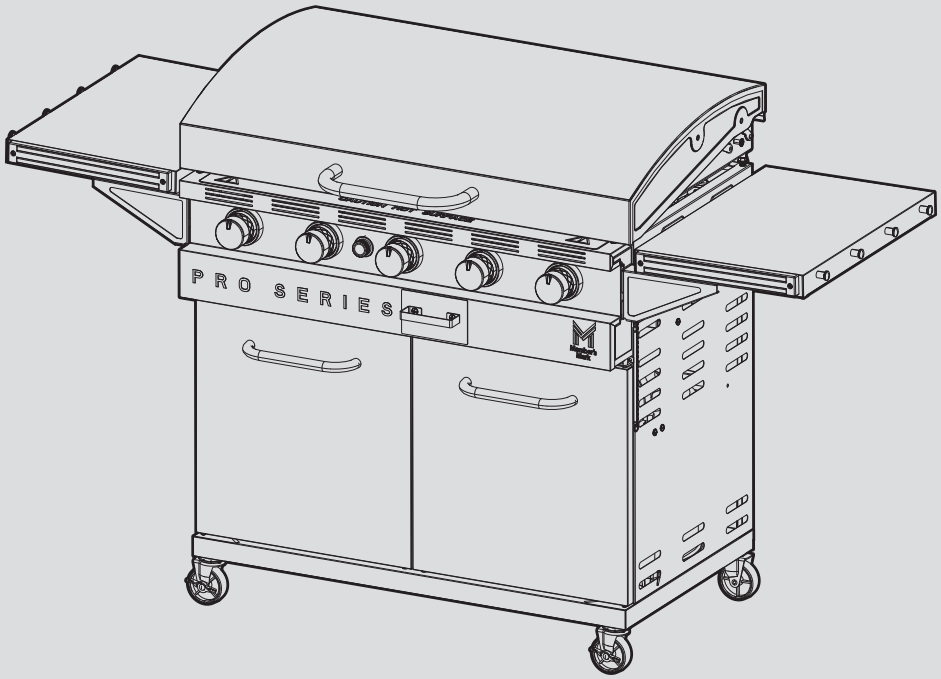
PRO SERIES

5-BURNER GAS GRIDDLE



Assembly Instructions & User Manual

Model G70305

Scan for easy 3D instructions

Tap. Zoom. Rotate with official interactive instructions on the BILT app.

BILT®

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Quick Start Video
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STOP

Do not return this product to the store. If you need help or require parts, call the Customer Care Hotline:

1-833-454-0864

This manual must remain with the product at all times.

FOR OUTDOOR USE ONLY.

Manual Revision #: 10.11.2023

IMPORTANT SAFETY WARNINGS

⚠ 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 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, even if griddle was dealer assembled. Do not try to light this griddle without reading the Lighting Instructions section of this manual.

⚠ DANGER

IF YOU SMELL GAS:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.**

⚠ WARNING

1. **Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
2. **An LP gas 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'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.

⚠ 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.

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CALIFORNIA PROPOSITION 65 WARNING

⚠ **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to *www.P65Warnings.ca.gov*

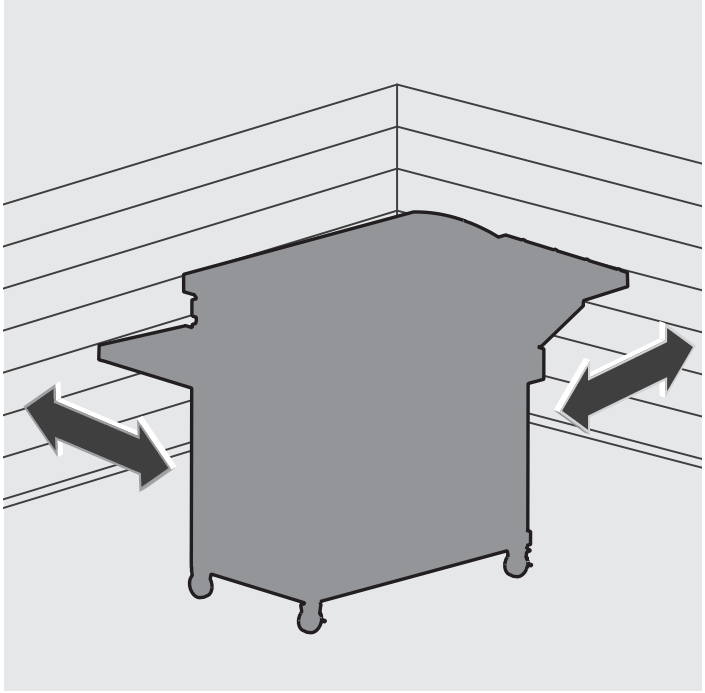
⚠ **WARNING:** CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

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 Griddle



- **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.

OUTDOOR

- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings;
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings; or
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

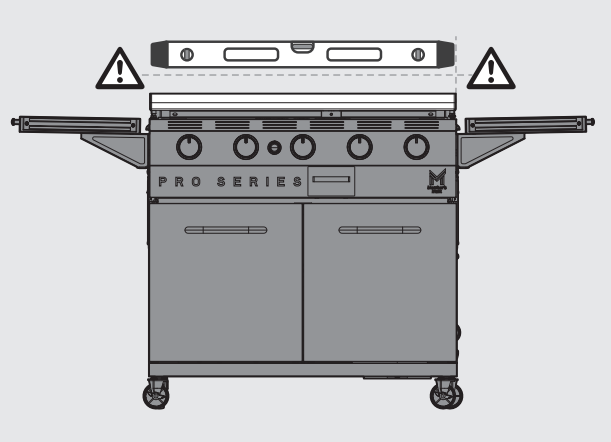
SETTING UP YOUR GRIDDLE

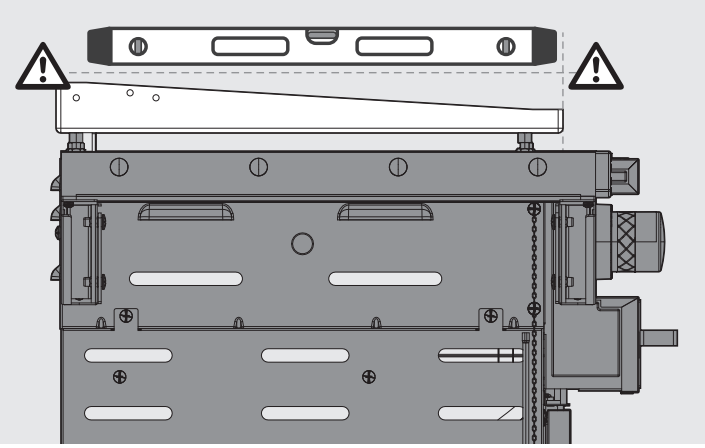
Leveling Your Griddle

Leveling your griddle will ensure proper flow of grease on the griddle top, into the grease catch.

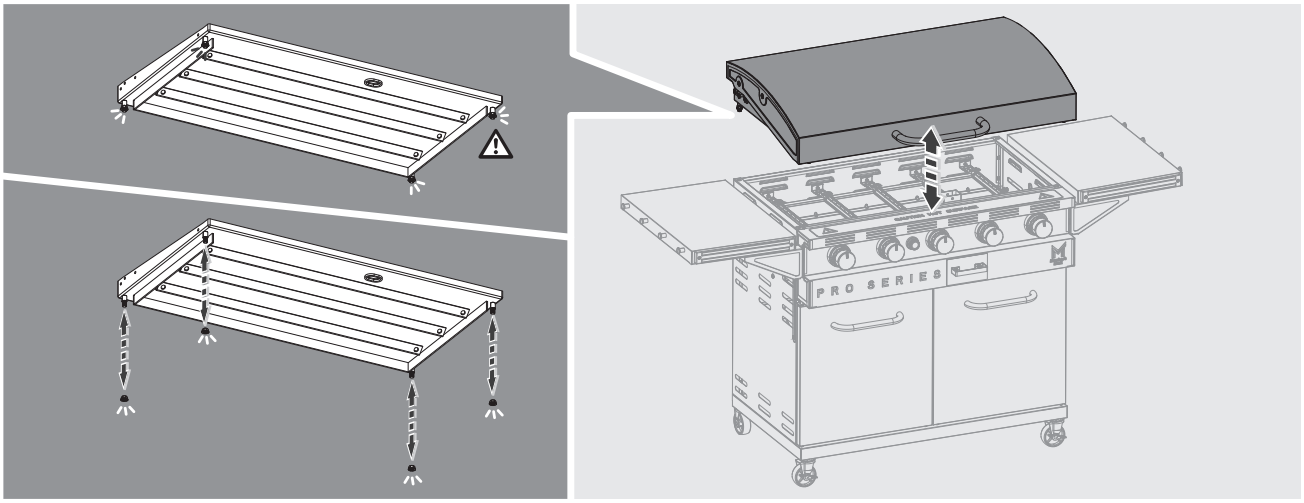
a. Choose the griddle location.

b. Use a level to determine if any adjustments are required.





c. Adjust the griddle top height by turning the leveling nut on the griddle feet, to ensure positive flow of grease to the grease catch.



GAS HOOK-UP'S AND WARNINGS

(LP) Liquid Petroleum Gas

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

GAS HOOK-UP'S AND WARNINGS

LP Gas Cylinder Requirements:

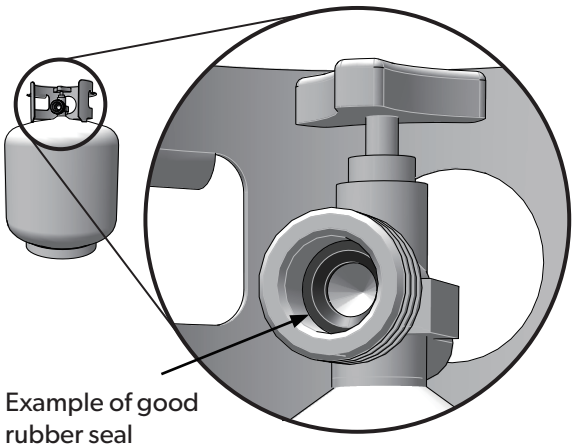
- Use LP gas cylinder only with these required measurements:
  12"(30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg) capacity maximum.
- LP gas cylinder s must be constructed and marked in accordance with specifications for LP gas cylinder s of the U.S. Department of Transportation (DOT) or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

⚠ WARNING

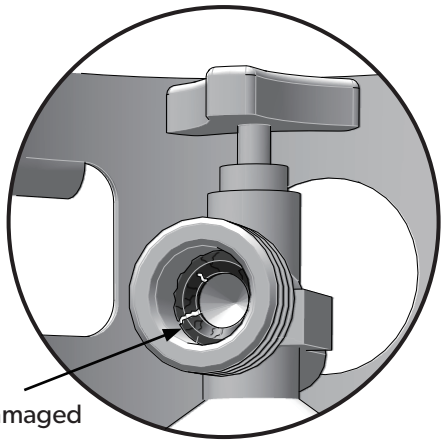
(a) Do not store a spare LP-gas cylinder under or near this appliance;
(b) Never fill the cylinder beyond 80 percent full;
(c) If the information in "(a)" and "(b)" is not followed exactly, a firecausing death or serious injury may occur.

Lp Gas Cylinder Rubber Seal Inspection

- Inspect the LP gas cylinder valve rubber seal for cracks, wear or deterioration prior to each use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fifire, or severe bodily harm.
- It is recommended that you inspect the rubber seal each time the LP gas cylinder is connected to the appliance, each time it has been refifilled, or if it has not been used for more than 60 days.
- DO NOT use a LP gas cylinder with a damaged rubber seal. The rubber seal CANNOT be repaired or replaced. Purchase a new cylinder or exchange the cylinder. You should inspect the seal before accepting a new or exchanged cylinder. DO NOT insert tools or foreign objects into the cylinder valve opening as this could damage the rubber seal.
- The leak check procedure outlined in the product guide/assembly manual MUST be followed each time the LP gas cylinder is connected to the appliance. Consult the product guide/assembly manual for the proper procedure and locations for leak checking.



Example of good rubber seal



Example of damaged rubber seal

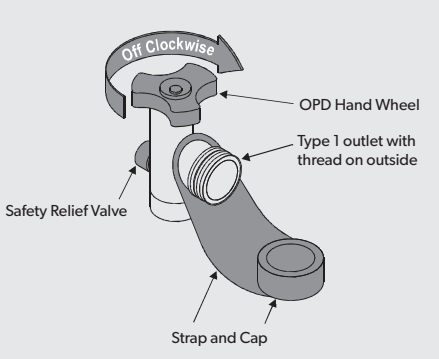
LP Gas Cylinder Valve Must Have:

- Shut-off valve with a correct cylinder valve output as specified in current standards.
  CSA/ANSI Z21.58-2022 & CSA 1.6-2022 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 vapor space of the cylinder.
- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel.

GAS HOOK-UP'S AND WARNINGS

Use only LP gas cylinder s equipped with this type of valve.

- A device for vapor withdrawal.
- A collar to protect the LP gas cylinder shut off valve.
- A ring on the bottom of the LP gas cylinder 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 LP gas cylinder valve. Other types of caps or plugs may result in leakage of propane.



⚠ WARNING

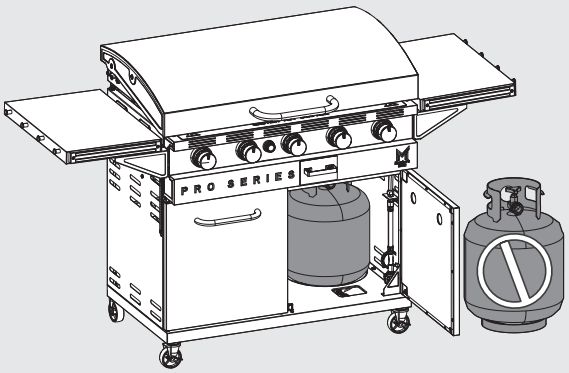
Any attempt to connect a regulator to any connectors other than the mating TYPE -1 connector could result in fires, explosions, injuries, or property damage. Use only LP gas cylinder s equipped with this type of valve.

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 gas cylinder valve, check the coupling nut for tightness.

⚠ DANGER

- NEVER store a spare LP gas cylinder , empty or full, under or near the appliance.
- Do not store objects or materials inside the griddle cart.
- If you see, smell or hear gas escaping, immediately get away from the LP gas cylinder /appliance and call your fire department.
- Always turn cylinder valve off when the griddle 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 gas 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 gas cylinder in an area where children play.

LP GAS CYLINDER REMOVAL, TRANSPORT AND STORAGE

Before Disconnecting the LP Gas Cylinder :

1. Turn "**OFF**" all control knobs and close the LP gas cylinder valve.
2. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Remove LP gas cylinder from inside cart.

LP GAS CYLINDER REMOVAL, TRANSPORT AND STORAGE

3. Install safety cap onto LP gas 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. Use only licensed and experienced dealers.

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

LP GAS CYLINDER FILLING

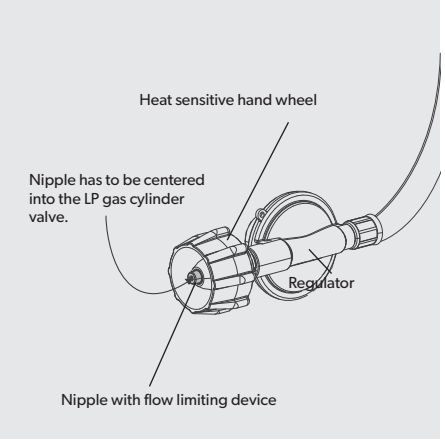
- Ensure that the dealer checks and tests the tank for leaks after filling.
- LP dealer must purge new cylinder before filling.
- Dealer should NEVER fill LP gas cylinder more than 80% of LP gas cylinder volume. Volume of propane in cylinder will vary by temperature.
- Do not release liquid propane (LP)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

SAFETY HOSE AND REGULATOR

Your griddle 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.



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.

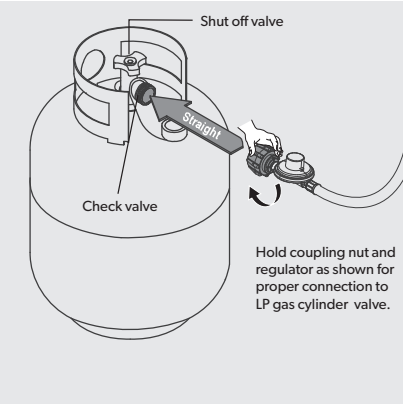
Connecting Regulator to the LP Gas Cylinder

1. Turn all control knobs to the "**OFF**" position.
2. Turn LP gas cylinder "**OFF**" by turning hand-wheel clockwise to a full stop.

SAFETY HOSE AND REGULATOR

3. Remove the protective cap from LP gas cylinder valve. Always use cap and strap supplied with valve.
4. Hold regulator and insert nipple into LP gas cylinder valve. Hand tighten the coupling nut. Hold the regulator in a straight line with LP gas 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 gas cylinder valve, resulting in some resistance.

