



COOKOUT™ 36" GRIDDLE STATION

PROPANE GRIDDLE



DO NOT return this product to the store.

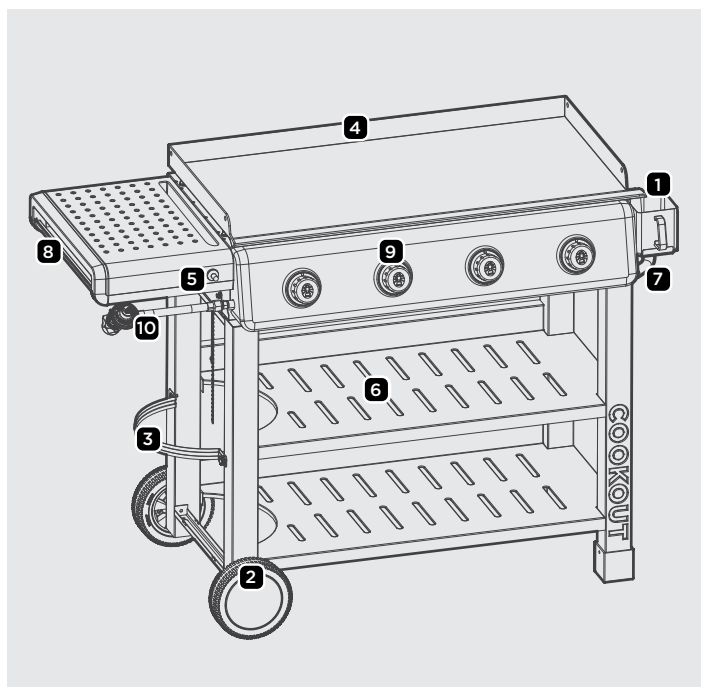
IF YOU NEED HELP OR PARTS, CALL THE COLEMAN® HOTLINE:

1-800-275-4617

HOURS: 9AM-7PM EST Mon-Fri, CLOSED Saturday and Sunday

ASSEMBLE YOUR GRIDDLE STATION IMMEDIATELY.

MISSING OR DAMAGED PARTS MUST BE CLAIMED WITHIN 30 DAYS OF PURCHASE.



GET FAMILIAR WITH YOUR 36" GRIDDLE STATION

1. GREASE CATCH WITH HOLDER
2. WHEELS
3. TANK SUPPORT
4. GRIDDLE TOP
5. IGNITION BUTTON
6. TWO SHELVES
7. LIFTING HANDLE
8. TOWEL BAR/TOOL HOLDER
9. LIGHTING BURNER
10. LP HOSE AND REGULATOR

*Refer to the pages in this Owner's Manual for more details and safety information.

QUESTIONS OR CONCERNS:

FOR TECHNICAL ASSISTANCE PLEASE VISIT US AT WWW.COLEMANBBQS.COM

OR CALL 1-800-275-4617.

Before Use Check List

- ☐ READ AND UNDERSTAND THE SAFETY AND CARE INFORMATION OUTLINED IN THIS MANUAL.
- ☐ FOLLOW ALL ASSEMBLY STEPS OUTLINED IN THE ASSEMBLY MANUAL
- ☐ FOLLOW STEPS OUTLINED IN “SETTING UP YOUR GRIDDLE”_ PAGE 1
- ☐ PERFORM A LEAK TEST _ PAGE 6
- ☐ READ AND UNDERSTAND PROPER LIGHTING AND SHUT DOWN PROCEDURE_ PAGE 7 - 8
- ☐ READ AND UNDERSTAND HOW TO MAINTAIN AND STORE YOUR GRIDDLE CORRECTLY_ PAGE 13 - 16



CAUTION

BEWARE OF HOT SURFACES. ALWAYS WEAR PROTECTIVE GLOVES. ALWAYS KEEP CHILDREN AND PETS A SAFE DISTANCE FROM THE GRIDDLE STATION WHILE IN OPERATION.



SAFE USE & CARE MANUAL

THIS MANUAL MUST REMAIN WITH THE PRODUCT AT ALL TIMES

To ORDER non-warranty replacement parts or accessories,
or to register your warranty, please visit us on the web at
www.colemanbbqs.com

CAUTION

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the Griddle station at all times.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of griddle station, even if griddle station was dealer assembled. Do not try to light this griddle station without reading the Lighting Instructions section of this manual.

DANGER

1. If you smell Gas:
 - a. Shut off gas to the appliance.
 - b. Extinguish any open flame.
 - c. Open lid.
 - d. If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.
2. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
3. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR GRIDDLE STATION'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

 **THIS GRIDDLE STATION IS FOR OUTDOOR USE ONLY**

CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use ONLY. Do not use for commercial cooking.

WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

To ensure your satisfaction and for follow-up service,
register your Griddle station online at

www.colemanbbqs.com

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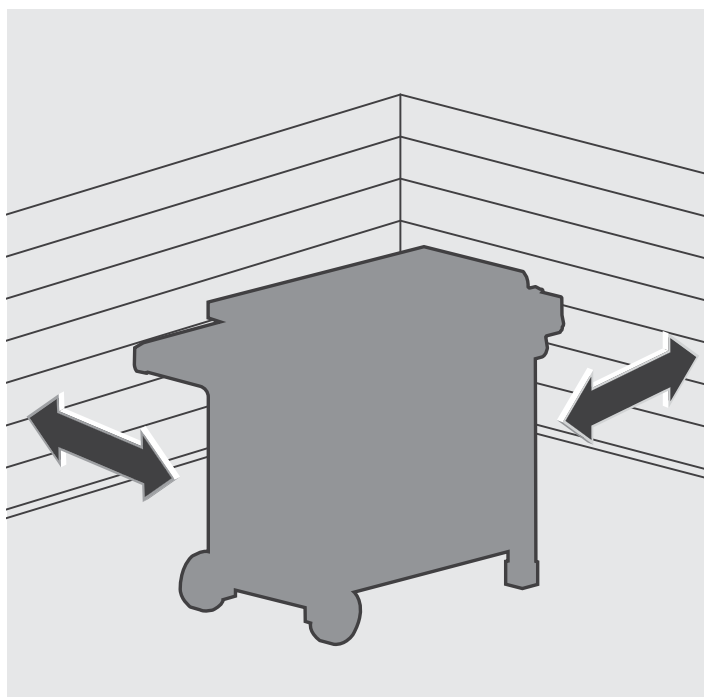
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INSTALLATION

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 for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

SETTING UP YOUR GRIDDLE

Where to Setup Your 36" Griddle Station



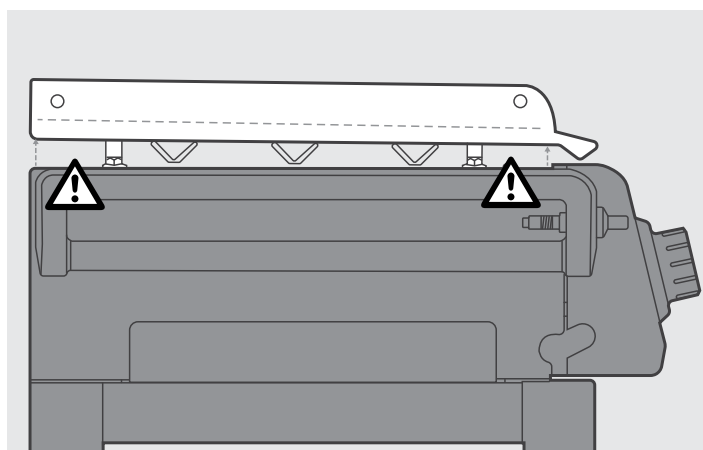
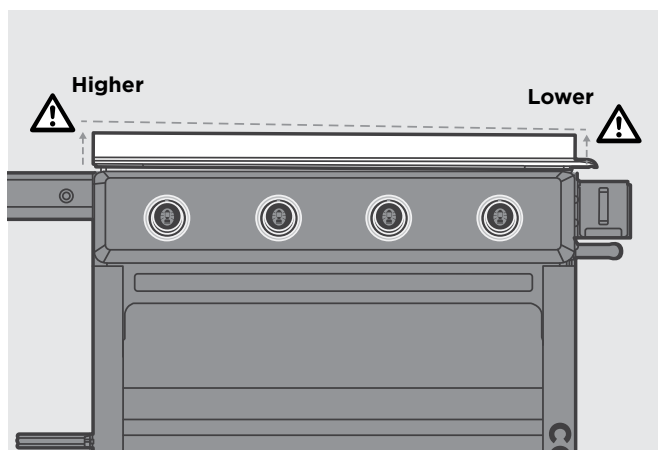
- **For Outdoor use only, in a well-ventilated area.**
- **Minimum clearance to adjacent combustible materials.**
- **MUST** have a clearance of 36" (91.44 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing and any other combustible material.
- **MUST NOT** be under any overhang, siding, or other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** block ventilation holes in the sides or back of barbecue.
- **AVOID** set-up in windy locations.

