED + BUILT IN**  
**KANSAS**  
**USING AMERICAN MATERIALS**

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## **OUTDOOR COOKING BASE SETUP INSTRUCTIONS**

It is the consumer's responsibility to see that the unit is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

Please read all sections of this manual carefully before assembly. Retain this manual for future reference.

- NEVER operate this appliance within 10ft (3.0 m) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- DO NOT fill cooking vessel beyond maximum fill line.
- NEVER allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn burner or gas supply OFF.

Heated liquids remain at scalding temperatures long after the cooking process. NEVER touch the cooking appliance until liquids have cooled to 115°F or 45°C or less.

If a fire should occur, keep away from the appliance and call your fire department. DO NOT attempt to extinguish a grease fire with water.

#### IF YOU SMELL GAS:

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

- This appliance is for outdoor use only, and is not to be used in a building, garage, or any other enclosed area.
- This device should not be used in or on recreational vehicles or boats.
- This appliance is not to be used on or under any apartment or condominium balcony or deck.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.

If grease or other hot material drips from appliance onto valve, hose or regulator:

01. Turn off gas supply immediately.
02. Determine the cause and correct it.
03. Clean and inspect valve, hose and regulator before continuing.
04. Perform a leak test.

The grease tray must be removed and emptied after each use.

Do not remove grease tray until griddle has completely cooled.

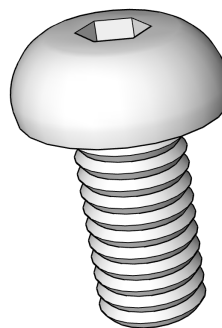
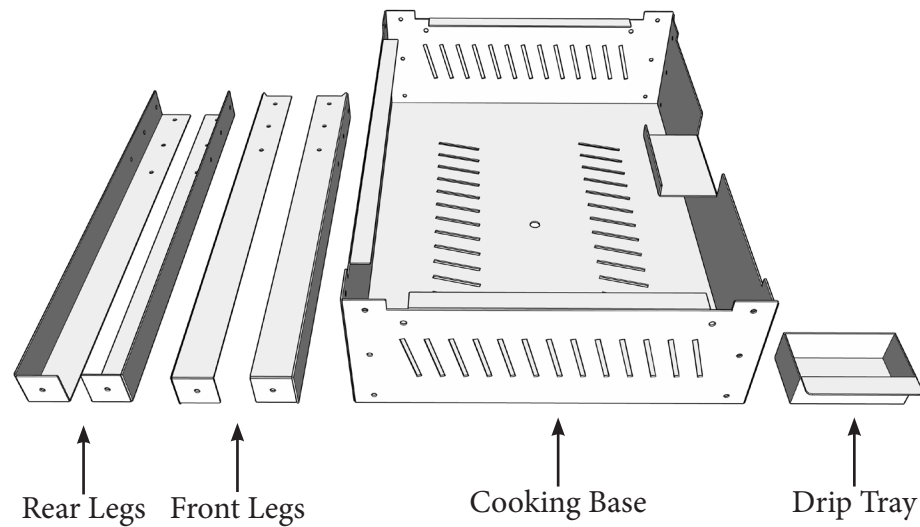
Do not obstruct the flow of combustion and ventilation air.

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

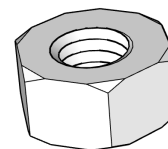
NEVER operate this appliance unattended. Keep children and pets away from appliance at all times.

