

085-0106-8 / G70220



**STOP**



DO NOT RETURN THE PRODUCT TO THE STORE.

IF YOU NEED HELP, CALL THE MASTER CHEF® HOTLINE

**1-855-453-2150**

**GET HELP FOR:**

MISSING/DAMAGED PARTS • ASSEMBLY • TROUBLESHOOTING  
• WARRANTY ASSISTANCE • PRODUCT INFORMATION

TIP: ASSEMBLE YOUR GRIDDLE IMMEDIATELY. MISSING OR DAMAGED PARTS MUST BE CLAIMED  
WITHIN 30 DAYS OF PURCHASE.

**GRIDDLE SAFETY CHECK**

**FOR YOUR FAMILY'S SAFETY, PLEASE CHECK THE FOLLOWING:**

- ☐ **READ** and **UNDERSTAND** the owner's manual.
- ☐ CHECK that the regulator nipple is centred into the LP cylinder valve. DO NOT cross thread this connection. Cross threading may result in a fire or explosion at the tank connection.
- ☐ PERFORM LEAK TEST on all connections as specified in this user manual. Leak checks should be performed on all new griddles even if assembled by an assembler or gas technician. Leak checks should be performed frequently thereafter.
- ☐ DO NOT position or operate griddle under an overhang, or unprotected construction, against a wall, near aluminum siding, windows or fencing.
- ☐ INSPECT and CLEAN burner tubes to avoid flash fires caused by spider webs and other blockages. Inspect gas jets to ensure they are correctly installed in burner tubes. NEVER LEAVE A LIT GRILL UNATTENDED.
- ☐ BEFORE OPENING THE GAS SUPPLY, control knobs are in OFF position, gas is turned off, and the regulator is attached to tank correctly. Then follow the PROPER LIGHTING PROCEDURE as shown in the manual. If above steps are not followed, you may experience low flames, or other performance issues.
- ☐ AVOID dangerous grease fires by performing regular cleaning and maintenance of interior casting, the grease collection system, flame tamers and cooking grates.
- ☐ Large yellow flames and the smell of gas indicate a blockage in the burner, usually a spider web. Remove the burner and clear the obstruction.



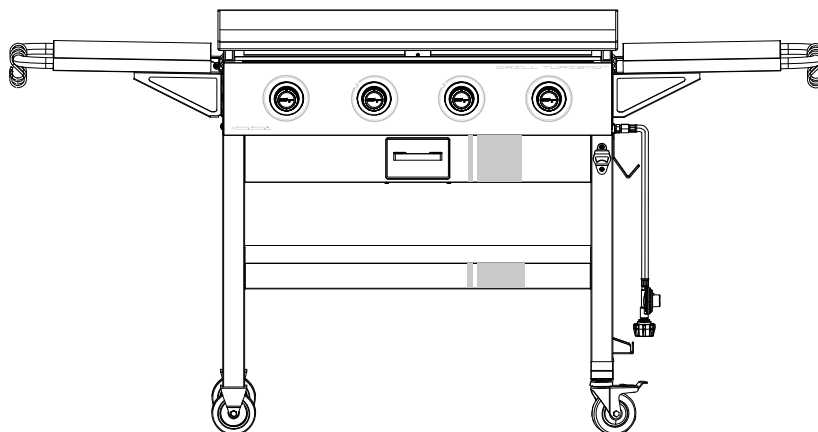
**CAUTION:**

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.



## SAFETY AND CARE MANUAL

### *GRILL* *TURISMO*<sup>TM/MC</sup> 4-BURNER GRIDDLE



#### THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To order non-warranty replacement parts or accessories, or to register your warranty,  
please visit us on the web at

[www.masterchefbbqs.com](http://www.masterchefbbqs.com)

#### **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 it was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

#### **DANGER**

1. If you smell gas:
  - a. Shut off gas to the appliance.
  - b. Extinguish any open flame.
  - c. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.
2. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
3. A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

## TABLE OF CONTENTS

|                                                 |           |
|-------------------------------------------------|-----------|
| <b>INSTALLATION / SETTING UP YOUR GRIDDLE</b>   | <b>2</b>  |
| <b>GAS HOOK-UPS AND WARNINGS</b>                |           |
| - LP Cylinder Requirements                      | <b>3</b>  |
| - LP Cylinder Removal, Transport and Storage    | <b>4</b>  |
| - LP Cylinder Filling                           | <b>5</b>  |
| <b>SAFETY HOSE AND REGULATOR</b>                |           |
| - Connecting Regulator to LP Cylinder           | <b>6</b>  |
| - Regulator Flow Limiting Device (Propane)      | <b>7</b>  |
| - Resetting the Regulator Flow Limiting Feature | <b>7</b>  |
| <b>LEAK TESTING</b>                             | <b>8</b>  |
| <b>LIGHTING INSTRUCTIONS</b>                    | <b>9</b>  |
| <b>SHUT DOWN PROCEDURE</b>                      | <b>10</b> |
| <b>PREVENTION</b>                               |           |
| - Burner Flame Check                            | <b>11</b> |
| - Flash-back Fires                              | <b>11</b> |
| <b>TROUBLESHOOTING</b>                          |           |
| - Troubleshooting Chart                         | <b>13</b> |
| <b>SEASONING AND GRIDDLE CARE</b>               | <b>15</b> |
| <b>CARE AND MAINTENANCE</b>                     |           |
| - Cleaning your Griddle                         | <b>17</b> |
| - Storing your Griddle                          | <b>19</b> |
| <b>START GRILLING</b>                           |           |
| - Griddle Cooking Methods                       | <b>21</b> |
| <b>WARRANTY AND SERVICE</b>                     | <b>23</b> |

## INSTALLATION

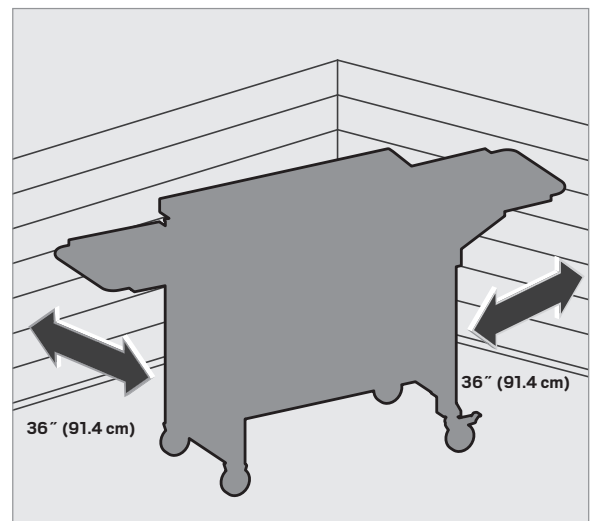
Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

## SETTING UP YOUR GRIDDLE

### WHERE TO SET UP YOUR GRIDDLE:

**For outdoor use only, in a well-ventilated area. Minimum clearance to adjacent combustible material.**

- **MUST** have a clearance of 36" (91.4 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 griddle.
- **AVOID** set-up in windy locations.