Leveling Your 36" Griddle Station

Leveling your 36" griddle station will ensure proper flow of grease on the griddle top, into the grease channel and into the awaiting grease catch.

Now that you have chosen a location for your griddle, you will need to adjust the leveling feet on the Griddle Top to encourage the flow of grease to the front right grease cup.

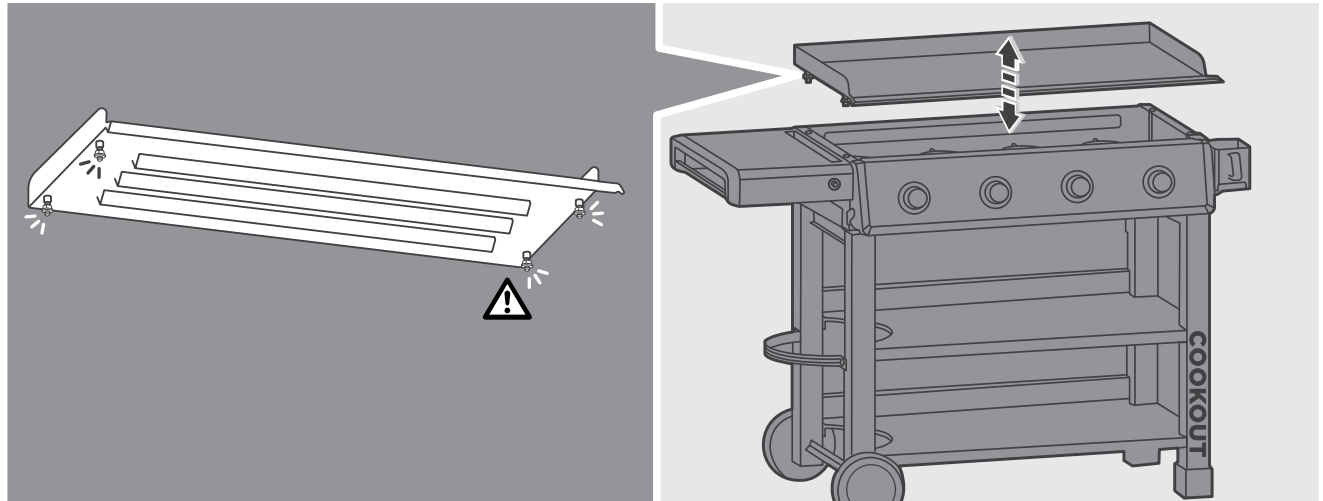
NOTE: Use a level to check



Leveling Your 36" Griddle Station

NOTE:

Only adjust the leveling feet when you have your griddle in position. Use a level to help you verify the appropriate adjustment.



GAS HOOK-UP'S AND WARNINGS

(LP) Liquid Petroleum Gas

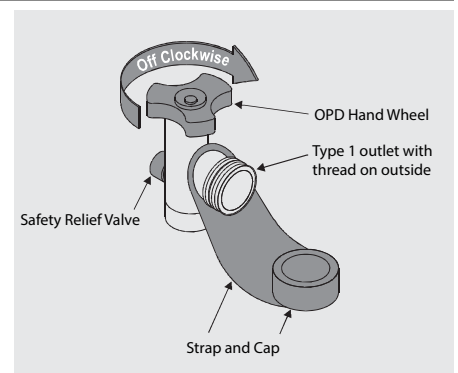
- LP gas is nontoxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Requirements:

- Use LP cylinder only with these required measurements:
12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN /CSA-B339, Cylinders spheres and tubes for transportation of dangerous goods. See LP cylinder collar for marking.

LP Cylinder Valve Must Have:

- Shut-off valve with a correct cylinder valve output as specified in current standards. ANS Z21.58-2018/CSA1.6-2018 Outdoor Cooking Gas Appliances.
- Type 1 outlet compatible with regulator or grill. The type 1 valve is easily recognized by the large external thread on the outside of the valve.
- Safety relief valve with direct connection to the vapour space of the cylinder.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.
- A device for vapour withdrawal.
- A collar to protect the LP tank shut off valve.
- A ring on the bottom of the LP tank to secure it to the support assembly.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

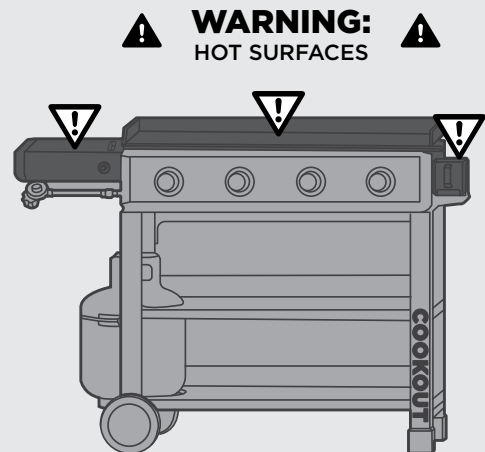
Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP cylinders equipped with this type of valve.

DO NOT connect to a propane cylinder exceeding 9.1 kg capacity or use a cylinder with any other type of cylinder valve connection device.

Before opening LP cylinder valve, check the coupling nut for tightness.

⚠ DANGER

- NEVER store a spare LP cylinder, empty or full, under or near the appliance.
- Do not store objects or materials inside the griddle station cart.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- Always turn cylinder valve off when the griddle station is not in use.
- Always handle the tank valve with the utmost care.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never expose the cylinder to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may cause damage to the Backcheck. A damaged Backcheck can leak resulting in fires, explosions, property damage, severe injuries or death.
- Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Make sure the storage area has a lot of ventilation.
- Do not store an LP cylinder in an area where children play.



LP CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before Disconnecting the LP Cylinder:

1. Turn "OFF" all control knobs and close the LP cylinder valve.
 2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP Cylinder from inside cart.
 3. Install safety cap onto LP cylinder valve. Always use cap supplied with tank valve.
- **FAILURE TO USE SAFETY CAP AS DIRECTED MAY RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE.**

⚠ WARNING

When transporting and storing the cylinder, make sure it is in an upright position and not on its side. Do not smoke around cylinder, especially when transporting in a vehicle.

LP CYLINDER FILLING

- Use only licensed and experienced dealers.
- Ensure that the dealer checks and tests the tank for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance.

⚠ WARNING

If the above instructions are not completely adhered to, it could cause a fire/explosion, resulting in death or serious injury, or property damage.

⚠ CAUTION

A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.

SAFETY HOSE AND REGULATOR

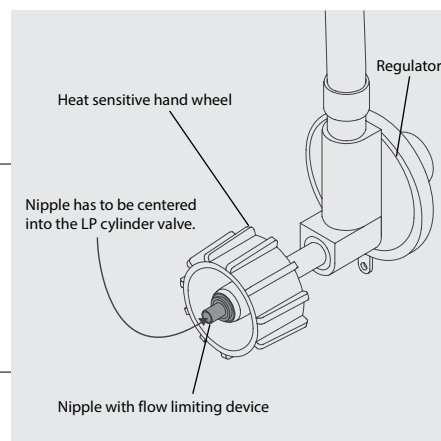
Your griddle station is designed to operate on LP gas at a pressure of 2.74Kpa (11" water column). A regulator preset to this pressure is supplied with your Griddle station.