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

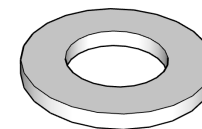
## Parts List



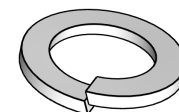
Qty. 24 of 1/4"-20  
Button Head Screw



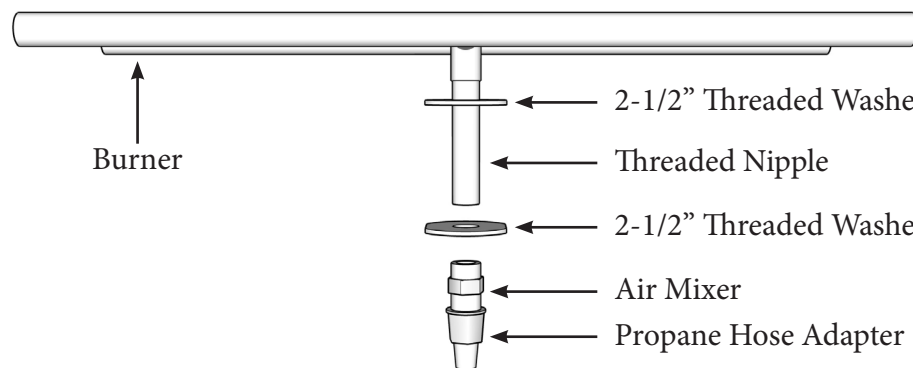
Qty. 24 of 1/4" Hex Nut

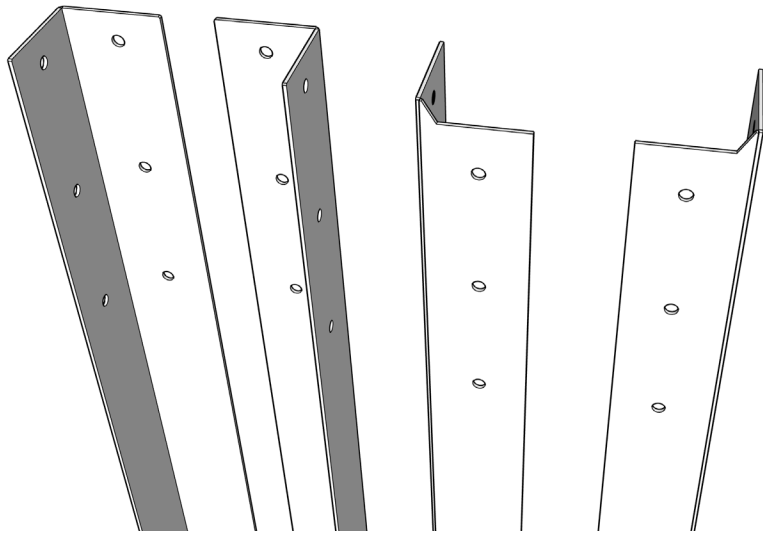


Qty. 24 of 1/4" Washer



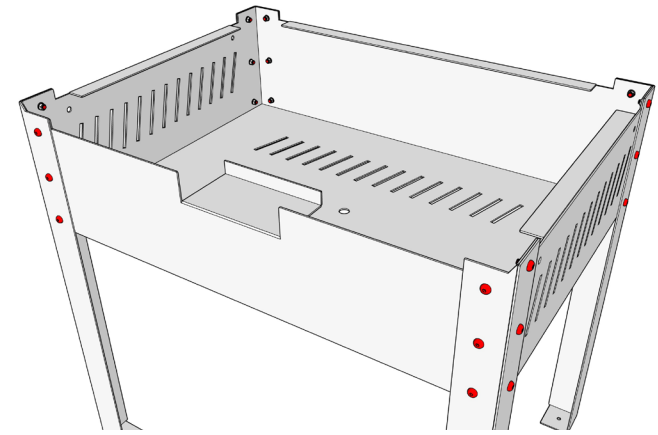
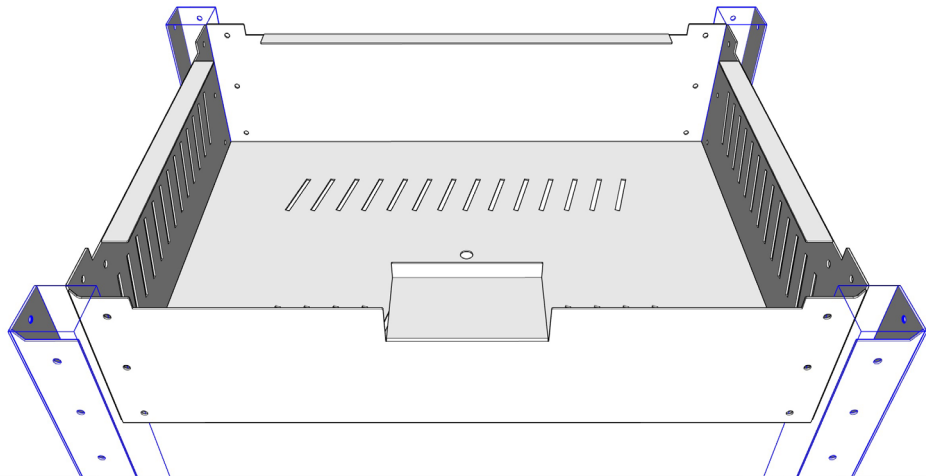
Qty. 24 of 1/4"  
Split Washer



