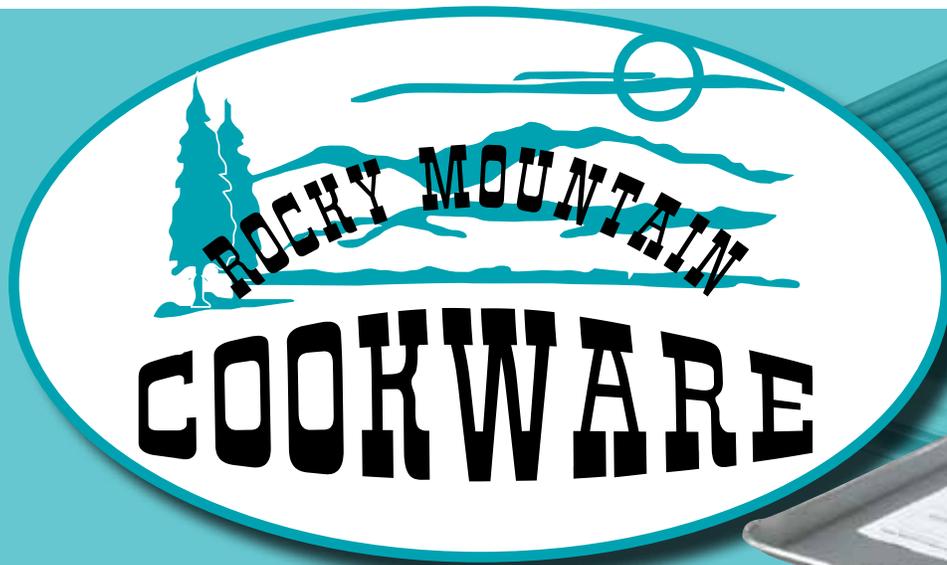


MADE IN THE USA



**Solutions for cramped  
spaces and tight budgets**

*Add-on*

**GRIDDLES &  
BROILERS**

- **Lifetime Warranty**
- **Tested to 600° F**
- **No Warping**



# Griddle Care

Thank you for purchasing one of our griddles. The basic care is the same for all our models.

When you get your griddle it is shiny and looks like stainless steel. Do not waste time and effort trying to maintain that condition. It will turn brown to black with use. That is the seasoning. It is simply a thin build up of carbon that makes the griddle non-stick. If you scrub and use cleansers to make your griddle look like new your food will stick and you will not enjoy cooking with it.

Never put it in the dishwasher. It will just rust and drive you crazy.

Your griddle is partially seasoned when you get it but will stick unless you take a few minutes to season it further.

1. Before using for the first time wash your griddle in hot water and mild detergent to easily remove the preservative applied at the factory. The preservative is not harmful but may add an undesirable taste to the food.
  - a. You may need to scour off the glue that was attaching the label.
  - b. Immediately dry over high heat.
2. When the water has evaporated apply higher temp cooking oil (canola, corn, lard, shortening). Olive oil is not good for this.
3. Turn down to medium high and keep heating until the oil is smoking strongly and beginning to turn brown. Use a steel spatula to keep the oil spread evenly. Add oil as needed.
4. Caution: The smoke contains carbon monoxide. Avoid breathing. Turn on a fan or open a window.
5. Over time the carbon will get too thick and some will need to be removed. Carbon remover, scotch-brite pads, wire brushes and even sand paper will work.
6. Low to medium heat works best. On four burner models all burners should be on to prevent warping.

With a little care this is the last griddle you will need to buy.

Thank you for buying "Made in USA."



# Master Chef Lift-off Griddles

## Professional Models

All griddles have a lifetime warranty and no warpage up to 600 degrees. Now with stainless steel frames and grease trays. No range modification is needed. MC models are designed for gas ranges with 12" centers and are not for use with French top, induction or electric ranges.