SAFETY FEATURES of QCC-1 Quick Closing Coupling.

All models are designed to be used with an LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system.

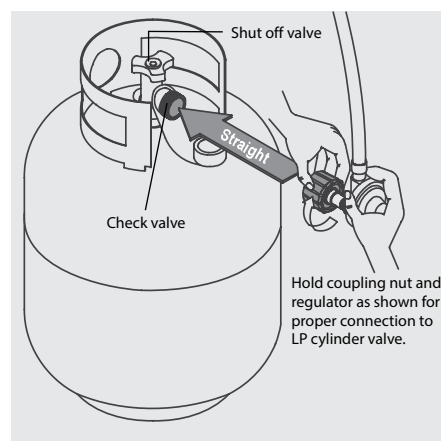
The QCC-1 System Incorporates **SAFETY FEATURES** required by the Canadian Standards Steering Committee.

1. Gas will not flow until a positive connection has been made.
2. A thermal element will shut off the flow of gas between 240 degrees F and 300 degrees F. This may result in a melted regulator hose.
3. When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet per hour.



Connecting Regulator to the LP Cylinder

1. Turn all control knobs to the "OFF" position.
2. Turn LP cylinder "OFF" by turning hand-wheel clockwise to a full stop.
3. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.
4. Hold regulator and insert nipple into LP cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.
5. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance.



SAFETY HOSE AND REGULATOR

Connecting Regulator to the LP Cylinder

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 4 and 5. If you are still unable to complete the connection, **DO NOT USE THIS REGULATOR!**

DANGER



Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

Regulator Flow Limiting Device

If you are experiencing any of the following performance issues you may have activated the flow limiting feature in your regulator:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

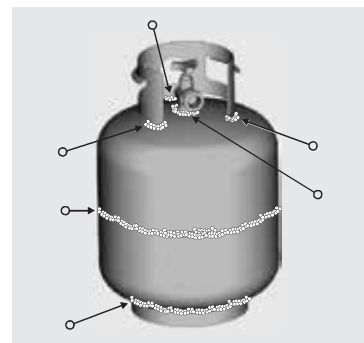
Resetting the Regulator Flow Limiting feature

1. With all control knobs and the gas source in the “**OFF**” position.
2. Disconnect the hose and regulator from the propane tank.
3. Turn all griddle station control knobs to the “**MAX**” () position, and let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate.
4. Turn all griddle station control knobs to the “**OFF**” position.
5. Reconnect the hose and regulator to the propane tank - Do not cross thread the connection. Hand-tighten only.
6. Check all hose connections to ensure that a positive seal has been made.
7. Slowly turn “**ON**” the propane gas supply, 1/2 to a full turn.
8. Wait approximately 5 seconds for the hose and regulator pressure to stabilize (to prevent the flow limiting device feature from being re-activated).
9. Turn the ignition burner control knob, to the “**MAX**” () position.
10. Press the electronic ignition button, or use the match and match holder, or a barbecue lighter to ignite the burner.

AVOID ACTIVATING THE FLOW LIMITING FEATURE by following the proper start up and shut down procedures and performing a complete leak test and safety check to ensure that there are no leaks in the system, and that a positive connection has been made between the gas source and manifold assembly.

LEAK TESTING

1. Turn all control knobs to “**OFF**”.
2. Ensure that the regulator is securely connected to LP cylinder.
3. Spray soapy solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
4. Open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a leak at the connection. **CORRECT BEFORE PROCEEDING.**
5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve immediately and re-tighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by providing the serial number, model number, name and part number of items required (see parts list) to a **COLEMAN® CUSTOMER CARE AGENT 1-800-275-4617.**
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



⚠ **ATTENTION**

Leak Test must be repeated each time the LP cylinder is exchanged or refilled.

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- The Griddle station must be leak tested outdoors in a well ventilated area, away from ignition sources such as gas fired electrical appliances.

⚠ **ATTENTION**

If there is excessive abrasion or wear, or the hose is cut, the hose and regulator must be replaced. Prior to operation.

⚠ **WARNING**

This Coleman Cookout Griddle Station is sold propane ready, and is not convertible to natural gas. Any attempt to convert this griddle station will void the manufacturers warranty.

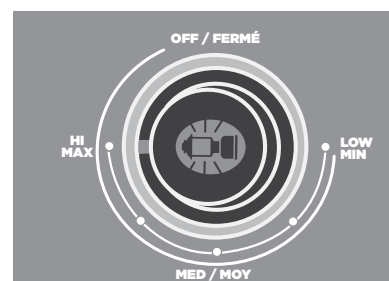
LIGHTING INSTRUCTIONS

⚠ **WARNING**

Before you light this griddle station, turn all control knobs to the “**OFF**” position and close the LP Cylinder. Failure to follow proper lighting sequence will activate the regulators “**FLOW LIMITING DEVICE**” feature, and require a reset (See page 5).

Lighting - **COOKOUT™** Burners

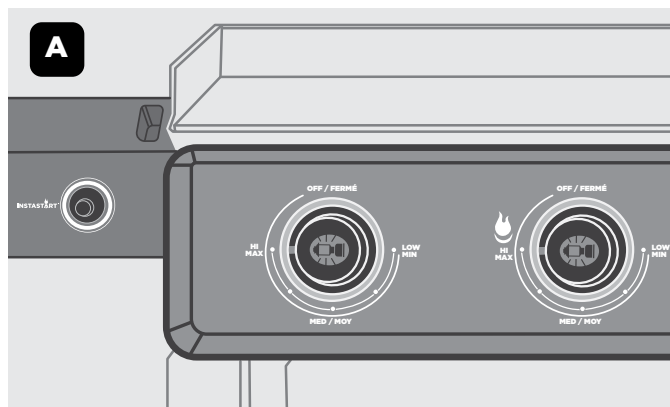
1. Turn all burner control knobs “**OFF**”. (Push in and turn the knobs clockwise to confirm “**OFF**” position.)
2. Open LP tank **SLOWLY**. Turn counter clockwise to open. Wait 5 seconds for pressure to stabilize.



LIGHTING INSTRUCTIONS

Lighting - **COOKOUT™** Burners

3. Push in and turn the lighting burner knob, counter clockwise, to **"MAX"**.
4. Press the **INSTASTART™** ignition button.
5. Check that the burner is lit.
Repeat **STEP 4** if necessary.
6. Push in and turn all remaining control knobs to **"MAX"** position (See image A).
7. Check that the burner is lit.
Repeat **STEP 4** if necessary.



If the **COOKOUT™** burners fails to light properly within 3-5 seconds, turn the burner control knob **"OFF"**. Also turn off the LP cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to disperse.

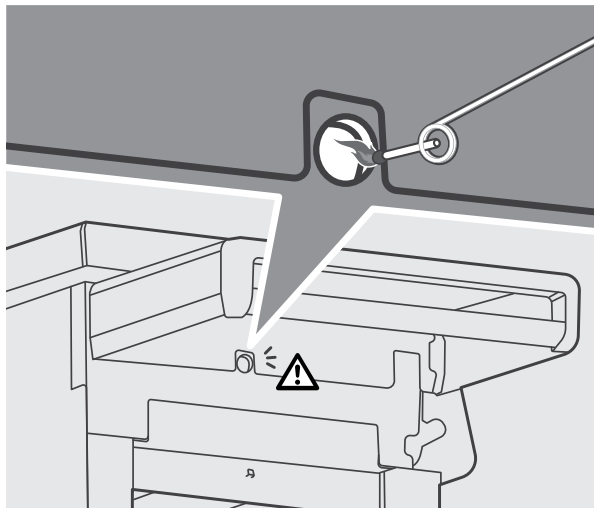
⚠ WARNING

Never stand with your head directly over the griddle station when preparing to light the main burners, to prevent possible bodily injury.