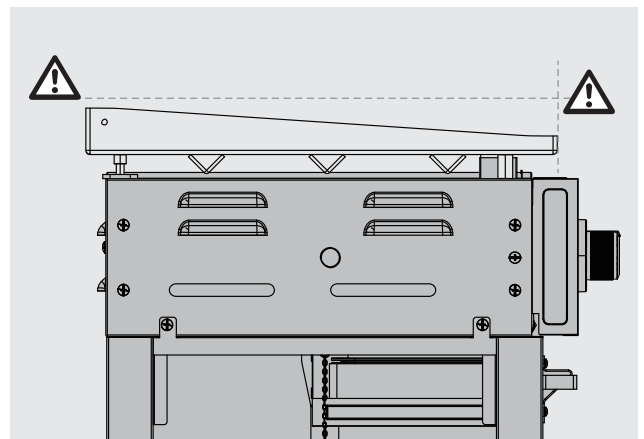
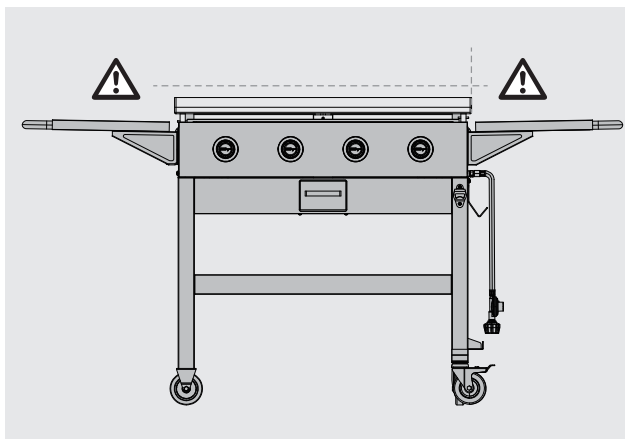


### LEVELLING YOUR GRIDDLE

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

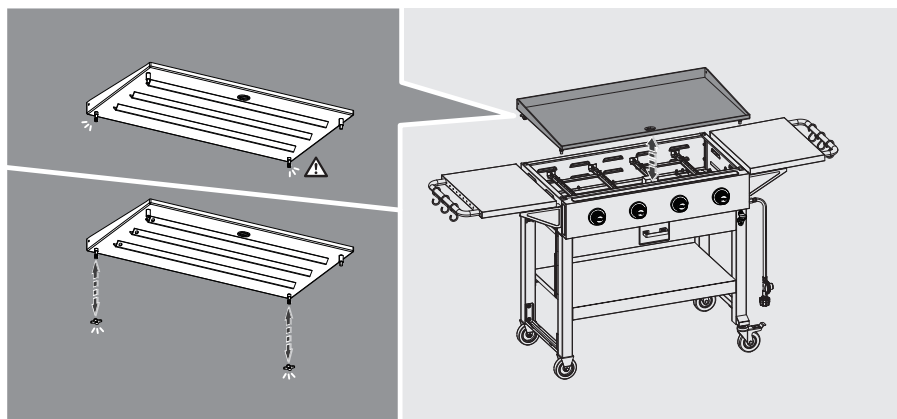
a. Choose the griddle location.

b. Ensure the griddle is on a level surface. If you notice grease pooling in a certain area, adjust the griddle's position—only when the griddle has cooled.



## SETTING UP YOUR GRIDDLE

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



## GAS HOOK-UP AND WARNINGS

### (LP) LIQUID PETROLEUM GAS:

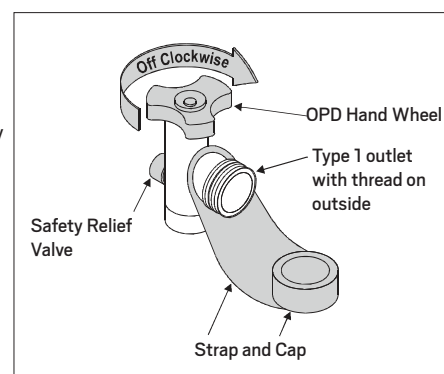
- LP gas is nontoxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP CYLINDER REQUIREMENTS:

- 12" (30.5 cm) 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 US 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. ANS Z21.58-2018/CSA1.6-2018 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 vapour 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 vapour 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.



## GAS HOOK-UP AND WARNINGS

### **WARNING**

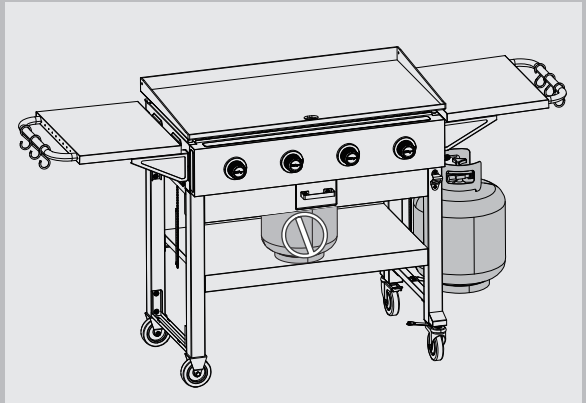
Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 20 lb (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:**

- Turn all control knobs to OFF/ 'O' and close the LP cylinder valve.
- Turn coupling nut counter-clockwise by hand only—do not use tools to disconnect. Remove LP cylinder.
- Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.

### **WARNING**

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

### **ATTENTION**

If storing the griddle indoors, leave the gas cylinder outdoors.

### **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.

### CAUTION

It is important to inspect the cylinder connection device. Check the propane tank valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire, or severe bodily harm. Do not use a propane tank with a damaged rubber seal.

### DANGER

- **NEVER** store a spare LP cylinder under or near the appliance, or in an enclosed area.
- **DO NOT** store an LP tank in an area where children play.
- LP cylinder should only be stored outside and in a cool dry place.
- **NEVER** store a spare LP cylinder under or near the appliance, or in an enclosed area.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

### WARNING

If the information above is not completely adhered to, a fire/explosion causing death or serious injury may occur.

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

## SAFETY HOSE AND REGULATOR

### PROPANE MODELS:

Your griddle is designed to operate on LP gas at a pressure of 2.74 kPa (11" water column). A regulator pre-set to this pressure is supplied with your griddle.

### 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 new safety features required by the Canadian Standards Steering Committee.

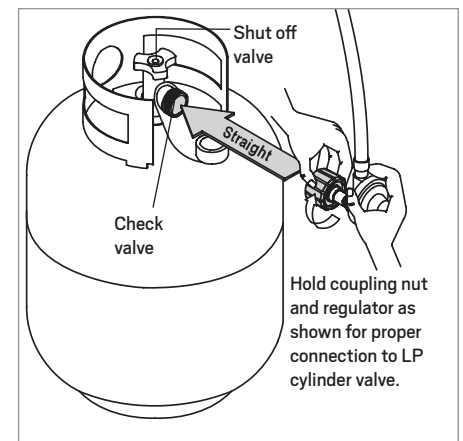
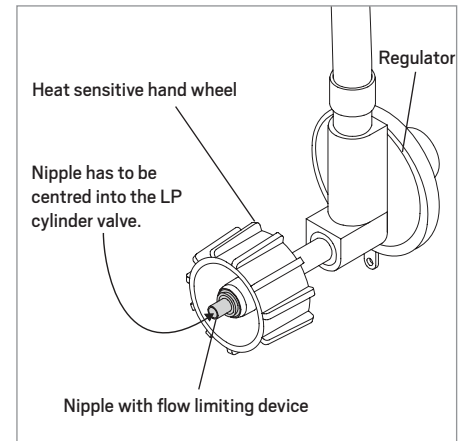
- Gas will not flow until a positive connection has been made.
- A thermal element will shut off the flow of gas between 240 – 300°F (116 – 149°C).
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.

