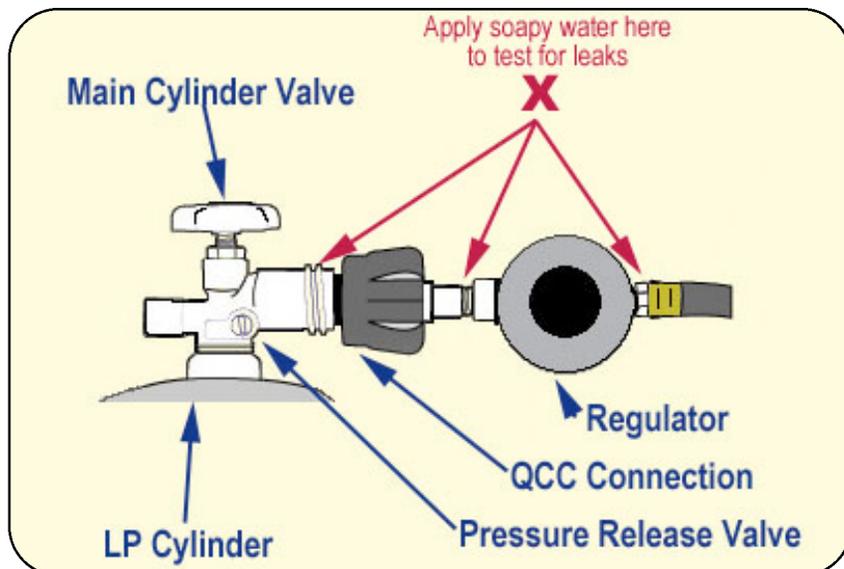


## PROPANE SAFETY

### 5. ALWAYS CHECK FOR LEAKS.

Apply soapy water with a brush at areas marked on diagram with an **X**. Open main cylinder valve. If bubbles appear, and further tightening of the connector does not eliminate the leak, close main cylinder valve and call a qualified propane dealer. If system is free of leaks, light burners and check for a clean blue flame.

6. If you suspect a problem, have your grill or tank serviced by a qualified propane dealer.



## REPLACEMENT PARTS

302110	Low Pressure Regulator
302119	Low Pressure 6 ft. Hose
302758	Drip Tray Holder, Bolt-On
302757	Drip Tray Holder, Slip-On
302764	1/6" Stainless Steel Drip Tray
302763	Air Mixer
302761	Control Valve with Orifice
302762	Control Knob
102341	8" Wheel
102334	4" Swivel Caster
301016	30 lb. LP Cylinder
301017	40 lb. LP Cylinder

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## HOW TO ASSEMBLE & OPERATE

## PORTABLE GRIDDLES

### ASSEMBLY

1. Remove all packaging from your Portable Griddle.
2. Bolt on the side drip pans.
3. Place the Vollrath 1/6 size drip pans into the drip pan holders.
4. Securely attach hose to the griddle manifold and test for leaks according to the instruction in the Propane Safety section of this manual.



**PG-36**  
36' Portable Griddle

### SET-UP

1. All Big John products are designed FOR OUTDOOR USE ONLY.
2. If you have purchased a portable leg stand, open it up and lock the legs. Place stand on a level area, clear of combustible materials.
3. Place the griddle on the stand, making sure the legs of the griddle fit down inside the stand.
4. Models purchased without a stand, should be placed on a sturdy, level, non-combustible surface that is capable of supporting the weight of the griddle. **WE RECOMMEND USING OUR A2FC FOLDING LEG CART FOR 36" PORTABLE GRIDDLES.**
5. Securely connect the regulator to the LP Cylinder and test for leaks according to the instructions in the Propane Safety Section of this manual.



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## OPERATION

1. Big John Griddles are designed **FOR OUTDOOR USE ONLY**.
2. Prior to opening the main cylinder valve, and lighting the griddle, place all control knobs in the "CLOSED" position (parallel to the manifold).
3. Connect regulator to the LP Cylinder and open main cylinder valve. Hold a butane gun next to the front burner and turn the burner control knob to OPEN (perpendicular to the manifold). The burner will instantly ignite. The additional burners will light by simply turning them on.
4. If the front burner does not light immediately, repeat steps 2 and 3.
5. Once the burners are lit, adjust the control knobs to the desired cooking temperature.
6. Bacon is a very good first meal to break in your new 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!**
8. Your griddle is designed to provide a large 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 texture or presentation.

## CARE AND CLEANING

1. Since the griddle surface is steel, it will rust if not protected from moisture. Spray the griddle surface with a light coating of vegetable oil and store in a dry place when not in use.
2. Your griddle is designed to be a griddle - NOT a stove to heat other pots and pans. The griddle should be turned up hot enough to only cook the foods intended. It should not be heated to extreme temperatures as a method of cleaning.
3. A good griddle scraper is essential to clean up.
4. Most meals can be cleaned up by simply scraping and wiping down with a paper towel and cooking oil to prevent rust.
5. Scrubbing with a paper towel and 1/4 cup of table salt is also a good method of cleaning up.
6. Periodically, your griddle should be cleaned with a griddle brick.



## PROPANE SAFETY

1. Never use or store Propane Cylinders indoors.
2. Keep main cylinder valve securely closed when not in use.  
**WARNING: Propane tank valves are designed to work completely open or completely closed. Never just crack the valve.**
3. Always position the cylinder so that the connection between valves and regulator will not cause sharp bends in the hose or tubing.
4. The QCC connector on the regulator screws into the valve outlet of a 30 lb. cylinder by turning clockwise.
5. Make sure the brass connector, inside the the plastic QCC housing, is free from scratches or nicks which can cause leaks.

### DISCONNECTING AND TRANSPORTING FOR REFILLING:

1. Turn off all control knobs and close main cylinder valve
2. Place cylinder valve plug snugly in main cylinder valve outlet.
3. Always transport and store cylinders in a secured, upright position.
4. Never keep propane cylinders in a hot car or truck. Heat can cause relief valve to discharge propane and create a dangerous situation.

### RECONNECTING A FILLED 30 lb. CYLINDER:

1. Remove main cylinder plug.
2. Thread QCC connector snugly into main cylinder valve by turning clockwise.
3. Make sure that all gas valves on the appliance are turned "OFF".

### HOW A QCC VALVE WORKS:

There is a check valve inside the "QCC" fitting. Once the mechanism is screwed onto the propane tank and the tank is turned "ON", a minimal amount of gas is allowed to leak through the check valve. If there are no downstream leaks, the pressure on both sides of the check valve will equalize and the spring-loaded check valve will open. It will only take a few seconds for the pressure to equalize and open the valve. You will now be able to light your gas appliance and operate it normally.

### QCC FAILURE

If there is a downstream leak, or if you have a gas valve "OPEN", the pressure will not be equal on both sides of the QCC check valve and it will not open. The only gas flow that you will have is the small amount that is designed to leak around the check valve - about 5,000 Btu's. This may allow you to light part of a burner, but not much more. When you open the burner valve more, you will not get any additional flame.

4. In the event of a QCC failure, check to make sure that all gas valves are closed and retry the lighting procedure. If you still have a failure, you should check the gas delivery system for leaks.