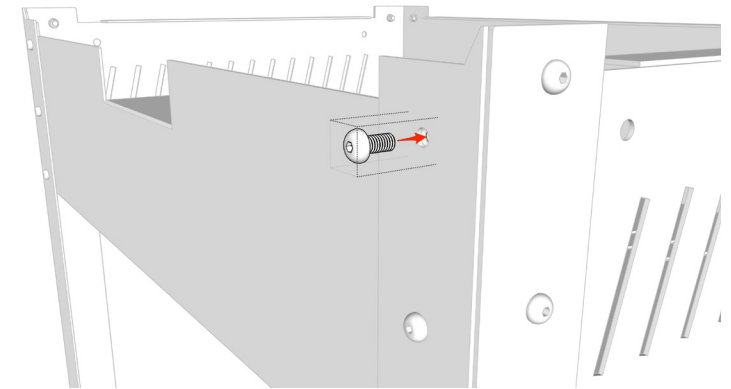


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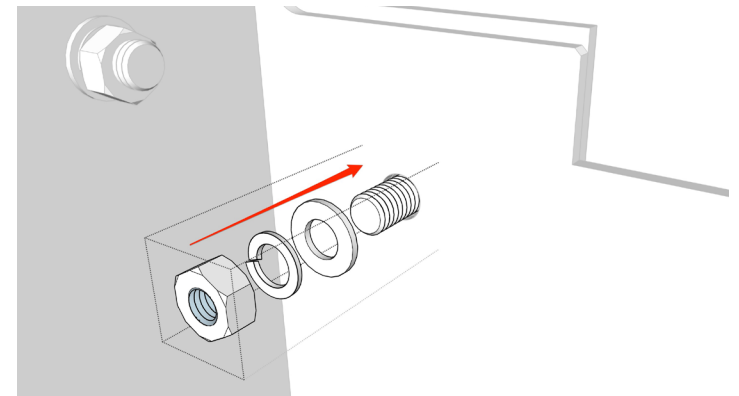
Attach the legs to the base using the supplied hardware. You may find it easier to flip the base upside down on a flat work surface before attaching the legs. Refer to the diagram at top to identify the correct position for each leg.



