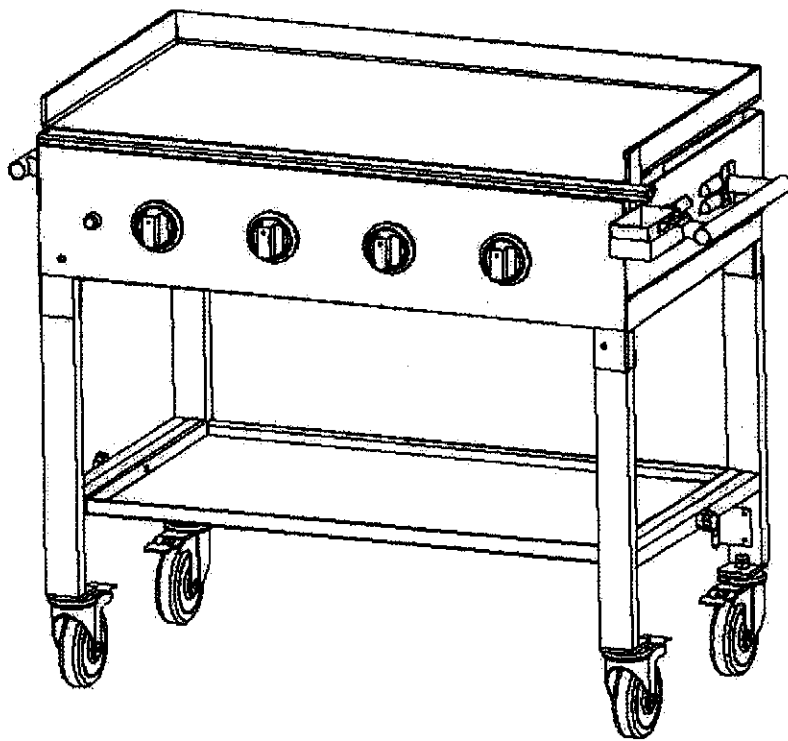


CRESTWARE

PORTABLE COMMERCIAL GRIDDLE OWNER'S MANUAL



For Outdoor Use Only

WARNING:

Before proceeding, make certain that you understand the IMPORTANT INFORMATION section of this manual.

Hazardous fire or explosion may result if instructions are ignored.

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

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at tank.
2. Extinguish all open flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.

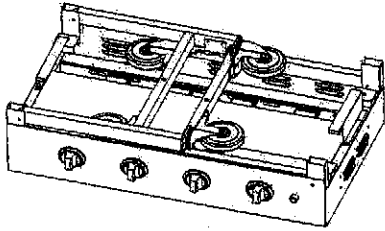
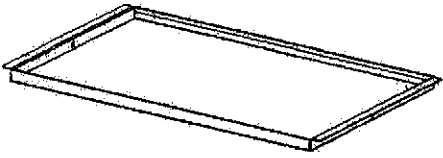
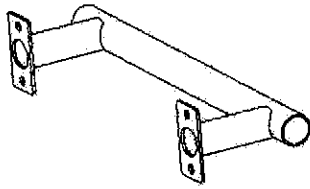
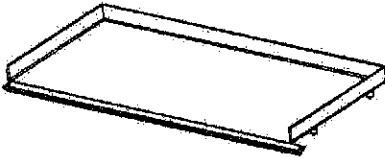
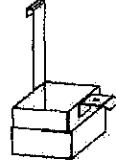
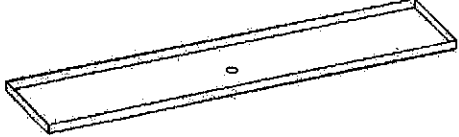
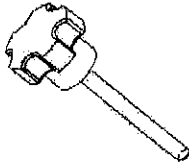

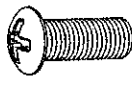
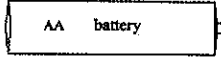
PRECAUTIONS:

