

Griddle



1. These Big John Products are designed **FOR OUTDOOR USE ONLY!**
2. Prior to opening main cylinder valve, and lighting the griddle, place all control knobs in the "CLOSED" position (parallel to the manifold).
3. Open main cylinder valve. Hold a lit butane gun next to a burner and turn the burner control knob to "OPEN" (perpendicular to the manifold). The front burner will ignite instantly. The second and third burner will instantly light by simply turning them on.
4. If burner does not light immediately, repeat steps 2 and 3.
5. Once burners are lit, adjust the control knobs to desired temperature.
6. Bacon is a very good first meal to break in your griddle. As you cook on the griddle, you will build up a carbon seasoning which is black. This seasoning provides a non-stick cooking surface and should not be scrubbed off the cooking surface.
7. **CAUTION: *griddle top and frame will get very hot.***

Your griddle is designed to provide a large food warming area under the burners. Standard food pans (not included) can be placed into the warming area. Cover pans with aluminum foil to prevent food from drying out, changing its texture and/or presentation.