24 screws are required to complete assembly

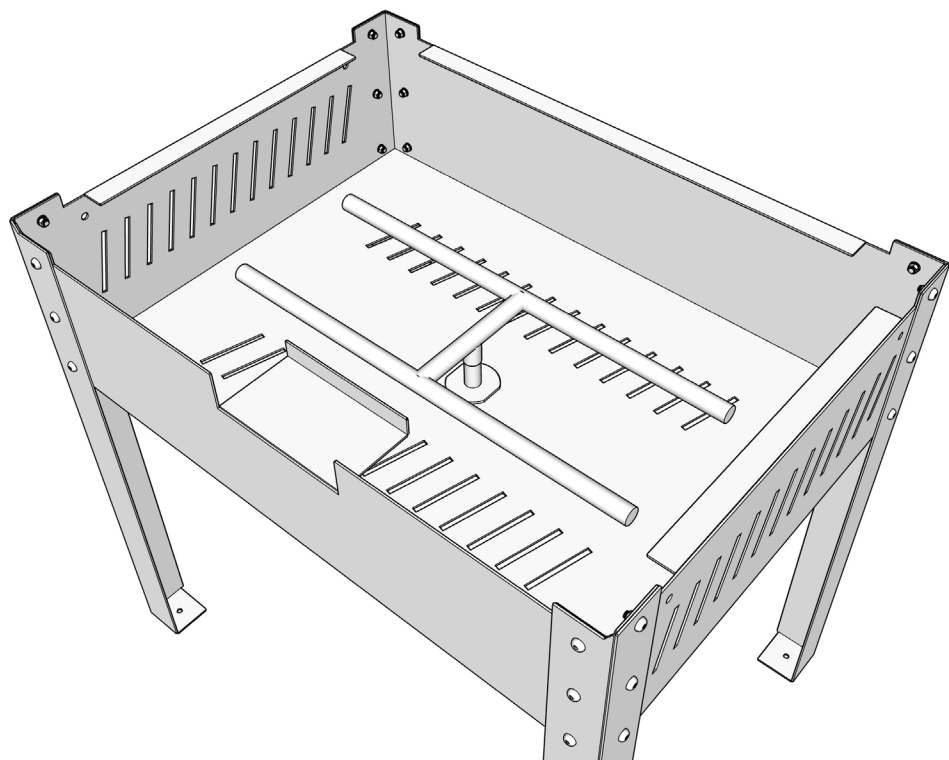


Insert the screws from the outside

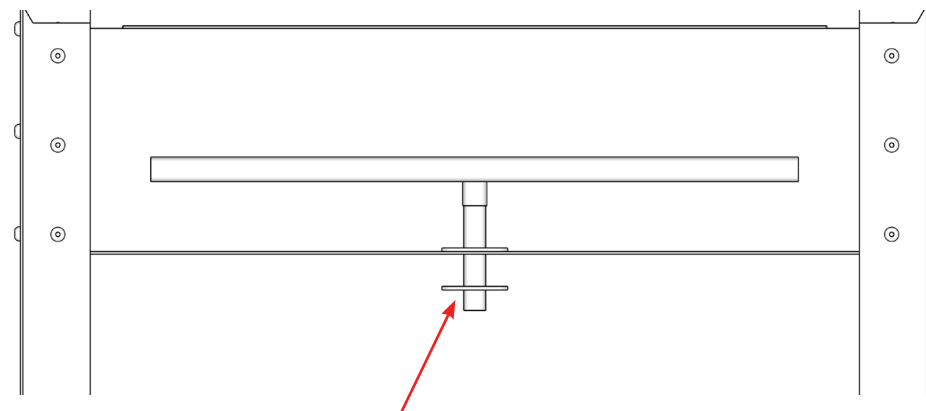


Secure using a flat washer, split lock washer, and hex nut

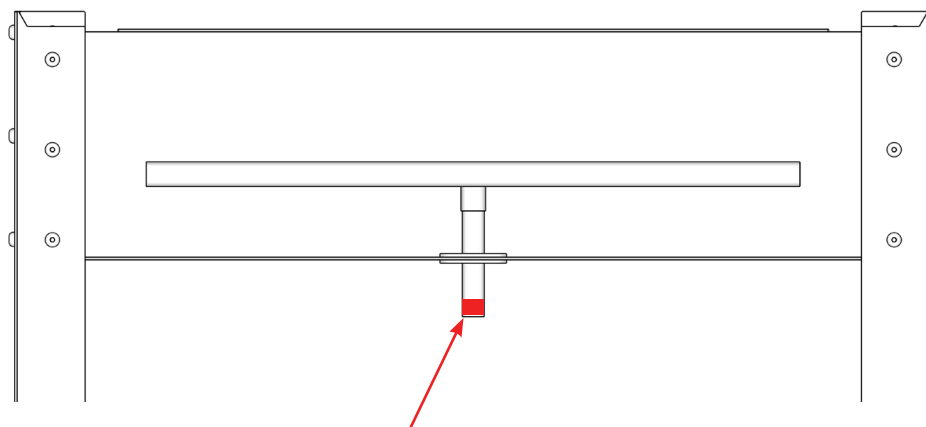