1. Leak test all connections after each tank refill.
2. Never check for leaks with a match or open flame.
3. Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
5. Do not store a spare LP-gas cylinder under or near this appliance.
6. Never fill the cylinder beyond 80 percent full.
7. If the information in the above two statements is not followed exactly, a fire causing death or serious injury may occur.
8. Do not operate grill any closer than 36 inches from any combustible construction, including walls and ceilings.
9. Do not use this appliance under overhead combustible surfaces.
10. The regulator used in this unit is ZHENDAR T3. If this regulator fails, it must be replaced with the exact model and must only be replaced by a professionally licensed, authorized dealer.

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PARTS HARDWARE LIST

<p>1.Body 1 pc (with Knob valve)</p> 	<p>2.Bottom tray 1 pc</p> 
<p>3.Side handle 2 pcs</p> 	<p>4.Griddle top 1 pc</p> 
<p>5.Oil cup 1 pc</p> 	<p>6.Grease tray 1 pc</p> 
<p>7.KNOB 2 pcs</p> 	<p>8.M6 NUT 8pcs</p> 
<p>9.M6x12 Screw 8pcs</p> 	<p>10. AA Battery 1pc</p> 

WARNING: The manufacturer has made every effort to eliminate any sharp edges. However, you should handle all components with care to avoid accidental injury.

Tools required: The only tool needed is a Phillips Screwdriver needed for minimal assembly on the cover and main body handles.

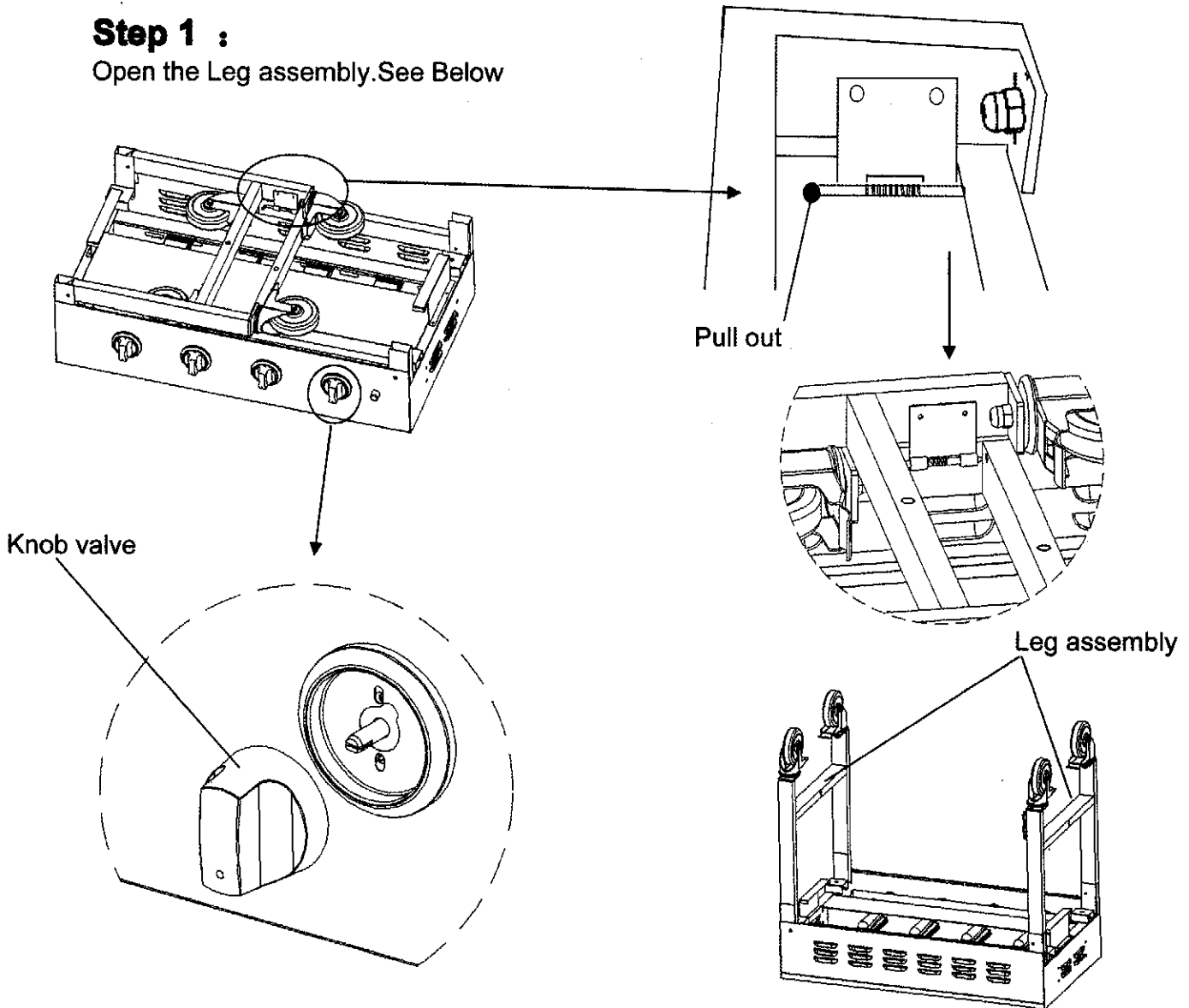
ASSEMBLY:

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your grill. Please refer to the parts list and assembly diagram as necessary. Grill assembly involves large components; therefore, it is advised to have two people set up the unit.

NOTICE: Make sure all the plastic protection is removed before assembling

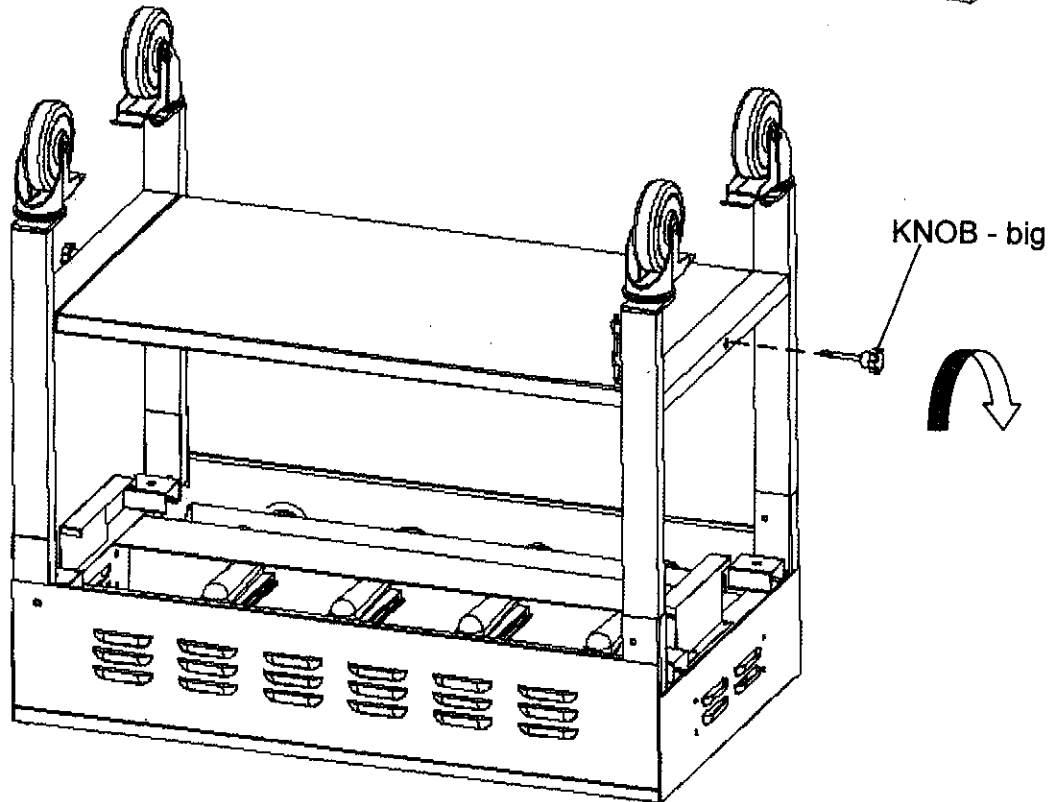
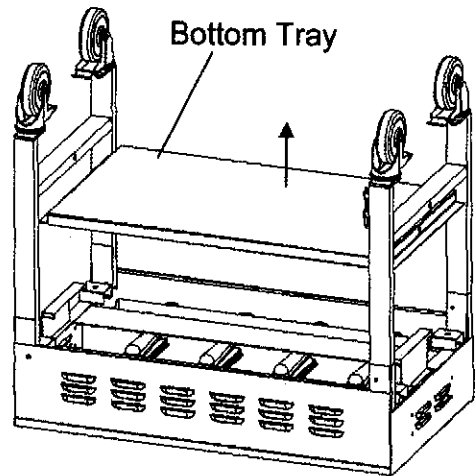
Step 1 :