### CONNECTING REGULATOR TO THE LP CYLINDER

1. LP cylinder must be properly secured onto grill.
2. Turn all control knobs to the OFF/"O" position.
3. Close the LP cylinder by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
5. 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.
6. 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.

#### Note:

**If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. 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.



## SAFETY HOSE AND REGULATOR

### 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/"0" position.
2. Disconnect the regulator from the LP cylinder.
3. Turn all control knobs to the MAX/"05" position, and let stand for 1–3 minutes, allowing all excess gas in the gas manifold to dissipate.
4. Turn all control knobs to the OFF/"0" position.
5. Reconnect the hose and regulator to the LP cylinder—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 open the LP cylinder shut-off valve.

**NOTE: If the LP cylinder is opened too quickly, the flow limiting device in the regulator will activate, limiting the flow of gas from the LP cylinder**

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. Start with the middle two control knobs. To ignite, push and turn the ignition burner knob (  ) to MAX/"05" position. You will hear a "click" sound as the piezo starter is activated in the control knob. Confirm that the burner is lit before continuing.
10. Repeat step 9 for all remaining burners.

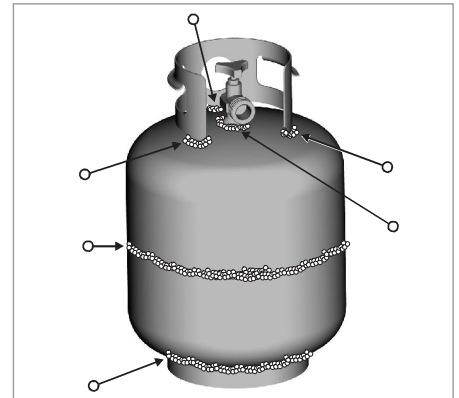
**CAUTION: Avoid activating the flow limiting feature by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system and that a positive connection has been made between the gas source and manifold assembly.**

## LEAK TESTING

A leak test is used to determine the integrity of a seal. Before using your gas griddle, perform a leak test on the connection between the grill manifold, regulator and the gas cylinder to reduce the risk of serious bodily harm or death from fire or explosion.

### WHEN TO PERFORM A LEAK TEST:

- After assembling your griddle and before lighting for the first time, even if purchased fully assembled.
- Every time LP gas cylinder is refilled, exchanged or if any of the gas components are disconnected or replaced.
- At least once per year or if your griddle has not been used for more than 60 days.



**Although the gas connections on the griddle are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below:**

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
  2. Turn all control knobs to OFF/"O".
  3. Ensure that the regulator is securely connected to LP cylinder.
  4. Spray a water/soap solution on all connections.
  5. Open LP cylinder valve by turning hand wheel counter-clockwise.
- If you hear a rushing sound, turn gas off immediately. There is a leak at the connection. Correct before proceeding.
  - 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 **MASTER CHEF® BARBECUE CUSTOMER CARE AGENT 1-855-453-2150**.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

### ⚠ ATTENTION:

A 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 in a outdoor, 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.

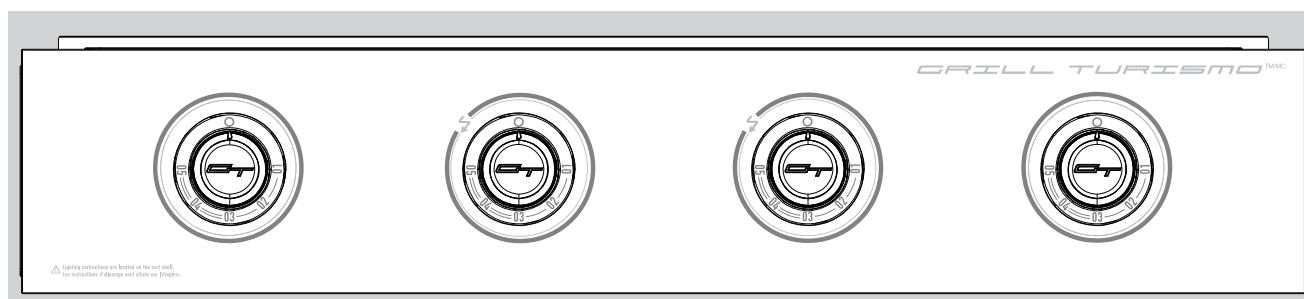
### ⚠ WARNING

This MASTER Chef® Grill Turismo™ 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

### BEFORE LIGHTING

1. All control knobs must be set to OFF/"O".
2. Gas supply must be "Closed".

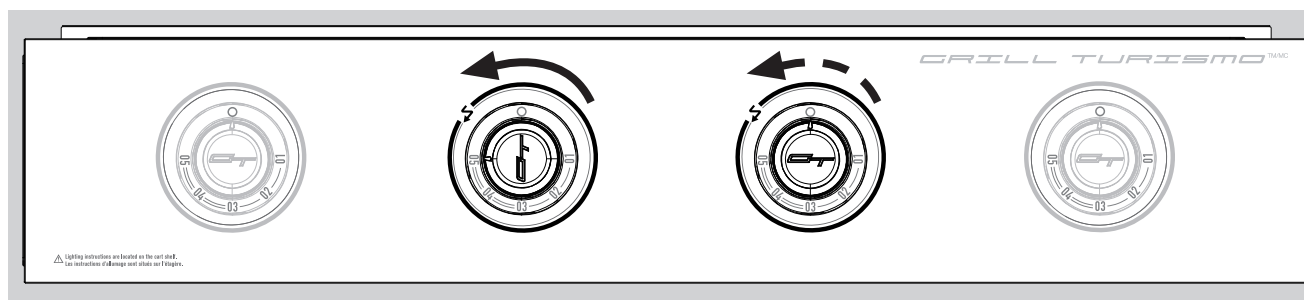


### LIGHTING BURNERS

3. SLOWLY, open the LP cylinder valve counter-clockwise.

**Wait 10 seconds for pressure to stabilize.**

4. To ignite, push and turn the ignition burner knob ( ⚡ ) to MAX/"05" position. You will hear a "**click**" sound as the piezo starter is activated in the control knob. Confirm that the burner is lit before continuing. Repeat STEP 5 for the second ignition burner knob ( ⚡ ). Check that the burners are lit..
5. Repeat STEP 4 for the second ignition burner knob. Check that the burner is lit



6. Push and turn remaining control knobs to MAX/"05" position.

Note: If the burners fail to light properly within 3-5 seconds, turn the burner control knob OFF/"O". Wait five minutes before attempting to light the burner again. This will allow time for released gas to dissipate.