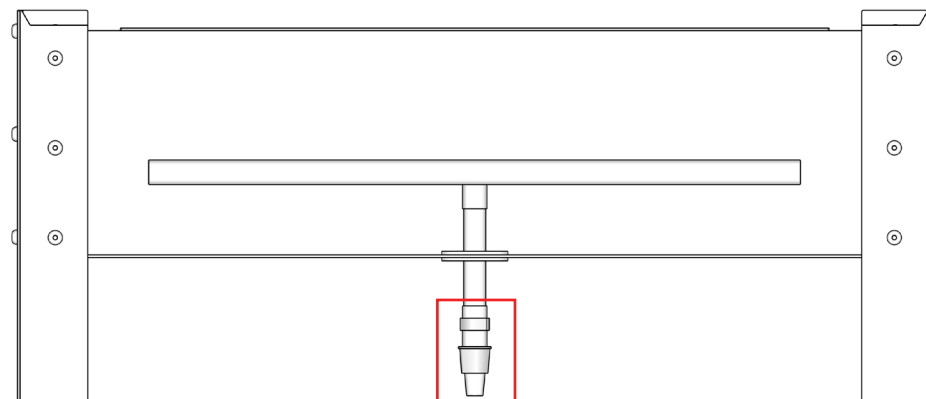
To complete assembly install the burner by placing the assembly into position through the top mounting hole inside the base.



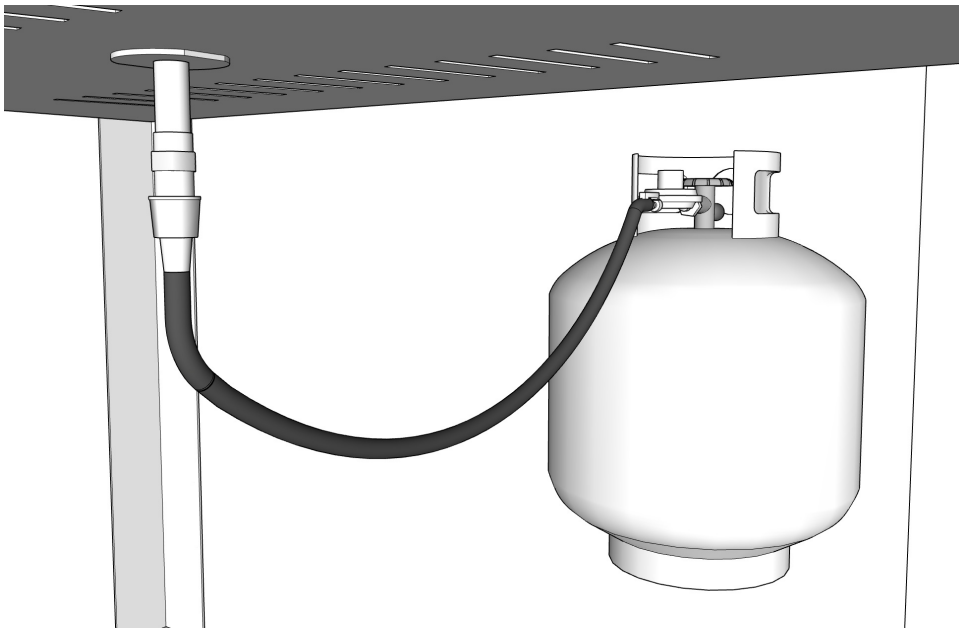
Secure the burner assembly to the Cooking Base using the 2-1/2" threaded washer and fully tighten.