### MC12

Fits most commercial ranges. This 2-burner griddle is designed for more permanent applications and can handle the higher grease volume of a professional kitchen. It features a removable grease tray and adjustable frame, both made from high quality stainless steel. The griddle is made from 7 gauge steel (approx. 3/16") and has 1-1/2" side walls. Frame and grease tray measure 12" wide x 27" long.



### MC24

Fits most commercial ranges. This 4-burner griddle is designed for more permanent applications and can handle the higher grease volume of a professional kitchen. It features a removable grease tray and adjustable frame, both made from high quality stainless steel.



# Master Chef Lift-off Broilers

## Professional Models

All broilers have a lifetime warranty. Now with stainless steel frames and grease trays. No range modification is needed. MB models are designed for gas ranges with 12" centers and are not for use with French top, induction or electric ranges.



### MB12

Fits most commercial ranges. This 2-burner broiler is designed for more permanent applications and can handle the higher grease volume of a professional kitchen. It features a removable grease tray, adjustable frame and an unique broiler design that will not drip grease into the burners. Most juices burn off in the flare pan, giving the smokey broiled flavor. Frame and grease tray measure 12" wide x 27" long.



### MB24

Fits most commercial ranges. This 4-burner broiler is designed for more permanent applications and can handle the higher grease volume of a professional kitchen. It features a removable grease tray, adjustable frame and an unique broiler design that will not drip grease into the burners. Most juices burn off in the flare pan, giving the smokey broiled flavor. Frame and grease tray measure 24" wide x 27" long.



# Master Chef Lift-off Griddles & Broilers

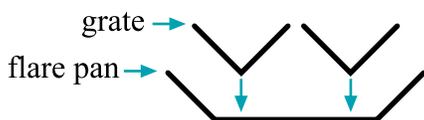
## Professional Combinations

Add greater versatility to your range and menu with a professional broiler and griddle combination. Now with stainless steel frames and grease trays. No range modification is needed. MGB models are designed for gas ranges with 12" centers and are not for use with French top, induction or electric ranges.



### MGB12

This model comes with one frame and the versatility to use it as a 2-burner griddle or a 2-burner broiler. Fits most commercial ranges. Features an adjustable frame and removable grease tray and the same great griddle and broiler designs as our other models. Frame and grease tray measure 12" wide x 27" long.



Our unique broiler design will not drip grease down on burners.

Where the meat touches grate the juices come out and cling to the iron slope dripping off the point into the flare pan.

Most juices burn off on the flare pan giving food an excellent smoked and broiled flavor, the remainder runs into the grease tray.



# Master Chef Lift-off Griddles & Broilers

## Professional Combinations



### **MGB24**

This model comes with one frame and the versatility to use it as a 4-burner griddle or a 4-burner broiler. Fits most commercial ranges. Features an adjustable frame and removable grease tray and the same great griddle and broiler designs as our other models. Frame and grease tray measure 24" wide x 27" long.



### **MGB24SS**

The same great griddle and broiler design but with a 4-burner frame and the capability to use 2-burner griddle and 2-burner broiler at the same time. Frame and grease tray measures 24" wide x 27" long. See MB and MC models for specs on griddles and broilers.



# Chef King Griddles

## Economy Restaurant Griddles

All griddles have a lifetime warranty and no warpage up to 600 degrees. RM models work well with gas, electric and induction ranges but are not recommended for ranges with glass tops.

### RM1423

This 2-burner griddle is 14" x 23" x 3/4" deep, made from tough 7 gauge steel (approx. 3/16") and fits commercial ranges. It has sturdy fold-down handles and easy pour corners. Works equally well on gas, electric or induction ranges. Caution; may scratch glass top ranges. Also popular with outfitters, Boy Scout and church groups.