### WARNING

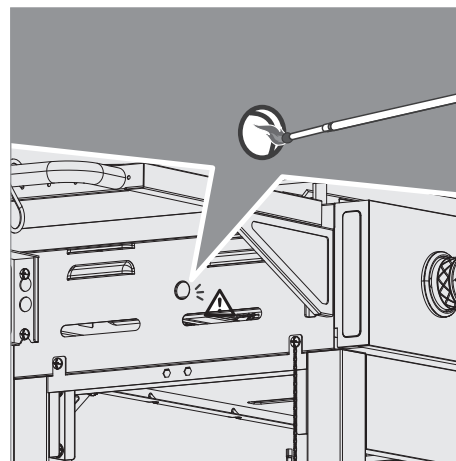
Never stand with your head directly over the griddle when preparing to light the main burners to prevent possible bodily injury.

## LIGHTING INSTRUCTIONS

### MATCH-LIGHTING — BURNERS

Repeat steps 1-3 “Lighting Burners” above.

4. To match light, push in and turn the far right control knob counter-clockwise to the MAX/“05” position.
5. Immediately strike a match or use a butane lighter, and position it through the lighting hole on the right side of the firebox. Check to ensure that the burner is lit.
6. Repeat step 4 and 5 to light the remaining burners.



### ⚠ CAUTION

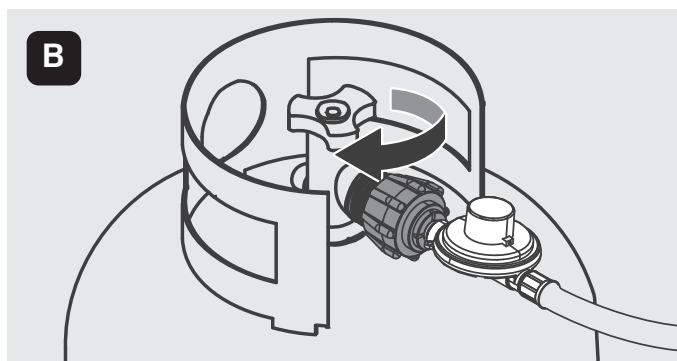
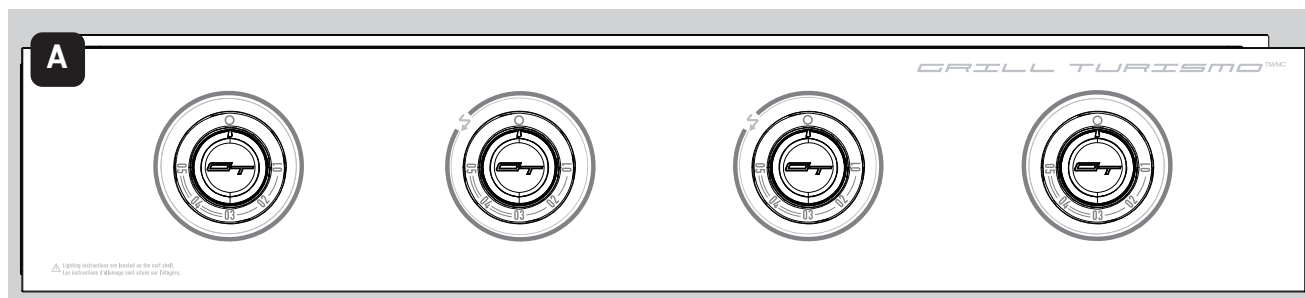
If ignition does NOT occur in 5 seconds, turn the control knobs OFF/“O” and wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the controls in the on position, beware that gas will continue to flow out of the burner and could accidentally ignite with risk of injury. 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/“05” position for 10 minutes. Following preheat; adjust the controls to appropriate setting.

## SHUT DOWN PROCEDURE

1. Turn all control knobs OFF/“O” position (see image A).
2. Turn LP cylinder “OFF” by turning handle wheel clockwise to full stop (see image B).



## PREVENTION

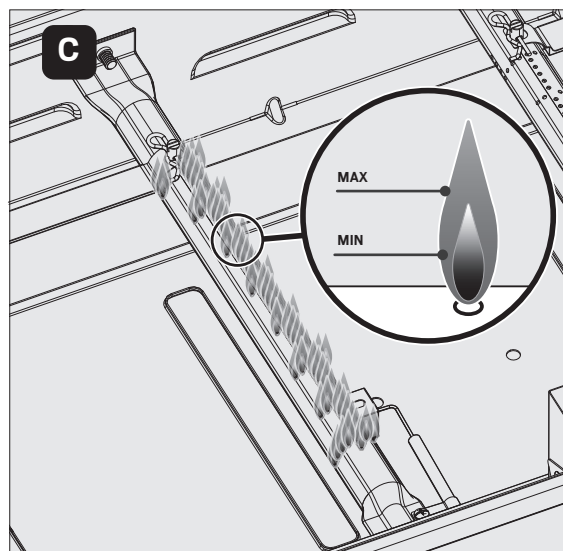
### **ATTENTION**

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**

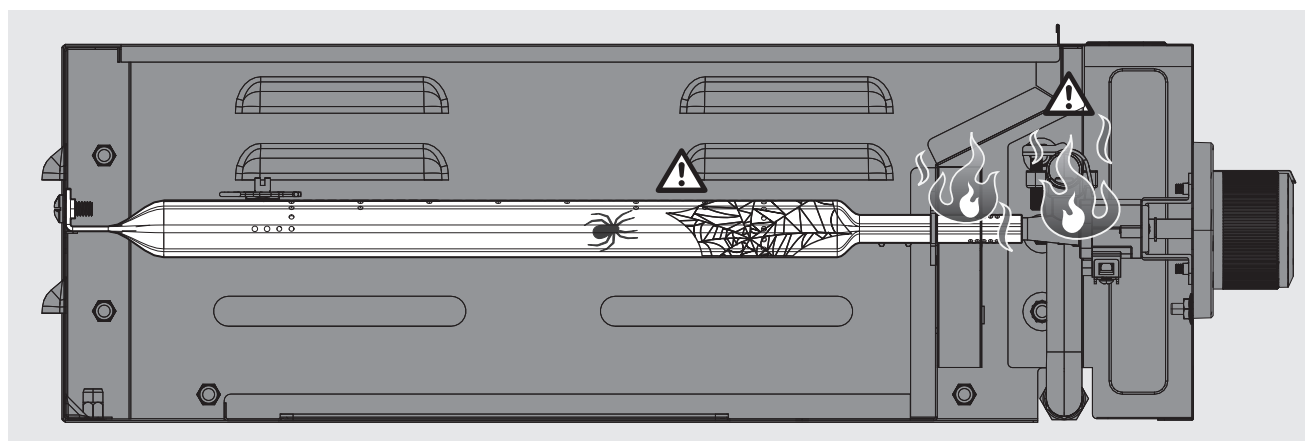
The burner flame pattern is the key indicator of proper or improper function within the firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should have a 1" (2.5 cm) flame on "MAX" with orange tips, light blue centre, with dark blue flame at the 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.