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

Flow Limiting Device Video
Scan this QR code.

Resetting the Regulator Flow Limiting feature

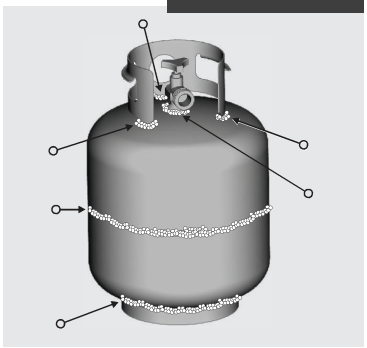
1. With all control knobs and the gas source in the "**OFF**" position.
2. Disconnect the hose and regulator from the LP gas cylinder.
3. Turn all control knobs to the "**MAX**" position, and let stand for 1-3 minutes, allowing all excess gas in valves and manifold to dissipate.
4. Turn all control knobs to the "**OFF**" position.
5. Reconnect the hose and regulator to the LP gas cylinder - 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

Leaking Test Video
Scan this QR code.

1. Turn all control knobs to "**OFF**".
2. Ensure that the regulator is securely connected to LP gas cylinder .
3. Spray a water and soap solution onto hose and regulator and all connections from the LP tank to the main and side burner manifold.
4. Open LP gas 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 gas 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 **MEMBER'S MARK BARBECUE CUSTOMER CARE AGENT: 1-833-454-0864.**



6. Always close LP gas cylinder valve after performing leak test by turning hand wheel clockwise.

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

- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- The griddle 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 Member's Mark griddle is sold propane ready, and is not convertible to natural gas. Any attempt to convert this griddle to natural gas will void the manufacturer's warranty.

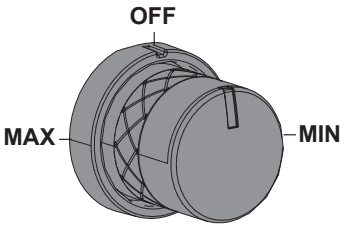
LIGHTING INSTRUCTIONS

Lighting Instruction Video
Scan this QR code.

⚠ WARNING
Before you light this griddle, turn all control knobs to the "**OFF**" position and close the LP Cyclinder. Failure to follow proper lighting sequence will activate the regulators "**FLOW LIMITING DEVICE**" feature, and require a reset (See page 9).

Lighting Burners

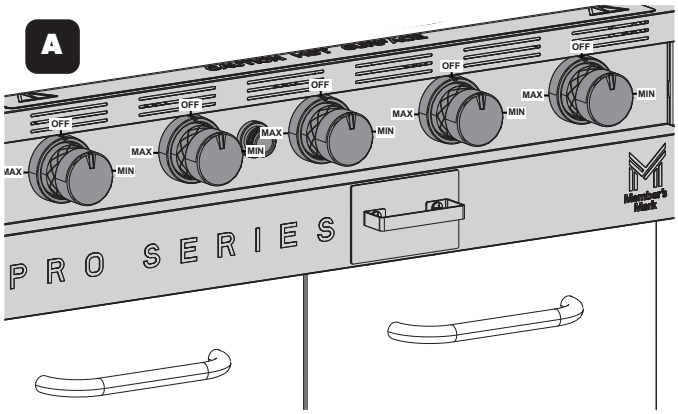
1. Turn all burner control knobs "**OFF**". (Push in and turn the knobs clockwise to confirm "**OFF**" position.)
2. Open LP tank **SLOWLY**. Turn counterclockwise to open. Wait 5 seconds for pressure to stabilize.



LIGHTING INSTRUCTIONS

Lighting Burners

1. Open the lid before lighting.
2. Confirm all burner control knobs are turned "**OFF**" (Push and turn control knobs clockwise to ensure they are in the "**OFF**" position).
3. Slowly open the LP gas cylinder shut-off valve counter-clockwise. Wait 5 seconds for pressure to stabilize.
4. Push and turn a control knob counter-clockwise to "**MAX.**"
5. Press the electronic ignition button to ignite the burner. Ensure the burner is lit before repeating step 4 for the remaining burners.



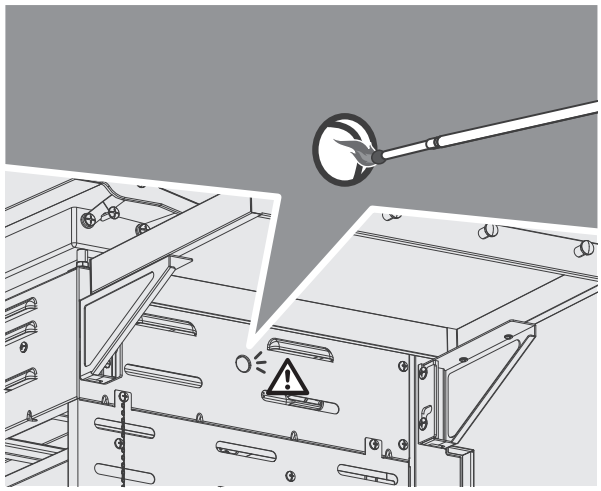
If the burners fail to light properly within 3-5 seconds, turn the burner control knob to the "**OFF**" position. Turn off the LP gas cylinder valve. Wait five minutes before attempting to light the burner again. This will allow time for released gas to dissipate.

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

Match-Lighting — Burners

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

3. To match light: push in and turn the far right control knob counterclockwise to the "**MAX**" position.
4. Immediately strike a match or use a butane lighter, and position through the lighting hole on the left or right side of the burner box. Check to ensure that the burner is lit.
5. Repeat steps 3 and 4 to light the other burners.



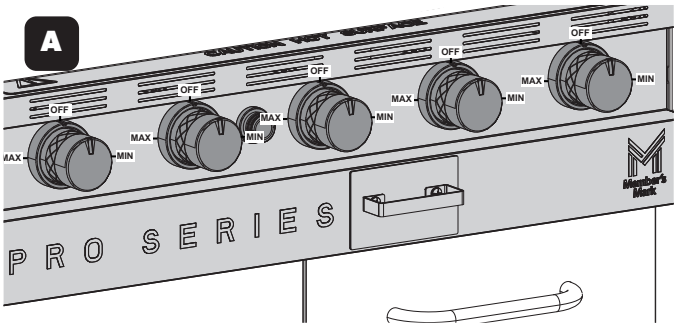
⚠ CAUTION
If the ignition does **NOT** occur in 5 seconds, turn the control knobs "**OFF**", wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the controls on, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. Turn control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

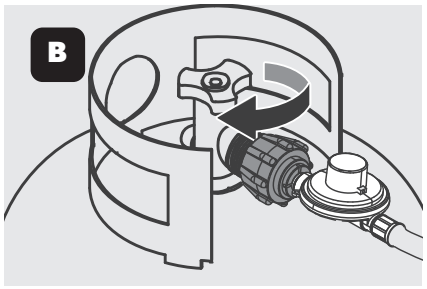
⚠ ATTENTION
Always preheat griddle before starting to cook. Light all burners and adjust them to the "**MAX**" position for 10 minutes. Following preheat; adjust the controls to appropriate setting.

LIGHTING INSTRUCTIONS

Shut Down Procedure

1. Push in and turn each control knob **CLOCKWISE** to the "**OFF**" position (See image A).
2. Turn LP gas cylinder shut-off valve clockwise to close (See image B).





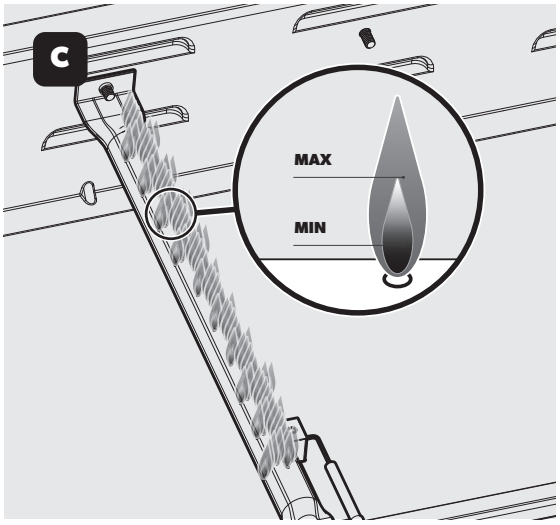
RESOLVING BURNER ISSUES

⚠ 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 firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1" flame on "**MAX**" 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.

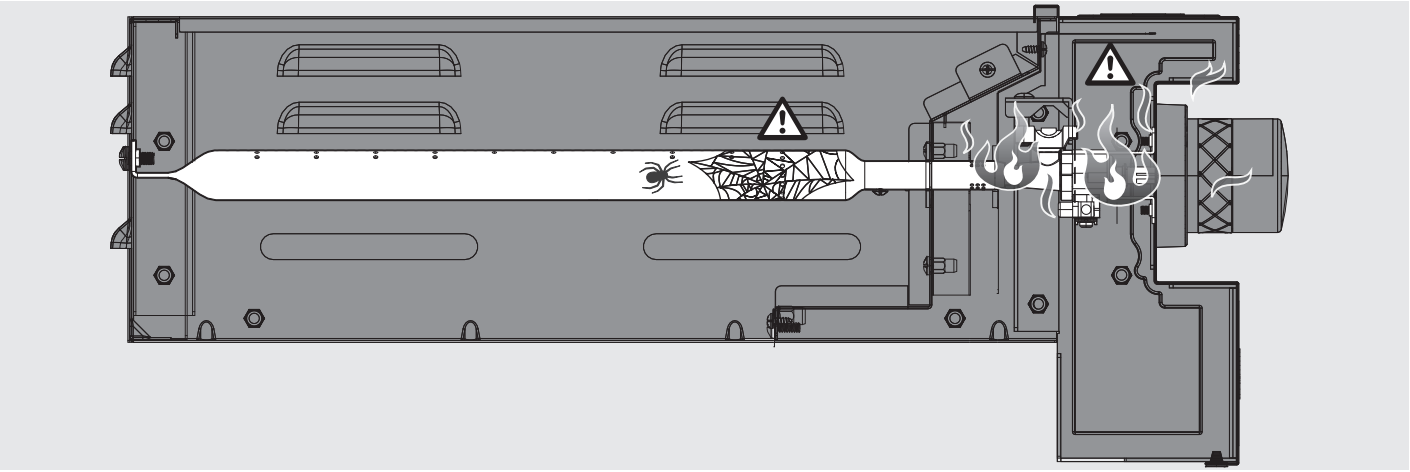
Light the burners and rotate the knobs from "**MAX**" to "**MIN**". You should see a smaller flame in low position than seen on high. Perform burner flame check by looking below the griddle top on the side of the unit to view the burners below. Always check the flame before each use. If there is a sudden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



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 gas 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 firebox 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 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 this **MANUAL.**
- **DO protect your family and home by performing the cleaning and maintenance steps outlined in this manual.**

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	• 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.
Burners will not light with the igniter (No spark)	• Loose electrode wires. • Broken electrode – ceramic casing around electrode damaged. • Faulty Ignition button.
Hot or Melting Control Knobs- Flash-Back Fire	• Burner is improperly seated over gas jet.
Yellow smokey flames/ gas odor can be smelled	• Burner(s) have a blockage that needs to be cleared.
Flame blows out on LOW	• 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 to shield from wind • Burner is improperly seated on gas jet.
Low heat	• 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)	• Flow limiting device in regulator has been activated.
Too much heat/Excessive flare up	• Grease build up around burner system causing dangerous and over-heating. • Cooking on the "MAX" setting, without adjusting temperature control. • Grease catch need to be cleaned. • Covering more than 70% of the cooking surface may cause the griddle to overheat. • Excessive fat on meat and cooking on high temperatures.
Griddle top is rusting	The griddle top is made of 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.
Food is sticking to the griddle top	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.
Decreasing heat, "popping sound"	• Out of propane. • Burner and/or burner tubes are blocked.
Humming noise from Regulator	• Cylinder valve opened too quickly.
Melting gas supply hose	• Your griddle'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 gas cylinder . • Poor ventilation caused by in-appropriate clearance at the sides and rear of the griddle. • Overheating caused by high cooking temperatures and grease fire.

TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE:
Grease is not flowing into the grease catch	The griddle is not leveled correctly. Follow the steps outlined in the "Setting Up Your Griddle" section of this manual on page 4.
Grease fires	Cooking with excess oil or grease on the cook surface, can cause a grease fire on the griddle surface, which can also ignite excess grease within the grease catch. Prevent Grease Fires: • Ensure the griddle is leveled correctly to ensure a positive flow of grease into the grease catch. • If flare-ups occur, adjust the cooking temperatures to low.
Griddle surface has a brown sticky surface	IMPORTANT: The Member's Mark griddle is pre-treated with soy oil as a protective coating following manufacturing. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process. Follow the seasoning instructions on page 16.
Griddle surface has warped Attention: Minor warpage is a natural phenomenon as small variations in manufacturing and raw materials can cause some griddles to be slightly warped. This is generally temporary and should not affect the performance of your griddle. And the griddle should flatten out with more use.	Tips to avoid temporary warping: 1)Always use all available burners. 2) Preheat at lower temperatures and for a shorter period. This will also give you greater control of your griddle temperature, if preheated too hot, it will take a long time to cool. 3) Don't overheat. You might get the urge to turn your burners up to full blast the first time you use the griddle, but don't! Most only need to be set to "MED" to heat to over 500 degrees F. 4)Using pots or pans on the griddle can act like a heat sink pulling tremendous amount of heat from the griddle and possibly warping the steel temporarily. 5) Avoid wild temperature differences. Never add a large amount of frozen food or cold water to a hot griddle. It's perfectly fine to use "zones" of different temperatures on the griddle for cooking different kinds of foods at the same time, however, extreme differences such as one side heated on "MAX", while the opposite is set to "MIN",can cause warping.
Fire within Cabinet	• A gas leak between the tank and the regulator. Leak tests must be performed every time a tank is refilled. • Gas tank and control knobs left on while griddle is not in use.

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

⚠ WARNING:
HEED THE WARNINGS IN THIS MANUAL. ALWAYS PERFORM A LEAK TEST, EVERY TIME YOU REFILL OR CHANGE YOUR GAS TANK. NEVER LEAVE YOUR PROPANE TANK OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS ON WHILE NOT IN USE. ALWAYS OPEN YOUR GRIDDLE LID BEFORE **ATTEMPTING TO LIGHT YOUR GRIDDLE.**

SEASONING AND GRIDDLE CARE

What is seasoning?

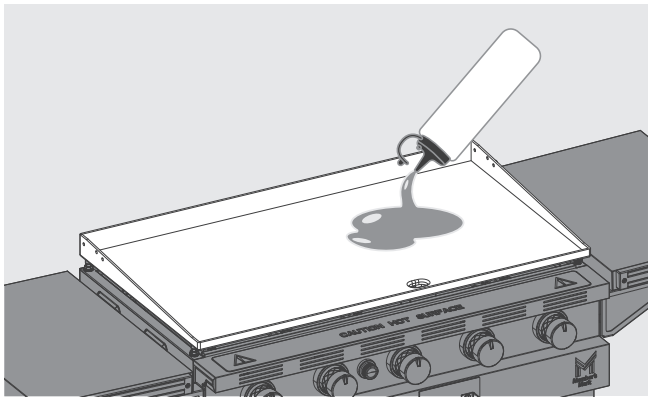
Seasoning is the process of applying multiple coatings of oil to the griddle surface, heating to a high temperature, to bake the oil into the griddle top, creating a slick, non-stick surface, that is blackened and protected from rust and oxidization.

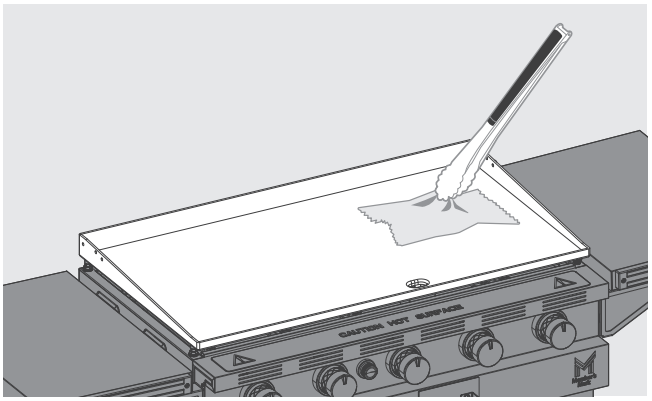
Seasoning Your Griddle

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.