Match-Lighting — Burners

Repeat **STEPS 1-2 "Lighting - COOKOUT™ Burners"** above.

3. To match light: push in and turn the far right burner control knob counter clockwise to the **"MAX"** position.
4. Immediately strike a match or use a butane lighter, and position through the lighting hole on the right side of the burner box. Check to ensure that the burner is lit.
5. To light the other burners, press in and turn the nearest control knob. The flame will track around the burner and light via the carryover tubes. Allow the griddle station to preheat for 5-10 minutes before cooking.



⚠ CAUTION

If the ignition does **NOT** occur in 5 seconds, turn the burner controls **"OFF"**, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the controls open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn controls and gas source **"OFF"** before attempting to re-light.

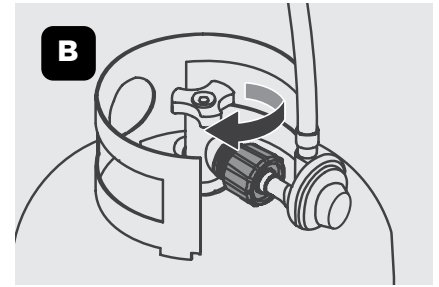
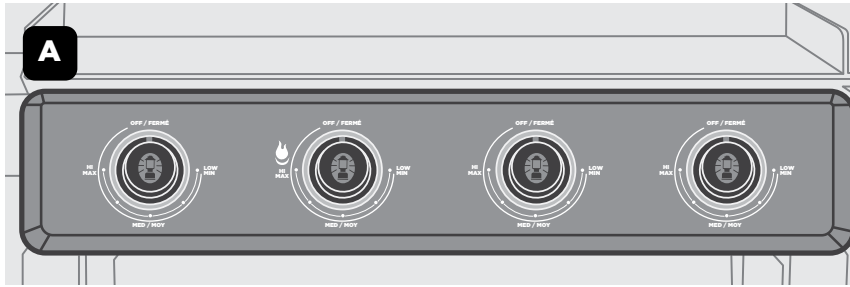
⚠ ATTENTION

Always preheat griddle station before starting to cook. Light all burners and adjust them to the preheat position for 10 minutes. Following preheat; adjust the controls to appropriate setting.

LIGHTING INSTRUCTIONS

Shut Down Procedure

1. Push in and turn each burner control knob **CLOCKWISE** to the “OFF” position (See image A).



2. Turn LP Cylinder shut-off valve clockwise to close (See image B).

RESOLVING BURNER ISSUES

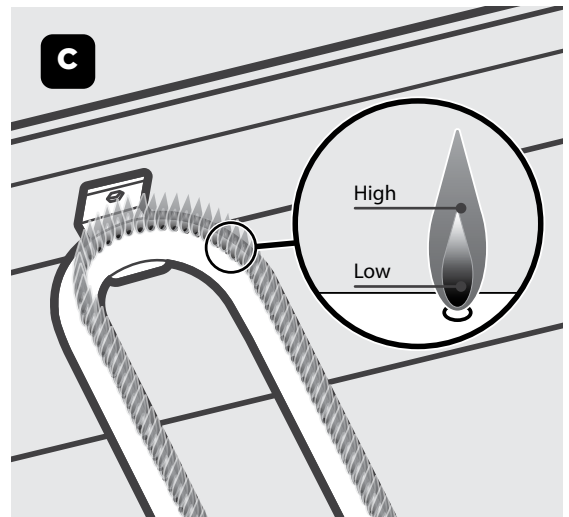
⚠ ATTENTION

Once lit, confirm that the burner is properly lit and that the flame pattern is as desired. If the flame pattern is other than normal, consult the troubleshooting guide for corrective action.

Burner Flame Check

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1” flame on “**High**” with orange tips, light blue center, with dark blue flame at the base of the burner port (See image C). Refer to the troubleshooting steps.

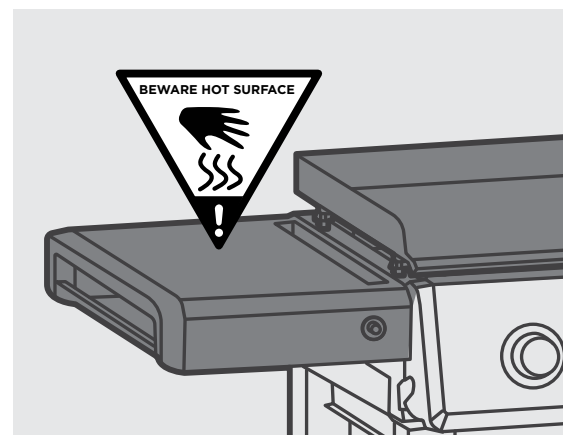
Light the burners and rotate the knobs from “**MAX**” to “**LOW**”. You should see a smaller flame in low position than seen on high. Perform burner flame check by looking below the griddle top on the side of the unit to view the burners below. Always check the flame before each use. If there is a sudden drop or low flame issue, please refer to the troubleshooting section.



Hot Side Shelf

BEWARE: Hot side shelf - **DO NOT** put anything **within 6 INCHES** of the griddle that is combustible or can melt.

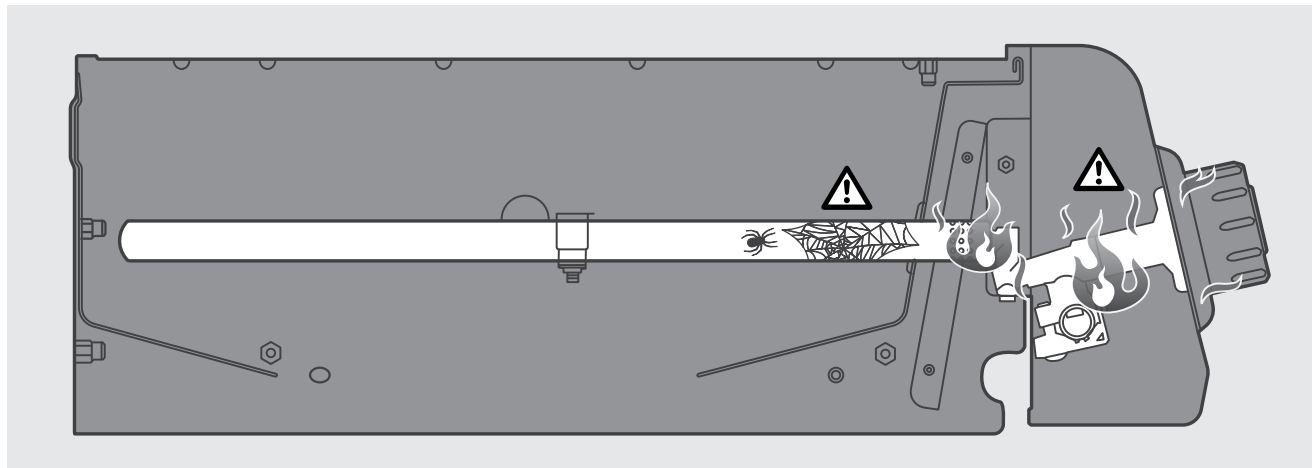
Beware when using your side shelf that anything placed **within 6 INCHES** to the griddle can become hot to the touch.



RESOLVING BURNER ISSUES

Flash-Back Fires

A flash-back fire occurs when a blockage in the venturi tubes caused by spiders, insects, and nests block the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area. **If you experience any of the characteristics of a flash-back fire, close the LP cylinder shut -off immediately. Follow the burner cleaning procedure outlined in the maintenance section of this manual.**



Characteristics of A Flash-Back Fire

- A fire burning between the burner box and control panel, usually accompanied by **HOT OR MELTING CONTROL KNOBS**.
- Burners may burn with **LARGE YELLOW FLAMES**.
- Burners may not light.

