



KARL'S

EVENT RENTAL

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Description

The propane operated griddle is 18 inches by 23 inches. The griddle is perfect for pancakes, sausage, bacon, ham, eggs, burgers, steaks, and grilled sandwiches.

Operating Instructions

1. Attach a 14.1-oz. or 16.4-oz. disposable propane cylinder to the griddle regulator by sliding it upward into the regulator inlet. Carefully engage the threads by pushing the cylinder straight up and turning. Hand-tighten it only, do not use any tools.
2. Remove griddle, open the gas valve (three to four turns), and light all four corners of the burner. Place griddle on unit in high-heat position (closest to burner).
3. Lift the griddle to reduce temperature after warm-up or during cooking.
4. Never attempt to adjust the flame by turning the shutoff valve, the flame is not adjustable.
5. To turn the unit off, turn the gas shut-off valve as indicated until it is sealed and the flame is extinguished.
6. Always be sure to turn the valve off when replacing the tank.
7. Frost accumulation on the propane cylinder is normal.



8. For best results, apply a non-stick cooking spray on griddle surface before cooking.
9. During cooking, when necessary, use a basting syringe to empty grease trough.
10. Use only plastic or wood utensils on Teflon-coated griddles.
11. While hot, never wet griddle and never immerse in water.

Safety Tips

1. Use extreme caution when handling and using propane gas. Escaping gas can result in an explosion or fire.
2. Allow only responsible people who know how to handle propane gas to operate griddles.
3. Never leave the griddle unattended.

4. Be sure all corners of each burner are lit; check periodically.
5. If the flame goes out, immediately shut off the gas valve. Before re-lighting, allow gas to dissipate for several minutes.
6. Never use adapters to connect units to a larger refillable gas cylinder.
7. Never operate griddle in a confined space without adequate ventilation; use a fan if necessary to exhaust air.

Cleaning Tips

1. Clean Teflon-coated griddles with water, mild detergent and cloth pads.
2. Remove stains with vinegar.
3. Clean uncoated griddles with fine steel-wool scouring pads.
4. Return the griddle clean in order to avoid any cleaning charges at Karl's Event Rental.