Open the Leg assembly. See Below



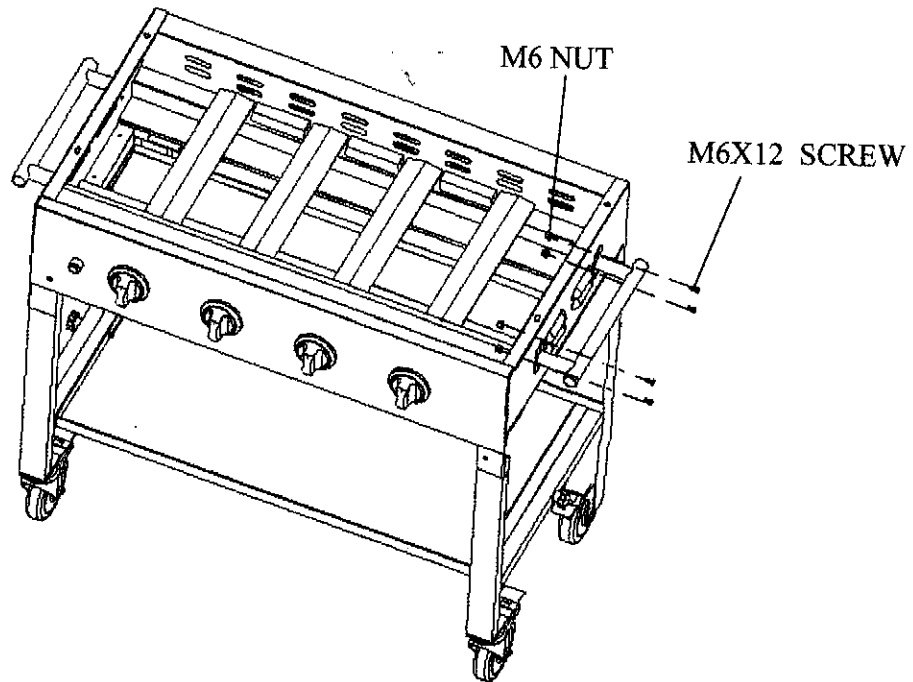
Step 2 :

Install the Bottom tray using KNOB- big .See Below
Then tighten the KNOB - big .
Repeat step for other end .