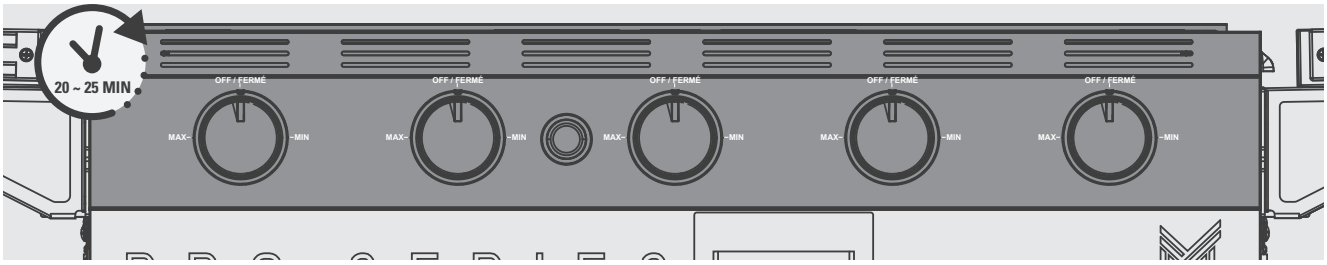
How to Season

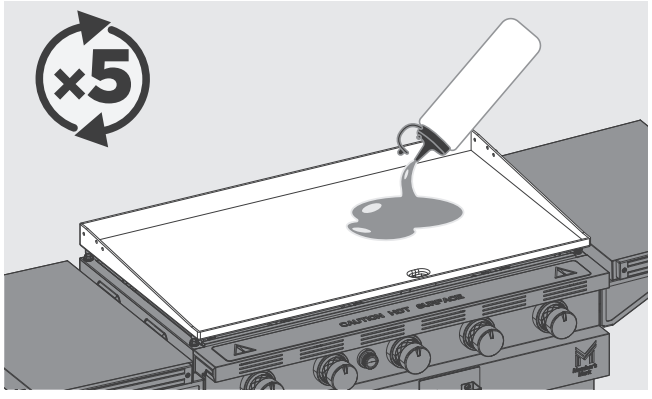
1. Clean the griddle top with a damp cloth to remove any dust/dirt.
2. Apply oil to the griddle top, sides and corners. Use a paper towel to coat surface thoroughly.

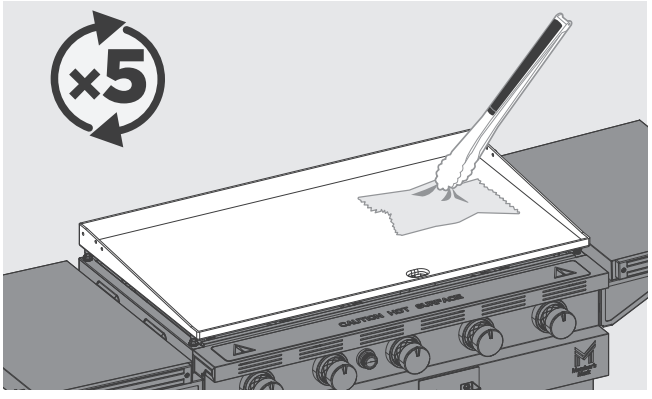




3. Light the griddle and set control knobs to the "**MAX**" setting.
4. Heat the oil to its smoke point. You will notice the griddle top changing color.
5. When the oil stops smoking,repeat steps 2 to 4, about 5 times, until the griddle surface becomes dark.







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

DO NOT USE SOAP on the griddle surface, this will destroy the seasoning.

CARE AND MAINTENANCE

⚠ NOTE
With continued use of your griddle, 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. Never use soap to clean the griddle, this will destroy the seasoning. Never pour cold water on surface, as this can cause the surface to warp.

Griddle Cleaning Tools

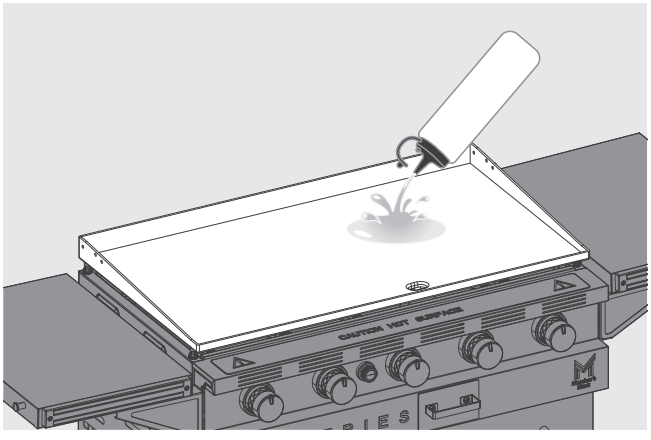
You will need:

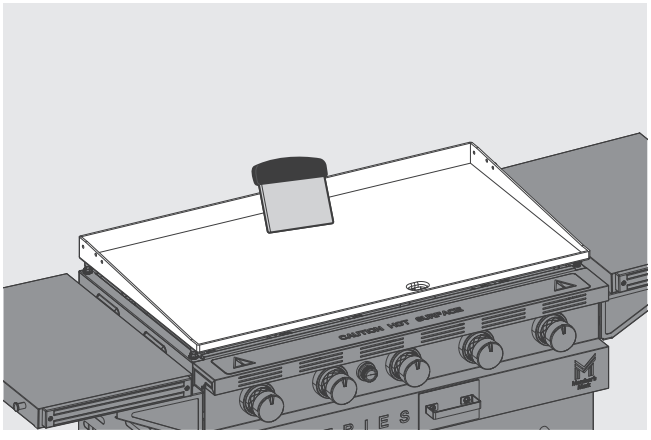
- PROTECTIVE GLOVES
- CLOTH/ PAPER TOWELS
- SCRAPER
- STEEL WOOL
- WATER BOTTLE
- OIL BOTTLE

Cleaning Your Griddle

Griddle Surface:

Preheat your griddle. Use a water bottle to squirt the griddle surface. Use a griddle scraper to loosen any debris on the surface. Apply more water if needed. Be careful not to use too much water, as you may overflow the grease catch. 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

Burners & Firebox Maintenance

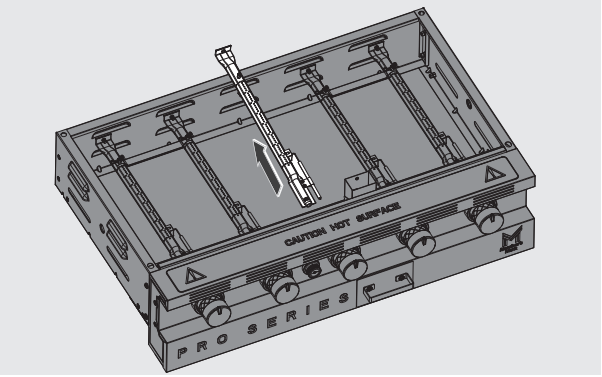
Although your griddle's firebox is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition electrode are still required to ensure proper performance, safety and a longevity of your parts.

Burners

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

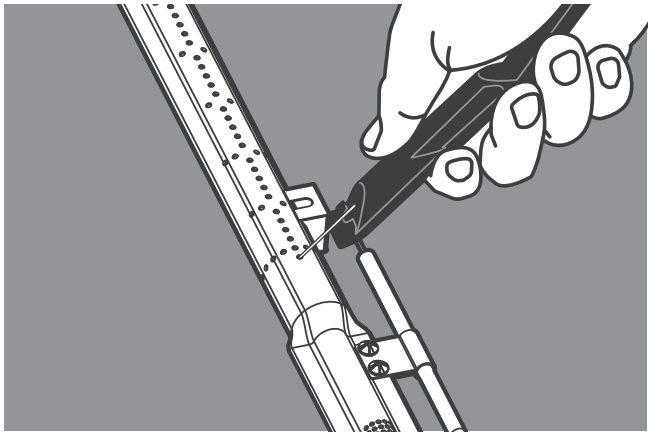
For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted.

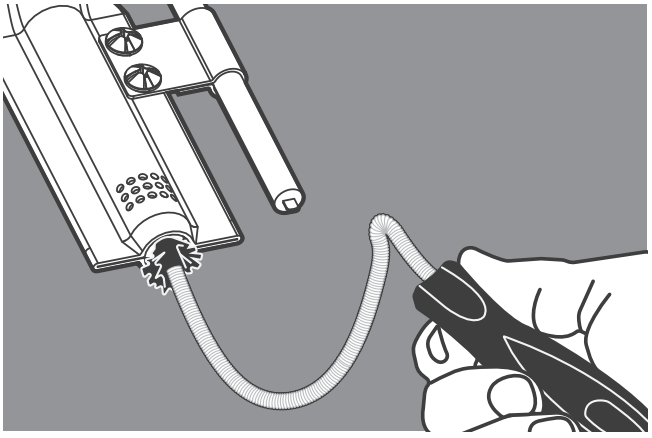
1. Remove griddle top. Place on the ground, right side up.
2. Remove hitch pins/screws to free the burners.Use WD40 and a screwdriver/pliers to make this removal easier.
3. Remove burners.
4. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to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



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

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





CARE AND MAINTENANCE

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 the may permanently damage painted surfaces.

Cleaning The Lid

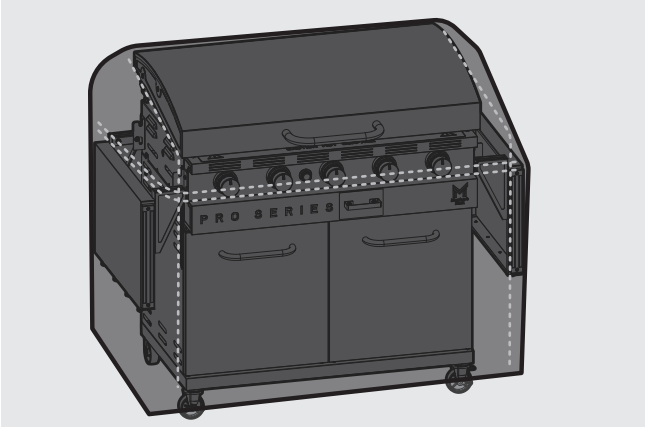
Over time you may notice "paint-like" peeling on the inside of the griddle lid. During use grease and smoke vapor's turn into carbon deposits, which eventually begin to peel. These deposits are non-toxic but should be cleaned off to avoid flakes falling onto food. Use a grill brush to brush the carbon build up from inside the lid on a regular basis to avoid this build-up.

Because of the high temperature capabilities of this griddle, cooking on high temperatures with the lid closed will cause the stainless steel to discolour. This will have no impact on the performance of the lid.

Storing Your Griddle

- If possible, always store in a cool, dry location.
- If storing with the LP gas 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 cover your **griddle** with a full length, all weather RPET grill cover, to protect from all elements.

⚠ CAUTION
Only cover the griddle and griddle top when fully cooled.



CARE AND MAINTENANCE

⚠ GENERAL GRIDDLE SAFETY TIPS ⚠

1. ALWAYS turn control knobs and gas source or tank "**OFF**" when not in use.
2. Do not leave griddle 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 while in operation or still hot.
5. All surfaces in and around the griddle can become HOT to the touch. Keep children and pets away. Do not allow people to congregate around the griddle. 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 lbs.)
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 often, preferably after each cookout.
10. If you notice grease dripping from the griddle, 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 gas cylinder.
12. Inspect your griddle'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 and LP gas 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 gas cylinder "**OFF**" and disconnect it. Wait for the fire to go out before turning the control knobs "**OFF**".
16. Do not place a tool which weighs more than 1kg to magnet tool holder. Do not hold tools with sharp edges or angles on magnet tool holder. Keep out of reach of children.
17. Minimum ambient operating temperature: 0°F (-18°C).

START GRILLING

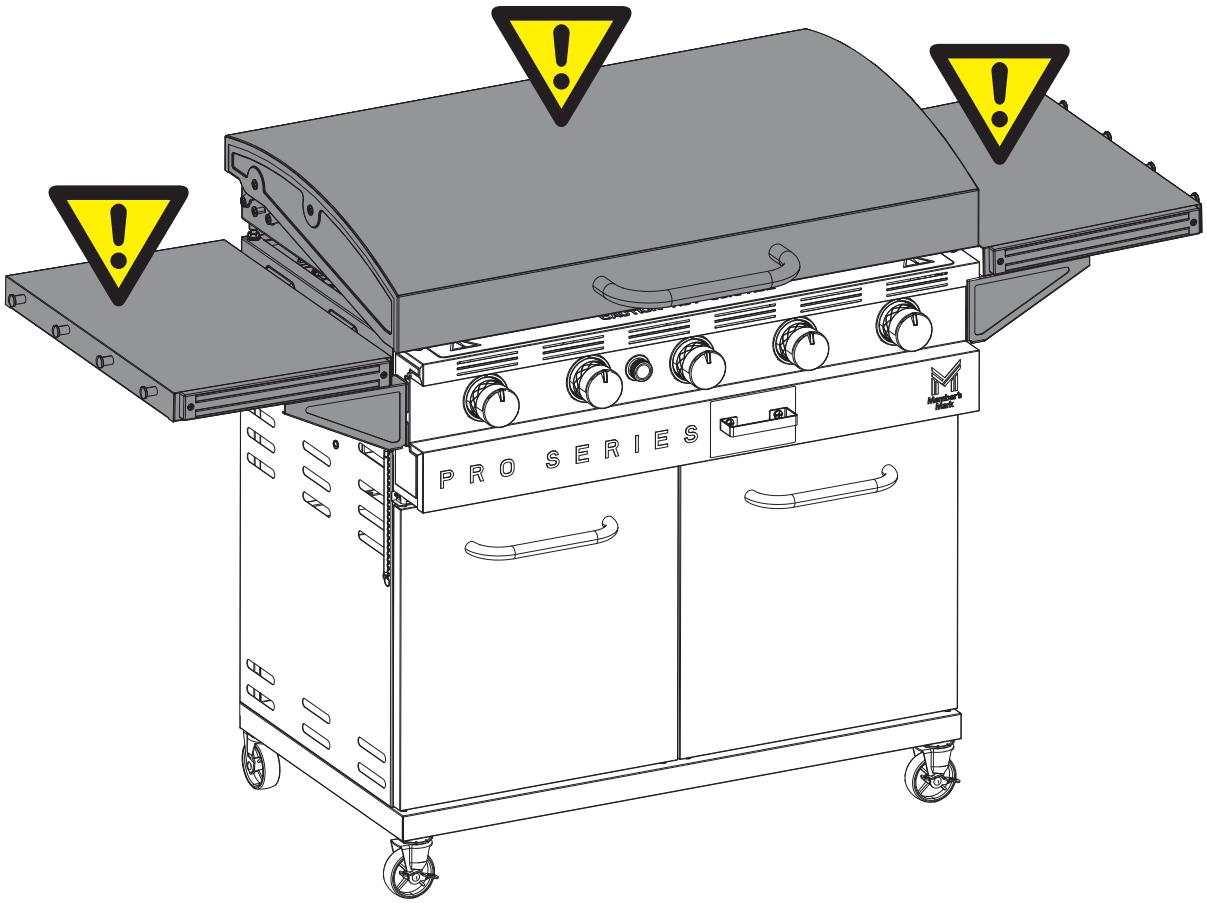
⚠ WARNING
Always observe safe food handling and safe food preparation practices when using this griddle, to prevent food-borne illnesses.

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

USDA 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

USDA Food Safety and Inspection Service

WARNING:
HOT SURFACES



WARNING

EXTERIOR SURFACES WILL BECOME VERY HOT.

TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE GRILLING MITTS WHEN WORKING AT THE GRIDDLE.