### RM2323

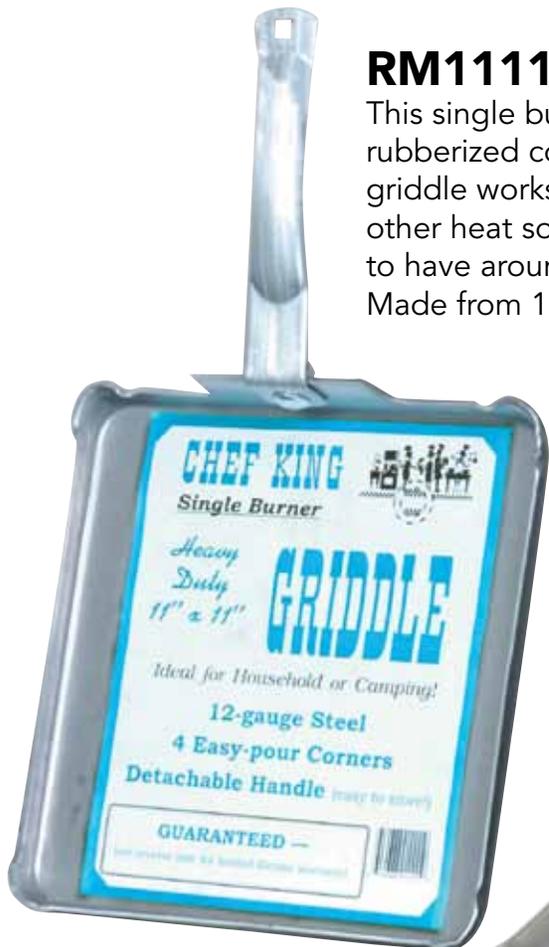
This 4-burner griddle is 23" x 23" x 3/4" deep, made from tough 7 gauge steel (approx. 3/16") and fits commercial ranges. It has sturdy fold-down handles and easy pour corners. Works equally well on gas, electric or induction ranges. Caution: may scratch glass top ranges. Also popular with outfitters, Boy Scout and church groups.



# Chef King Griddles

## Economy Restaurant Griddles

All griddles have a lifetime warranty and no warpage up to 600 degrees. RM models work well with gas, electric and induction ranges but are not recommended for ranges with glass tops.



### RM1111

This single burner griddle features a removable handle for easy storage, rubberized cool-grip handle coating and easy-pour corners. This small griddle works well on induction ranges, portable burners or most any other heat source. Caution: may scratch glass top ranges. A handy item to have around the kitchen or camp. Measures 11" x 11" x 1/2" deep. Made from 12 gauge steel (slightly less than 1/8").



### RM1220

This griddle is made to fit home ranges, barbeques, camp stoves etc. Features easy-pour corners and fold-down handles for easy storage. Works equally well with gas, electric or induction ranges. Caution: may scratch glass top ranges. Measures 12" x 20" x 3/4" deep. Made from 10 gauge steel (slightly thicker than 1/8").



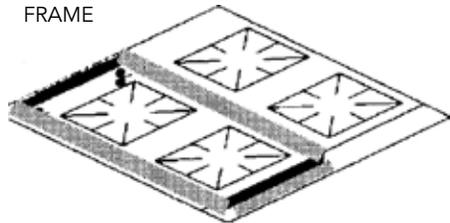
# Master Chef Griddles

## MC12 & MC24 SET UP INSTRUCTIONS

*Thank You for choosing a Rocky Mountain Cookware Griddle. We are proud of our products and are confident that you will receive many years of reliable service from your unit.*

Our griddles fit and work on most commercial ranges, but may require some minor adjustments to your range and a little time setting up the griddle itself.

FRAME

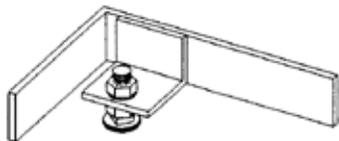


Please wash the entire unit with soap and water to easily remove the preservative applied at the factory. The preservative is not harmful but may add an undesirable taste to the food. After washing immediately heat dry to prevent rusting. A light coating of vegetable oil should be put on the griddle when dry and still hot.