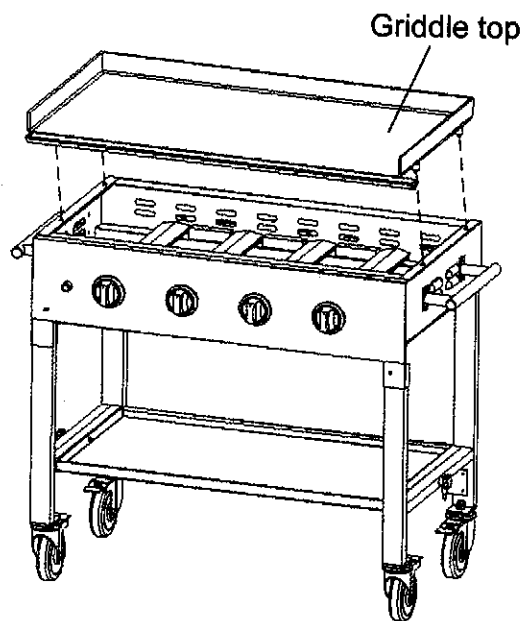
Step 3 :

Install the Side handle using M6x12 Screw with M6 Nut. See Below
Then tighten the Screw .
Repeat step for other end .



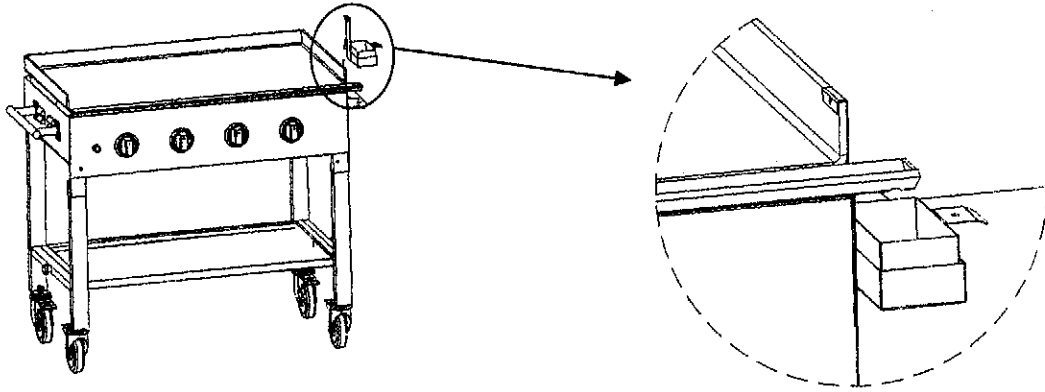
Step 4 :

Install the Griddle top.
See Below



Step 5 :

Install the Oil cup.Hang the oil cup on Griddle top
See Below



Please read these instructions carefully before assembly and use:

- Retain these instructions for future reference.
- For outdoors only-do not use indoors.
- For use with LPG bottled gas only.
- Do not use in an area with flammable objects, structures, or surfaces.
- LPG gas cylinders must not be stored or used in the horizontal position. Laying the cylinder horizontally could allow liquid to enter the gas line, which could result in bodily and/or damage.
- Do not move the grill while unit is on.
- This grill must not be left unattended when it is being used.
- Parts of this grill become very hot. Care must be taken when children, elderly people, and animals are present.
- Always turn off the gas bottle when the grill is not in use.
- Never cover a grill until it has completely cooled.
- Leak test annually and whenever the gas bottle is removed or replaced.
- Do not store flammable materials near this grill.
- Do not use aerosols near this grill.
- Failure to follow these instructions could result in serious injury and/or damage.
- If you have any queries regarding these instructions, contact customer service.

GAS AND REGULATOR:

This grill can use either propane or butane LPG bottle gas. You must have the proper regulator and bottle in order for the grill to operate safely and efficiently. Use of an incorrect or defective regulator is dangerous and will invalidate any warranty. Please consult your local gas dealer for the most suitable gas bottles and regulators.

INSTALLATION

LOCATION:

This grill is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that it is not placed under any combustible surface. The sides of the grill should **NEVER** be closer than two feet from any combustible surface. Keep this grill away from any flammable materials!