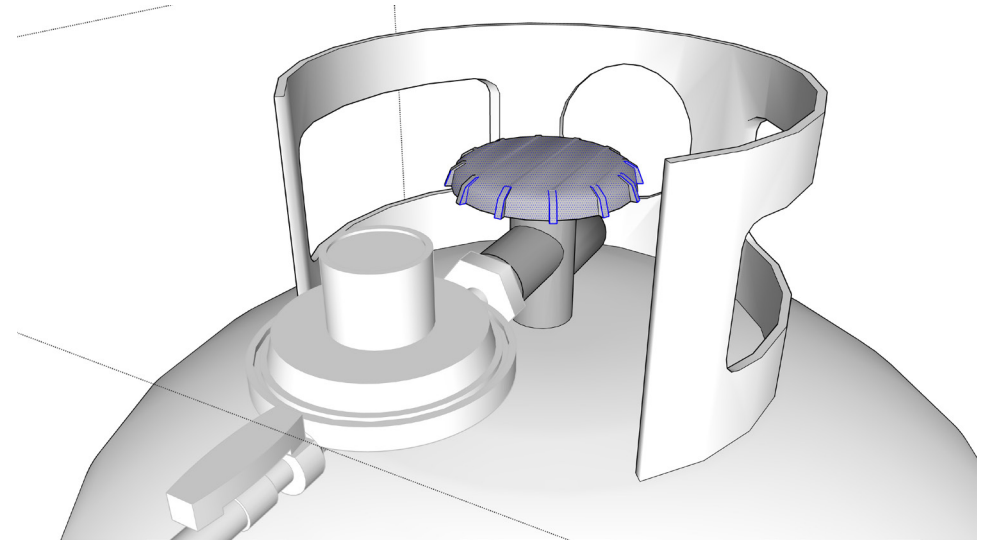
Apply thread tape (included) to threads at bottom of stem.



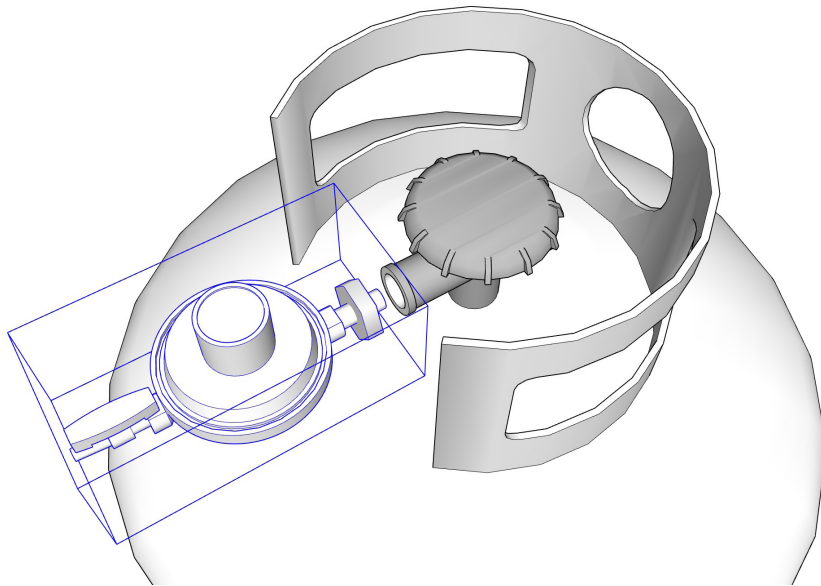
Install the propane hose adapter assembly to the bottom of the mounting stem and fully tighten.