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

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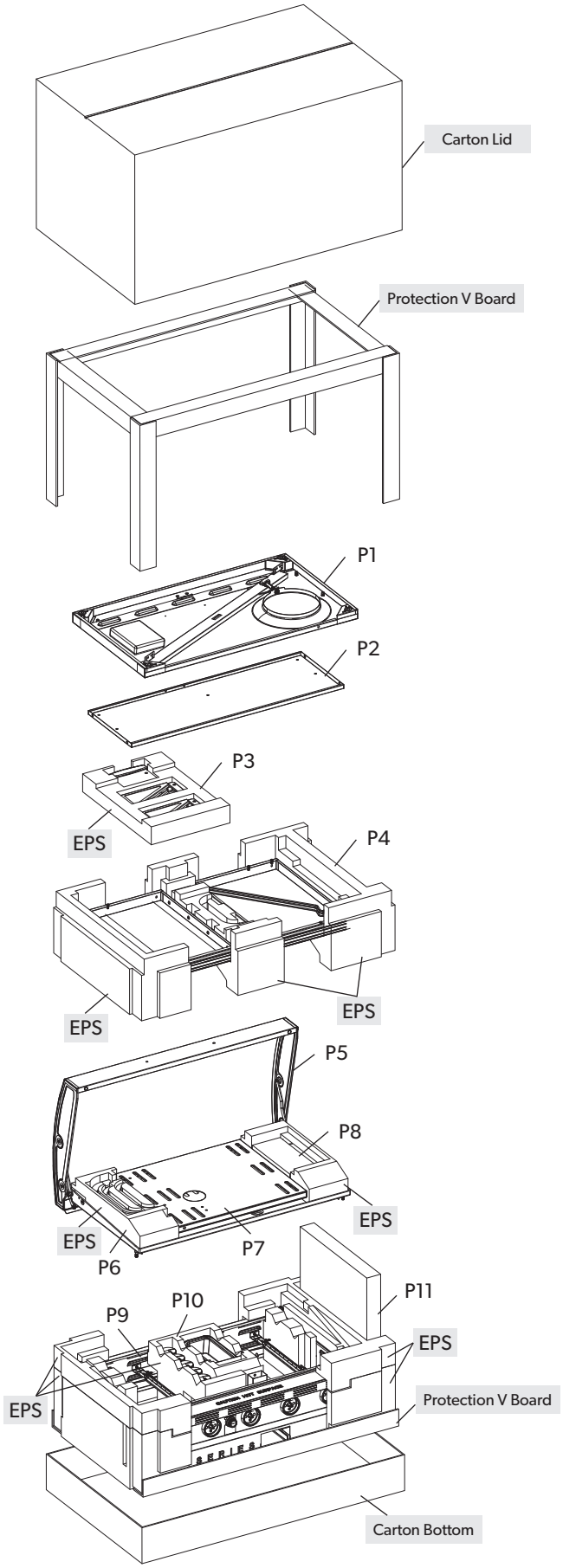
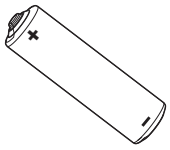
PACKAGE CONTENTS

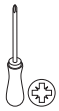


Component	Description	Qty
P1	Wind Guard	1
	Upper Door Brace	1
	Bottom Shelf	1
	Cover	1
P2	Heat Shield, Tank	1
P3	Scraper	1
	Side Shelf Support	4
	Triangle Support	2
P4	Side Shelf	2
	Tank Exclusion Wire	3
P5	Griddle with Lid Assembly	1
P6	Lid Handle	1
	Door Handle	2
P7	Cart Side Panel	2
	Cart Back Panel	1
P8	Caster	4
P9	Firebox Assembly	1
P10	Grease Catch With Foil Insert	1
	Control Knob	5
P11	Door, No Handle	2

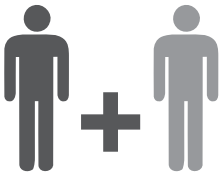
HARDWARE PACK

Key	Description	Picture	Qty
A	Caster Pin		1
B	1/4"-20UNC x 13 Screw		26
C	NO.10-24UNC x13 Screw		19
D	Shoulder Screw		4
E	NO.10-24UNC x13 Screw_Assy		4
F	Fixed Pin		2
G	ST4.2x10 Tapping Screw		6
H	AA Battery		1
I	Extra Hardware		

TOOLS REQUIRED

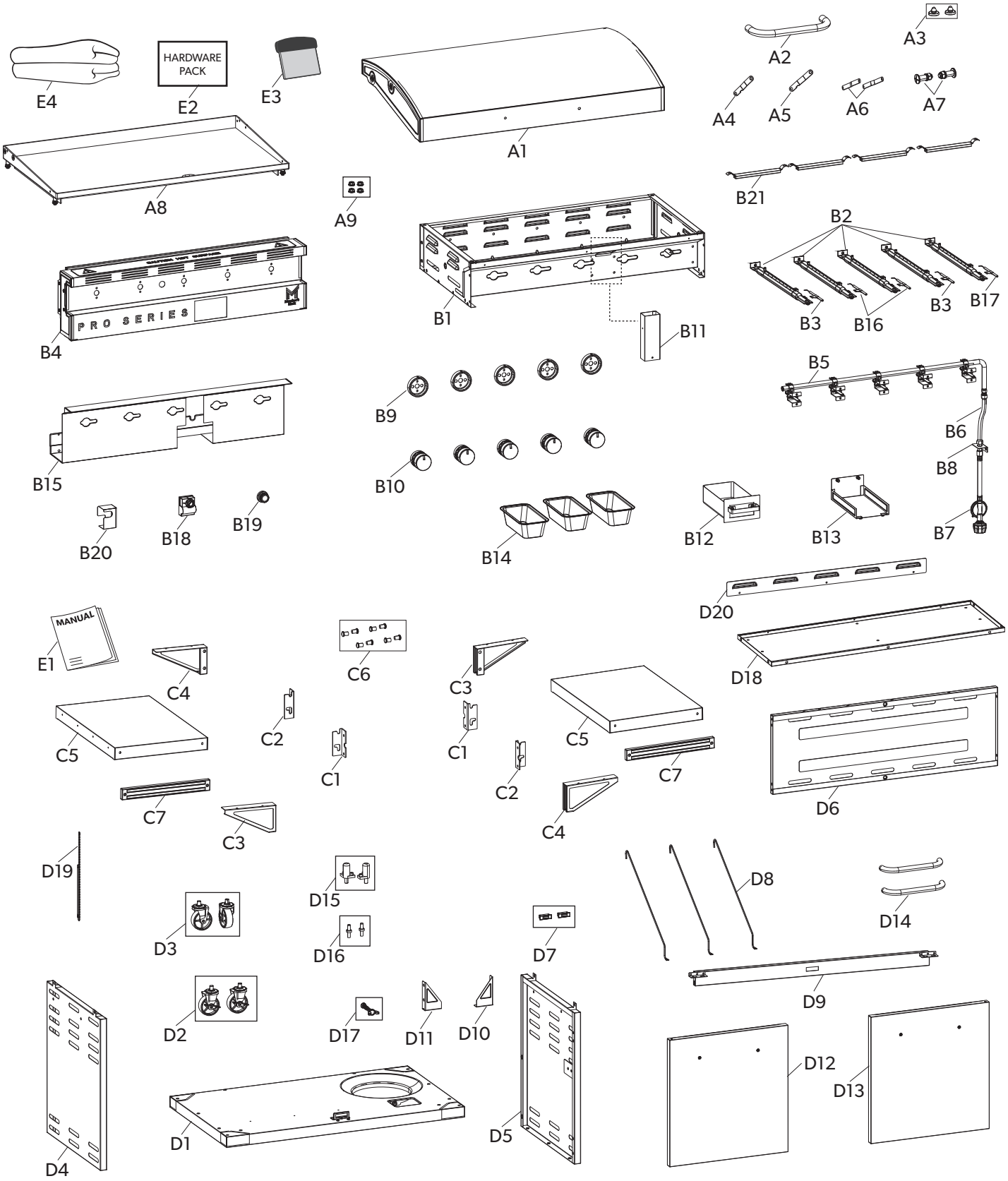


Screwdriver (Not Included)



2 People

EXPLODED DIAGRAM



PARTS LIST

Key	Qty	Description	Part No.
A1	1	Lid	G703-2300-C2
A2	1	Lid Handle	G703-0004-C1
A3	1	Lid Bumper	G501-0066-C1
A4	1	Lid Hinge A	G703-0005-C1
A5	1	Lid Hinge B	G703-0006-C1
A6	2	Lid Hinge C	G703-0007-C1
A7	2	Lid Stopping Screw	G703-0011-C1
A8	1	Griddle Top	G703-2100-C1
A9	4	Griddle Top Leg Nut	G466-0042-C2
B1	1	Firebox	G703-0700-C1
B2	5	Burner	G703-7800-C1
B3	2	Electrode_a	G702-9201-C1
B4	1	Control Panel	G703-8200-C1
B5	1	Manifold Assembly	G703-1400-C2
B6	1	Metal Hose	G432-1102-C1
B7	1	Regulator	G703-1302-C1
B8	1	Regulator Retainer Bracket	G703-2600-C1
B9	5	Bezel	G525-0012-C1
B10	5	Control Knob	G618-0014-C1
B11	1	Grease Drain Tube	G703-1002-C2
B12	1	Grease Catch	G703-1500-C1
B13	1	Grease Catch Support	G703-0606-C1
B14	3	Foil Insert	G703-0607-C1
B15	1	Control Panel Heat Shield	G703-0608-C1
B16	2	Electrode_b	G702-9101-C1
B17	1	Electrode_c	G702-9301-C1
B18	1	Electronic Ignition Module	G512-0070-C1
B19	1	Cap, F/Electronic Ignition	G512-0070-C2
B20	1	Heat Shield, F/Electronic Ignition	G502-0066-C1
B21	4	Carryover Assembly	G421-3801-C1
C1	2	Side Shelf Bracket, Right	G703-0001-C1
C2	2	Side Shelf Bracket, Left	G703-0002-C1
C3	2	Side Shelf Support A	G703-1601-C1
C4	2	Side Shelf Support B	G703-1602-C1
C5	2	Side Shelf	G703-4001-C1
C6	8	Tool Hook	G474-0029-C1
C7	2	Magnetic Tool Holder	G703-0022-C1

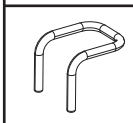
Key	Qty	Description	Part No.
D1	1	Bottom Shelf	G703-3400-C1
D2	2	Caster, Locking	G703-0114-C1
D3	2	Caster	G703-0115-C1
D4	1	Cart Side Panel, Left	G703-0401-C1
D5	1	Cart Side Panel, Right	G703-2900-C2
D6	1	Cart Back Panel	G703-0102-C2
D7	2	Door Magnet	G527-0037-C1
D8	3	Tank Exclusion Wire	G305-2201-C1
D9	1	Upper Door Brace	G703-4200-C1
D10	1	Triangle Support_right	G451-1X02-C1
D11	1	Triangle Support_left	G451-1X03-C1
D12	1	Door_left	G703-3601-C1
D13	1	Door_right	G703-3501-C1
D14	2	Door Handle	G517-0011-C1
D15	2	Spring Pin, Door	G362-0052-C3
D16	2	Fixed Pin, Door	G703-3303-C1
D17	1	Tank Screw	G703-0112-C1
D18	1	Heat Shield, Tank	G703-0110-C1
D19	1	Match Holder	G703-0015-C1
D20	1	Wind Guard	G703-0027-C1
E1	1	Assembly And Use Manual	G703-050801-C1
E2	1	Hardware Pack	G70305-B001-C1
E3	1	Scraper	G703-0016-C1
E4	1	Cover	G703-0026-C1

ASSEMBLY INSTRUCTIONS

1

NOTE: Use this pin as a tool to lock all 4 casters during assembly.

Ⓐ



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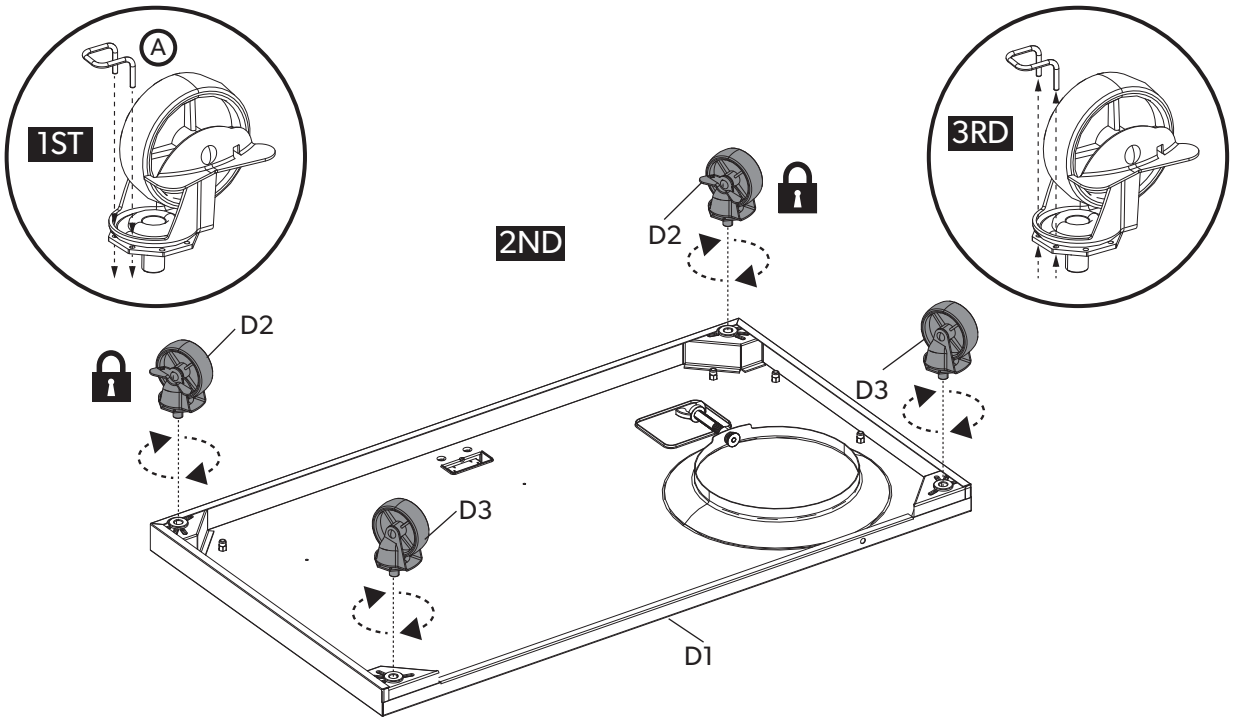

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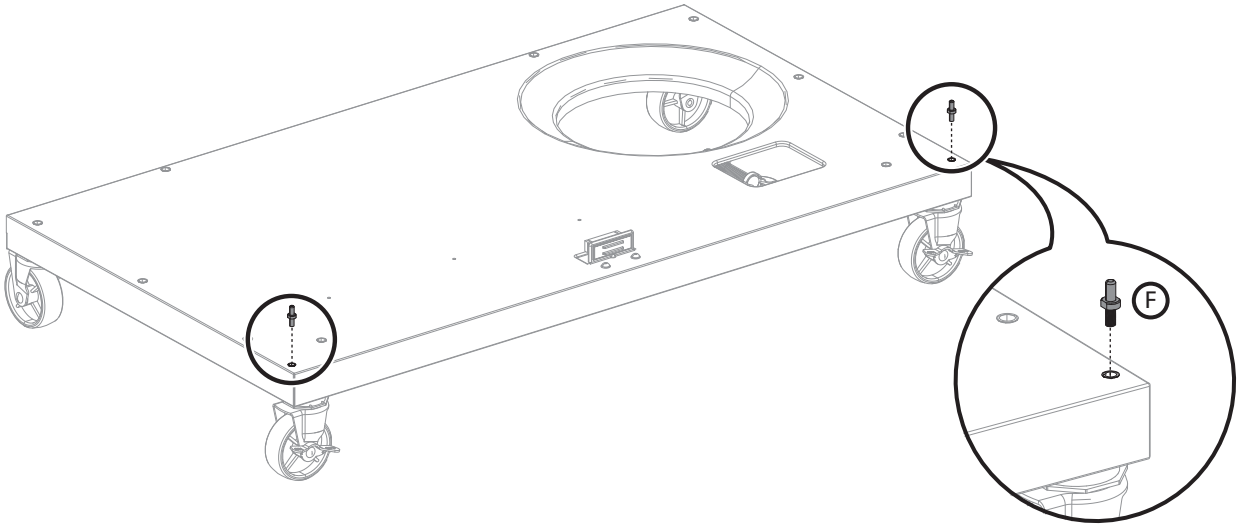
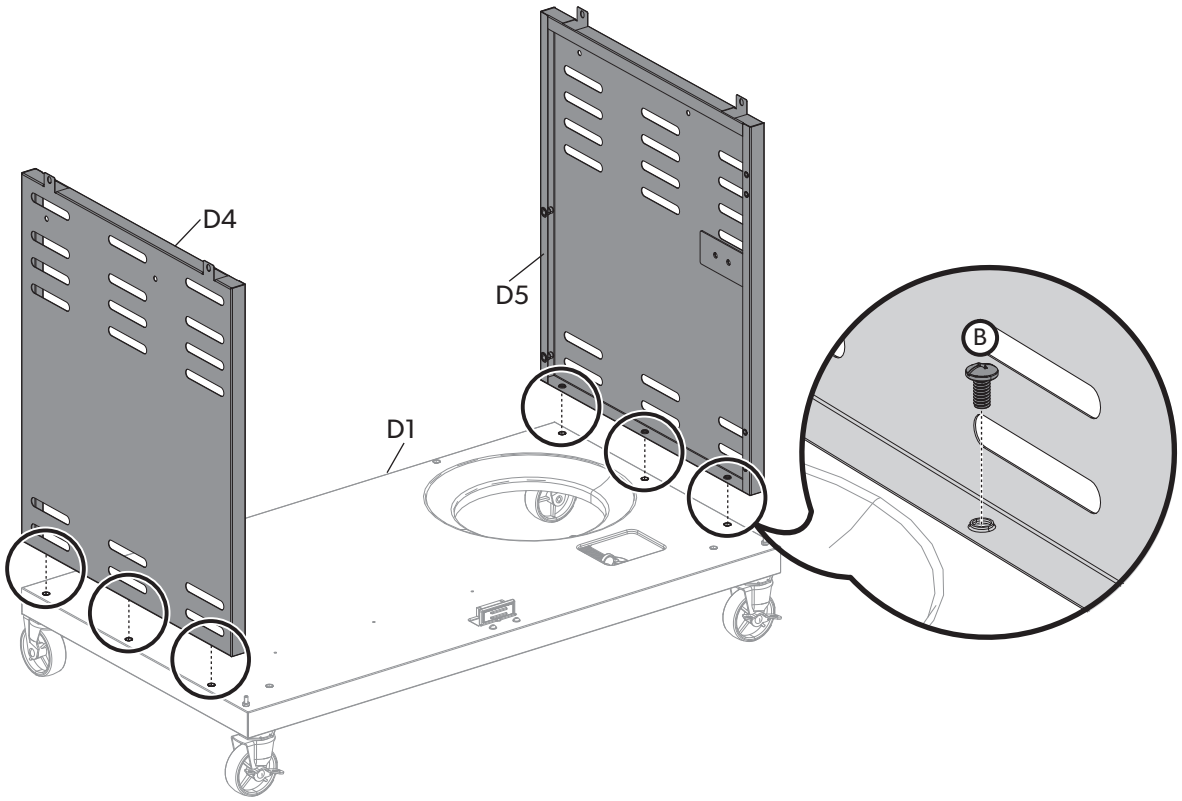
x2