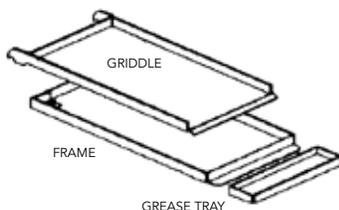
**We have found that it is best to use low to medium heat and to let the griddle heat up before cooking on it. Make sure that it is oiled before using the first few times. The types of oil recommended include, vegetable, canola, corn and other high temperature cooking oils. Olive oil is not a high temperature oil, therefore, not recommended. After cooking on it do not wash with soap for the first few times, use hot water only and return to the stove to heat dry. Re-oil while still warm and your griddle will be ready to use the next time. Your griddle will not cure like cast iron, but will take a cure of sorts. It will start to darken with use.**

**Failure to properly set up your griddle could cause fire, injury and/or death.**  
**Set up is your responsibility!!**

## PLEASE FOLLOW INSTRUCTIONS.



FLARE PAN



FRAME

GREASE TRAY



HANDLE

1. First be sure that your range is level.

2. Place the frame on the range with the angle iron down flat and towards you. Check if level from back to front and side to side. If the frame is not level use the bolts provided to level it. The bolts insert into the angle brackets at the back of the frame with the head of the bolt down and a nut on either side of the angle bracket. It is best to have the back slightly higher than the front.

3. Now place the Griddle on the frame with the notched piece at the back and the down turned lip towards you. Be sure the notches sit on the top edge of the frame. The griddle should slope down from front to back. There should be a gap between the back of the griddle and the frame to allow for exhausting of the burners.

4. Place the stainless steel grease tray on the angle iron at the front of the broiler and under the lip of the griddle.

5. Use the handle provided to lift the griddle for grease removal when hot. Lift at the center of the griddle. Dump grease when the pan is 1/2 full to avoid spills or burns.



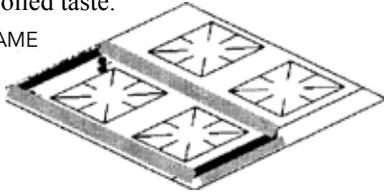
# Master Chef Broilers

## MB12 & MB24 SET UP INSTRUCTIONS

*Thank You for choosing a Rocky Mountain Cookware Broiler. We are proud of our products and are confident that you will receive many years of reliable service from your unit.*

Our broilers fit and work on most commercial ranges, but may require some minor adjustments and a little time setting up the broiler itself. When set up correctly, your broiler will not drip grease into the burners and yet will add the sear lines and a robust charbroiled taste.

FRAME

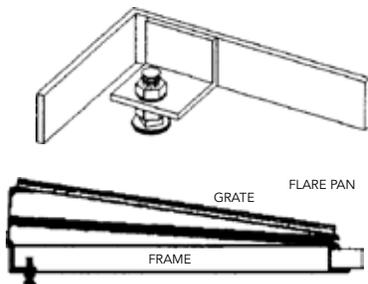


Please wash the entire unit with soap and water to easily remove the preservative applied at the factory. The preservative is not harmful but may add an undesirable taste to the food. After washing immediately heat dry to prevent rusting. A light coating of vegetable oil should be put on Broiler when dry and still hot.

**We have found that it is best to use low to medium heat and to let the Broiler heat up before cooking on it. Make sure that it is oiled before using the first few times. The types of oil recommended include, vegetable, canola, corn and other high temperature cooking oils. Olive oil is not a high temperature oil, therefore, not recommended. After cooking on it do not wash with soap for the first few times, use hot water only and return to the stove to heat dry. Re-oil while still warm and it will be ready to use the next time. Your broiler will not cure like cast iron, but will take a cure of sorts. It will start to darken with use. The broiler grates may bow up with usage, this will not affect the performance of your broiler.**

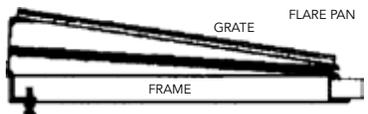
**Failure to properly set up your broiler could cause fire, injury and/or death.**  
**Set up is your responsibility!!**

## PLEASE FOLLOW INSTRUCTIONS.



1. First be sure that your range is level.

2. Place the frame on the range with the angle iron down flat and towards you. Check if level back to front and side to side. If the frame is not level use the bolts provided to level it. The bolts insert into the angle brackets at the back of the frame with the head of the bolt down and a nut on either side of the angle bracket. It is best to have the back slightly higher than the front.