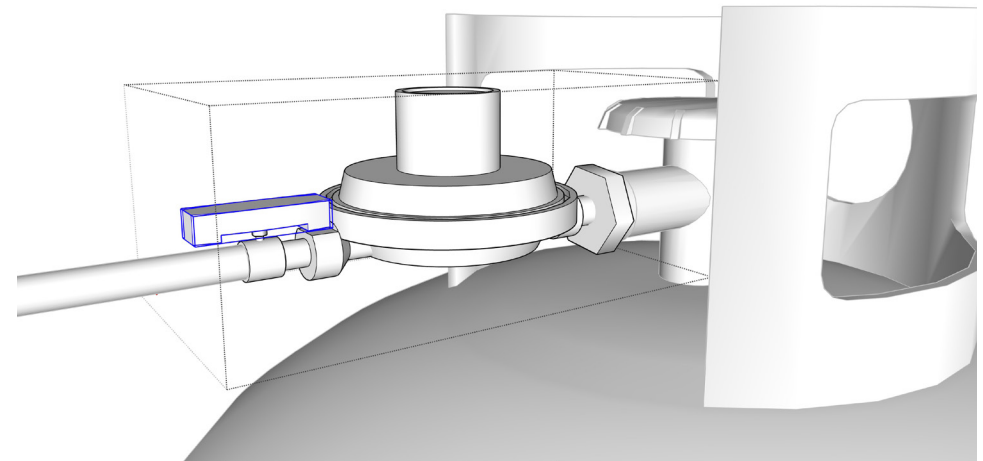
Connect the propane hose to the adapter assembly on the bottom of the Cooking Base and to the needle valve on the propane regulator. The hose uses compression fittings and does not require thread tape.



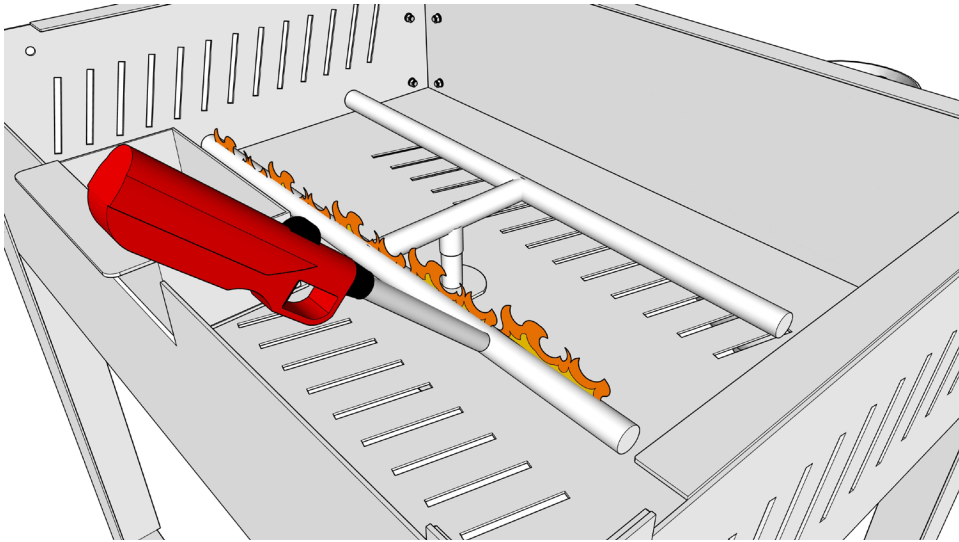
To ignite burner for use open the valve on the propane tank just enough to allow the gas to flow. It is not necessary to open the valve all the way for proper use.