ASSEMBLY INSTRUCTIONS

3

B
x6



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B	C
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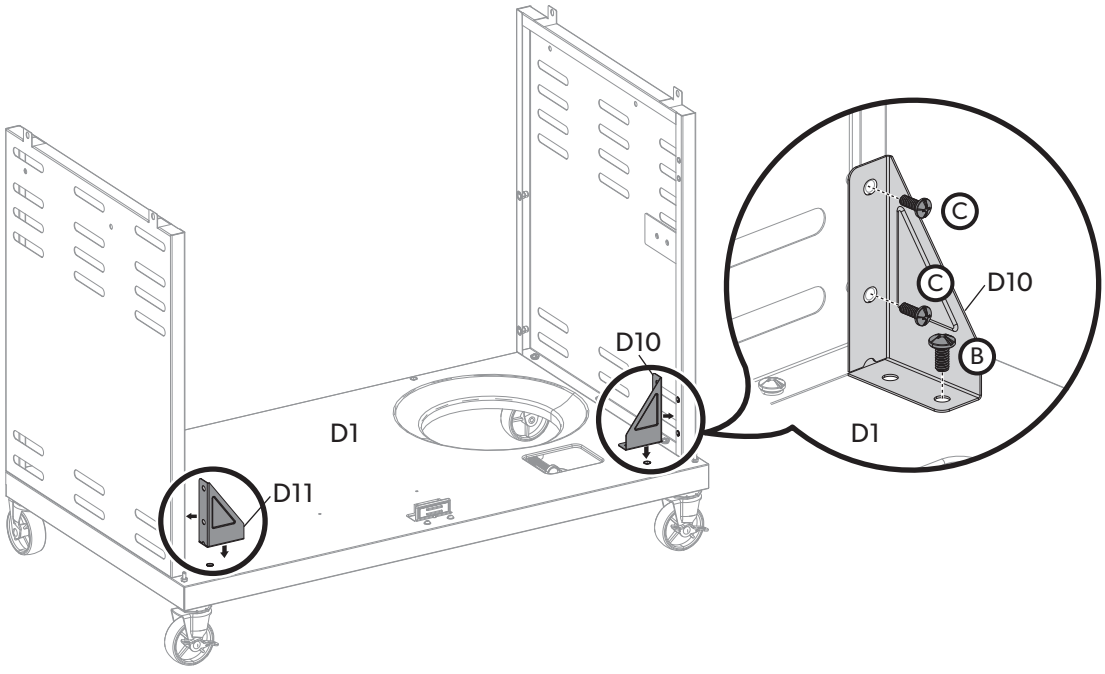

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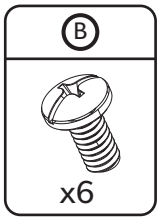

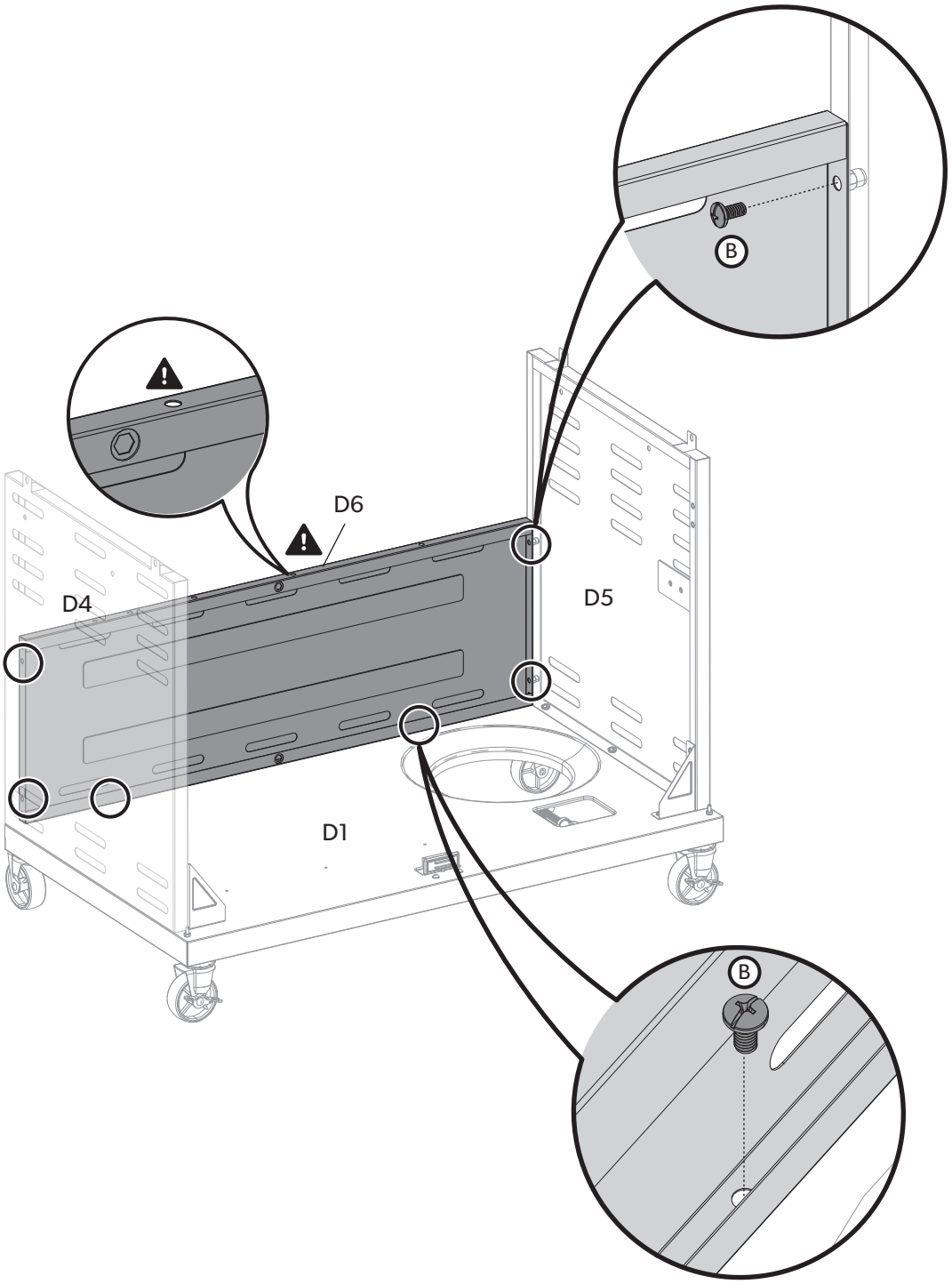

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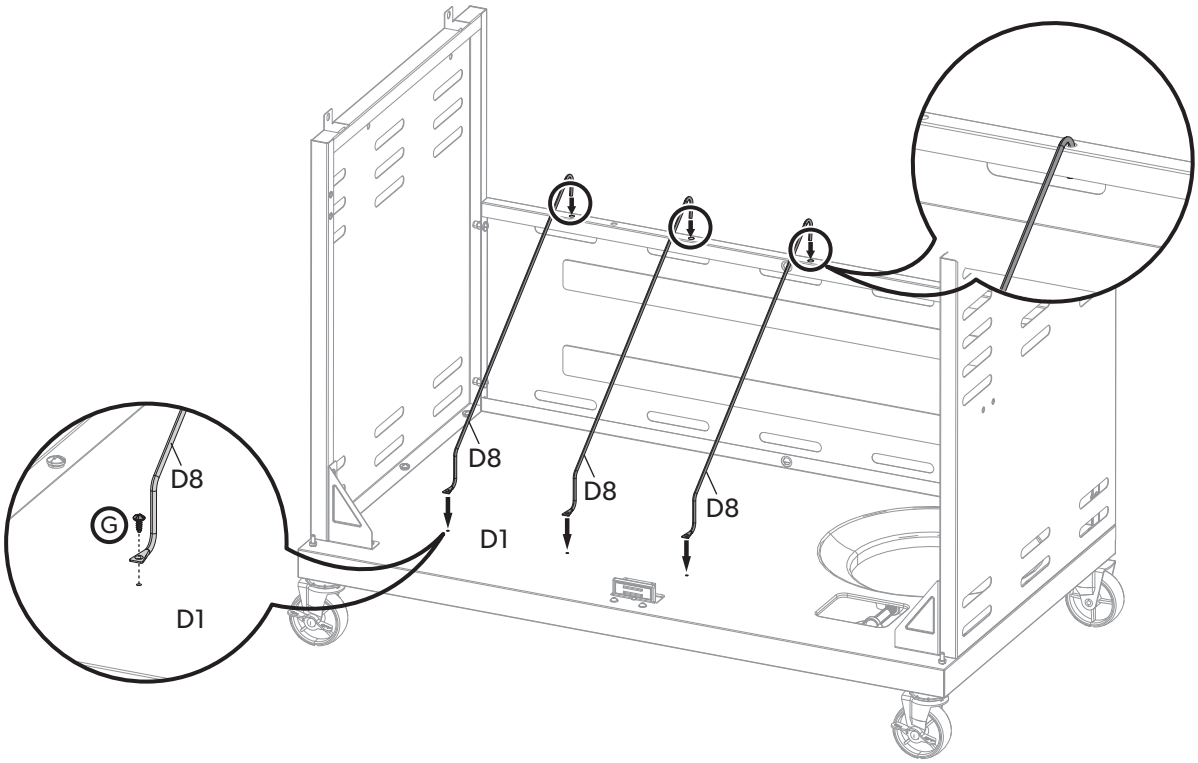
x3



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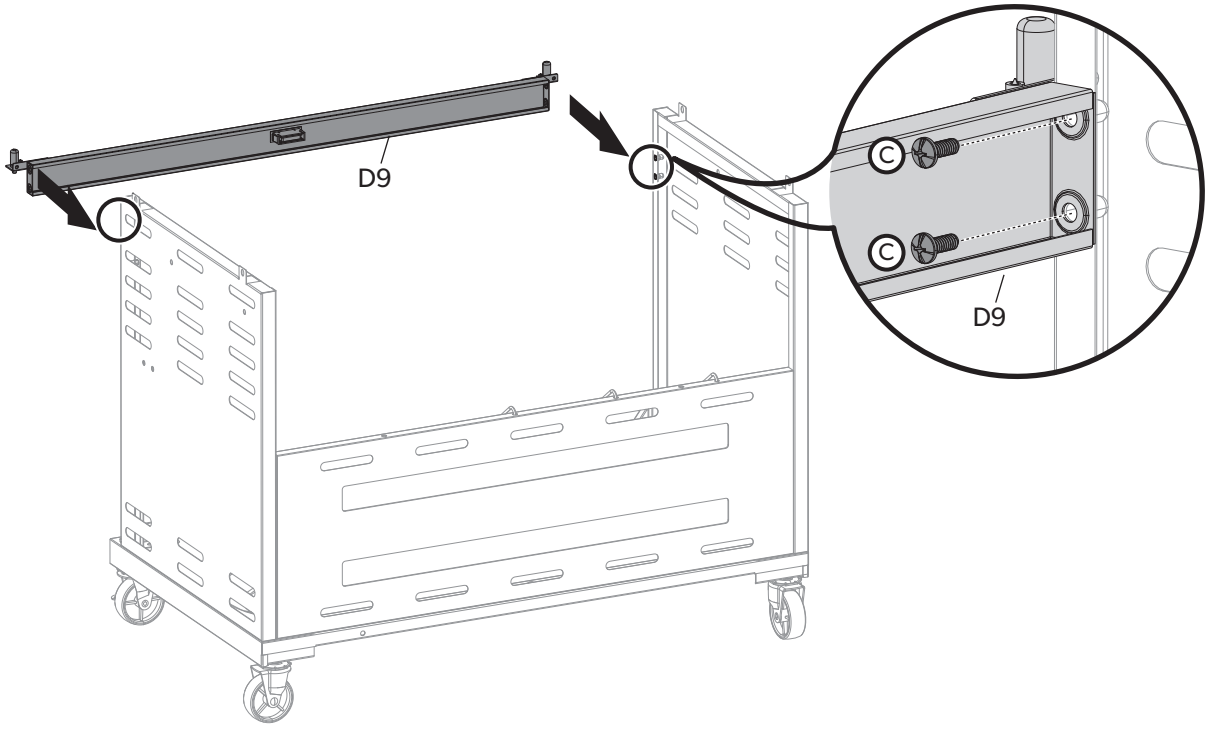
x4



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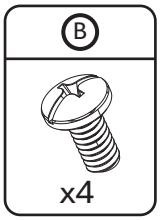

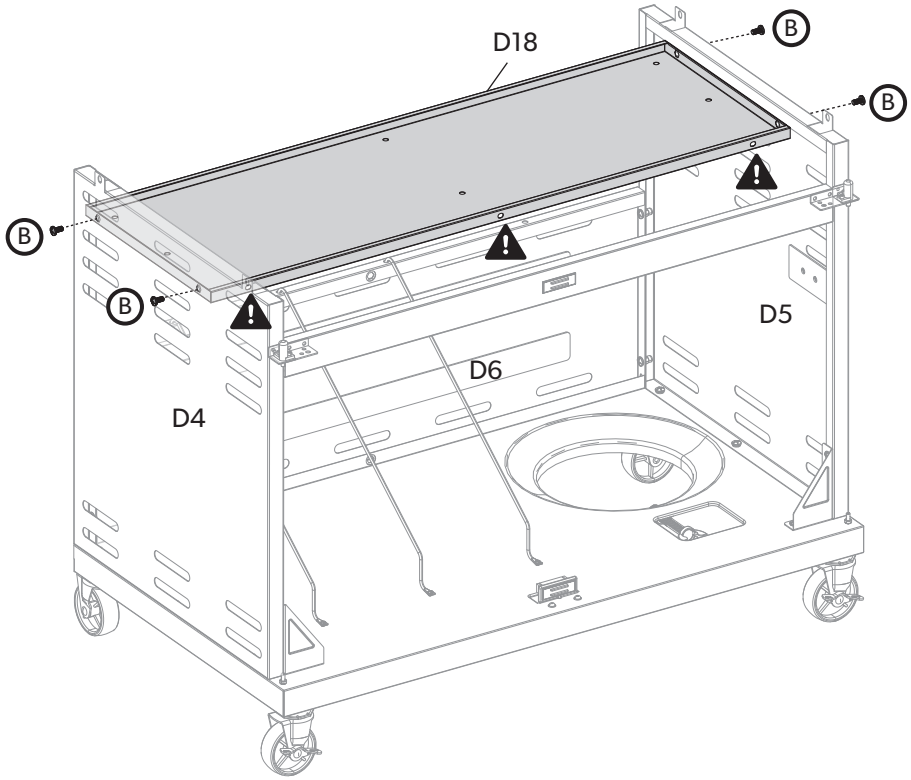

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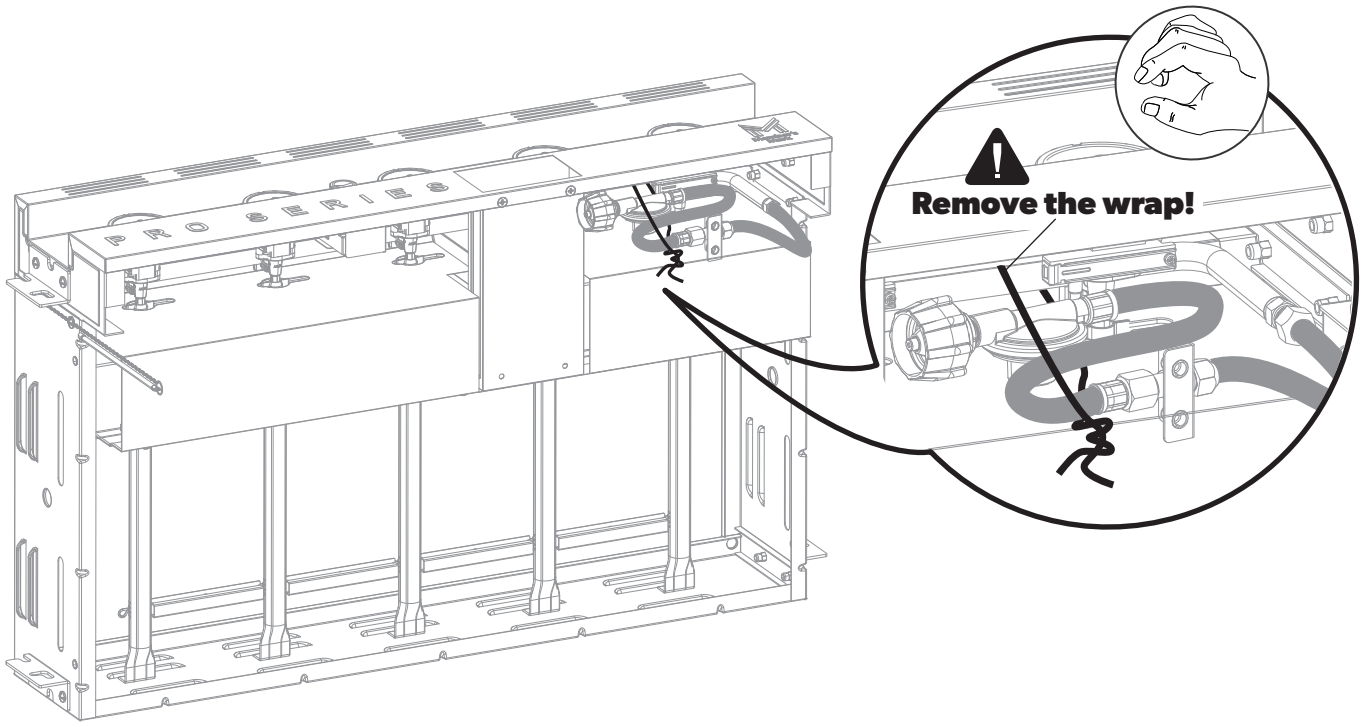