PRECAUTIONS:

Do not obstruct any ventilation openings in the body of the grill. Position the gas supply bottle on level ground next to the grill and safely away from any source of heat. Should you need to change the gas bottle, confirm that the grill is turned off and that there are no sources of ignition (cigarettes, open flames, sparks, etc) nearby. Before proceeding, inspect the gas hose to ensure it is free of any twisting or tension.

The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot grill parts. Always inspect the hose for use with LPG and make sure it meets the national standards for the country of use. The length of the hose should not exceed 1.5 meters.

FIXING THE REGULATOR TO THE GAS BOTTLE:

Confirm all grill control knobs are in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak testing

Confirm that you are in a well-ventilated area and that all grill control knobs are in the off position. Open the gas control valve on the bottle or regulator. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. **NEVER USE AN OPEN FLAME** to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints and repeat test. If bubbles form again, do not use the grill and contact customer service for assistance. Leak test annually, and whenever the gas bottle is removed or replaced. Always remember that before use, take care to ensure that no bubbles have formed over any of the joints.

The grill can be connected to the gas supply by means of a flexible hose connector complying with the current Standard, *Elastomeric Composite Hose and Couplings for Conducting Propane and Natural Gas, CAN/CGA-8.1* or with the Current Standard, *Thermoplastic Hose and Hose Couplings for Conducting Propane and Natural Gas CAN1-8.3*, listed hose assembly if the grill is to be connected to a cylinder equipped with other than a No. 600 connection.

Pressure testing

The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

NOTE: For all outdoor cooking gas appliances

1. Be sure to inspect the hose before each use of the outdoor cooking gas appliance. If it is evident that there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
2. This outdoor cooking gas appliance is not intended to be installed in or on boats. This appliance is not intended to be installed in or on recreational vehicles.
3. 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 Code, B149.2*, or *the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 119.2*, and *CSA Z240 RV Series, Recreational Vehicle Code, as applicable*.

CARE AND MAINTENANCE

Regularly clean your grill between uses and especially after extended periods of storage. Ensure that the grill and its components are sufficiently cool before cleaning.

- Never handle hot parts with unprotected hands.
- In order to extend and maintain the life and condition of your grill, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Burner maintenance:

In most circumstances, burning off the residue after cooking will keep the burner clean. The burner should be removed and cleaned annually or whenever heavy build-up is found in order to ensure that there is no blockage (debris, insects) in either the burner portholes or vent tubes. Use pipe cleaner to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces. When refitting the burner, be careful to check that the vent tubes of the burner fit over the valve outlets.

Fittings and Storage:

Annual checking and tightening of metal fittings is recommended. Store the grill in a cool dry place. Cover the burners with aluminum foil in order to prevent insects or other debris from collecting in the burner holes. If the grill is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, out of reach of children, and in a dry, well-ventilated area away from any sources of heat or ignition.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not light using the ignition system.	<ol style="list-style-type: none"> 1. Check battery. 2. LP gas cylinder is empty. 3. Faulty regulator. 4. Obstructions in the burner. 5. Obstructions in gas jets or gas hose. 6. Electrode wire is loose or disconnected on electrode or ignition unit. 7. Electrode or wire is damaged/faulty pushbutton igniter. 	<ol style="list-style-type: none"> 1. Replace with a good battery. 2. Replace with full cylinder. 3. Have the regulator checked or replaced. 4. Clean burner. 5. Clean jets and gas hose. 6. Reconnect wire. 7. Change electrode and wire change igniter.
Burner will not light with a match.	<ol style="list-style-type: none"> 1. LG gas cylinder is empty. 2. Faulty Regulator. 3. Obstructions in burner. 4. Obstructions in gas jets or gas hose. 	<ol style="list-style-type: none"> 1. Replace with full cylinder. 2. Have the regulator checked or replaced. 3. Clean Burner. 4. Clean jets and gas hose.
Fire in burner tube has a low flame or flashback (a hissing or roaring noise may be heard)	<ol style="list-style-type: none"> 1. LP gas cylinder is empty. 2. Obstructions in burner. 3. Obstructions in gas jets or gas hose. 4. Windy conditions. 	<ol style="list-style-type: none"> 1. Use larger cylinder. 2. Clean burner. 3. Clean jets and gas hose. 4. Use grill in a more sheltered position.