Prevent Flash-Back Fire

1. After lighting, check for normal burner flames.
2. If irregular flames are found, shut down immediately, and perform maintenance on burners, to remove blockages.
3. If knobs appear hot, shut down immediately, and perform maintenance on burners, to remove blockages.
4. Clean tip of valve gas jet to remove any build-up or blockages.

⚠ WARNING

At first sight of yellow, unruly flames, or poorly lit burners, shut down your griddle station and remove and clear obstructions, like insect webs, from your burners and valve gas jet.

For Your Safety

- **DO NOT** throw water on a fire.
- **DO** keep baking soda handy to extinguish a fire.
- **DO** follow all warnings and safety checks outlined in the **SAFETY & CARE MANUAL**.
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

visit us at: www.colemanbbqs.com

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	<ul style="list-style-type: none"> • Positive connection has not been made between the tank and the regulator. • Low or out of propane. • Gas supply valve is turned off. • Burners are not properly seated over valve orifices. • Flow limiting device in regulator has been activated. See Resetting the Regulator Flow Limiting Device (Page 5).
Burners will not light with the igniter (No spark)	<ul style="list-style-type: none"> • Loose electrode wires. • Broken electrode - ceramic casing around electrode damaged. • Faulty Ignition button.
Hot or Melting Control Knobs-Flash-Back Fire	<ul style="list-style-type: none"> • Burner is improperly seated over gas jet.
Yellow smokey flames/ gas odour can be smelled	<ul style="list-style-type: none"> • Burner(s) have a blockage that needs to be cleared.
Flame blows out on "LOW"	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated either due to a leak or improper lighting. • Low or out of propane. • High wind condition - Adjust griddle station to shield from wind • Burner is improperly seated on gas jet.
Low heat	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated either due to a leak or improper lighting. • Make certain the problem is isolated to only one burner. If it appears so, burner(s) have a blockage that needs to be cleared. • Check for a bent or kinked fuel hose. • In colder temperatures preheat for longer periods.
Low or incomplete flame (assuming burners and Venturi tubes are free and clear of blockages)	<ul style="list-style-type: none"> • Flow limiting device in regulator has been activated.
Too much heat/ Excessive flare up	<ul style="list-style-type: none"> • Grease build up around burner system causing dangerous and over-heating. • Cooking on the "MAX" setting, without adjusting temperature control. • Grease channel and grease catch need to be cleaned. • Covering more than 70% of the cooking surface may cause the Griddle station to overheat. • Excessive fat on meat and cooking on high temperatures.
Griddle top is rusting	The griddle top is made of cold-rolled steel and will RUST when seasoning has worn off, has not been applied, or when the griddle has been stored for long periods. Follow the "Seasoning and Griddle Care" instructions in this manual, to remove rust and re-season the griddle station.
My griddle top is sticky and has marks that look like rust	Your Griddle top has been seasoned with soy oil to protect it until it has been fully seasoned. What you are seeing is excess soy oil that will gradually burn away during the seasoning process.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Food is sticking to the griddle top	<p>The seasoning has worn off of the griddle top. Repeat the steps outlined in the “Seasoning And Griddle Care” section of this manual, to create a slick, non-stick, seasoned griddle surface.</p> <p>Or load your griddle with excessively oily foods such as burgers and bacon to speed up the seasoning process.</p> <p>Always season before you begin cooking. Pour some oil. With a set of tongs and paper towel, spread the oil over the entire cook surface.</p>
Decreasing heat, “popping sound”	<ul style="list-style-type: none"> • Out of propane. • Burner and/or burner tubes are blocked.
Humming noise from regulator	<ul style="list-style-type: none"> • Cylinder valve opened too quickly.
Melting gas supply hose	<ul style="list-style-type: none"> • Your griddle station’s gas supply hose and regulator contains a thermal element that will shut off the flow of gas between 240°F and 300 °F, by melting the supply hose and essentially disconnecting from the LP cylinder. • Poor ventilation caused by in-appropriate clearance at the sides and rear of the griddle station. • Overheating caused by high cooking temperatures and grease fire.
Grease is not flowing into the grease catch	<p>The griddle station is not angled correctly. When your griddle is cool, you will need to adjust the griddle feet to get the correct angle to flow grease to the right grease catch.</p>
Grease fires	<p>Cooking with excess oil or grease on the cook surface, can cause a grease fire on the griddle surface, which can also ignite both the grease channel and the excess grease within the grease catch.</p> <p>Prevent Grease Fires:</p> <ul style="list-style-type: none"> • Ensure the griddle station is leveled correctly to ensure a positive flow of grease through the grease channel and into the grease catch. • If flare-ups occur, adjust the cooking temperatures to low.

CAUTION

Always allow sufficient time for the griddle station to cool fully before handling or cleaning any of its parts.

SEASONING AND GRIDDLE CARE

What is seasoning?

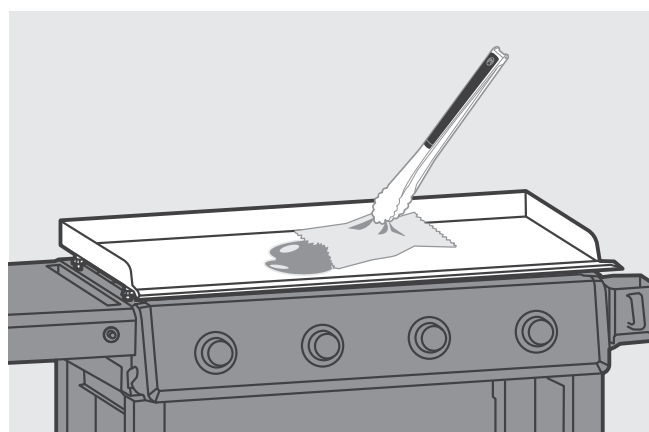
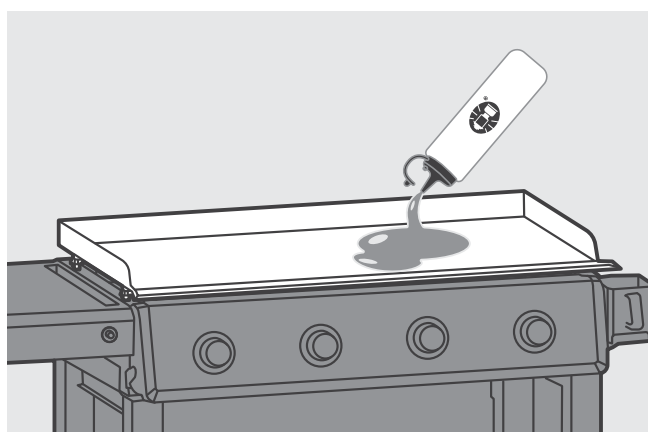
Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top, creating a slick, non-stick surface, that is blackened and protected from rust and oxidization.

Seasoning Your Griddle

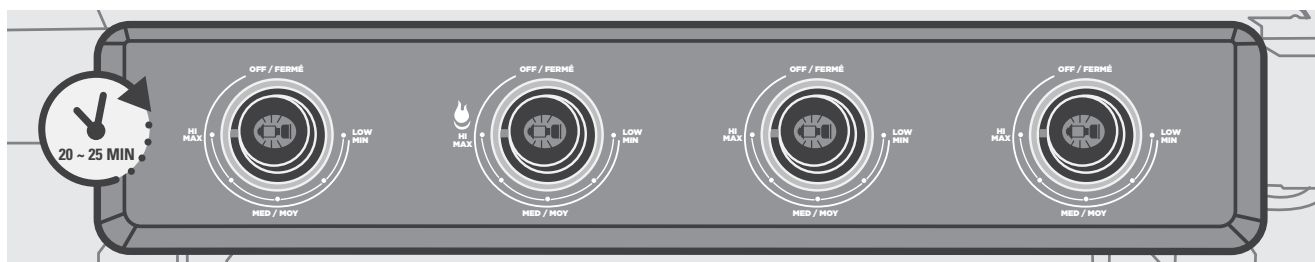
Seasoning your griddle top improves the cooking performance, creates a non-stick surface for cooking, prevents damage and deterioration due to moisture and humidity, and extends the life of your griddle station.