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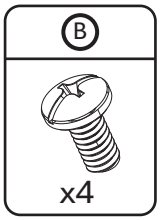

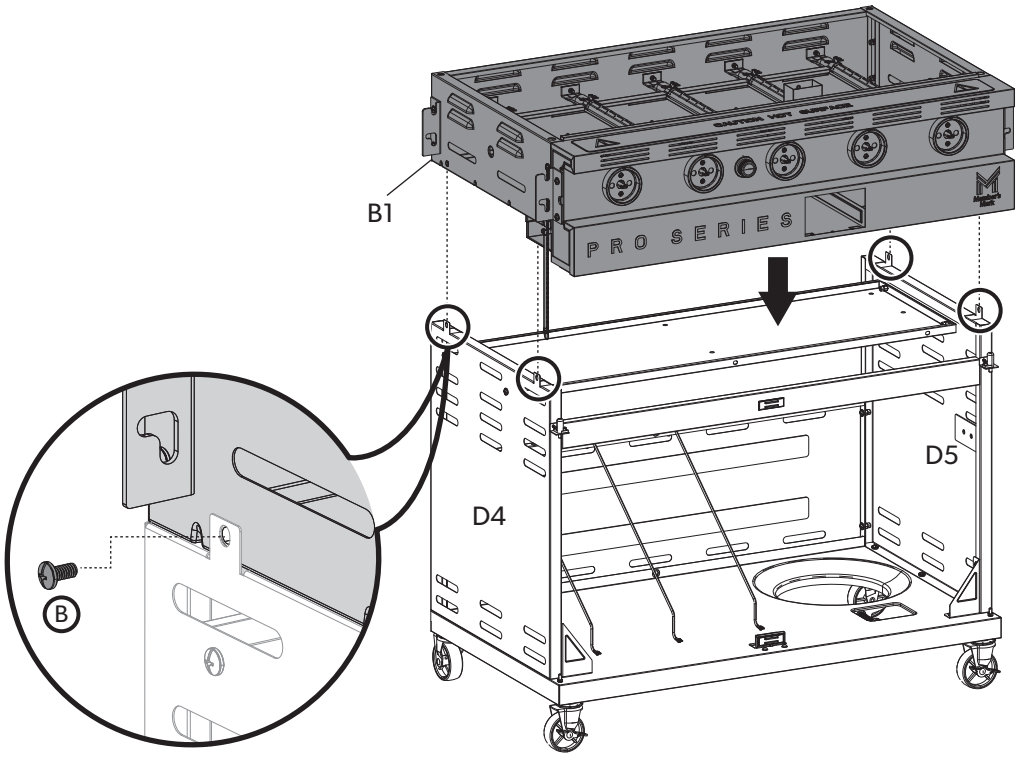

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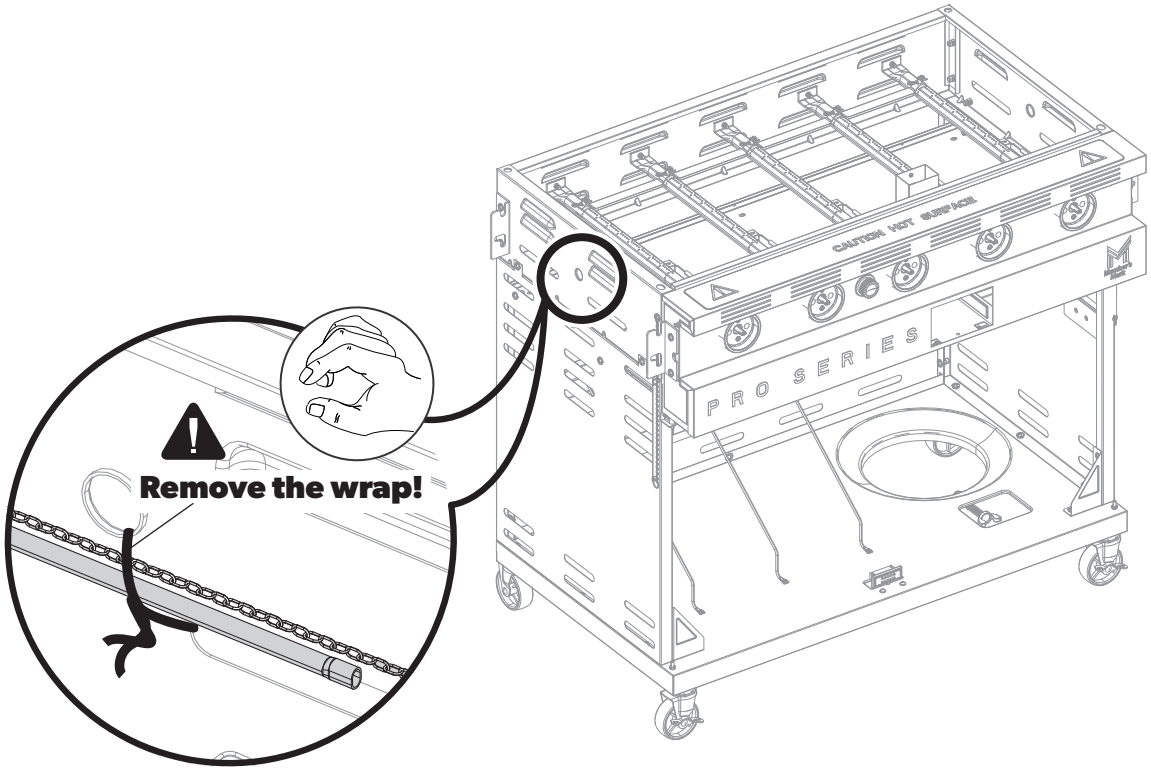

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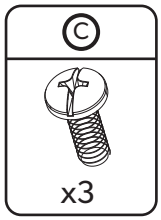

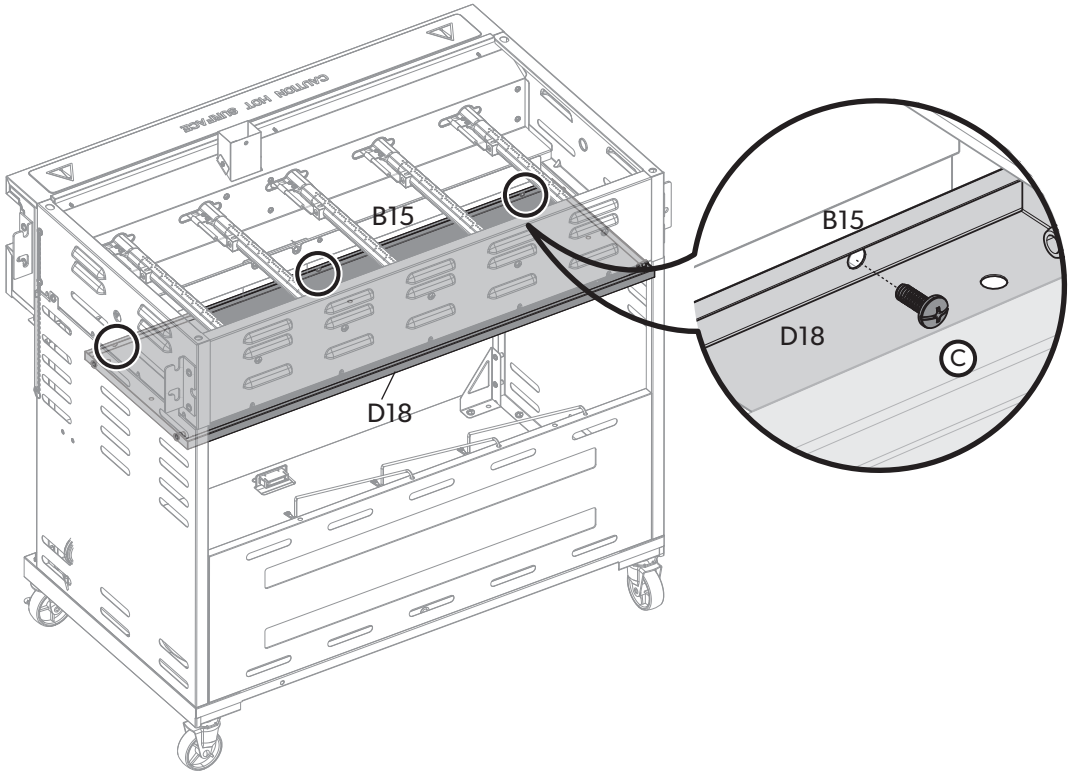

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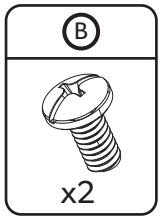

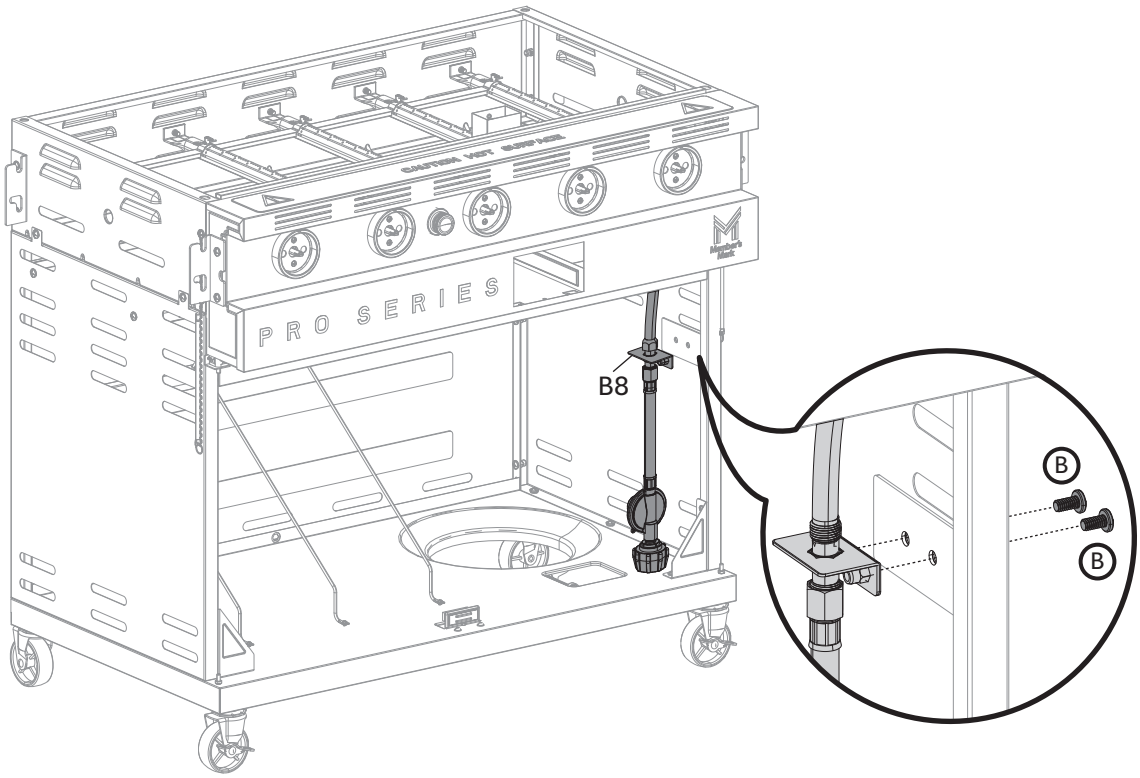

ASSEMBLY INSTRUCTIONS

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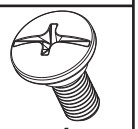
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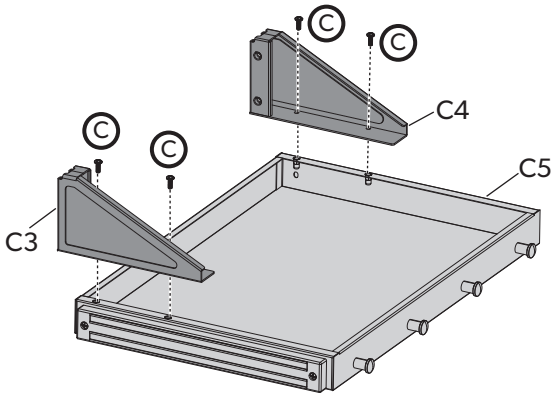

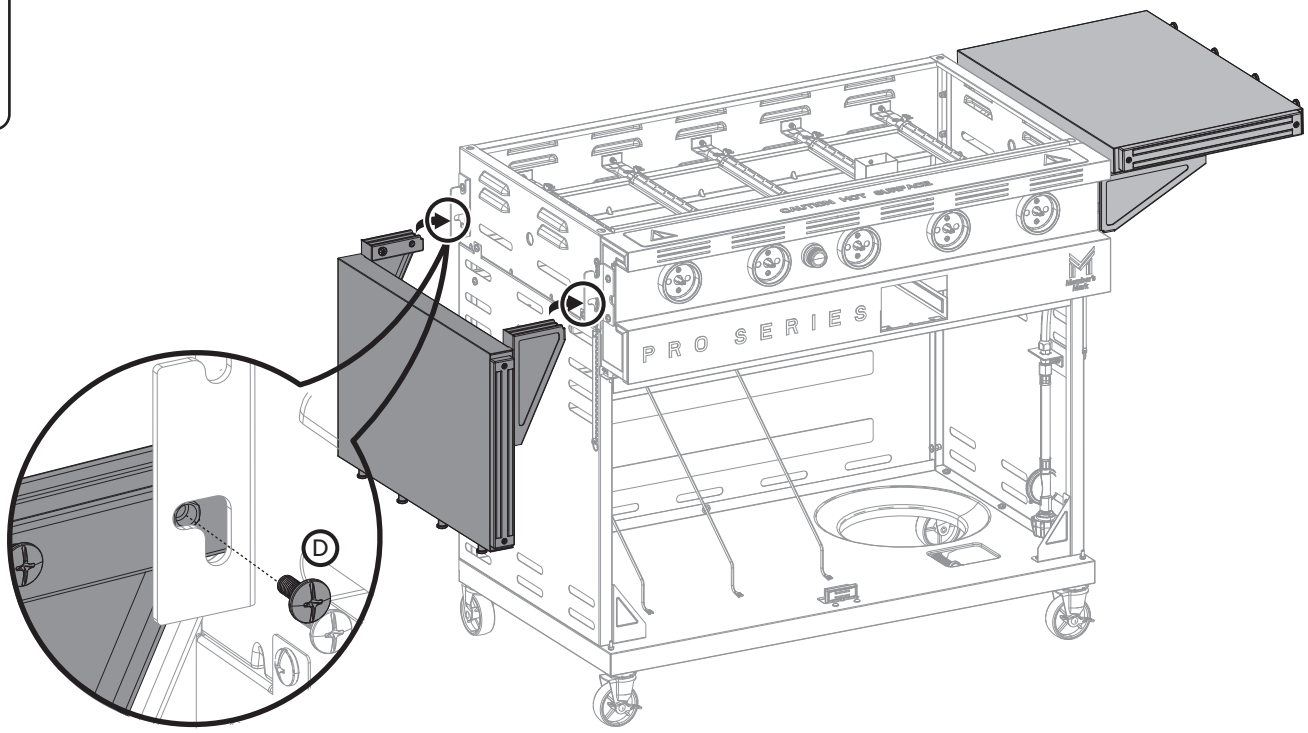

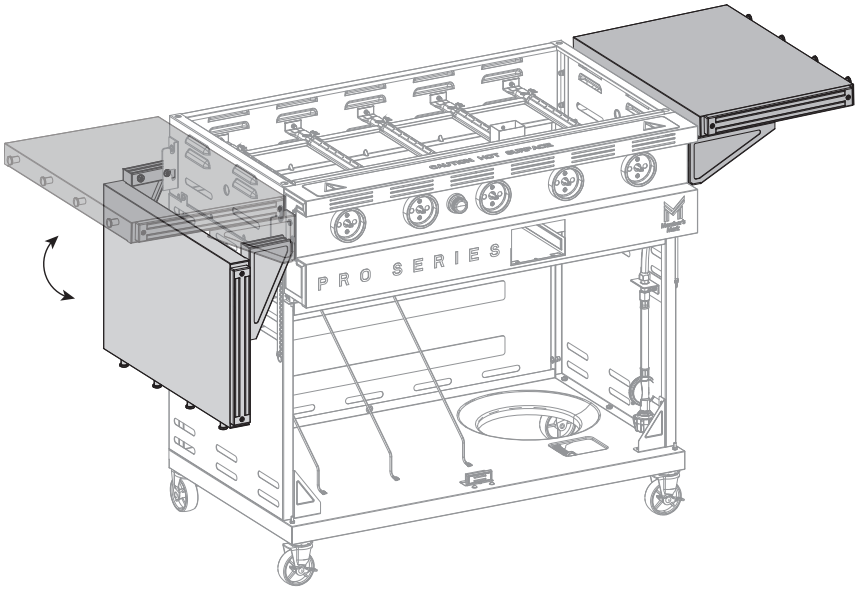

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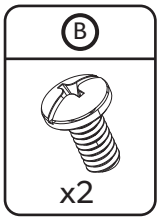