### **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.



## PREVENTION

### 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 performance 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 this **manual**.
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

## TROUBLESHOOTING

| PROBLEM                                                                                                                                           | POSSIBLE CAUSES                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | SOLUTION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Burner will not light (can ignite with a match)                                                                                                   | <ul style="list-style-type: none"> <li>• Electrode misaligned.</li> <li>• Electrode ceramic piece is damaged.</li> <li>• Faulty ignition.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | <ul style="list-style-type: none"> <li>• Electrode should be positioned 1/8" to 1/4" (3 to 6 mm) away from the burner tube.</li> <li>• Replace electrode.</li> <li>• Contact Customer Support.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Burner will not light (cannot ignite with a match)                                                                                                | <ul style="list-style-type: none"> <li>• Burners are not properly seated over valve orifices. Gas not safely entering burner tube.</li> <li>• Positive connection not made between regulator and propane tank.</li> <li>• Low or out of propane.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | <ul style="list-style-type: none"> <li>• Check burners to ensure that they are seated on the valves correctly.</li> <li>• Check all connections between the regulator and propane tank. Ensure a proper seal before retrying.</li> <li>• Change propane tank and try again.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                         |
| Burner flames are yellow or irregular                                                                                                             | <ul style="list-style-type: none"> <li>• Blockage in the burner venturi, disrupting the air/gas mixture in the burner.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <ul style="list-style-type: none"> <li>• Clean the burner to remove any obstructions, including but not limited to spider webs. If your burners have bug shields, clean any spider webs, soot, or debris off the bug shield.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Fire behind control panel—hot or melting control knobs                                                                                            | <ul style="list-style-type: none"> <li>• Blockage in the burner venturi, not allowing propane to flow through the burner, forcing flame back towards the control panel (Flash-back Fire).</li> <li>• Burner is improperly seated on gas valve.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | <ul style="list-style-type: none"> <li>• Clean the burner to remove any obstructions including spider webs.</li> <li>• Check burners to ensure that they are seated on the valves correctly.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Low heat, low flame or incomplete flame and difficulty lighting both burners (assuming burners and venturi tubes are free and clear of blockages) | <ul style="list-style-type: none"> <li>• All griddle regulators contain a flow limiting device for consumer safety. This device measures the amount of propane going through the regulator to ensure the levels are safe. If the flow rate through the regulator is too high (a symptom of a large leak), the flow limiting device will be triggered, restricting the flow of propane to reduce the chance of a dangerous fire. This safety system can accidentally be tripped by opening a control knob too quickly or connecting the propane tank when a burner control knob has been left open. See resetting the regulator flow limiting device on page 7.</li> <li>• LP gas cylinder is empty or low.</li> <li>• Regulator stuck in safety position.</li> </ul> | <ul style="list-style-type: none"> <li>• This safety system can be reset by moving the burner knobs to the off position and disconnecting the propane cylinder from the regulator. Wait five minutes to allow the gas to dissipate. Ensure control knobs are OFF/"O" before reconnecting the propane cylinder to the regulator. Follow proper lighting procedure.</li> <li>• Refill or replace the propane tank.</li> <li>• Reset the safety by closing both control knobs, removing the propane cylinder and pressure regulator. Check connections for damages, before reconnecting the pressure regulator and propane cylinder. Follow proper lighting procedure.</li> </ul> |
| Flame blows out on "LOW"                                                                                                                          | <ul style="list-style-type: none"> <li>• Flow limiting device in regulator has been activated either due to a leak or improper lighting. See resetting the regulator flow limiting device on page 7.</li> <li>• Low or out of propane.</li> <li>• High wind condition.</li> <li>• Burner is improperly seated on gas jet.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                 | <ul style="list-style-type: none"> <li>• Perform a leak test before resetting the pressure regulator.</li> <li>• Replace propane cylinder.</li> <li>• Adjust griddle to shield from wind.</li> <li>• Pre-heat for 15 minutes. Ensure burners are correctly assembled and seated on the gas valves.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                  |

## TROUBLESHOOTING

| PROBLEM                             | POSSIBLE CAUSES                                                                                                                                                                                                                                                                           | SOLUTION                                                                                                                                               |
|-------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------|
| Decreasing heat, “popping sound”    | <ul style="list-style-type: none"><li>• Out of propane.</li><li>• Burner and/or burner tubes are blocked.</li><li>• Regulator flow limiting device activated either by improper lighting, opening control knobs too quickly, or a poor connection between the griddle and tank.</li></ul> | <ul style="list-style-type: none"><li>• Refill or replace the propane tank.</li><li>• Clean burners.</li><li>• Reset the pressure regulator.</li></ul> |
| Humming noise coming from regulator | <ul style="list-style-type: none"><li>• Cylinder valve opened too quickly.</li><li>• This is not a defect. It is caused by internal vibrations in the regulator and does not affect performance or safety of the gas grill.</li></ul>                                                     | <ul style="list-style-type: none"><li>• N/A</li></ul>                                                                                                  |

 **CAUTION**

Always allow sufficient time for the griddle to cool 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.



## SEASONING AND GRIDDLE CARE

### WHAT IS SEASONING?

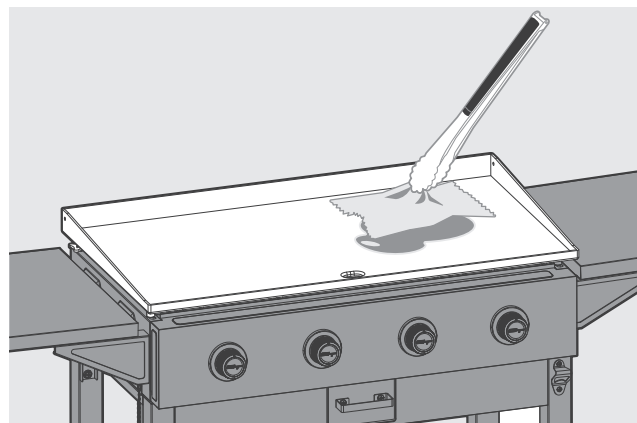
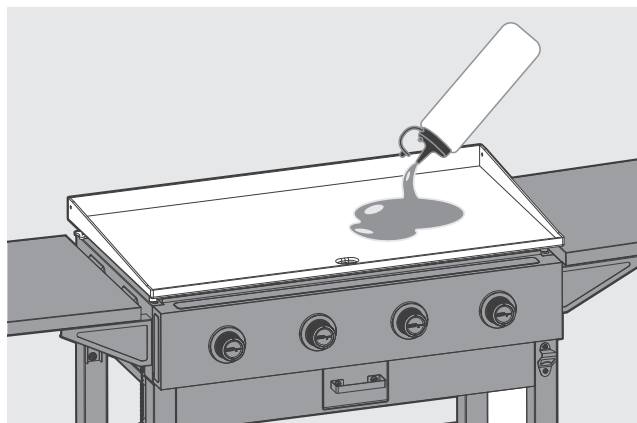
Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top, creating a slick, non-stick surface, that is blackened and protected from rust and oxidization.