CRESTWARE

Griddle Care & Seasoning

Follow these simple cleaning and seasoning steps for optimal performance and long life of your Griddle. We strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

WHAT IS SEASONING?

Seasoning is the preparation of steel or cast iron cookware for use. There are two reasons for seasoning:

1. Coat the cookware to prevent rust
2. Create a natural, permanent non-stick cooking surface

Seasoning is an easy, but very important first step when using the Griddle. Unlike synthetically coated griddles, steel and cast iron can be seasoned repeatedly, constantly restoring the cooking surface. When you season your griddle, you are preventing rust and providing the cookware with a natural, permanent non-stick surface.

Remember: Seasoning is an ongoing process that takes time and repeated use before a griddle or pan develops a shiny, black surface like your grandmother's cast iron cookware. The more often you cook on and season your griddle, the more non-stick the surface will become.

CLEANING GRIDDLE

FIRST TIME

The Griddles are pre-seasoned with oil and a light plastic wrap to prevent rust and damage during shipping. Remove the plastic wrap. If any residue remains, turn on the griddle to high heat and burn the residue off. For further cleaning, wash the griddle in hot, soapy water. This is the only time you should use soap on the griddle. Rinse and dry completely. Discoloration on towel is normal. Proceed with seasoning instructions.

AFTER EACH USE

To clean the griddle after each use, scrape gently with a spatula and wipe down the griddle surface with a paper towel. For tough food residue, pour hot water onto the griddle surface and let it boil the residue off. Wipe again with a paper towel and dry completely. ¼ cup of table salt can also be used to buff off food that is stuck on. Proceed with seasoning instructions.

SEASONING INSTRUCTIONS

Season your griddle after the initial wash and each time after you cook on it. For best results, complete seasoning while griddle is still warm- with the burners off as the unit is cooling down.

1. Clean griddle and dry completely
2. Apply a thin, even coating of cooking oil to the griddle surface
3. Use a paper towel or soft cloth to spread the oil evenly across the top, bottom and sides of the griddle
4. Store griddle in a cool, dry place

FAQ

Q: What if my griddle starts to rust?

A: If rust appears on the griddle surface, rub it off with steel wool or low grain sandpaper and re-season the surface. Take care to always completely dry your griddle before storing and keep away from rain and sprinklers.

Q: What types of cooking oil can I use to season my griddle?

A: We recommend the following oils for seasoning purposes: olive oil, vegetable oil, canola oil, coconut oil and sesame oil. Lard can also be used to season the griddle top.

Q: Can I use dish detergent to clean my griddle?

A: Grease cutting dish detergent will erase the seasoning on the griddle. For tough spots use table salt and hot water.

Q: Why does my griddle surface looks dull and dry instead of shiny and black?

A: Your griddle surface may have been left on and gotten too hot but it is an easy fix. Simply oil and re-heat the griddle to bake the oil into the surface. Over time and the more often you season the griddle top, the more shiny, black and non-stick it will become.

CRESTWARE

To our valued Crestware Commercial Griddle customers,

Our Commercial Griddle is manufactured under strict quality control standards and great care has been taken so every unit shipped is free from defects. To ensure a long life of the Crestware Commercial Griddle please adhere to these guidelines when moving:

- Do not transport over a rough or uneven surface with the heavy griddle top assembled. The legs and wheels are made to support and move the unit only a short distance over a smooth surface. If the base and griddle top are forced across rocks, asphalt or lawn damage to the leg structure is likely to occur.

If the unit must be moved across a distance, it is recommended engage two people, one at each end holding the handles and lifting, removing the weight on the legs and wheels.