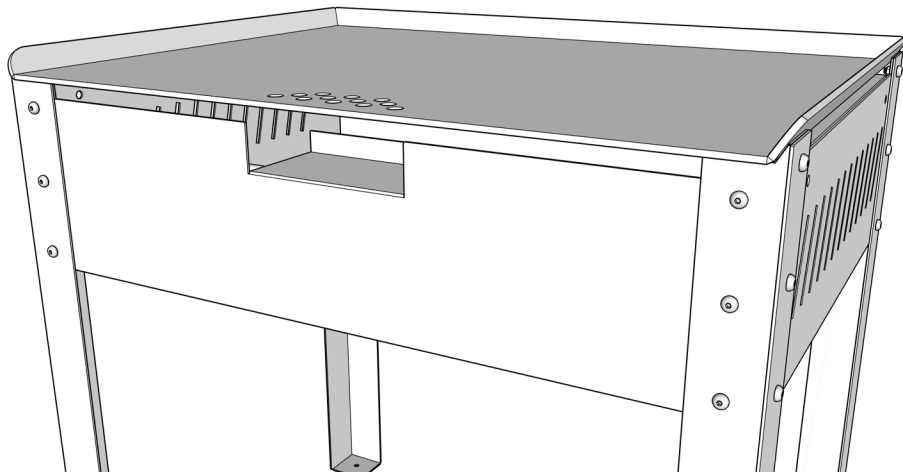
Connect the propane regulator to the propane tank. Remember that propane systems use left-hand threads. Check all connections for leaks with soapy water for safe operation each time a connection is made.



The flow of gas is controlled by the needle valve on the propane regulator assembly. Open it for higher flames and turn it down to reduce flame height. Open the valve halfway to ignite the burner then turn down to lower setting for use. Start with lower setting to determine proper cooking temperature. Never use the Flat Top with the valve fully open as this may overheat and damage your cook top.

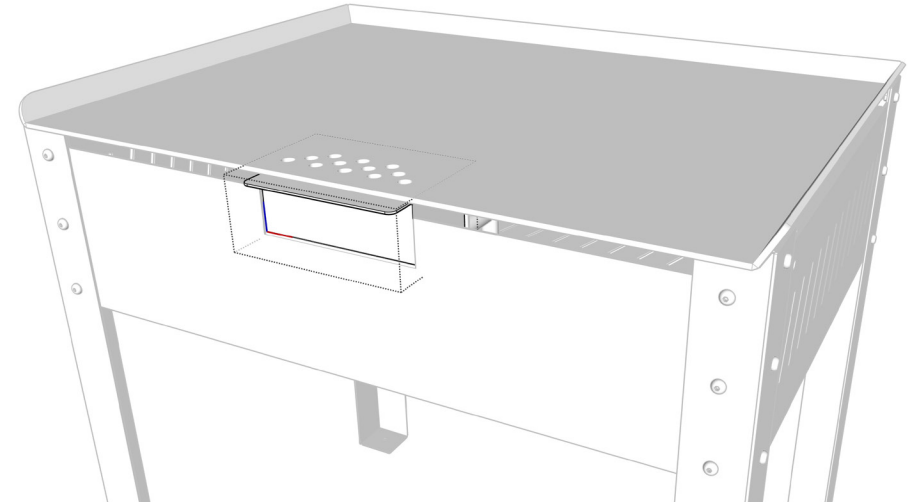


With the needle valve open halfway, use a long lighter or match to ignite the burners. It may be necessary to open the needle valve fully to completely ignite the burner. Once the burner is fully ignited, turn the needle valve to a low setting (approximately 1/4 open) before installing the Flat Top.



Install the Flat Top on top of the Cooking Base.

**NOTE: WE DO NOT RECOMMEND STORING YOUR FLAT TOP OUTDOORS BETWEEN USES. TO PREVENT CORROSION, STORE IN A COOL, DRY PLACE.**



Install the Drip Tray beneath the drain holes on top of the integrated shelf. It should be emptied and cleaned after each use.

## CARE AND MAINTENANCE

The Cooking Base is constructed of mild steel and ships with a layer of oil to protect the finish from corrosion and rust. Additional coats of oil need applied periodically to maintain this finish, especially following the first few cooking cycles. This oil finish will form a naturally hydrophobic coating that prevents rust from forming. This process is identical to the “seasoning” used on your Flat Top. We use and recommend linseed oil for its excellent performance in this application.

Purchasing the optional weatherproof cover provides additional protection. Always apply a light coat of oil before storing.

If any rust does begin to form it can easily be removed with an abrasive like steel wool or sandpaper. A new layer of oil can then be applied to prevent rust from reforming.