### SEASONING YOUR GRIDDLE

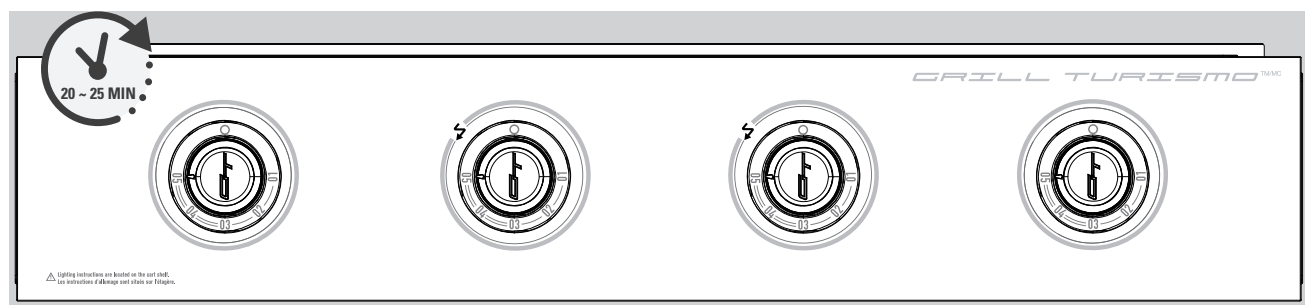
Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle.

### HOW TO SEASON

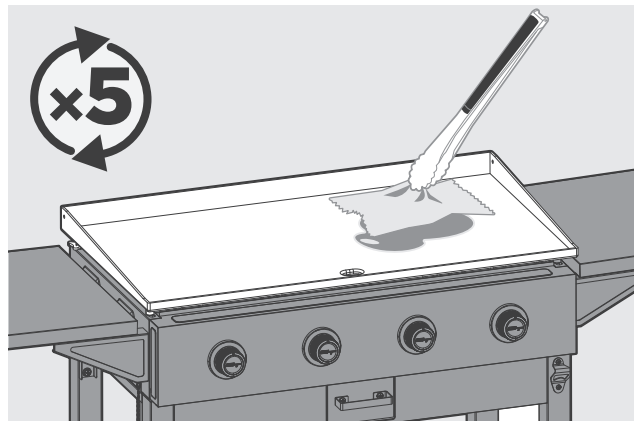
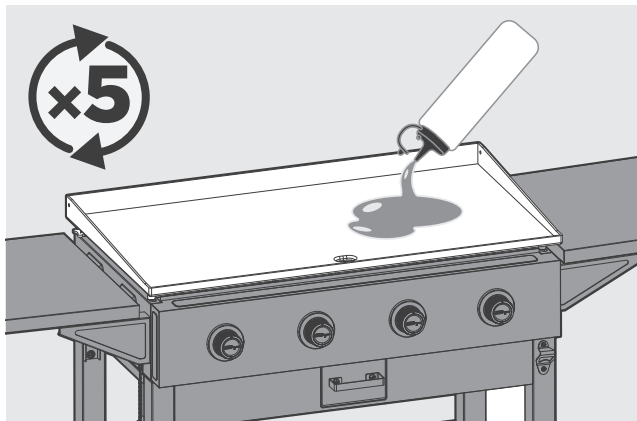
1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.



3. Light the griddle and set control knobs to the MAX/"05" setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing colour.
5. When the oil stops smoking, repeat steps 2 to 4, about 5 times, until the griddle surface becomes dark.



## SEASONING AND GRIDDLE CARE

**OILS FOR SEASONING**

1. Vegetable oil.
2. Vegetable shortening.
3. Canola oil.
4. Flax oil.
5. 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.**

 **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 the surface as this can cause thermal shock and warp the surface.

## CARE AND MAINTENANCE

### GRIDDLE CLEANING TOOLS

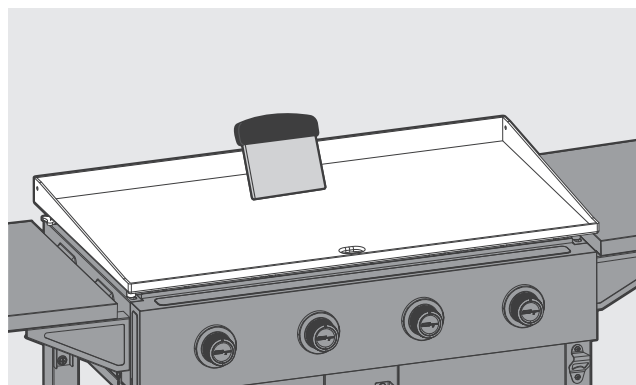
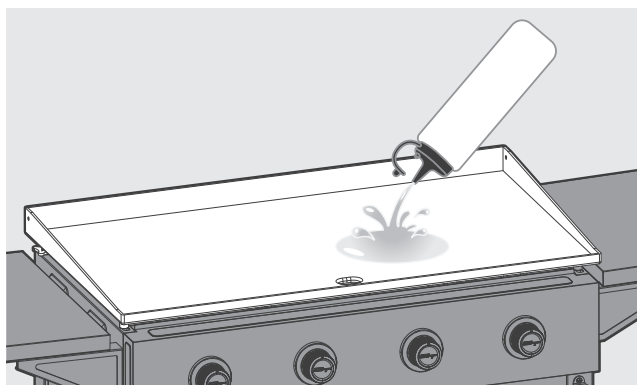
You will need:

- PROTECTIVE GLOVES
- CLOTH/ PAPER TOWELS
- STEEL WOOL/ GRILL STONE
- SCRAPER
- LONG HANDLE TONGS
- SQUEEZE BOTTLE OF OIL
- SQUEEZE BOTTLE OF WATER

### CLEANING YOUR GRIDDLE

At the end of every cook, and before storing your griddle, you should scrape off any remaining debris left over from cooking before re-seasoning with a coat of oil. For hard to remove grease, you can use a small amount of warm water and your scraper.

Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.



### GRIDDLE SURFACE RUST

The appearance of rust spots on the griddle top is an indication that the protective seasoning has worn off and must be repeated. The following instruction must be performed when the griddle is cool and disconnect from the propane tank.

Begin by dampening the surface with water. With protective gloves and steel wool or a grill stone, scrub the areas of concern until the rust has been lifted from the surface. Rinse thoroughly to remove.



**NOTE: DO NOT** soak or submerge the griddle in water.

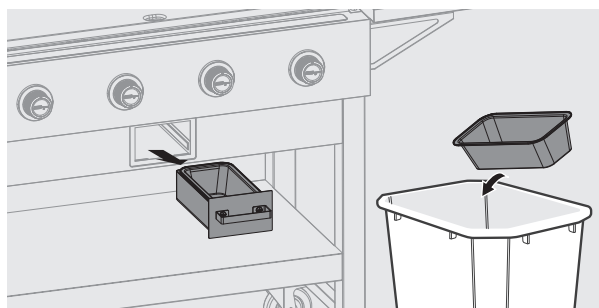
Be careful not to overflow the grease catch. Wipe the griddle surface with a cloth to dry and remove any debris before re-seasoning 3-5X.

For seasoning steps, follow the Seasoning and Griddle Care instructions on page 16.