How to Season

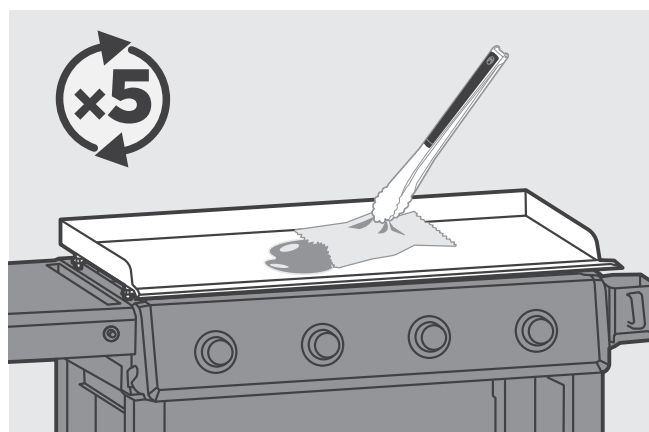
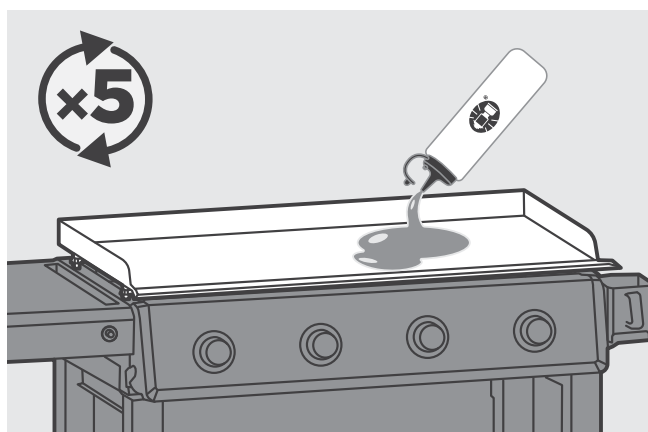
1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.



3. Light the griddle station and set temperature controls to the “MAX” setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing colour.



5. Repeat steps 2 to 4, about 5 times, until the griddle surface looks oily, and is beginning to change colour. Cooking on your griddle at this point will speed up the seasoning process.



SEASONING AND GRIDDLE CARE

Oil's For Seasoning

- a. Vegetable oil
- b. Vegetable shortening
- c. Canola oil
- d. Flax oil
- e. Olive oil - Not ideal. Burns off at lower temperatures than the other options above.

CARE AND MAINTENANCE

⚠ NOTE

With continued use of your griddle station, the seasoning bond will get better and better. Applying a coating of oil at the start and finish of each cook, will help to maintain seasoning.

Make sure you always cover your griddle surface with the griddle top cover provided, once your griddle has cooled. The cover will keep the griddle surface clean and ready to cook.

Griddle Cleaning Tools

You will need:

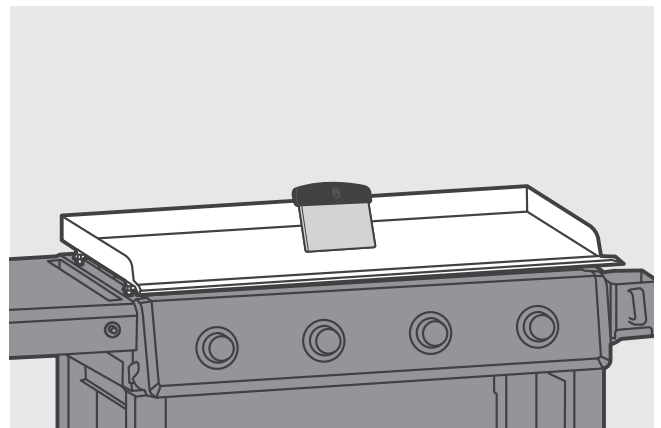
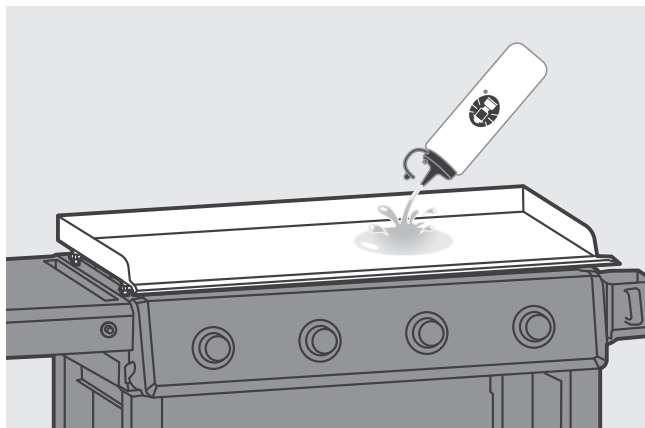
- PROTECTIVE GLOVES
- CLOTH/ PAPER TOWELS
- SCRAPER
- STEEL WOOL
- WATER BOTTLE
- OIL BOTTLE

Cleaning Your Griddle Station

Griddle Surface:

At the end of every cook and before storing your griddle, you should scrape off any remaining debris left over from cooking, before re-seasoning with a coat of oil. For hard to remove grease, you can use a small amount of water and your scraper.

Once the griddle top is reasonably clean, scraped and dry, apply a thin coat of oil to maintain the seasoning bond and prevent rust.



CARE AND MAINTENANCE

Griddle Surface Rust:

The appearance of rust spots on the griddle top, is an indication that the protective seasoning has worn off and must be repeated.

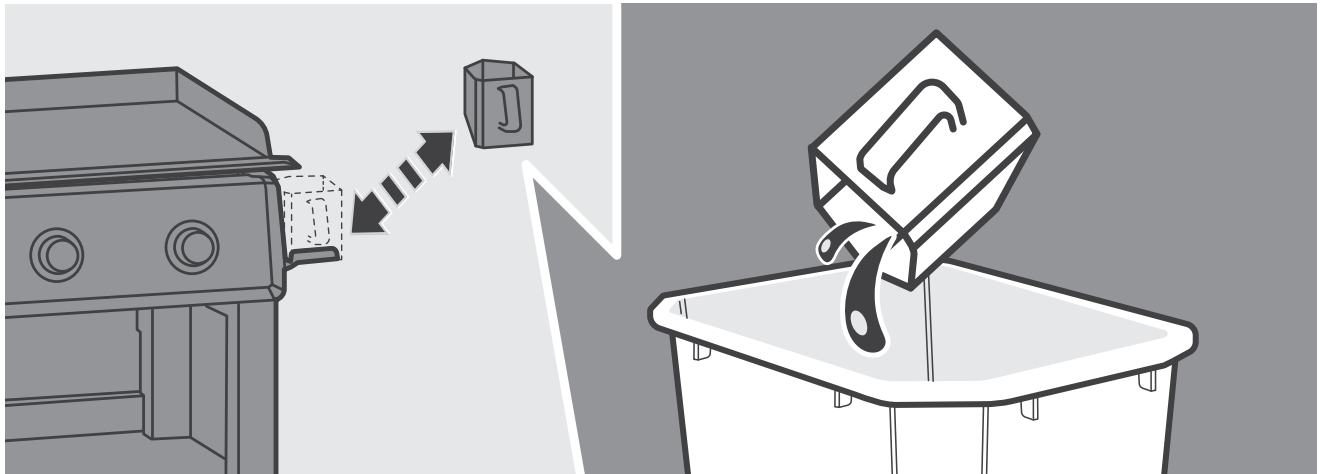
Begin by dampening the surface with water. With protective gloves and steel wool, scrub the areas of concern until the rust has been lifted from the surface. Rinse the surface thoroughly. Be careful not to overflow the grease catch. Wipe the griddle surface with a cloth or paper towel if needed.