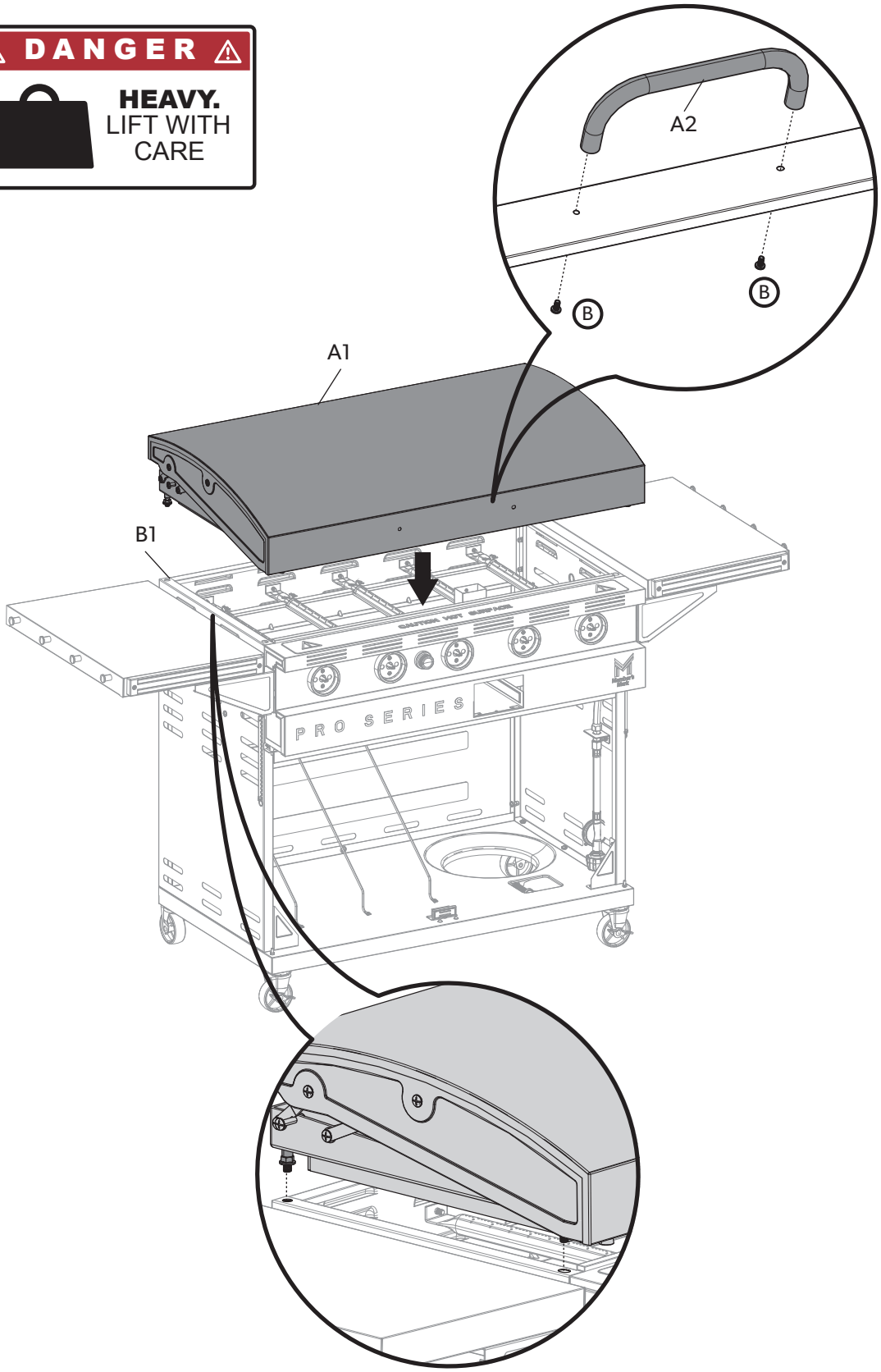

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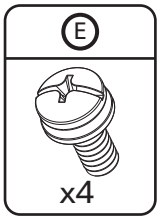

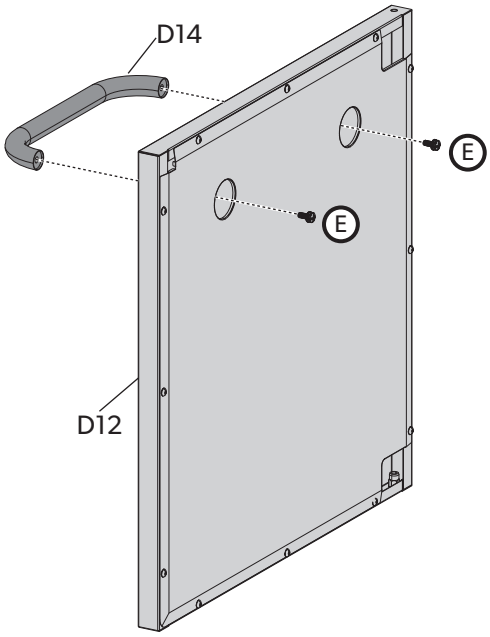

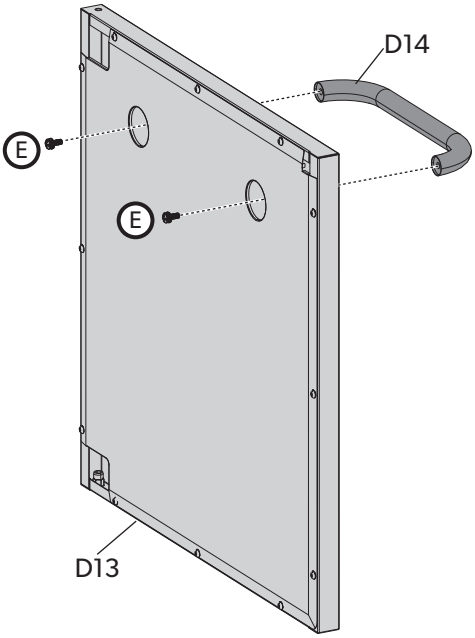

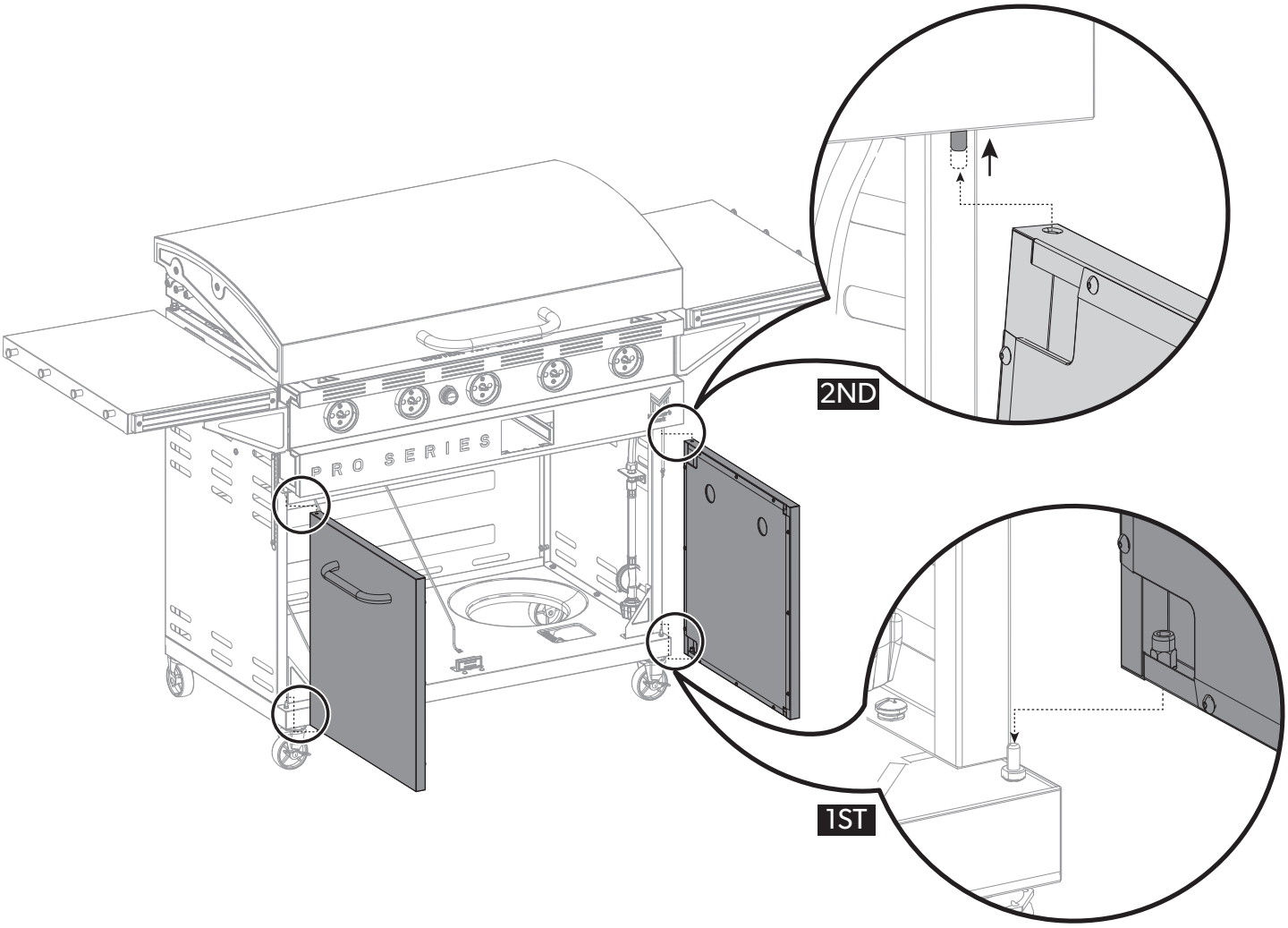

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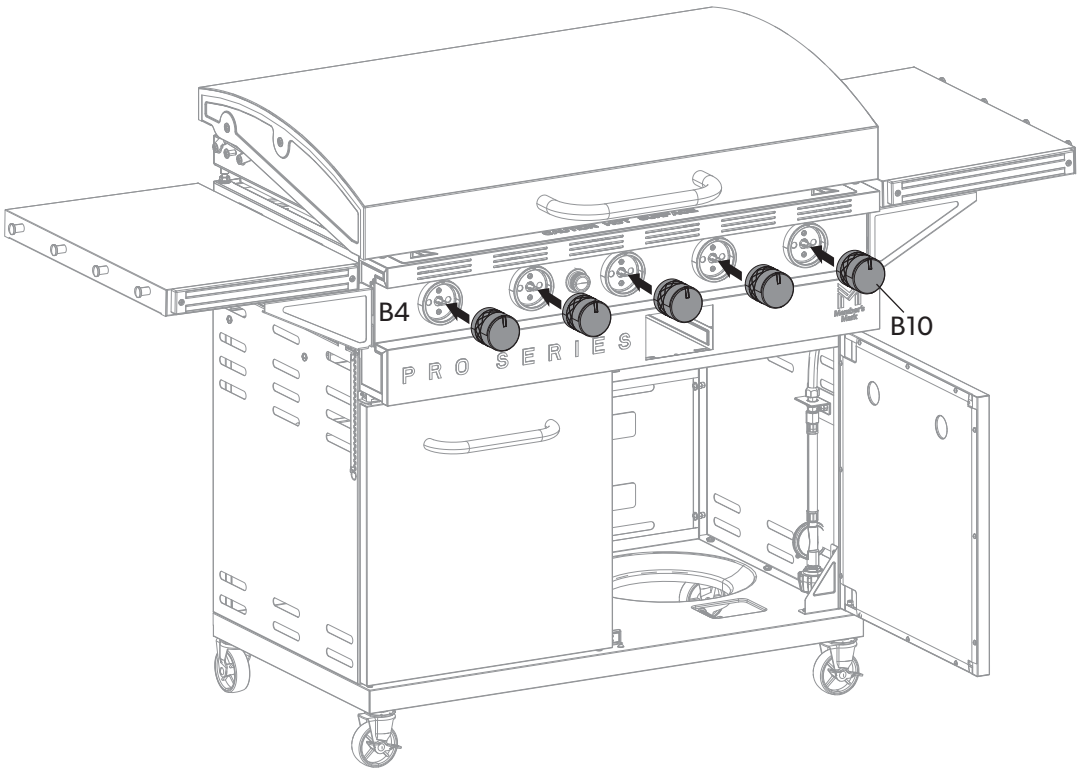

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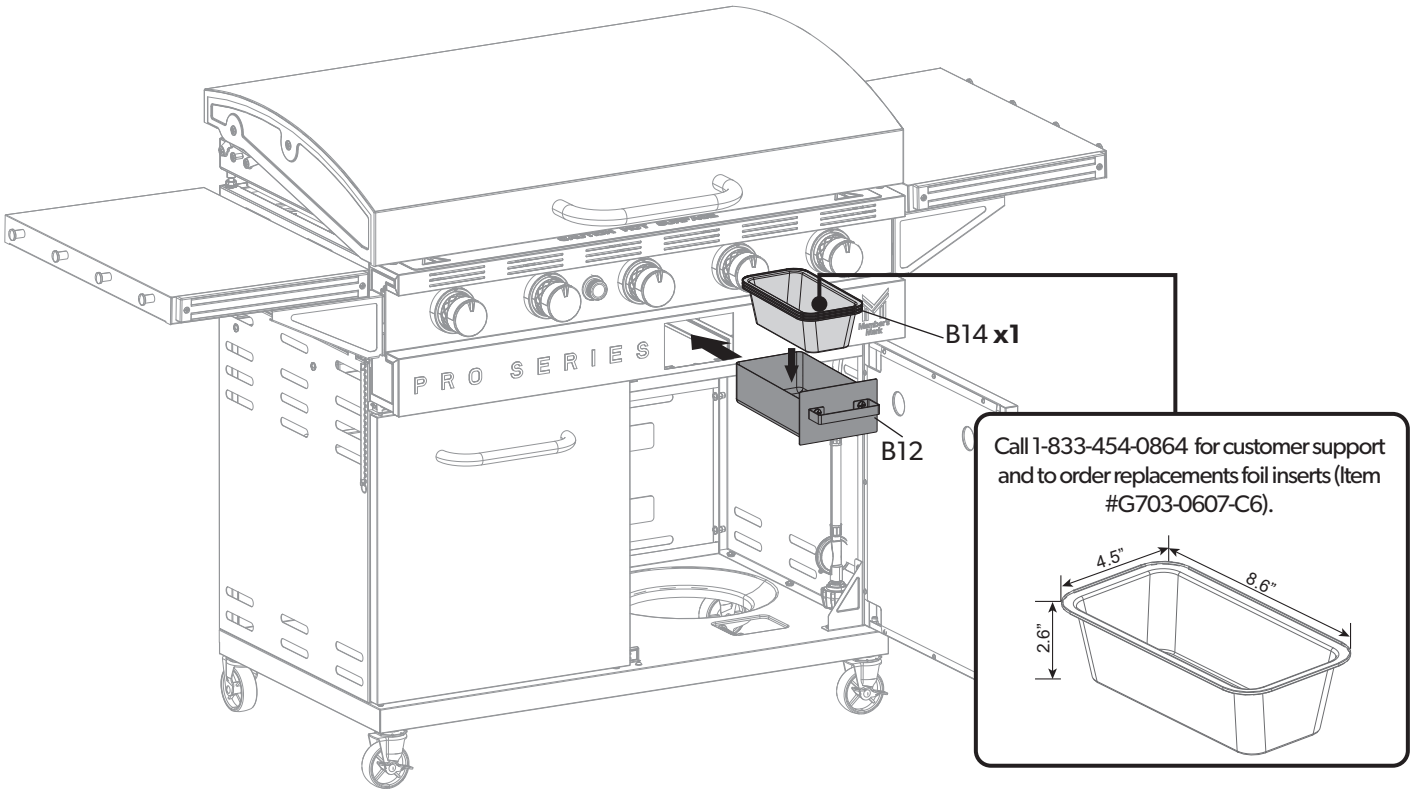