### GREASE CATCH

Remove and clean the grease catch **AFTER EVERY USE** to prevent possible spillage, grease fires and hot grease splatters.

When the griddle top and grease catch have **FULLY COOLED**, remove the grease catch and dump the contents into a disposable container, and then into the trash. Alternatively, you can place the disposable container into the fridge for the oil to solidify, before throwing into the trash.



## CARE AND MAINTENANCE

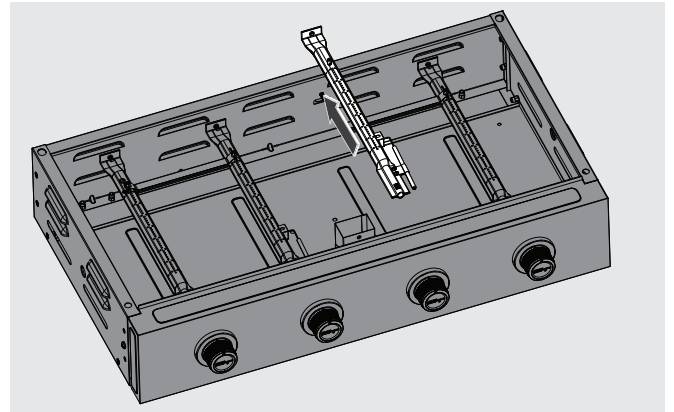
### BURNERS AND FIREBOX MAINTENANCE

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 electrodes are still required to ensure proper performance, safety and a longevity of your parts.

#### BURNERS

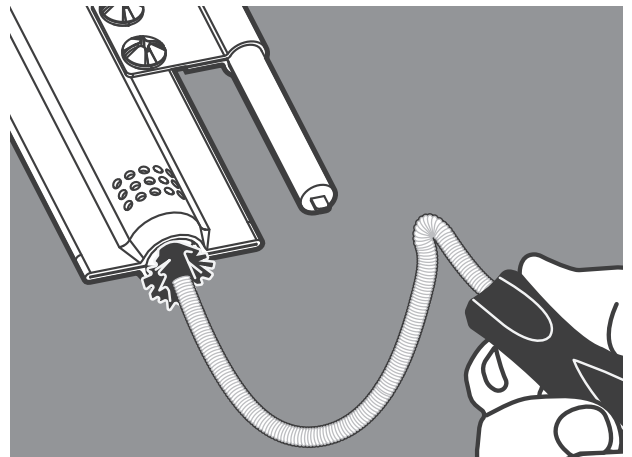
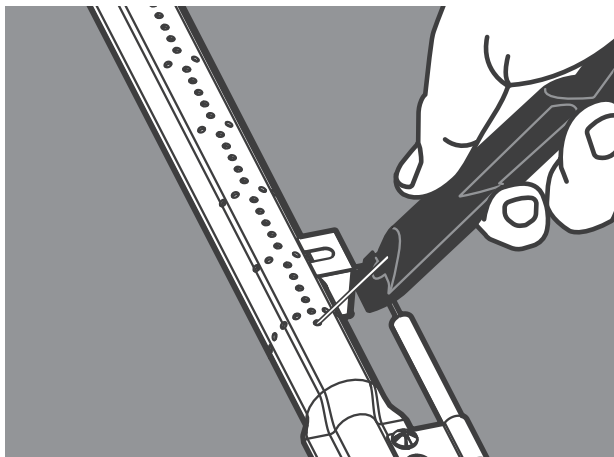
Once a season the griddle top should be removed to perform a maintenance and safety check on the burners.

1. Remove griddle top. Place on flat surface, 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 port holes. Do not use anything that can damage or enlarge port holes.
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

ROUTINE CLEANING OF EXTERIOR SURFACES IS NECESSARY TO REMOVE CONTAMINANTS, RUST AND AVOID PERMANENT DAMAGE.

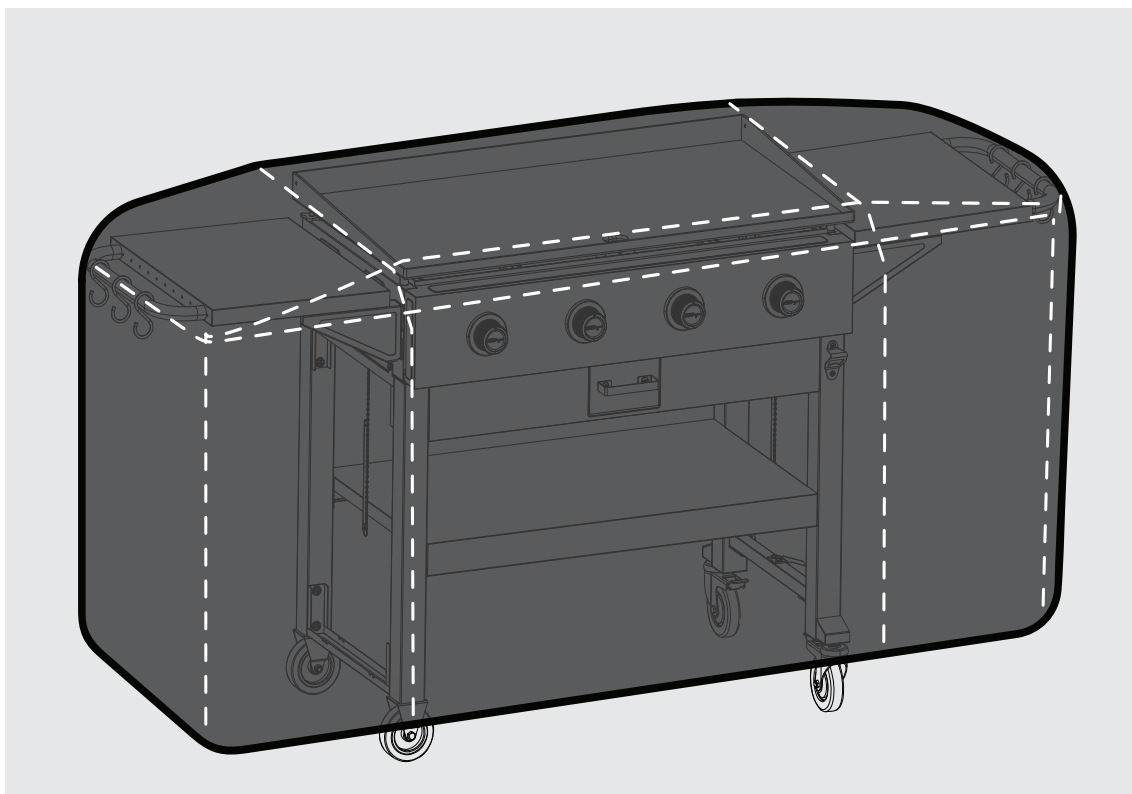
- **DO** remove dirt and contamination immediately to avoid permanent damage to stainless-steel and painted surfaces.
- **DO** wipe down all surfaces frequently with a basic vinegar and water solution, or basic warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfibre cloth.
- **DO NOT** use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

### 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 protective grill cover to protect it from all elements.

### CAUTION

Only cover the griddle top when unit has fully cooled.