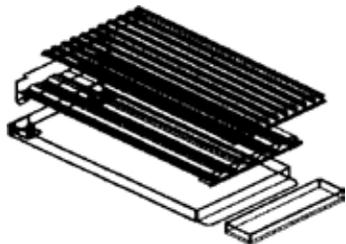


3. Now place the flare pan on the frame with the 3" notched piece at the back. Be sure the notches set on the top edge of the frame. Flare pan should slope down from back to front and the rails should be concave side up.

4. The cooking grate sets into the notches of the flare pan. The downward points of the cooking grate should be over the flare pan rails and not the exhaust gaps. *If the points do not line up correctly grease will drip into your burners and may cause a fire.*

5. Place the stainless steel grease tray on the angle iron at the front of the broiler and under the lip of the flare pan.

6. Use the handle provided to lift the flare pan for grease removal when hot. Lift at the center of the flare pan. Dump grease when the pan is 1/2 full to avoid spills or burns.



# BEAR TOOTH GRILL



The New Standard In  
Portable Equipment

One Unit - two grilling sizes - easy transport & storage.



5' Grilling Configuration



3' Grilling Configuration



Transport  
& Storage

## Solutions that Work ...

- Real charcoal BBQ flavor with half the work.
- Tuff & durable stainless steel.
  - Professional look / easy to clean.
- Fold & go design compact & portable.
  - All components fit inside like a suitcase.
  - One unit - two cooking sizes. For large or small events.
  - High flotation - Large 10" wheels roll easily over all surfaces including up and down stairs.
- Exclusive ventilator / ash pan. Burns hotter / less fuel.
  - Lift & dump feature safely removes hot coals.
- Just-Easy height controller. Gets the heat just right.
  - Infinite control 2" to 10" off coals.
- Wind guards with every grill.
  - Control heat loss / protect your guests.
  - Guard expands or collapses to fit 3' & 5' modes.



# BEAR TOOTH GRILL



## The New Standard In Portable Equipment

### Fold & Go Design

- Fully self contained 2 wheel cart only 125 Lbs.
- Easy to wheel on all surfaces including stairs & elevators.



### Ventilator/Ash Pan System

- Directs air under the coals.
- Burns more completely.
- V hinged design needs less charcoal.
- Protects main frame from excessive heat, warping & discoloration.
- Makes clean out a snap.
- Lift out and dump 95% of ash into suitable metal container.



Shown with removable wind guard.

3' Grilling Configuration

### Built-in Storage Compartment

- Stores leg braces & small tools.



### Just-Easy Height Controller (patent pending)

- Infinite adjustments 2" - 10" off coal bed.
- Lift to raise, press releases to lower.
- Simple & easy stab lock installation into main frame.
- Press lock to release.
- One person operation.
- One end of cooking grate can be higher than the other.

### Product Specifications

Main frame - 18 ga. 304 stainless steel.

- Two interlocking adjustable sliding sections.
- Collapsed 24" x 37" extended 24" x 60-1/2".
- Set up Height 31" top of frame. 42" w/wind guard.
- Width frame w/leg assembly & wheels 26-3/4".
- High flotation large 10" wheels.

Grill grate 304 stainless steel round stock.

- Max weight 120 lbs.
- Height range from coals 2" - 10".
- 3/8" frame, 3/16" cross members welded.
- 22" x 56-3/4" unfolded (8.67 sq. ft.).
- 22" x 32-1/2" folded (4.96 sq. ft.).

Wind guard 5052 - 18 ga. aluminum, 11" tall.

Ventilator / Ash Pan - 18 ga. carbon steel.