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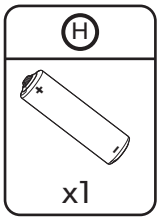

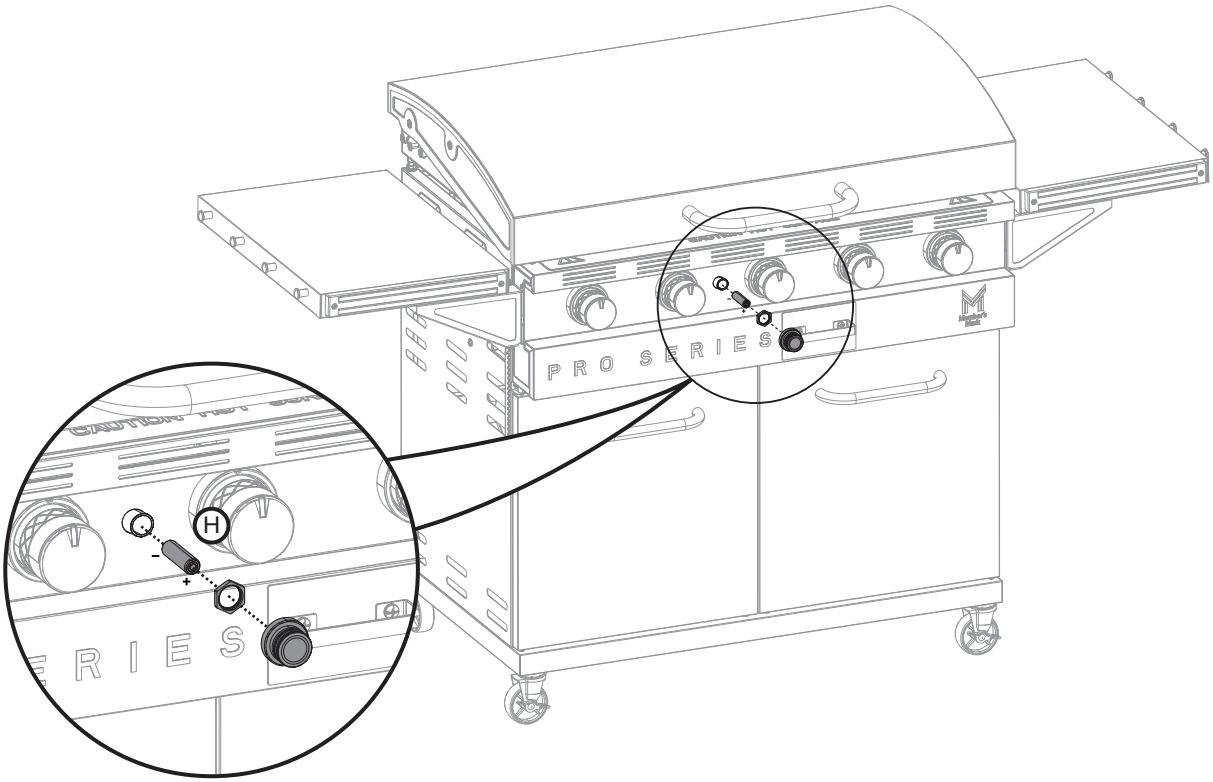

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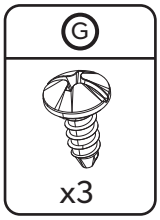

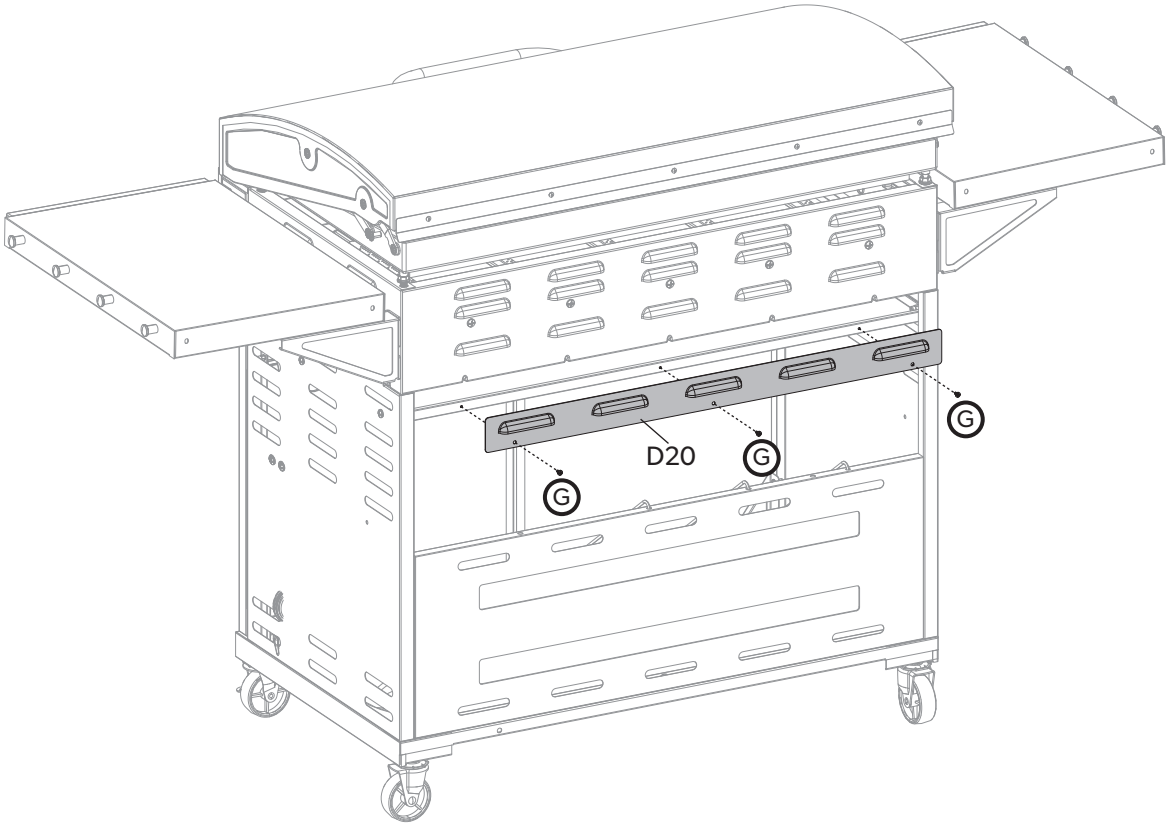

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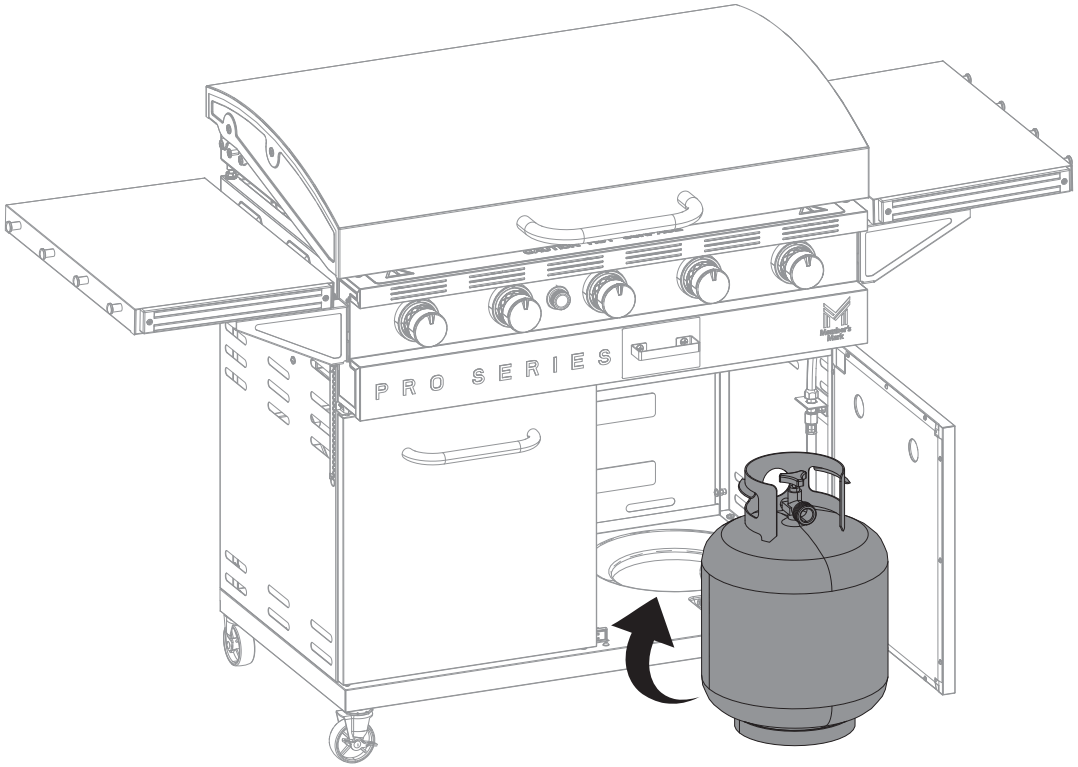

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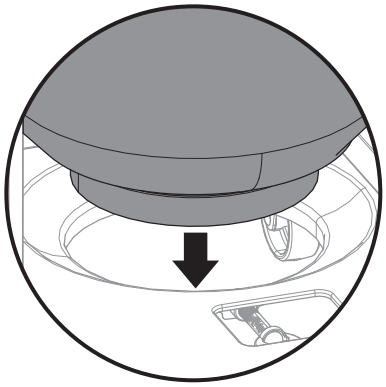

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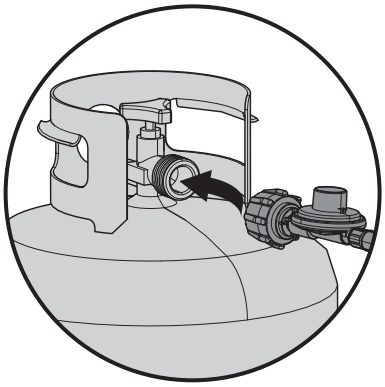

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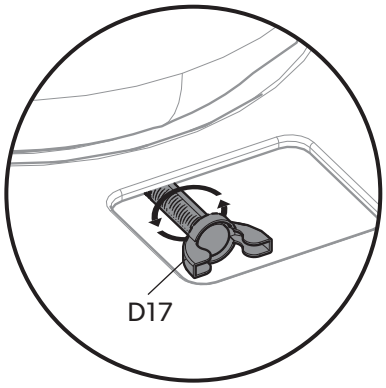


4TH **PERFORM A LEAK TEST.**

Proceed to page 10, for instructions

Leaking Test Video
Scan this QR code

WARRANTY AND SERVICE

This product is covered by the Sam's Club Member Satisfaction Guarantee.

Please visit samsclub.com for more information.

BEFORE YOU CALL FOR SERVICE, have the following information available:

1. Serial Number: The serial number is located on the front of this manual and on the rating label located inside your grill cart.
2. Model Number: The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
3. Proof Of Purchase: By the original owner.

Call Customer Care Hotline: 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Member's Mark Customer Care Hotline: 1-833-454-0864.
2. DO NOT return to the store for replacement of damaged or defective parts: Member's Mark 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 unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

LIMITED WARRANTY:

Winners Products, hereby warrants to the Original Purchaser of this Member's Mark Pro-Series 5 Burner Gas Griddle that 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.

Member's Mark warrants that components in your new Member's Mark Pro-Series 5 Burner Gas Griddle will be free of defects in material and workmanship from the date of purchase, for the following period:

Stainless Steel Burners.....5 years

All other components.....1 years

⚠ 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 of 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 AND SERVICE

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. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty applies only when barbecue is used in the United States.
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 barbecue products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. 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 for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. 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 Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

EXCLUSIONS

Winners Products Engineering Ltd. 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 flashback 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, seasoning the griddle top 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, stainless-steel or griddle surfaces. Dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.

d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.

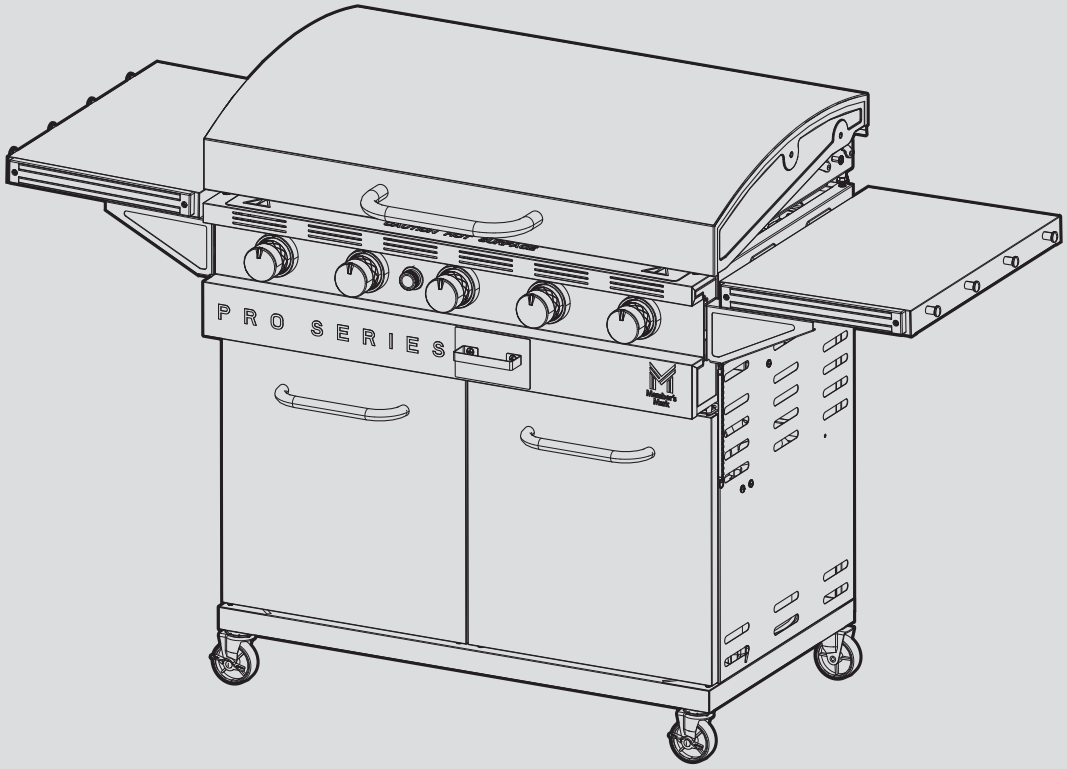
e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

f. Warping griddle top: It is very common for griddles to expand and contract during heating and cooling, and in some cases with thermal shock the griddle can warp or pop-up temporarily, but will correct itself. This is likely to occur in the first couple months of use but will correct itself with continued use. You can reduce the impact by only placing room temperature foods on the griddle, never placing food right from the fridge or freezer onto the surface, and also not pouring water on the surface for cleaning.

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.

NOTE

Member's Mark™



sam's club

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Arkansas 72716-0745

Made In China

Winners Products Engineering Ltd

27/F, Cofco Tower, 262 Gloucester Road,
Causeway Bay, Hong Kong

QUESTIONS OR COMMENTS?
We would love to hear about your Member's Mark experience! Visit us at:
samsclub.com/membersmarkhelp

linktr.ee/member's.mark

CONTACT US: 1-833-454-0864