## CARE AND MAINTENANCE

### GENERAL GRIDDLE SAFETY TIPS

Keep area around the griddle free and clear from combustible materials, gasoline and other flammable vapours and liquids.

1. ALWAYS turn controls 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 station. Always use long-handled barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
6. Do not overload side shelves (load capacity 10 lb/4.5 kg).
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 cook.
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 for any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your family's safety.
13. If the regulator frosts, turn the controls to OFF/"O", and close the LP cylinder valve. This indicates a problem with the cylinder and it should not be used. Return to your propane 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, burns, 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 to OFF/"O".

## 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.

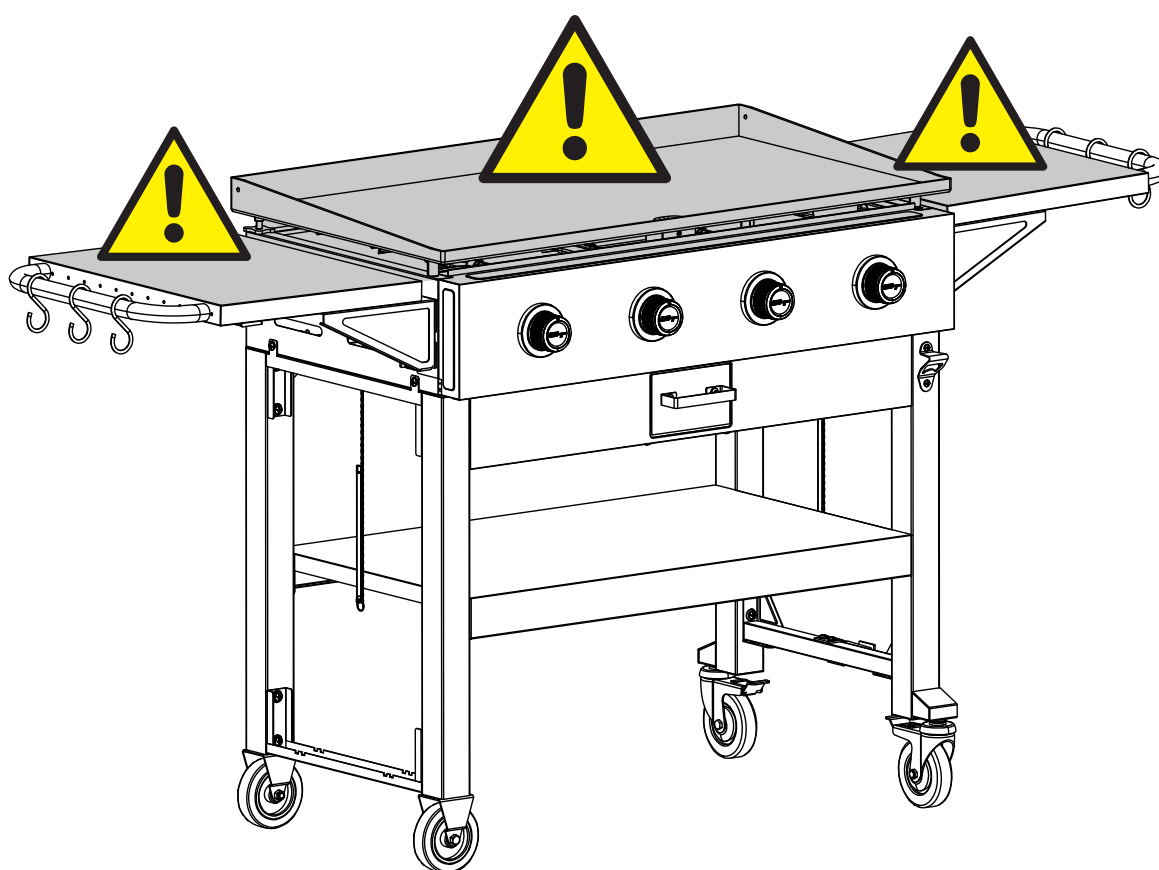
| AAFC* SAFE MINIMUM INTERNAL TEMPERATURES        |              |
|-------------------------------------------------|--------------|
| Fish                                            | 145°F (63°C) |
| Pork                                            | 160°F (71°C) |
| Egg Dishes                                      | 160°F (71°C) |
| Steaks and Roasts of Beef, Veal or Lamb         | 145°F (63°C) |
| Ground Beef, Veal or Lamb                       | 160°F (71°C) |
| Whole Poultry (Turkey, Chicken, Duck, etc.)     | 165°F (74°C) |
| Ground or Pieces Poultry (Chicken Breast, etc.) | 165°F (74°C) |

Agriculture and Agri-Food Canada



# **WARNING**

## **HOT SURFACE**



# **CAUTION**

- **AVOID BURNS!**
  - **DO NOT TOUCH WHEN GRIDDLE IS IN USE!**
  - **EXTREMELY HOT SURFACE!**
- \* SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.**



## WARRANTY AND SERVICE

### BEFORE YOU CALL FOR SERVICE have the following information available:

1. **Serial number:** The serial number is located either on the cart side panel, the upper rear panel of your griddle, or on the rating plate. You can also find the serial number on the front cover of the user manual.
2. **Model number:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
3. **Proof of purchase** by the original owner.

**Call the MASTER Chef® Customer Care Hotline 1-855-453-2150**  
**HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday**

### IF YOUR PRODUCT IS DAMAGED:

1. Call the **MASTER Chef® Customer Care** Hotline **1-855-453-2150**.
2. Do not return to the store for replacement of damaged or defective parts. **MASTER Chef® Customer Care** will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. Concealed Loss or Damage: If damage is unnoticed until merchandise is unpacked, resolve issue by contacting **MASTER Chef® Customer Care** immediately. Missing or damaged parts should be claimed within 30 days of purchase.

**To ensure your satisfaction and for follow-up service,**  
**register your griddle online at [www.masterchefbbqs.com](http://www.masterchefbbqs.com)**

### LIMITED WARRANTY:

Trileaf Distributions®, hereby warrants to the ORIGINAL PURCHASER of this MASTER Chef® Griddle that it will be free of defects in workmanship, for a Limited 1 year from the date of purchase, as follows:

Please see Limitations and Exclusions section on page 24.

### LIMITED 1 YEAR: ALL PARTS

### BATTERY DISPOSAL

Always dispose of used batteries according to local regulations.

#### **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 AND SERVICE

### LIMITATION AND EXCLUSIONS

**Trileaf Distributions®** 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 griddle is used in Canada.
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 grill products.
4. Trileaf Distributions® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Trileaf Distributions® 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. Trileaf Distributions® 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 Trileaf Distributions®.
9. Visit [www.masterchefbbqs.com](http://www.masterchefbbqs.com) to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

**Trileaf Distributions® excludes from its warranty the following:**

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- d. Part failure due to lack of cleaning and maintenance, 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.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel 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.

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.

To ensure your satisfaction  
and for follow-up service, register your grill online at:  
**[www.masterchefbbqs.com](http://www.masterchefbbqs.com)**

---

**Trileaf Distribution Trifeuil  
Toronto, Canada  
M4S 2B8**

## NOTES



MASTER  
**Chef** TM/MC