Re-season 3-5X. For seasoning steps, follow the Seasoning and Griddle Care instructions on page 12.

Grease Catch

Remove and clean the grease catch **AFTER EVERY USE** to prevent possible spillage, grease fires and hot grease splatters.

When the griddle top and grease catch have **FULLY COOLED**, remove the grease catch and dump the contents into a disposable container, and then into the trash. Alternatively, you can place the disposable container into the fridge for the oil to solidify, before pouring into the trash.



Burners & Burner Box Maintenance

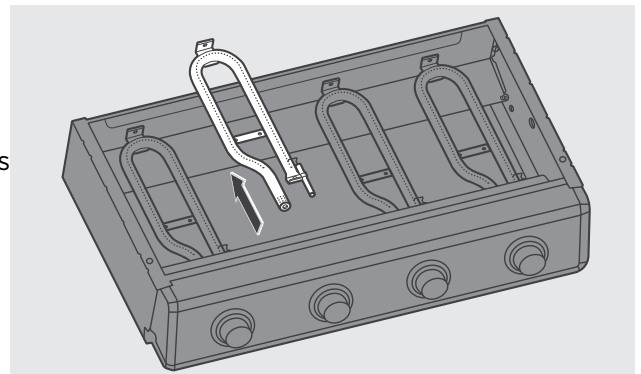
Although your griddle station's burner box is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition electrode are still required to ensure proper performance, safety and a longevity of your parts.

Burners

Because the burners are covered by the griddle top, it is not as easy to identify poor performance and premature aging of parts.

For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted.

1. Remove griddle top. Place on the ground, right side up.
2. Remove hitch pins/screws to free the burners. Use WD40 and a screwdriver/pliers to make this removal easier.
3. Remove burners
4. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.



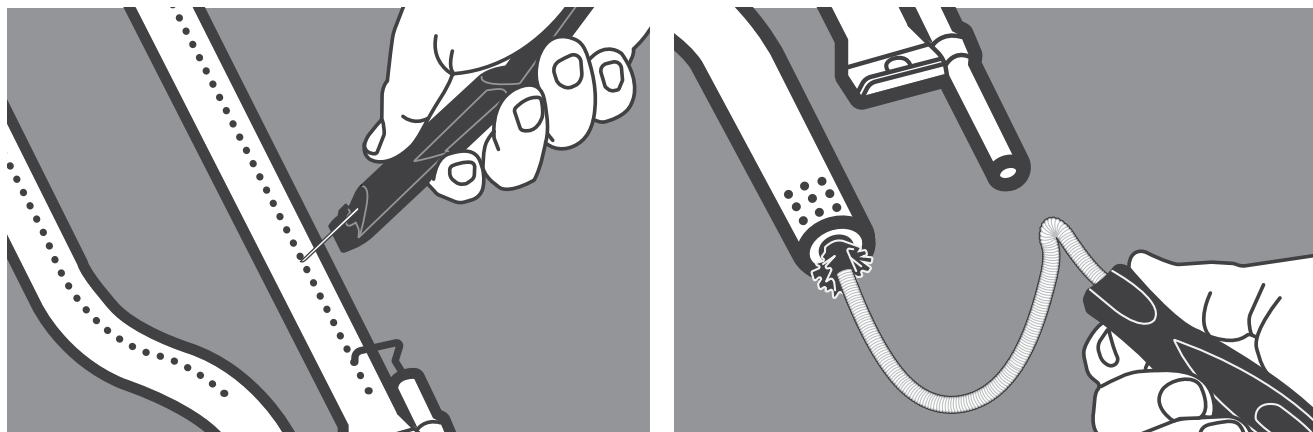
CARE AND MAINTENANCE

5. Use a wire or paper clip to clean any blocked burner ports.
6. Brush away any rust or corrosion from the burners surface, and wipe clean with a damp cloth. Dry the burners.

NOTE

Before reinstalling burners, use a cotton swab to clean the valve gas jet.

7. Re-install the burners. Ensure that the burners are properly seated on the valve gas jet before assembling hardware.



Cleaning Exterior Parts, and Surfaces

ALL MATERIALS including stainless steel, porcelain, and painted steel parts can become stained, soiled and corroded by dirt, pollution, deposits from inappropriate cleaners and grease. Routine cleaning of exterior surfaces is necessary to remove contaminants, rust and avoid permanent damage.

Do's :

- **DO** remove dirt and contamination immediately to avoid permanent damage to porcelain, or painted surfaces.
- **DO** wipe down all surfaces frequently with a basic vinegar and water solution, or basic warm water and detergent.
- **DO RINSE OFF** all cleaners, with clean warm water, and dry completely with a soft or microfiber cloth.
- **DO NOT** use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

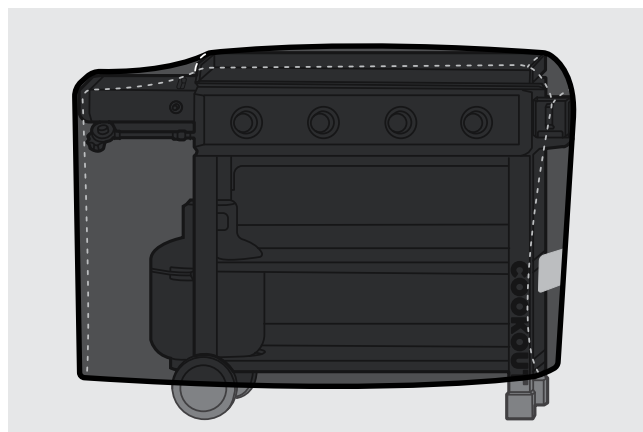
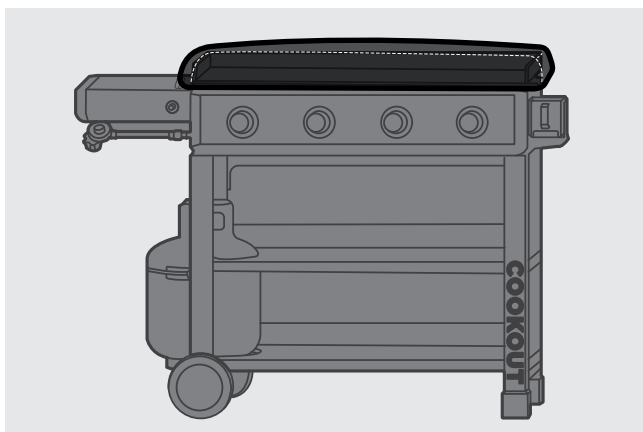
CARE AND MAINTENANCE

Storing Your Griddle Station

- If possible, always store in a cool, dry location.
- If storing with the LP cylinder, store outdoors in a well-ventilated area.
- If storing for long periods of time, make sure that the griddle top is fully seasoned and protected.
- Always use the griddle top cover provided with your griddle station to protect your griddle surface from insects, dust and debris.
- Always cover your **COOKOUT™ Griddle Station** with a full length, all weather grill cover, to protect from all elements. A full-length all-season griddle cover is available for purchase separately (model# 85-2384-2)

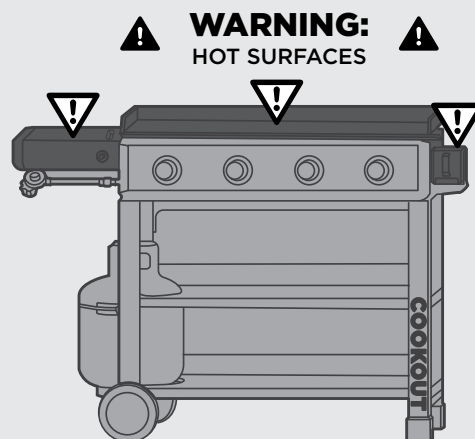
CAUTION

Only cover the Griddle Station and Griddle Top when fully cooled.



⚠ GENERAL GRIDDLE SAFETY TIPS ⚠

1. **ALWAYS** Turn controls and gas source or tank “OFF” when not in use.
2. Do not leave griddle station unattended at any time while in operation.
3. If the griddle surface and components have not been regularly maintained or safely checked, take extreme caution at first lighting, during preheat, and when cooking at high temperatures.
4. Never move the griddle station while in operation or still hot.
5. All surfaces in and around the griddle station can become HOT to the touch. Keep children and pets away. Do not allow people to congregate around the griddle station. Always use long-handled barbecue utensils and grilling gloves to avoid burns and protect from grease splatters.
6. Do not overload side shelf (Load capacity 10 lb).
7. The grease catch must be in position before cooking.
8. Always empty the grease catch after every cook. Do not remove the grease catch until it has completely cooled.
9. Clean griddle station often, preferably after each cookout.
10. If you notice grease dripping from the griddle station, wait until cool and adjust the level of your griddle top to ensure that grease flows correctly into the grease catch.
11. Perform a leak test every time you change your LP cylinder.
12. Inspect your griddle station's hose and regulator or any cracks, tears or damage caused by rodents. If unsure, perform a leak test to ensure your families safety.
13. If the regulator frosts, turn “OFF” the griddle station and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!
14. Never position any flammable, or temperature sensitive items on the side shelf or close to the griddle surface, as they may overheat and result in an explosion, fire, severe personal injury, or death.
15. Do not use water on a fire. If a fire develops, and it is safe to do so, turn the LP cylinder off and disconnect it. Wait for the fire to go out before turning the control knobs “OFF”.



START GRILLING

WARNING

Always observe safe food handling and safe food preparation practices when using this griddle station, to prevent food-borne illnesses.

WARNING

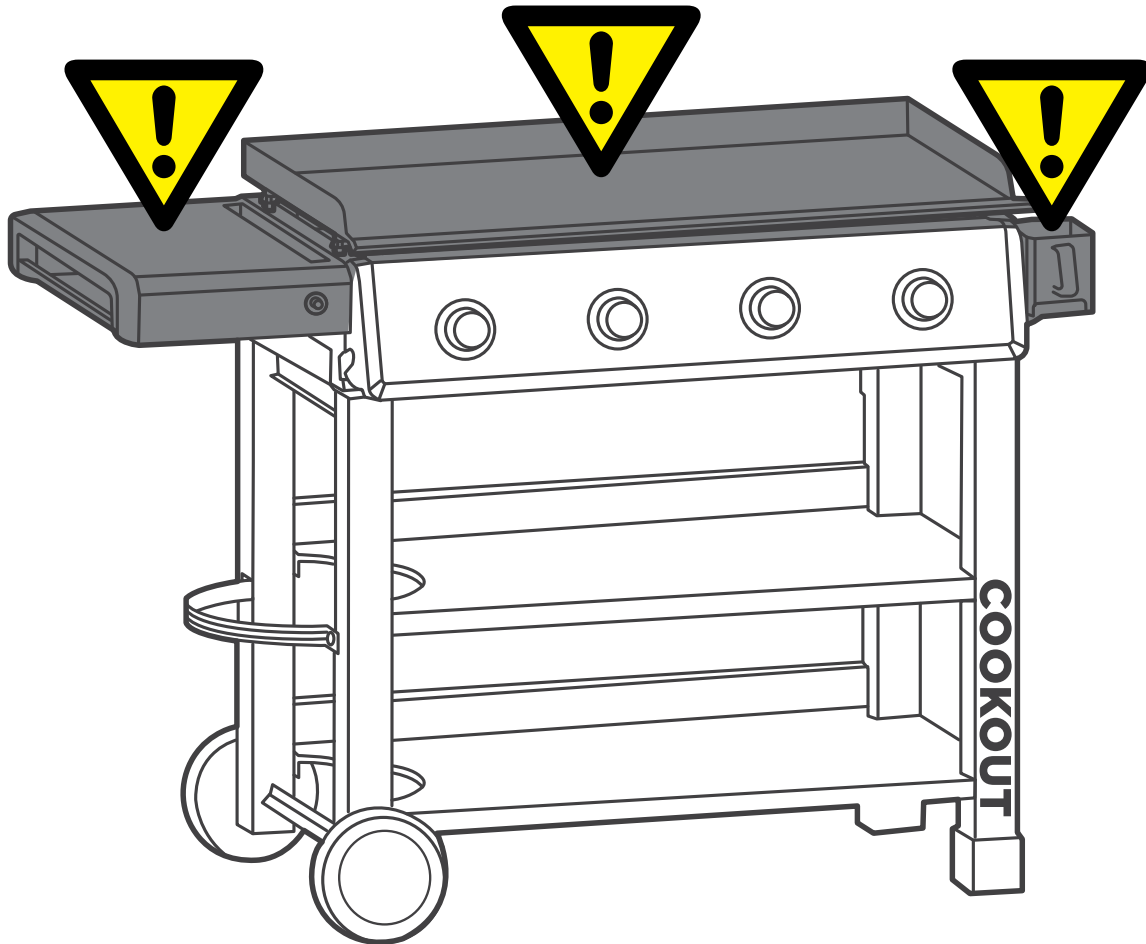
To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

AAFC* Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

* Agriculture and Agri-Food Canada



WARNING: **HOT SURFACES**



WARNING

EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS,
ALWAYS WEAR INSULATED PROTECTIVE GRILLING MITTS WHEN
WORKING AT THE GRIDDLE STATION.

- KEEP AWAY FROM COMBUSTIBLE MATERIALS
- KEEP CHILDREN AND PETS AWAY FROM THIS GAS FIRED APPLIANCE
- AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR GRIDDLE STATION UNATTENDED WHILE IN OPERATION

WARRANTY AND SERVICE

BEFORE YOU CALL FOR SERVICE have the following information available:

- 1. SERIAL NUMBER:** The serial number can be found on the side of the Griddle station carton, the cover page of the user manuals, and on the rating label located on the Griddle station front brace.
- 2. MODEL NUMBER:** The model number is located on the front cover of the user manual, the bottom right corner of the rating label and also on your cash register receipt.
- 3. PROOF OF PURCHASE** by the original owner.

Call the Coleman® Customer Care Hotline 1-800-275-4617
HOURS: 9AM- 7PM EST Mon-Fri, Closed Saturday and Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the Coleman® Customer Care Hotline 1-800-275-4617.
2. **Do not return to the store for replacement of damaged or defective parts.** Coleman® Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpacked, resolve issue by contacting Coleman® Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

To ensure your satisfaction and for follow-up service,
register your Griddle station online at www.colemanbbqs.com

LIMITED Warranty:

Winners Products, hereby warrants to the ORIGINAL PURCHASER of this Coleman® COOKOUT™ Griddle station that it will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below.

Please see Limitations and Exclusions section on the following page.

COLEMAN® COOKOUT™ 36" GRIDDLE STATION

Limited 2 Year:
Stainless Steel Burners
Manifold Assembly
Carryover Bar

Limited 1 Year:
All remaining parts

CAUTION

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary. **For residential use ONLY. Do not use for commercial cooking.**

WARNING

Do not attempt to repair or alter the hose/ valve/ regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

WARRANTY

LIMITATION AND EXCLUSIONS

Winners Products has the following **limitations** to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when griddle station is used in Canada.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Winners Products shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. Winners Products will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. Winners Products does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products.
9. Visit us at www.colemanbbqs.com to register your product on line. The purchaser shall retain a copy of the purchase invoice for future claims.

Winners Products EXCLUDES from its warranty the following:

- a. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of insects from venturi tubes, resulting in a flash-back fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source,
- b. Part failure due to lack of cleaning and maintenance, part failure due to use of improper cleaning products, such as indoor stainless steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces,
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel or stainless steel surfaces, dents, discolouration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling,
- e. Damages caused by improper assembly or installation, alteration, clearance to combustible materials, and failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

**To ensure your satisfaction
And for follow-up service, register your grill online at:
www.colemanbbqs.com**

JOIN THE CONVERSATION



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